

NRSG660 (2)

Curricular Development

Provides students with knowledge related to analysis, development or design, and re-design or improvement, and evaluation of client, student, or professional nursing curricula. Instruction on principles and procedures for curricular development will be addressed. Prerequisites: NRSG510, 517, 580, 638, 655. *Fall*

NRSG665 (3)

Nursing Education Outcomes

Students are provided information on methods for assessing overall educational outcomes, such as the individual patient education, classroom instruction, and in providing continuing education units for professional nurses. Prerequisites: NRSG 660, 658, 668. *Spring*

NRSG668 (2)

Roles in Nursing Education

Explores the various teaching and faculty roles that impinge upon the nurse educator. An understanding of the requirements of scholarship activities such as clinical currency, academic productivity, and teaching expertise are examined. Prerequisites: NRSG510, 517, 580, 638, 655. *Fall*

NRSG680 (4)

Teaching Practicum

Provides the student with the opportunity to utilize knowledge gained in the nursing-education courses, in a nursing-focused educational experience of their choosing. A total of 300 clock hours are required. Prerequisites: NRSG 660, 658, 665, 668. *Fall*

NRSG690 (1-3)

Independent Study

NRSG698 (1-2)

Research Utilization Project

Requires the student to use a recognized research utilization model to develop an evidence-based innovation for possible implementation. Must take either 2 credits and complete the project in one semester or take 1 credit/semester in two consecutive semesters and complete the project. Prerequisite or corequisite: model to de2

Internship is available at several hospitals affiliated with Andrews University. Successful completion of this intensive eight-month supervised practice permits a student to write the national registration exam in dietetics. Students who successfully complete the internship will be issued a verification statement.

Upon passing the registry exam, graduates receive formal recognition as Registered Dietitians (RD). This status is maintained by participating in continuing professional education activities approved by the ADA. With advanced study or experience, the dietitian may qualify as a specialist in clinical dietetics, food-service management, nutrition education, or research.

Admission Requirements. Prospective dietetics students apply to the director of the Didactic Program in Dietetics in their sophomore year for acceptance into phase 2 of the program by May 15 for the following autumn semester. Successful completion of the prerequisite courses listed below with a minimum cumulative GPA of 2.50 in FDNT, mathematics, and science courses, is required for entry into phase 2 of the program.

BS: Dietetics (DPD Program)—76

Prerequisite Courses—35

ACCT121; BCHM120; BIOL111, 112, 260; CHEM110; FDNT118, 124, 230; PSYC101; and either BHSC220 or 235.

Cognate Requirements—9

BSAD355, 384, and an economics course.

DPD Requirements—32

FDNT310, 351, 352, 421, 422, 431, 432, 448, 460, 485, 495, 498.

No grade below a C- is accepted for prerequisite and cognate courses (or below a C for dietetic courses). Students planning graduate study in nutrition or medical dietetics are required to take the following chemistry courses: CHEM131, 132; CHEM231, 232, 241, 242; BCHM421, 422, 430.

At least 124 semester hours are required for graduation. For BS requirements other than those listed above, refer to the General Education requirements listed on p. 36. Graduation is dependent upon the completion of all curriculum requirements with the maintenance of at least a 2.25 cumulative GPA in all dietetic and cognate courses. Graduates are provided with a *Didactic Program in Dietetics Verification Statement*, testifying to the fact that they have successfully completed the requirements for a BS degree in Dietetics. Students must successfully pass a comprehensive review exam in their senior year before they are eligible to receive a DPD verification form. Dietetics graduates are eligible to apply for an accredited Dietetic Internship program.

BS: Nutrition Science—62

BCHM421; BIOL165, 166; CHEM131, 132, 231, 232, 241, 242; FDNT230, 310, 448, 460, 485, 495; ZOOL465; 6 credits chosen from FDNT124, 421, 422, 431, 469, 476; and 8 elective credits selected from chemistry, biology, nutrition, and physics in consultation with the program advisor.

