

Nutrition Advisory Meeting Minutes

April 29, 2024

Attendees:

Rita Higgins - Professor, Fullerton College Nutrition & Foods
 Kristy Richardson - Professor, Fullerton College Nutrition & Foods
 Sarah Mathot - Professor, Department Chair Santa Ana College Nutrition & Foods
 Rebeca Oropeza - Alumna Fullerton College Nutrition & Foods, Student Pepperdine University
 Cheryl Rock - Assistant Professor Food Science CSULB
 Elizabeth Batalao - Director of Food and Nutrition Services Kaiser Permanente
 Samuel Han, CDM, CFPP - Director of Food and Nutrition MLK Jr Community Hospital and Charles Drew University of Medicine
 Taylor Rickrode - Nutrition Instructor Santa Ana College, Registered Dietitian St. Jude Wellness Center
 Emily Kiresich - DPD Director, Professor Cal Poly Pomona
 Keith Breton, CDM, CFPP - Adjunct Professor San Bernardino Valley College
 Candace Gonzalez – Clinical Dietitian, Long Beach Memorial Medical Center
 Luellen Swayzer – Professor FCC Horticulture

Topic	Notes
<p>Current Programs (Rita Higgins and Sarah Mathot)</p>	<p>Fullerton College: Nutrition and Dietetics Associate in Science Degree for Transfer, Nutrition and Foods Associate in Arts Degree, Nutrition and Foods Certificate, Dietary Manager Certificate, Sports Nutrition Certificate pending Fall 2025</p> <p>Santa Ana College: Associate in Science in Nutrition for Transfer, Associate in Science Nutrition and Dietetics, Associate in Science in Hospitality Management for Transfer, Culinary Arts Foundation Certificate, Advanced Culinary Arts Certificate, Hospitality Management Certificate, Culinary Nutrition Certificate</p>
<p>New Programs and Courses (Michelle Loy and Sarah Mathot)</p>	<p>Fullerton College:</p> <p>Proposed: Restaurant Entrepreneurship Certificate – Approved by committee.</p> <p>Proposed: Science of Weight Management and Eating Disorders Course – Approved by committee.</p> <p>Proposed: Plant-Based & Sustainable Nutrition Certificate – Approved by committee.</p> <p>Proposed: Food Science Certificate/Degree –</p>

	<p>Approved by committee.</p> <p>Santa Ana College:</p> <p>Proposed: Integrative and Functional Nutrition Course – Approved by committee.</p>
<p>Discussion Questions Open Forum</p>	
<p><i>As a nutrition and food professional and former student, what trends impact the nutrition, food, and healthcare industry?</i></p>	<p>Cheryl Rock:</p> <p>Food Science Lab Equipment suggestions for grant funding and tour of CSULB Lab. Need for research and product development.</p> <p>Equipment recommendations: freeze dryer, 3-D food printer, pH meter, refractometer, water detector.</p> <p>Suggested IFT Food Science Certificate as an option.</p> <p>Other topics in food science are sustainability and food diversity. Need for entrepreneurial food developers.</p> <p>Emily Kiresich:</p> <p>Plant-based diets and meal planning. Student interest at Cal Poly Pomona.</p> <p>Interested in cross-over of courses. Sports nutrition is not popular at Cal Poly.</p> <p>Interested in collaboration with specialty certificate options for 4-year students at CC.</p> <p>Taylor Rickrode:</p> <p>Supports the plant based and integrative/functional pathways. Also, suggested herbs and herbology.</p> <p>Rebeca Oropeza:</p> <p>The suggested need is for enhanced lab experience with equipment such as a bomb calorimeter to determine the nutrient contributions of food.</p> <p>Strong interest at Pepperdine for vegetarians and vegans.</p>

	<p>Keith Breton:</p> <p>Agrees with others regarding plant-based nutrition curriculum and name “Plant-Based Nutrition and Sustainable Horticulture Certificate.”</p> <p>Samuel Han:</p> <p>He likes the plant-based and sustainability certificate and would pay the executive chef to earn it for professional development—a need in the culinary arts to understand different types of diets.</p> <p>Possibility to stack certificate with Dietary Manager.</p>
<p><i>Do you recommend the development of a [course/program]? Will it help students develop knowledge and skills for nutrition, food, and healthcare jobs?</i></p>	<p>The advisory board reached a consensus and agreed to support the proposed academic programs and courses listed:</p> <p>AS/Certificate Food Science</p> <p>Intro to Food Science Course</p> <p>Functional and Integrative Nutrition Course</p> <p>Plant-Based Nutrition and Sustainable Horticulture Certificate</p> <p>Restaurant Entrepreneurship Certificate</p> <p>The members recognized the value and significance of these offerings in meeting the educational needs of our students and aligning with the industry's goals and vision.</p>