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Dr. Kimberly Tumlin, UK College of Public Health
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## SELECTED FACULTY PUBLICATIONS, AWARDS, AND ACTIVITIES

*Makenzie Barr, PhD, RDN*
*Sandra Bastin, PhD, RDN, LD*
*Dawn Brewer, PhD, RDN, LD*
*Liz Combs, EdD, RDN, LD*
*Kyle D. Flack, PhD, RDN, LD*
*Alison Gustafson, PhD, MPH, RDN*
*Jessica Houlihan, PA*
*Yolanda Jackson, MS, RDN, LD*
*Courtney T. Luecking, PhD, MPH, RDN*
*Janet Tietyen Mullins, PhD, RDN, LD*
*Heather Norman-Burgdolf, PhD*
*Julie Plasencia, PhD, RDN, LD*
*Aaron Schwartz, MS, MBA, RDN, LD*
*Robin Shoemaker, PhD*
*Tammy Stephenson, PhD, FAND*
*Academic Coordinator, Anissa Radford*
*Chef-in-Residence, Bob Perry*
*Marketing and Communications Specialist, Renee Fox*
*Department Business Officer, Vacant Position*
*Outreach Program Coordinator, Kendra Oo*
*Staff Support Associate, Tracy Cayson*
*Computer Support Specialist II, Shawn Pryor*
I. OVERVIEW

The mission of the Department of Dietetics and Human Nutrition (DHN) in contributing excellence in learning, discovery, and engagement is to:

1) Promote healthy lifestyles through sustainable, nutritionally-sound, food choices and regular physical activity;
2) Enhance the well-being of people through meaningful nutrition education, research, and service experiences; and
3) Expand economic opportunity by generating and sharing knowledge of human nutrition, dietetics, and food systems.

a. Procedures for 2020 Periodic Program Review

In fall 2019, the department received notification of the Periodic Program Review (PPR) to be conducted in 2020. The previous review was completed in April 2014. In preparation for the 2020 review, the Chair developed a 1-page summary document which was reviewed by the Director of Graduate Studies and the Director of Undergraduate Studies. With minor revisions, the summary document was presented at the November 2019 DHN Faculty Meeting for review by all faculty and staff. Input was incorporated and the following summary document (page 2) was presented at the initial PPR meeting in December 2019. We welcome additional topics and insights from the review committee. We extend gratitude for the work of the committee and will take full advantage of your report to guide future program direction, improvements, and success. The following highlights current challenges and goals the department has identified across our mission areas.
FACILITIES:

1. The most significant challenge for DHN currently is our lack of adequate facilities. We are located in Erikson Hall and Funkhouser Building.
2. Our operations include two commercial kitchens (Campus Kitchen and The Lemon Tree), a restaurant dining area, and high demand for classroom space in central campus.
3. We devote significant resources to maintaining and remodeling facilities each year and lack easy access to high-quality classrooms for our large lectures. Classrooms are often too hot and have broken furniture, creating a less than desirable learning environment.
4. The department would be able to make a significantly greater contribution to the College and the University if DHN were located closer to other College facilities with modern classroom and food lab spaces. These facilities are included in the College Master Plan; however, implementing the plans will require significant effort to secure resources.

TEACHING:

1. Undergraduate student recruitment and retention are concerns.
2. We are required to transition to an Accelerated Coordinated Program in Dietetics (ACP)
   - Our ACP program will replace the Coordinated Program (CP) with a 5-year MS/RD eligible track
   - This will result in DHN offering:
     - BS in Dietetics
     - BS in Human Nutrition
     - MS in Dietetics from the ACP and Dietetic Internship
     - MS in Nutrition & Food Systems
3. Recruitment of MS students, especially those who have certification as a Registered Dietitian (RD) is a priority. We offer an MS in Nutrition and Food Systems on campus and plan to offer a fully online option.

RESEARCH:

1. Continued new faculty mentorship. We have three junior faculty in Regular Title appointments who have not yet secured independent extramural funding.
2. We are currently supported by CDC, NIH, RWJF, USDA. We should build on the strengths of these established research networks.
3. Two recently awarded sponsored projects will allow us to hire two Project Coordinators at the MS level.

EXTENSION:

1. We now have four Extension Specialists and need to develop a coordination/strategic planning process that aligns with and supports Family and Consumer Sciences Extension.
2. Diverse stakeholder input would be valuable (Administrators, Agents, & Collaborators).
3. New Extension leadership presents the opportunity for multi-disciplinary Extension food programs.

ADMINISTRATIVE STRUCTURE AND PROCEDURES:

1. New Business Officer is in place with significant improvement in procedures and reporting occurring.
2. We will continue to develop budget tracking, reporting, and planning systems that are accurate and transparent.
3. We are awaiting well-defined procedures for tuition reimbursement for online courses/programs.

b. Summary of 2014 Periodic Program Review (PPR)
The following is a summary of the previous Periodic Program Review from April 2014. At that time, the department’s name was “Nutrition and Food Science” (NFS). The department was composed of 12 faculty members (including two lecturers), an academic coordinator, a program coordinator, and support staff who participate in the academic programs in the department. In addition, support is provided from the Advising Resource Center in HES. The department chair has provided steady leadership that is moving the department in a positive direction with forward-looking vision. Interviews with undergraduate and graduate students, faculty, and FCS Extension agents resulted in predominantly positive feedback on the department’s programs along with some excellent suggestions on areas of improvement in the future.

Primary Recommendations:
- Solidify Chair position as permanent appointment
- To grow the research enterprise and meet teaching demands, additional faculty are needed who will in turn support further development of the graduate program; suggest two FTE instruction, one FTE for research and one FTE for Extension, Junior faculty member (epidemiology), Mid-level faculty nutrition, exercise, obesity research, Junior faculty for grad and undergrad medical nutrition therapy courses with recent field experience
- Review and update graduate program, including the course offerings
- Department needs to come to consensus on the direction of the research enterprise
- DHN should use technology to communicate with FCS Agents for updates, discussion of consumer trends, and informational needs
- Some older Extension materials need to be more professional looking and have content updated; could use undergraduate students, graduate students, and FCS Agents to support this work
- With College input, need to develop a plan to repair/upgrade ageing facilities and replace critical pieces of equipment.

Statements about DHN in 2020 with regard to those challenges from 2014:
- We now have an adequate operating budget.
- While we continue to have a majority junior faculty, progression through tenure and promotion is on track and more faculty are engaged in leadership positions.
- We have increased research funding and have adequate salary savings and diverse research opportunities for our students.
- We are a cohesive, civil, productive department moving toward common goals.
- We have improved student assessment methods and are working to remain current with accreditation standards.
- We have reduced the faculty to student ratio and are prepared to implement student recruitment strategies to help qualified students who are interested in food and nutrition find and apply to our programs.

The remainder of this PPR self-study document provides qualitative and quantitative data relevant to the priorities identified on page two and documentation supporting statements regarding progress since the last (2014) review. The people in our department are the most important resource we have.
We are passionate about fulfilling our mission. Our web page provides a good introduction and overview of our department. We think of this as our “front door” http://dhn.ca.uky.edu/about-dhn.

II. CERTIFICATE AND DEGREE PROGRAMS

Bachelor of Science in Dietetics
Our Bachelor of Science in Dietetics degree equips students to become Registered Dietitian Nutritionists (RDN) with two program track options, both accredited by the Accreditation Council for Education in Nutrition and Dietetics. Graduates are eligible and prepared for a dietetic internship, which makes them eligible to sit for the Commission on Dietetic Registration national registration exam to earn the RDN credential.

