888*. Master's Project
Fall, Spring, Summer. 1 to 6 credits.
May reenroll for a maximum of 8 credits.
R: Open only to graduate students in the
Department of Human Environment and Design.
Master's degree Plan B project. Participation in a
project in apparel and textiles, interior design and
human environment, or merchandising management.
QA: HED 890

889*. Master's Thesis Research
Fall, Spring, Summer. 1 to 7 credits.
May reenroll for a maximum of 20 credits.
R: Open only to graduate students in the
Department of Human Environment and Design.
QA: HED 899

900*. Decision Processes in Design and Management
Spring. 3(0-0)
E: Human Environment: Design & Management
Theoretical analysis and application of decision processes
appropriate to the design and management of human
environment. Philosophy and methods of productive user participation in environmental change.

901*. Professional Issues, Grants & Publications
Fall. 3(0-0)
R: 6 and above
Development of critique and comment related to professional issues. Strategies and techniques related to successful grantsmanship and the design and dissemination of academic communication.

902*. Research Seminar Development
Spring. 1(0-0)
E: Human Environment: Design and Management
Student, faculty, and guest presentations of selected topics related to advanced study in human environment and design. Critical analysis of presented research methodology, statistical procedures, and interpretation of results.

903*. Doctoral Research Presentation
Spring. 2(0-0)
F: HED 902 or concurrently; approval of department. R: 6 and above Human Environment: Design and Management
Synthesis and application of research findings through delivery of a research presentation.

HUMAN MEDICINE
HM

501. Preceptorship Training
Fall, Spring, Summer. 1 to 8 credits.
May reenroll for a maximum of 24 credits. Interdepartmental with the Department(s) of Family Practice.
R: One year of graduate-professional program in College of Human Medicine. Field experience in primary care.
QA: HM 500

511*. Infectious Disease and Immunology
Fall. 3(-)
R: Open only to graduate-professional students in College of Human Medicine. Not open to first year students.
Basic sciences applied to clinically relevant situations. Problem-based small group experiences.

512*. Development and Behavior
Fall. 2(-)
R: Open only to graduate-professional students in College of Human Medicine. Not open to first year students.
Basic sciences applied to clinically relevant situations. Problem-based small group experiences.

513*. Neurological and Musculoskeletal Domain
Fall. 5(-)
R: Open only to graduate-professional students in College of Human Medicine. Not open to first year students.
Basic sciences applied to clinically relevant situations. Problem-based small group experiences.

514*. Major Mental Disorders
Fall. 2(-)
R: Open only to graduate-professional students in College of Human Medicine. Not open to first year students.
Basic sciences applied to clinically relevant situations. Problem-based small group experiences.

515*. Cardiovascular Domain
Fall. 4(-)
R: Open only to graduate-professional students in College of Human Medicine. Not open to first year students.
Basic sciences applied to clinically relevant situations. Problem-based small group experiences.

516*. Pulmonary Domain
Spring. 2(-)
R: Open only to graduate-professional students in College of Human Medicine. Not open to first year students.
Basic sciences applied to clinically relevant situations. Problem-based small group experiences.

517*. Renal and Urinary Domain
Spring. 2(-)
R: Open only to graduate-professional students in College of Human Medicine. Not open to first year students.
Basic sciences applied to clinically relevant situations. Problem-based small group experiences.

518*. Digestive Domain
Spring. 3(-)
F: Block 1 R: Open only to graduate-professional students in College of Human Medicine. Not open to first year students.
Basic sciences applied to clinically relevant situations. Problem-based small group experiences.

519*. Metabolic and Endocrine and Reproductive Domain
Spring. 3(-)
F: Block 1 R: Open only to graduate-professional students in College of Human Medicine. Not open to first year students.
Basic sciences applied to clinically relevant situations. Problem-based small group experiences.

520*. Dermatologic and Allergy Domain
Spring. 1(-)
F: Block 1 R: Open only to first year students.
Open only to graduate-professional students in College of Human Medicine.
Basic sciences applied to clinically relevant situations. Problem-based small group experiences.

521. Clinical Skills I
Fall. 2(1-2)
R: Graduate Professional students in College of Human Medicine.
Basic principles of doctor-patient relationship, core interviewing techniques. Exposure to clinical arena.

522. Clinical Skills II
Spring. 3(1-2)
F: HM 531 R: Graduate-professional students in College of Human Medicine.
Adult screening physical examination and its integration with data-gathering skills.

531. Clinical Skills III
Summer. 1(1-2)
P: HM 531 R: Graduate-professional students in College of Human Medicine.
Age specific screening examinations and integration with data-gathering skills.

