

Date Submitted: 10/18/24 8:50 am

Viewing: **HNADBS : Human Nutrition and Dietetics, Bachelor of Science in Human Environmental Science**

Last approved: 10/04/24 2:57 pm

Last edit: 01/08/25 2:47 pm

Changes proposed by: mcrob

Catalog Pages

Using this Program

[Human Nutrition and Dietetics B.S.H.E.S.](#)

[Human Nutrition and Dietetics \(HNAD\)](#)

Submitter:

User ID: [mcrob](#) ~~trude~~

Phone:

[576-4879](#) ~~576-4863~~

Program Status

Active

Academic Level

Undergraduate

Type of proposal

Major/Field of Study

Select a reason for this modification

Making Minor Changes to an Existing Certificate, Degree or Program (including 15 or fewer hours, admission/graduation requirements, Focused Studies or Tracks)

Are you adding a concentration?

No

Are you adding or modifying a track?

No

Are you adding or modifying a focused study?

No

Effective Catalog

Fall 2025

Year

In Workflow

1. **AFLS Dean Initial**
2. **Director of Curriculum Review and Program Assessment**
3. **Registrar Initial**
4. **Institutional Research**
5. **HESC Chair**
6. **HESC Curriculum Committee**
7. **AFLS Faculty**
8. **EDUC Dean**
9. **ARSC Dean**
10. **AFLS Dean**
11. **Global Campus**
12. **Provost Review**
13. **Undergraduate Council**
14. **Faculty Senate**
15. **Provost Final**
16. **Registrar Final**
17. **Catalog Editor Final**

Approval Path

1. 12/06/24 11:24 am
Lona Robertson (ljrobert):
Approved for
AFLS Dean Initial
2. 01/08/25 2:47 pm
Lisa Kulczak (lkulcza):
Approved for

College/School

Code

Bumpers College of Agricultural, Food, and Life Sciences (AFLS)

Department Code

Department of Human Environmental Sciences (HESC)

Program Code

HNADBS

Degree

Bachelor of Science in Human Environmental
Science

CIP Code

Director of

Curriculum

Review and

Program

Assessment

3. 01/08/25 3:37 pm

Gina Daugherty

(gdaugherty):

Approved for

Registrar Initial

4. 01/08/25 4:38 pm

Doug Miles

(dmiles):

Approved for

Institutional

Research

5. 01/08/25 5:51 pm

Donna Graham

(dgraham):

Approved for

HESC Chair

6. 01/08/25 6:07 pm

Lance Cheramie

(cheramie):

Approved for

HESC Curriculum

Committee

7. 01/22/25 1:48 pm

Casey Owens

Hanning

(cmowens):

Approved for

AFLS Faculty

8. 02/04/25 5:11 pm

Matthew Ganio

(msganio):

Approved for

EDUC Dean

9. 02/14/25 12:38

pm

Christopher

Schulte (cschulte):

- Approved for
ARSC Dean
10. 02/14/25 12:43
pm
Lona Robertson
(lrobert):
Approved for
AFLS Dean
11. 02/17/25 10:33
am
Suzanne Kenner
(skenner):
Approved for
Global Campus
12. 02/17/25 12:41
pm
Jim Gigantino
(jgiganti):
Approved for
Provost Review

History

1. Aug 22, 2014 by
Leepfrog
Administrator
(clhelp)
2. Aug 22, 2014 by
Leepfrog
Administrator
(clhelp)
3. Mar 5, 2015 by
Charlie Alison
(calison)
4. Mar 5, 2015 by
Charlie Alison
(calison)
5. Mar 12, 2015 by
Charlie Alison
(calison)
6. May 11, 2018 by
Nancy Simkins

- (nsimkin)
- 7. Jul 30, 2018 by Lisa Kulczak (lkulcza)
- 8. Dec 20, 2019 by Charlie Alison (calison)
- 9. Mar 24, 2020 by Charlie Alison (calison)
- 10. May 27, 2020 by Lisa Kulczak (lkulcza)
- 11. May 19, 2021 by Kelly Way (kway)
- 12. Oct 26, 2022 by Kelly Way (kway)
- 13. Nov 22, 2022 by Gina Daugherty (gdaugher)
- 14. Apr 30, 2024 by trudo
- 15. Oct 4, 2024 by Jean Mitchell (jem03)

51.3101 - Dietetics/Dietitian.