The BS in Nutrition Science is recommended for pre-medical

in science. Weekly: 3 lectures; for General Education credit, a weekly 3-hour lab is required for 4 credits.

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| FDNT556 <i>Advanced Human Nutrition II</i> Functions and nutritional metabolism and interactions of fat-soluble and water-soluble vitamins, minerals, and trace minerals. Public health applications. Prerequisite: A course in biochemistry. <i>Spring</i> | (3) |
| FDNT565 <i>Current Issues in Nutrition</i> Current issues in food safety, nutrition, and public health. Nutritional factors associated with the major chronic diseases of Western society. Prerequisite: FDNT 230. <i>Spring</i> | (2) |
| FDNT570 <i>Maternal and Child Health</i> Preventive health care and conditions necessary for mother and child well-being in developing countries. Community-based interventions for child survival. Management of maternal and child health programs. | (3) |
| FDNT585 <i>Topics in _____</i> Selected topics in the areas of nutrition. Repeatable to 6 credits. | (2-4) |
| FDNT586 <i>Professional Experience</i> Opportunities for unique supervised practical experiences in various organizations to introduce the student to the role of a professional. A maximum of 4 credits per semester can be taken. Repeatable to 8 credits. | (1-4) |
| FDNT594 <i>Dietetic Internship</i> The internship is equivalent to a full-time load. It involves 35-40 hours per week of supervised practice. Open only to students seeking registration eligibility with the Commission on Dietetic Registration of the American Dietetic Association. <i>Fall, Spring</i> | \$ (0, 4) |
| FDNT600 <i>Research Design</i> Criteria for the organization, analysis, and reporting of research in Nutrition. Preparation of a proposal for a master's thesis or project. Prerequisite: FDNT498 or equivalent. <i>Spring</i> | (1) |
| FDNT648 <i>Workshop</i> | (1-4) |
| FDNT680 <i>Research Seminar</i> Individual reports and discussion of recent research data. Repeatable to 4 credits. Consent of instructor required. | (1-4) |
| FDNT690 <i>Independent Study</i> Individual study and/or research. Consent of instructor required. Repeatable to 6 credits. | (1-6) |
| FDNT698 <i>Research Project</i> | (3) |
| FDNT699 <i>Master's Thesis</i> Repeatable to 6 credits. | (3-6) |

PHYSICAL EDUCATION, HEALTH, AND RECREATION

Johnson Gymnasium
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physical-ed@andrews.edu

Faculty

Lydia I. Chong, *Chair*
Paul K. Chong
Greggory Morrow
John R. Pangman

The mission of the Physical Education Department is to facilitate the development of healthy lifestyle choices so that our students will recognize and understand the importance of developing strong physical, mental, and spiritual qualities that will enhance their personal relationships with God and that will be reflected in personal and professional success.

In short...we help people make healthy choices.

GOALS:

1. To aid individuals in developing Christlike attitudes and conduct in sports and recreational activities.
2. To provide a variety of physical activities designed to meet the needs and desires of a diverse student population.
3. To promote opportunities for cooperative teamwork and competitive interaction through the intramurals sports program.
4. To promote the development of physical fitness.
5. To encourage positive health choices.
6. To develop interest and skills in lifetime leisure activities.
7. To develop better spectators through instruction in sports activities and ethics.

ACTIVITY COURSES

Each class includes a fitness component as well as skills instruction.

Each student is required to classify himself/herself and select a class of the proper competency level. Should a mistake be made in classification, the student must move into a class more in keeping with his/her ability, even though it may necessitate a schedule change.

Courses

(Credits)

See inside front cover for symbol code.

ACTIVITY

PEAC106

\$ (1)

Beginning Basketball

Instruction in the fundamental skills of shooting, passing, ball-handling, man-to-man defensive play, basic rules, offensive strategy, basic rules, and team play.