SUBJECT
New Program – SDSU – MS in Nutrition and Dietetics

CONTROLLING STATUTE, RULE, OR POLICY
BOR Policy 2:23 – Program and Curriculum Approval
BOR Policy 2:1 – External Review of Proposed Graduate Programs

BACKGROUND / DISCUSSION
South Dakota State University (SDSU) requests permission to offer a Master of Science (MS) program in Nutrition and Dietetics. The MS in Nutrition and Dietetics would meet new credentialing requirements to become a Registered Dietitian Nutritionist (RDN). A RDN is a nutrition counselor who can provide medical nutrition therapy and nutrition education as well as foodservice operations. Starting in January 2024, RDN candidates must have completed a master’s degree and an Accreditation for Education of Nutrition and Dietetics (ACEND) accredited supervised practice experience. The MS in Nutrition and Dietetics would be an accelerated program with the BS in Nutrition and Dietetics, and it would allow students to complete the undergraduate prerequisites, graduate program, and competency-based experience in five years.

Potential employment settings for an RDN are numerous and include hospitals, health promotion programs, nursing homes, public health agencies, industries, schools, universities, the armed services and state, and national and international organization. RDNs may also be involved in sports nutrition and corporate wellness or research.

The proposed graduate program will replace SDSU’s accredited Nutrition and Dietetics Internship. SDSU requests that the Nutrition and Dietetics Internship fee that is currently being assessed to support the current dietetics internship be moved to the accelerated MS in Nutrition and Dietetics program. This fee is needed to fund the program coordinator and two additional half time clinical instructors to mentor the students during the supervised experiential learning required in the Nutrition and Dietetics (MS).

DRAFT MOTION 20211208_8-C:
I move to authorize SDSU to offer the MS in Nutrition and Dietetics and approve the requested internship fee, as presented.
The intent to plan for this program was approved in March 2021. Per BOR Policy 2:1, an external review of the program was waived by the executive director since there will be a review of the program by the accrediting body.

IMPACT AND RECOMMENDATION
SDSU plans to offer the MS in Nutrition and Dietetics on campus. SDSU does not require new state resources. One new course is required for the program. Board office staff recommends approval of the program.

ATTACHMENTS
Attachment I – New Program Request: SDSU – MS in Nutrition and Dietetics
Attachment II – October 29 BOR Correspondence to SDSU
**SOUTH DAKOTA BOARD OF REGENTS**

**ACADEMIC AFFAIRS FORMS**

**New Graduate Degree Program**

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**UNIVERSITY:** SDSU  
**PROPOSED GRADUATE PROGRAM:** Nutrition and Dietetics (M.S.)  
**EXISTING OR NEW MAJOR(S):** Existing  
**DEGREE:** Master of Science (M.S.)  
**EXISTING OR NEW DEGREE(S):** Existing  
**INTENDED DATE OF IMPLEMENTATION:** 2022-2023 Academic Year  
**PROPOSED CIP CODE:** 51.3101  
**SPECIALIZATIONS:** N/A  
**IS A SPECIALIZATION REQUIRED (Y/N):** No  
**DATE OF INTENT TO PLAN APPROVAL:** 3/30/2021  
**UNIVERSITY DEPARTMENT:** School of Health and Consumer Sciences  
**BANNER DEPARTMENT CODE:** SHCS  
**UNIVERSITY DIVISION:** Education & Human Sciences  
**BANNER DIVISION CODE:** 3H

- Please check this box to confirm that:
  - The individual preparing this request has read **AAC Guideline 2:10**, which pertains to new graduate degree program requests, and that this request meets the requirements outlined in the guidelines.
  - This request will not be posted to the university website for review of the Academic Affairs Committee until it is approved by the Executive Director and Chief Academic Officer.

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**University Approval**

To the Board of Regents and the Executive Director: I certify that I have read this proposal, that I believe it to be accurate, and that it has been evaluated and approved as provided by university policy.

[Signature]

President of the University

10/14/2021

Date

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1. What is the nature/purpose of the proposed program? Please include a brief (1-2 sentence) description of the academic field in this program.

South Dakota State University (SDSU) requests authorization to offer an accelerated Master of Science in Nutrition and Dietetics to replace the current accredited Nutrition and Dietetics Internship (NDI) and meet the credentialing requirement for the graduate to be eligible to take the registration examination for Registered Dietitian Nutritionist. The accelerated M.S. in Nutrition and Dietetics is being developed to meet new credentialing requirements by Accreditation Council for Education of Nutrition and Dietetics (ACEND) to become a Registered Dietitian Nutritionist (RDN). The supervised practice experience, which is required to become credentialed and is currently being offered through the Nutrition and Dietetics Internship, will be incorporated into the new accelerated M.S. in Nutrition and Dietetics.

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Beginning January 2024, the minimum degree requirement for eligibility to take the registration examination to become a registered dietitian nutritionist will change from a bachelor’s degree to a graduate degree. RDN candidates will be required to complete a master’s degree and an Accreditation Council for Education of Nutrition and Dietetics (ACEND) accredited supervised practice experience.¹ The Commission on Dietetic Registration based the decision to change the minimum degree requirement for registration examination eligibility² on the recommendations of the Council on Future Practice Visioning Report.³ Almost all other health care professions have increased entry-level educational standards beyond bachelor's degrees. Elevating the entry-level Registered Dietitian Nutritionist education to a graduate level is consistent with the knowledge, skills, and research base required in the field of nutrition and dietetics. The proposed program is being developed to meet the Future Education Model standards⁴ from ACEND providing the competency based supervised practice experiences and a graduate degree simultaneously.

SDSU currently offers a B.S. in Nutrition and Dietetics, M.S. in Dietetics, M.S. in Nutrition and Exercise Sciences with specializations in Nutritional Sciences or Exercise Science, and an ACEND accredited Nutrition and Dietetics Internship (NDI). With approval of the new accelerated M.S. in Nutrition and Dietetics, the NDI will be phased out. The new accelerated M.S. in Nutrition and Dietetics will be the path for students who are choosing to become registered dietitian nutritionist.

The new M.S. in Nutrition and Dietetics graduate program will address ACEND standards and be an accelerated pathway combined with the B.S. in Nutrition and Dietetics for students to become a credentialed professional for practice. Students will start the program at the beginning of their junior year and complete the B.S., M.S., and ACEND competencies requirements. The ACEND competency requirements are in years 3 (D1), 4 (D2) and 5 (D3). All the courses in the program are linked to ACEND competency requirements. This curriculum must be approved by ACEND to become an ACEND accredited program.

A new program request is necessary. Neither the M.S. in Dietetics nor the M.S. in Nutrition and Exercise Sciences – Nutritional Sciences Specialization can be modified sufficiently to fit all the ACEND competency requirements. The M.S. in Dietetics is a Great Plains IDEA consortium graduate degree for the RDN professional, and the student must already hold the RDN credential. The current M.S. in Nutrition and Exercise Sciences – Nutritional Sciences Specialization is a typical graduate degree that prepares students to understand the research process for preparation for a terminal degree. This program is not limited to those who already have an RDN credential and is a pathway for the non-registered dietitian student to gain greater scientific knowledge in nutrition and experience in research for pursuit of a PhD.

2. How does the proposed program relate to the university’s mission and strategic plan, and to the current Board of Regents Strategic Plan 2014-2020?

The M.S. in Nutrition and Dietetics will support the statutory mission of South Dakota State

¹ https://www.cdrnet.org/graduatedegree
³ https://www.cdrnet.org/gradegreewhv
University as provided by SDCL 13-58-1: Designated as South Dakota’s land grant university, South Dakota State University, formerly the state college of agriculture and mechanical arts, shall be under the control of the Board of Regents and shall provide undergraduate and graduate programs of instruction in the liberal arts and sciences and professional education in agriculture, education, engineering, home economics, nursing, and pharmacy, and other courses or programs as the Board of Regents may determine.