Program Title

Human Nutrition and Dietetics, Bachelor of Science in Human Environmental Science

Program Delivery

Method

On Campus

Is this program interdisciplinary between two or more colleges or schools?

No

Do the proposed changes impact any specific course(s) from another college or school?

Yes No

College(s)/School(s)

College/School Name
<u>College of Education and Health Professions (EDUC)</u>

College/School NameFulbright College of Arts and Sciences (ARSC)

What are the total 120
hours needed to
complete the
program?

Program Requirements and Description

Requirements

State minimum core and discipline specific general education requirements include the following. All students in Human Nutrition and Dietetics must earn a grade of “C” or higher in all NUTR and science required core courses

(Course work that meets state minimum core requirements is in bold.)

University Requirements	1
<u>UNIV 10051</u> University Perspectives	
Communications	9
<u>ENGL 10103</u> Composition I (ACTS Equivalency = ENGL 1013)	
<u>ENGL 10203</u> Composition II (ACTS Equivalency = ENGL 1023)	
<u>SPCH 10003</u> Public Speaking (ACTS Equivalency = SPCH 1003)	
Select one of the following:	
ENGL 30503 Technical and Professional Writing (ACTS Equivalency = ENGL 2023)	
or AGOM 31403 Communicating Agriculture to the Public	
U.S. History and Government	3
Choose from U.S. History and Government University Core Course	
Mathematics	6
<u>MATH 11003</u> College Algebra (ACTS Equivalency = MATH 1103) (or higher)	
<u>MATH 21003</u> Principles of Statistics (ACTS Equivalency = MATH 2103)	
Sciences	27
<u>BIOL 10103</u> & <u>BIOL 10101</u> Principles of Biology (ACTS Equivalency = BIOL 1014 Lecture) and Principles of Biology Laboratory (ACTS Equivalency = BIOL 1014 Lab)	

Select 4-8 hours:

CHEM 12103 Fundamentals of Chemistry (ACTS Equivalency = CHEM 1214
& CHEM 12101 Lecture)
and Fundamentals of Chemistry Laboratory (ACTS Equivalency =
CHEM 1214 Lab)

Or

~~CHEM 14103 University Chemistry I (ACTS Equivalency = CHEM 1414 Lecture)
& CHEM 14101 and University Chemistry I Laboratory (ACTS Equivalency = CHEM
& CHEM 14203 1414 Lab)
& CHEM 14201 and University Chemistry II (ACTS Equivalency = CHEM 1424
Lecture)
and University Chemistry II Laboratory (ACTS Equivalency = CHEM
1424 Lab)~~

Take Additional Science Courses Below:

BIOL 20003 General Microbiology (ACTS Equivalency = BIOL 2004 Lecture)
& BIOL 20001 and General Microbiology Laboratory (ACTS Equivalency = BIOL
2004 Lab)

BIOL 24103 Human Physiology (ACTS Equivalency = BIOL 2414 Lecture)
& BIOL 24101 and Human Physiology Laboratory (ACTS Equivalency = BIOL
2414 Lab)

BIOL 24003 Human Anatomy (ACTS Equivalency = BIOL 2404 Lecture)
& BIOL 24001 and Human Anatomy Laboratory (ACTS Equivalency = BIOL 2404
Lab)

CHEM 26103 Organic Physiological Chemistry (ACTS Equivalency = CHEM 1224
& CHEM 26101 Lecture)
and Organic Physiological Chemistry Laboratory (ACTS
Equivalency = CHEM 1224 Lab)

CHEM 38103 Elements of Biochemistry

Fine Arts and Humanities**6**

Choose 3 hours from Fine Arts and 3 hours from Humanities University Core

Social Sciences**9**

PSYC 20003 General Psychology (ACTS Equivalency = PSYC 1103)

