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Coordinated Program in Dietetics (Bachelor of Science Degree)

University of Rhode Island Faculty Senate

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Chr-Pres 24. 11-2-24

Serial Number_74-75--4

UNIVERSITY OF RHODE ISLAND Kingston, Rhode Island

FACULTY SENATE BILL

Adopted by the Faculty Senate

RECEIVED UNIVERSITY OF R. I.

OCT 1 1974

OFFICE OF THE PRESIDENT

T0:	President Frank Newman	CE OF THE SKEDIDEMI
FROM:	1: Chairman of the Faculty Senate	
1.	The attached BILL, titled <u>Coordinated Program in Dietetics</u> (Bachelor of
	Science Degree)	
	is forwarded for your consideration.	,
2.	The original and two copies for your use are included.	
3.	This BILL was adopted by vote of the Faculty Senate on <u>Sept</u>	ember 26, 1974. (date)
4.	After considering this bill, will you please indicate your ap disapproval. Return the original or forward it to the Board completing the appropriate endorsement below.	proval or
5.	In accordance with Section 8, paragraph 2 of the Senate's Bybill will become effective on October 17, 1974 (date), the after Senate approval, unless: (1) specific dates for implementation written into the bill; (2) you return it disapproved; (3) you to the Board of Regents for their approval; or (4) the Unfaculty petitions for a referendum. If the bill is forwarded Board of Regents, it will not become effective until approved September 30, 1974 (date) Albert J. Lott Chairman of the Faculty	ree weeks entation are ou forward iversity to the by the Board.
	SEE NEWMER LEGER 4-23.	
ENDOR	DRSEMENT 1.	Carre
T0:	Chairman of the Faculty Senate	EIVED
FROM:	1: President of the University	7 1974
1.	Returned. Line University	OF RHODE ISLAND
2.	Approved Disapproved	TY SENATE
3.	(If approved) In my opinion, transmittal to the Board of Reg necessary.	ents is not
	11/9/74 Frank hero- (date) President	····

(OVER)

TO: Chairman of the Board of Regents	
FROM: The University President	
1. Forwarded.	
2. Approved.	
(date)	President
ENDORSEMENT 2.	(e.g., en e cons. o c
TO: Chairman of the Faculty Senate	*
FROM: Chairman of the Board of Regents, via t	the University President.
1. Forwarded.	
(date)	
	(Office)
ENDORSEMENT 3.	
TO: Chairman of the Faculty Senate	
FROM: The University President	
1. Forwarded from the Chairman of the Board	of Regents.
(date)	President
Original received and forwarded to the Secreta filing in the Archives of the University.	ry of the Senate and Registrar for

Chairman of the Faculty Senate

ALTERNATE ENDORSEMENT 1.

UNIVERSITY OF RHODE ISLAND
COLLEGE OF HOME ECONOMICS
DEPARTMENT OF FOOD AND NUTRITIONAL SCIENCE

Proposal for

A Coordinated Undergraduate Program in Dietetics Combining Academic Courses and Field Experience and Leading to a B.S. Degree and Eligibility for Membership in

The American Dietetic Association (ADA)
And Examination for
Registered Dietitian (R.D.)

Approved Elizabeth (U. Crandall
Acting Dean, College of Home Economics
October 26, 1973
Date

October 1973

UNIVERSITY OF RHODE ISLAND COLLEGE OF HOME ECONOMICS DEPARTMENT OF FOCD AND NUTRITIONAL SCIENCE

October 1973

PROPOSAL FOR COORDINATED UNDERGRADUATE PROGRAM IN DIETETICS

NAME AND DESCRIPTION OF PROGRAM

Coordinated Undergraduate Program in Dietetics

The term "coordinated" is used because certain academic courses are coordinated with field and clinical experiences.

PHILOSOP!IY

The American Dietetic Association (ADA), which has established standards for the warranty of the professional competence of dietitians through membership and examination for registration, has indicated, in part, as follows:

"The coordinated program is based on the sound educational principle that study in the environment of the profession enhances learning. The inherent strength of the program lies in the early introduction of clinical study. Students meet and solve problems in the day-to-day activities of the professional environment. The learning is exciting, stimulating and more effective than that which is strictly classroom. Personal participation, with gradually increasing responsibility, contributes to the development of professional proficiency."

OBJECTIVES

- 1. To serve the present and future enlarged student body by providing a modern "coordinated" study and experience program leading to the B.S. degree, membership in the American Dietetic Association (ADA) and eligibility to qualify as a Registered Dietitian (RD).
- 2. To prepare students to seek employment as professional dietitians upon completion of the four year program.
- 3. To allow students to take advantage of opportunities in dietetics, where there is a demand for Registered Dietitians. The Report of the Study Commission on Dietetics estimates that 1,000 additional registered dietitians are needed annually.
- 4. To develop a program at the University which would be progressive.

 There are only 24 "coordinated" dietetic programs now in existance.

 (A number are in the planning stage, and eventually the coordinated programs are expected to replace the internships).
- 5. To assure the steady growth of the College of Home Economics, The Department of Food and Nutritional Science and Health Science Affairs at the University.

JUSTIFICATION

The American Dietetic Association (ADA), the professional society of dietetics, is urging all colleges and universities engaged in the undergraduate training of dietitians to establish "coordinated" programs.

As stated in the Objectives, this program responds to the current needs of students brought about by our increase in enrollment, the opportunities for registered dietitians and the inability of many students to obtain professional status because of the limited number of approved internships.

In the traditional program, over the past 25 years, students who completed the academic courses required by the American Dietetic Association and obtained a B.S. degree applied for admission to hospitals or institutions offering an approved 6 to 12-month dietetic internship. Recently there has been a nation-wide increase in dietetic students. As a result, in 1973 approximately 1800 students competed for 806 available internships. The results of our student applications were as follows:

No.	of	seniors	in	Food	&	Nutritional	Science	22
No.	of	applied	for	inte	211	nships		15
No.	ac	cepted						8

Equally as important as the nation-wide shortage of approved internships is the change in dietetic education philosophy toward a "coordinated" undergraduate program in which the academic didactic and clinical experience phases are taught together. Thus, in the new "coordinated" program there is no "internship" and the curriculum covers only a four year span of time. It is believed that with exposure to and study in the professional environment, there is optimum opportunity for development of professional knowledge and expertise.

EXPECTED NUMBER OF STUDENTS

The Department has been experiencing a steady growth in enrollment and expects this trend to continue. Most of the students entering the Department are interested in the dietetics option.

Enrollment trends are shown below:

TOTAL OF JUNIOR AND SENIOR STUDENTS IN FNS*

September	1960		11
98	1961		•
**	1962		11
99	1963		18
6.8	1964	600 600 600 600 600 600 600 600 600 600	17
88	1965	***	
80	1966		23
**	1967	***	22
**	1968		38
**	1969		50
9.9	1970	***	47
98	1971		42
9.9	1972	***	51
**	1973	55 es an sa	58
***	1974	(estimated)	70

University College curriculum preferences for 7/5/73 show 33 selections. Thus, a large influx of students should begin entering the program in 1974. If the figures and predictions are correct, the Department will have a large enrollment by University of Rhode Island standards.

*Source of figures for the years 1960 to 1972: University of Rhode Island catalogs, summary of enrollment by departments.

NTRANCE AND ADMISSION TO THE PROGRAM

Students will enter the program in the junior year through fulfillment of basic academic requirements set by the Department and by application during the spring semester of the Sophomore year. Since enrollment must be limited, especially at the start of the program, applicants will be selected by the Department faculty on the basis of academic and personal qualifications as suggested by ADA.

A grade point average of 3.0 will be required for entrance into the Coordinated Undergraduate Program in Dietetics. A 3.0 average in courses listed under "professional core" will be required of students in order to remain in the program.

As dietetics is a health science the faculty will reserve the right to require withdrawal from the program of a student who gives evidence of inability to carry out professional responsibility.

Transfer students who meet entrance requirements and obtain Department approval may enter the program.

CURRICULUM AND COURSES

The program is a four year study including at least one summer which combines the basic undergraduate curriculum in dietetics and the field and clinical experiences common to an internship.

The academic portion of the program will consist of courses offered at the University. A minimum of 12-20 credits will be given for supervised field and clinical experiences, which will be taken mainly in the summer.

Only one course change is requested. Contingent upon approval of the program, it is requested that the range of credits in FNS 451, 452, "Field Experience in Food and Nutrition" be changed to 1-10 credits per course. A change in title to "Field and Clinical Experience in Food and Nutrition" is also requested.

The proposed curriculum and courses are presented in pages that follow.

UNIVERSITY OF RHODE ISLAND COLLEGE OF HOME ECONOMICS DEPARTMENT OF FOOD AND NUTRITIONAL SCIENCE

SUMMARY OF PROPOSED CURRICULUM COORDINATED UNDERGRADUATE PROGRAM IN DIETETICS*

(No New Courses required for initiation)

		·		Credits
1.	General Education Requirement		8	45
2.	Home Economics Core			24
3.	Pre-professional (Not in above	1 and 2)	*	9-19
4.	Professional Core **	*		23
5.	Electives (To be directed and	approved	by Dept.	11-27 128
6.	Field and Clinical Experience	***		12-29
	TOTAL	CREDITS	14	40-148

*Meeting all academic requirements for a B.S. degree from the University and minimum academic requirements for American Dietetic Association (ADA)

Plan IV for a "General" specialization in dietetics.

