

Nutrition and Food Program Advisory Committee Agenda Tuesday, March 27, 2018

1 – 3 p.m. / Bldg. 19B Room 3 (Fireside Conference Room)

Industry or Faculty Representatives/Company Name

Mt. SAC Faculty, Deans, and Staff

✓ Kanan Desai, PHF WIC	Bonny Burns-Whitmore, CPP Faculty	Jennifer Galbraith, Business Div. Dean	 ✓ Carol Impara, NF Faculty and Department Chair, CSDT
 ✓ Ksenia Glenn, Upl School Food Serv 		✓ Patricia Maestro, Counseling	✓ Jean Metter, NF Faculty
 ✓ Lisa Chen, private industry 	✓ Lewina Leung, CSULA Faculty	 ✓ Lisa Amos, Perkins Coordinator 	✓ Christina Cammayo, NF Faculty
✓ Bert Torres, Arbor Care Center	Glen ✓ Beth Blake, OCC Faculty	 ✓ Dawn Finley, Work Experience Coordinator 	
	✓ Heather Garcia, Mt. SAC Alumna and Adopt-a-Mountie Coordinator		 ✓ Mt. SAC Nutrition Club Officers: Miguel Quiroz

Item	Discussion	Outcome/Action Needed			
Welcome and Introductions (Carol Impara)	 Purpose of Advisory: Identify specific student skills and knowledge that should be included in the program Assist the program, department, and college in evaluating the effectiveness of our program and preparation of students Recommend changes to curriculum, facilities, and equipment as the needs of industry change Assist the program in identifying work experience and employment opportunities 	Introductions were made Welcome all, and thank you for taking the time to attend our meeting			
Approval of Minutes	Minutes from our 2/10/17 meeting were approved via email in March 2017				

ltem	Discussion			Outcome/Action Needed
		2015/16	2016/17	Enrollments are down. Marketing efforts
Program Data	Classes	No. of Students 2283 Retention Rate 85.5% Success Rate 82.5% Online Sections 15	No. of Students 2061 Retention Rate 90.5 % Success Rate 86.7% Online Sections 16	 All instructors are encouraged to advertise other NF classes (may be linked to appropriate chapters or surveys). Approach CUL program to add NF 30 to degrees and/or certificates. Make sure all courses are attached to a degree or certificate. Promote classes via counseling. Utilize TV screens and monitors to show open NF classes.
	Certificates Earned (E0353)	16	10	Communicate open classes to instructors at start of semester.
	AS-T (S0422)	Not offered	0	Reinforce with CSUs our wonderful lab space and Principles of Foods labs which CSU students may take if their campus class is full. Feedback was that students prefer classes M-Th so we will be offering NF 20 (C-ID NUTR 120) on M and W in the Fall. Include registration instructions on the backs of flyers to make sure that non-Mt SAC students know the process of applying (esp. for NF 20 and NF 91) All NF professors will pursue. Lower certificate completion probably due to expanded certificate requirements. AS-T not accepted at many local CSUs (see discussion

Item	Discussion		Outcome/Action Needed	
				below).
Employment and Industry Outlook	"Employment of dietitians and nutritionists is projected to grow 15 percent from 2016 to 2026, much faster than the average for all occupations." - Bureau of Labor Statistics website Interesting Note at NDEP – HS graduates (2014-2030) and dietetic internship applicants decreasing due to lower birth rate in this time.			
Program Update	AS-T completed and accepted by 4 CSUs. NF expanded NF 91 - Work Experience offerings. Dawn Finley coordinates. (Report) NF has an active student club that delivers talks and sponsors speakers. Christina Cammayo is the advisor. (Report) NF maintains campus presence via Employee Wellness Committee, Health Science High School Outreach, and Student Health events. Sandra Weatherilt coordinates. Events: - Alumni Day tour of the Foods Lab - Employee Wellness Fair - High School Health Science Event - National Nutrition Month booth and presentation - Employee Wellness Cooking Class NF moved into new building (BCT). We will visit it at the end of the meeting.			Dawn Finley gave a report on WE in NF. Students in WE have doubled over the past two years (from 4 to 8) and WE sites have expanded dramatically. Dawn can also help with job placement. Thank you, Dawn! NF Club continues to be active. The next general meeting is scheduled for March 29. Events and speakers scheduled. <i>Christina to continue as advisor.</i> Nutrition events promote the NF program on campus and provide students with volunteer opportunities. <i>Sandra to continue.</i>
Completion of Last Year's Tasks – Status Report	Tasks from last year were completed. Jean: Monitor AS-T progress – AS-T offered as of Summer 2016 Explore ACEND's proposed Nutrition Worker Assistant designation – this seems to be on hold at ACEND Oversee Foods Lab move to new BCT Carol: Consult with Curriculum Liaison to raise NF 1 units – Course will incorporate more soft skills as of Summer 2017.		The four CSUs that accept the AS-T are: Long Beach, San Jose, Stanislaus, and Chico. It was recognized that the lack of local acceptance impedes students' desire to earn an AS-T. Long Beach is the only local program and requires a GPA of 3.4 since it is an impacted program. Jean will approach the Chancellor's office	