HDFS 14003 Life Span Development

or HDFS 24103 Family Relations

Select 3 hours from Social Science University core list

NUTR Requirements

53

NUTR 12001	Introduction to the Dietetic Profession
NUTR 12103	Fundamentals of Nutrition
NUTR 21103 & NUTR 21101	Principles of Foods and Principles of Foods Laboratory
HOSP 26003	Purchasing and Cost Control
HOSP 26101	Foodservice Sanitation
PBHL 26603	Terminology for the Health Professions
NUTR 32003	Human Nutrition
NUTR 32103	Nutrition Education and Counseling
NUTR 33003	Nutrition Assessment
NUTR 36003	Quantity Foods
HOSP 36503	Hospitality, Dietetic Management and Human Resources
NUTR 40001	Nutrition Seminar
NUTR 41003	Research Methods in Nutrition
NUTR 42103	Advanced Nutrition I
NUTR 42203	Life Cycle Nutrition
NUTR 42303	Advanced Nutrition II
NUTR 42403	Community Nutrition
NUTR 42603	Medical Nutrition Therapy I
NUTR 42631	Registered Dietitian Seminar
NUTR 42703	Medical Nutrition Therapy II
NUTR 43103	Course NUTR 43103 Not Found

General Electives

6

Total Hours

120

8-Semester Plan

Human Nutrition and Dietetics B.S.H.E.S.**Eight-Semester Degree Program**

Students wishing to follow the degree plan in Human Nutrition and Dietetics should see the [Eight-Semester Degree Policy](#) for university requirements of the program.

First Year	Units
	FallSpring
CHEM 14103 University Chemistry I (ACTS Equivalency = CHEM 1414 Lecture)	4 -
& CHEM 14101 University Chemistry I Laboratory (ACTS Equivalency = CHEM 1414 Lab)	
or CHEM 12103 and CHEM 12101	
<u>CHEM 12103 Fundamentals of Chemistry (ACTS Equivalency = CHEM 1214 Lecture)</u>	<u>4 =</u>
<u>& CHEM 12101 Fundamentals of Chemistry Laboratory (ACTS Equivalency = CHEM 1214 Lab)</u>	
Satisfies General Education Outcome 3.4	
<u>NUTR 12103</u> Fundamentals of Nutrition	3
<u>HOSP 26101</u> Foodservice Sanitation	1
<u>UNIV 10051</u> University Perspectives	1
<u>MATH 11003</u> College Algebra (ACTS Equivalency = MATH 1103) (OR Higher Level Math)	3
(Satisfies General Education Outcome 2.1)	
<u>ENGL 10103</u> Composition I (ACTS Equivalency = ENGL 1013) (Satisfies General Education Outcome 1.1)	3
<u>NUTR 12001</u> Introduction to the Dietetic Profession	1
CHEM 14203 University Chemistry II (ACTS Equivalency = CHEM 1424 Lecture)	- 4
& CHEM 14201 University Chemistry II Laboratory (ACTS Equivalency = CHEM 1424 Lab)	
or BIOL 10103 and BIOL 10101	
<u>BIOL 10103 Principles of Biology (ACTS Equivalency = BIOL 1014 Lecture)</u>	<u>= 4</u>
<u>& BIOL 10101 Principles of Biology Laboratory (ACTS Equivalency = BIOL 1014 Lab)</u>	
Satisfies General Education Outcome 3.4	
<u>ENGL 10203</u> Composition II (ACTS Equivalency = ENGL 1023) (Satisfies General Education Outcome 1.1)	3
<u>SPCH 10003</u> Public Speaking (ACTS Equivalency = SPCH 1003) (Satisfies General Education Outcomes 1.2 and 5.1)	3
Humanities University Core Elective (Satisfies General Education Outcome 3.2) ¹	3
Fine Arts University Core Elective (Satisfies General Education Outcome 3.1) ²	3
Year Total:	16 16
 Second Year	 Units
	FallSpring
<u>CHEM 26103 Organic Physiological Chemistry (ACTS Equivalency = CHEM 1224 Lecture)</u>	<u>4 =</u>
<u>& CHEM 26101 Organic Physiological Chemistry Laboratory (ACTS Equivalency = CHEM</u>	

