

プログラムに関する力量 #3. 試験の計画、管理、モニタリング、データ収集と分析を通して、発案の概念をその分野の研究において評価し関連づける

具体的な力量	学習項目	評価方法
関心のある課題に対して適切に文献検索をする	222.655 栄養学とライフステージ 222.810 人間栄養学実地研修 222.860 大学院栄養セミナー 222.658 栄養学批判的思考(科学評価) -I MHS エッセー	筆記試験 実地研修 修士課程小論文
研究論文のマネジメント、経過のモニタリングと集積したデータの質の保証に協力する	222.810 人間栄養学実地研修	講義 / 試験 実地研修 修士課程小論文
研究中に収集したデータを統計学的に分析し、その結果を理論的解釈によって提示する	140.621-4 公衆衛生統計方法 I-IV 140.651-4 生物統計学の方法 I-IV 222.810 人間栄養学の実地研修、MHS 小論文	講義 / 試験 筆記試験 実地研修 修士課程小論文

プログラムに関する力量 #4 研究やプログラムの結果についてレポートを作成する。

具体的な力量	学習項目	評価方法
研究かつ/またはプログラムの結果をレポートにする。	222.810 人間栄養学の実地研修	
修士課程小論文	講義 / 試験	
筆記試験		
実地研修		
修士課程小論文		

一般情報、国際保健 MHS 過程の入学資格、個人プログラム、学生情報や力量を含めて、保健科学修士取得についての全プログラムの詳細は、学術ガイドのウェブサイト <http://www.jhsph.edu/dept/IH/degrees/mhs/index.html> にある。ウェブページの右端にある Academic Guide のリンクを選択する。

Johns Hopkins Bayview 医療センターにおける RD 証明に関する監督下の研修ローテーションの情報は、<http://www.hopkinsbayview.org/nutrition/MHS/> に詳細がある。Program Details のリンクを選択してください。特に 10 週間の公衆衛生のローテーション以外は、それぞれ 1 週間(40 時間)のローテーションである。外来のようなプリセプターが複数いるローテーションを除き、一般的には、1つのローテーションに 1名のプリセプターがいる。臨床のプリセプターは全員、食事サービスのプリセプターは何名かが RD である。公衆衛生のプリセプターはその分野で適切な登録、承認された者である。

Observational Epidemiology * — 観察疫学

厚生労働科学研究費補助金 (循環器疾患等生活習慣病対策総合研究事業)
保健・医療サービス等における栄養ケアの基盤的研究
分担研究報告書

事例 ③ Kansas State University

インタビュー協力者 Deborah D. Canter, PhD, RD, LD
Head, Department of Hospitality Management and
Dietetics
Carol Shanklin, PhD, RD, LD
Dean of Graduate School
報告者 Charlette Gallagher-Allred, PhD, RD, LD
International Nutrition and Healthcare Consultant

When questions arise concerning management in food service and dietetics in the United States, the profession turns to faculty and programs at Kansas State University for answers.

Kansas State University (KSU) is located in the town of Manhattan, which is in the State of Kansas. Kansas is located in the center or “heart” of the United States, one of the Great Plains states, where much of the grain in the United States is produced and heartland values are simple yet strong. The people are family-oriented and service-minded, wanting the best for peoples of all races and ethnic backgrounds, and believing an educated populace is an asset that Kansas and the United States must have to survive and grow.

The dietetic program at KSU is as old as the profession of dietetics.

Kansas State University developed a dietetics program in the early 1900s and with the exception of a few name changes and the addition of many other programs it has maintained the dietetics program to the present. Since summer 2008 the Department housing the dietetics and food service management programs is titled Hospitality Management and Dietetics (HMD).

Department of Hospitality Management and Dietetics

Kansas State University offers two programs in dietetics that are accredited by the Commission on Accreditation

for Dietetics Education (CADE): an undergraduate didactic program in dietetics (DPD) that is offered on campus and online for non-traditional, second-career students and an undergraduate coordinated program (CP). The Department also offers a new Master of Science degree in Dietetics. Note that if a dietetic internship has a graduate component, the supervised practice portion of the program is accredited by CADE, but the academic graduate program is not.

Courses for the DPD program are offered by two departments: (1) Hospitality Management and Dietetics (HMD), which administers the program and teaches the foodservice courses, and (2) Department of Human Nutrition, which teaches the food science and nutrition courses. Graduates of the DPD program are issued a verification statement that they have successfully mastered the CADE knowledge requirements and are eligible to apply for a dietetic internship. Ninety percent of DPD graduates apply for dietetic internships, and 88 - 92 percent are accepted.

The CP, was launched in 1970, and was the second program of its kind to be developed in the United States, following The Ohio State University. It was established as a generalist program and continues to be so today because Kansas State University graduates serve the State of Kansas and the Midwest portion of the United States, often working as dietitians fulfilling multiple roles in small facilities. Following successful completion of the CP, students are issued a verification statement that

they have met the CADE knowledge and competency requirements. Because supervised practice experiences are integrated into the undergraduate CP program, these graduates do not have to have a dietetic internship to be registration-eligible. Instead, they may immediately sit for the Registration Examination for Dietitians of the Commission on Dietetic Registration upon graduation from the CP program. The pass rate for students taking the RD examination from both DPD and CP is above 90%.

The online undergraduate program in dietetics is internationally acclaimed.

Online Bachelor of Science in Dietetics

This program has been offered since 1995 and is accredited by CADE. It is a non-traditional, second-career program that attracts older students from across the United States and internationally. Students generally are those aged 30 - 40 who are location-bound. Students may take a full course load (3 - 4 courses per semester) but most take a part-time load (1 - 2 courses per semester). The program is highly flexible allowing students to drop out and come back later to complete their coursework. Currently there are approximately 100 on-line students with 3 - 5 students successfully finishing every semester and receiving the all-important certificate of verification which allows them to apply for a dietetic internship. If the student already has a university degree they may simply pick up the courses required to receive the certificate of verification or they may opt to get a second degree in dietetics. International students such as those from Singapore, Hong Kong, Saudi Arabia, and Barbados, and United States military wives living in countries such as Germany and England, make this a highly popular and internationally acclaimed course of study.

