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1. Critical Paper

**FN 484**

**Senior Seminar**

(1c-01-1sh)

Pre-requisites: Senior Status

Readings: 1. *Selected readings of 19th-century literature with formal presentation*

and discussion of current research.

**Part II. Description of the Curriculum Change**  
**I. New syllabus of record**

**2. Catalog Description**

**FN 484**

**Senior Seminar**

1 credit  
1 lecture hour  
0 lab hours  
(1c-0l-1sh)

Pre-requisites: Senior Status

Emphasis on individual review of food and nutrition literature with formal presentation and discussion of current research.

**I. Course Objectives**

The student enrolled in FN 484 will:

Presentations (6 hours)

**III. Evaluation Methods**

Written assignments: 15%  
Appointments 15%

Presentation attendance: 10%

**Grading Scale**

80 - 89% = B  
70 - 79% = C  
60 - 69% = D  
0 - 59% = F

**IV. Required Textbooks (optional)**

Raines, C., Williamson, L., and Hicks, T. (ed.). 1995. Using Visual Aids: A Guide for  
Presentations. Crisp Publications, Inc.

Chernoff, R. 1994. Communicating as Professionals, The American Dietetic Association.

**V. Special Resource Requirements**

American Psychological Association. Publication Manual of the American Psychological

*Association. Volume 94:4. 1*

Winterfeldt E.A. Boole M.L. Ebro L.L. 1998 Dietetics: Practice and Future Trends

Aspen Publishers, Inc.

**2. A summary of the proposed revisions.**

Change: Pre-requisite from FN 458 (or concurrently), FN 464 to

Pre-requisite: Senior status

**3. Justification/rationale for the revision**

FN 464 is not a required course in either track of the proposed BS Nutrition



Senior Status allows the student to schedule this course either semester of the senior year.

**4. Old syllabus of record**

Attached

**5. Letter of support**

Not required

to R 6-11-82

SEMINAR

Department: Food and Nutrition

Person to contact for further information: Rita M. Johnson

To appear  
Senate  
Approved 12/7/82

III. Seminar Presentation

- A. Individual presentation
- B. Classroom discussion and evaluation of presentations

A3. What academic need does this course fulfill?

Students considering a graduate program will be expected to be acquainted with food and nutrition controversies and research techniques used to pursue them. The ability to research a topic and explain scientific information will be an asset in future

graduate work. This course is the culmination of the student's education and enables him/her to pursue a topic of interest and explain it to a group of peers and faculty.

A4. Does this course require changes in content of other existing courses?

No.

A5. Does this course follow the traditional type of offering by the department or is it a novel approach?

Course includes lecture, discussion and formal presentation.

A6. Has this course ever been offered at IUP on a trial basis?

No.

A7. Is this to be a dual-level course?

No.

A8. Do other higher education institutions currently offer this course?

Yes. Cornell University NS498 Honors in Nutritional Sciences

Michigan State University HNF490B Professional Literature II:  
Nutrition



- B3. What is the relationship of the content of this course to the content of courses offered by other departments?

This course builds on the knowledge gained in BI 151 - Human Physiology, MA 217 - Probability and Statistics, and CH 351 -

foods and nutrition.

- B4. Is this course possibly applicable in a program of the School of Continuing Education directed to a clientele other than our full-time students?

No.

C. Evaluation

- C1. What procedures are expected to be used to evaluate student progress?

The emphasis of the evaluation criteria is the quality and depth of the student's seminar presentation. An additional component

~~Reference Holdings~~

~~1 Biological Abstracts~~

2. Biological and Agricultural Index
3. Canadian Index to Periodicals
4. Chemical Abstracts
5. Diabetes Literature Index
6. Food Science and Technology Abstracts
7. Index Medicus
8. ~~Nutrition Abstracts~~

Periodical Holdings:

1. American Journal of Clinical Nutrition
2. Biochemistry
3. Canadian Journal of Agricultural Science
4. Cancer Research
5. Food Engineering
6. Food Processing
7. Food Research
8. Journal of Agriculture and Food Chemistry

e. Travel: None predicted

D2. How frequently do you expect this course to be offered?

D3. How many sections do you anticipate each time it is offered?

One section.

D4. How many students do you plan to accommodate in a section of this course?

Maximum of 14 students.