**Including Department and ADA requirements.

***Tentative, as to be approved by ADA. At least one full summer of field and clinical experience will be required.

UNIVERSITY OF RHODE ISLAND College of Home Economics Department of Food and Nutrition

PROPOSED CURRICULUM

COORDINATED UNDERGRADUATE PROGRAM IN DIETETICS (Based on American Dietetic Assn. Plan IV - General Specialization)

Division A	GENERAL EDUCAT	ION	CREDITS
Division B			
Division C			
Division D (Reduce Div. A by 3 Cr.) 3 45 45 45 45 24 45 24 24			
## BOME ECONOMICS CORE————————————————————————————————————			
## HOME ECONOMICS CORE—	Division	D (Reduce Div. A by 3 Cr.)	3
PRE-PROFESSIONAL Zoo 242/244 Introduction to Human Physiology 3-4			
Zoo 242/244 Introduction to Human Physiology	HOME ECONOMICS	CORE and have department out they qualitate and also determine the first out and they qualitate and the respective out and out out out out out of the state of the state out of the state out	24
Zoo 242/244 Introduction to Human Physiology		•	
EDC 312 or 334 Psy of Learning/Teaching of Home Econ. 3 OMR 301 Principles of Management 3 SOC 324 (or APG 203 in core) Medical Soc (3) MTH 109 (if needed) - Algebra and Trig. (3) CSC 201 (recommended) Intro. to Computing (3) PROFESSIONAL CORE FNS 101 Intro. Food Study (In Home Econ. core) (3) FNS 207 Gen. Nutrition (In Home Econ. Core) (3) FNS 221 Meal Management 3 FNS 331 Advanced Food Study 3 FNS 337 Intro. Food Science 3 FNS 337 Intro. Food Science 3 FNS 441 Adv. Human Nutrition 3 FNS 444 Diet Therapy 3 FNS 445 Readings in Nutrition 2 FDS 335 Food Service Mgm. 3 FNS 333 Quantity Food Production 3	PRE-PROFESSION	<u>AL</u>	
EDC 312 or 334 Psy of Learning/Teaching of Home Econ. 3 OMR 301 Principles of Management 3 SOC 324 (or APG 203 in core) Medical Soc (3) MTH 109 (if needed) - Algebra and Trig. (3) CSC 201 (recommended) Intro. to Computing (3) PROFESSIONAL CORE FNS 101 Intro. Food Study (In Home Econ. core) (3) FNS 207 Gen. Nutrition (In Home Econ. Core) (3) FNS 221 Meal Management 3 FNS 331 Advanced Food Study 3 FNS 337 Intro. Food Science 3 FNS 337 Intro. Food Science 3 FNS 441 Adv. Human Nutrition 3 FNS 444 Diet Therapy 3 FNS 445 Readings in Nutrition 2 FDS 335 Food Service Mgm. 3 FNS 333 Quantity Food Production 3		The plant of the state of the s	
OMR 301 Principles of Management	Zoo 242/2	44 Introduction to Human Physiology	3-4
SOC 324 (or APG 203 in core) Medical Soc+	EDC 312 o	r 334 Psy of Learning/Teaching of Home Econ.	3
SOC 324 (or APG 203 in core) Medical Soc+	OMR 301 P	rinciples of Management-	3
MTH 109 (if needed) - Algebra and Trig			
MTH 109 (if needed) - Algebra and Trig	SOC 324 (or APG 203 in core) Medical Soc	(3)
PROFESSIONAL CORE PROFESSIONAL CORE PROFESSIONAL CORE FNS 101 Intro. Food Study (In Home Econ. core) (3) FNS 207 Gen. Nutrition (In Home Econ. Core) (3) FNS 221 Meal Management			
PROFESSIONAL CORE FNS 101 Intro. Food Study (In Home Econ. core) (3) FNS 207 Gen. Nutrition (In Home Econ. Core) (3) FNS 221 Meal Management (3) FNS 331 Advanced Food Study (3) FNS 337 Intro. Food Science (3) FNS 441 Adv. Human Nutrition (3) FNS 444 Diet Therapy (3) FNS 445 Readings in Nutrition (2) FDS 335 Food Service Mgm. (3) FNS 333 Quantity Food Production (3)			
FNS 101 Intro. Food Study (In Home Econ. core) — (3) FNS 207 Gen. Nutrition (In Home Econ. Core) — (3) FNS 221 Meal Management — 3 FNS 331 Advanced Food Study — 3 FNS 337 Intro. Food Science — 3 FNS 441 Adv. Human Nutrition — 3 FNS 444 Diet Therapy — 3 FNS 445 Readings in Nutrition — 2 FDS 335 Food Service Mgm. — 3 FNS 333 Quantity Food Production — 3			9
FNS 101 Intro. Food Study (In Home Econ. core) — (3) FNS 207 Gen. Nutrition (In Home Econ. Core) — (3) FNS 221 Meal Management — 3 FNS 331 Advanced Food Study — 3 FNS 337 Intro. Food Science — 3 FNS 441 Adv. Human Nutrition — 3 FNS 444 Diet Therapy — 3 FNS 445 Readings in Nutrition — 2 FDS 335 Food Service Mgm. — 3 FNS 333 Quantity Food Production — 3			
FNS 101 Intro. Food Study (In Home Econ. core) — (3) FNS 207 Gen. Nutrition (In Home Econ. Core) — (3) FNS 221 Meal Management — 3 FNS 331 Advanced Food Study — 3 FNS 337 Intro. Food Science — 3 FNS 441 Adv. Human Nutrition — 3 FNS 444 Diet Therapy — 3 FNS 445 Readings in Nutrition — 2 FDS 335 Food Service Mgm. — 3 FNS 333 Quantity Food Production — 3	PROFESSIONAL C	ORE	
FNS 207 Gen. Nutrition (In Home Econ. Core) (3) FNS 221 Meal Management 3 FNS 331 Advanced Food Study 3 FNS 337 Intro. Food Science 3 FNS 441 Adv. Human Nutrition 3 FNS 444 Diet Therapy 3 FNS 445 Readings in Nutrition 2 FDS 335 Food Service Mgm. 3 FNS 333 Quantity Food Production 3		TO A SING	
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FNS 331 Advanced Food Study	FNS 221		
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FNS 441 Adv. Human Nutrition — 3 FNS 444 Diet Therapy — 3 FNS 445 Readings in Nutrition — 2 FDS 335 Food Service Mgm. — 3 FNS 333 Quantity Food Production 3			
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		Oumrity Rood Production	3
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ELECT	FIVES	(To	be directed and approved by Dept)	<u> </u>	4
				_	
			402 Special Problems		
		503			
	FNS	504	Food Science and Nutrition Seminar		
	FNS	531	Teaching of Nutrition		
	ACT	201		නාග බලා බලා පතර සහ ලනාමන් බලා	3
		336	Quantity Food Purchasing	- CO	3
	FDS	481,	482 Special Problems		6
	BCH	411		අත්තයක් යක් මත මත ගණුණුව මාන	3
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	CSC	201	Intro. to Computing	200 may 100 may	3
	EST	220		elle dalle lette colo colo colo colo colo colo colo col	3
	EST	411,	412 Statistical Meth. in Research		6 .
		321	Fund of Financial Mgm.	occus committee dealth-coath-coath most cricis	3
	FRC	431	Biochem. of Foods	100 mm (mar 410 mm (mm can 100)	3
	MIC	412	Food Microbiology	ক্ষাক্ত ক্ষাত্ৰ ক্ষাত্ৰত ক্ষাত	3
	OIR	300	Personnel Administration	සෙය ගැල අත් ශාල සොදා ඇති ඇති	3
	OMR	423	Industrial Relations	නෙක ගත ලබා පත විසි ආල සාව වෙනුව	3
	PHC	225,	226 Pharm. Calc. and Intro. Pharm.	·	4
		459	Public Health	යෙ වන සහ බව සහ සහ සහ සහ යට	3
	Z00	121	Human Anatomy	1 000 000 000 000 000 000 000 000	4
					128
	FNS	451.4	452 Field Experience*	. අත්ම අතා රෝග එකුර ඒවා යෙම ගැන ඒවා රෝග මනා	- 12-20
			6	TOTAL	140-148

^{*} Field and clinical experience and related seminar as approved by ADA.

At least one full summer of field experience will be required; 45 hours of field experience = 1 credit.