The online graduate degree course could assist Japan faculty and preceptors in developing knowledge and skills.

Online Master of Science in Dietetics

This new online graduate-degree program is offered through the Great Plains Interactive Distance Education Alliance (or Great Plains IDEA). The dietetics online graduate degree is comprised of a consortium of nine (9) universities in central United States. Different universities teach different courses, which in combination provide courses leading to the Master of

Science degree. The Presidents and Chief Academic Officers of each of the Great Plains IDEA universities accede to the collaborative efforts of their universities in offering graduate degrees in programs such as Dietetics, Gerontology, Youth Development, Personal Financial Planning, and Community Development. Registrars at each university have developed a system that seamlessly accepts courses from all participating universities. The Chief Financial Officers of the universities determine the common cost of per credit hour of the courses. This cost is re-evaluated each academic year. The current cost is \$415 per credit hour. The online Master of Science in Dietetics program was begun in fall 2008.

The purpose of this online graduate-degree program is to retool registered dietitians by providing continuing education and lifelong learning opportunities in a manner that appeals to practitioners who lead lifestyles that are not consistent with regular classroom participation. Requirements for this thesis or non-thesis option program are 36 course credit hours of which 15 hours are core requirements in the course emphasis that the student chooses, such as nutrition or management, and the rest are elective courses. Elective courses for dietetics include such courses as community nutrition, pediatric clinical nutrition, nutrition and human performance, etc. and management elective courses such as behavioral management theory, managerial finance, marketing concepts and research, and leadership. This new program currently has 5 - 6 students. Many graduates go on to a PhD program to gain additional knowledge and experience required to direct operations in a business enterprise.

Developing a consortium of Japanese universities might strengthen program quality by requiring fewer qualified faculty members and reducing duplication of programs.

The 9 collaborating universities in the Great Plains IDEA are Kansas State University, Oklahoma State University, the University of Nebraska, Iowa State University, North Dakota State University, South Dakota State University, Colorado State University, Montana State University and the Kansas University Medical Center in Kansas City, Kansas. Currently, Kansas State University College of Business Administration is teaching an advanced management accounting course, Oklahoma State is teaching a research methodology course, North Dakota State is teaching a wellness course, and Colorado State

is teaching an advanced metabolism course. Although in the United States this program is offered at the graduate level, there might be an opportunity for Japan to offer this university-collaborative program at the undergraduate level, thus requiring fewer highly trained faculty members and fewer duplicative courses.

Doctor of Philosophy in Food Service and Hospitality Management

This program is truly an international program with students from Korea, Taiwan, Malaysia, China and Kenya as well as the United States. Students choose a study emphasis in either hospitality management or food service management. This program also has an international reputation for excellence as judged by the job positions held by its graduates. Most doctoral-trained graduates hold university faculty positions in dietetics or hospitality programs or are directors of food and nutrition departments in major university hospitals or research hospitals around the world. Other positions held by Kansas State University PhD graduates include chief dietitian for the United States Army, president of a small company that distributes food products to convenience stores, nutrition labeling specialist for a major international pharmaceutical company, and director of scientific affairs for the American Dietetic Association.

Departments with flexible admission capabilities benefit students as well as programs.

The Department of Human Nutrition

The Department of Human Nutrition itself houses three undergraduate programs: (1) a Nutritional Sciences option (pre-medical school course of study), (2) a Public Health Nutrition option, and (3) a Nutrition and Kinesiology option. None of these three options have applied to meet CADE accreditation requirements, but are an example of how a university provides courses and degrees that enable graduates to enter fields other than dietetics and food service management when it is not the student's goal to become a member of the American Dietetic Association.

These three programs also are what dietetics educators call "feeder" programs to the DPD and CP programs in hospitality management and dietetics. During the student's junior (3rd) year in any of these three programs, the student who wishes to earn the RD credential takes a course HMD 341 Principles of Food Production

Management. This course opens students' eyes to the possibility of a career in dietetics and / or food service management, and some students then chose to switch departments.

Most students enter the DPD program at the beginning of their junior (3rd) year. Students are interviewed for acceptance into the CP program at the end of their junior (3rd) year.

Human Nutrition students are advised about the dietetics options early on in their enrollment at Kansas State University. HMD 341 is the course in which students are asked to declare if they are going to go the DPD route or the CP route.

Many students opt to take HMD 130 Careers in Nutrition and Dietetics for one credit hour early on. This is the course that teaches them the possibilities afforded by the RD credential. If the student opts to pursue dietetics, they may simply add dietetics as a major and continue on with their major in Human Nutrition or they may opt to drop the Human Nutrition major and move solely into dietetics.

Excellence in management across all practice areas is KSU's legacy.

Most students entering Kansas State University dietetics education programs say they want clinical or community dietetics positions when they graduate. But after experiencing the indepth didactic and exceedingly practical aspects of management courses, and the creativity and excitement of Kansas State University faculty members, students often change their minds and are happy with their decision. No dietetics program in the United States has had more impact than Kansas State on the future of dietetics practice nationally and worldwide. Expertise in management across all practice areas is Kansas State University's goal for students.

KSU's graduates are sought by employers and are highly successful practitioners.

Graduates, who are educated as generalists, such as those educated in Kansas State DPD and CP programs, can fill positions in small hospitals where they are the only dietitian because as generalists they are experienced in clinical and management practices. Graduates also use their sales and marketing skills to join major

pharmaceutical and food companies. Those entering the profession as consulting dietitians in long-term care facilities are able to perform clinical and management responsibilities well. Community positions including child nutrition programs and food service programs are open to graduates of this program.