This program is aligned with SDSU’s strategic plan to “achieve excellence through transformative education by developing and growing high-quality and distinct academic programs designed to meet the needs of diverse students and market demands.”

This request is also aligned with the Board of Regents Strategic Plan 2014-2020 Goal 2 “Academic Quality and Performance” to increase number of new graduate programs and grow the number students participating in experiential learning. This requested program will be accredited and includes substantial experiential learning. The accelerated M.S. in Nutrition and Dietetics supports SDBOR Goal 4 of “Affordability and Accountability.” The graduates of the proposed program will obtain the required experiential experiences, didactic components that meet both the undergraduate and graduate requirements in five years. Without this program students could take six to seven years to be eligible for the RDN examination (four years B.S., one to two years for M.S., and one year for the required 1200 hours of supervised practice).

3. Describe the workforce demand for graduates of the program, including national demand and demand within South Dakota. Provide data and examples; data sources may include but are not limited to the South Dakota Department of Labor, the US Bureau of Labor Statistics, Regental system dashboards, etc. Please cite any sources in a footnote.

To practice therapeutic nutrition in the state of South Dakota, one must be a licensed nutritionist. The path to becoming a licensed nutritionist is to obtain the RDN credential. To become an RDN, candidates complete ACEND accredited programs. By January 1, 2024, the candidate must also have a graduate degree. The proposed accelerated M.S. in Nutrition and Dietetics will meet the requirements of a graduate degree and ACEND competencies, allowing the candidates to be eligible to take the RDN examination. SDSU is currently the only ACEND accredited nutrition program in the state of South Dakota. SDSU graduates 15 RDN’s from the current Nutrition and Dietetics Internship per year. All graduates have employment requiring the RDN credential.

Registered Dietitian Nutritionists work in a wide variety of settings, including:

- Hospitals, clinics, or other health-care facilities, educating patients about nutrition and administering medical nutrition therapy as part of the health-care team. They may also manage the foodservice operations in these settings, or schools, daycare centers or correctional facilities, overseeing everything from food purchasing and preparation to managing staff.
- Sports nutrition and corporate wellness programs, educating clients about the connection between food, fitness, and health.
- Food and nutrition-related business and industries, working in communications, consumer affairs, public relations, marketing, product development or consulting with chefs in

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5 https://sdlegislature.gov/Statutes/Codified_Laws/2059940
6 https://www.eatrightpro.org/acend/accredited-programs/accredited-programs-directory
restaurants and culinary schools.

- Private practice, working under contract with healthcare or food companies, or in their own business. RDNs work with foodservice or restaurant managers, food vendors and distributors, athletes, nursing home residents or company employees.
- Community and public health settings, teaching, monitoring, and advising the public and helping improve quality of life through healthy eating habits.
- Universities and medical centers, teaching physician's assistants, nurses, dietetics students, dentists, and others about the science of food and nutrition.
- Research areas in food and pharmaceutical companies, universities and hospitals directing or conducting experiments to answer critical nutrition questions and find alternative foods or nutrition recommendations for the public.

The U.S Bureau of Labor Statistics predicts the job outlook for Dietitians and Nutritionists from 2019-2029 to grow by 8%, much faster than the average of all occupations.\(^8\) This increased need is also predicted for SD. The workforce demand for RDN’s in South Dakota is expected to increase by 7%.\(^9\) Demand for the RDNs is expected to be strong particularly with the aging population.

4. How will the proposed program benefit students?

This accelerated program is being developed to meet the new credentialing requirements (Future Education Model) to become a Registered Dietitian Nutritionist (RDN). In January 2024, RDN candidates must have completed a master’s and an Accreditation Council for Education of Nutrition and Dietetics (ACEND) accredited supervised practice experience. The proposed program is being developed to meet the Future Education Model\(^{10}\) standards from ACEND providing the competency based supervised practice experiences and a graduate degree. The standards can be accessed at [https://www.eatrightpro.org/-/media/eatrightprofiles/acend/futureeducationmodel/femgraduatefinal.pdf?la=en&hash=89123715A3E0E426F0A0CA960299FFEA06714FE5](https://www.eatrightpro.org/-/media/eatrightprofiles/acend/futureeducationmodel/femgraduatefinal.pdf?la=en&hash=89123715A3E0E426F0A0CA960299FFEA06714FE5).

The proposed M.S. in Nutrition and Dietetics will allow students to complete the undergraduate prerequisites, graduate program, and competency-based supervised practice experiences in five years (B.S. + M.S. in Nutrition & Dietetics); thus, meeting the requirements to becomes a credentialed professional for practice. This is a benefit to the students as they apply during the sophomore year and begin the program during the junior year. Students with previous degrees choosing to become eligible to become registered dietitians must apply and complete years 3 (D1), 4 (D2), and 5 (D3) of the program. Years 3, 4, and 5 (D1, D2, and D3) are developed to meet the required ACEND accredited competencies.

Another benefit of the program is that the supervised practice is imbedded into the didactic portion allowing better coordination with the didactic component and the supervised practice experiential learning component.

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\(^{10}\) [https://www.eatrightpro.org/acend/accreditation-standards-fees-and-policies/future-education-model](https://www.eatrightpro.org/acend/accreditation-standards-fees-and-policies/future-education-model)
5. Program Proposal Rationale:

A. If a new degree is proposed, what is the rationale\textsuperscript{11}

This is not a new degree.

B. What is the rationale for the curriculum?

The accelerated M.S. in Nutrition and Dietetics has been proposed as a new program to meet the accreditation standards for the graduate degree requirement to become a registered dietitian. The students completing this degree will meet the requirements to be eligible to take the RDN examination to become a credentialed practitioner.

The proposed program is being developed to meet the Future Education Model standards\textsuperscript{12} from ACEND providing the competency-based supervised practice experiences simultaneously with the didactic components and a graduate degree. Standard 4: Curriculum and Learning Activities indicates the competencies must be the basis on which the program’s curriculum is built. Demonstration of competence must be integrated in the coursework and supervised experiential learning activities throughout the program. The required elements of the program are listed below, and the program competencies and performance indicators are outlined in question 6.

Required Elements

4.1 The Curriculum Map template must be used to document:
   a. Each competency (see Question 6).
   b. Performance indicators (see Question 6) for each competency on which summative assessment occurs in the curriculum.
   c. Course(s) (including supervised experiential learning) in which summative assessment of performance indicators will occur.
   d. How the curriculum:
      1. is sequentially and logically organized,
      2. progresses from introductory to more advanced learning experiences and
      3. builds on previous knowledge, skills and experience to achieve the expected depth and breadth of competence by completion of the program.

4.2 The program’s curriculum must provide learning experiences to attain the breadth and depth of the required curriculum competencies. Syllabi for courses (including those with supervised experiential learning) taught within the academic unit must include the relevant competencies.
   a. Learning experiences must prepare students for professional practice with clients/patients with various conditions, including, but not limited to overweight and obesity; disordered eating; developmental, intellectual, behavioral health, neurological, and endocrine disorders; cancer; malnutrition; and cardiovascular, gastrointestinal and renal diseases.
   b. Learning experiences must prepare students to implement the Nutrition Care Process with various populations of diverse cultures, genders and across the life cycle including infants, children, adolescents, adults, pregnant/lactating females

\textsuperscript{11} “New Degree” means new to the university. Thus if a campus has degree granting authority for a Ph.D. program and the request is for a new Ph.D. program, a new degree is not proposed.

\textsuperscript{12} https://www.eatrightpro.org/acend/accreditation-standards-fees-and-policies/future-education-model
and older adults.

c. Learning experiences must use a variety of educational approaches necessary for delivery of curriculum content to meet learner needs and competencies.