CURRICULUM FOR PROPOSED COORDINATED UNDERGRADUATE PROGRAM IN DIETETICS

CURR	I COLORI FOR I WI ODD GOODINAID ONDON	JIGDONID I NOOTGET IN DIDE	DILL CO
	Credit Requirement	. 140-148 Credits (Tent.	ative)
GENE	RAL EDUCATION REQUIREMENTS (18 credits in one Division, 15 in a		45 credit
	DIVISION A 9 Credits plus'3 credits	from Division D	
	Specified Requirements:		Credits
	Art, Theatre or Music (1 course)	se)	3 3
	Courses to finish Division A, Art (only one Studio Course per Music (literature and history) English (except 110) Language (except 101, 102) Linguistics Literature in English Translat: Philosophy Theatre 100 Theatre 381 Theatre 382 Speech 231	rmitted	
	Speech 331 Speech 332		
	Speedi 332	TOTAL CREDITS EARNED:	9
	DIVISION B 18 Credits		
	Specified Requirements: Biology 102 (3 cr.) or Zoology Chemistry 103 + 105 Chemistry 124	111 (4 Cr.)	3-4 4 4
	Courses to finish Division B Biochemistry 311 Mathematics 109 (If not taken Microbiology (Bacteriology-Vir Zoology 121, 242, 244		3 (3) 4 (3-8) 18
	DIVISION C 15 Credtis	2	
	Specified Requirements Economics (1 course) Psychology and/or Sociology (2 (113) (202)	courses)	3 6
	Courses to finish Division C Sociology 324 Anthropology 203 Education 312		(3) 3 3
		TOTAL CREDITS EARNED	15

TOTAL CREDITS EARNED

DIVISION D (effective 1972-73)

TXC 340

HEC 001

Students may elect up to mine credits in communications, but may not reduce any other divisional requirements by more than three credits. Courses, now being offered, that will fulfill requirements in division D include:

SCRATCH OOOZ Research Paper Writing TOTAL CREDITS EARNED 3 HOME ECONOMICS CORE REQUIREMENTS.....24 credits **CDF 150 CDF 200** CDF 302 Choice of one CDF 340 CDF 355 FNS 101 FNS 207 HMG 210 HI4G 320 HI:1G 340 Choice of one HMG 370 HMG 371 TXC 103 TXC 205 TXC 206 TXC 224 Choice of one TXC 238 TXC 303

FIELD AND CLINICAL EXPERIENCE

An essential part of the program is observation and work experience and clinical practice in cooperating agencies. Possible cooperating units include the following:

University Dining Services (URI and others) State Department of Education, School Food Services State Department of Health, Nutrition Services State Department of Community Affairs, Division of Aging Rhode Island Medical Center (Howard) Veterans Administration Hospital Roger Williams General Hospital Miriam Hospital St. Joseph's Hospital/Our Lady of Fatima Hospital South County Hospital Kent County Memorial Hospital Pawtucket Memorial Hospital Providence Lying-In Hospital Nutrition Council of Rhode Island, Diet Counseling Service Metropolitan Nursing and Health Services Association New England Dairy Council Meals On Wheels

Selected Food Service Establishments

Selected Nursing Homes

FACULTY AND AVAILABILITY OF PERSONNEL

In order to take care of our increased student enrollment and to prepare for a "coordinated" program in dietetics, a new position requested in the 1974-75 budget is as follows:

Assistant Professor of Clinical Nutrition and Dietetics and Program Director - Full time, calendar year appointment.

To plan, develop, coordinate and serve as director of the program, and to teach courses such as FNS 451, 452, Field Experience.

The above new position is necessary for the program to be initiated. The coordinator will have the responsibility of filing the formal application with the ADA and making contractual agreements with cooperating agencies.

COST - It is estimated that first year costs directly related to the new program are:

Assistant Professor salary (calendar year)	\$14,300 -	\$17,000
Travel for student supervision	300 \$14,600 -	\$17,300
Application fee (ADA)	\$ 100	
Site evaluation	\$ 500	

FACILITIES

While the Department is in cramped quarters, no new facilities, other than office space for the director, are requested at this time.

LIBRARY

The University library has a satisfactory collection of books and journals related to dietetics, food and nutrition. For medical topics, it may be possible for us to use the Brown University Library.

PROCEDURE FOR PROFESSIONAL APPROVAL

After University approval is obtained and the new postition of program director funded and filled, an application for approval of the coordinated undergraduate program will be submitted to the American Dietetic Association. (ADA)

..

DATE FOR POSSIBLE INITIATION

Assuming that the program is approved and the new position funded, application with the American Dietetic Association will be filed with the objective of starting a small class of juniors in the program in September 1975.

APPENDIX

Additional information is provided in the Appendix.

THE AMERICAN DIETETIC ASSOCIATION

620 North Michigan Avenue, Chicago, Ill. 60611

MINIMUM ACADEMIC REQUIREMENTS - PLAN IV

BASIC REQUIREMENTS PLUS ONE AREA OF SPECIALIZATION*

CHARACTER CONTRACTOR C	AREAS OF SPECIALIZATION IN DIETETICS - ±N1T/ALLY 1,2,3						
AREA OF SUBJECT MATTER	BASIC REQUIREMENTS	/ General	2-Management	3 Clinical	4 Community		
Physical & Biological Sciences	Chemistry, inorganic and organic CHM 163"/05*/24* Human physiology ZOD 242* (244)* Microbiology M/C 20/*	Biochemistry BCH 311*		Biochemistry BCH3// Biochemical analysis BCH4// bAnatomy or bad- vanced physiology or bgenetics Z00/2/	BCH 311*		
Behavioral & Social Sciences	Sociology or SOC 201 psychology PSY 113* (principles) Economics ECV 123*	Cultural anthropology or sociology APG 203* OR SOC 324*	Labor economics or relations OMR 423	Cultural anthropology or sociology APG 203* SOC 324*	Cultural anthropology or sociology APG 203 SOC 324 CPsychology (PSY 113)		
Professional Sciences F/VS 101, 221 { FNS 331, 337 { FRC 431} FNS 441 {	Food (composition, physical and chemical changes, quality, acceptability, and aesthetics) Prerequisite: organic chemistry Nutrition Prerequisites: human physiology & organic chemistry Management theory and principles OMR 301	Food service systems management FDS 335GFNS 333 Nutrition in disease Prerequisite: biochemistry FNS 444	Food service systems management FDS 335 & FNS 333 Principles of business organization (Management of personnel) OMR 300 Financial management FIN 321		Nutrition in disease Prerequisite: biochemistry FNS 444 Nutrition and community health Prerequisite: COURSE biochemistry NEEDED Food service systems management (volume food service in the community) FNS 333		
Communication Sciences (MTH 109*) { EDC 3/12*/334-}	Writing (creative or technical), SCR 000 Z* Mathematics (competency equal to intermediate algebra) Learning theory or educational methods	bData processing (computer logic) CSC ₀ 201 bData evaluation (statistics) EST 220/411/412	Data evaluation (statistics), EST 220/4/1/4/2		Data evaluation (statistics) EST 220/4/1/4/2 re expressed in terms of		

aMay be acquired prior to college entrance.

bRecommended, not required

clf not co-pleted in Basic Requirements

* Alive : 150 for General Education requirement

* Minimum Academic Requirements are expressed in terms of basic competencies rather than in specific credit hours, in knowledge areas, not in courses.

The College or University's plan for meeting these academic requirements must be approved by the ADA befor ey can

UNIVERSITY COLLEGE

Curriculum Preferences of Students at the start of Academic Year 1973-74

September 1, 1973

		Continuing (Sophomo:		New St	udents Transfers)		Total	No
	Total Enrollment	1877		22	214		4091	
	Curriculums	* .						
	ARTS & SCIENCES		. ·		8			
150 152 101	Undecided Art B. A. Art B. F. A.	261 41 1	42	33	35 39 5) 44		596 807 6)	•
151 105 107 109 111 134	Biology B. A. Biology B. S. Microbiology Botany Zoology Medical Technology	26 90 2 2 31 15	166		24 34 3 6 3 243		50 174 5 120 52	4(
153 121	Chemistry B. A. Chemistry B. S.	1}	4		4) 13		5) 12)	,
115 157	Dental Hygiene Economics	19 5	*	1	7		32 12	
188	Education-Elementary Education-Secondary	74) 38)	112	4	71		121 }	1
160 162	English Geography	22			25		47	
163 124	Geology B. A. Geology B. S.	5 4	9	· ·	5} 8		10}	
l65 175	History Journalism	20			25 15		45 80	
171 172 174 178	LANGUAGES French German Italian Spanish	2 4 1 1	8		4 2 2 6		6 6 3 7	
168	Latin American Studies	0			0	,	0	
1								

Curriculum Preferences of Students (Cont'd)