Bachelor of Science in Human Nutrition
Our Bachelor of Science in Human Nutrition degree provides a foundational knowledge of how diet and physical activity play a role in improving and preventing disease, thus preparing students for further study in nutritional sciences and health-related fields. Most graduates go on to study medicine, dentistry, physician assistant studies, osteopathic medicine, optometry, pharmacy, or physical therapy.

Undergraduate Certificates
For undergraduates looking for further specialization, we offer a certificate in Food Systems and Hunger Studies and a certificate in Nutrition for Human Performance.

Master of Science in Nutrition and Food Systems
Our graduate education program focuses on the impacts of food systems and diet on human health. Students explore strategies to reduce the risk of chronic disease among individuals and communities.

Online Applied Nutrition & Culinary Medicine Certificate
This graduate certificate presents evidence-based strategies to address patients' and clients' specific nutrition needs. This online, 12-credit certificate is designed for health professionals: physicians, nurses, physician assistants, physical therapists, and medical professionals in postgraduate training.

Future PhD Program
Over the past 12 months, there were over 900 job listings for PhD degrees in our field. The job market is projected to experience relatively high growth. This may be due in part to an increased need for PhD level faculty since all new Registered Dietitians will be required to have an MS degree in 2024. There is also a growing demand for PhD, RDN employment with federally sponsored nutrition education programs (i.e. Expanded Food & Nutrition Education Program and Supplemental Nutrition Assistance Program Education). These federal programs continue to improve the rigor of their educational programs and are required to evaluate and report program efficacy in the scientific literature. There is remarkable job growth in the relatively new field of food systems. For example, Dr. Lilian Brislen serves as the Director of The Food Connection on our campus. She and her team work to ensure that Kentucky produced foods are a significant portion of our UK dining program operated by Aramark. State and city governments, and the Cooperative Extension Service now employ farm-to-table specialists or “local food brokers.” Given the future demand for PhD-level expertise in our academic field we plan to submit a PhD program proposal contingent on the guidance provided by this periodic program review.
a. **Student and Employer Demand**

As shown by the data below, our department enrollment has gone from over 500 students (2014 - 2015) to just under 300 in 2018. Our current enrollment is approximately 250 students. Some of this decline is a result of an enrollment management system that accepts only students with the best potential to successfully complete our programs. However, some of the reduction is due to competition from other undergraduate degrees which compete with Human Nutrition to prepare students for professional degrees in medicine, pharmacy, dentistry, and other related fields. We are prepared to increase our marketing and recruitment efforts to attract undergraduates to the Human Nutrition degree, promote our new ACP program for Dietetics students, and to recruit graduate students interested in Nutrition and Food Systems.

### Enrollment Five-Year Trend

<table>
<thead>
<tr>
<th></th>
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<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Diet. BS</td>
<td>249</td>
<td>252</td>
<td>208</td>
<td>184</td>
<td>154</td>
</tr>
<tr>
<td>HN BS</td>
<td>260</td>
<td>228</td>
<td>184</td>
<td>165</td>
<td>122</td>
</tr>
<tr>
<td>Master’s</td>
<td>22</td>
<td>23</td>
<td>20</td>
<td>19</td>
<td>18</td>
</tr>
<tr>
<td>Total</td>
<td>531</td>
<td>503</td>
<td>412</td>
<td>368</td>
<td>294</td>
</tr>
</tbody>
</table>

The following graph shows graduation rates in programs similar to DHN at UK, namely a BS in Agricultural and Medical Biotechnology and a BS in Human Health Sciences. In 2012, the new College of Health and Human Sciences (HHS) graduated the first cohort of students with a BS in Human Health Sciences. This new degree program is housed in state-of-the art teaching and research facilities in a new College and attracts students who might in the past have chosen to earn a BS in the Human Nutrition program. The majority of these graduates enter professional schools in dentistry, medicine, pharmacology, physical therapy, or physicians’ assistant programs.
The graph below illustrates trends in enrollment following development of competing UK undergraduate degree programs and the implementation of our enrollment management system (DHN Admission Policy).
The following charts illustrate separate enrollment trends for Dietetics and for Human Nutrition. The sharp decline in 2014-2015 for Dietetics is likely due to the enrollment management system with more rigorous admission guidelines. A decline in Human Nutrition coincided with the launch of a BS in Human Health Sciences program.
This enrollment trend is shown in a different format below. We will share our plans for program marketing and student recruitment with the review committee during the site visit in April 2020.

As shown below in orange, since 2011 we have seen an improvement in our 4-year graduation rate.
Enrollment at Kentucky public universities for dietetics and human nutrition programs is shown below in table and chart formats. This information compares our enrollment trends with those of similar programs at Kentucky public universities.

### Enrollment across Kentucky Public Institutions

<table>
<thead>
<tr>
<th>CIP Code</th>
<th>Program</th>
<th>Institution</th>
<th>Fall Enrollment</th>
<th>% of Total Fall Enrollment</th>
<th>% of Total Fall Enrollment</th>
<th>% of Total Fall Enrollment</th>
<th>% of Total Fall Enrollment</th>
<th>% of Total Fall Enrollment</th>
</tr>
</thead>
<tbody>
<tr>
<td>19.6501</td>
<td>Foods, Nutrition, and Wellness</td>
<td>University of Kentucky</td>
<td>208.0</td>
<td>54.70%</td>
<td>241.0</td>
<td>59.95%</td>
<td>240.0</td>
<td>71.35%</td>
</tr>
<tr>
<td>19.6501</td>
<td>19.6501</td>
<td>Eastern Kentucky University</td>
<td>83.0</td>
<td>22.09%</td>
<td>83.0</td>
<td>20.65%</td>
<td>23.0</td>
<td>6.56%</td>
</tr>
<tr>
<td>19.6501</td>
<td>19.6501</td>
<td>Murray State University</td>
<td>83.0</td>
<td>22.09%</td>
<td>72.0</td>
<td>17.91%</td>
<td>69.0</td>
<td>19.77%</td>
</tr>
<tr>
<td>19.6501</td>
<td>19.6501</td>
<td>Berea College</td>
<td>4.0</td>
<td>1.06%</td>
<td>6.0</td>
<td>1.49%</td>
<td>8.9</td>
<td>2.26%</td>
</tr>
<tr>
<td>19.6504</td>
<td>Bachelor's Degree, Nutrition,</td>
<td>University of Kentucky</td>
<td>23.0</td>
<td>58.97%</td>
<td>25.0</td>
<td>69.98%</td>
<td>22.0</td>
<td>52.38%</td>
</tr>
<tr>
<td>19.6504</td>
<td>19.6504</td>
<td>Murray State University</td>
<td>16.0</td>
<td>41.03%</td>
<td>16.0</td>
<td>39.62%</td>
<td>20.0</td>
<td>47.62%</td>
</tr>
<tr>
<td>61.3191</td>
<td>Dietetics (Dietitian, RD)</td>
<td>University of Kentucky</td>
<td>255.0</td>
<td>100.00%</td>
<td>275.0</td>
<td>100.00%</td>
<td>290.0</td>
<td>100.00%</td>
</tr>
<tr>
<td>61.3191</td>
<td>61.3191</td>
<td>Eastern Kentucky University</td>
<td>10.0</td>
<td>100.00%</td>
<td>13.0</td>
<td>100.00%</td>
<td>15.0</td>
<td>100.00%</td>
</tr>
<tr>
<td>61.3191</td>
<td>61.3191</td>
<td>West Kentucky University</td>
<td>10.0</td>
<td>100.00%</td>
<td>10.0</td>
<td>100.00%</td>
<td>8.0</td>
<td>100.00%</td>
</tr>
</tbody>
</table>

### BS Degree Enrollment at Kentucky Public Universities

![Graph showing BS Degree Enrollment at Kentucky Public Universities](image)
Employer demand remains high for graduates of all three programs. In addition, we see a growing job market for PhDs in our field. Data below were generated from the Burning Glass Program Insight software, which aggregates from national job postings.