There are many reasons why Kansas State University graduates are sought out by employers for positions. Certainly one reason is the quality of education students receive at Kansas State. In addition, a phenomenon currently happening in the United States is the choice by many healthcare institutions to downsize middle management positions. New graduates are less expensive to hire than seasoned practitioners. Therefore, many students have job offers before they finish their undergraduate education, and they enter the workplace with good salaries for entry-level positions.

Over 75% of PhD's teaching food service management in the United States are graduates from KSU's dietetic program.

Kansas State University faculty members have long been significant contributors to the growth and image of the dietetic profession. Two faculty members have been President of the American Dietetic Association. Several faculty members have been named recipients of ADA's highest awards, including the highest Association award, the Marjorie Hulsizer Copher Award, and the prestigious outstanding member Medallion Award. Kansas State University faculty members are authors of a large number of peer-reviewed journal articles and book chapters each year. Textbooks in management written by Kansas State faculty are in use in all major universities and dietetic internships. Annually each spring the University hosts the Grace M. Shugart Lecture, named for a former ADA President and an early department head, bringing outstanding speakers to campus to challenge and motivate students to high achievement in dietetics and hospitality management. On April 23, 2009, Kansas State University will host the 35th annual lecture in this distinguished series.

Professional and community volunteerism by students and graduates is promoted by Kansas State University faculty. It is not by chance therefore that Kansas State graduates are among the first to volunteer and be chosen for ADA committees and task forces, a learning experience for the graduate and a benefit to the

profession.

Deborah D. Canter, PhD, RD, LD
Head, Department of Hospitality Management and Dietetics
104 Justin Hall
Manhattan, Kansas 66506-1404
Tel: 785-532-5507
and
Carol Shanklin, PhD, RD, LD
Dean of Graduate School

事例 ③ Kansas State University カンザス州立大学 (KSU)

インタビュー協力者 Deborah D. Canter, PhD, RD, LD
Head, Department of Hospitality Management and
Dietetics
Carol Shanklin, PhD, RD, LD
Dean of Graduate School
報告者 Charlette Gallagher-Allred, PhD, RD, LD
International Nutrition and Healthcare Consultant

アメリカ合衆国のフードサービス、栄養管理で疑問が発生したときは、専門家は KSU の教授陣とプログラムに答えを求める。

カンザス州立大学 (KSU : Kansas State University) は、カンザス州マンハッタン市にある。カンザス州は、アメリカの心臓部となる中央に位置しており、地形が平坦なためアメリカ合衆国に多くの穀物を供給しており、正に心臓部となる働きをしている。州の人々は、家族主義で、サービス精神があり人種や経歴の違いにかかわらず全ての人々に最善を尽くしたいと考えている。そして教育された人々は、KSU の財産であり、アメリカでの活躍が今後も期待されている。

KSU の栄養士プログラムは、栄養士の専門家と同等の古い歴史を持っている。KSU は、1900 年初期に栄養士プログラムを発展させ、何度か名称を変更を行い、多くのプログラムを盛り込み現在に至っている。2008 年の夏より栄養士フードサービスマネジメント学部は、ホスピタリティマ

ネジメントと栄養学部に名称を変更した。

ホスピタリティマネジメントと栄養学部

KSU は栄養士に CADE から認可を受けている 2 つの学部を用意している。1 つは、4 年制大学における DPD であり、キャンパス内の従来の講義とは異なる講義。2 つめの経歴 (転職) として栄養士を選んだ 4 年制大学 CP があり、これは、コンピュータでのオンライン講義である。また、学部は栄養士の修士課程を新たに設けた。もし栄養士インターンシップが大学院にある場合、監督された研修部分のプログラムは、CADE によって認可されているものではあるが、学術的には大学院のプログラムには含まれない。

DPD プログラムのコースは 2 部門あり、(1) ホスピタリティマネジメントと栄養士 (HMD) のプログラム管理とフードサービスを教育するコースと (2) 人間栄養学科における食物科学と栄養学のコースである。DPD の大学院生は、栄養士インターンシップに申し込むためには、CADE に必須とされている知識の習得をしたという

証明書が必要である。DPDの90%は、インターンシップに申し込みその内の88～92%は受諾されている。

1970年にCPは開始され、アメリカにおいてはオハイオ州立大学に続く先進的なプログラムである。一般型のプログラムとして開始され、今もそのままの形で継続されているのは、小さい施設で栄養士として多くの役割を担っている大学生達がアメリカの中東部とカンザス州で幅広く活躍しているからである。CPを無事修了するために、学生はCADEから必須とされた能力基準を満たしたという証明書を得る必要がある。SPEは4年制大学に統合されているため、大学院生達は栄養士インターンシップの登録条件を満たしている必要はないからである。その代わりに、大学生達はCPプログラムを終わった時点で登録栄養士試験を受けることができる。この試験の合格率はDPDとCP共に90%以上である。

4年制大学プログラムは、栄養士の科学学士オンラインコースとして国際的に認可されている。

このプログラムは、1995年から提供され、CADEによって認可されている。これは、2つ目の経歴として登録栄養士を選んだ比較的年齢の高い学生達であり、アメリカ国内と留学生にとって魅力的なコースである。学生は一般的に30～40歳で地域に根付いた人達である。学生は、フルコースで3～4科目を1学期に履修する場合もあるが、多くは1学期に1～2科目の場合が多い。なお、単位を落とした学生もその単位を再履修し修了させるなど、プログラムは柔軟に対応がなされている。現在約100人のオンラインの学生がおり、毎学期3～5人の学生が全てのプログラムを無事終了し、インターンシップに必要な

証明書などを取得している。学生がすでに大学の学位を持っている場合に、栄養士を2つめのキャリアとして選んだ場合には、単に不足した単位を取得するのみとなる。留学生は、シンガポール、香港、サウジアラビア、バルバトス、ドイツ、英国に住むアメリカ軍人妻などである。本プログラムはとても人気が高く国際的にも認められている。

