

Brothers, Sheila

From: Cramer, Aaron
Sent: Sunday, April 14, 2019 11:59 AM
To: Bird-Pollan, Jennifer; Brothers, Sheila; Ett-Mims, Joanie
Cc: Police, Sara A.
Subject: NEW GC: Applied Nutrition and Culinary Medicine
Attachments: GC in Applied Nutrition and Culinary Medicine_rev_4_13_19.pdf

Proposed New Graduate Certificate: Applied Nutrition and Culinary Medicine

This is a recommendation that the University Senate approve the establishment of a new Graduate Certificate: Applied Nutrition and Culinary Medicine, in the Department of Pharmacology and Nutritional Sciences within the College of Medicine.

Rationale: The proposed 12-hour program is designed for health and medical professionals, including those in postgraduate training. It is designed to meet the nutrition education needs of such individuals with core coursework in principles and mechanisms of nutritional strategies and practical culinary approaches to bridge evidence-based nutrition recommendations with food selection, cooking, and preparation. Double-digit growth in related occupations is projected by 2026. The proposed program is a collaboration among the Colleges of Agriculture, Food and Environment, Health Sciences, and Medicine. An initial enrollment of 20 students growing to 40-50 students is anticipated.

Aaron

Aaron M. Cramer
Associate Professor, Electrical and Computer Engineering
Director of Graduate Studies, Electrical Engineering
Chair, Senate Academic Programs Committee
University of Kentucky
859-257-9113
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NEW GRADUATE CERTIFICATE

Certificate Description. A graduate certificate shall have a clear and focused academic topic or competency as its subject, meet a clearly defined educational need of a constituency group, such as required continuing-education or accreditation for a particular profession, respond to a specific state mandate or provide a basic competency in an emerging (preferably interdisciplinary) topic. Certificates are minimally nine graduate credit hours but typically no more than 15.

Approval process. Once approved at the college level, your college will send the proposal to the appropriate Senate academic council (possibly HCCC and/or UC) for review and approval. Once approved at the academic council level, the academic council will send your proposal to the Senate Council office for additional review via a committee and then to the SC and University Senate. (The contact person listed on the form will be informed when the proposal has been sent to committee and other times as appropriate.) The last step in the process is Senate approval; upon Senate approval, students can enroll in the new certificate.

By default, graduate certificates shall be approved for a period of six (6) years. Re-approvals are also for six years.

1. GENERAL INFORMATION			
1a	Home college: <i>Medicine</i>		
1b	Home educational unit (department, school, college ¹): <i>Department of Pharmacology and Nutritional Sciences</i>		
1c	Office of Strategic Planning and Institutional Effectiveness (OSPIE) (Please contact OSPIE (OSPIE@L.uky.edu) for help with questions in this section.)		
	Date of contact with OSPIE: 12/10/2018		
	<input checked="" type="checkbox"/> Appended to the end of this form is a PDF of the reply from OSPIE.		
	<input checked="" type="checkbox"/> Appended to the end of this form is a letter(s) of administrative feasibility from the dean(s) of the college(s) offering the certificate.		
	CIP Code (confirmed by OSPIE): 30.1901		
1d	Proposed certificate name: <i>Graduate Certificate in Applied Nutrition and Culinary Medicine</i>		
1e	Requested effective date:	<input type="checkbox"/> Fall semester following approval.	OR <input checked="" type="checkbox"/> Specific Date ² : <i>Fall 2019</i>
1f	Contact person name: <i>Sara Police</i>	Email: <i>sara.police@uky.edu</i>	Phone: <i>859-218-1741</i>
2. OVERVIEW			
2a	Provide a brief description of the proposed new graduate certificate. (300 word limit)		
	<p><i>The Graduate Certificate in Applied Nutrition and Culinary Medicine is an online, 12-credit program designed for health and medical professionals – physicians, nurses, physician assistants, physical therapists, as well as medical professionals in postgraduate training, including residents and fellows. Post baccalaureate students interested in graduate nutrition education that meet the prerequisite requirements may also be considered for admission.</i></p> <p><i>The curriculum of Graduate Certificate in Applied Nutrition and Culinary Medicine is designed to meet the nutrition education needs of health professionals within and beyond the Commonwealth. Core coursework</i></p>		

¹ Only cross-disciplinary graduate certificates may be homed at the college level.