**DIETETICS & HUMAN NUTRITION BS and MS DEGREES**

<table>
<thead>
<tr>
<th></th>
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<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>59,490</td>
<td>59,740</td>
<td>61,430</td>
<td>62,980</td>
<td>64,670</td>
<td>74,112</td>
</tr>
</tbody>
</table>

Employment Figure
b. Composition of Student Enrollment and Recent Graduates

The diversity of our students strengthens the programs we offer through rich cultural contributions.

## 2018-2019 Enrollment (majors)

<table>
<thead>
<tr>
<th>Major</th>
<th>Total</th>
<th>Female</th>
<th>Male</th>
<th>Minority</th>
<th>African American</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diet. BS</td>
<td>154</td>
<td>134</td>
<td>20</td>
<td>16</td>
<td>6</td>
</tr>
<tr>
<td>HN BS</td>
<td>122</td>
<td>101</td>
<td>21</td>
<td>15</td>
<td>7</td>
</tr>
<tr>
<td>Master’s</td>
<td>18</td>
<td>15</td>
<td>3</td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>294</strong></td>
<td><strong>250</strong></td>
<td><strong>44</strong></td>
<td><strong>32</strong></td>
<td><strong>13</strong></td>
</tr>
</tbody>
</table>

The preparedness of students in our programs has improved since implementation of the enrollment management system as shown below. This system has fostered student success and increased faculty accomplishment.
c. **Curriculum Development**

We are fortunate to have dedicated faculty and staff serving on our department, college, and university curriculum committees. An online system, Curriculog, is in place for processing proposed program and course changes through all steps of approval. We will be devoting significant resources to curriculum revisions to meet new requirements for an MS for all Dietetics practitioners. Our programs are accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). Curricula are regularly updated based on ACEND recommendations and updated requirements for degrees in dietetics and human nutrition. In 2013, our programs participated in a 10-year site review process and received reaccreditation. As described earlier, we will be making curricular changes to implement a required MS degree for practicing dietitians through our ACP and DI programs.

**Innovative Instruction in Hunger Studies**

Since the last self-study, undergraduate and graduate students at the University of Kentucky have been able to earn course credit for new classes that integrate hunger, food security, and poverty. For example, Introductory Nutrition students (primarily pre-health professional students) learn about food waste, hunger, and initiatives from the local to global level addressing food and nutrition security. Students are encouraged to become involved on campus through the Campus Kitchen at the University of Kentucky, Big Blue Pantry, and other student-driven initiatives. Experimental Foods students learn approaches to addressing food security in Kentucky by developing healthy and inexpensive recipes using locally grown fruits and vegetables. Global solutions to hunger are discussed with lectures and assignments on sustainability, GMOs, and fortified products formulated to treat severe acute malnutrition across the world. Some of the courses include:
• **DHN 318 Hunger, Food Behavior, and the Environment:** Topics in this course include hunger and satiety, taste preferences and food aversions, food policy, sustainability, the role of the food environment, and nutrition policy. Students learn from expert lecturers and participate in relevant class field trips, including store audits at local supermarkets and gas stations.

• **DHN 319 Seminar in Hunger Studies:** This course provides a multi-disciplinary approach to hunger studies for a diverse student population across majors at the university. Students discuss current topics, read and discuss relevant books, and prepare a written paper and professional seminar on a current hunger-related issue.

• **DHN 320 Experiential Learning in Hunger Studies:** Students engage in experiential learning in volunteer, internship, study abroad, or paid work experience related to the world fight against hunger and social injustice. As part of this experiential learning experience, students complete biweekly reflections and present a seminar on their experience to faculty, staff, and peers.

In addition to new on-campus coursework, the University of Kentucky faculty lead a biennial Education Abroad program. The course, Food, Health, and Agriculture in Ghana, West Africa, focuses on Ghana’s geographic regions, history, agricultural practices and entrepreneurial opportunities for women. Through the curriculum and travel, students develop a deeper understanding of how hunger, agriculture, and gender disparities impact the lives of families in a developing country. Students and Extension Homemakers contribute to a school feeding program in a rural village providing a mid-day meal for students and jobs for two women in the village.

**Innovative Instruction in Clinical Dietetics**

In 2018, we began using the Simulated Patient Experience available through College of Medicine. Clinical simulation gives students experiential learning in an environment where they are safe to make mistakes from which they learn and grow. It also helps students apply the knowledge they acquire in the classroom.

**Certificate Programs**

**Undergraduate Certificate in Food Systems and Hunger Studies**

This 12-credit undergraduate certificate will help students develop a cross-disciplinary approach to understanding the impact of food systems on food security, hunger and the overall health and wellness of a community. Available on campus and online. **Upon completion of the certificate, students will be able to:**

1. Describe the impact of food systems on food security, hunger, and the overall health and wellness of a community.
2. Apply knowledge of food systems and the food environment in developing and implementing evidence-based strategies to end hunger both in the United States and globally.
Undergraduate Certificate in Nutrition for Human Performance

Dietetics and Human Nutrition, in collaboration with Human Health Sciences, Kinesiology and Health Promotion offers an undergraduate Certificate in Nutrition for Human Performance. Courses focus on the integration of nutrition and exercise to properly support physical activity, fitness, and athletic performance at all levels, from those just starting an exercise program, to elite athletes, and those recovering from injury. This certificate also provides students with cross-disciplinary knowledge of the relationship between exercise physiology, nutrition, and overall wellness. Students have a unique opportunity to expand their knowledge in an area not traditionally or fully addressed in each individual degree program. This certificate provides specialized learning, making graduates more competitive at securing a supervised practice internship and employment as a Registered Dietitian Nutritionist.

The certificate in Nutrition and Human Performance (NHP) is currently administered by the College of Health Sciences. However, the distribution of students (91% in CAFE) enrolled in the NHP certificate justifies the need for the certificate to be housed in DHN. All certificate students meet with the NHP Co-Director in DHN because the certificate is controlled enrollment. All DHN students in the certificate complete their 3-credit hour experiential learning experience (DHN 591) with the DHN Co-Director. This is 5-10 DHN students per semester conducting NHP-related experiential learning. Of the 21 degrees awarded since 2017 with the NHP certificate, 76% have been conferred to DHN students.
Graduate Certificate in Applied Nutrition and Culinary Medicine

This graduate certificate allows students to discover evidence-based strategies to address patient and client nutrition needs. Connect with nutrition educators at the University of Kentucky to learn about nutritional approaches and practical culinary strategies to promote health. Elective courses offer supplemental skills to enhance any health professionals’ toolkit, such as applicable and current information on dietary supplements, social marketing for behavior change, and community programming. This online, 12-credit graduate certificate is designed for any health and medical professional that seeks to promote positive health outcomes using evidence-based nutrition information. Online courses are developed and taught by faculty in the Colleges of Agriculture, Food and Environment, & Health Sciences and Medicine.
Student Success Measures and Outcomes

The following table shows graduation and retention in the Department of Dietetics and Human Nutrition. Our 4-year undergraduate graduation rates have improved substantially since 2005 from 40% to 64%. Since implementing the enrollment management system, 4-year graduation rates have been maintained above 60% for the most recent three years shown below. The university is targeting a 6-year graduation rate of 70%. Our annual cohort of new students has grown since 2005-2006, and most recently been steady with around 50 new students each year.