ltem	Discus	Outcome/Action Needed			
	Sandra: Serve as Outreach Liaison (Em Month) – Events planned and delivered	committee on TMC to see if they are willing to investigate reconvening the FDRG to modify the TMC in an effort to make it better accepted.			
	Christina: Took over NF Club Advising. Applied for area D3 status for NF 28				Jean will continue to monitor ACEND's Future Education Model as it relates to the Associate Level Practitioner. The new designation is Nutrition Associate.
Curriculum Review –		4 Year		Modificati	
Mandatory	Course Title	Review Y/N	Pre-Req	on Requested Y/N	Advisory Comments/ Recommendations
	NF 1 Introduction to Nutrition as a Career	N	NF 10, 25 or 25H	N	Continue pre-requisite
(see handouts for prerequisites, proposed changes, and rationales)	NF 10 Nutrition for Personal Health and Wellness	N	Elig ENG 68	N	Continue pre-requisite
,	NF 12 Sports Nutrition	Y	Elig ENG 68	N	Update textbook to most recent edition Continue pre-requisite
	NF 20 (C-ID NUTR 120) Principles of Foods	N	Elig ENG 68, MATH 50	N	Continue pre-requisite
	NF 25 (C-ID NUTR 110) Introduction to Nutrition Science	N	Elig ENG 68	N	Continue pre-requisite
	NF 25H (C-ID NUTR 110) Introduction to Nutrition Science	N	Honors	N	Continue pre-requisite
	NF 28 Cultural and Ethnic Foods	N	Elig ENG 68	N	Continue pre-requisite
	NF 30 Food Science Technologies	N	Elig ENG 68, MATH 50	N	Continue pre-requisite Did not fill again. Committee recommended changing name to CPP-based "Introduction to Food Science and Technology" and requesting

ltem	Discussion				Outcome/Action Needed
					addition to a Culinary and/or degree, and adding to the elective choices for the Nutrition certificate. <i>Carol will pursue</i> .
	NF 40 Healthy American Cuisine	N	Elig ENG 68	N	Continue pre-requisite
	NF 81 Cooking for Health and Wellness	N	NF 10, 25 or 25H (Adv)	N	Continue advisory pre-requisite
	NF 82 Vegetarian Cuisine	N	NF 10, 25 or 25H (Adv)	N	Continue advisory pre-requisite
	NF 91 Work Experience in Nutrition	N	NF 10, 25	N	Continue pre-requisite
	Certificate (E0353) Nutrition	N		Y – now 14- 16 units.	Committee approved motion to apply for LAOCRC and Chancellor's Office approval. (Presently non-transcriptable Skills certificate; we want to create a Certificate of Achievement that appears on a student's transcript.) <i>Jean will pursue</i> . Add NF 30 as elective choice. <i>Carol will pursue</i> .
Documentation of Program Needs (Perkins and General Fund Requests)	 Request funds to support Student Tutor IV for 2018-2019. Request funds to attend conferences or other CPE professional development activities such as NDEP, FNCE, CDA, or other relevant conferences, seminars, classes, or workshops. Request funds for marketing 			ApprovedApprovedApproved	
	From general fund: funds needed to co counters to standard height in five of si ADA-compliant in the new Nutrition an	ix units, an	d make the A		> Approved
Advisory Input and Discussion	Health Coach – is this a certificate or designation that we should pursue? What do we know about this?			uld pursue?	The committee reviewed the provided information on Health Coaching and agreed that

Item	Discussion	Outcome/Action Needed
	Please share your program changes with us. Are there modifications we should know to ensure articulation? Are you implementing any particular technology or tools in your lower division classes that we should include in our curriculum?	this was a growing, albeit unregulated, industry. ACE certification seems closest aligned with community college degrees. Beth Blake reported that OCC and UCI were working together on this certification, and she would share the decisions.
	We are experiencing a slow decrease in enrollment. Are there any recommendations to promote the program? Work experience sites: is there any information or requirements we should convey to students regarding your site? What have you found in	There is no standard title for this function. People have seen Health Coach, Health and Wellness Coach, and Health Educator. This is an area we invite committee members to share their findings.
	our students that we should address here? What have been the most successful activities with our students? External factors influencing the industry? Discussion	Accredited programs are working to meet new, stringent ACEND standards. No program uses simulations as yet.
		CSULA will be accepting students with bachelor's degrees other than nutrition into Master's program after paperwork is completed.
		CPP described their 2-year guarantee—if transfer students have completed required lower division coursework (esp. Organic Chemistry) and pre-requisites, they can get priority registration. May require taking Biochemistry over the summer.
		For enrollment issues: see marketing suggestions above.
		Industry: no workplace present <i>requires</i> an associate's degree in nutrition or a nutrition assistant certificate. Kanan (WIC) did say that education makes an applicant more appealing to an employer. Ksenia (USD) will provide type of

Item	Discussion	Outcome/Action Needed
		certification that many school food district workers fall under.
Tour of the new BCT	We will walk to building 78 to view the new Foods Lab, office suite, and classrooms	Foods Lab was admired!
Future Meetings	Winter/Spring 2019	

What is a Certificate?

Mt. San Antonio College offers two different types of certificates for credit programs of study:

- Skills Certificates are certificates of less than 18 units in various occupational areas. Although the awarding of Skills Certificates is not noted on a student's official transcript, the student may apply for and receive a documentation certificate from the college that may be of value in documenting knowledge and skills to potential employers. In many cases, entry-level Skills Certificates may be part of a laddertrack of increasing levels of preparation in an occupational area, and courses used to complete them may form a core of requirements that are augmented as students pursue higher levels of proficiency toward a Certificate of Achievement.
- Certificates of Achievement are certificates of at least 18 units and awarded for completion of an approved program of study meeting requirements of the California Community College Chancellor's Office in terms of total unit values and other criteria. The possession of such a certificate is favorably recognized by business and industry and is frequently a requirement for professional advancement. The awarding of all Certificates of Achievement is noted on a student's official transcript.