

SUMMARY OF IDENTIFIED ISSUES

The Food Science and Nutrition faculty meet in San Diego, LA Metro Region, Bakersfield, Oakland and at the Los Angeles Airport. The major issues discussed were:

- ◆ Articulation between the community college and CSUs is very confusing to the student. Each CSU accepts different courses from the Community College. The Commission on Accreditation of Dietetic Education (CADE) recommends undergraduate preparation but it is interpreted differently at each CSU. No undergraduate preparation is identified in Community College catalogues.
- ◆ Currently, articulation is a one-on-one process with one community college and one university. Simplifying this process will be very beneficial to the student.
- ◆ Nutrition is not considered a “science” or “allied science” by other departments on campus. Thus, many students are confused about this major.
- ◆ Location of “Nutrition” in the catalog is key so that students can easily identify it. Currently, on many campuses, Nutrition is listed under “Family and Consumer Sciences” or the like. This is very confusing, the students may assume that it is not available on campuses (if they don’t find it under “N”), or assume that it is not a real “science” major (since it is listed under a different title).
- ◆ At many CSUs the first Nutrition class (CAN FCS 2) is offered at the upper division level and/or has a chemistry prerequisite. CSUs including CSU San Francisco, Northridge, Cal Poly Pomona, San Bernardino, Los Angeles, and San Diego are examples of this. The community college faculty feels strongly that this hinders recruitment efforts since our students cannot transfer this class as part of their major. Most community colleges have strong Nutrition classes because they are listed in General Education Option I and II under Area E - Lifelong Learning. Most do not have any prerequisites for this class. This course uses a book similar to that used at the CSU in their non-major lower division course Nutrition Course. We are looking for some compromise here.
- ◆ Enrollment in Food Science and Nutrition programs across the state is low and decreasing at many schools. Community college faculty would like to recruit students into these programs and feel a strong transfer Associate of Science Degree may be helpful.
- ◆ Many community colleges do not have an Associate of Science Degree in nutrition specifically designed for students interested in transfer to CSU.
- ◆ Community colleges now offer all of the required general education courses including English, Public Speaking, General Chemistry, Organic Chemistry, Biology, Anatomy, Physiology, Statistics, Sociology, Economics, Psychology, Political Science, and Computer courses.
- ◆ Dietetic Technician students are required to complete practical experience at local hospitals, community agencies, schools and other agencies. CADE has stated that these hours may articulate to Internships so that DTR graduates do not have to repeat many of the hours. Currently Internships have no formal arrangement for this articulation.
- ◆ There are a limited number of Dietetic Internships in California; students are often required to go out of state for their internship.
- ◆ There is no Dietetic Technician Training in central or northern California. Central California is looking to distance education to train DTR’s.
- ◆ There is no CAN number for two transferable courses taught across the state, these include Orientation to the Profession and Sanitation and Safety.

- ◆ Many universities do not require a lab with cultural foods. However, a lab would be nice, but not necessary. Those who teach this course (without lab) usually have students bring ethnic food into class as part of the course requirement.
- ◆ Students are often confused by the differences between majors in Nutrition versus Dietetics. Both have very different course requirements and career placement.

IDENTIFIED TRENDS/FUTURE DIRECTIONS

Declining enrollment is the major issue facing Food Science and Nutrition programs at CSUs and community colleges in California. Many CSUs are seeking qualified students. Employment opportunities are increasing, salaries are up and we are not graduating enough students to meet current needs. Recruitment and retention are major issues. The major preparation in Family and Consumer Science is not being offered at many CSUs. Concern among faculty involved in Family and Consumer Science (FCS) Teacher preparation is that we are not training future High School FCS faculty.

COMMENTS FROM STATEWIDE MEETINGS AND THE GENERAL FIELD

Faculty attending these meetings strongly support the development of an Associate of Science (AS) Degree in Nutrition. There was general agreement on which courses could be included. Faculty are hopeful that this AS could lead to 2 + 2 agreements between community college and CSUs that will ease transferring process for the students and better utilize faculty and resources.

RECOMMENDATIONS FOR THE DISCIPLINE

- ◆ Development of Associate of Sciences degree in Nutrition
- ◆ Work to add this degree to the community college disciplines list
- ◆ Development of a transferable Nutrition Course that will be accepted in the lower division at the CSU.
- ◆ Adoption of two new courses by CAN, Sanitation and Safety and Introduction to the Professions.
- ◆ Encourage community colleges to identify and publicize appropriate undergraduate preparation in their college catalogues.
- ◆ Urge campuses to list "Nutrition" in their college catalogue index under multiple titles so students seeking it separately from "Family and Consumer Sciences" or "Food Sciences" can be referred to the appropriate section of the catalogue for more information.
- ◆ Seek formal arrangement for articulation of internships.

TOPICS FOR FURTHER DISCUSSION

- ◆ Refinement of the AS in Nutrition
- ◆ Completion of model major preparation materials required by the California Community College Chancellors Office.
- ◆ Development of a Directory of Community Colleges, CSU's and UC's in California that offer Nutrition and Food Science with contact people and an accurate listing of lower division Nutrition courses.
- ◆ Publicity of the new AS degree
- ◆ Development of 2 + 2 programs between feeder Community Colleges and CSU's or UC's.
- ◆ Discussion about the placement of the first nutrition class at the upper division or lower division in the various CSUs

RECOMMENDATIONS TO BE FORWARDED TO CAN

The following two courses should be added to the CAN list in Family and Consumer Science.

1. Sanitation and Safety

Basic principles of personal and institutional sanitation and application of these principles to food preparation, storage, service; prevention of food contamination. Regulations of the California Health and Safety Code. Emphasis on the supervisor's responsibilities in maintaining high standards of these principles. Training to meet certification requirements for food handlers.

Core components: Importance of sanitation; microorganisms; contamination; foodborne illness and food allergies; food storage and handling; personal sanitation; HACCP principles, sanitary facilities and equipment; sanitation regulations; accident prevention; crisis management; and pest management.

CSUs that have a similar class include: Cal Poly Pomona, CSU Long Beach, CSU Los Angeles, Cal Poly San Louis Obispo.

2. Introduction to the Professions

Orientation to careers in Dietetics, Nutrition Science, Food Science and Food Service Management. Introduction to professional associations, publications and legislation pertinent to the professions discussed. Core components: Professional Associations, professional ethics, publications, legislation, employability, career goals, career preparation, evolving career opportunities (Speakers in professional areas and from local university programs as well as field trips may be included)

CSUs which have a similar class are: CSU San Bernardino, Cal Poly Pomona, CSU San Diego, San Jose State and CSU Long Beach.

The following two course descriptions should be updated:

FCS 26 Food Science Technologies: add "Chemistry of foods" after "exploration" of in the first line as indicated below.

Exploration of **chemistry of foods**, food processing and technology and how it affects the color, flavor, texture, aroma and quality of foods. Core components remain the same.

FCS 28 Cultural and Ethnic Foods. Modify descriptor as indicated below.

Regional, ethnic, cultural, religious, historical and social influences on food patterns and cuisines.

Core components: Specialized equipment and utensils **related to cultures**; regional, ethnic, cultural, religious, historical and social influences; traditional foods of selected cultures; geographic factors in food availability; global food issues; sanitation and safety practices; application to the food industry.