² Certificates are typically made effective for the semester following approval. No program will be made effective unless all approvals, up through and including University Senate approval, are received.

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	<p><i>explores the basic principles and underlying mechanisms of nutritional strategies for the healthy and diseased patient, as well as practical culinary approaches to bridge evidence-based nutrition recommendations with food selection, cooking and preparation. Elective courses offer supplemental skills to enhance any health professionals' toolkit, such as applicable and current information on dietary supplements, social marketing for behavior change, and community programming. All courses utilize the latest research and are offered in an interactive, inclusive e-learning environment.</i></p> <p><i>Flexibility of an online program permits students to complete the program at their own pace. Certificate holders will be better equipped to support the nutrition education needs of their patients and clients, and to understand the role of Registered Dietitian Nutritionists as part of a healthcare team.</i></p>		
2b	<p>This proposed graduate certificate (check all that apply):</p>		
	<input checked="" type="checkbox"/>	Has a clear and focused academic competency as its subject.	
	<input type="checkbox"/>	Meets a clearly defined educational need of a constituency group (e.g. continuing education or licensing)	
	<input type="checkbox"/>	Responds to a specific state mandate.	
	<input checked="" type="checkbox"/>	Provides a basic competency in an emerging, preferably interdisciplinary, topic.	
2c	Affiliation. Is the graduate certificate affiliated with a degree program? (related to 3c)		Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
	<p>If "yes," include a brief statement of how it will complement the program. If "no," incorporate a statement as to how it will provide an opportunity for a student to gain knowledge or skills not already available at UK. (300 word limit)</p>		
	<p><i>Completion of this proposed graduate certificate is not a degree requirement for any of the participating programs nor is it required for professional certification or state licensure. This proposed certificate program will complement educational, clinical and outreach experiences for students that are interested in enhanced nutrition education for appropriate application within the scope of their profession and current position, while recognizing the prominent role of the registered dietitian and state licensure laws that govern nutrition practice.</i></p>		
2d	Duplication. Are there similar regional or national offerings?		Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
	<p>If "Yes," explain how the proposed certificate will or will not compete with similar regional or national offerings.</p>		
2e	<p>Rationale and Demand. State the rationale for the new graduate certificate and explain the need for it (e.g. market demand, student requests, state mandate, interdisciplinary topic). (400 word limit)</p>		
	<p><i>Promising market projections.</i></p> <p><i>According to the US Department of Labor, Bureau of Labor Statistics Website, the market for ongoing graduate nutrition education – including graduate education related to health and medical topics – is poised for increases through 2026. For example, careers related to Medical & Health Service Managers, Health Specialties (postsecondary) and Dietitians & Nutritionists are projected to increase 20, 26 and 15 percent by 2026, respectively. These projections are considered "much faster than average".</i></p> <p><i>Meeting the need for increased nutrition education for health professionals.</i></p> <p><i>Reports call for an increase in nutrition education for all healthcare professionals. A 2014 clinical research study demonstrated striking gaps in nutrition training among cardiologists (Devries et al., 2017). According to a 2018 review in The American Journal of Medicine, "empowering healthcare providers with the tools they need in nutrition and lifestyle medicine could significantly combat CVD (cardiovascular disease) worldwide" (Aggarwal et al., 2018). Currently, there are approximately 10 programs in the country that have adopted programs such as Culinary Medicine to advance the practice of nutrition in medicine and other health</i></p>		

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professions with Tulane being among the first (Polak et al., 2016). Further, a recent article in the New York Times highlights the increasing need and demand for such programs and states that schools across the country, including NYU and Stanford, to name a few, are heeding the call (Kalaichandran, 2018). Recommendations include improvements in nutrition training within medical schools and offering advanced postgraduate training for health providers. An online, interactive graduate-level certificate is an accessible continuing education and professional development option for currently practicing healthcare professionals.

