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Scaffolded Research Skills Series for Nutrition and Dietetics Students: A Collaboration

Lee Ann Fullington
CUNY Brooklyn College

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Scaffolded Research Skills Series for Nutrition & Dietetics Students: A Collaboration

Lee Ann Fullington
Health Sciences Librarian/Assistant Professor
Brooklyn College Library

10 December 2019

Overview

- My role at Brooklyn College
- Background to the research skills series
- Preparing the series
- The current lesson plans and courses
- Next steps

Who Am I?

- Hired prior to Academic Year 2014-2015
- Reference and instruction librarian
 - Subject area instruction
 - ENGL 1012 instruction
- Bibliographer for HNSC, KINS, EESC, MATH, Urban Sustainability
- Practitioner-researcher
 - Qualitative methods

My First Semester...

- Adapted lesson plans from sessions taught in previous role at NYU
- Reflected on my instruction sessions for HNSC courses
- How can I improve these lesson plans to support student success?

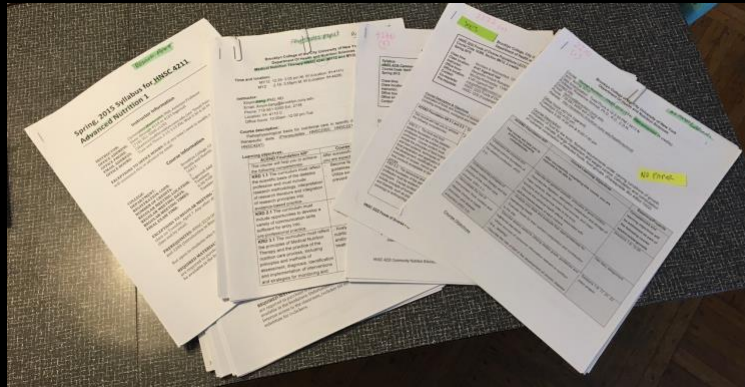
The conversation begins...

- Chatted informally with faculty after lessons
- Invited by Nutrition Steering Committee to discuss research skills building for undergraduates
- How can we collaborate to better support BS Health & Nutrition -- Foods and Nutrition/ Didactic Program in Nutrition and Dietetics students?

Document Analysis

- Syllabi mining
- Curriculum map (provided by Nutrition Steering Committee)
- DPD student handbook
 - ACEND KRDS
 - List of required courses and course sequences