オンラインの修士号コースは日本の教授陣とプリセプターを援助したいと考えている。

栄養士のオンライン科学修士号

この新しいオンライン修士号プログラムは、グレイト プレイン遠隔学習同盟*¹ (Great Plains IDEA: Great Plains Interactive Distance Education Alliance *¹) を通して提供されたプログラムである。栄養士の修士課程は、アメリカ合衆国の9大学が提供しており、これは科学修士号につながっている。それぞれのグレイト プレイン遠隔学習同盟学術事務課長は、登録栄養士、老年学、若年発達、個人財政計画や地域発達などのプログラムを共同して提供している。それぞれの大学への登録がすべての参加大学のコースから受諾されたシステムが開発されている。大学の経理事務長は、1単位の費用を統一し、この費用は毎年再評価されている。現在の費用は、1単位\$415である。オンラインの栄養士科学修士課程は、2008年の秋から開始されている。

このオンライン修士課程の目的は、定期的な講義に参加できない生活スタイルの実務者が、継続学習の機会としてRDのために再編成された。この論文コースと論文なしコースの必須条件は、36単位の取得であり、そのうちの15単位は学生が選んだ講義集中型で、栄養や管理の科目で、他の

21 単位は選択科目である。栄養士科目の中での選択科目は、地域栄養、小児臨床栄養、栄養と人間行動などであり、管理選択コースは行動管理理論、財政管理、商業（マーケティング）概念、研究、リーダーシップなどである。この新しいプログラムには、現在 5, 6 人の学生がいる。多くの大学院生は、企業ビジネスに直接関わるための必要な経験と知識を得るために博士課程へ進む。

日本の大学との連携は少数精鋭の教授陣によってプログラムの質が強化され、プログラムの重複を避けることができる

グレート・プレーンズ IDEA の 9 つの同盟大学は、カンザス州立大学、オクラホマ州立大学、ネブラスカ大学、アイオワ州立大学、北ダコタ州立大学、南ダコタ州立大学、コロラド州立大学、モンタナ州立大学、KSU である。現在 KSU のビジネス学部が上級会計管理コース、オクラホマ州が研究方法、北ダコタ州が福祉コース、コロラド州が上級の代謝コースを教育している。アメリカのプログラムは修士レベルで提供されているが、日本の 4 年制大学との共同プログラムとしての提言に良い機会になるかもしれない。それは数名の訓練された教授と再生可能なコースを提供することを必須とするためである。

フードサービスとホスピタリティマネジメントにおける博士課程

このプログラムは、アメリカ合衆国の学生、韓国、台湾、マレーシア、中国、ケニアなどを含めた、国際的な学科である。学生は、学習の強化分野のうちホスピタリティマネジメントかフードサービスマネジメントのどちらかを選択できる。多くの博

士課程を修了した学生は登録栄養士やホスピタルプログラムのある大学の教員であり、世界中の主な大学病院や研究病院の食物栄養学科のディレクターとなっている。また、KSU の博士課程の修了者には、アメリカ合衆国軍の指導者的立場にある栄養士、コンビニエンスストアの食品生産を担当する小規模企業の社長を含め、国際製菓企業の栄養表示の専門家や ADA の科学領域のディレクターがいる。

学部の柔軟な入学受け入れがプログラムにも学生にも利点となっている。

人間栄養学部は、3 つの 4 年制大学プログラムがあり、(1) 栄養化学（医学部入学前のコース）、(2) 公衆衛生栄養、(3) 栄養と身体運動学である。この 3 つの学部は、CADE の必須認可条件を満たしていないが、ADA の会員にならなくても、学生がフードサービスマネジメントと栄養の分野に入ることを可能にしている。

この 3 つのプログラムは、ホスピタリティマネジメントや栄養士の分野での DPD や CP プログラムのための栄養士教育者に「フィーダーコース」と呼ばれている。これらのプログラムで RD の取得を目的にしている学生は、3 年目に HMD341 という食物生産管理基礎のコースを取得する。このコースでは、学生に栄養学か、またはフードサービスマネジメント学か、どちらか一方のキャリアの可能性に気づかせ、何人かの学生が学部転科をすることもある。

DPD プログラムの学生の多くは、3 年目のプログラムから開始する。学生は CP プログラムを開始できるかどうかを決めるインタビューを 3 年目の終わりに受ける。KSU の DPD か CP プログラムに進む学生には、食品生産理論を履修することが薦められている。

多くの学生は栄養学と栄養士のキャリアのために早いうちに、HMD130の栄養学と栄養士のキャリアの科目を履修する傾向にある。このコースでは、学生が登録栄養士を目指す場合、他の主要な人間栄養学を取得するか、栄養士のコースに入学すればよいからである。

すべての実践領域でのマネジメントのすばらしさは、KSUの遺産である。

KSUの栄養学に入学する多くの学生は、卒業するときに臨床か地域栄養の分野に進むことを望んでいる。しかし、より深い栄養士の経験やマネジメントの実践やKSUの教授陣の創造力と刺激によって、学生はよく決断を変更することがある。KSU以外のアメリカの大学は、世界的にも国内的にもこれほどのインパクトを持っていない。KSUの目的はすべての分野を通して学生が、マネジメントのエキスパートになることである。

KSUの大学生は、雇用者に求められる優秀な実践者である。KSUのDPDやCPプログラムにより教育された学生は、一般的に一人の栄養士しか配置しない小さい病院に就職することができる、これは、一般登録栄養士は臨床も管理も両方経験しているからである。学生は、さらに薬学や食品会社に彼らの技術を売り込むこともできる。長期栄養ケア施設のカウンセリングの栄養士としても、その臨床と管理の両方の責任を担うこともできる。小児栄養プログラムを含む地域での仕事やフードサービスプログラムはこのような大学生を採用する。