1. Devries, S., Agatston, A., Aggarwal, M., Aspary, K. E., Esselstyn, C. B., Kris-Etherton, P., . . . Freeman, A. M. (2017). A Deficiency of Nutrition Education and Practice in Cardiology. The American Journal of Medicine, 130(11), 1298-1305. doi:10.1016/j.amjmed.2017.04.043

2. Aggarwal, M., Devries, S. Freeman, A.M., Ostfeld, R., Gaggin, H. Taub, P., ... Conti, R.C. (2018). The Deficit of Nutrition Education of Physicians. The American Journal of Medicine, 131(4), 339-345. doi:10.1016/j.amjmed.2017.11.036

3. Polak, R., E.M. Phillips, J. Nordgren, J. La Puma, J. La Barba, M. Cucuzzella, R. Graham, T.S. Harlan, T. Burg, and D. Eisenberg, Health-related Culinary Education: A Summary of Representative Emerging Programs for Health Professionals and Patients. Glob Adv Health

2f Target student population. Check the box(es) that apply to the target student population.

Currently enrolled graduate students.

Post-baccalaureate students.

2g Describe the demographics of the intended audience. (150 word limit)

The intended audience for this online graduate certificate are health and medical professionals at various levels and disciplines – physicians, nurses, physician assistants, physical therapists, as well as medical professionals in postgraduate training, including residents and fellows. Any healthcare professional seeking knowledge and skills to augment their practice with enhanced nutrition education may be interested in this graduate certificate. In addition, distance-based post baccalaureate students exploring various online programs may find this certificate appealing as an opportunity to “test the waters” with distance-based postsecondary education prior to committing to a full MS or PhD program.

2h Projected enrollment. What are the enrollment projections for the first three years?

	Year 1	Year 2 (Yr. 1 continuing + new entering)	Year 3 (Yrs. 1 and 2 continuing + new entering)
Number of Students	20	40	40-50

2i Distance learning (DL). Initially, will any portion of the graduate certificate be offered via DL? Yes No

If “Yes,” please indicate below the percentage of the certificate that will be offered via DL.

1% - 24% 25% - 49% 50% - 74% 75 - 99% 100%

If “Yes,” describe the DL course(s) in detail, including the number of required DL courses. (300 word limit)

Required courses include CNU503 Nutrition for Health Professionals, DHN599 Introduction to Culinary Medicine, and NS/CNU607 Nutrition & Chronic Diseases. Nutrition for Health Professionals introduces an interdisciplinary and interprofessional approach to applied and medical nutrition therapy and its role in primary, secondary and tertiary healthcare delivery. Introduction to Culinary Medicine bridges nutritional

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recommendations with practical culinary strategies for the consumer. Nutrition & Chronic Diseases describes pathophysiology of selected chronic diseases influenced by nutrition as well as the mechanistic basis for nutritional approaches to intervention.

Elective courses provide flexibility for students to tailor their graduate certificate with personal and professional interests. CNU501 Nutraceuticals & Functional Foods in Health and Disease covers the classification, history and impact of nutraceuticals and functional foods on health and disease prevention. An objective is to inform students of diverse nutraceutical products used by the public, describe their mechanism of action, efficacy and safety profile. CNU502 Obesity: Cell to Community covers aspects of the obesity epidemic in the Commonwealth and beyond – from the adipose cell to the applied clinical approach, to prevention of obesity in the individual as well as public health and community programs. DHN603 Advanced Community Program Development focuses on the theory, practice and evaluation of community programs to improve quality of life. Learning outcomes include applying principles of social marketing to promote individual and community change. DHN597 Obesity and Food Insecurity will provide the health professional with a scope of the disease and how to treat and manage those experiencing the obesity paradox of food insecurity and high BMI. NS/PHA550 Drug & Nutrient Interactions explores challenges at the intersection of nutritional sciences and pharmacology such as food and drug interactions and the effects of genetics and the microbiome on drug efficacy and nutritional status.

