

Department of Consumer Sciences – Food and Nutrition Annual Report for Academic Year 2012-2013

1. Develop and retain quality faculty and staff

- a. The Food and Nutrition faculty conducted two searches and was able to hire two well qualified mid-career professionals. Both new hires increase flexibility in course scheduling and provide wonderful mentors for nutrition professionals, especially dietitians.
- b. Faculty discussions included priorities for additional faculty to be hired
 - i. Retirement – seek faculty with school food service background
 - ii. Additional position – hire someone with a health education/wellness background
 1. Attend meeting of National Association for Sport and Physical Education
- c. All new faculty and VL faculty participate in ETO's program on teaching online

2. Strengthen new student preparation, induction, and early academic success

3. Pursue excellence and engagement in the academic experience

- a. The Consumer Sciences Department was split into two departments. The Department of Food and Nutrition was established with 250 majors and seven full-time, tenure track faculty members.
- b. Coordinated Program in Dietetics accomplished a 93% first time pass rate on the national Registration Examination for Dietitians. The national first time pass rate is 81%.
- c. Assessment of Student Learning – Academy Standard I and II. All FN faculty reviewed student learning outcomes and student work.
- d. Professor Pat Luoto was awarded 'Distinguished Faculty – Service'
- e. Hosted "Law Enforcement Against Prohibition" lecture and discussion with Officer Jack Cole. College-wide program, coordinated with Human Rights Club (SN)
- f. Co-hosted "MNT-FYI" with Massachusetts Dietetic Association in which FN Coordinated Program students presented the latest research on 7 topics; attended by 30 dietitians for professional development credit
- g. Senior students worked with USDA program staff and a faculty member (PL) to pair schools applying for *Healthier US School Challenge* with students to help schools complete applications.
- h. Faculty mentored students (SN) for publication: Aslam R, Neubauer S. Dairy foods, milk, calcium and risk of prostate cancer. *Oncology Nutr Connection*. 2013;21(1):1-10. (continuing education article)
- i. Four students obtained Academy of Nutrition and Dietetics post baccalaureate Dietetic Internships through mentoring of Susan Massad, Acting DPD Director.
- j. All FN students participate in service learning at the Pearl Street Cupboard.
- k. Students in the senior class, Community Nutrition wrote grants for 2013 Food Day. This was coordinated with FSU Dining Services and will be presented in October 2013.
- l. New courses: Dietary Supplements (completed, offered) ; plans include a Lifecycle Nutrition class, exercise class, history of food class.

- m. The M Ed in Nutrition Education increased student registration to a total of 48 part-time students.
- n. The MS Nutrition Science and Informatics/Coordinated Program in Dietetics increased student enrollment to 65 full- and part-time students.

4. Prepare students for global citizenship and competitiveness

- a. Presented 'Career Paths in Food and Nutrition' program in fall and spring semesters
- b. FSU faculty member on the Massachusetts Board of Licensure for Nutritionists and Dietitians
- c. Cheese making workshop attended by FSU faculty member (AJ) and incorporated into the laboratory experience for the Experimental Foods course
- d. To maintain currency in dietetic education, attendance and full participation in Academy of Nutrition and Dietetics educational programs and policies
 - i. Faculty member (SN) chosen to review questions for national registration exam
 - ii. Faculty member (SN and MA) participated in the regional conference in NDEP Area 6/7 in Charlottesville, VA
 - iii. Faculty (SN) elected Chair as Area VII Regional Director of Nutrition and Dietetic Educators and Preceptor
 - iv. Faculty (SN, MA, JS, PL) attended Food and Nutrition Conference & Exhibition, Philadelphia, 10/2012

5. Strengthen and expand STEM programs and student success in STEM areas

- a. Increase in enrollment in the Nutrition major to 250 students while maintaining high standards in the sciences
- b. Major renovation to the Constance Jordan Experimental Foods Laboratory.
 - i. Commercial food equipment and environment designed and executed to be completed August 2013.

6. Enhance budget understanding and diversity of income streams

- a. Food and Nutrition Gala reunion held in May 2013 attended by 100 people. FN faculty worked with the Development Office. Proceeds added to Experimental Foods laboratory renovations and the Dr. Patricia Luoto John C. Stalker Scholarship.
- b. Departmental funds were used to cover the cost of the equipment in the new laboratory. ~ \$100,000
- c. Grant from Department of Public Health to develop and implement online nutrition course for MA Department of Public Health agencies ~ \$30,000
- d. Grant from Metrowest Health Foundation focuses on seven schools for a year of training and consultation. \$117,000
- e. Grant from Department of Elementary and Secondary Education to train health teachers in comprehensive school health ~\$86,000
- f. Grant from Department of Elementary and Secondary Education focuses on menu planning and training for new federal menu planning guidelines \$ 200, 736

- g. John Stalker Institute of Food and Nutrition is a major grant from the Department of Elementary and Secondary Education. \$350,000
- h. Grant from the MA Department of Youth Services for menu development and analysis ~\$32,000
- i. FSU alumni reception held at annual meeting of the Academy of Nutrition and Dietetics in FNCE, Philadelphia, October, 2012

7. Respond to labor market trends in academic program and center development

- a. Nutrition and Dietetics Advisory Board meeting held April 2013. Thirteen practicing dietitians discussed selected points from the Academy Council on Future Practice Visioning Report: Moving Forward—A vision for education, credentialing and practice.
- b. School foodservice continues to be a major career path for nutrition students. Coursework, internships and programs expose students to the field. New course and rotation added to the Coordinated Program in Dietetics on Nutrition in the School Environment.
- c. New commercial food laboratory kitchen is in the final stages of completion. Introduction of students to quantity food equipment is a major addition to the FN program.
- d. Senior internships expanded with 23 senior students working in organizations and businesses in the fall 2012 and spring 2013 semesters.

Possible New Initiatives for 2013-2014

To be discussed and identified at September FN faculty meeting

- 1. Develop rubric for Nutrition and Wellness Internships
- 2. Hold a Career Symposium
- 3. Hold VL retreat
- 4. Plan new course offerings
 - i. Nutrition and Food Preparation
 - ii. Alternative Therapies
 - iii. Personal Training to prepare students to sit for Accreditation
 - iv. Lifecycle Nutrition
 - v. Health Literacy
 - vi. History of Food
- 5. Focus on writing in the discipline
- 6. Actively search for a faculty member with expertise and interest in school food service
- 7. Identify trends in increased enrollment in Nutrition and Wellness
 - i. Apply for new position to enhance the Nutrition and Wellness Program
- 8. Complete ACEND self-study report in preparation for the site visit in fall 2014.
 - i. Evaluate graduate only Coordinated Program in Dietetics, possible five year seamless model