The program has been designed as an accelerated B.S. + M.S. in Nutrition and Dietetics that will provide students learning experiences to attain the breadth and depth of the required curriculum competencies. Students apply during the second semester of their sophomore year and are accepted by the school into the accelerated pathway at the beginning of junior year. Years 3 (D1), 4 (D2), and 5 (D3) are developed to meet the required ACEND accredited competencies. Based on the current program requirements, the program curriculum is designed to allow nine credits that will be applied to the undergraduate and graduate program. The specific courses that will count for undergraduate and graduate credit include NUTR 523 Medical Nutrition Therapy I (3 cr.), NUTR 525 Medical Nutrition Therapy II (3 cr.), and NUTR 560 Nutrigenomics and Molecular Nutrition (3 cr.). For financial aid purposes, students will remain classified as undergraduate students through year 4 until they graduate with their bachelor’s degree. At the end of year 3 students will submit their Graduate School application to be accepted into the accelerated graduate program. The curriculum below outlines the graduate level courses only that are completed during years 4 (D2) and 5 (D3) of the accelerated program. To receive the verification statement to be eligible to take the registration examination, the students must complete the required courses in the B.S. in Nutrition and Dietetics and the graduate courses listed below to graduate with the master’s degree. The curriculum is designed to be competency-based allowing students to meet the ACEND accredited competencies. For students who are accepted into the accelerated program but later change their minds, they can receive the B.S. in Nutrition and Dietetics upon completion of the coursework through year 4. These students will not be eligible to pursue the registered dietitian credential.

C. Demonstrate/provide evidence that the curriculum is consistent with current national standards. Complete the tables below and explain any unusual aspects of the proposed curriculum?

The curriculum will be consistent with ACEND standards. The faculty are aligning the curriculum to meet the ACEND accreditation standards. Two faculty who have been leading the recommended changes have attended a training offered by ACEND for development of curriculum to meet the accreditation standards.

D. Summary of the degree program (complete the following tables):

<table>
<thead>
<tr>
<th>M.S. in Nutrition and Dietetics</th>
<th>Credit Hours</th>
<th>Percent</th>
</tr>
</thead>
<tbody>
<tr>
<td>Required courses, all students</td>
<td>39</td>
<td>100%</td>
</tr>
<tr>
<td>Electives</td>
<td>0</td>
<td>0%</td>
</tr>
<tr>
<td>Total Required for the Degree Total</td>
<td>39</td>
<td></td>
</tr>
</tbody>
</table>

### Required Courses (Option C: Coursework Only)

<table>
<thead>
<tr>
<th>Prefix</th>
<th>Number</th>
<th>Course Title</th>
<th>Credit Hours</th>
<th>New (yes, no)</th>
</tr>
</thead>
<tbody>
<tr>
<td>NUTR</td>
<td>523a</td>
<td>Medical Nutrition Therapy I</td>
<td>3</td>
<td>No</td>
</tr>
<tr>
<td>NUTR</td>
<td>525a</td>
<td>Medical Nutrition Therapy II</td>
<td>3</td>
<td>No</td>
</tr>
<tr>
<td>NUTR</td>
<td>560</td>
<td>Nutrigenomics and Molecular Nutrition</td>
<td>3</td>
<td>No</td>
</tr>
<tr>
<td>Prefix</td>
<td>Number</td>
<td>Course Title</td>
<td>Credit Hours</td>
<td>New (yes, no)</td>
</tr>
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<td>--------</td>
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<td>------------------------------------------------------------------------------</td>
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</tr>
<tr>
<td>NUTR</td>
<td>695a</td>
<td>Practicum (repeated 2 times for 3 credits)</td>
<td>6</td>
<td>No</td>
</tr>
<tr>
<td>NUTR</td>
<td>708</td>
<td>Applied Research and Evidence Based Analysis</td>
<td>3</td>
<td>No</td>
</tr>
<tr>
<td>NUTR</td>
<td>712</td>
<td>Advanced Medical Nutrition Therapy</td>
<td>3</td>
<td>Yes</td>
</tr>
<tr>
<td>NUTR</td>
<td>715</td>
<td>Public Health Nutrition</td>
<td>3</td>
<td>No</td>
</tr>
<tr>
<td>NUTR</td>
<td>725</td>
<td>Nutrition and Human Performance</td>
<td>3</td>
<td>No</td>
</tr>
<tr>
<td>NUTR</td>
<td>794</td>
<td>Internship (Supervise Experiential Learning I, II, and III) (repeated 3 times for 4 credits)</td>
<td>12</td>
<td>No</td>
</tr>
</tbody>
</table>

Subtotal: 39

a Practicum courses will be aligned with NUTR 523 Medical Nutrition Therapy I and NUTR 525 Medical Nutrition Therapy II to replace the laboratory component. Revised course requests for NUTR 523 and NUTR 525 will be submitted to remove the co-requisite lab. The practicum course will be repeated and provide the opportunities to demonstrate competency attainment that is being taught in the didactic courses.

6. Student Outcomes and Demonstration of Individual Achievement

A. What specific knowledge and competencies, including technology competencies, will all students demonstrate before graduation? The knowledge and competencies should be specific to the program and not routinely expected of all university graduates.

The Nutrition and Dietetics program has been designed to meet the competencies and performance indicators outlined in Appendix A of the ACEND Accreditation Standards for Graduate Degree programs in Nutrition and Dietetics (FG) (Future Education Model). To view the complete list, Appendix A: Competencies and Performance Indicators may be found at: https://www.eatrightpro.org/-/media/eatrightpro-files/acend/futureeducationmodel/femgraduatefinal.pdf?la=en&hash=89123715A3E0E426F0A0CA960299FFEA06714FE5.

ACEND competencies are divided into seven units:
1. Foundational Knowledge: Applies foundational sciences to food and nutrition knowledge to meet the needs of individuals, groups, and organizations.
2. Client/Patient Services: Applies and integrates client/patient-centered principles and competent nutrition and dietetics practice to ensure positive outcomes.
3. Food Systems Management: Applies food systems principles and management skills to ensure safe and efficient delivery of food and water.
4. Community and Population Health Nutrition: Applies community and population nutrition health theories when providing support to community or population nutrition programs.
5. Leadership, Business, Management and Organization: Demonstrates leadership, business, and management principles to guide practice and achieve operational goals.
6. Critical Thinking, Research and Evidence-Informed Practice: Integrates evidence-informed practice, research principles and critical thinking into practice.
7. Core Professional Behaviors: Demonstrates professional behaviors and effective communication in all nutrition and dietetics interactions.
### South Dakota State University Nutrition and Dietetics Program (FG)
#### ACEND Future Education Model Competency Assessment

