

NAME

Aaron Kyle Schwartz, MS, RD, LD
Lecturer and Dietetic Internship (DI) Program Director

August 2014

Distribution of Effort

Instruction and Advising (80%)
General Academic Instruction

DHN 101: Human Nutrition & Wellness	15.00	Spring
DHN 301: Dietetics Practice	11.00	Fall
DHN 302: Principles of Food Preparation	11.00	Fall/Spring
DHN 517: Medical Nutrition Therapy II	15.00	Fall
DHN 812: Food Service Systems Mgmt.	8.00	Spring

Instructional Supervision and Advising (20%)
Advising upper class students 20.00

Administration (20%)
Dietetic Internship (DI) Program Director 20.00

TEACHING AND ADVISING

Fall 2014

DHN 101: Human Nutrition & Wellness, 291 students, course evaluation: 3.22 overall value, 3.31 overall quality of teaching.

DHN 302-001: Principles of Food Preparation, 24 students, course evaluation: 3.50 overall value, 3.69 overall quality of teaching.

DHN 302-002: Principles of Food Preparation, 22 students, course evaluation: 3.92 overall value, 3.85 overall quality of teaching.

DHN 302-003: Principles of Food Preparation, 22 students, course evaluation: 3.45 overall value, 3.45 overall quality of teaching.

DHN 517: Medical Nutrition Therapy II, 58 students, course evaluation: 3.60 overall value, 3.60 overall quality of teaching.

Spring 2015

DHN 101: Human Nutrition & Wellness, 335 students, course evaluation: 3.13 overall value, 3.24 overall quality of teaching.

DHN 302-001: Principles of Food Preparation, 24 students, course evaluation: 3.50 overall value, 3.60 overall quality of teaching.

DHN 302-002: Principles of Food Preparation, 19 students, course evaluation: 3.77 overall value, 3.77 overall quality of teaching.

DHN 302-003: Principles of Food Preparation, 23 students, course evaluation: 3.83 overall value, 3.75 overall quality of teaching.

DHN 812: Food Service Systems Mgmt., 24 students, course evaluation not available.

Summer I 2015

DHN 101: Human Nutrition & Wellness, 41 students, course evaluation not available.

Summer II 2015

DHN 101: Human Nutrition & Wellness, 63 students, course evaluation not available.

Fall 2015

DHN 301: Dietetics Practice, 66 students, course evaluation: 3.44 overall value, 3.94 overall quality of teaching.

DHN 302-001: Principles of Food Preparation, 22 students, course evaluation: 3.60 overall value, 3.78 overall quality of teaching.

DHN 302-002: Principles of Food Preparation, 22 students, course evaluation: 3.50 overall value, 3.42 overall quality of teaching.

DHN 302-003: Principles of Food Preparation, 22 students, course evaluation: 3.40 overall value, 3.90 overall quality of teaching.

DHN 517: Medical Nutrition Therapy II, 82 students, course evaluations: 3.62 overall value, 3.48 overall quality of teaching.

Undergraduate Advisees

Fifty-five Undergraduate Advisees

SERVICES AND RECOGNITION

Administrative Assignments

Dietetic Internship (DI) Program Director

Committees, elected positions, office held

Bluegrass Academy of Nutrition and Dietetics 2014-15 President-Elect

Bluegrass Academy of Nutrition and Dietetics 2015-16 President

PROFESSIONAL DEVELOPMENT

Professional Meetings Attended

Academy of Nutrition and Dietetics Food & Nutrition Conference & Expo
October 2014, 2015

Nutrition and Dietetic Educators and Preceptors Meeting
March, 2014, 2015

Bluegrass Academy of Nutrition and Dietetics Board Meetings
October 2014, November 2014, March 2015, July 2015, October 2015

Bluegrass Academy of Nutrition and Dietetics Monthly Meeting
September 2014, October 2014, November 2014, February 2015, March 2015, May 2015,
October 2015

NARRATIVE STATEMENT

Since May 2014, I have continued to focus on my improvements in both the classroom and the dietetic internship. Earlier, I had revised the application review process to improve the screening process and accept stronger applicants. In addition, I have continued to revise and improve assignments and the material that is covered during the internship. Preceptors are given additional support in the form of documents such as: Introductory Information, examples of learning experiences and how these experiences can be applied to the required competencies prior to precepting the intern. These changes have already begun to bear fruit. My most recent dietetic internship class 1st time RD exam pass rate is 90% (9/10). This is an improvement from 70% the year prior and from the 73% 5 year average.

For my DHN 517 course, students are held accountable for coming to class, completing the reading assignment and participating in class through a daily “thought sheet”. This thought sheet has served as an extremely beneficial tool for both accountability and communication between teacher and student. Additionally, I have scheduled in-class handouts and worksheets that apply what was learned in that section. Students get to work in groups and answers are discussed as a class. Finally, I have invited five guest speakers to supplement the material that I am teaching in class. The students really enjoy connecting the material they are learning in my course to how it is practiced in the “real world”. This gives students a better understanding of what they can expect as professionals in the field.

I have continued to modify and improve the lecture material in DHN 302 while incorporating relevant activities to keep students actively engaged and interested in the material. For example, during our grain lecture, I demonstrate the food science principles of yeast by placing yeast, water and sugar in a water bottle sealed by a balloon. As the class progresses, the yeast begins to release carbon dioxide and inflate the balloon. We hold in class discussion on popular topics such as organic milk, antibiotics in cows and factory farming. Additionally students enjoy learning about a wide variety of fruits and vegetables through a Jeopardy game I created.

This fall semester I was assigned to teach DHN 301, Dietetics Practice. I have spent a considerable amount of time and effort planning this curriculum. I have invited eleven guest speakers that are either professional dietitian's that will discuss their job roles or professional's in career development. My goal is to give students a better perspective of what to expect from the profession as well as prepare them to be strong candidates for their internship. In addition, we are reading "In Defense of Food" by Michael Pollan and holding a book discussion each week. I have divided the class into groups and assigned each group a section of the book. Each group will lead a discussion throughout the semester. Students will be peer review resumes and personal statements. Finally, I have planned and organized a major community project for the Coordinated Program students. This semester, they will be leading grocery store tours and cooking classes.

I was elected the President-Elect of the Bluegrass Academy of Nutrition and Dietetics (BGAND) for the 2014-15 year and am now serving as the President for the 2015-16 year. In this role, I plan and lead board meetings, oversee the budget and event planning and serve on the board for the Kentucky Academy of Nutrition and Dietetics.