Unit Plan Section II: Goals Health Professions Division 2010

GOALS FOR NUTRITION, submitted by Beth Naylor, 12/3/2009			
LIST GOAL	ACTIVITIES	TIMELINE	BUDGET IMPACT
Priority # 1	Develop a plan for filling Beth's position upon retirement. Beth developed a document outlining the growth of nutrition classes since LCC was founded in 1965:		Not sure if this will be
	https://teach.lanecc.edu/naylore/History/Nutrition/Nutrition.htm	1	1.0 fte or try to fill .53 and .63
Priority # 2	Apply for 100 hours of curriculum development money for FN 280 NS: Nutrition Services	No later than fall 2010	\$2,915.00
Priority # 3	Apply for 100 hours of curriculum development money for FN 280 NT (Medical Nutrition Therapy)	No later than fall 2010	\$2,915.00
Priority # 4	Apply for 70 hours curriculum development money to share among all PT faculty to master procedures for using compressed images in webpages. The curriculum development money would be used to produce video clips of other instructors lecturing or working with students.	Winter 2011	\$2,040.50
Priority # 5	Purchase a Flip Video camera to produce video clips	Fall 2010	\$ 300
Priority # 6	Explore grant possibilities. This is an interesting possibility, although the foundation that provided their grant is no longer giving grants. I really like its parts. Helping people 1. eat better, 2. become more active, 3. connect with one another, and 4. find a greater sense of purpose. http://www.aarpmagazine.org/health/minnesota_miracle.html http://www.unitedhealthfoundation.org/mission.html	Fall 2010	NA

BACK BURNERS ITEMS that nutrition faculty have suggested.

- 1. Create a poster of all the health places around campus such as the Health Clinic, the Health & Wellness building, the Health building, Fitness Center, etc and put the poster up in a variety of locations on campus.
- 2. Collaborate in our community with alternative nutrition care providers like herbalists.

Unit Plan Section II: Goals Health Professions Division 2010

- 3. Determine if we should develop a FN 240 nutrition course that would transfer to OSU for nutrition majors. That course requires chemistry as a prerequisite. OSU has decided not to transfer our FN 225 s a first course for nutrition majors.
- 4. Do more about nutrition for the elderly partnering with the institute on aging.
- 5. Nutrition for wellness partnering with the LCC wellness program for staff AND students
- 6. Nutrition and the environment partnering with U of O (with grant opportunities) for sustainable food systems programs....other partners such as culinary and many in the community as well
- 7. Continued COLLABORATION with other disciplines such as culinary, chemistry and biology
- 8. Visability, visability, visability. I think we need a presence on campus and in the community....through marketing our programs and our partnerships
- 9. Explore starting a DTR program (Dietetic Technician, Registered).