

do not graduate. The ADT is also expected to improve transfer rates for Nutrition students into CSUs since this has been difficult for students in the past. These same students will be encouraged to complete the Nutrition Certificate on their path to completing the ADT requirements. The Nutrition ADT will also meet the Liberal Arts Science degree requirements (IO 1.2) so students will be encouraged to apply for that degree as well (which DegreeWorks will help identify).

IV. CURRICULUM REVIEW

The computer program where the entire curriculum resides at the SLOCCCD is CurricUNET. CurricUNET interfaces local campus curriculum design components with both upstream and downstream systems, such as local student systems, multi-campus curriculum searches, and state reporting standards. The full-time faculty member in Nutrition, Cherie Moore, is also the Curriculum Chair who helped develop and trained faculty on the CurricUNET system. Cherie, along with Petra Clayton from Modern Languages, developed a Curriculum Review spreadsheet for the CPPRs that were approved by the Curriculum Committee.

The Nutrition department’s curriculum has been carefully reviewed for currency in teaching practices and compliance with current policies, standards, and regulations. Evidence of the curriculum review is in the following curriculum approved tables:

CURRICULUM REVIEW GUIDE and WORKSHEET
Courses and Programs

Current Review Date February 15, 2015

1. Courses

- List all courses, which were active in your program at the time of the last CPPR.
- Review the current CurricUNET Course Outline of Record (COR) for each course and indicate yes/no for each column below.
- For each new, modified, and deactivated course provide the effective term posted on CurricUNET.

Course (Prefix / Number)	Currently active	New course since last CPPR	Major modification since last CPPR	Minor modification since last CPPR	Deactivated since last CPPR
NUTR 210	yes / no	no / yes: date	no / yes: Eff. Spr2014	no / yes: date	no / yes: date
NUTR 211	yes / no	no / yes: date	no / yes: date	no / yes: date	no / yes: date
NUTR 218	yes / no	no / yes: date	no / yes: date	no / yes: date	no / yes: date
NUTR 222	yes / no	no / yes: date	no / yes: date	no / yes: date	no / yes: date
NUTR 224	yes / no	no / yes: date	no / yes: date	no / yes: date	no / yes: date
NUTR 230	yes / no	no / yes: date	no / yes: date	no / yes: date	no / yes: date
NUTR 232	yes / no	no / yes: Eff. Fall2015	no / yes: date	no / yes: date	no / yes: date
(NUTR 213) To be deact.	yes / no	no / yes: date	no / yes: date	no / yes: date	no / yes: date

2. Course Review

Spring 2013 should be adjusted below for Spring "Amnesty Day" of textbook updates in Curriculum.

Course Number	210	211	218	230
1. Effective term listed on COR	Date: Spring 2014	Date: Spring 2013 (f97)	Date: Spring 2013 (99)- unwrap all	Date: Spring 2013 (s89)-unwrap all
2. Catalog / schedule description is appropriate	yes / no ¹	yes / no ¹	yes / no ¹	yes / no ¹
3. Pre-/ co-requisites / advisories (if applicable) are appropriate	yes / no ²	yes / no ²	yes / no ²	yes / no ²
4. "Approved as Distance Education" is accurate	yes / no ⁴	yes / no ⁴	yes / no ⁴	yes / no ⁴
5. Grading Method is accurate	yes / no ¹	yes / no ¹	yes / no ¹	yes / no ¹
6. Repeatability is zero	yes / no ⁴	yes / no ⁴	yes / no ⁴	yes / no ⁴
7. Class Size is accurate	yes / no ²	yes / no ²	yes / no ²	yes / no ²
8. Objectives are aligned with methods of evaluation	yes / no ¹	yes / no ¹	yes / no ¹	yes / no ¹
9. Topics / scope are aligned with objectives	yes / no ¹	yes / no ¹	yes / no ¹	yes / no ¹
10. Assignments are aligned with objectives	yes / no ¹	yes / no ¹	yes / no ¹	yes / no ¹
11. Methods of evaluation are appropriate	yes / no ¹	yes / no ¹	yes / no ¹	yes / no ¹
12. Texts, readings, materials are dated within last 5 years	yes / no ³	yes / no ³	yes / no ³	yes / no ³
13. CSU / IGETC transfer & AA GE information (if applicable) is correct	yes / no ⁴	yes / no ⁴	yes / no ⁴	yes / no ⁴
14. Degree / Certificate information (if applicable) is correct	yes / no ⁴	yes / no ⁴	yes / no ⁴	yes / no ⁴
15. Library materials are adequate and current *	yes / no ¹	yes / no ¹	yes / no ¹	yes / no ¹

¹ If no, a major modification is needed within the next 5 years (see five-year cycle calendar).

² If no, a major modification is needed in the current term. (For increase in class size, see your curriculum representative for details.)

³ If no, a minor modification is needed in the current term.

⁴ If no, contact the Curriculum Chair or Curriculum Specialist.

*Note: Item #15 is not displayed in CurricUNET and must be reviewed separately.

