

MINUTES
LONG-RANGE PLANNING COMMITTEE
UNIVERSITY OF SOUTHERN INDIANA
BOARD OF TRUSTEES

November 4, 2004

The Long-Range Planning Committee of the University of Southern Indiana Board of Trustees met on Thursday, November 4, 2004, at the University of Southern Indiana. In attendance were committee chair Bruce Baker and Trustees Louise S. Bruce, Harolyn Torain, and Sam Tucker; Provost and Vice President for Academic Affairs Linda L.M. Bennett; Vice President for Student Affairs Robert W. Parrent; Vice President for Advancement Sherrienne M. Standley; Associate Vice President for Academic Affairs M. Edward Jones; Associate Vice President for Student Affairs John Deem; Assistant Vice President for Academic Affairs Charles Harrington; Faculty Senate Chair Mark Krahling; and Student Government Association President Eric Sharp.

1. DISCUSSION OF PROPOSAL FOR NEW DEGREE PROGRAM: BACHELOR OF ARTS/BACHELOR OF SCIENCE WITH A MAJOR IN FOOD AND NUTRITION (Attachment A)

Chairman Baker convened the meeting at 1:15 p.m. and introduced Provost Bennett for a discussion of a proposal for a new baccalaureate degree program in food and nutrition. Dr. Bennett reviewed the abstract of the degree program and informed the trustees that the proposal comes with the approval of the Faculty Senate, the Academic Planning Council, and the Administrative Council. On a motion by Harolyn Torain, seconded by Sam Tucker, a recommendation to request the approval by the Board of Trustees was approved.

2. DISCUSSION OF PROPOSED RENAMING OF ACADEMIC UNITS

Dr. Bennett also informed the trustees that the Faculty Senate and the University administration have been discussing the possibility of re-naming the academic units colleges rather than schools to reflect the increasing complexity of the units. This is a discussion that will continue on campus before coming back to the Trustees for approval at a later date.

3. REPORT ON THE BOWER-SUHRHEINRICH SCHOOL OF EDUCATION AND HUMAN SERVICES

Dr. Bennett introduced Dr. Tom Pickering, dean of the Bower-Suhrheinrich School of Education and Human Services, for a report on programs and activities of the School. Joining Dr. Pickering in the report were Dr. Charles Price, chair of the Teacher Education Department; Dr. Jane Davis-Brezette, chair of the Physical Education Department; and Mr. David Cousert, chair of the Social Work Department. They reviewed accomplishments of their departments and outlined anticipated future programming.

There being no further business, the meeting was adjourned at 2:00 p.m.

Abstract

Bachelor of Arts/Bachelor of Science with a Major in Food and Nutrition University of Southern Indiana

Objectives

This program is designed to prepare graduates for careers in the field of food and nutrition. The degree program will provide three specialty area options: Dietetics, Nutrition and Wellness, and Food Service Management. The program will include the opportunity for students to achieve professional certifications in each of the respective specialty areas.

Clientele to Be Served

Clientele will include both traditional and non-traditional undergraduate students from southwestern Indiana and the tri-state region. The program will address the needs of individuals interested in expanding their nutrition knowledge beyond the minor in nutrition that is currently offered through the School of Nursing and Health Professions. Articulation agreements will be developed with area community colleges to facilitate associate degree graduates' matriculation into the University of Southern Indiana baccalaureate nutrition program. There are currently 35 students who have expressed interest in enrolling in the proposed baccalaureate Food and Nutrition Program.

Curriculum

The 124-hour food and nutrition baccalaureate program provides three specialty area options: Dietetics, Nutrition and Wellness, and Food Service Management. All students with this major will complete 50 hours of the University core curriculum courses, 29 hours of core food and nutrition courses, 35-38 hours of courses specific to the specialty area, and 8-10 hours of electives.

Employment Opportunities

Current and future employment opportunities for graduates with this degree are excellent. The types of businesses and specific venues where graduates of the program could work include health care, food service, nutrition and wellness programs, corporate wellness, public health agencies, research facilities, and private practice. An area advisory committee and potential employers of program graduates were consulted in the development of this program.

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