

**LEHMAN COLLEGE
OF THE
CITY UNIVERSITY OF NEW YORK**

DEPARTMENT OF HEALTH SCIENCES

CURRICULUM CHANGE

1. **Type of Change:** *New Advanced Certification program leading to NYS certification in Health Education*

2. **Description:**

Advanced Certificate Program in Health Education (18 Credits)

This program will be offered to students who already possess a Master's degree and a New York State (NYS) initial or professional certification in any subject area. The Advanced Certificate will enable them to become certified to teach Health Education P-12 in NYS in addition to their base certificate. This program requires 12 credits in Health Education core content and 6 credits in fieldwork through the Student Teaching Internship course.

Admission Requirements:

- Possess a master's degree in a related field.
- Demonstrate the ability to successfully pursue graduate study by having a master's Grade Point Average of 3.0 or better.
- Submit two (2) letters of recommendation and a 500-word essay on career goals.
- Submit NYS initial or professional certification in any subject area.
- Meet additional Departmental, divisional, and New York State requirements, if any.
- Submit scores of the Graduate Record Examination (GRE) revised general test, i.e., verbal reasoning, quantitative reasoning, and analytical writing.

Program of Study:

Content Courses (Total of 3 credits):

Dependent on cohort semester

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| HEA 671: Teaching Strategies for Psychosocial Wellness | 3 credits |
| HEA 507: Human Sexuality | 3 credits |

Student Teaching Internship in Health Education (Total 6 credits):

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|--|-----------|
| ESC 595: Internship in Classroom Teaching | 2 credits |
| ESC 611: Seminar in Secondary & TESOL Education | 1 credit |
| ESC 708: Project Seminar in Curriculum, Materials, and | |

Assessment in Specialized Areas 3 credits

Elective courses (Total of 9 credits):

| | |
|---|-----------|
| HEA 509: Drugs and Substance Abuse | 3 credits |
| HEA 636: Perspectives on Death and Dying | 3 credits |
| HEA 640: Nutrition and Chronic Diseases | 3 credits |
| HEA 680: Special Topics in Health | 3 credits |
| HEA 685: Independent Study in Health Ed & Promotion | 3 credits |

TOTAL CREDITS FOR CERTIFICATE: 18

3. Rationale:

There is a growing need for Health Education teachers in New York City and the Bronx in particular. Currently, as the only graduate program in Health Education in CUNY, we receive applications from students who are certified in other subject areas and interested in initial certification in Health Education. To accommodate these students' needs, we typically recommend that students apply to our program as non-matriculated students so that they can take the course work they need to complete their individual pathway leading to certification. By offering the Advanced Certificate program, we will create a formal, systematic, and programmatic path to retain students and increase overall enrollment. Being that Lehman College is the only CUNY college that offers a certification in Health Education. This program will attract graduate students from all other CUNY schools, in particular those that offer a Physical Education Master's program.

4. Date of departmental approval: October 18, 2017

**LEHMAN COLLEGE
OF THE
CITY UNIVERSITY OF NEW YORK**

DEPARTMENT OF HEALTH SCIENCES

CURRICULUM CHANGE

1. **Type of Change:** Course hours

2. **From:**

| | |
|---|---|
| Department(s) | Health Studies |
| Career | <input type="checkbox"/> Undergraduate <input checked="" type="checkbox"/> Graduate |
| Academic Level | <input checked="" type="checkbox"/> Regular <input type="checkbox"/> Compensatory <input type="checkbox"/> Developmental <input type="checkbox"/> Remedial |
| Subject Area | Nutrition |
| Course Prefix & Number | DFN 621 |
| Course Title | Ethnic and Therapeutic Meal Patterns |
| Description | An in-depth study of ethnic food patterns and their influences on health, with emphasis on scientific principles of food preparation and meal planning for vulnerable population groups and those on medical nutrition therapy regimens, including experiential work preparing ethnic and therapeutic recipes. |
| Pre/ Co Requisites | |
| Credits | 4 |
| Hours | 4 |
| Liberal Arts | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Course Attribute (e.g. Writing Intensive, WAC, etc) | N/A |
| General Education Component | <input checked="" type="checkbox"/> Not Applicable <input type="checkbox"/> Required <input type="checkbox"/> English Composition <input type="checkbox"/> Mathematics <input type="checkbox"/> Science <input type="checkbox"/> Flexible <input type="checkbox"/> World Cultures <input type="checkbox"/> US Experience in its Diversity <input type="checkbox"/> Creative Expression <input type="checkbox"/> Individual and Society |

| | |
|--|------------------------|
| | _____ Scientific World |
|--|------------------------|

3. **To:**

| | |
|---|--|
| Department(s) | Health Studies |
| Career | <input type="checkbox"/> Undergraduate <input checked="" type="checkbox"/> Graduate |
| Academic Level | <input checked="" type="checkbox"/> Regular <input type="checkbox"/> Compensatory <input type="checkbox"/> Developmental <input type="checkbox"/> Remedial |
| Subject Area | Nutrition |
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| Pre/ Co Requisites | |
| Credits | 4 |
| Hours | <u>5 (3 lecture, 2 lab)</u> |
| Liberal Arts | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Course Attribute (e.g. Writing Intensive, WAC, etc) | |
| General Education Component | <input checked="" type="checkbox"/> Not Applicable <input type="checkbox"/> Required <input type="checkbox"/> English Composition <input type="checkbox"/> Mathematics <input type="checkbox"/> Science <input type="checkbox"/> Flexible <input type="checkbox"/> World Cultures <input type="checkbox"/> US Experience in its Diversity <input type="checkbox"/> Creative Expression <input type="checkbox"/> Individual and Society <input type="checkbox"/> Scientific World |

4. **Rationale:**

DFN 621 requires both a lecture and lab in order to give students enough time to prepare recipes and engage with the course content, which has been expanded to cover the increasing attention to a wider variety of ethnic groups, foods and dietary-related health conditions.

5. **Date of departmental approval: November 7, 2017**