### Retention and Graduation Rates

<table>
<thead>
<tr>
<th>Cohort Term</th>
<th>Cohort Size</th>
<th>Cohort Size with Exclusions</th>
<th>Retained % 1st Spring</th>
<th>Retained % 2nd Fall</th>
<th>Retained % 3rd Fall</th>
<th>Retained % 4th Fall</th>
<th>Graduated % 4 Years</th>
<th>Graduated % 5 Years</th>
<th>Graduated % 6 Years</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fall 2006</td>
<td>18</td>
<td>18</td>
<td>93.3%</td>
<td>93.3%</td>
<td>65.7%</td>
<td>65.7%</td>
<td>39.0%</td>
<td>59.0%</td>
<td>65.7%</td>
</tr>
<tr>
<td>Fall 2006</td>
<td>26</td>
<td>26</td>
<td>90.0%</td>
<td>92.2%</td>
<td>65.4%</td>
<td>61.5%</td>
<td>30.5%</td>
<td>50.0%</td>
<td>57.7%</td>
</tr>
<tr>
<td>Fall 2007</td>
<td>30</td>
<td>30</td>
<td>88.5%</td>
<td>56.8%</td>
<td>75.3%</td>
<td>32.2%</td>
<td>36.1%</td>
<td>50.0%</td>
<td>55.6%</td>
</tr>
<tr>
<td>Fall 2008</td>
<td>41</td>
<td>41</td>
<td>90.2%</td>
<td>80.5%</td>
<td>68.3%</td>
<td>61.0%</td>
<td>36.6%</td>
<td>51.2%</td>
<td>56.1%</td>
</tr>
<tr>
<td>Fall 2009</td>
<td>33</td>
<td>32</td>
<td>97.0%</td>
<td>90.9%</td>
<td>72.7%</td>
<td>69.7%</td>
<td>37.5%</td>
<td>59.4%</td>
<td>62.5%</td>
</tr>
<tr>
<td>Fall 2010</td>
<td>64</td>
<td>64</td>
<td>92.2%</td>
<td>85.0%</td>
<td>75.6%</td>
<td>70.3%</td>
<td>48.6%</td>
<td>62.6%</td>
<td>67.2%</td>
</tr>
<tr>
<td>Fall 2011</td>
<td>53</td>
<td>46</td>
<td>92.5%</td>
<td>90.6%</td>
<td>88.7%</td>
<td>66.9%</td>
<td>47.8%</td>
<td>75.0%</td>
<td>63.9%</td>
</tr>
<tr>
<td>Fall 2012</td>
<td>59</td>
<td>56</td>
<td>95.7%</td>
<td>87.0%</td>
<td>73.8%</td>
<td>75.4%</td>
<td>59.4%</td>
<td>68.1%</td>
<td>73.6%</td>
</tr>
<tr>
<td>Fall 2013</td>
<td>55</td>
<td>53</td>
<td>94.5%</td>
<td>89.0%</td>
<td>74.9%</td>
<td>69.1%</td>
<td>62.3%</td>
<td>60.0%</td>
<td>68.0%</td>
</tr>
<tr>
<td>Fall 2014</td>
<td>53</td>
<td>53</td>
<td>94.5%</td>
<td>88.8%</td>
<td>88.8%</td>
<td>83.0%</td>
<td>64.2%</td>
<td>75.5%</td>
<td></td>
</tr>
<tr>
<td>Fall 2015</td>
<td>53</td>
<td>52</td>
<td>86.8%</td>
<td>75.6%</td>
<td>71.7%</td>
<td>69.0%</td>
<td>63.6%</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fall 2016</td>
<td>55</td>
<td>54</td>
<td>96.4%</td>
<td>89.1%</td>
<td>75.4%</td>
<td>72.7%</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fall 2017</td>
<td>60</td>
<td>60</td>
<td>91.7%</td>
<td>93.3%</td>
<td>71.7%</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fall 2018</td>
<td>42</td>
<td>42</td>
<td>95.2%</td>
<td>90.5%</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fall 2019</td>
<td>53</td>
<td>53</td>
<td>88.7%</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

The University of Kentucky offers the only undergraduate degree in Human Nutrition in Kentucky. Note that Berea College discontinued their dietetics program in 2019. Our programs have conferred the majority of the 100-150 BS degrees in our field in Kentucky, annually, for the past decade.

BS Degrees Conferred by Kentucky Public Universities
When the MS requirement is fully implemented in 2024, all BS students will require a graduate degree to become RDs. As shown below, Kentucky universities currently confer 25 or fewer MS degrees in dietetics, nutrition, and food systems. Thus, a demand for 75-100 additional MS degrees is projected over the next five years.

**MS Degrees Conferred**

- In May 2014, DHN voted to change MS degree from Dietetics Administration to Nutrition and Food Systems.

**d. Delivery of Instruction**

Several pedagogical methods offered by DHN that provide hands-on learning activities are considered unique strengths of our program. Continued program evaluation and regular communication among the department’s Curriculum Committee has allowed DHN to identify areas of improvement in our curriculum. Our department does not rely on part-time instructors and only employs graduate students as teaching assistants, with no courses instructed solely by graduate students. One of our core values is student-centered, active learning. We endeavor to communicate to students that while our expectations are high, we believe in their ability to succeed and will support their learning in meaningful ways. We now offer undergraduate and graduate courses online. Our undergraduate certificate in Food Systems and Hunger Studies is fully online. We collaborated with Colleges of Medicine and Health Sciences to develop an online graduate certificate in Applied Nutrition and Culinary Medicine. We offer electives in an online MS degree through the College in Science Translation and Outreach. Our plan is to offer an online version of our MS in Nutrition and Food Systems within the next two years.
e. **Learning Outcomes Assessment**

A new program-level student learning outcomes (PSLO) assessment process, which represents more than a year of thoughtful planning by the University Assessment Council, will be launched in 2020. The process will involve a four-year assessment cycle for most programs (those without specialized accreditation), consisting of:

- 2 years of data collection and reporting of results
- 1 year of reflection (no data collection)
- 1 year of action (no data collection)

The goal of the new cycle is to decrease the work on program directors and chairs with respect to program assessment, while at the same time offering greater opportunity for deeper reflection and meaningful action based on the assessment results. We are currently working on a new PSLO assessment plan to be submitted during April 2020.

The department has an existing PSLO assessment plan developed in 2015 for each program. In May 2018, the most recent reports were developed. The current plan and all reports can be found in this folder: [https://tinyurl.com/uybz42c](https://tinyurl.com/uybz42c) for each program (dietetics and human nutrition). We review PSLO trends and make curricular changes to maintain accreditation through ACEND. In addition, we employ new teaching methods as they become available. For example, we now make use of the Simulated Patient experience and offer courses and certificates online because of the information gained through this process.

f. **Student Teaching and/or Research Assistantships and Fellowships**

We have been in a position, thanks to support from the Graduate School and College, to offer all of our graduate students a 20-hour assistantship stipend and tuition waiver for the past several years. Thanks to support from sponsored projects garnered by faculty, we have also been able to sponsor about three 20-hour Research Assistantships each year. In the future if we are able to accept a larger number of students on campus or online we should still be able to provide assistantships to the most highly qualified graduate students.