Syllabi Mining



Curriculum Map

Course	Instructor	Antirequisite/Limitation (if any)	Objectives of Library Activities (if any)	Assignments	Activities used by students	Objective (Number)	ACSCC	Course	Notes
ANSC 1100 Park Course									
ANSC 2200 Psychology									
ANSC 2201 Physiology Lab									
ANSC 2219 Human Nutrition	Michelle Schuch			Extra credit assignment (20% of grade)	2201P test for extra credit 2201P test for extra credit 2201P test for extra credit 2201P test for extra credit 2201P test for extra credit				2219
ANSC 2220 Food Science	Allyse	Feedback on research	2220 make chapter reading ready to be used in related topics						
ANSC 2221 Food Science	Allyse	2221 1 1st semester							
ANSC 2222 Food Science	Allyse	2222 1st semester							
ANSC 2223 Food Science	Allyse	2223 1st semester							
ANSC 2224 Food Science	Allyse	2224 1st semester							
ANSC 2225 Food Science	Allyse	2225 1st semester							
ANSC 2226 Food Science	Allyse	2226 1st semester							
ANSC 2227 Food Science	Allyse	2227 1st semester							
ANSC 2228 Food Science	Allyse	2228 1st semester							
ANSC 2229 Food Science	Allyse	2229 1st semester							
ANSC 2230 Food Science	Allyse	2230 1st semester							
ANSC 2231 Food Science	Allyse	2231 1st semester							
ANSC 2232 Food Science	Allyse	2232 1st semester							
ANSC 2233 Food Science	Allyse	2233 1st semester							
ANSC 2234 Food Science	Allyse	2234 1st semester							
ANSC 2235 Food Science	Allyse	2235 1st semester							
ANSC 2236 Food Science	Allyse	2236 1st semester							
ANSC 2237 Food Science	Allyse	2237 1st semester							
ANSC 2238 Food Science	Allyse	2238 1st semester							
ANSC 2239 Food Science	Allyse	2239 1st semester							
ANSC 2240 Food Science	Allyse	2240 1st semester							
ANSC 2241 Food Science	Allyse	2241 1st semester							
ANSC 2242 Food Science	Allyse	2242 1st semester							
ANSC 2243 Food Science	Allyse	2243 1st semester							
ANSC 2244 Food Science	Allyse	2244 1st semester							
ANSC 2245 Food Science	Allyse	2245 1st semester							
ANSC 2246 Food Science	Allyse	2246 1st semester							
ANSC 2247 Food Science	Allyse	2247 1st semester							
ANSC 2248 Food Science	Allyse	2248 1st semester							
ANSC 2249 Food Science	Allyse	2249 1st semester							
ANSC 2250 Food Science	Allyse	2250 1st semester							
ANSC 2251 Food Science	Allyse	2251 1st semester							
ANSC 2252 Food Science	Allyse	2252 1st semester							
ANSC 2253 Food Science	Allyse	2253 1st semester							
ANSC 2254 Food Science	Allyse	2254 1st semester							
ANSC 2255 Food Science	Allyse	2255 1st semester							
ANSC 2256 Food Science	Allyse	2256 1st semester							
ANSC 2257 Food Science	Allyse	2257 1st semester							
ANSC 2258 Food Science	Allyse	2258 1st semester							
ANSC 2259 Food Science	Allyse	2259 1st semester							
ANSC 2260 Food Science	Allyse	2260 1st semester							
ANSC 2261 Food Science	Allyse	2261 1st semester							
ANSC 2262 Food Science	Allyse	2262 1st semester							
ANSC 2263 Food Science	Allyse	2263 1st semester							
ANSC 2264 Food Science	Allyse	2264 1st semester							
ANSC 2265 Food Science	Allyse	2265 1st semester							
ANSC 2266 Food Science	Allyse	2266 1st semester							
ANSC 2267 Food Science	Allyse	2267 1st semester							
ANSC 2268 Food Science	Allyse	2268 1st semester							
ANSC 2269 Food Science	Allyse	2269 1st semester							
ANSC 2270 Food Science	Allyse	2270 1st semester							
ANSC 2271 Food Science	Allyse	2271 1st semester							
ANSC 2272 Food Science	Allyse	2272 1st semester							
ANSC 2273 Food Science	Allyse	2273 1st semester							
ANSC 2274 Food Science	Allyse	2274 1st semester							
ANSC 2275 Food Science	Allyse	2275 1st semester							
ANSC 2276 Food Science	Allyse	2276 1st semester							
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ANSC 2278 Food Science	Allyse	2278 1st semester							
ANSC 2279 Food Science	Allyse	2279 1st semester							
ANSC 2280 Food Science	Allyse	2280 1st semester							
ANSC 2281 Food Science	Allyse	2281 1st semester							
ANSC 2282 Food Science	Allyse	2282 1st semester							
ANSC 2283 Food Science	Allyse	2283 1st semester							
ANSC 2284 Food Science	Allyse	2284 1st semester							
ANSC 2285 Food Science	Allyse	2285 1st semester							
ANSC 2286 Food Science	Allyse	2286 1st semester							
ANSC 2287 Food Science	Allyse	2287 1st semester							
ANSC 2288 Food Science	Allyse	2288 1st semester							
ANSC 2289 Food Science	Allyse	2289 1st semester							
ANSC 2290 Food Science	Allyse	2290 1st semester							
ANSC 2291 Food Science	Allyse	2291 1st semester							
ANSC 2292 Food Science	Allyse	2292 1st semester							
ANSC 2293 Food Science	Allyse	2293 1st semester							
ANSC 2294 Food Science	Allyse	2294 1st semester							
ANSC 2295 Food Science	Allyse	2295 1st semester							
ANSC 2296 Food Science	Allyse	2296 1st semester							
ANSC 2297 Food Science	Allyse	2297 1st semester							
ANSC 2298 Food Science	Allyse	2298 1st semester							
ANSC 2299 Food Science	Allyse	2299 1st semester							
ANSC 2300 Food Science	Allyse	2300 1st semester							

ACEND Accreditation Standards

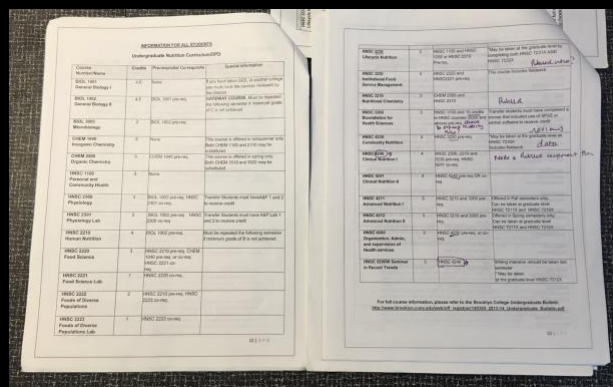
Standard 5: Curriculum and Learning Activities Core Knowledge Requirements for Dietetics and Nutrition (KRDNs)

Domain 1. Scientific and Evidence Base of Practice:
Integration of scientific information and translation of research into practice.

