**Nutrition Department**

**November 21, 2014**

**What are the strengths of your department/program? What do you already do well?  Remember that these responses will be shared with the community at large, so please use this opportunity to brag a little bit.  What do you want people outside your department/program to know about your successes and strengths?**

 Successful didactic program in dietetics – DPD program graduates have to complete a supervised internship. These internships are highly competitive. Nationally, placement rate is 48%, CSB/SJU has placement rate of 80%. 100% pass rate on the dietetics registration exam. Half of the majors go into DPD program.

 Nutrition major that is not professional degree, but liberal arts degree. Very flexible. If interested in food and business, then we can accommodate this. Dietetics is just one option. 100% of our students fulfill whole common curriculum, 44% study abroad, many have different majors and minors.

 Having nutrition program in liberal arts school is rare –mostly at bigger programs. Department has a deep commitment to the liberal arts. Encourage students to take different disciplines and help them see the value.

One of the older departments on campus, from first year of CSB.

Faculty members have diverse interests.

 Strong participation in student research. Unusual for nutrition at undergraduate level to have labs, but they do, even with introductory courses. This is the only nutrition program in MN that offers labs with their introductory course. Even have students designing their own research projects.

 They have collaborated with the Chemistry department to obtain funding from external grants.

**What do you wish you could do better, or do more of?  What would it take (resources, support, etc.) for you to reach those goals?**

 Need a building with HVAC to accommodate food labs. Improved physical plant, classrooms are small, insufficient space to meet course demand. Have grown from 80 majors to 260 majors since 2002. No more faculty or lab space since then. Average class size is 30.

 Would like to teach in FYS, more diverse upper division courses, too. Staffing issues don’t allow for this opportunity.

 Would like to offer greater diversity in class offerings.

Because Nutrition is not included in STEM, it is difficult to identify outside funding resources. It would be nice to identify and apply for more external funds.

 **Leaving aside discipline specific knowledge, in what ways does your department/program best contribute to providing our students with a liberal education for their lives beyond college, as informed and engaged citizens, productive employees, ethical beings, etc.?**

 Everybody eats. Eating is an ethical choice. Having the background to be mindful of those choices is a substantial contribution.

 Teaching how food is a cultural language, how we use food to understand each other. Working with clients or patients whose worldview is not your own through food and health issues.

 Discuss social justice issues relating to employment. Food industry employs lot of people.

 Students read widely. Have them think critically about the impact of food choices.

 Single-sex dining halls makes for interesting conversations with students about food and attitudes about food and how to impact those.

 We are training the health professionals, so a lot of what we do in educating them will be in their hands in the future.

 Students are designing independent research projects in upper level coursework. They leave here better informed about how to interpret research.

 **Are there ways in which you would like to see your department/program contribute to liberal education that so far it has not been able to?**

Would like to teach more in ECS and FYS.

 Would like to open the discipline to a greater variety of students. The program frequently has high demand and waiting lists for their NS courses.

Would be willing to share the burden of the NS designation with other departments. Can’t accommodate the demand.