Page -2-

169 131	Mathematics B. A. Mathematics B. S.	11]	20		w.	25 12	37		30/
170 190 191 192 193 194 195	Music B. A. Music B. Mus. Voice Piano Orch. Instr. Music History Music Theory Music Education	7 3 0 2 2 0 2 9	25			5 1 2 1 1 0 0 19	29		12 4 2 3 3 0 2 28
179 180 144 145	Philosophy Political Science Physical EducMen Physical EducWomen	1 43 42 39				4 69 50 39			5 112 92 78
181 147	Physics B. A. Physics B. S.	0	4			2}	8		2)
182	Psychology	71				60			131
185 184	Sociology Anthropology	31	40	•	×.	31}	40	· •	62}
187	Speech	16		ā		18			34
155 102	Theatre B. A. Theatre B. F. A.	6}	14			8]	16	8 * *	14)
199	Part-time matric.	COMPARTMENT OF THE PROPERTY OF		*		1			1
	TOTAL ARTS & SCIENCES	1018		+		1216		dumb dumb	2234
	BUSINESS					4			
300 310 320 330 335 340 345 380 360 390	General Business Accounting Business Educ. Organizational Management Management Insurance Finance Marketing Office Administration Undecided	60 48 5 4 4 6 14 2 67	ė			42 77 4 7 7 5 3 23 . 3			102 125 9 11 11 9 9 37 5 163
	TOTAL BUSINESS	214		÷		267			1

UNIVERSITY COLLEGE

Curriculum Preferences of Students (Cont'd)

Sept. 1, 1973

Page -3-

		2 49	6 3				
	ENGINEERING	Continuing S.	tulents .	New Stu	dents 1 + Touster	Tots	IN
450 455 480	Chemical Chemical & Ocean Civil Electrical Industrial Mechanical & Applied Me Mechanical & Ocean Engineering Science Undecided	13 0 33 36 6 ech. 24 2 2			12 4 35 36 6 22 14 6		25 4 68 72 12 46 16 8 66
	TOTAL ENGINEERING	134	+	1	83	3	17
	HOME ECONOMICS						
53 540 590	General Child Development Food Food Science Home Ec. Education Textiles Undecided Part-time Matriculated	13 35 33 0 19 22 19			11 37 28 0 8 34 20 1		24 72 61 <
	TOTAL ECONOMICS	141	+	1	.39	2	80
	NURSING				6		
600	General Nursing T	OTAL 103	•		34	3	37
And the state of the state of	PHARMACY					*	
700 790 750	Pharmacy Ventilation therapy Undecided TOTAL PHARMACY	116 4 0 120	4	GARAGE	.16.	e Continues	2 2 2 4 2
	RESOURCE DEVELOPMENT	*				**	
200 210 220 225 2: 240 280	Agric. Business Animal Science Plant Science Food Science Agric. Science Agric. & Resource Tech Natural Resources	96		· ·	0 41 4 0 11 8 89	openium.	1 51 10 1 25 27 85
	TOTAL RESOURCE DEVE	LOPMENT 147	÷	constant of	.53		300

UNIVERSITY COLLEGE

9 0	Curriculum Prefe	rences - con	tinued	
A		9/5/72	1/19/73	7/5/73
00	llege of Business Administration			
30	O General Business	56	61	60
	0 Accounting	46	48	48
27	0 Business Education	7	/ 5	5
	O Organizational Management	5	5	A
		6	6	A
	5 Management		0	4
	0 Insurance	3 7	9	6
	5 Finance			
35	0 Marketing	19	12	14
	O Office Administration	2	2	. 2
39	0 Undecided	69	69	67
	TOTAL - BUSINESS ADMINISTRATION	220	219	214
e Continuente				
Co	llege of Engineering			
41	O Chemical	11	12	13
42	0 Civil	32	34	33
43	0 Electrical	32	35	36
	0 Industrial	6	5	6
	0 Mech. & Applied Mechanical	22	21	24
45	5 Mechanical & Ocean	0	2	2
122 023	O Engineering Science	6	5	2
	0 Undecided	39	31	18
emorator	TOTAL - ENGINEERING	148	145	134
Company	IOTHE - FINGUISHING	740	337	2.3.3
0	llege of Home Economics			
		11	12	13
	0 General			
	O Child Development	45	43	35
> 52	0 Food	33	33	33 <
	5 Food Science	0	0	0
	0 Home Ec Education	20	18	19
	0 Textiles	27	24	22
59	0 Undecided	22	20	19
	TOTAL -HOME ECONOMICS	158	150	141
, MARK-100-100-100				
Co	llege of Nursing			
	O General Nursing	86	98	103
#EMPORTAL STREET	TOTAL - NURSING	86	98	103
Consultations				
Co	llege of Resource Development		-	
	O Agric. Business	2	1	1
	O Animal Science	6	7	10
	0 Plant Science	li	. 3	6
	5 Food Science	0	7	ĭ
		29	22	14
	O Agric. Science		N .	
24	O Agric. & Res. Tech.	15	15	19
40	0 Natural Resources	93	95	96
Crossing square	TOTAL - RESOURCE DEVELOPMENT	146	144	147
Company of the Compan				
	llege of Pharmacy			
70	0 Pharmacy	119	123	116
79	O Ventilation Therapy	5	6	4
	TOTAL - PHARMACY	1 124	129	120

From

John S. Millis

THE STUDY COMMISSION ON DIFTETICS

100

Commissioned by
The American Dietetic Association Foundation
620 North Michigan Avenue, Room 420
Chicago, Illinois 60611

1972

MEMBERSHIP OF THE STUDY COMMISSION ON DIETETICS

Helen Corbitt

Dietitian, Author Consultant, Nieman-Marcus Department Store Dallas, Texas

William J. Darby, M.D., Ph.D. Professor of Medicine and of Nutrition Vanderbilt University Nashville, Tennessee

Stanley A. Ferguson

Executive Director, University Hospitals of Cleveland Cleveland, Ohio

Grace A. Goldsmith, M.D.

Dean, School of Public Health and Tropical Medicine Tulane University New Orleans, Louisiana

Robert S. Harris, Ph.D.

Professor Emeritus of Nutritional Biochemistry Massachusetts Institute of Technology Visiting Professor University of California at Los Angeles Los Angeles, California

Doris Johnson, Ph.D., R.D.

Former President, The American Dietetic Association Director, Department of Dietetics Yale-New Haven Hospital New Haven. Connecticut

William H. Knisely, Ph.D., Vice Chairman Vice Chancellor for Health Affairs The University of Texas System Austin, Texas

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John S. Millis, Ph.D., Chairman

Chancellor Emeritus, Case Western Reserve University President, The National Fund for Medical Education Cleveland, Ohio

Mary Alice Johnson, R.D., Secretary Assistant Executive Director The American Dietetic Association Chicago, Illinois inns is e more the use e most tust be techtechniraining malyses etitians

6 • AN OPTIMAL EDUCATIONAL PROGRAM

In chapter 5 we discussed at a conceptual level the education of future dictitians. It is now necessary that the Commission suggest in concrete terms and in some detail how these concepts can be implemented within the system of higher education.

UNDERGRADUATE EDUCATION

It is the belief of the Commission that a dictitian can be educated to a level of competence for an entry-level practice in four years and within a bachelor's degree program.

RECOMMENDATION I. The Study Commission recommends that the basic education of dietitians be designed as a four-year curriculum resulting in a bachelor's degree and, including both the basic didactic learning and introductory clinical experience necessary for beginning practice as a dietitian.

The Commission realizes that in order to reduce the current period of five years (four years of college study and one year of dietetic internship) to four years requires a tight integration of the teaching and learning of both relevant knowledge and clinical skills. This, in turn, requires adherence to a unifying theme or principle to which learning of both knowledge and skill can be related and unified.

College of Home Economics

October 25, 1973

Mr. George Parks, Chairman Faculty Senate Committee on Curricular Affairs

Dear George:

I strongly support the request of the Department of Food and Nutritional Science to establish a Coordinated Program in Dietetics which would prepare students with the baccalaureate degree for membership in the American Dietetic Association (ADA), the professional certifying agency in this field. At present the traditional pathway to membership in ADA is through a six to twelvementh internship following the baccalaureate degree. Not only is this a long process but there are only half as many internship positions nationwide as are needed to train the students desiring these internships. A strong demand for registered dietitians (R.D.) continues. The ADA is urging educational institutions to establish programs of the kind we are requesting and the program has been developed using their guidelines.

The number of credits required is high but it should be remembered that the student will be apprised of the fact that he or she will need to devote at least one full summer completing the plan. Further, this program replaces a five-year program.

As has been indicated in the proposal, this program does involve a new calendar year position at the rank of Assistant Professor and certain costs of having the program approved by the ADA. It will be impossible to implement the program without the new position.

Again, may I indicate my strong support for this program. Our Department of Food and Nutritional Science has grown rapidly in the last few years in numbers of majors. This program will help the department serve more effectively both their students and society.

Sincerely,

Elizabeth W. Crandall, Ed. D. (Mrs.) Acting Dean

EWC:k cc Dr. Henry A. Dymsza

UNIVERSITY OF RHODE ISLAND

OFFICE MEMORANDUM

70:

George R. Parks, Chairman Curricular Affairs Committee

Date: November 29, 1973

From:

Heber W. Youngken Jr

Provost for Health Science Affairs

Subject: Coordinated Program in Dietetics

Pursuant to my memo of November 27, 1973, to Dr. Henry Dymsza (copy attached) regarding the proposal for a coordinated undergraduate program in Dietetics (B.S. degree), we discussed the proposal at length on November 24th.