1224 Lab)

<u>NUTR 21103</u> Principles of Foods	4
& <u>NUTR 21101</u> Principles of Foods Laboratory	
BIOL 24103 Human Physiology (ACTS Equivalency = BIOL 2414 Lecture)	4 -
& BIOL 24101 Human Physiology Laboratory (ACTS Equivalency = BIOL 2414 Lab)	
or BIOL 24003 and BIOL 24001	
<u>PSYC 20003</u> General Psychology (ACTS Equivalency = PSYC 1103) (Satisfies General Education Outcome 3.3)	3
HOSP 26003 Purchasing and Cost Control	3 -
<u>MATH 21003 Principles of Statistics (ACTS Equivalency = MATH 2103)</u>	<u>3 =</u>
CHEM 26103 Organic Physiological Chemistry (ACTS Equivalency = CHEM 1224 Lecture)	- 4
& CHEM 26101 Organic Physiological Chemistry Laboratory (ACTS Equivalency = CHEM 1224 Lab)	
<u>BIOL 24103</u> Human Physiology (ACTS Equivalency = BIOL 2414 Lecture)	4
& <u>BIOL 24101</u> Human Physiology Laboratory (ACTS Equivalency = BIOL 2414 Lab)	
<u>HDFS 14003</u> Life Span Development (Satisfies General Education Outcomes 4.1 and 4.2) ³	3
or <u>HDFS 24103</u> Family Relations	
<u>PBHL 26603 Terminology for the Health Professions</u>	= <u>3</u>
Social Sciences University Core Elective ³	3
<u>US History or Government University Core Elective</u>	= <u>3</u>
Year Total:	14 16

Third Year

Units
FallSpring

<u>NUTR 32103</u> Nutrition Education and Counseling	3
CHEM 38103 Elements of Biochemistry	3 -
BIOL 10103 Principles of Biology (ACTS Equivalency = BIOL 1014 Lecture)	4 -
& BIOL 10101 Principles of Biology Laboratory (ACTS Equivalency = BIOL 1014 Lab)	
<u>HOSP 36503</u> Hospitality, Dietetic Management and Human Resources	3
<u>NUTR 32003</u> Human Nutrition	3
<u>BIOL 24003 Human Anatomy (ACTS Equivalency = BIOL 2404 Lecture)</u>	<u>4 =</u>
<u>& BIOL 24001 Human Anatomy Laboratory (ACTS Equivalency = BIOL 2404 Lab)</u>	
<u>General Elective</u>	<u>3 =</u>
BIOL 20003 General Microbiology (ACTS Equivalency = BIOL 2004 Lecture)	- 4
& BIOL 20001 General Microbiology Laboratory (ACTS Equivalency = BIOL 2004 Lab)	
MATH 21003 Principles of Statistics (ACTS Equivalency = MATH 2103)	- 3
<u>NUTR 33003</u> Nutrition Assessment	3
<u>NUTR 36003</u> Quantity Foods	3
<u>NUTR 41003 Research Methods in Nutrition</u>	= <u>3</u>
<u>NUTR 43103</u> <u>Course NUTR 43103 Not Found</u>	= <u>3</u>
<u>CHEM 38103 Elements of Biochemistry</u>	= <u>3</u>
Year Total:	16 15

Fourth Year	Units	
	Fall	Spring
NUTR 42103 Advanced Nutrition I	3	
NUTR 42203 Life Cycle Nutrition	3	
NUTR 42603 Medical Nutrition Therapy I	3	
US History or Government University Core Elective	3	-
Electives	3	-
<u>BIOL 20003 General Microbiology (ACTS Equivalency = BIOL 2004 Lecture)</u> <u>& BIOL 20001 General Microbiology Laboratory (ACTS Equivalency = BIOL 2004 Lab)</u>	<u>4</u>	=
NUTR 42703 Medical Nutrition Therapy II		3
NUTR 42303 Advanced Nutrition II		3
NUTR 42403 Community Nutrition		3
NUTR 41003 Research Methods in Nutrition	-	3
NUTR 40001 Nutrition Seminar (Satisfies General Education Outcome 6.1)		1
ENGL 30503 Technical and Professional Writing (ACTS Equivalency = ENGL 2023) or ACOM 31403 Communicating Agriculture to the Public	-	3
<u>NUTR 42631 Registered Dietitian Seminar</u>	=	<u>1</u>
<u>General Elective</u>	=	<u>3</u>
Year Total:	13	14