<table>
<thead>
<tr>
<th>Competency (level) - Knows (K), Shows (S), Does (D)</th>
<th>Program Courses that Address the Outcomes¹³</th>
</tr>
</thead>
</table>
| 1.1 Applies an understanding of environmental, molecular factors (e.g. genes, proteins, metabolites) and food in the development and management of disease. (S) | NUTR 523 – Medical Nutrition Therapy I  
NUTR 525 – Medical Nutrition Therapy II  
NUTR 560 – Nutrigenomics and Molecular Nutrition  
NUTR 708 – Applied Research and Evidence Based Analysis  
NUTR 715 – Public Health Nutrition |
| 1.2 Applies an understanding of anatomy, physiology, and biochemistry. (S) | NUTR 522 – Advanced Human Nutrition & Metabolism  
NUTR 523 – Medical Nutrition Therapy I  
NUTR 525 – Medical Nutrition Therapy II |
| 1.4 Integrates knowledge of chemistry and food science as it pertains to food and nutrition product development and when making modifications to food. (S) | NUTR 522 – Advanced Human Nutrition & Metabolism |
| 1.5 Applies knowledge of pathophysiology and nutritional biochemistry to physiology, health and disease. (S) | NUTR 523 – Medical Nutrition Therapy I  
NUTR 525 – Medical Nutrition Therapy II  
NUTR 695 – Practicum (Medical Nutrition Therapy I) |
| 1.6 Applies knowledge of social, psychological and environmental aspects of eating and food. (S) | NUTR 525 – Medical Nutrition Therapy II  
NUTR 695 – Community/Org Leadership Practicum II  
NUTR 715 – Public Health Nutrition |
| 1.7 Integrates the principles of cultural competence within own practice and when directing services. (D) | NUTR 695 – Community/Org Leadership Practicum II  
NUTR 794 – Supervise Experiential Learning I, II, and III |
| 1.8* Applies knowledge of pharmacology to recommend, prescribe and administer medical nutrition therapy. (S) | NUTR 525 – Medical Nutrition Therapy II  
NUTR 712 – Advanced Medical Nutrition Therapy |
| 1.9* Applies an understanding of the impact of complementary and integrative nutrition on drugs, disease, health and wellness. (S) | NUTR 794 – Internship (Supervise Experiential Learning I) |
| 1.10 Applies knowledge of math and statistics. (S) | NUTR 523 – Medical Nutrition Therapy I  
NUTR 525 – Medical Nutrition Therapy II  
NUTR 708 – Applied Research and Evidence Based Analysis |
| 1.11 Applies knowledge of medical terminology when communicating with individuals, groups and other health professionals. (D) | NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 1.12 Demonstrates knowledge of and is able to manage food preparation techniques. (D) | NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 1.13 Demonstrates computer skills and uses nutrition informatics in the decision-making process. (D) | NUTR 523 – Medical Nutrition Therapy I  
NUTR 695 – Practicum (Medical Nutrition Therapy I Practicum)  
NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 1.14 Integrates knowledge of nutrition and physical activity in the provision of nutrition care across the life cycle. (D) | NUTR 695 – Practicum (Community/Org Leadership Practicum II)  
NUTR 735 – Nutrition and Human Performance  
NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 1.15 Applies knowledge of nutritional health promotion and disease prevention for individuals, groups and populations. (S) | NUTR 523 – Medical Nutrition Therapy I  
NUTR 695 – Practicum (Community/Org Leadership Practicum II) |
| 1.16 Gains a foundational knowledge on public and global health issues and nutritional needs. (K) | NUTR 715 – Public Health Nutrition |
| 2.1 Applies a framework to assess, develop, implement and evaluate products, programs and services. (D) | NUTR 695 – Practicum (Community/Org Leadership Practicum II)  
NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |

¹³ Only the competencies that are associated with the graduate courses are listed in this document.
<table>
<thead>
<tr>
<th>Competency (level) - Knows (K), Shows (S), Does (D)</th>
<th>Program Courses that Address the Outcomes&lt;sup&gt;13&lt;/sup&gt;</th>
</tr>
</thead>
</table>
| 2.2 Selects, develops and/or implements nutritional screening tools for individuals, groups or populations. (D) | NUTR 523 – Medical Nutrition Therapy I  
NUTR 523 – Medical Nutrition Therapy II  
NUTR 695 – Practicum (Medical Nutrition Therapy I Practicum)  
NUTR 695 – Practicum (Medical Nutrition Therapy II Practicum)  
NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 2.3 Utilizes the nutrition care process with individuals, groups or populations in a variety of practice settings. (D) | NUTR 695 – Practicum (Medical Nutrition Therapy I Practicum)  
NUTR 695 – Practicum (Medical Nutrition Therapy II Practicum)  
NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 2.4 Implements or coordinates nutritional interventions for individuals, groups or populations. (D) | NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 2.5 Prescribes, recommends and administers nutrition-related pharmacotherapy. (S) | NUTR 525 – Medical Nutrition Therapy I  
NUTR 695 – Practicum (Medical Nutrition Therapy I Practicum)  
NUTR 712 – Advanced Medical Nutrition Therapy  
NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 3.1 Directs the production and distribution of quantity and quality food products. (D) | NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 3.2 Oversees the purchasing, receipt and storage of products used in food production and services. (D) | NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 3.3 Applies principles of food safety and sanitation to the storage, production and service of food. (D) | NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 3.4 Applies and demonstrates an understanding of agricultural practices and processes. (S) | NUTR 695 – Practicum (Community/Org Leadership Practicum II) |
| 4.1 Utilizes program planning steps to develop, implement, monitor and evaluate community and population programs. (D) | NUTR 695 – Practicum (Community/Org Leadership Practicum II)  
NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 4.2 Engages in legislative and regulatory activities that address community, population and global nutrition health and nutrition policy. (D) | NUTR 715 – Public Health Nutrition |
| 5.1 Demonstrates leadership skills to guide practice. (D) | NUTR 695– Practicum (Community/Org Leadership Practicum II)  
NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 5.2 Applies principles of organization management. (D) | NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 5.3 Applies project management principles to achieve project goals and objectives. (D) | NUTR 695 – Practicum (Community/Org Leadership Practicum II)  
NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 5.4 Leads quality and performance improvement activities to measure, evaluate and improve a program’s services, products and initiatives. (D) | NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 5.5 Develops and leads implementation of risk management strategies and programs. (D) | NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 6.1 Incorporates critical thinking skills in practice. (D) | NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 6.2 Applies scientific methods utilizing ethical research practices when reviewing, evaluating and conducting research. (D) | NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 6.3 Applies current research and evidence-informed practice to services. (D) | NUTR 708 – Applied Research and Evidence Based Analysis  
NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
| 7.1 Assumes professional responsibilities to provide safe, ethical and effective nutrition services. (D) | NUTR 794 – Internship (Supervise Experiential Learning I, II, and III) |
### Competency (level) - Knows (K), Shows (S), Does (D)

<table>
<thead>
<tr>
<th>Competency (level)</th>
<th>Program Courses that Address the Outcomes</th>
</tr>
</thead>
<tbody>
<tr>
<td>7.2 Uses effective communication, collaboration and advocacy skills. (D)</td>
<td>NUTR 794 – Internship (Supervise Experiential Learning I, II, and III)</td>
</tr>
</tbody>
</table>

B. Are national instruments (i.e., examinations) available to measure individual student achievement in this field? If so, list them.

Accreditation Council for Education of Nutrition and Dietetics (ACEND) accreditation requires programs to meet a first-year pass rate of 80% on the RDN credentialing examination.

C. How will individual students demonstrate mastery? Describe the specific examinations and/or processes used, including any external measures (including national exams, externally evaluated portfolios, or student activities, etc.). What are the consequences for students who do not demonstrate mastery?

ACEND accreditation standards require the program to ensure that 100% of the students meet the minimum level set for each competency listed above. Students are evaluated on the respective competencies listed above in the respective classes. Students not meeting minimum standards will be required to repeat the particular competency. Students who are not consistently meeting the competency will be advised to change programs.

7. What instructional approaches and technologies will instructors use to teach courses in the program? This refers to the instructional technologies and approaches used to teach courses and NOT the technology applications and approaches expected of students.

The program will be taught using lecture, laboratory, and supervised experiential learning.

8. Did the University engage any developmental consultants to assist with the development of the curriculum? Did the University consult any professional or accrediting associations during the development of the curriculum? What were the contributions of the consultants and associations to the development of curriculum? (Developmental consultants are experts in the discipline hired by the university to assist with the development of a new program, including content, courses, and experiences, etc. Universities are encouraged to discuss the selection of developmental consultants with Board staff.)

The Didactic Program Coordinator and Internship Director attended ACEND training that focused on developing a program to meet the competency-based standards for the Future Education Model graduate program. This program is being designed to meet the national ACEND accreditation standards. The program is submitting a self-study with the same information provided in this new program request to ACEND. Upon receipt of the self-study materials, the program will be required to have an on-site visit from program ACEND trained program reviewers. The review will include a thorough review of the curriculum, learning activities, finances, faculty, program goals, and student learning outcomes.

9. Are students enrolling in the program expected to be new to the university or redirected from other existing programs at the university? Complete the table below and explain the methodology used in developing the estimates.