3. ADMINISTRATION AND RESOURCES

3a Administration. Describe how the proposed graduate certificate will be administered, including admissions, student advising, retention, etc. (150 word limit)

The proposed certificate’s admissions committee is comprised of faculty of record from Colleges of Agriculture, Food and Environment, Health Sciences and Medicine. The admissions committee will convene at least twice yearly to review pending applications of the certificate. Student advising will be overseen by the Certificate Director, Sara Police. Students will be advised to complete core courses CNU503 and NS/CNU607 prior to DHN599, since related culinary concepts will be pertinent and applicable with knowledge of nutritional recommendations for each condition. To promote retention in the program, the faculty facilitating courses will be available for virtual student appointments prior to online course launch, mid-term and at the end of each semester, and/or as needed. For addressable student concerns (e.g. lack of class participation), a plan for student performance improvement will be collaboratively developed and put into action.

3b Faculty of Record and Certificate Director. (related to 2c) The faculty of record consists of the graduate certificate director and other faculty who will be responsible for planning and participating in the certificate program. The director must be a member of the Graduate Faculty of the University and is appointed by the dean of the Graduate School. The faculty of record must be comprised of three or more faculty. At least three members of the graduate certificate’s faculty of record must be members of the Graduate Faculty.

The graduate certificate is affiliated with a degree program. Yes
 No

If “Yes,” list the name of the affiliated degree program below. If “No,” describe below the process for identifying the faculty of record and the certificate director, including selection criteria, term of service, and method for adding and removing members. (150 word limit)

The proposed certificate’s faculty of record will be comprised of at least one representative from each College. For the College of Medicine, the faculty representative will be the Associate Director of Graduate Studies for the Department of Pharmacology and Nutritional Sciences. For the College of Agriculture, Food and Environment, the Director of Graduate Studies for Dietetics and Human Nutrition in the Department of

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	Dietetics and Human Nutrition. For the College of Health Sciences, the Director of the Division of Clinical Nutrition.		
	Certificate faculty of record must be a faculty member within one of the participating units and willing to serve a 2-year term. Each college and participating unit will determine whether reappointment or selection of a replacement for faculty representative is appropriate at the end of a 2-year term.		
3c	Course utilization. Will this graduate certificate include courses from another unit(s)?	Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>
	If "Yes," two pieces of supporting documentation are required.		
	<input checked="" type="checkbox"/> Check to confirm that appended to the end of this form is a letter of support from the other units' chair/director ³ from which individual courses will be used. The letter must include demonstration of true collaboration between multiple units ⁴ and impact on the course's use on the home educational unit.		
	<input checked="" type="checkbox"/> Check to confirm that appended to the end of this form is verification that the chair/director of the other unit has consent from the faculty members of the unit. This typically takes the form of meeting minutes.		
3d	Financial Resources. What are the (non-course) resource implications for the proposed graduate certificate, including any projected budget needs? (300 word limit)		
	<i>The UK Online incentive (\$50,000) will offset costs for faculty time as overload initially, to assist with development and facilitation of new online courses. All colleges have financial resources to launch the online graduate certificate. Additional student enrollment and increased tuition dollars coming back to the administering colleges will supplement staff and salary expenses, allowing the certificate program to grow accordingly.</i>		
3e	Other Resources. Will the proposed certificate utilize resources (e.g. departmentally controlled equipment or lab space) from additional units/programs?	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>
	If "Yes," identify the other resources that will be shared. (150 word limit)		
	If "Yes," two pieces of supporting documentation are required.		
	<input type="checkbox"/> Check to confirm that appended to the end of this form is a letter of support from the appropriate chair/director ⁴ of the unit whose "other resources" will be used.		
	<input type="checkbox"/> Check to confirm that appended to the end of this form is verification that the chair/director of the other unit has consent from the faculty members of the unit. This typically takes the form of meeting minutes.		
4. IMPACT			
4a	Other related programs. Are there any related UK programs and certificates?	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>
	If "Yes," describe how the new certificate will complement these existing UK offerings. (250 word limit)		
	If "Yes," two pieces of supporting documentation are required.		

³ A dean may submit a letter only when there is no educational unit below the college level, i.e. there is no department/school.

⁴ Show evidence of detailed collaborative consultation with such units early in the process.

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Check to confirm that appended to the end of this form is a letter of support from each potentially-affected academic unit administrators.

Check to confirm that appended to the end of this form is verification that the chair/director has input from the faculty members of the unit. This typically takes the form of meeting minutes.