### III. FACULTY AND STAFF

#### a. Faculty Composition

The faculty currently includes four tenured faculty members (two Professors and two Associate Professors), six tenure track Assistant Professors, four lecturers, and one instructor. We have 15 full-time faculty members. One adjunct faculty member, Dr. Lilian Brislen (The Food Connection), teaches DHN 605 Food Systems and Society.

<table>
<thead>
<tr>
<th>Faculty Rank</th>
<th>Number of Faculty</th>
<th>Proportion of Total Faculty</th>
</tr>
</thead>
<tbody>
<tr>
<td>Professor</td>
<td>2</td>
<td>13%</td>
</tr>
<tr>
<td>Associate Professor</td>
<td>2</td>
<td>13%</td>
</tr>
<tr>
<td>Assistant Professor</td>
<td>7</td>
<td>47%</td>
</tr>
<tr>
<td>Lecturer</td>
<td>4</td>
<td>27%</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td><strong>15</strong></td>
<td><strong>100%</strong></td>
</tr>
</tbody>
</table>
b. **Staff Composition**

The department is fortunate to have professional staff who support the work of faculty and make important contributions to our land-grant university. The staff positions with brief descriptions are:

- ***Academic Coordinator*** - serves as the primary person responsible for undergraduate student recruitment, serves as the administrator for DHN's enrollment management plan, advises pre-major students until they matriculate into upper-division, coordinates our student assessment SLO process

- ***Americorps VISTA*** - serves as the primary staff person responsible for Campus Kitchen food recovery, student volunteer coordination, and meal service for food insecure students and community members

- ***Chef-in-Residence*** - works with faculty to teach quantity foods course and operates The Lemon Tree restaurant; participates in research and outreach programs about local foods and neurogastronomy

- **Department Business Officer** - serves as the primary fiscal officer for the department, is responsible for payroll and HR procedures, assures that sponsored project funds are administered correctly

- ***Marketing and Communications Specialist*** - serves as Webmaster for the department, creates communication pieces in collaboration with faculty and Ag Communications for news outlets and social media platforms, assists faculty with online course development, develops marketing campaigns for events, student recruitment, and academic programs.

- ***Outreach Program Coordinator*** - is the primary person responsible for our hunger and food security programs, supervises staff and volunteers for Campus Kitchen, participates in events to promote DHN hunger programs and recruit students, represents DHN on internal and external committees

- ***Sponsored Project Coordinators*** - three positions currently in DHN, each requires a MS degree and works to implement and manage sponsored projects, each position is approximately 75% sponsored project responsibilities and 25% DHN support for teaching, administration, or outreach efforts

- **Staff Support Associate** - is the primary person responsible for fiscal management of ordering goods and services, travel arrangements and financials, equipment and facilities, and electronic file management for sponsored projects. This position requires the ability to respond to time-sensitive requests and to execute complex procedures ensuring compliance with policies and procedures.

* New position added since last review.
c. Faculty and Staff Success

In 2019, Dr. Julie Plasencia, Assistant Professor started her 3-year term in an elected position on the Nominating Committee as a "National Leader in Practice 15 years or less" of the Academy of Nutrition and Dietetics. The nominating committee identifies potential candidates for national leadership positions who possess the characteristics and skillsets needed to help advance the strategic plan, including the president of the professional organization. Dr. Plasencia is the first to hold this newly created position, a national effort to increase engagement and development in leadership roles of newer and less experienced members.

Dr. Alison Gustafson, Associate Professor and Director of Graduate Studies received the 2019 George Mitchell award for outstanding career contributions to graduate training in the College of Agriculture, Food and Environment. Dr. Gustafson was also awarded a 3-year endowed professorship to advance her research program for 2019–2022.

Dr. Dawn Brewer received the 2019 Research-Extension Impact Award. She received this award with Dr. Bernhard Hennig, professor in animal and food sciences, for their Superfund Community Engagement project.

UK’s Disabilities Resource Center presented Yolanda Jackson (at right) with a Breaking Barriers Award in recognition of her outstanding vision, leadership and efforts to eliminate barriers to inclusion for students with disabilities. Ms. Jackson is shown with student Lindley Barker received the Michael T. and Matthew A. Brent scholarship award. She has overcome her disability to continue furthering her education with the hopes of becoming a doctor one day.

Dr. Tammy Stephenson was named an endowed professor in 2019 by the Chellgren Center and will serve through 2022. Chellgren professors must maintain an active research program in their discipline, teach courses, and lead a project designed to advance progressive reform of undergraduate education at UK. Dr. Stephenson’s project will involve undergraduate students with unique skill sets from diverse backgrounds and majors to solve issues related to food insecurity, poverty, social injustice, food waste, and sustainability. Through course work, experiential learning, research, and other high impact practices, students will address a global issue, gain transferable skills, and be involved on campus in a meaningful way.

Quality academic advising is integral to student success and highly valued by DHN. In 2017, Anissa Radford, DHN Academic Coordinator, was awarded Outstanding Professional Advisor of the year at the University of Kentucky.

The department has an excellent faculty retention, hiring, and promotion record relying primarily on full-time, tenure track faculty. Instruction remains our primary mission, with a growing research enterprise, and steady Extension effort. Our certificate, internship, and degree programs require significant administrative effort and it is anticipated this will increase as online certificate and degree programs grow.
IV. RESEARCH

Faculty in our department are dedicated to finding innovative solutions to reduce the risk of obesity and chronic disease in our state and around the world. Through their research, our faculty contribute to evidence-based practices in the profession of dietetics and human nutrition. Browse our faculty publications. Recently, we have received funding awards through nationally competitive processes from Robert Wood Johnson Foundation; National Institute of Environmental Health Sciences; National Institute of Food and Agriculture; United States Department of Agriculture; National Heart, Lung and Blood Institute; Cooperative State Research, Education and Extension; American Livestock Breeds Conservancy; and Centers for Disease Control and Prevention.

We have gained notoriety with programs, such as Food Security and Sustainability; Plate It Up Kentucky Proud; Home-based Microprocessing; and the Superfund Community Engagement Core. Our faculty and staff generated $88,323 in primary awards and $3.6 million in collaborative awards. This is an average of $24,466 per 1.0 faculty research FTE. For the past five years, our grant expenditures have been ~$500,000 annually.

<table>
<thead>
<tr>
<th>Direct Awards Five-Year Trend</th>
</tr>
</thead>
<tbody>
<tr>
<td>$100,750</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Grant Expenditures Five-Year Trend</th>
</tr>
</thead>
<tbody>
<tr>
<td>$590,213</td>
</tr>
</tbody>
</table>

For an overview of research, other publications, and awards please see the listing starting on page 28.

<table>
<thead>
<tr>
<th>2018-2019 Direct Awards/Faculty Ratio</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total FT Faculty</td>
</tr>
<tr>
<td>15</td>
</tr>
<tr>
<td>Total</td>
</tr>
<tr>
<td>Average</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>2018-2019 Fiscal Year Grants</th>
</tr>
</thead>
<tbody>
<tr>
<td>Direct Awards</td>
</tr>
<tr>
<td>Federal Competitive</td>
</tr>
<tr>
<td>% Federal Competitive</td>
</tr>
<tr>
<td>Collaborative</td>
</tr>
</tbody>
</table>
Our relatively young faculty frequently collaborate with PIs in the College of Public Health, Nutrition Education Programs, and Family & Consumer Sciences Extension. We currently work with sponsored projects funded by CDC, NIH, Robert Wood Johnson Foundation, and USDA. Mentorship relationships for Assistant Professors have been established with more experienced faculty to allow them to develop into PIs.