Course Number	222	224	232
16. Effective term listed on COR	Date: Spring 2013 (s09)-unwrap assignments	Date: Spring 2013 (s09)- unwrap all	Date: Fall 2015
17. Catalog / schedule description is appropriate	yes / no ¹	yes / no ¹	yes / no ¹
18. Pre-/ co-requisites / advisories (if applicable) are appropriate	yes / no ²	yes / no ²	yes / no ²
19. "Approved as Distance Education" is accurate	yes / no ⁴	yes / no ⁴	yes / no ⁴
20. Grading Method is accurate	yes / no ¹	yes / no ¹	yes / no ¹
21. Repeatability is zero	yes / no ⁴	yes / no ⁴	yes / no ⁴
22. Class Size is accurate	yes / no ²	yes / no ²	yes / no ²
23. Objectives are aligned with methods of evaluation	yes / no ¹	yes / no ¹	yes / no ¹
24. Topics / scope are aligned with objectives	yes / no ¹	yes / no ¹	yes / no ¹
25. Assignments are aligned with objectives	yes / no ¹	yes / no ¹	yes / no ¹
26. Methods of evaluation are appropriate	yes / no ¹	yes / no ¹	yes / no ¹
27. Texts, readings, materials are dated within last 5 years	yes / no ³	yes / no ³	yes / no ³
28. CSU / IGETC transfer & AA GE information (if applicable) is correct	yes / no ⁴	yes / no ⁴	yes / no ⁴
29. Degree / Certificate information (if applicable) is correct	yes / no ⁴	yes / no ⁴	yes / no ⁴
30. Library materials are adequate and current *	yes / no ¹	yes / no ¹	yes / no ¹

3. Programs

Program / Certificate Title	Currently active	New program since last CPPR	Program modification since last CPPR	Deactivated since last CPPR
Nutrition Cert	yes / no	no / yes: date	no / yes: s15	no / yes: date
Nutrition ADT	yes / no (Awaiting CCCCO)	no / yes: s15	no / yes: date	no / yes: date

Certificate Changes for next catalog year:

PROGRAM OF STUDY		
Approved Proposed For: 2014-2015-2015-2016		
NUTRITION Certificate of Specialization		
<p>The Cuesta College Nutrition certificate program offers students a variety of interesting and challenging courses for students to learn about chemicals and nutrients in food and their effects on the human body and the world. The study of nutritional science contributes to preparing students for careers as nutritionists, registered dietitians (RD), food scientists, or other dietetics professionals. Cuesta College offers a Nutrition certificate that provides a broad foundation in a practical and personally applicable exposure to a variety of scientific areas of nutrition such as chemistry, biochemistry, microbiology, anatomy, physiology, and biology. Popular topics include microbial pathogens, environmental contaminants, nutrigenomics, macronutrient balance, energy metabolism, obesity, global issues, biochemistry of exercise, and micronutrient and phytochemical utilization. Students in the program learn how the scientific method and process contributes to nutritional requirements and how nutrients function from a cellular to more practical level, and then apply this knowledge to their own health. The program ultimately helps students understand the role of nutrition in disease prevention throughout the lifecycle and as an impact on society as a whole. The Select Cuesta College Nutrition program offers courses that meet college requirements in GE, Liberal Arts, and Diversity and offers courses are offered in both face-to-face and Distance Education modalities.</p>		
Required Courses (12 credits)		
NUTR 210	NUTRITION	3
	or	
NUTR 211	INTRODUCTION TO NUTRITION FOR HEALTH PROFESSIONALS	3
NUTR 230	NUTRITION FOR FITNESS AND SPORT	3
NUTR 218	MATERNAL & CHILD NUTRITION	3
	or	
NUTR 224	GERONTOLOGICAL NUTRITION	3
NUTR 230	NUTRITION FOR FITNESS AND SPORT	3
	+	
222	CULTURAL ASPECTS OF FOOD	3
	or	
NUTR 232	PRINCIPLES OF FOOD WITH LAB	3
Total Units		12
PID 122 583		

Splitting of Certificate Program Outcomes:

Program Outcome Report for NUTRITION

A: Outcome

Explain the basis of the scientific method as it is used in developing hypotheses and theories, then apply the scientific method-based research, such as in peer-reviewed intervention, epidemiological, lab, and case studies, to the critical evaluation of nutrition-related literature and media, thus differentiating between proven scientific based research and myth.

Assessment

Student self assessment surveys and scientific method quiz (standardized for all classes)

B: Outcome

Examine the basic chemical structures of the six classes of nutrients and the substances therein; their action, interaction, and balance in relation to health and disease.

Assessment

Student self assessment surveys and macronutrient testing methods within Connect and midterms

C: Outcome

Examine the process by which the human body ingests, digests, absorbs, transports, utilizes and excretes food substances.

Assessment

Student self assessment surveys and the human body chapter testing methods within Connect and midterms

D: Outcome

Judge the effect of nutrition, hydration, and lifestyle factors that contribute to chronic diseases, assess one's own diet for nutritional adequacy, and establish goals personally and practically to apply lifestyle changes, based on health status, body weight differences and goals, optimal sports performance, differing lifecycle stages, and differing environmental conditions.

Assessment

Student self assessment surveys and "Diet Analysis Projects"

E: Outcome

Evaluate food customs of a specific culture and incorporate sources based on reliability and credibility; Assess the stigmatization, prejudice and/or discrimination experienced by individuals or groups who choose to adhere to non Western and/or non dominant food practices and recommend strategies to facilitate their acceptance.

Assessment

Food and culture class project

4. Program Review

- Review the CurricUNET "Program of Study" outline for each active program/certificate and indicate yes/no for each column below.

Currently active Program / Certificate: Title	Required courses and electives, incl. course numbers, course titles, and course credits, are accurate	Program description is current	Program Learning Outcomes are accurate and include method of assessment
Nutrition Certificate	yes / no*	yes / no*	yes / no**
Nutrition ADT	yes / no*	yes / no*	yes / no**