5. ADMISSIONS CRITERIA AND CURRICULUM STRUCTURE

5a Admissions criteria. List the admissions criteria for the proposed graduate certificate. (150 word limit)

Students seeking admission to the proposed graduate certificate must have obtained a baccalaureate degree, prior to the start of the term for which s/he is admitted from a fully accredited U.S. institution of higher learning or from a recognized foreign institution.

Additional admission requirements include:

- *An overall grade point average of 3.00 on undergraduate courses*
- *An overall grade point average of 3.00 on all graduate work (as applicable)*
- *International applicants – The University of Kentucky requires a minimum TOEFL score of 550 (paper-based), 213 (computer-based) or 79 (Internet-based). For IELTS, a minimum mean band score of 6.5 is required.*
- *Completion of two or more of the following: a basic nutrition, biochemistry, biology or physiology course, or consent of Certificate Director.*
- *Provide a current resume/CV*
- *Provide a letter of interest describing reasons they wish to pursue a certificate in Applied Nutrition and Culinary Medicine.*

5b Core courses. List the required core courses below.

Prefix & Number	Course Title	Credit Hrs	Course Status ⁵
CNU503	<i>Nutrition for Health Professionals</i>	2	No Change
NS/CNU607	<i>Nutrition and Chronic Diseases</i>	3	Change
DHN599	<i>Introduction to Culinary Medicine</i>	3	New
			Select one....
			Select one....
<i>Total Credit Hours of Core Courses:</i>			

5c Elective courses. List the electives below.

Prefix & Number	Course Title	Credit Hrs	Course Status ⁶
CNU501	<i>Nutraceuticals and Functional Foods in Health and Disease</i>	2	No Change
CNU502	<i>Obesity: Cell to Community</i>	2	No Change

⁵ Use the drop-down list to indicate if the course is a new course (“new”), an existing course that will change (“change”), or if the course is an existing course that will not change (“no change”).

⁶ Use the drop-down list to indicate if the course is a new course (“new”), an existing course that will change (“change”), or if the course is an existing course that will not change (“no change”).

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DHN597	<i>Obesity and Food Insecurity Paradigm: From Cell to Society</i>	3	Change
DHN603	<i>Advanced Community Program Development</i>	3	Change
NS/PHA550	<i>Drug and Nutrient Interactions</i>	2	New
			Select one....

5d	Are there any other requirements for the graduate certificate? If "Yes," note below. (150 word limit)	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>
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5e	Is there any other narrative about the graduate certificate that should be included in the Bulletin? If "Yes," please note below. (300 word limit)	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>
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6. ASSESSMENT

6a	<p>Student learning outcomes. Please provide the student learning outcomes for the graduate certificate. List the knowledge, competencies, and skills (learning outcomes) students will be able to do upon completion. (Use action verbs, not simply "understand.") (250 word limit)</p> <ol style="list-style-type: none"> <i>Discuss the basic principles of select nutritional strategies for the healthy and diseased patient, and the role of an inter-professional team for optimal treatment.</i> <i>Describe the physiological mechanism(s) underlying chronic disease development and nutritional recommendations.</i> <i>Describe the importance of cooking, food and nutrition to health and well-being, and for selected health conditions applying evidence-based nutrition recommendations.</i>
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6b	<p>Student learning outcome (SLO) assessment. How and when will student learning outcomes be assessed? Please map proposed measures to the SLOs they are intended to assess. Do not use grades or indirect measures (e.g. focus groups, surveys) as the sole method. Measures likely include artifacts such as course-embedded assessment (e.g., portfolios, research papers or oral presentations); and course-embedded test items (embedded test questions, licensure/certification testing, nationally or state-normed exams). (300 word limit)</p> <p><i>Students' progress and attainment of the student learning outcomes (SLOs) will be assessed using milestone course assignments within each core course. Milestone course assignments will be assessed using a rubric for faculty to specify emerging, adequate, or mastery level of competency. The milestone course assignments tied to an SLO for each course include:</i></p> <p><i>CNU503: case study – direct measure of SLO#1</i></p> <p><i>NS/CNU607: case study/strategy final exam – direct measure of SLO #2</i></p> <p><i>DHN599: Test kitchen assignment – direct measure of SLO #3</i></p> <p><i>Students' progress and achievement of the SLOs will also be assessed using indirect measures.</i></p> <ul style="list-style-type: none"> <i>Questions within a Alumni satisfaction survey will capture student's perception of usefulness and applicability of course content, this information will serve an indirect measure of student learning outcomes 1, 2 and 3.</i> <i>"Post-certificate" knowledge-based questions within the Alumni satisfaction survey will be compared to the same "pre-certificate" knowledge-based questions in order to assess student progress toward mastery of student learning outcomes.</i>
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Direct and indirect measures of program assessment will be compiled, analyzed and reported annually to the appropriate accrediting units on campus, as part of the annual program assessment report.