532. Hematopoietic and Neoplastic Disease
Spring. 3(-)
F: Block 1 R: Open only to first year students.
Open only to graduate-professional students in College of Human Medicine.
Basic sciences applied to clinically relevant situations. Problem-based small group experiences.

533. Comprehensive Domain
Spring. 1(-)
R: Open only to first year students. Open only to graduate-professional students in College of Human Medicine.
Basic sciences applied to clinically relevant situations. Problem-based small group experiences.

534. Human Development and Behavior
In Society
Summer. 5(4-2)
R: Graduate-professional students in College of Human Medicine.
Social science basic of medicine including social and cultural influences on health and behavior. Overview of normal growth and development throughout the life span.

535. Integrative Clinical Correlations I
Fall. 2(2-0)
P: ANT 551, ANT 552, PS 501 or all concurrently R: Graduate-professional students in College of Human Medicine.
Correlation of the principles of the basic biological and behavioral sciences with the discipline of clinical medicine using case presentations.

536. Integrative Clinical Correlations II
Spring. 2(2-0)
P: HM 571, ANT 582, ANT 582, PHM 592, PTH 542 or all concurrently R: Graduate-professional students in College of Human Medicine.
Correlation of the principles of the basic biological and behavioral sciences with the discipline of clinical medicine using case presentations.

537. Integrative Clinical Correlations III
Summer. 1(2-0)
P: HM 543, HM 572, PHD 593, PHM 563, RAD 533 or all concurrently R: Graduate-professional students in College of Human Medicine.
Correlation of the principles of the basic biological and behavioral sciences with the discipline of clinical medicine using case presentations.

538. Mentor Program
Fall, Spring, Summer. 1 to 2 credits.
May reenroll for a maximum of 3 credits.
R: Graduate-professional students in College of Human Medicine.
Dimensions of being a physician: skills needed to perform the job with patients and other medical workers. Current trends in the fields.

539. Special Problems in Human Medicine
Fall, Spring, Summer. 1 to 24 credits.
May reenroll for a maximum of 36 credits.
R: Graduate-professional students in College of Human Medicine.
Work under the direction of a faculty member on an experimental, theoretical, or applied problem that requires a broad, interdisciplinary approach.
HUMAN NUTRITION AND FOODS

150. Introduction to Nutrition and Food Science
Fall, Summer. 3(3-0)
Interdepartmental with the Department(s) of Food Science.
Nutrition needs in life stages from a human ecological perspective. Domestic and international factors affecting the availability of a safe, nutritious food supply. Relationships of food choices to health and disease. QP: HNF 102 OR FSC 101

200. Physical and Chemical Properties of Foods
Fall. 3(2-2)
P: CHEM 141 or concurrently. R: NONE NONE NONE
Interrelationships between basic physical and chemical principles and food preparation: composition, methods of preparation, meal planning, evaluation, quality standards and comparative analysis. QP: CHEM 141 QA: HNF 200

220. Basic Skills in Dietetic Practice
Spring. 2(1-2)
P: CPS 100 or CPS 130 or CPS 131; HNF 150 or HNF 311; STT 200 or C: STT 201 or R: Not open to freshmen. Open only to students in the Department of Food Science and Human Nutrition. Evaluation and communication of scientific and consumer information. Sources of reliable food and nutrition information. Statistics. Nutritional epidemiology, nutrient composition, and computer diet analysis. QP: HNF 102 OR HNF 200 OR FSC 101 QA: HNF 220

300. Experimental Approaches to Foods
Spring. 3(3-2)
P: HNF 200, CHEM 143. R: Open only to Dietetics and Human Nutrition majors. Not open to students with credit in FSC 401. Effects of various treatments on chemical and physical properties of carbohydrates, proteins, lipids and other constituents of foods. Effects of changes in chemical and physical properties on functional and sensory attributes of foods. QP: HNF 200 CHEM 143 QA: HNF 300

311. Principles of Human Nutrition
Spring. 3(3-0)
P: BCH 200. R: None None None
A human ecological approach to identification, function and food sources of nutrients required by humans. Normal metabolism. Effects of deficiencies or excesses of specific nutrients on metabolism. QP: BCH 200 QA: HNF 311

350. Food and the Consumer
Fall. 3(3-0)
P: HNF 200; EC 200 or EC 201; MTA 302 or concurrently.
Introduction to consumer behavior relative to food and food services. Food consumption and expenditure trends. Factors influencing food consumption and expenditure. Consumer advocacy and consumerism. QP: HNF 200 EC 201 MTA 302 or CONCURR

375. Community Nutrition
Spring. 3(3-0)
P: HNF 130 or HNF 311.
Dietary and anthropometric assessment of population groups. Policies, programs and resources available to address community nutritional needs. QP: HNF 102 QA: HNF 375

379. Basic Nutritional Counseling
Spring. 3(2-3)
P: HNF 150 or HNF 311. R: Not open to freshmen. Open only to students in Department of Food Science and Human Nutrition.