As you will note, my concern is the management of the clinical (internship) portion of the curriculum in the cooperating agencies selected for this degree program. I find the academic portion in line with curriculum requirements recommended by the American Dietetic Association. A recent Health Manpower Survey (November 1973 report) conducted by SEARCH and the R. I. Health Planning Council shows (p. 9) there were 59 Dietetians (ADA) in Rhode Island hospitals in 1971-72. It shows (p. 19) that 2 hospitals were having or anticipating personnel recruitment problems for dieticians and (on p. .23) that somewhat of a decline occurred in hospital employment of Dietetians between 1966-69. The latter figure may be due to a reduced manpower pool of qualified dietetians.

At any rate, as far as most hospitals are concerned, there appear to be enough positions budgeted for dietetians in these institutions and there is a turn-over. The proposal indicates, there are several other agencies in the state which employ dietetians. These were not covered by the SEARCH report.

I am prepared to endorse the academic portion of the proposal and that pertaining to need. However, my endorsement of the clinical (internship) arrangements for students can only be on condition that the Department show in writing that each of the cooperating agencies are willing to accept URI students and the faculty supervisors in their facilities at no cost to URI.

Since approval is sought for this program before a firm commitment can be made by the University for the new faculty position, the Department should indicate 1) who from the existing faculty will be the supervisor for the clinical

(internship) program in the event no new position can be authorized; or, 2) that the program will not be implemented until such an appointment can be made.

Obviously, I hope the University can implement this program. We must, however, be certain that we can manage the internship requirements before a complete commitment for it is made to the satisfaction of URI and the cooperating agencies; hence, my suggestion that it be approved at this time on a contingency basis.

cc:
Dean E. W. Crandall
Dr. H. A. Dymsza
Vice President A. Michel

q. Carba

UNIVERSITY OF RHODE ISLAND

OFFICE MEMORANDUM

Dr. Henry A. Dymsza, Chairman

Food & Nutritional Service

College of Home Economics

From: Heber Youngken, Jr.

Provost for Health Science Affairs

Date: November 27, 1973

Subject: Proposal for a coordinated undergraduate program in Dietetics (B.S. degree

I have read your proposal and agree that there is a need for coordinating internship (externship) training in dietetics with the academic curriculum. This is a definite trend in most of the health professions with bachelor and advanced degree programs. It has already been implemented to some extent at URI in pharmacy, nursing, dental hygiene and clinical psychology.

The real problem is to coordinate such a curriculum requirement with the collaborating agencies, i.e. hospitals, nursing homes, food service companies, etc. You list 19 of these on page 10 of your proposal.

I note you are requesting one full time new faculty position for the field (internship) program. That appointee will be hard pressed to supervise students adequately in 19 agencies. Some hospitals may require the URI faculty supervisor's presence at regular times when students are in the hospital. Most will, of course, have limitations on numbers of students acceptable to the hospital or food service agency.

Have you, therefore, explored every detail related to the above? Are you certain that the large number of students in the program can be accomodated by the cooperating agencies?

I suggest that these details be examined very carefully. Otherwise some students who cannot be placed in the field program will have reason to protest if admitted under that pretense.

I also suggest that if placement in a field location is a problem, you limit the enrollment accordingly.

We should discuss these points before I can endorse the proposal completely. Can you obtain statements from the collaborating agencies to indicate how each will participate and what each will expect from the University?

cc: Dean E. W. Crandall Dr. V. V. Carpenter Dean Heber W. Youngken, Jr.
Provost for Health Science Affairs

December 3, 1973

Elizabeth W. Crandall Acting Dean, College of Home Economics

Subject: Coordinated Program in Dietetics

Thank you for sending me a copy of your memo to George R. Parks, Chairman, Curricular Affairs Committee, relevant to the Coordinated Program in Dietetics. Your question about contractual agreements with the cooperating agencies is a very pertinent one and we will investigate this matter at once.

As far as the new position required to implement this program is concerned, Dr. Dymsza and I have agreed that it can be implemented only if the new position is available. In requesting the position, I have noted both your question and the fact that the program cannot be implemented without the new position. Dr. Dymsza will report to you in writing the information you have requested.

I am writing to acknowledge your memo and to thank you for your thoughtful evaluation of the program.

EWC: X cc Mr. George R. Parks Dr. Aloys Michel Dr. Henry Dymsza

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UNIVERSITY OF RHODE ISLAND

GIFICE MELIORANDUM

Dr. Henry Dymsza

D.132:

November 27, 1973

George R. Parks, Chairman Curricular Affairs Committee

in line with the procedures adopted by the committee for handling program proposals (see attachment) written response to the following is requested by Friday, November 30.

Coordinated Program In Dietetics.

- .. Who requires the 3.0 average for participation in this program?
- 2. What are the personal qualifications required of students in the program (see p. 4 of proposal).
- 3. Why are so many credits required for an undergraduate program?
- 4. Other programs with clinical activities are required to describe and assign credits to this activity as if it were a series of courses. Would you please present the clinical portion of this program in a similar fashion.
- 5. Since this is a health related field, has the endorsement of the Provost for Health Sciences been sought? Please supply written response from the Provost.
- 5. Why should this program be given priority?

Thank you for your cooperation.

UNIVERSITY OF RHODE ISLAND

OFFICE MEMORANDUM

Fram:

Dr. George R. Parks, Chairman

Faculty Senate Curriculum Affairs Committee

Dec. 6, 1973 Date:

Henry Dymsza V. J. J. Department of Food & Natritional Science

Coordinated Program in Dietetics

Please consider the following as our response to the questions raised concerning the Department's proposal for a new "Coordinated" Program in Dietetics.

Who requires the 3.0 average for participation in this program?

In considering this question, the Department faculty has agreed that well-qualified students who have a 2.75 may, on faculty approval; be admitted to the program on a one-semester "conditional" basis.

We would like to require a 3.0 QPA because dietetics is an allied health science, and dietitians are members of the "medical team". Our seniors show a range of 1.97 to 4.00 with an average around 3.0. In addition, most medical schools require a 3.0 for admission, and successful applicants have had a 3.4 QPA.

What are the personal qualifications required of students in the program?

The American Dietetic Association (ADA) has specified minimum academic standards and preparation in terms of competencies. Our concern is how to fairly select students who will be able to successfully meet the competencies with academic courses and clinical experiences.

Rating scales have been developed to aid in the selecting of applicants for dietetic internships. In general, these rate applicants in terms of (1) academic achievement (2) other achievements and experiences and (3) personal traits and overall potential as a dietitian. A typical personal evaluation form is enclosed.

Once the program is approved, selection criteria required for admission into the program will be defined and made available to the University Community and the public.

3. Why are so many credits required for an undergraduate program?

The proposed program requires 128 credits (the number of credits required for graduation in the College of Home Economics) plus 12 to 20 credits of Field Experience, to be specified by ADA.

The total number of credits needed is not large, when it is considered that the program replaces a "dietetic internship" of 9-12 months.

4. Other programs with clinical activities describe and assign credits.
Would you please present the clinical portion in a similar fashion:

Before ADA approval can be obtained, the clinical facilities and program must be reviewed by an ADA site visit and evaluation team.

It shall be one of the duties of the Director, a qualified person with clinical experience, to plan and organize the clinical experiences in accordance with ADA guidelines, and under the umbrella of our Field Experience course.

A check list and other material related to the clinical portion of the program is enclosed.

5. Since this is a health related field, has the endorsement of the Provost for Health Sciences been sought?

The program is highly endorsed by Dean Youngken. As to be expected, he has raised some questions in this memorandum to you on the management and administrative aspects of the clinical program. We believe that these aspects of the program can be resolved to the complete satisfaction of Dean Youngken and the administrations of URI and cooperating clinical facilities.

- 6. Why should the program be given priority?
- 1. The program can be built on an existing strong foundation in dietetics and food and human nutrition. This area has been a university strength since the founding of URI.
- 2. There is a strong student demand, as enrollment continues to climb. As of November 1973, the Department had a total of 75 freshman and sophomore University College preferences. Almost all of these students will select dietetics as a field of study.
- 3. Dietetic education is changing. A change to the "coordinated" program is urged by ADA, as a change to the new health education philosophy and to compensate for the lack of internships.

- 4. The "Coordinated" program is needed to up-date dietetic program at URI. We need to keep up with the trend to coordinate courses with clinical and field experiences. There are now 24 ADA Approved Coordinated programs in the U.S. with a number in development.
- 5. The strong demand for dietitians is expected to continue. It is estimated 1,000 more dietitians need to be trained per year in order to reach the goal of 38,500 professional dietitians by 1980.
 - 6. The "Coordinated" Dietetic Program fits into the URI pattern of future growth in areas related to health and where graduates perform direct services to the citizens of the state. "The dietitian is a translator of the science of nutrition into the skill of furnishing optimum nourishment to people."

Summary

The present program in dietetics, good as it is, cannot continue to grow and meet its responsibilities to students and the public unless we "Modernize" with a coordinated program.