6c **Certificate outcome assessment⁷.** Describe evaluation procedures for the proposed graduate certificate. Include how the faculty of record will determine whether the program is a success or a failure. List the benchmarks, the assessment tools, and the plan of action if the program does not meet its objectives. (250 word limit)

To determine whether the proposed certificate is a success, faculty of record will capture both quantitative and qualitative data. The number of interested student contacts will be compared against the number of enrolled students each academic year. The number of certificate students who took each class will also be tracked, as well as the number of certificate completers recorded over time.

“Alumni satisfaction surveys” will be sent 1-year following completion of the graduate certificate, and will be used to asses:

- *graduates’ use/application of the certificate course content,*
- *graduates’ use of an interdisciplinary team, and*
- *graduates’ perception of the certificate’s worth to their role.*

In the case that the certificate did not meet its objectives, the faculty of record will meet to evaluate opportunities for improvement, and to check whether course content is up-to-date and engaging.

7. OTHER INFORMATION

7a Is there any other information about the graduate certificate to add? (150 word limit)

8. APPROVALS/REVIEWS

Information below does not supersede the requirement for individual letters of support from educational unit administrators and verification of faculty support (typically takes the form of meeting minutes).

	Reviewing Group Name	Date Approved	Contact Person Name/Phone/Email
8a	<i>(Within College) In addition to the information below, attach documentation of department and college approval. This typically takes the form of meeting minutes but may also be an email from the unit head reporting department- and college-level votes.</i>		
	<i>Nutritional Sciences curriculum committees</i>	<i>12/13/2018</i>	<i>Nancy Webb / nrwebb2@uky.edu / 8-1385</i>
	<i>Nutritional Sciences task force (COM & CHS faculty)</i>	<i>1/25/2018</i>	<i>Carl Mattacola / carlmat@uky.edu / 8-0860</i>
			/ /
			/ /

8b (Collaborating and/or Affected Units)

⁷ This is a plan of how the certificate will be assessed, which is different from assessing student learning outcomes.

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	<i>Department of Dietetics and Human Nutrition</i>		/	/
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8c	(Senate Academic Council)	Date Approved	Contact Person Name
	Health Care Colleges Council (if applicable)		
	Graduate Council	3/7/19	Roshan Nikou



December 19, 2018

Dorcas Beatty
 UK Medical Center MN 150
 Lexington, KY 40536-0298

MEMORANDUM:

The Colleges of Agriculture, Food and Environment (CAFE), Health Sciences (CHS) and Medicine (COM) have been and continue forward in the collaborative planning and development for an online graduate certificate that was recently funded through the UK Online initiative: “Applied Nutrition and Culinary Medicine”. The home college indicated for this proposed certificate is the College of Medicine; however, all colleges and corresponding units have engaged in course revision or development, will contribute to facilitation of online courses, and stand to benefit from recaptured tuition dollars.

All certificates and programs funded by UK Online will follow University Senate policies for course and program approvals, despite the accelerated timeline within the UK Online request for course and program proposals (to achieve college-level approval by January 15, 2019). Formal department- and college-level approvals are forthcoming from the Department of Dietetics and Human Nutrition (College of Agriculture, Food and Environment), and anticipated by the end of January 2019.

Thank you for your review of our proposed online graduate certificate.