Upon completion of the program, graduates are able to:

- KRDN 1.1 Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.
- KRDN 1.2 Use current information technologies to locate and apply evidence-based guidelines and protocols.
- KRDN 1.3 Apply critical thinking skills.

Required DPD Courses



Rationale for Series

- “Chunk” the lessons to build skills in a logical manner (scaffolding)
- Spread across curriculum rather than try to do it all in a “one shot” lesson
- Goal is to develop a “toolkit” for professional practice

Pilot Version Fall 2016

2210 Human Nutrition	Health Information and the Internet
2222 Foods of Diverse Populations	Library databases/searching/ citation management
3210 Nutritional Chemistry	Introduction to PubMed
4230 Community Nutrition Education	NYC health and demographic data
4241 Clinical Nutrition	Advanced PubMed
5290W Recent Trends (capstone)	Pulling it all together: Using PubMed, Scopus, Google Scholar

Current Series

2210 Human
Nutrition

2222 Foods of
Diverse
Populations

4211 Advanced
Nutrition 1

4230
Community
Nutrition
Education

4250 Integrative
Nutrition and
Functional
Foods

5290W Seminar
in Recent
Trends in
Nutrition

Lesson 1: Online Health Information Literacy

HNSC 2210 Human Nutrition

Learning Objectives:

- Distinguish between and articulate the differences between health information sources found on the web.
- Understand the difference in searching library databases and search engines such as Google.

Assignment:

In class group discussion: Evaluate an online source of choice.

Would you use this source for a research paper? Why or why not?

Lesson 2: Using Online Databases and Citation Management Tools

HNSC 2222 Foods of Diverse Populations

Learning Objectives:

- Describe databases appropriate for interdisciplinary nutrition research (Medline, CINAHL, SocINDEX).
- Construct searches using Boolean logic. Access and download full text articles.

Assignment:

Annotated bibliography: 8 of 10 sources must be peer reviewed scholarly articles, APA style citations

Lesson 3: Introduction to PubMed

HNSC 4211 Advanced Nutrition 1

Learning Objectives:

- Construct basic searches in *PubMed*.
- Describe what MeSH terms are and how to use them effectively for searches.
- Access full text (free and subscription) via library link to *PubMed*.

Assignment:

Using *PubMed*, search for and choose a scientific article about hypertension or osteoporosis
Write evaluative report about the scientific article.

Lesson 4: Finding Health and Demographic Data

HNSC 4230 Community Nutrition Education

Learning Objectives:

- Locate and use NYC demographic and health data.
- Understand the role of data in evidence-based decision making and nutrition programs.

Assignment:

Develop a nutrition program for a particular NYC neighborhood. Using data, statistics, and literature demonstrate the evidence for your particular program. Term paper and group presentation.

Lesson 5: Searching for Complementary Health Information

HNSC 4250 Integrative Nutrition and Functional Foods

Learning Objectives:

- Locate systematic reviews using Cochrane Library and PubMed
- Locate complementary therapies info in AltHealthWatch, PubMed
- Use filters and MeSH terms effectively for PubMed

Assignment: Evidence-based short report about an alternative nutrition therapy

Lesson 6: Putting It All Together—Using Your Research Toolkit

HNSC 5290W Seminar in Recent Trends in Nutrition

Learning Objectives:

- Create search strategies for various databases for individual research project.
- Use Scopus and Google Scholar to find related studies/ research by tracking citations.
- Understand the research process and the value of using a combination of tools.

Assignment:

Individual term paper and seminar presentation on a nutrition trend. Min. 10 scholarly sources

Assessing the Series

- Short, optional [feedback survey](#) posted to Blackboard at end of semester
- 4211 midterm exam includes a few questions about the PubMed lesson
- Meet with Nutrition Steering Committee each semester to check in
- Observe student presentations in 4230 each semester

Next Steps

In collaboration with Nutrition Steering and faculty:

- Determine more formal evaluation mechanisms and implement
- Update lesson plans/assignments in accordance with new ACEND requirements for RD

Thank you!

Many thanks to my colleagues in the DPD program and to the Nutrition Steering Committee

Questions? Comments? Feedback?

LAFullington@brooklyn.cuny.edu