**Undergraduate Research**

Undergraduate students have opportunities to gain research experience to prepare them for graduate and professional schools. They learn about the full process of research through a class project where they select their own research topic, develop a grant and appropriate study tools, complete the research and data analysis, and prepare a 15-page journal article and professional poster. Additionally, students have opportunities to gain research experience by working with faculty members in state-of-the-art food and nutrition assessment labs and in the community.

DHN faculty and staff regularly serve as research mentors for undergraduate research projects. Many students earn DHN 591: Special Topics in DHN credit (1-3 credit hours per semester, max. 6 credit hours total) for these experiences. We have had numerous DHN students secure funding to support their research projects through college and university-level grant opportunities. Students routinely present at UK Undergraduate Showcase of Scholars, KY Posters-at-the-Capital, and other state, regional, and national conferences. All Human Nutrition students complete a two-semester undergraduate research course sequence (DHN 474 + DHN 475) and conduct independent research under the guidance of DHN faculty mentor. All Coordinated Program and Dietetic Internship students complete a research project as part of their internship experience; develop a paper and professional poster related to that research, and present on their research project. Projects are conducted in collaboration with internship preceptors and with support of DHN faculty as part of their DHN 518 course.
V. SERVICE, EXTENSION, AND OUTREACH

Specialists in Food and Nutrition in the Department of Dietetics and Human Nutrition provide a gateway to current research-based nutrition and food safety information for consumers. Specialists provide program development, training, and evaluation to individuals, families, and communities, including limited resource audiences. Faculty members also teach undergraduate and graduate courses and conduct applied research to assess program efficacy and to further program development. In addition, Specialists in Food and Nutrition provide technical expertise, grant writing support, social science research, and leadership for Kentucky Cooperative Extension Agents and their clients. Data from our Kentucky Extension Reporting System (KERS) shows our steady contribution to engagement and outreach. Kentucky is our classroom and County Extension Agents for Family and Consumer Sciences are our representatives in all 120 Kentucky counties.

<table>
<thead>
<tr>
<th>KERS Faculty Contacts Five-Year Trend</th>
</tr>
</thead>
<tbody>
<tr>
<td>African Am.</td>
</tr>
<tr>
<td>Asian Am.</td>
</tr>
<tr>
<td>Hispanic</td>
</tr>
<tr>
<td>Native Am.</td>
</tr>
<tr>
<td>Other</td>
</tr>
<tr>
<td>Total Contacts</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>KERS Number of Faculty Success Stories Five-Year Trend</th>
</tr>
</thead>
<tbody>
<tr>
<td>Number</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>2018-2019 Numbered Fact Sheets/Faculty Ratio</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total FT Faculty</td>
</tr>
<tr>
<td>15</td>
</tr>
<tr>
<td>Total Fact Sheets</td>
</tr>
<tr>
<td>Average</td>
</tr>
</tbody>
</table>

Food and nutrition Extension programs are an integral part of UK Cooperative Extension Service. Family and Consumer Sciences Extension improves the quality of individual and family life through education, research, and outreach. This multidisciplinary field focuses on building assets of individuals and families to address the perennial problems faced across the lifespan. Family and Consumer Sciences Extension operates within an ecological framework with the basic needs of food, clothing, and shelter at its core. The next level emphasizes well-being with a focus on human development, parenting, resource management, nutrition, health, and aesthetics. At the community level, FCS Extension prepares individuals for community and economic development and activity. These programs enable individuals and families to develop capacity for strengthening families and building community for an ever-changing society.
DIVERSITY, INCLUSIVITY, AND CIVILITY

a. Diversity and Inclusivity

Diversity and inclusivity are woven into the fabric of our work. We intentionally recruit students, faculty, and staff who bring broad representation to our department. We work closely with the UK VP for Institutional Diversity and our College Office of Diversity. Helping all people have access to nutritious, culturally appropriate foods is an integral part of dietetics and human nutrition.

<table>
<thead>
<tr>
<th>Race</th>
<th>Faculty</th>
<th>Percent</th>
</tr>
</thead>
<tbody>
<tr>
<td>African American</td>
<td>1</td>
<td>7%</td>
</tr>
<tr>
<td>Asian</td>
<td>1</td>
<td>7%</td>
</tr>
<tr>
<td>Hispanic</td>
<td>1</td>
<td>7%</td>
</tr>
<tr>
<td>White</td>
<td>12</td>
<td>80%</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Gender</th>
<th>Faculty</th>
<th>Percent</th>
</tr>
</thead>
<tbody>
<tr>
<td>Female</td>
<td>12</td>
<td>80%</td>
</tr>
<tr>
<td>Male</td>
<td>3</td>
<td>20%</td>
</tr>
</tbody>
</table>

b. Civility

The University of Kentucky conducts a work life survey every two years through a third-party vendor. In 2019, there were 13 respondents (out of approximately 25 faculty and staff) who provided feedback on key features of the work environment in Dietetics and Human Nutrition. We are encouraged by Favorable category scores of 60% or higher. On two specific items related to civility (“My colleagues usually get along well together.” and “People in my department treat each other with respect.”) we scored 100% favorable. We achieved a 27-point gain since 2017 with a score of 77 for “Faculty/staff are treated with respect here regardless of their position.”

The following are areas of strength and opportunity identified by the 2019 work life survey. We will work with resources available to us to specifically address accountability, collaboration, and transparency in order to improve in those areas. We will also clearly demonstrate the survey results are being used to create a better work life environment, in hope that future response rates will be higher.
We have significant opportunity to strengthen our programs through cultural changes that build collaborations within the department, College, and University. Our recent collaborations with Colleges of Dentistry, Medicine, and Public Health are examples of new relationships established since 2014. We will continue to build an environment where collaboration is encouraged and rewarded. We will address the need to hold our colleagues accountable to follow through on what they have promised to do, without sacrificing civility.
C. **Stakeholder Engagement**

The department regularly engages with professional organizations and alumni to help guide our program. We work with 65 community preceptors for dietetic interns and place a high value on their feedback regarding program strengths and opportunities for improvement. These preceptors may be alumni of our programs, and/or future employers of our graduates. Our preceptors are front-of-the-line educators that freely volunteer their time to serve our students, training them to become Registered Dietitians. We value our preceptors and recognize their significance of furthering our profession.

We host an annual gathering of alumni for a reception and UK men’s basketball game each fall. This annual event started in 2016 and regularly attracts about 100 alumni. We have worked to improve our alumni database and used social media to maintain contact with our graduates. Alumni provide valuable input for our programs and are ambassadors to help us recruit highly qualified students.