Sincerely,

Janet Mullins, PhD,
 RDN
 Chair, Dietetics &
 Human Nutrition
 CAFE

Geza Bruckner, PhD
 Division Director,
 Clinical Nutrition
 CHS

Carl Mattacola,
 PhD
 Associate Dean of
 Academic and
 Faculty Affairs
 CHS

Nada Porter, PhD
 Interim Chair,
 Pharmacology &
 Nutritional
 Sciences
 COM

Nancy Webb, PhD
 Director, Nutritional
 Sciences
 COM

AG – signed
 12/14/18

Alison Gustafson,
 PhD, MPH, RD
 Director of
 Graduate Studies,
 Dietetics & Human
 Nutrition
 CAFE

Tammy Stephenson,
 PhD
 Director of
 Undergraduate
 Studies, Dietetics &
 Human Nutrition
 CAFE

D. Travis Thomas,
 PhD, RDN, CSSD,
 LD, FAND
 Associate Professor,
 Clinical Nutrition
 CHS

Sara Police, PhD
 Associate Director of Graduate Studies,
 Pharmacology & Nutritional Sciences,
 COM

see blue.

Graduate Certificate: Applied Nutrition and Culinary Medicine

Recommendation: Approve

I reviewed a new graduate certificate proposal for Applied Nutrition and Culinary Medicine. This is out of the College of Medicine, Department of Pharmacology and Nutritional science, and is an on-line, 12-credit hour program designed for health and medical professionals. Post-baccalaureate students interested in graduate nutrition that meet the prereqs may also be considered for admission.

Core coursework explores the basic principles and underlying mechanisms of nutritional strategies for the healthy and diseased patient, as well as practical culinary approaches to bridge evidence-based nutrition recommendations with food selection, cooking and preparation. Elective courses offer supplemental skills to enhance any health professionals' toolkit, such as applicable and current information on dietary supplements, social marketing for behavior change, and community programming. All courses utilize the latest research and are offered in an interactive, inclusive e-learning environment. Flexibility of an online program permits students to complete the program at their own pace. Certificate holders will be better equipped to support the nutrition education needs of their patients and clients, and to understand the role of Registered Dietitian Nutritionists as part of a healthcare team. This program was awarded Provost's incentive funds, which will be used to offset costs for faculty time.

Completion of the graduate certificate is not a degree requirement for any of the participating programs nor is it required for professional certification or state licensure. Rather, it will complement educational, clinical and outreach experiences for students that are interested in enhanced nutrition education for appropriate application within the scope of their profession and current position, while recognizing the prominent role of the registered dietitian and state licensure laws that govern nutrition practice. There is demonstrated need for and evidence to support the certificate.

Projected enrollment (new and continuing): 20 year one, 40 year two, 40-50 year three.

Admission requirements are clearly spelled out and there will be an admissions committee made of faculty from all participating departments.

Expected student learning outcomes are clearly worded and appropriate, as are the plans for learning assessment and evaluation of the certificate.

Required courses are as follows:

<i>CNU503</i>	<i>Nutrition for Health Professionals</i>	2	No Change
<i>NS/CNU607</i>	<i>Nutrition and Chronic Diseases</i>	3	Change
<i>DHN599</i>	<i>Introduction to Culinary Medicine</i>	3	New

Elective courses are:

<i>CNU501</i>	<i>Nutraceuticals and Functional Foods in Health and Disease</i>	2	No Change
<i>CNU502</i>	<i>Obesity: Cell to Community</i>	2	No Change
<i>DHN597</i>	<i>Obesity and Food Insecurity Paradigm: From Cell to Society</i>	3	Change
<i>DHN603</i>	<i>Advanced Community Program Development</i>	3	Change
<i>NS/PHA550</i>	<i>Drug and Nutrient Interactions</i>	2	New

Reviewed and submitted by Karen M. Butler

RE: needed: letter/email to affirm approval for use of courses in ANCM
- template included

Bruckner, Geza

Wed 12/12/2018 2:58 PM

To: Police, Sara <Sara.Police@uky.edu>; Mullins, Janet <janet.mullins@uky.edu>; Porter, Nada <nadap@uky.edu>; Webb, Nancy <nrwebb1@uky.edu>;

Cc: Gustafson, Alison <alison.gustafson@uky.edu>; Thomas, David <david.t.thomas@uky.edu>; Stephenson, Tammy <tammy.stephenson@uky.edu>;

Dear Committees:

I approve the use of CNU 503 Nutrition for Health Professionals – taught by Dr. Maria Boosalis, CNU 501 Nutraceuticals and Functional Foods - taught Dr. Geza Bruckner and CNU 502 Obesity: Cell to Community – taught by Dr. Maria Boosalis, for use in the Graduate Certificate in Applied Nutrition and Culinary Medicine.