KSUの大学院は雇用者に求められる多くの理由がある。1つの大きな理由は、教育の質であり、更にアメリカ合衆国の現在の傾向として多くの健康施設によって中間

管理職が削減されていることも影響している。それゆえ、学生は4年生教育の終了前に就職が決まることがあり、新卒の初任給としては高い給与を得ることができる。

アメリカのフードサービスを教育する75%以上の博士号取得者は、KSUの栄養士プログラムを卒業している。

KSU教授陣は栄養専門家のイメージに向け、長い間多大なる貢献をしている。2人の教授はADA会長であった。教授には、ADAの最も高い賞を得ている者が数名いる。また、主要な学会誌のレビューアや教科書の著者である。KSUの教授によって書かれたマネジメント教科書はすべての主要な大学や栄養士インターンシップで使用されている。毎年春に大学は著名なADA会長名を付したのThe Grace M. Shugart講演会と学科長や著名な講演者を呼んで、栄養士やホスピタリティマネジメントコースの栄養士の達成度を上げるよう試みている。2009年4月23日にKSUは、35回目のシリーズとして、著名人を招待した講演を開催する予定である。

学生による専門家と地域ボランティアはKSU教授陣によって促進されている。もし、そのチャンスがない場合は、ボランティアからはじめ、ADA委員やタスクフォースとして選ばれ、専門会への利点として大学生は学習経験をする。

人間栄養学の学生には、KSU入学当初に栄養士選択を推奨する。

グレイト プレイン遠隔学習同盟*¹：コロラド州、オクラホマ州、ミズーリ州、テキサス州、ミシガン州など11州の大学が組んでいる同盟である。地域発展、栄養士、家族と消費者科学教育、食品安全と保護な

どの学位の取得を目的として、その大学内の講義に出向いて参加しなくともオンラインで参加し、勉強することができる仕組みになっている。

資料 Kansas State University

Dietetic Programs

Program Type	Average Number Students Applying per year	Average Number Students Accepted per year	Average Number Students Completing Program per year
DPD traditional	12	10	10-12
DPD online	26	25	20
CP	18	12-15	12-15
MS traditional	2-3	2-3	1-2
MS online	Program is new – no data yet		
PhD	20	5	2-3

Undergraduate Curriculum for the Coordinated Program in Dietetics

(Combines the Baccalaureate Degree in Dietetics with the ADA-required supervised practice experience)

Note: The curriculum for the Didactic Program in Dietetics is identical, except that the courses that comprise the supervised practice experience are not included. This means that Didactic Program students have approximately 19 more credit hours of unrestricted electives than the Coordinated Program students.

Year 1: (Includes Fall, Spring and Summer Terms for a Total of 35 - 37 hours credit)

Course Number	Course Title	Credit Hours	Course Description
Chemistry 210	Chemistry I	4	First course of a two-semester study of the principles of chemistry and the properties of the elements and their compounds. Concurrent enrollment in CHM 210 lab is required. Three hours lecture and three hours lab a week. Prerequisites One year of high school chemistry and MATH 100 (or two years of high school algebra).
Chemistry 230	Chemistry II	4	Second course of a two-semester study of the principles of chemistry and the properties of the elements and their compounds. Concurrent enrollment in CHM 230 lab is required. Three hours lecture and three hours lab a week. Prerequisite CHM 210.
English 100	Expository Writing I	3	Introduction to expressive and informative writing. Frequent discussions, workshops, and conferences. Offers extensive practice in the process of writing: getting ideas, drafting, analyzing drafts, revising, and editing.
Human Nutrition 132	Basic Nutrition	3	Concepts of human nutrition applied to personal food choices and health.
Hospitality Management & Dietetics 130	Careers in Nutrition & Dietetics	1	An introduction to career opportunities in the field of nutrition and dietetics with emphasis on academic preparation, acquisition of professional credentials, and career laddering. Guest speakers from various areas of professional practice will supplement lectures and student assignments.

Mathematics 100	College Algebra	3	<p>Fundamental concepts of algebra; algebraic equations and inequalities; functions and graphs; zeros of polynomial functions; exponential and logarithmic functions; systems of equations and inequalities.</p> <p>Prerequisites B or better in MATH 010; or two years of high school algebra and a College Algebra (Probability $\geq C$) of 60 or more on the ACT assessment by KSU; or a score of at least 18 on the mathematics placement exam.</p>
<p>Communications 105A</p> <p>or</p> <p>Communications 106</p>	<p>Public Speaking IA</p> <p>or</p> <p>Public Speaking I</p>	<p>2</p> <p>or</p> <p>3</p>	<p>Principles and practice of message preparation, audience analysis, presentational skills, and speech criticism.</p> <p>or</p> <p>Principles and practice of message preparation, audience analysis, presentational skills, and speech criticism permitting greater practice in oral presentation.</p>
Economics 110	Principles of Macroeconomics	3	<p>Basic facts, principles, and problems of economics; determination of the level of output, employment, and the price level; the monetary and banking system; problems and policies of economic instability, inflation, and growth; principles of economic development; other economics systems.</p> <p>Prerequisites Probability of a grade of C or higher (Probability $\geq C$) of at least 40 percent according to the Economics Component of the ACT Student Profile; a score of 18 or higher on the Math placement exam; or a Grade of B or higher in MATH 010 (Intermediate Algebra).</p>
Biology 198	Principles of Biology	4	<p>An introductory course for majors and non-majors focusing on plants, animals and microbes. Specific areas covered include biological molecules, cells, genetics, energy flow, physiology, ecology, and evolution.</p> <p>Two two-hour studio sessions incorporating lecture and lab elements.</p>
<p>Psychology 110</p> <p>or</p> <p>Sociology 211</p>	<p>General Psychology</p> <p>or</p> <p>Introduction to Sociology</p>	<p>3</p>	<p>An introductory survey of the general content areas of psychology, including methods, data and principles.</p> <p>or</p> <p>Development, structure, and functioning of human groups; social and cultural patterns; and the principal social processes.</p>
Humanities Elective	Any course is considered a Humanities Course by the College of Human Ecology	3	<p>Humanities courses include any course dealing with literature, history, foreign language, philosophy, women's studies, or any "appreciation of" type course such as "Appreciation of Music", "Appreciation of Theater", "Appreciation of Architecture" (as opposed to a "how to" course such as an acting class or a class on how to play the piano).</p>