Students will be recruited from the existing B.S. in Nutrition and Dietetics program to the
M.S. in Nutrition and Dietetics. The program will be designed for students to progress from the B.S. in Nutrition and Dietetics into the master’s degree. Once the master’s program is fully approved, the University plans to submit to discontinue the Nutrition and Dietetics Internship (NDI) accreditation. A teach-out plan will be submitted to ACEND prior to the discontinuing. The Nutrition and Dietetics (B.S.) (Didactic Program in Dietetics) has an enrollment of approximately 20-25 students per year. These graduates apply to the University’s current Nutrition and Dietetics Internship (which is accredited to accept 15 students) or other accredited dietetic internships. The University will request accreditation from ACEND for 20 dietetic students/year through the proposed accelerated M.S. in Nutrition and Dietetics. It is planned to phase out the Nutrition and Dietetics Internship and replace it with the proposed accelerated master’s program. The Nutrition and Dietetics Internship (NDI) program phaseout plan will be completed by FY 24. The plan is to receive accreditation from ACEND in time to start accepting students into the proposed accelerated Nutrition and Dietetics graduate program in Fall 2022. These students will be undergraduate juniors and complete only undergraduate credit during the junior year (D1). This cohort of students will taking the graduate credit by Fall 2023 (year D2). To not overwhelm the medical facilities in which the supervised practice needs to occur it is planned to phase out the Nutrition and Dietetics Internship and phase in the accelerated M.S. in Nutrition and Dietetics. By Fall 2024, the dietetic internship will be phased out and the proposed graduate program will be able to accept 20 students per year. Thus, SDSU is requesting to be accredited to accept 20 student/year into the program. This number was derived from the number of past graduates in the B.S. in Nutrition and Dietetics who had applied for supervised practice and the number that the medical facilities in the state can accommodate. Students not accepted into the Future Education Model Accelerated M.S. in Nutrition and Dietetics will be able to reapply to the proposed program the following year, change to a different major at SDSU, or complete their B.S. and apply to other accredited supervised practice programs offered in other states.

The credits hours generated by the students is outlined below.

- It is anticipated that 20 students will be in year D1 (2022-2023) of the program (year 3 of entire program). The 20 students in year D1 will complete 36 credits of undergraduate credits generating 720 undergraduate credit hours. These undergraduate hours are not calculated in the accelerated masters.
- In academic year 2023-2024, there will be 20 D2 and 20 D1 students. The D1 students in students in year 2023-2024 will generate 720 undergraduate credits hours and the D2 students in 2023-2024 will generate 300 undergraduate credits for a total of 1020 undergraduate credits. The D2 students in this year will generate 500 graduate credits.
- In year 2024-2025, there will be 20 D1 students generating 720 undergraduate credits and 20 D2 students generating 300 undergraduate credits for a total of 1020 undergraduate credits. In 2023-2024, the D2 students will generate 500 graduate credits and the D3 will generate 280 graduate credits for a total of 780 graduate credits.
- In 2025-2026, there will be 20 D1 students generating 360 undergraduate credits hours and 20 D2 students generating 300 hours of undergraduate credit for a total of 1020 undergraduate credit. There will be 20 D2 generating 500 hours of graduate credit and 20 D3 students generating 280 hours of graduate credit for a total of 780 graduate credits.
<table>
<thead>
<tr>
<th>Estimates</th>
<th>1st (D1)</th>
<th>2nd (D2)</th>
<th>3rd (D2+D3)</th>
<th>4th (D2+D3)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Students new to the university**</td>
<td>FY23</td>
<td>FY24</td>
<td>FY25</td>
<td>FY26</td>
</tr>
<tr>
<td>Students from other university programs</td>
<td>20</td>
<td>20</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>Continuing students</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>=Total students in the program (fall)***</td>
<td>20</td>
<td>40</td>
<td>40</td>
<td>40</td>
</tr>
<tr>
<td>Program credit hours from graduate****</td>
<td>0</td>
<td>500</td>
<td>780</td>
<td>780</td>
</tr>
<tr>
<td>Graduates</td>
<td></td>
<td></td>
<td>20</td>
<td></td>
</tr>
</tbody>
</table>

*Do not include current fiscal year.

** Students will start this program no later than the junior year of the undergraduate program (D1); all credits during D1 are undergraduate credits. Graduate credits are completed during D2 and D3. Program will accept 20 students per cohort.

*** In this table, the total number of students in the program is only showing those taking graduate credit which is in D2 and D3. The students are accepted into the accelerated masters as juniors (D1). ACEND accreditation request will reflect that there are 60 students in the program (D1+D2+D3).

**** This is the total number of credit hours generated by students in the program in the required or elective program courses. Use the same numbers in Appendix A – Budget.

10. Is program accreditation available? If so, identify the accrediting organization and explain whether accreditation is required or optional, the resources required, and the University’s plans concerning the accreditation of this program.

Program accreditation is required from Accreditation Council for Education of Nutrition and Dietetics (ACEND) for the graduates to be eligible to take the national registered dietitian credentialing examination. The proposed graduate program will replace SDSU’s accredited Nutrition and Dietetics Internship. SDSU requests that the Nutrition and Dietetics Internship fee that is currently being assessed to support the current dietetics internship be moved to the accelerated M.S. in Nutrition and Dietetics program. This fee is needed to fund the program coordinator and the additional clinical instructor to mentor the students during the supervised experiential learning required in the Nutrition and Dietetics (M.S). The fee structure is described below in question 15.

11. Does the University request any exceptions to any Board policy for this program?

Explain any requests for exceptions to Board Policy. If not requesting any exceptions, enter “None.”

The program is requesting to waive an external review by BOR selected program reviewers. The program will be externally reviewed by ACEND chosen reviewers. The program is responsible for the cost of the ACEND accreditation review, which is approximately $5000.

12. Delivery Location

Note: The accreditation requirements of the Higher Learning Commission (HLC) require Board approval for a university to offer programs off-campus and through distance delivery.

A. Complete the following charts to indicate if the university seeks authorization to deliver the entire program on campus, at any off campus location (e.g., USD Community College for Sioux Falls, Black Hills State University-Rapid City, Capital
City Campus, etc.) or deliver the entire program through distance technology (e.g., as an online program)?

<table>
<thead>
<tr>
<th>Yes/No</th>
<th>Intended Start Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>On campus</td>
<td>Yes 2022-2023 Academic Year</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Yes/No</th>
<th>If Yes, list location(s)</th>
<th>Intended Start Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Off campus</td>
<td>No</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Yes/No</th>
<th>If Yes, identify delivery methods</th>
<th>Intended Start Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Distance Delivery (online/other distance delivery methods)</td>
<td>No</td>
<td></td>
</tr>
</tbody>
</table>

Does another BOR institution already have authorization to offer the program online?

<table>
<thead>
<tr>
<th>Yes/No</th>
<th>If yes, identify institutions:</th>
</tr>
</thead>
<tbody>
<tr>
<td>No</td>
<td></td>
</tr>
</tbody>
</table>

B. Complete the following chart to indicate if the university seeks authorization to deliver more than 50% but less than 100% of the program through distance learning (e.g., as an online program)? This question responds to HLC definitions for distance delivery.

<table>
<thead>
<tr>
<th>Yes/No</th>
<th>If Yes, identify delivery methods</th>
<th>Intended Start Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Distance Delivery (online/other distance delivery methods)</td>
<td>No</td>
<td></td>
</tr>
</tbody>
</table>

13. Cost, Budget, and Resources: Explain the amount and source(s) of any one-time and continuing investments in personnel, professional development, release time, time redirected from other assignments, instructional technology & software, other operations and maintenance, facilities, etc., needed to implement the proposed major. Address off-campus or distance delivery separately.

The budget calculations are included in Appendix A and described below.

The requested M.S. in Nutrition and Dietetics graduate program is planned as an accelerated master’s program. Students will be able to complete the undergraduate B.S. in Nutrition and Dietetics, supervised experiential practice for credentialing, and M.S. in Nutrition and Dietetics in 5 years and be eligible to take the national registration examination for Registered Dietitian Nutritionist.