CC: Acting Dean, E. Crandall Dr. Virginia Carpenter

10



THE AMERICAN DIETETIC ASSOCIATION

620 NORTH MICHIGAN AVENUE, CHICAGO, ILLINOIS GOGII

COORDINATED UNDERGRADUATE PROGRAMS IN DIETETICS

PHILOSOPHY

The guiding philosophy of a coordinated undergraduate program for the preparation of professional dietitians is based on the sound educational principle that study in the environment of the profession enhances learning. The inherent strength of such a program lies in the early introduction of clinical study. It has been traditional that the acquisition of "knowledge" should precede "Practice". In the coordinated program didactic and clinical study early in the curriculum provides increased opportunity for the development of expertise in the delivery of nutritional care. Students meet and solve problems in the day-to-day activities of the professional environment.

Learning which takes place in the professional environment, in the atmosphere in which the graduate is expected to function, is exciting, stimulating and more effective than that which is strictly classroom oriented. The student must be able not only to observe theory in action, but to participate in that action. Personal participation, with gradually increasing responsibility, contributes to the development of professional proficiency. "Excellence" and "expertise" must be inherent in our goals for the student's achievement.

Concomitant with the goal of the development of expertise requisite to professional performance will be commitment to continuing education and to the advancement of the profession of dietetics.



THE AMERICAN DIETETIC ASSOCIATION

620 NORTH MICHIGAN AVENUE, CHICAGO, ILLINOIS 60611
TELEPHONE: 312/664-0443

FEES FOR EVALUATION SERVICES

- I. For many years The American Dietetic Association has set approval standards and conducted site evaluation to internships and coordinated undergraduate programs. (Graduates of these programs are eligible for Association membership.) The American Dietetic Association has assumed the complete cost of this process. The site evaluators expenses and administrative expenses continue to increase due to an increase in the quantity of these programs. In addition, volunteers have devoted many hours of their time to the development and review of these programs. In order to defray some part of these costs, the Executive Board of The American Dietetic Association on the recommendation of the Dietetic Internship Board and the Advisory Committee on Education has established the following fees for evaluation services.
- II. As of July 1, 1973, the following fees will be in effect for evaluation of internships and coordinated undergraduate programs in dietetics:
 - A. Application Fee \$100.00 (for processing applications of all new internships and coordinated undergraduate programs. Fee will be retained whether or not program is approved)
 - B. Site Evaluation Fec for Internships \$350.00 (one site evaluator)
 - C. Site Evaluation Fee for Coordinated
 Undergraduate Programs \$500.00
 - D. Yearly cost to an institution is estimated to be \$70.00 for internships and \$100.00 for coordinated undergraduate programs.
- III. Time schedule of site evaluations for internships and coordinated undergraduate programs will be as follows:
 - A. First site evaluation:

After initial review of an application.

Five years after the first site evaluation:

- During this five year period, a program is considered "under organization". Graduates are eligible for membership in The American Dietetic Association but the program is not granted approval until after the second site evaluation.
- 2. If for any reason the Dietetic Internship Board feels
 a site evaluation is necessary before the end of the
 five year period, it will be scheduled at the expense of
 the institution.
- 3. If a program does not wish to be "under organization" for this length of time and is willing to pay for a site evaluation at an earlier date in order to obtain full approval, the five year time span between site evaluations could be shortened.
- C. Third and following site evaluations: Every five years
- IV. This fee schedule will be in effect for three years. At the end of this period, the system will be thoroughly evaluated and fees will be increased if necessary. Other changes also will be considered.
 - V. How fee schedule affects existing programs, and programs with applications submitted before July 1, 1973.
 - A. Approved programs will be evaluated on a five year basis and costs will be borne by the institution.
 - B. Programs "under organization" as of July 1, 1973 that have not had a site evaluation will be required to have a site evaluation before the first class graduates. Cost will be borne by The American Dietetic Association. All future site evaluation costs will be borne by the institution.
 - C. Programs that have had a site evaluation following review of a preliminary application as of July 1, 1973 will have a site evaluation 5 years after final review and acceptance of their application. Cost will be borne by institution at that time.
 - D. Programs submitting initial applications before July 1, 1973 will not be charged the \$100.00 application fee or the cost of the site evaluation following review of this initial application.
 - E. Programs submitting a final application that have never had a site evaluation will be scheduled for a site evaluation before the first class graduates. Cost will be borne by The American Dietetic Association. All future costs will be borne by the institution.

VI. Progress Reports

All programs must submit Progress Reports annually except in the year of a site evaluation. Information concerning this report is sent to program directors at the appropriate time.

RATING SCALE FOR DIETETIC INTERNSHIP APPLICANT

For each of the traits listed below place a check mark in one of the two boxes above the statement best describing the applicant. Two boxes are provided above each statement to allow for a more discerning evaluation.

The following points should serve as a guide in making your rating:

- 1. In making the ratings, think of just the trait being rated.
- 2. Do not allow the rating given on one trait to affect your rating of another trait.
- 3. Remember that most people have strong and weak points. It is not often that people are good in everything or poor in everything.
- 4. Do not he sitate to give low or high ratings if the person deserves it.
- 5. Rate the applicant as objectively as possible. The ratings are confidential and you can write down what you actually think.
- 6. Rate the applicant on actual performance and not on what you think the person can up in jou have not had the opportunity to observe this trait in the applicant, please mark "Not Applicable" or "N.A."
- 7. Do not allow the academic achievement of the individual to affect your rating. The academic achievement will be rated separately.

		COOPERATION		1	
Never cooperates with anyone.	Cooperates only when requested.	Does a fair share of the work.	Works very well with others.	1	Goes out of way to co-operate with others.

	4	JUDGMENT		
Uses no judgment. Decisions must be constantly reviewed to prevent trouble.	Judgment usually poor. Decisions made are not reliable.	Exercises a fair amount of common sense. Routine decisions usually adequate.	Has good judgment. Can make decisions that are usually reliable.	Unusually keen insight. Decisions almost always correct.

		LEADERSHIP	Mat obsimil	
No leader- ship ability. Follows only.	Very little leadership ability. Gets work done only by cracking whip.	Is able to supervise adequately.	Good leader. Can usually get things done with a minimum of trouble.	Exceptionally good leader. People work willingly and cheerfully for applicant.

•		INITIATIVE		
Always takes	Does assigned	Sometimes	Often does	On own
easiest way regardless of quality and quantity of work.	work but avoids any added responsibility.	does necessary but unro- quested work on own initiative.	necessary but unre- quested work on own initiative.	initiative has trained for other duties. Is eager for more responsibilities.

AMOUNT OF SUPERVISION NEEDED Requires general supervision. Is usually prompt. Requires close super-vision and Requires only occasional Does not Requires require supervision. Is always prompt in work. constant supervision. Seldom supervision. direction. Is nearly always prompt in work. accomplishes ls fairly work on prompt in work. time.

Fails to adjust to new or changing situations.	Adjusts slowly to new or changing situations.	Usually makes successful adjustments to new or changing situations.	Adjusts readily to new and changing situations.	Always adjusts perfectly to new and changing situations.

		ACCURACY	/	•
Almost worthless. Work must always be checked for errors.	Makes frequent errors. Accuracy of work not always dependable.	Is usually accurate. Work requires only spot checking.	Makes very few errors. Checks own work accurately before release.	Almost never makes an error. Unnecessary to check applicant's
			•	work.

			IV	
Resents constructive criticism and sugges- tion for improve- ments of work.	Apparently accepts criticism but does not apply it to improve work.	Accepts criticism and usually benefits from it.	Accepts criticism well and utilizes it for develop- ment in work.	Invites constructive criticism and consist- ently applies suggestions to work.

Ill at ease and facks self control. Antagonizes others constantly.	Lacks self- confidence and is ex- citable and nervous. Occasionally excites and irritates others.	Demonstrates average amount of self-confidence and poise. Is usually successful in dealing with others.	Is usually self-confident and at ease and is not readily upset. Is successful in dealing with others.	Is self- confident and possesses a great deal of poise. Is very well liked by subordinates and fellow workers.