Sincerely,

Geza Bruckner, Professor
Division Director Clinical Nutrition

Be Aware of the Moment

Geza Bruckner

Thornton Distinguished Professor

Director of:

Division of Clinical Nutrition

Department of Clinical Sciences

900 Limestone, 209B CTW Building

Lexington KY 40536

gbruckn@uky.edu

859-218-0859

Approval for DHN Courses for Graduate Certificate in ANCM

Mullins, Janet

Wed 12/12/2018 2:00 PM

To: Police, Sara <Sara.Police@uky.edu>;

Cc: Gustafson, Alison <alison.gustafson@uky.edu>; Stephenson, Tammy <tammy.stephenson@uky.edu>; Houlihan, Jessica <jaberr0@email.uky.edu>; Jackson, Yolanda <yolanda.jackson@uky.edu>;

Dear Committees:

I approve the use of the following courses for the Graduate Certificate in Applied Nutrition and Culinary Medicine:

- DHN 597 Obesity and Food Insecurity Paradigm: From Cell to Society
Instructor: Tammy Stephenson
- DHN 599 Introduction to Culinary Medicine
Instructors: Jessica Houlihan, Tammy Stephenson, Janet Mullins)
- DHN 603 Advanced Community Program Development
Instructors: Yolanda Jackson and Janet Mullins

Sincerely,



Janet Tietyen Mullins, PhD, RDN

Professor & Chair

University of Kentucky

Dietetics & Human Nutrition

203 Funkhouser Building

Lexington, KY 40506

859-218-2798

janet.mullins@uky.edu

From: Police, Sara

Sent: Wednesday, December 12, 2018 1:29 PM

To: Mullins, Janet <janet.mullins@uky.edu>; Porter, Nada <nadap@uky.edu>; Webb, Nancy <nrwebb1@uky.edu>; Bruckner, Geza <gbruckn@uky.edu>

Cc: Gustafson, Alison <alison.gustafson@uky.edu>; Thomas, David <david.t.thomas@uky.edu>; Stephenson, Tammy <tammy.stephenson@uky.edu>

Subject: needed: letter/email to affirm approval for use of courses in ANCM - template included

Hello,

One component of the proposal requirements for our online graduate certificate proposal (according to section 3C), we will need "letters of support" from each unit related to particular courses.

Per Sheila Brothers's recommendation in the message below, **please send an email back to me to affirm your approval of courses for use in the Online Applied Nutrition and Culinary Medicine certificate.**



University of Kentucky
College of Medicine
Department of Pharmacology and
Nutritional Sciences

December 19, 2018

Dear Committees:

I approve the use of the following courses for use in the online Graduate Certificate in Applied Nutrition and Culinary Medicine:

NS/PHA550 Drug and Nutrient Interactions
NS/CNU607 (formerly NS/CNU 701) Nutrition and Chronic Diseases

The faculty member initially responsible for facilitation of both online courses is Sara Police, PhD, Assistant Professor and Associate Director of Graduate Studies in the Department of Pharmacology and Nutritional Sciences.

Sincerely,

A handwritten signature in blue ink, appearing to read 'Nancy R Webb'.

Nancy R Webb, PhD FAHA
Professor of Pharmacology and Nutritional Sciences
Director, Division of Nutritional Sciences
535 Wethington Building
University of Kentucky
Lexington, KY 40536-0200
PH (859) 218-1385

A handwritten signature in blue ink, appearing to read 'Nada M Porter'.

Nada M Porter, PhD
Associate Professor and Interim Chair
University of Kentucky
Department of Pharmacology & Nutritional Sciences
800 Rose St/MS-311 UKMC
Lexington, KY 40536
(859)257-4715

see blue.™