Any course	Any course	2 - 3	The student may select 2-3 credit hours of an unrestricted elective, meaning the course can be ANY course of their choosing.
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Year 2: (Includes Fall, Spring and Summer Terms for a Total of 37 credit hours)

Course Number	Course Title	Credit Hours	Course Description
Chemistry 350	General Organic Chemistry	3	A survey of types of organic reactions important to biological science, including pre-veterinary and certain agriculture and human ecology programs. Three hours lecture a week. (Note: Dietetics does not require concurrent enrollment in CHM 351 Organic Chemistry Laboratory for 2 credits). Prerequisite CHM 230.
Biochemistry 521	General Biochemistry	3	A basic study of the chemistry and metabolism of carbohydrates, lipids, proteins, and nucleic acids. Prerequisite CHM 350.
English 200	Expository Writing II	3	Introduction to writing persuasively and in response to literature. As with ENGL 100, uses discussion, workshops, and conferences, and emphasizes the writing process. Prerequisite ENGL 100 or sophomore standing.
Biology 340	Structure and Function of the Human Body	8	Anatomy and physiology of the organ systems of the human body. Laboratory includes physiology experiments, study of anatomy from human cadavers, dissection experience, x-rays, and slide work. Five hours lecture and two three-hour lab sessions a week. Prerequisites BIOL 198 taken at KSU (with a C grade or better) or transferred introductory biology credit plus at least one of the following introductory natural science courses taken at KSU with a C grade or better: CHM 110 (with CHM 111), CHM 210, PHYS 113, KIN 220, or any KSU biology course that has BIOL 198 as a prerequisite.
Human Nutrition 413	Science of Food	4	Chemical, physical, sensory, and nutritional properties of food related to processes used in food preparation. Three hours lecture and four hours lab a week. Prerequisite CHM 210.
Human Nutrition 400	Human Nutrition	3	Nutrients, their function, metabolism, and relation to health and disease: the digestion, absorption, transport, utilization, and storage of nutrients in humans. Prerequisites CHM 210 and BIOL 198.
Hospitality Management & Dietetics 220	Environmental Issues I	2	Principles of foodborne disease function and transmission, bloodborne pathogens, Hazard Analysis Critical Control Point (HACCP) system, food safety principles and applications, and workplace safety. Prerequisite Sophomore standing (completion of 30 credit hours or more).

Human Nutrition 450	Nutritional Assessment	2	Methods of nutritional assessment in humans to evaluate dietary intake and body composition; use of biologic markers of human nutritional status. One hour lecture and two hours lab a week. Prerequisite HN 400 or concurrent enrollment. For Human Nutrition or Dietetics majors only.
Hospitality Management & Dietetics 341	Principles of Food Production Management	3	Basic principles and theories of food service systems; menu planning; development, standardization, adjustment, and costing of quantity recipes; procurement and production of quality food; food service computer applications. Prerequisite HMD 220 or concurrent enrollment.
Accounting 231	Accounting for Business Operations	3	An introduction to the operating activities of businesses and the roles that accounting information plays in planning, evaluating, and recording those activities. An introduction to financial statements is included. Prerequisites Sophomore standing and MATH 100.
Humanities Elective	Any course is considered a Humanities Course by the College of Human Ecology	3	Humanities courses include any course dealing with literature, history, foreign language, philosophy, women's studies, or any "appreciation of" type course such as "Appreciation of Music", "Appreciation of Theater", "Appreciation of Architecture" (as opposed to a "how to" course such as an acting class or a class on how to play the piano).

Year 3: (Includes Fall, Spring and Summer Semesters for a Total of 30 credit hours)

Course Number	Course Title	Credit Hours	Course Description
Human Nutrition 600	Public Health Nutrition	3	Public health nutrition issues for various segments of the population; nutritional components of community assessment; program planning and evaluation; and policy issues pertaining to the nutritional status of the population. Prerequisite HN 450.
Human Nutrition 620	Nutrient Metabolism	3	Basic concepts of the mechanisms of actions, interactions, and the processes of cellular assimilation and utilization of nutrients in humans. Emphasis on the coordinated control of nutrient utilization among the major organs. Prerequisites HN 400; BIOL 340; and BIOCH 521.
Human Nutrition 621	Clinical Nutrition I	2	First course of a two semester study of the application of nutrition principles in disease; includes physiological basis of nutritional care, effects of disease on nutrient metabolism, medical nutrition therapy, in-class team diagnoses presentations, and nutrition counseling. Prerequisite HN 450.

Human Nutrition 632	Clinical Nutrition II	3	Continuation of the application of nutrition principles in disease; includes physiological and biochemical basis of nutritional care, effects of disease on nutrient metabolism, medical nutrition therapy for critical care needs, standardized language in advanced professional nutrition diagnoses and care of selected diseases. Prerequisites HN 620 and HN 631.
Hospitality Management & Dietetics 420	Environmental Issues II	1	Principles of conservation of natural resources, solid waste management, air quality, safety, and governmental regulations in the hospitality industry. Prerequisite HMD 342.
Hospitality Management & Dietetics 342	Food Production Management	3	Application and principles of food production that includes procurement, quantity food production and controls, work simplification, food service systems, quality food; commercial equipment use, and Hazard Analysis Critical Control Point (HACCP) system. Two hours lecture and 4 hours lab each week. Prerequisites HMD 341 and HN 413 with a minimum grade of "C" in each; HMD 220 with ServSafe Certification; documentation of personal health insurance required.
Hospitality Management & Dietetics 426	Financial Management in Dietetics	3	Application of financial management principles used to control costs and generate revenue in dietetics practice and noncommercial foodservice operations. Prerequisites ACCTG 231 and HMD 342 or concurrent enrollment.
Hospitality Management & Dietetics 515	Counseling Strategies in Dietetics Practice	3	Application of interviewing, counseling, and educational techniques in dietetics, including individual and group methods. Prerequisites PSYCH 110 or SOCIO 211; HN 450 or concurrent enrollment. Enrollment restricted to dietetics majors, Human Nutrition majors completing ADA requirements, or consent of instructor.
Statistics 325	Introduction to Statistics	3	A project-oriented first course in probability and statistics with emphasis on computer analysis of data. Examples selected primarily from social sciences, natural sciences, education, and popular culture. Descriptive statistics, probability, sampling, tests of hypothesis and confidence intervals for means and proportions, design and analysis of simple comparative studies, chi-square test for association, correlation and linear regression. Prerequisite MATH 100.