The program is requesting to transfer the existing Nutrition and Dietetics Internship fee of $9,538.40 (FY22) per student to the accelerated M.S. in Nutrition and Dietetics graduate program and continue the NUTR discipline fee of $29.70 on NUTR courses. The program will accept undergraduates into the program the beginning of the junior year (Year 3, D1) and these students will be taking undergraduate courses only. Students in year 4, (D2) complete...
undergraduate and graduate classes. The year 5 (D3) students will only be enrolled in graduate credit. The budget was calculated using only the graduate tuition and fees, the nutrition discipline fee of $29.70 per credit hours, plus the total dietetic internship fee of $9,538.40 (FY22). The dietetic intern fee will be changed from being manually assessed twice per year to being assessed on a per credit basis for the 18 credits of supervised experiential learning required of the masters. The courses that we are requesting the discipline fee to be assessed are NUTR 695 Practicum (6 credits) and NUTR 794 Internship (12 credits)

The fee will be used to support the program coordinator and ½ of two instructors’ salaries to teach the NUTR 695 practicum clinical experiences at the two major medical facilities in Sioux Falls. NUTR 695 practicum clinical experiences are new to this degree and allow the program to meet the requirement of competency-based supervised practice experiences simultaneously with the didactic components. NUTR 695 is planned to occur during year 4 of undergraduate (D2 of the graduate program). Two ½ time clinical instructors are needed to fulfill the teaching of NUTR 695 as the students are divided between the Avera McKennan and Sanford Medical Centers in Sioux Falls. The medical center nutrition care directors have stated that the maximum number of students that can be accommodated in each facility for the competency-based, supervised practice experiences is 10; thus, the need for the two ½ time clinical instructors. These clinical instructors are required to be with the students at the facilities and ensure that students are demonstrating competence of the required elements. The remaining classes are currently being taught by existing faculty.

It is anticipated that by FY 24 the tuition and fees generated will be sufficient resources to support the salaries of the program coordinator, two ½ time clinical instructors, 25% of the workload of two faculty teaching the graduate level courses, the required accreditation, and travel expenses. The expenses that will need to be covered also include the required annual accreditation fee of approximately $2600 and a self-study fee for site visit of $7100. The program fee will also cover travel expenses of the program coordinator and the two clinical instructors. The program also requires an electronic records program and a software to track the competencies. The program does not anticipate a change in the current expenses of approximately $7000 for these tools. The estimated operating expenses are approximately $26,100 for FY 23 due to self-study site visit fee and $19,000 the subsequent years.

The deficit of $133,740 that occurs in D1 (FY23) is due to accepting students in as juniors into the accredited program. The students only complete undergraduate credit during D1 and this income is not included in the calculations in Appendix A. Additionally, the income from the current dietetic internship (which will be phased out) is not reflected in the budget income outlined in this proposal. The following year, D2 (FY24) students start taking graduate credit and income of $29,084 is generated above expenses. The income in the subsequent years is $248,059 above expenses.

14. Board Policy 2:1 states: “Independent external consultants retained by the Board shall evaluate proposals for new graduate programs unless waived by the Executive Director.” Identify five potential consultants (including contact information and short 1-2 page CVs) and provide to the System Chief Academic Officer (the list of potential consultants may be provided as an appendix). In addition, provide names and contact information (phone numbers, e-mail addresses, URLs, etc.) for accrediting bodies and/or journal editors who may be able to assist the Board staff with the identification
of consultants.

The requirement for an outside reviewer was waived for this request. The program requested to have the external consultant visit waived based on the requirement that the program was planned to meet the graduate education standards required by Accreditation Council for Education of Nutrition and Dietetics (ACEND) and creation of only one new course. Also, upon submission of the self-study to ACEND for accreditation, the program will need to schedule an external review and site visit by two trained ACEND appointed reviewers. The self-study and the report from the reviewers will be reviewed by the ACEND board for determination of accreditation status.

15. Is the university requesting or intending to request permission for a new fee or to attach an existing fee to the program? If yes, explain.

☒ YES ☐ NO

Explanation (if applicable):
SDSU requests to attach an existing dietetic internship fee of $9538.40 (FY22) and the NUTR discipline fee to the new program. The existing dietetic program fee is being requested to support the program director and the experiential learning experiences required for the program. Currently, the dietetic fee is assessed during the internship with ½ manually assessed in the fall and ½ manually assessed in the spring. These students also are assessed the $29.70/credit hour for any NUTR course that they take.

The program is requesting to add the existing fees (dietetic internship fee of $9538.40 and NUTR discipline fee of $29.70/credit hour) to the program. Students accepted into the accelerated MS in Nutrition and Dietetics will pay a discipline fee of $29.70/credit hour for the NUTR courses in the program and the dietetic internship fee of $9538.40, which will be assessed at $530/credit hour on the 6 credits of NUTR 695 Practicum and 12 credits of NUTR 794 Internship. This fee of $530/credit of supervised experiential learning was calculated by dividing the current total dietetics fee of $9538.40 by 18 credits of supervised experiential learning.

The advantage of billing per credit hour allows automatic billing with less chance of an error versus the current manual process. Changing the fee from annual fee to per credit hour would mean the overall fee for the student might not be the same each semester based on the number of credits taken. However, if credit hours are spread out relatively evenly over the program it would not vary too much. The overall amount would still be the same.

16. New Course Approval: New courses required to implement the new graduate program may receive approval in conjunction with program approval or receive approval separately. Please check the appropriate statement:

☒ YES, the university is seeking approval of new courses related to the proposed program in conjunction with program approval. All New Course Request forms are included as Appendix B and match those described in section 5D.

☐ NO, the university is not seeking approval of all new courses related to the proposed program in conjunction with program approval; the institution will submit new course approval requests separately or at a later date in accordance with Academic Affairs Guidelines.
17. Additional Information:

**Additional Admission Requirements**

GRE:  Not required
TOEFL: 79-80 Internet-based
TOEFL Essentials: 8.5
IELTS: 6.5
Duolingo: 110

SDSU students or transfer students will apply for admission to the M.S. in Nutrition and Dietetics graduate program at the end of their sophomore year. Student’s must have completed general education requirements, and the following courses: CHEM 106 Survey of Chemistry, CHEM 108 Organic and Biochemistry, BIOL 221 Anatomy, BIOL 325 Physiology, MICR 231 General Microbiology, NUTR 315 Human Nutrition, and NURS 201 Medical Terminology. Students must have overall GPA of 3.0 or greater and a science GPA of 2.5 or greater. Students must be accepted into the program at the beginning of their junior year to continue to the graduate program.
## Appendix A – Budget

**South Dakota State University, M.S. in Nutrition and Dietetics**

### 1. Assumptions

*Headcount & hours from proposal*

<table>
<thead>
<tr>
<th></th>
<th>1st FY23</th>
<th>2nd FY24</th>
<th>3rd FY25</th>
<th>4th FY26</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fall graduate headcount</td>
<td>20</td>
<td>40</td>
<td>40</td>
<td>40</td>
</tr>
<tr>
<td>Program FY grader hrs, On-Campus</td>
<td>0</td>
<td>500</td>
<td>780</td>
<td>780</td>
</tr>
<tr>
<td>Program FY cr hrs, Off-Campus</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
</tbody>
</table>

| Faculty, Regular FTE | See p. 3 | 1.50 | 2.50 | 2.50 | 2.50 |
| Faculty Salary & Benefits, average | See p. 3 | $73,118 | $73,118 | $73,118 | $73,118 |

| Faculty, Adjunct - number of courses | See p. 3 | 0 | 0 | 0 | 0 |
|Faculty, Adjunct - per course | See p. 3 | $1,000 | $1,000 | $1,000 | $1,000 |

| Other FTE (see next page) | See p. 3 | 0.00 | 0.00 | 0.00 | 0.00 |
|Other Salary & Benefits, average | See p. 3 | $9,872 | $9,872 | $9,872 | $9,872 |