VI. **ADMINISTRATION AND GOVERNANCE**

a. **Administrative Structure and Effectiveness**

The department follows all university Administrative and Governing Regulations, is led by a Chair, and has the following standing committees:

- Undergraduate Curriculum: Tammy Stephenson, Dawn Brewer, Liz Combs, Aaron Schwartz
- Accelerated Coordinated Program in Dietetics: Liz Combs, Tammy Stephenson, Dawn Brewer, Aaron Schwartz, Julie Plasencia, Makenzie Barr
- Undergraduate Student Recruitment: Anissa Radford, Renee Fox, Tammy Stephenson
- Graduate Admissions and Recruitment: Alison Gustafson, Robin Shoemaker, Kyle Flack, Makenzie Barr
- Chairs Advisory: Tammy Stephenson, Alison Gustafson, Heather Norman-Burgdolf
- Alumni Event Committee: Aaron Schwartz, Yolanda Jackson, Anissa Radford, Renee Fox
b. Governance-related Policies and Procedures

The department has established departmental rules of procedure. These rules are created and approved by the faculty of the Department of Dietetics and Human Nutrition of the College of Agriculture, Food and Environment pursuant to the authority granted by the Administrative and Governing Regulations of the University of Kentucky. These rules do not become effective until and unless approved by the Dean and posted on the University Senate website https://tinyurl.com/wsusuec. A modification to these rules must also be approved by the Dean before the modifications take effect. A current copy of the approved rules for the Department of Dietetics and Human Nutrition is available in the office of the chair, the Office of the Dean of the College of Agriculture, Food and Environment, and is posted on the University Senate website.

VII. BUDGET AND FACILITIES

a. Facilities

The department is housed in two older buildings on central campus. We have kitchens and laboratory space in both buildings that frequently test the limits of the building plumbing, ventilation, and electrical systems. Inadequate facilities are a source of stress for employees, which impacts their work performance. Data from the 2019 work life survey related to facilities is shown below. The DHN scores for physical working conditions (69% favorable) and stress level (54% favorable) are among the lowest scores we received on this survey where below 60% favorable is considered concerning.

<table>
<thead>
<tr>
<th>Stress, Balance, &amp; Workload</th>
<th>Total Favorable</th>
<th>Dietetics and Human Nutrition 2017 (12)</th>
<th>Universities Norm (36,848)</th>
<th>University of Kentucky Overall 2019 (5,770)</th>
<th>College of Ag, Food and Environment Overall 2019 (678)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Work is usually appropriately distributed among faculty/staff in my department.</td>
<td>72</td>
<td>-1</td>
<td>10</td>
<td>8</td>
<td>3</td>
</tr>
<tr>
<td>My work schedule allows sufficient flexibility to meet my personal/family needs.</td>
<td>62</td>
<td>3</td>
<td>0</td>
<td>-5</td>
<td>-6</td>
</tr>
<tr>
<td>Overall, the physical working conditions at my location are satisfactory (e.g., ventilation, temperature, space to work).</td>
<td>85</td>
<td>-14</td>
<td>-5</td>
<td>0</td>
<td>-4</td>
</tr>
<tr>
<td>There is usually sufficient staffing in my department to handle the workload.</td>
<td>92</td>
<td>26</td>
<td>43*</td>
<td>37*</td>
<td>22</td>
</tr>
<tr>
<td>The amount of stress I experience at work significantly reduces my effectiveness. (N)</td>
<td>54</td>
<td>-21</td>
<td>n/a</td>
<td>6</td>
<td>5</td>
</tr>
</tbody>
</table>
The CAFE Master Plan includes a new Human Environmental Sciences (HES) building as part of Phase IV. Highlights of the plan are included below. We are encouraged by these development plans as the challenge of inadequate facilities has been a top priority identified in the 2014 self-study, and facilities continue to be our biggest challenge in 2020.

This overview of the Master Plan shows the location for a new HES building (upper left). In addition to the proximity to College colleagues, this new location will provide easy access to the planned Teaching Pavilion with state-of-the-art classroom facilities.
The entire plan can be accessed here: [http://acsg.uky.edu/AgWeb2/20160919_UK_CAFE_Report.pdf](http://acsg.uky.edu/AgWeb2/20160919_UK_CAFE_Report.pdf). We look forward to fully supporting the implementation of these plans.

b. **Equipment**

We have equipment in a nutrition assessment laboratory, two kitchens, and offices. We are able to update and maintain the equipment in a timely fashion with sufficient resources from salary savings and tuition revenue. However, the facilities where we work in two commercial kitchens and our office spaces are in poor repair with frequently uncomfortable ventilation and temperature control, plumbing and electrical shortcomings, and exterior construction projects for nearby buildings. Our food laboratory and kitchen spaces add significant value to experiential student learning opportunities, outreach programs, and research endeavors. The furniture in our classrooms is outdated and in poor repair. New facilities, equipment, and furniture would enhance our ability to make more impactful contributions.

c. **Budget**

Our budget and staffing resources are sufficient to allow us to operate efficiently and to provide opportunities for professional development. We are able to support education abroad programs, alumni events, and other activities important to our mission. The total annual 2019 FY budget of nearly $3 million includes approximately 10% from grant and contract support and $2.3 million in recurring funds supporting salary and benefits.
Our greatest financial need is related to facilities. We have people and programs in place working to provide excellent educational opportunities, outreach programs with high public value, and research contributions to benefit Kentucky, the nation, and the world while our facilities hold us back from being able to do more and at a higher quality.

<table>
<thead>
<tr>
<th>Budget Category</th>
<th>2019 Recurring Budget</th>
<th>2019 Non-Recurring Budget</th>
<th>2019 Annual Budget</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENDOWMENT SUPPORTED</td>
<td>$11,300.00</td>
<td></td>
<td>$11,300.00</td>
</tr>
<tr>
<td>FEDERAL RESTRICTED</td>
<td></td>
<td>$26,360.85</td>
<td>$26,360.85</td>
</tr>
<tr>
<td>GRANT &amp; CONTRACT SUP</td>
<td>$297,317.52</td>
<td></td>
<td>$297,317.52</td>
</tr>
<tr>
<td>GIFTS</td>
<td>$13,900.00</td>
<td></td>
<td>$13,900.00</td>
</tr>
<tr>
<td>AFFILIATED CORPORATIONS</td>
<td>$26,177.00</td>
<td>$102,102.00</td>
<td>$128,279.00</td>
</tr>
<tr>
<td>INCOME SUPPORTED ACC</td>
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Selected Faculty Publications, Awards, and Activities

Makenzie Barr, PhD, RDN

Dr. Barr arrived on campus in the summer of 2019. She is building relationships and capacity for her primary research effort with Center for Clinical and Translational Sciences and Markey Cancer Center, as well as Kentucky hospitals with bariatric surgery patients. She is a popular teacher who energizes our undergraduates.

In 2020, she presented a continuing education program to the Bluegrass Academy of Nutrition and Dietetics, *Lifestyle Interventions following Bariatric Surgery*. She is passionate about helping patients succeed after surgery.


Sandra Bastin, PhD, RDN, LD

- 2018 Outstanding Project Award in recognition of excellence in Extension programming for the Ask the Experts Facebook Live, coordinated by Mindy McCulley, Kentucky Association of State Extension Professionals
- 2020 – 2023 Accreditation Council for Education in Nutrition and Dietetics (ACEND®) board Program Reviewer. ACEND Program Reviewer
- 2010 – 2019 Kentucky Board of Licensure for Registered Dietitians and Certified Nutritionists, State of Kentucky (Appointed by governor for two terms)
- 2015 Leadership Lexington Program, Commerce Lexington, selected for this educational opportunity that broadens perspectives and allows participants to gain increased understanding of community dynamics and public issues


Dawn Brewer, PhD, RDN, LD

Dr. Brewer serves as administrator of the Didactic Program in Dietetics, leads community-based research, and teaches advanced nutrition biochemistry.