FSHS 350	Family Relationships & Gender Roles	3	<p>Effects of family interaction upon individual development and gender roles; consideration of premarital, marital, and parent-child relationships.</p> <p>Prerequisite PSYCH 110 or SOCIO 211.</p> <p>or</p> <p>Examination of theories of human needs from a human ecological perspective, with emphasis on the impact of human, economic, and material resources. Analysis of developmental, ethical, cultural, and public policy factors that influence need satisfaction.</p> <p>Prerequisite Sophomore standing or consent of instructor.</p>
or	or	or	
GHNE 310	Human Needs	3	

Year 4: (Includes Fall and Spring Semesters for a Total of 24 credit hours)

Course Number	Course Title	Credit Hours	Course Description
Hospitality Management & Dietetics 560	Management in Dietetics	3	<p>Management and leadership in dietetics practice. Discussion of current issues affecting practice including human resources, outcomes management, accreditation/quality assurance, entrepreneurship, and the impact of managed health care.</p> <p>Prerequisite HMD 426.</p>
Hospitality Management & Dietetics 561*	Management in Dietetics Practicum	6	<p>Supervised practice experience in the application of management principles in foodservice operations or other dietetics practice settings. Students work 40 hours per week in an assigned foodservice operation.</p> <p>Prerequisites Admission to the Coordinated Program in Dietetics and concurrent enrollment in HMD 560.</p>
Hospitality Management & Dietetics 562*	Management in Dietetics Practicum Recitation	1	<p>Focused discussion of significant occurrences during the supervised practice experience and the application of management principles in foodservice operations or other dietetic practice settings. Behavior-based assessment and progression is utilized to encourage self-development and entry-level competence in dietetics practice.</p> <p>Prerequisites Admission to the Coordinated Program in Dietetics and concurrent enrollment in HMD 561.</p>
Hospitality Management & Dietetics 570	Professional Practice in Dietetics	2	<p>Current issues and trends in dietetics practice. Preparation for entrance into the profession including portfolio development, professional association issues and involvement, and career development.</p> <p>Prerequisites Admission into the Coordinated Program in Dietetics and concurrent enrollment with HMD 561, Management Practicum in Dietetics.</p>

Hospitality Management & Dietetics 510*	Introduction to Clinical Dietetics	1	Preparation for entrance into the clinical supervised practice experience. Review of medical record content; current practice protocols in clinical dietetics; practice case studies. This course is completed in one week as a 4-day workshop and must be completed before the student begins their clinical dietetics supervised practice experience. Prerequisites Admission into the Coordinated Program in Dietetics and concurrent enrollment in HMD 521.
Hospitality Management & Dietetics 516*	Communication Competencies in Dietetics Practice	1	Assessment of audiences and development of effective food/nutrition messages in community settings. Required course for Coordinated Program in Dietetics students. The course is offered in online format only through the Division of Continuing Education. Prerequisites Admission into the Coordinate Program in Dietetics and concurrent enrollment in HMD 521 <u>or</u> admission into the Didactic Program in Dietetics and HMD 515 or concurrent enrollment.
Hospitality Management & Dietetics 517*	Communication Competencies in Dietetics Practice Practicum	1	Application of principles learned in HMD 516 Communication Competencies in Dietetics Practice to the development, implementation, and evaluation of a community project under the guidance of a community mentor. Students gain 30 hours of supervised practice experience from this course. Prerequisites Admission into the Coordinated Program in Dietetics and HMD 516 or concurrent enrollment.
Hospitality Management & Dietetics 520*	Applied Clinical Dietetics	3	Application of clinical nutrition principles through case studies, independent research, discussion, groups, and oral presentations. Case studies will focus on medical nutrition therapy and education of persons throughout the life cycle and nutrition intervention for individuals with multiple disease states in various healthcare settings. Students Prerequisite Admission to the Coordinated Program in Dietetics.
Hospitality Management & Dietetics 521*	Clinical Dietetics Practicum	6	Supervised clinical/community experience in the nutritional care of patients/clients. Practicum experiences are arranged with participating healthcare facilities. Students work 40 hours a week in an assigned healthcare facility. Prerequisites Admission to the Coordinated Program in Dietetics and taken concurrently with HMD 520.

Many students opt to not take summer school classes or for other reasons extend their program into 5 years rather than completing it in 4 years. These students must work closely with their academic advisor because some courses are only offered once a year. Prerequisites must be met and some courses must be taken concurrently with other courses. Thus, it is imperative that the student and advisor plan an academic program carefully and the student must notify their advisor if they decide to drop or add classes in any given semester.

The total number of hours required for an undergraduate degree in dietetics is 125 credit hours.