### 2. Budget

#### Salary & Benefits

| Faculty, Regular | $109,677 | $182,795 | $182,795 | $182,795 |
|Faculty, Adjunct (rate x number of courses) | $0 | $0 | $0 | $0 |
|Other FTE | $0 | $0 | $0 | $0 |

**S&B Subtotal**

| $109,677 | $182,795 | $182,795 | $182,795 |

#### Operating Expenses

| Travel | $7,400 | $7,400 | $7,400 | $7,400 |
|Contractual Services | $16,700 | $9,600 | $9,600 | $9,600 |
|Supplies & materials | $2,000 | $2,000 | $2,000 | $2,000 |
|Capital equipment | $0 | $0 | $0 | $0 |

**OE Subtotal**

| $26,100 | $19,000 | $19,000 | $19,000 |

**Total**

| $135,777 | $201,795 | $201,795 | $201,795 |

### 3. Program Resources

| Off-campus support tuition/hr, HEFF net | GR | $416.35 | $416.35 | $416.35 | $416.35 |
|Off-campus tuition revenue hrs x amt | $0 | $0 | $0 | $0 |

| On-campus support tuition/hr, HEFF net | GR | $301.03 | $301.03 | $301.03 | $301.03 |
|On-campus tuition revenue hrs x amt | $0 | $150,516 | $234,806 | $234,806 |
|Discipline fee for Grad NUTR course | $29.70 | $0 | $14,850 | $23,166 | $23,166 |
|Dietetics discipline fee on NUTR 695 and 794 | $0 | $63,600 | $190,800 | $190,800 |
|Community/Employers | $0 | $0 | $0 | $0 |

**Total Resources**

| $0 | $228,966 | $448,772 | $448,772 |

**Resources Over (Under) Budget**

| $(135,777) | $27,171 | $246,977 | $246,977 |
Provide a summary of the program costs and resources in the new program proposal.

<table>
<thead>
<tr>
<th>Estimated Salary &amp; Benefits per FTE</th>
<th>Faculty</th>
<th>Other</th>
</tr>
</thead>
<tbody>
<tr>
<td>Estimated salary (average) - explain below</td>
<td>$55,333</td>
<td>$0</td>
</tr>
<tr>
<td>University's variable benefits rate (see below)</td>
<td>0.1430</td>
<td>0.1430</td>
</tr>
<tr>
<td>Variable benefits</td>
<td>$7,913</td>
<td>$0</td>
</tr>
<tr>
<td>Health insurance/FTE, FY18</td>
<td>$9,872</td>
<td>$9,872</td>
</tr>
<tr>
<td>Average S&amp;B</td>
<td>$73,118</td>
<td>$9,872</td>
</tr>
</tbody>
</table>

Explain faculty used to develop the average salary & fiscal year salaries used. Enter amount above.

The FY_23_ salaries ($82,000) are of 2 people at 25% of workload ($20,500 x 2) devoted to teaching in the nutrition and dietetics graduate courses were averaged plus salary for 100% of the program coordinator ($68,000) to manage the program and two instructors ($57,000) at 50% each to teach the clinical competencies. (41,000+68,000+57,000/3=$55,333) The two instructors will be hired FY 24. Thus FY 23 requires 1.5 personnel, and all subsequent years are 2.5.

Explain adjunct faculty costs used in table:

None of the courses in this major are planned to be taught by adjuncts. Most of the courses are currently being taught in the current undergraduate and graduate program.

Explain other [for example, CSA or exempt] salary & benefits. Enter amount above.

Summarize the operating expenses shown in the table:

Travel costs: in-state $2400, out of state $5000. Contractual services: Accreditation Fee-annual-$2600, Site visit fee $7100 FY 23 only (once every 7 years), Electronic medica record software $2000, competency tracking software $5000. Materials and supplies: $2000 allocated per year for computer equipment replacement for coordinator and clinical instructors.

Summarize resources available to support the new program (redirection, donations, grants, etc).

The resources to support the program are from tuition, discipline fees on the NUTR courses and the dietetic internship fee. SDSU requests to attach an existing dietetic internship fee of $9538.40 (FY22) and the NUTR discipline fee $29.70/ credit hour of NUTR courses to the new program. The program is requesting to add the existing fees (dietetic internship fee and NUTR discipline fee) to the required 18 required practicum and internship graduate credits. Students accepted into this program will pay a discipline fee of $530/credit hour for NUTR 695 (6 credits) and NUTR 794 (12 credits). This fee was calculated by dividing the current total dietetics fee of $9538.40 by 18 credits ($530/credit). The program is also requesting to maintain the current NUTR discipline fee of $29.70 on all NUTR courses. The dietetics discipline fee is assessed on the NUTR 695 and 794 which are completed in D2 and D3 years.
### Off-Campus Tuition, HEFF & Net

<table>
<thead>
<tr>
<th></th>
<th>Rate</th>
<th>HEFF</th>
<th>Net</th>
</tr>
</thead>
<tbody>
<tr>
<td>Undergraduate</td>
<td>$354.75</td>
<td>$40.80</td>
<td>$313.95</td>
</tr>
<tr>
<td>Graduate</td>
<td>$470.45</td>
<td>$54.10</td>
<td>$416.35</td>
</tr>
<tr>
<td>Externally Supported</td>
<td>$40.00</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*State-support: Change cell on page 1 to use the UG or GR net amount.*

### On-Campus Tuition, HEFF & Net

<table>
<thead>
<tr>
<th></th>
<th>Rate</th>
<th>HEFF</th>
<th>Net</th>
</tr>
</thead>
<tbody>
<tr>
<td>UG Resident - DSU, NSU</td>
<td>$253.85</td>
<td>$29.19</td>
<td>$224.66</td>
</tr>
<tr>
<td>UG Resident - SDSU, USD</td>
<td>$259.10</td>
<td>$29.80</td>
<td>$229.30</td>
</tr>
<tr>
<td>UG Resident - BHSU</td>
<td>$253.85</td>
<td>$29.19</td>
<td>$224.66</td>
</tr>
<tr>
<td>UG Resident - SDSMT</td>
<td>$260.55</td>
<td>$29.96</td>
<td>$230.59</td>
</tr>
<tr>
<td>GR Resident - DSU,NSU</td>
<td>$333.25</td>
<td>$38.32</td>
<td>$294.93</td>
</tr>
<tr>
<td>GR Resident - SDSU, USD</td>
<td>$340.15</td>
<td>$39.12</td>
<td>$301.03</td>
</tr>
<tr>
<td>GR Resident - BHSU</td>
<td>$333.25</td>
<td>$38.32</td>
<td>$294.93</td>
</tr>
<tr>
<td>GR Resident - SDSMT</td>
<td>$338.90</td>
<td>$38.97</td>
<td>$299.93</td>
</tr>
<tr>
<td>UG Nonresident - DSU,NSU</td>
<td>$357.25</td>
<td>$41.08</td>
<td>$316.17</td>
</tr>
<tr>
<td>UG Nonresident - BHSU</td>
<td>$357.25</td>
<td>$41.08</td>
<td>$316.17</td>
</tr>
<tr>
<td>UG Nonresident - SDSU, USD</td>
<td>$376.10</td>
<td>$43.25</td>
<td>$332.85</td>
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<tr>
<td>UG Nonresident - SDSMT</td>
<td>$408.05</td>
<td>$46.93</td>
<td>$361.12</td>
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<tr>
<td>GR Nonresident - DSU,NSU</td>
<td>$622.15</td>
<td>$71.55</td>
<td>$550.60</td>
</tr>
<tr>
<td>GR Nonresident - BHSU</td>
<td>$622.15</td>
<td>$71.55</td>
<td>$550.60</td>
</tr>
<tr>
<td>GR Nonresident - SDSU, USD</td>
<td>$654.05</td>
<td>$75.22</td>
<td>$578.83</td>
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<td>GR Nonresident - SDSMT</td>
<td>$680.25</td>
<td>$78.23</td>
<td>$602.02</td>
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<td>UG Sioux Falls Associate Degree</td>
<td>$287.35</td>
<td>$33.05</td>
<td>$254.30</td>
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*State-support: Change cell on page 1 to use the UG or GR net amount for your university.*