Total Units in Sequence: 120

1

The Humanities Elective courses which satisfy General Education Outcome 3.2 include: [AAST 20203](#), [ANTH 10303](#), [ARCH 10103](#), [CLST 10003](#), [CLST 100H3](#), [CLST 10103](#), [COMM 12303](#), [DANC 10003](#), [ENGL 12103](#), [GNST 20003](#), [HIST 11193](#), [HIST 111H3](#), [HIST 11293](#), [HIST 112H3](#), [HIST 20003](#), [HIST 20103](#), [HUMN 112H4](#), [HUMN 22103](#), [LALS 20103](#), [MRST 20103](#), [MUSY 20003](#), [MUSY 200H3](#), [PHIL 20003](#), [PHIL 200H3](#), [PHIL 21003](#), [PHIL 23003](#), [THTR 10003](#), [THTR 10103](#), [THTR 101H3](#), [ENGL 11103](#), [ENGL 11203](#), or intermediate-level world language.

2

The Fine Arts Elective courses which satisfy General Education Outcome 3.1 include:

[ARCH 10003](#), [ARHS 10003](#), [COMM 10003](#), [DANC 10003](#), [LARC 10003](#), [MUSC 10003](#), [MUSC 100H3](#), [MUSC 10103](#), [MUSC 101H3](#), [MUSC 13303](#), [THTR 10003](#), [THTR 10103](#), or [THTR 101H3](#).

3

The Social Sciences Elective courses which satisfy the General Education Outcome 3.3 include:

[AGEC 11003](#), [AGEC 21003](#), [ANTH 10203](#), [COMM 10203](#), [ECON 21003](#), [ECON 22003](#), [ECON 21403](#), [EDST 20003](#), [HDFS 14003](#), [HDFS 24103](#), [HDFS 26003](#), [HIST 11193](#), [HIST 111H3](#), [HIST 11293](#), [HIST 112H3](#), [HIST 20003](#), [HIST 20103](#), [HIST 20903](#), [HUMN 111H4](#), [HUMN 211H4](#), [INST 28103](#), [INST 281H3](#), [PLSC 20003](#), [PLSC 20103](#), [PLSC 21003](#), [PLSC 28103](#), [PLSC 281H3](#), [PSYC 20003](#), [RESM 28503](#), [SOC 10103](#), [SOC 101H3](#), or [SOC 20103](#).

Are Similar Programs available in the area?

No

Estimated Student NA

Demand for
Program

Scheduled 2027-2028

Program Review
Date

Program Goals and
Objectives

Program Goals and Objectives

Domain 1: Scientific and Evidence Base of Practice: integration of scientific information and research into practice

Domain 2: Professional Practice Expectations: beliefs, values, attitudes and behaviors for the professional dietitian level of practice

Domain 3: Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations

Domain 4: Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations

Learning Outcomes

Learning Outcomes

KRDN 1.1: Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.

KRDN 1.2: Use current information technologies to locate and apply evidence-based guidelines and protocols.

KRDN 1.3: Apply critical thinking skills.

KRDN 2.1: Demonstrate effective and professional oral and written communication and documentation.

KRDN 2.2: Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics; and describe interprofessional relationships in various practice settings.

KRDN 2.3: Assess the impact of a public policy position on nutrition and dietetics practice.

KRDN 2.4: Discuss the impact of health care policy and different health care delivery systems on food and nutrition services.

KRDN 2.5: Identify and describe the work of interprofessional teams and the roles of others with whom the registered dietitian nutritionist collaborates in the delivery of food and nutrition services.

KRDN 2.6: Demonstrate an understanding of cultural competence/sensitivity.

KRDN 2.7: Demonstrate identification with the nutrition and dietetics profession through activities such as participation in professional organizations and defending a position on issues impacting the nutrition and dietetics profession.

Learning Outcomes

KRDN 2.8: Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.

KRDN 3.1: Use the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions.

KRDN 3.2: Develop an educational session or program/educational strategy for a target population.

KRDN 3.3: Demonstrate counseling and education methods to facilitate behavior change for and enhance wellness for diverse individuals and groups.

KRDN 3.4: Explain the processes involved in delivering quantity food and nutrition services.

KRDN 3.5: Describe basic concepts of nutritional genomics.

KRDN 4.1: Apply management theories to the development of programs or services.

KRDN 4.2: Evaluate a budget and interpret financial data.

KRDN 4.3: Describe the regulation system related to billing and coding, what services are reimbursable by third party payers, and how reimbursement may be obtained.

KRDN 4.4: Apply the principles of human resource management to different situations.