OVERALL POTENTIAL VALUE AS DIETITIAN

Not likely to become satisfactory dietitian.	With extensive supervision might become satisfactory dietitian.	Should become satisfactory dietitian.	Should become good dietitian.	Should become excellent dietitian.
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REMARKS (Summary evaluation of applicant's personal attributes and qualifications):

(Signature) (Title) (Organization) (Date)

-92-

				THE AMERICAN DIETETIC ASSOCIATION	TATE TO THE COMMENT OF THE PARTY OF THE PART	CLASSIF :: STRUCTION .	AFILIATIOS	FIED TAIFS	STITNES OF OPENING BESTER SHAFTS	CONTIET ON THE	GATIMIES DACATION ACTIVITIES	STIP-1X3.K3CTION	
phoses and hypothesis	A Commission of the Commission			LECTION EXCEPTIONS			00000		iostas di	- om			KERESENTATIVE GROUP OF EVALUATION DEVICES
-93-	•	Ta	incl	Ambication of the basic principles of mutrition in planning memos to meet the needs of different individuals and proups. Use of a diet marril, food composition tables and other references as guides in planning memos for normal and radified diets. Adaptation of the serus to individuals and to conform to practices within the specific	es destructions de	e disconstructural de la companya d				Oscilizaria/delego-agazzaminis/bresidentifizatificinggios actors o dassa despitos-petrojicilo-range		edingen and one group of control case group of cases of the case o	
			3.	Year planning for redified diets to conform to the diet preser ptions and matritional needs of various ago groups.		editorio afficiamentalizazione							
			4.	Evaluation of the nutritional adequacy of menus and menu condinations planned for and served to different individuals and age groups.	and the state of t						atherine course discovering		
•			5.	Iffective comperation with physicians and other numbers of the medical team through individual consultation, group conferences, and/or beside rounds.	Constitution of the consti								
				Analyses of the natritional adequacy of food intake of different individuals.							-en-decord-in-de		
		,,		Techniques of the nutritional interview and diet history. Use of varied rethods, techniques, and aids to provide mutables because to individuals and arouns.		decide contraction of the contra							

		CN-THE-JOP ENTERIENCE	CLASSINCH INSTRUCTION	AFILIATICS	FIELD TRIPS	SE HWARS CR OFGRNIZED DISCUSSION	INDIVITUAL ONFERENCE	CONTINUENCE EXECUTION ACTIVITIES	SELF-INSTRUCTION	
	LEAUNING EXPERIENCES									REPRESENTATIVE GROUP OF EVALUATION DEVICES
9.	Abdified diet instruction to individuals and families taking into consideration their present food pattern and lifestyle.									
\$ 12.	Reading and the interpretation of information in medical records that is of value in diet therapy; use of patients' charts as a technique for communicating with the physician and other members of the medical term.									
11.	Accurate evaluation of nutrition information and its sources.							Biloganopethan		•
12.	Functions of community agencies as related to nutrition in an attempt to provide for continuity of patient care.									
13.	Fole of nutritionists and dietary consultants in community and state agencies and ways in which cooperation between dietatians and nutritionists can benefit the community.									
14.	Evaluation of the patients social and medical history, including laboratory findings and diagnostic procedures, in relation to dictary treatment and total care.		_							
15.	The dictitian's role in metabolic research.				1			guard-paril.	•	
. 16.	Plan at least three classes for students, patients, personnel or customers relative to matrition or diet therapy. Lead group discussion, present the demonstrations or lectures etc., and evaluate results.									
b.	Each trainee shall complete four individual projects or studies and shall use the type of format recommended by Journal Beard of The American Dietetic Association for at least one project report. Projects or studies should be of value to both the institution and the trainee.									
· 6.	The Dictetic Trainer is familiar with the objectives of the					Contraction	100-100 H	Part and the second	Name of Persons and Persons an	
						Section of the last	. 0			

	REPRESENTATIVE GROUP OF EVALUATION DEVICES	
SELT:- LYSTRUCTION		
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	LEAVING EXPENENCES	

UNIVERSITY OF RHODE ISLAND College of Home Economics Department of Food and Nutritional Science Cost Estimate for New Coordinated Undergraduate Program in Dietetics

Desc	ription	1974-75	1975-76	1976-77	1977-78	1978-79	1979-80
Personal Services:							*
(1)	Faculty: Asst. Prof./Dir. Asst. Prof.	\$17,000	\$18,020	\$18,921	\$19,867 18,900	\$20,860 19,845	\$21,903 20,767
(2)	Clerical: Clerk Typist-50%		2,821	3,000	3,000	3,200	3,200
	Fringe Benefits-14	.5% 2,465	3,022	5,789	6,056	6,366	6,651
	Total Personal Ser	\$19,465	\$23,863	\$45,710	\$47,823	\$50,271	\$52,521
(3)	Operating Expenses	0	,		×		r
	Postage Telephone Office Expense Dues & Subscription Printing & Binding Travel Educ. Supp. & Exp. Misc. Application Fee Site Visit	\$ 50 200 100 100 25 100 200	\$ 50 200 100 50 25 400 200	\$ 75 300 200 75 50 600 250	\$ 80 300 200 75 50 700 250	\$ 80 300 300 75 50 700 300	\$ 100 350 300 75 75 800 350
	Total Oper. Exp.	\$ 825	\$ 1,525	\$ 1,550	\$ 1,655	\$ 1,805	\$ 2,050
(4) (5) (6)	Capital-Furn.&Equip Added Cost-Library Space Needs		\$ 1,000 500 1,000	\$1,000	\$ 300	\$ 300	\$ 300
Prog	ram Incre. Cost	\$20,290	\$27,888	\$48,560	\$49,778	\$52,376	\$54,871
Enrollment Estimated:							
	Junior Senior Total	None None	None 6	12 6 18	15 12 27	15 15 30	20 20 40

UNIVERSITY OF RHODE ISLAND College of Home Economics Department of Food and Nutritional Science Cost Estimate for New Coordinated Undergraduate Program in Dietetics

Explanation of Incremental Cost Calculations:

- Item (1): Faculty need is anticipated as follows:
 First year: Immedicately upon approval of this new
 program a Director/Assistant Professor will be appointed.
- Item (2): Second year: Assignment of a Clerk-Typist to this program half-time.
- Item (1): Third year: Appointment of an Assistant Professor full-time.
- Item (3): Operating expenses in first year are minimal and relate to activities of Director. Subsequent increments relate to enrollment.
- Item (4): Furnishings and equipment costs relate to the clerical appointment in second year and faculty appointment in third year. Space and equipment is available for Director hired in first year.
- Item (5): Library costs are computed at an average of \$10.00 per volume.
- Item (6): Space needs cost relates to remodeling of office space.
- General Comments:

 Not included in this analysis of potential incremental costs of this new program is any resource to reimburse agencies and institutions assisting in providing observation and work experience and clinical practice to students. Various institutions and agencies have indicated a willingness to participate without specifying a reimbursement of cost requirement, however, University experience demonstrates that, over the long term, we may not reasonably expect continued cooperation without a subsidy, the dollar value of which is impossible to estimate at this time.

UNIVERSITY OF RHODE ISLAND OFFICE MEMORANDUM

TO

: Dr. Elizabeth Crandall

Acting Dean, College of Home Economics

FROM

: H. A. Dymsza

Chairman, Dept. of Food and Nutritional Science

Coordinated Undergraduate Program in Dietetics (Combining Academic Training with field and clinical experiences) Need and Impact

Need:

Increased public interest in improving nutritional health status and available nutritional services has increased the demand for professional dietitians. As a result our enrollment has increased about 10-fold from 1960 to 1974. In that time, the philosophy of dietetic education has changed. In the past, students had to complete an internship. It is now believed that an optimal education program is one which combines academic courses with clinical experiences in a 4-year program. (Study Commission on Dietetics 1972) For the student, such a coordinated program may mean relief from the pressure of applying for one of the limited number of available hospital internships.

We have a strong program in dietetics. If we are to remain in our strong position in dietetic education, we need to modernize our offering with the "Coordinted Program."

Impact:

The coordinated study-work approach should have a desirable impact on students, the College, University and community. As Commissioner Burke states in his letter, students should be better able "to relate their formal schooling more directly to the world beyond the confines of classrooms." This appears to be the trend of future education.

With the wide range of clinical and field experiences contemplated, the program will reach out into the community as indicated below:

POSSIBLE COOPERATOR

Department of Health * Department of Education * Division on Aging * N.E. Dairy and Food Council* Miriam Hospital* Memorial Hospital* Newport Hospital* Roger Williams Hospital State Institutions

NUTRITIONAL SERVICE

Public health nutrition School lunch Elderly feeding programs Nutrition Education Diety Therapy 88 98

* Letter of interest received; others to follow.

Cooperating Agencies and Cost

We are very pleased with the response received from possible cooperating agencies. They all understand that their participation would be at "no cost to the University." Their concern appears to be over operational details which need to be worked out in the future.

Once the program receives full University approval and support, we will be prepared to proceed with contractual arrangements. -86-

UNIVERSITY OF RHODE ISLAND College of Home Economics

April 29, 1974

TO: Dr. W. Ferrante, Acting President Chairman, Joint Senate-Administrative Advisory Committee on Educational Policy

FROM: Elizabeth Crandall, Acting Dean, College of Home Economics Henry Dymsza, Chairman, Dept. of Food & Nutritional Service

During the deliberations of the JEPC meeting of April 22, 1974, several members questioned whether some of the programs being considered were "new programs" or, in reality, "options" of current curriculums.

A careful reconsideration of the status of the Coordinated Undergraduate Program in Dietetics indicates that it would be an appropriate option to the existing program in dietetics. Therefore, it is respectfully proposed that the JEPC adopt the resolution as follows:

"The JEPC recommends to the Senate that the <u>Coordinated Program in Dietetics</u> be approved as a formal option within the Department of Food and Nutritional Science, College of Home Economics."