### Variable Benefits Rates

<table>
<thead>
<tr>
<th>University</th>
<th>FY22</th>
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</thead>
<tbody>
<tr>
<td>BHSU</td>
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</tr>
<tr>
<td>DSU</td>
<td></td>
</tr>
<tr>
<td>NSU</td>
<td></td>
</tr>
<tr>
<td>SDSM&amp;T</td>
<td>14.30%</td>
</tr>
<tr>
<td>USD</td>
<td></td>
</tr>
</tbody>
</table>

*Change the benefits rate cell in the table on page 2 to point to the rate for your university.*
Appendix B – New Course Requests

SOUTH DAKOTA BOARD OF REGENTS
ACADEMIC AFFAIRS FORMS

New Course Request

SDSU
Institution
Education & Human Sciences / Health & Consumer Sciences
Division/Department

Dennis D. Hedge
Institutional Approval Signature
10/13/2021
Date

Section 1. Course Title and Description

<table>
<thead>
<tr>
<th>Prefix &amp; No.</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>NUTR 712</td>
<td>Advanced Medical Nutrition Therapy</td>
<td>3</td>
</tr>
</tbody>
</table>

Course Description

This course is designed to provide the student with advanced understanding of medical nutrition therapy to include advanced knowledge of specialized nutrition assessment for acute and chronic disease, swallowing screening, current methods for initiation and management of enteral and parenteral nutrition therapy, and nutrition-related pharmacotherapy.

Pre-requisites or Co-requisites

<table>
<thead>
<tr>
<th>Prefix &amp; No.</th>
<th>Course Title</th>
<th>Pre-Req/Co-Req?</th>
</tr>
</thead>
<tbody>
<tr>
<td>NUTR 525</td>
<td>Medical Nutrition Therapy I</td>
<td>Pre-Req</td>
</tr>
</tbody>
</table>

Registration Restrictions

None

Section 2. Review of Course

2.1. Will this be a unique or common course?

☒ Unique Course

<table>
<thead>
<tr>
<th>Prefix &amp; No.</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>NUTR 711</td>
<td>Clinical Aspects of Nutrition Support</td>
<td>3</td>
</tr>
<tr>
<td>NUTR 728</td>
<td>Pediatric Clinical Nutrition</td>
<td>3</td>
</tr>
</tbody>
</table>

Provide explanation of differences between proposed course and existing system catalog courses below:

The new course, NUTR 712 is designed to build upon content from both NUTR 523 Medical Nutrition Therapy I and NUTR 525 Medical Nutrition Therapy II. The courses that appear to be similar only provide portions of the content and do not build upon the previous content. NUTR 711 Clinical Aspects of Nutrition Support only covers the nutrition assessment for enteral and parenteral nutrition support; whereas NUTR 712 includes the knowledge to meet the ACEND required competency for nutrition-related pharmacotherapy. NUTR 711 is also a Great Plains IDEA (GPIDEA) course and the course content cannot be changed or altered by SDSU without consulting with the GPIDEA consortium. NUTR 728 Pediatric Clinical Nutrition only covers the medical nutrition therapy for pediatrics and does not cover the information needed for acute and chronic disease medical nutrition therapy for adults.
Section 3. Other Course Information
3.1. Are there instructional staffing impacts?
☒ No. Schedule Management, explain below: NUTR 712 will replace NUTR 795 Practicum (Dietetic Internship Practicum) (3 credits).

3.2. Existing program(s) in which course will be offered: Nutrition and Dietetics (M.S.)

3.3. Proposed instructional method by university: R - Lecture

3.4. Proposed delivery method by university: 001 – Face-to-face Term Based Instruction

3.5. Term change will be effective: Fall 2022

3.6. Can students repeat the course for additional credit? ☒ Yes ☐ No

3.7. Will grade for this course be limited to S/U (pass/fail)? ☐ Yes ☒ No

3.8. Will section enrollment be capped? ☐ Yes, max per section: ☒ No

3.9. Will this course equate (i.e., be considered the same course for degree completion) with any other unique or common courses in the common course system database in Colleague and the Course Inventory Report? ☐ Yes ☒ No

3.10. Is this prefix approved for your university? ☒ Yes ☐ No

Section 4. Department and Course Codes (Completed by University Academic Affairs)
4.1. University Department: Health & Consumer Sciences

4.2. Banner Department Code: SHCS

4.3. Proposed CIP Code: 51.3101

Is this a new CIP code for the university? ☐ Yes ☒ No

NEW COURSE REQUEST
Supporting Justification for On-Campus Review

Kendra Kattelmann Kendra Kattelmann 6/15/2021
Request Originator Signature Date

Kendra Kattelmann Kendra Kattelmann 6/15/2021
Department Chair Signature Date

Matthew Vukovich Matthew Vukovich 08/27/21
School/College Dean Signature Date

1. Provide specific reasons for the proposal of this course and explain how the changes enhance the curriculum.
NUTR 712 Advanced Medical Nutrition Therapy (3 cr.) was designed to meet Accreditation Council for Education of Nutrition and Dietetics (ACEND) credentialing requirements to become a Registered Dietitian Nutritionist (RDN). This new course request is part of a proposal to replace the current accredited Nutrition and Dietetics Internship (NDI) program with a M.S. in Nutrition and Dietetics. Beginning January 2024, the minimum degree requirement for eligibility to take the registration examination for dietitians will change from a bachelor’s degree to a graduate degree. RDN candidates will be required to complete a master’s degree and an Accreditation Council for Education of Nutrition and Dietetics (ACEND) accredited supervised practice experience. In NUTR 712 students will have the opportunity to have competency based supervised practice experiences complementing the didactic content of the course.

2. Note whether this course is: ☒ Required ☐ Elective

3. In addition to the major/program in which this course is offered, what other majors/programs will be affected by this course?
None.
4. If this will be a dual listed course, indicate how the distinction between the two levels will be made.
   N/A

5. Desired section size  
   20

6. Provide qualifications of faculty who will teach this course. List name(s), rank(s), and degree(s).
   Lacey McCormack, PhD, RDN, LN, Associate professor,
   Kendra Kattelmann, PhD, RDN, LN, FAND, Distinguished Professor

7. Note whether adequate facilities are available and list any special equipment needed for the course.
   Facilities are adequate.

8. Note whether adequate library and media support are available for the course.
   Library facilities are adequate.

9. Will the new course duplicate courses currently being offered on this campus?  
   ☒ Yes  ☐ No

10. If this course may be offered for variable credit, explain how the amount of credit at each offering is to be determined.
    N/A
October 29, 2021

Dr. Dennis Hedge  
South Dakota State University  
1451 Stadium Road  
Brookings, SD  57007

Dr. Hedge:

As a part of routine monitoring, it has been noted that SDSU’s new program request for an MS in Nutrition and Dietetics will require accreditation by ACEND, but the submission did not include a Request to Seek Accreditation form. This letter is documentation that the Request to Seek Accreditation form is not necessary.

SDSU has received a waiver for the external review of its proposed MS in Nutrition and Dietetics due to the rigorous site visit required from its accreditor, ACEND, which will equate the intent and purpose of the external review. SDSU already possess accreditation from ACEND for its post-baccalaureate Nutrition and Dietetics Internship program. Due to an industry change in the educational requirement for licensure as a registered dietician nutritionist, SDSU and all universities are required to change their non-degree internship programs to full master’s degrees. ACEND requires a self-study and site visit to change the university’s accreditation status to include the master’s program. Academic Affairs Guideline 4.3 requires Board of Regent authorization before a program may seek accreditation. However, SDSU will not be required to pursue this authorization to accompany their new program request given its existing accreditation with ACEND. Please consider this as documentation of that decision.

Sincerely,

Dr. Brian L. Maher  
Executive Director & CEO