400. Art and Science of Food Preparation
Spring. 4(1-3)
P: HNF 200
Art and science of food preparation in relation to cost, health, and historical, regional, ethnic, and religious customs. Product evaluation using sensory techniques. QP: HNF 200 QA: HNF 400

404. Social Aspects of Foods
Spring. 3(3-0)
R: Not open to freshmen and sophomores.
One ISS or R: HNF 200 or HNF 311.
Factors impacting food consumption from a human ecological perspective. International and national food consumption patterns. Geographic, political, and economic aspects of food consumption. Food availability and distribution. Family structure, taboos, etc. QP: HNF 300 OR FSC 300 QA: HNF 404

410. Sensory Assessment of Foods
Spring. 3(3-0)
P: STT 201 or STT 315 or STT 464; HNF 200 or FSC 401. R: Open only to majors in Department of Food Science and Human Nutrition.
Discriminative, consumer and descriptive methods used to evoke, measure, analyze, and interpret sensory reactions to food characteristics. QP: STT 201 OR STT 315 OR STT 464 QA: HNF 310

440. Foodservice Operations
Fall. 3(3-0)
P: HNF 150 or HNF 311; HNF 200. R: Not open to freshmen and sophomores.
Processes, principles and control strategies in foodservice operations. Menu planning, procurement, and operation, storage and issues. Production, consumer distribution, safety and sanitation. QP: HNF 200 OR HNF 410 OR HNF 411 QA: HNF 440

441. Management of Foodservice Operations
Spring. 2(2-0)
P: HNF 440 R: Juniors and above R: None None
Human and material resources fiscal management using manual and electronic data processing strategies in foodservice operations. QP: HNF 440 QA: HNF 441

444. Computerized Foodservice Management Laboratory
Fall. 3(3-0)
P: CPS 100 or CPS 130; HNF 441. R: Open only to majors in Dietetics, Foods, Technology and Management, Human Nutrition, and Nutritional Sciences.
Use of prototype foodservice management software for inventory management, recipe adjustment, recipe and menu precasting, nutrient analysis, cost analysis, and other foodservice applications. QP: HNF 440 QA: HNF 441

445. Foodservice Management
Spring. 2(1-4)
P: HNF 441, MPH 265. R: Open only to seniors in Dietetics and graduate students in Human Nutrition, approval of department.

450. Contemporary Cases from the Food Industry
Spring. 3(3-0)
P: HNF 300, MTA 300, MTA 302. R: Open only to seniors and graduate students in the College of Agriculture and Natural Resources, College of Business, and College of Human Ecology. Analysis and interpretation of the consumer environment. Development of effective strategies and policies for the food industry. Case study approach. QP: MTA 300 MTA 302 QA: HNF 450

460. Advanced Human Nutrition
Fall. 3(3-0)
P: BCH 200 or BCH 401; HNF 150 or HNF 311; PSL 250.
Metabolism of carbohydrates, proteins, fats, vitamins, and minerals as related to dietary requirements and disease processes in humans. Recommended dietary allowances of nutrients. Metabolism of nutrient sources of dietary nutrients. QP: BCH 200 PSL 2410 OR PSL 492 QA: HNF 461 HNF 462

465. Nutrition and Human Development
Spring. 3(3-0)
P: HNF 460 or concurrently.
Role of nutrition in anatomical, physiological, and biochemical processes as related to human growth and development. Nutrition through the life cycle. Nutritional assessment and programs. QP: HNF 462 QA: HNF 463

470. Clinical Nutrition and Diets
Spring. 4(3-2)
P: BCH 200 or BCH 401; HNF 460; PSL 250 or PSL 431. R: Not open to freshmen and sophomores.
Anatomical, physiological and biochemical changes associated with diseases. Nutritional assessment. Use of modified diets as adjuvants to other therapies. QP: HNF 462 QA: HNF 470

475. Interpretation of Clinical Laboratory Tests in Dietetics
Fall. 3(3-0)
P: HNF 460 or concurrently.
Principles, procedures and interpretation of clinical laboratory tests. Interrelationships of nutrition and the biological sciences. Relationships of test results to dietary nutritional needs. QP: HNF 462 QA: HNF 475

480. Concepts of Human Nutrition Research Methods
Spring. 2(1-3)
P: HNF 311 or HNF 460; PSC 465. R: Open only to seniors and graduate students. Approval of department.
Issues and techniques involved in nutrition research with humans and animals. Guided laboratory experience plus independent project.