Prof. Henry Dymsza Food & Nutrition Quinn Hali

ROGER WILLIAMS GENERAL HOSPITAL

825 CHALKSTONE AVENUE PROVIDENCE, RHODE ISLAND 02908 (401) 521-5055

William C. Harvey, Executive Vice President



February 4, 1974

Mrs. Mabel B. Goahdigian, R.D. Assistant Professor Dept. Food & Mutritional Science University of Rhode Island Kingston, Rhode Island

Dear Mabel:

After discussing your letter of Jamuary 25, 1974, concerning the coordinated program of undergraduate training of dietetics with Mr. Harvey, our Exec. Vice Pres., the Roger Williams General Hospital Dietary Dept. would be happy to act as a cooperating agency with the University in giving undergraduate students their clinical practice and work experience.

The Department of Food and Mutritional Sciences at the University is to be commended for developing such a dynamic and challenging program in answer to a most urgent need.

We will await more details as your plans become more specific and are approved by the University and the Board of Regents.

Sincerely,

marge

Marjorie U. Ellis, R.D. Director, Dietary Services Roger Williams General Hospital

MUE/jp





January 24, 1974

Mrs. Mabel B. Goshdigian, R.D. Asst. Professor, Dept. of Food & Nutritional Science College of Home Economics University of Rhode Island Kingston, R.I. 02881

Dear Mable:

All active dietitians have been concerned for some time about the trend in institutions to discontinue their dietetic internship programs. At the same time, we must be cognizant of the costs involved in providing these internships and the necessity for health care institutions to answer to the public for all expenses including educational program costs. Therefore it is with great interest that we have observed the development of coordinated internship programs.

As you are aware, we have employed dietetic students from the University of Rhode Island as summer and weekend food service supervisors for some period of time. This has proven to be of benefit to our dietary department as well as to the students since students do keep us alert with their inquiring attitude. They, in turn, receive compensation for their services and gain experience for their future careers.

The ARA Services management team at The Memorial Hospital is willing to act as a cooperating agency to assist with providing work and clinical experience for your students at least to the same degree that we are now providing. In addition, we can afford your students the opportunity for observation of our department and program at no cost to the university as long as there is no cost involved to the institution.

Mrs. Dorothy Spencer, Miss Christine Graves and I are all registered dietitians and received our degrees at the University of Rhode Island. We are eager to assist dietetic students to become professionals and to help "our" university. I look forward to your success with this program. Please feel free to contact either Mrs. Spencer or me when your plans become formalized.

Sincerely

cc Mr. Bracco · Mr. Gallacher (Mrs.) Eleanor R. Kovach, R.D. Director of Food Services

THE MIRIAM HOSPITAL
Department of Pharmacy

164 Summit Avenue Providence, Rhode Island 02906



Patient Care
Education
Research

January 30, 1974

Dr. Henry Dymsza
Department of Food & Nutritional Services
Quinn Hall
University of Rhode Island
Kingston, RI 02881

Dear Dr. Dymsza:

It was a pleasure speaking to you in reference to the possibility of The Miriam Hospital cooperating with the University in giving your students clinical exposure and work experience in the area of dietetics.

I am pleased to state that this institution is most interested in the Program and would certainly expect further exploration by both parties. We realize the value of a cooperative program such as this as evidenced by our formal affliations with several other institutions of higher education. It is realized, of course, that a great deal of planning must be done prior to formalizing any agreements. Mrs. Anna Carchio, Director of Dietary Services, assures me that her department has adequate facilities and resources to provide for a number of students if The Miriam does participate.

I will anticipate hearing from you as your program and plans further crystalize.

Sincerely,

Robert L. Kaufman

Assistant Administrator

RLK/sm

cc: Jerome R. Sapolsky Anna Carchio



NEW ENGLAND_ DAIRY AND FOOD COUNCIL

155 LEGION WAY

CRANSTON, RHODE ISLAND 02910 TELEPHONE (401) 781-4292

January 15, 1974

Mrs. Mabel Goshdigian Assistant Professor Dept. of Food and Nutritional Science Quinn Hall 213 University of Rhode Island Kingston, R.I. 02881

Dear Mrs. Goshdigian:

The New England Dairy and Food Council will be pleased to act as a cooperating agency for the clinical experience of the coordinated undergraduate dietetic internship program, of the University of Rhode Island.

There will be no cost to the University for the experiences offered to the dietetic interns.

The Department of Food and Nutritional Sciences is to be congratulated for developing this program. Rhode Island has excellent resources available for training these young people, as well as a need for graduates of such a dietetic internship.

We will cooperate in every way to help with the success of the coordinated internship.

Rachel W. Jones, R.D.

Nutritionist

Nutritionist

RWJ:af



Fred G. Burke, Commissioner

January 23, 1974

Mr. Henry A. Dymsza
Professor & Chairman
College of Home Economics
University of Rhode Island
Kingston, Rhode Island 02881

Dear Dr. Dymsza:

Thank you for your letter of January 14, 1974 requesting a letter of "interest and intent" in providing dietetic students with field experience.

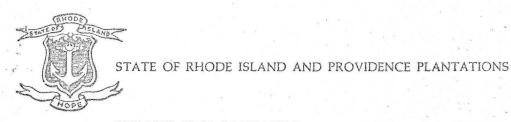
It has been a personal goal of mine that all students be better able to relate their formal schooling more directly to the world beyond the confines of classrooms. The benefits of a learning-experiencing educational program are numerous and there has been a general consensus that such pre-professional training offers advantages to the student in both the personal and skill-oriented aspects of learning experiences.

Please be free to relate to whomever may be involved in the planning phases at your routine that I fully endorse the principle of such a program. Be advised, however, that until I have had an opportunity to review the details of the program, I cannot offer a firm commitment to your work.

If I or my staff can be of any assistance to you, please call on us. I would appreciate your keeping me posted as your plans progress.

Yours truly

Fred G. Burke Commissioner



DEPARTMENT OF HEALTH Davis Street Room 404 Providence, R.I. 02908

January 3, 1974

Henry A. Dymsza, Ph.D.
Chairman
Department of Food and Nutritional Science
College of Home Economics
University of Rhode Island
Quinn Hall
Kingston, R. I. 02881

Dear Dr. Dymsza:

I am happy to hear that you are proceeding with plans to undertake a coordinated undergraduate program. The Public Health Nutrition Service of the R. I. Department of Health will be happy to cooperate with the Department of Food and Nutritional Science in planning or providing public health or community nutrition experiences for students in the program.

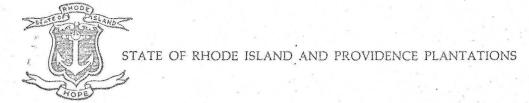
Sincerely yours,

(Miss) M. Constance McCarthy, Chief

M. Combance hickartly

Public Health Nutrition Service

MCMcC:em



Department of Community Affairs DIVISION ON AGING 150 Washington Street Providence, R. I. 02903 (401) 277-2858

January 30, 1974

Henry A. Dymsza, Professor & Chairman Department of Food & Nutritional Science University of Rhode Island Kingston, RI 02881

Dear Henry:

This is in response to your letter to Eleanor Slater dated January 14, 1974. She referred this to my attention since I would be the person most directly involved in working with the dietetic undergraduates.

The Division on Aging would be very interested in participating in a "coordinated program" with the University of Rhode Island. Under both our Title VII and Title III programs many opportunities exist that would be beneficial to the undergraduates in preparing them for work in dietetics. The work-study program with the Division on Aging would involve both clinical and field experience.

When a more definite program for the undergraduates has been formalized, please contact me at 277-2858. I will look forward to hearing from you in the near future.

Yours truly,

Eileen Kennedy, RD. Division on Aging

EK/adr

NEWPORT HOSPITAL

NEWPORT, RHODE ISLAND 02840



January 17, 1974

Ms. Mabel Goshdigian
Assistant Professor
Dept. of Food & Nutrition Science
University of Rhode Island
Kingston, Rhode Island 02881

Dear Ms. Goshdigian:

The Newport Hospital will be very pleased to cooperate in providing a clinical program to assist student dietitians in the field of nutrition. To be considered for a program such as this is most gratifying to all my staff.

In discussing this program with the Hospital Administrator in charge of this department, questions concerning costs to the Hospital did arise, and I reported that this had not been discussed, and that details were yet to be determined. Some of his questions were as follows:

- Would these students be paid a salary by the Hospital?
- 2) Would the Hospital have to provide living quarters and/or meals?
- 3) Would our staff dietitian be engaged in teaching, and if so, to what extent?
- 4) How many students would be involved at any given time?

After all the details are worked out, I feel quite certain that a workable solution can be reached, at no cost to the University.

-2- January 17, 1974 Ms. Mabel Goshdigian As you know, austerity is the watchword today for institutions, and when costly new programs are mentioned, they sometimes get lost in the files for an indefinite period. I hope that this does not happen here, and I don't think that it will. Personally, I think this is an excellent idea, and long overdue. Best of luck to you in this endeavor. Very truly yours, Exum L. Pike ELP:mb