Graduate Degree Curriculum

Master of Science in Foodservice, Hospitality, and Dietetics Administration
(on-campus program)

Course Number	Course Title	Credit Hours	Course Description
Hospitality Management & Dietetics 810	Research Techniques for Foodservice and Hospitality Management	3	Survey and application of research methodology in foodservice and hospitality management. Prerequisite STAT 702 or STAT 703.
Hospitality Management & Dietetics 885	Seminar in Foodservice and Hospitality Management	1	Discussions of research related to foodservice and hospitality management. Students present two seminars to earn the 1 hour of academic credit. Prerequisite Consent of instructor.
Hospitality Management & Dietetics 890	Administration of Foodservice and Hospitality Organization	3	Advanced study of management applied to foodservice and hospitality organizations. Prerequisites HMD 560 and MANGT 420.
Hospitality Management & Dietetics 895	Financial Management and Cost Controls for the Hospitality Industry	3	This course overviews the fundamental knowledge of financial management, managerial accounting, and operational cost controls for the hospitality industry. Important topics include review of managerial accounting concepts based on Uniform System of Accounts for Lodging Industry, value and risk analyses, budgeting, asset management, expansion via franchising and management contracts, cost-volume-profit analyses, and operational applications for financial performance. Prerequisite ACCTG 810.
Hospitality Management & Dietetics 805 or Hospitality Management & Dietetics 664	Food Production Management or Lodging Management Theory	3 or 3	Production planning and controls in foodservice systems analysis in foodservice systems. Decision optimization and systems analysis in foodservice organizations. Consideration of various types of foodservice systems. Prerequisites: HMD 342 and HMD 560 or MANGT 420. Application of management theories to the lodging industry including yield management, multicultural issues, marketing strategies, environmental issues, and future trends. Prerequisites HMD 361 and HMD 422.

Statistics 702 or Statistics 703	Statistical Methods for Social Sciences or Statistical Methods for Natural Scientists	3 or 3	Statistical methods applied to experimental and survey data from social sciences; test of hypotheses concerning treatment means; linear regression; product-moment, rank, and bi-serial correlations; contingency tables and chi-square tests. Prerequisite MATH 100. or Statistical concepts and methods basic to experimental research in the natural sciences; hypothetical populations; estimation of parameters; confidence intervals; parametric and nonparametric tests of hypotheses; linear regression; correlation; one-way analysis of variance; t-test; chi-square test. Prerequisites Junior standing and equivalent of college algebra.
Accounting 810	Accounting Concepts and Analysis	3	A study of the nature of business transactions; identifying relevant economic events for reporting; determining the most appropriate financial measures for those events; and analyzing the effects of those events on firm performance and financial condition. Prerequisite MATH 205.
Hospitality Management & Dietetics 899 (If completing a thesis)	Master's Research in Foodservice or Hospitality Management	6 (variable each semester)	Individual research which may form the basis for master's report or thesis. Prerequisite Consent of instructor.
Additional graduate courses for students pursuing the thesis option	Additional graduate coursework which complements the student's thesis or professional interests from any department on campus	5	

The percentage of students who do a research thesis for the Master of Science degree is 90%.

The number of required research credit hours for the Master of Science degree is 6.

Titles of selected Master of Science research theses include:

- Beliefs and perceptions about HACCP in childcare centers
- Development of a food safety education program
- Descriptive assessment of distance education dietetic students at Kansas State University
- The effectiveness of free breakfast on participation, attendance, and academic performance of students in high risk schools
- The impact of employee training on job satisfaction and intention to stay in the hotel industry
- Factors affecting food choices of men in production agriculture in Kansas
- Effectiveness of mailed survey with low income young adults in Kansas
- Influencing entrée selection at the point-of-purchase in a military cafeteria
- The effectiveness of free breakfast on participation, attendance, and academic performance of students in high risk schools

The percentage of students who do a non-thesis Master of Science degree is 10%.

The non-thesis curriculum is different from the thesis curriculum in the following ways. Students opting for the non-thesis option take 6 additional hours of coursework related to their area of interest. Non-thesis students then sit for a comprehensive written examination over all their graduate coursework, followed by an oral examination. The questions for the written examination are written and graded by the student's supervising graduate committee. The oral examination is also conducted by their committee.

The total number of credit hours required for Master of Science degree dietetics program is 30 for the thesis route and 36 for the non-thesis route.

Doctor of Philosophy

The PhD is considered to be 90 credit hours beyond the baccalaureate degree. Individuals accepted into Hospitality Management & Dietetics doctoral program may transfer up to 30 credit hours from their Master of Science degree coursework. The decision on what courses transfer is made by the student's supervising graduate committee. Courses required in Kansas State University Master of Science degree in Foodservice, Hospitality Management and Dietetics are assumed in the PhD. If a student coming to KSU from another institution to work on the PhD has not had equivalent coursework to the courses listed in the Master degree program at KSU, those courses would need to be completed at KSU.

If a student transfers in the maximum 30 hours from a Master of Science degree program and then completes the required 30 hours of dissertation research, this leaves an additional 30 hours of coursework to be completed to total the required 90 credit hours for the PhD. The following courses are required for PhD students in HMD. Additional courses may be taken from any area that complements the student's interests and research, and must be approved by the student's committee.

PhD students must complete a written and oral preliminary examination by their supervisory committee before they are admitted to PhD candidacy.

Course Number	Course Title	Credit Hours	Course Description
Hospitality Management & Dietetics 980	Administration of Dietetics and Hospitality Programs	3	An in-depth study of the development of dietetic and hospitality education and influence of the professional associations. Assigned observations and limited participation in administration of coordinated dietetics and hospitality management programs.
Hospitality Management & Dietetics 990	Dissertation Proposal Seminar	1	Presentation and discussion of proposals for dissertation research. Prerequisites: 6 hours of statistics, 3 hours of research design or methods, and consent of major professor.
Hospitality Management & Dietetics 995	Grantsmanship and Publication	3	Grant writing, identifying external funding, managing grants, preparing manuscripts for peer-reviewed publication, and preparing papers and posters for presentation at professional meetings.
Hospitality Management & Dietetics 999	Research in Foodservice or Hospitality Management	30	Research in foodservice or hospitality management for the doctoral dissertation.
EDCI 943	Principles of College Teaching	3	Principles of learning, learning theory, educational objectives, methods and techniques, college students, and evaluation in the classroom. Emphasis on pre-service and in-service help in improving instruction at the college level.