Liz Combs, EdD, RDN, LD

Awards & Recognitions
- Patricia Todd Human Environmental Sciences Excellence Award in Teaching, 2017
- University of Kentucky Provost’s Outstanding Teaching Award 2016
- Teacher Who Made a Difference Award 2014, 2017, 2018
- Kentucky Academy of Nutrition and Dietetics Emerging Dietetic Leader Award 2015
- Bluegrass Academy of Nutrition and Dietetics Emerging Dietetic Leader Award 2015
- Bluegrass Academy of Nutrition and Dietetics Outstanding Educator of the Year Award 2014

DHN Committee Chair
- Accelerated Coordinated Program, January 2017 – Present
- Coordinated Program Selection Committee, January 2012 – Present

Professional Service
- Kentucky Academy of Nutrition and Dietetics, Newsletter Chair, July 2019 – Present
- Kentucky Academy of Nutrition and Dietetics, Tellers Committee Member, July 2016 – July 2017
- Bluegrass Academy of Nutrition and Dietetics, President-Elect, July 2019 – Present

Kyle D. Flack, PhD, RDN, LD

Dr. Flack’s research explores the relationship of physical activity, diet, and health. In the DHN Nutrition Assessment Laboratory he uses the BodPod and resting metabolic rate equipment to provide valuable data that informs the evidence base and helps clients.


Alison Gustafson, PhD, MPH, RDN

Dr. Gustafson has worked extensively with Cooperative Extension and local health departments through CDC and USDA grants. Her research focuses on the food environment as a distal determinant in obesity among rural populations.


**Gustafson A,** Ng SW, Jilcott Pitts S. The association between the “Plate it Up Kentucky” supermarket intervention and changes in grocery shopping practices among rural residents. *Translational Behavioral Medicine 2019,* v.9, issue 5, Oct. 2019 pp 865-874

Jessica Houlihan, PA

Ms. Houlihan maintains a collaborative clinical relationship with the UK Pediatric High BMI Clinic, has developed an online course in culinary medicine, and completed continuing medical education to become a Certified Culinary Medicine Specialist. The online course introduces students to the field of culinary medicine, using both evidence-based nutrition and medicine knowledge and culinary skills to assist healthcare providers and nutrition professionals in supporting patients and their families in achieving and maintaining optimal health and wellness through diet. Students learn key food preparation and food science principles and how those can be translated to modifying recipes for use in patient care. Students apply this knowledge to prepare healthy, delicious snacks and meals appropriate for individuals with health conditions such as food allergies, heart disease, diabetes, hypertension, cancer, and obesity.

Yolanda Jackson, MS, RDN, LD


Courtney T. Luecking, PhD, MPH, RDN
Dr. Luecking arrived on campus in fall 2019 and is assuming responsibility as site-PI for an NIH project working with Early Childhood Education Centers (ECE) to implement an enhanced GONAPSACC in collaboration with University of North Carolina, Chapel Hill. She is also providing ECE expertise to the Kentucky Department for Public Health for their CDC obesity prevention project.


**Janet Tietjen Mullins, PhD, RDN, LD**

Dr. Mullins is an Extension Professor currently serving as Interim Department Chair (2018-2021).


**Heather Norman-Burgdolf, PhD**

Dr. Norman-Burgdolf recently immersed herself in learning to teach undergraduate nutritional biochemistry (DHN 311) and has created an engaging environment where students learn well. Her primary appointment is in Extension where she leads the **Faithful Families** intervention in a CDC sponsored project and the **Plate It Up Kentucky Proud** project sponsored by Kentucky Department of Agriculture.


Julie Plasencia, PhD, RDN, LD

Dr. Plasencia is part of a team from the University of Kentucky selected in October 2019 to participate in the Robert Wood Johnson Foundation's Clinical Scholars leadership program to address children's health and education in Appalachia. The UK team of five, which includes a dentist, dietitian, two nurse practitioners and a clinical psychologist, will receive $525,000 for their project "Coordinating Activities to Support Empowerment of Youth (CASEY) Health." The group is focusing on addressing a "wicked problem" in Appalachia by designing and evaluating a health education curriculum for elementary school children in Casey County, Kentucky.


Aaron Schwartz, MS, MBA, RDN, LD

Mr. Schwartz recently completed his MBA and is Director of the Dietetic Internship program. His led an effort resulting in 2019 recognition of DHN as a national leader in education on sustainable food systems by the Academy of Nutrition and Dietetics Foundation. The foundation named the department as one of four champion sites across the country for its ability to implement its new Sustainable, Resilient, and Healthy Food and Water Systems Curriculum for dietetic interns.

Schwartz, A. K. Nutrition and Dietetic Educators and Preceptors Central Region Area Meeting, "Negotiating the Importance of Negotiation within the Dietetics Profession," Nutrition and Dietetic Educators and Preceptors (NDEP) Dietetics Practice Group (DPG), Regional, Cleveland, OH, United States. (March 14, 2019).
Robin Shoemaker, PhD

Dr. Shoemaker is currently serving as acting Director of Graduate Studies. She has created a Canvas shell for graduate students and is working to establish a marketing and recruitment plan.


Tammy Stephenson, PhD, FAND

Recent Awards:
Kentucky Academy of Nutrition & Dietetics Outstanding Educator Award, April 2019
Bluegrass Academy of Nutrition & Dietetics Outstanding Educator Award, March 2019
Excellence in Nutrition Education of Health Professionals, Nutrition Educators of Health Professionals: Academy of Nutrition & Dietetics, October 2018
Great Teacher Award, University of Kentucky Alumni Association, February 2016
North American Association of Colleges & Teachers in Agriculture Teaching Award of Merit, April 2015
Provost Outstanding Teaching Award, University of Kentucky, April 2014

Recent Honors:
University of Kentucky Chellgren Endowed Professor, 2019–2022
Fellow of the Academy of Nutrition and Dietetics, 2018
University of Kentucky Ken Freedman Outstanding Faculty Advisor nominee, 2014, 2015, 2016, 2017, 2018
Bluegrass Higher Education Consortium Academic Leadership Academy, 2015

Academic Coordinator
Anissa Radford

Chef-in-Residence
Bob Perry

Marketing and Communications Specialist
Renee Fox

Department Business Officer
VACANT POSITION

Accepting applications until March 15, 2020
Outreach Program Coordinator  
*Kendra Oo*

Staff Support Associate  
*Tracy Cayson*

Computer Support Specialist II  
*Shawn Pryor*
### University of Kentucky

**College of Agriculture, Food, and Environment**

**Department of Dietetics and Human Nutrition**

Periodic Program Review Committee Members

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<thead>
<tr>
<th>Name</th>
<th>Title and Details</th>
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<tr>
<td>John Obrycki, Chair</td>
<td>Professor, UK Entomology</td>
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<td>Tammy Stephenson</td>
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<td>Marianne Smith Edge</td>
<td>President, MSE &amp; Associates, LLC; Past President, Academy of Nutrition and Dietetics; Past Member, UK Board of Trustees</td>
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<tr>
<td>Mike Pagliassotti</td>
<td>Professor, Lillian Fountain Smith Endowed Chair in Nutrition, and Department Head, Food Science and Human Nutrition</td>
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<td>Lindsey Haynes-Maslow</td>
<td>Extension Specialist, North Carolina State University</td>
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<td>Lecturer DHN</td>
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<td>Communication and Marketing Specialist</td>
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<td><a href="mailto:angela.fox@uky.edu">angela.fox@uky.edu</a></td>
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<td>Kimberley Tumlin</td>
<td>Assistant Professor Department of Preventive Medicine</td>
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