KRDN 4.5: Describe safety principles related to food, personnel and consumers.

KRDN 4.6: Analyze data for assessment and evaluate data to be used in decision-making for continuous quality improvement.

Description and justification of the request

Description of specific change	Justification for this change
Semester Plan: Updated to reflect changes to the degree plan.	ACEND Accreditation o NUTR 43103 Nutritional Pathophysiology –

Description of specific change	Justification for this change
<p>Degree Plan: Added Courses: - NUTR 43103 Nutritional Pathophysiology - NUTR 42611 Registered Dietitian Seminar - PBHL 26303 Terminology for Health Professions</p> <p>Removed Courses: Remove HOSP 26003 Purchasing and Cost Control - Remove Communications Course (3 hours) – ENGL 30503 technical and professional writing OR ACOM 31403 Communicating Agriculture to the Public</p>	<p>3 hours. Students are being taught pathophysiology AND Medical Terminology in Nutrition Assessment/MNT 1 and 2 in addition to the basic course content which is not appropriate for a 3-hour course credit. Students need to know disease states and the processes that change during different disease states to be successful in HNAD courses.</p> <ul style="list-style-type: none"> • 2022 Accreditation Standards for Nutrition and Dietetics Didactic Programs Standard 3: Curriculum and Learning Activities 3.1 The program’s curriculum must be designed to ensure the breadth and depth of requisite knowledge needed to enter supervised practice to become a registered dietitian nutritionist. • 3.1A2 subsection states: Communication and documentation skills sufficient for entry into professional practice. • 3.1A15 subsection states: Organic chemistry, biochemistry, anatomy, physiology, genetics, microbiology, pharmacology, statistics, logic, nutrient metabolism, integrative and functional nutrition, and nutrition across the lifespan. <p>o NUTR 42611 Registered Dietitian Seminar – 1 hour</p> <p>The current RD pass rate (3-year average) is right at 80% for the University of Arkansas DPD program. This score needs to be improved among our students and this course will assist in the preparation for post-graduation plans for HNAD students.</p> <ul style="list-style-type: none"> • 2022 Accreditation Standards for Nutrition and Dietetics Didactic Programs o Standard 2: Program Mission, Goals,

Description of specific change	Justification for this change
	<p>Objectives, and Program Evaluation and Improvement</p> <p>2.1C subsection states: Graduate Performance on Registration Exam: “The program’s one-year pass rate (graduates who pass the registration exam within one year of first attempt) on the CDR credentialing exam for dietitian nutritionists is at least 80%”.</p> <p>PBHL 26303 Terminology for Health Professions (3 hours) sophomore Spring</p> <ul style="list-style-type: none"> • Standard 3: Curriculum and Learning Activities <ul style="list-style-type: none"> o Under 3.1 The program’s curriculum must be designed to ensure the breadth and depth of requisite knowledge needed for entry to supervised practice to become a registered dietitian nutritionist. 3.1A2 subsection states: Communication and documentation skills sufficient for entry into professional practice. 3.1A5 subsection states: Principles of medical nutrition therapy, the Nutrition Care Process and clinical workflow elements. <p>Remove HOSP 26003 Purchasing and Cost Control (3 hours) (too much overlap/free hours)</p> <p>Remove Communications Course (3 hours) – ENGL 30503 technical and professional writing OR ACOM 31403 Communicating Agriculture to the Public (too much overlap/free hours)</p>

Upload attachments

[25-26-hnadbs - proposed checksheet.docx](#)

Reviewer

Comments

Lisa Kulczak (lkulcza) (01/07/25 4:57 pm): Added ARSC to the list of colleges impacted by proposed changes due to the removal of ENGL and CHEM courses. Workflow needs to be updated accordingly.

Lisa Kulczak (lkulcza) (01/07/25 5:01 pm): NUTR 43103 : Nutritional Pathophysiology in workflow with proposed effective date of fall 2025.

Lisa Kulczak (lkulcza) (01/07/25 5:14 pm): Not able to find that NUTR 42611 has been submitted; emailed dean's office/submitter to inquire.

Lisa Kulczak (lkulcza) (01/08/25 2:40 pm): Per conversation with dean's office and submitter, updating NUTR 42611 to NUTR 42631. Course is in approval workflow with requested effective date of spring 2026.

Key: 39