

**Descriptions—Human Environment and Design of Courses**

**899. Master's Thesis Research**  
 Fall, Spring, Summer. 1 to 7 credits. A student may earn a maximum of 20 credits in all enrollments for this course.  
 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(3-0)  
 R: Open only to doctoral students in Human Environment: Design and Management.  
 Theory and practice of decision processes in the design and management of human environments. Philosophy and methods of participation in environmental change.

**901. Research Problems in Human Environment and Design**  
 Fall. 3(3-0)  
 P: FCE 880 or approval of department. R: Open only to doctoral students in Human Environment: Design and Management.  
 Identification of researchable problems in apparel and textiles, interior design and facilities management, and merchandising management. Strategies and techniques for preparing grant proposals and documents for publication.

**902. Research Seminar**  
 Spring. 2(2-0)  
 P: HED 901 or concurrently. R: Open only to doctoral students in Human Environment: Design and Management.  
 Intensive study in an area of apparel and textiles, interior design and facilities management, or merchandising management.

**HUMAN MEDICINE HM**  
**College Of Human Medicine**

**501. Preceptorship Training**  
 Fall, Spring, Summer. 1 to 8 credits. A student may earn a maximum of 24 credits in all enrollments for this course. Interdepartmental with 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 credits.  
 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. Disorders of Behavior and Development**  
 Fall. 2 credits.  
 P: Completion of all Block I required courses R: Graduate professional students in College of Human Medicine.  
 Learn/apply advanced concepts of the basic sciences to clinically relevant situations. Done in integrated, problem-based small group experiences and other experiences

**513. Neurological and Musculoskeletal Domain**  
 Fall. 5 credits.  
 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 credits.  
 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 credits.  
 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.

**525. Pulmonary Domain**  
 Spring. 2 credits.  
 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.

**526. Renal and Urinary Domain**  
 Spring. 2 credits.  
 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.

**527. Digestive Domain**  
 Spring. 3 credits.  
 P: Block I. 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.

**528. Metabolic and Endocrine and Reproductive Domain**  
 Spring. 3 credits.  
 P: Block I. 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.

**529. Dermatologic and Allergy Domain**  
 Spring. 1 credit.  
 P: Block I. R: Not open 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.

**531. 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.

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

**533. Clinical Skills III**  
 Summer. 1(1-2)  
 P: HM 532 R: Graduate-professional students in College of Human Medicine.  
 Age specific screening examinations and integration with data-gathering skills.

**534. Clinical Skills IV**  
 Fall. 2(1-2)  
 P: HM 533. R: Open only to graduate-professional students in College of Human Medicine.  
 Advanced interviewing and physical examination skills. Communication of patient-related data with the patient and other health professionals, orally and in writing. Problem solving.  
 QA: HM 522, HM 523, HM 524

**535. Clinical Skills V**  
 Spring, Summer. 2(1-2)  
 P: HM 534. R: Open only to graduate-professional students in College of Human Medicine.  
 Advanced interviewing and physical examination skills. oral case presentations and written medical records. Introductory problem solving skills.  
 QA: HM 522, HM 523, HM 524

**536. Comprehensive Domain**  
 Spring. 3 credits.  
 R: Not open 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.

**539. Hematopoietic/Neoplasia**  
 Spring. 2 credits.  
 P: Completion of all Block I required courses R: Graduate professional students in College of Human Medicine  
 Learn/apply advanced concepts of the basic sciences to clinically relevant situations. Done in integrated, problem-based small group experiences and other experiences

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

**546. The Social Context of Clinical Decisions**  
 Fall, Spring. 2(2-0)  
 P: Completion of Block I requirements. R: Open only to graduate-professional students in College of Human Medicine.  
 Social perspectives on medicine and medical care.  
 QA: HM 512, HM 513, HM 514

**547. The Social Context of Clinical Decisions II**  
 Spring. 2(2-0)  
 P: HM 546. R: Open only to graduate-professional students in College of Human Medicine.  
 Issues and concepts related to social and professional responsibilities of physicians.  
 QA: HM 512, HM 513, HM 514

**548. Medical Humanities Seminar**  
 Spring. 2(2-0)  
 P: HM 547. R: Open only to graduate-professional students in College of Human Medicine.  
 Issues related to the humanities and human values pertinent to medical practice.

**571. Integrative Clinical Correlations I**  
 Fall. 2(2-0)  
 P: ANT 551, BCH 521, PSL 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 disciplines of clinical medicine using case presentations.

**572. Integrative Clinical Correlations II**  
 Spring. 2(2-0)  
 P: HM 571, ANT 552, ANT 562, MPH 552, 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 disciplines of clinical medicine using case presentations.

**573. Integrative Clinical Correlations III**  
 Summer. 1(2-0)  
 P: HM 543, HM 572, PHD 523, PHM 563, RAD 553 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 disciplines of clinical medicine using case presentations.

**581. Mentor Program**  
 Fall, Spring, Summer. 1(0-2) A student may earn a maximum of 3 credits in all enrollments for this course.  
 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.

**582. Mentor Program Year II**  
Fall, Spring, 1(0-2) A student may earn a maximum of 2 credits in all enrollments for this course.

P: Completion of 3 credits of HM 581. R: Open only to graduate-professional students in College of Human Medicine.  
Continuing exploration of the dimensions of being a physician, professional skills needed to interact with patients and medical workers, and current trends in field.

**591. Special Problems in Human Medicine**  
Fall, Spring, Summer. 1 to 34 credits. A student may earn a maximum of 36 credits in all enrollments for this course.

R: Graduate-professional students in College of Human Medicine.  
Work under the direction of a faculty member on an experimental, theoretical, or applied program that requires a broad, interdisciplinary approach.

**605. Comprehensive Care Clerkship**  
Fall, Spring, Summer. 18 credits. Interdepartmental with Family Practice.

P: FMP 602. R: Open only to graduate-professional students in the College of Human Medicine.  
Comprehensive and longitudinal management of patients in ambulatory care settings.  
QA: HM 605

**608. Sub-Specialty Clerkships**  
Fall, Spring, Summer. 4 to 12 credits. A student may earn a maximum of 12 credits in all enrollments for this course.

P: FMP 602. R: Open only to graduate-professional students in College of Human Medicine.  
Hospital- and office-based clinical experiences in sub-specialties in medicine and surgery.  
QA: HM 608

**691. Research Clerkship**  
Fall, Spring, Summer. 2 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course.

P: HM 690 or approval of community research director. R: Open only to graduate-professional students in College of Human Medicine.  
Biological, behavioral, or clinical research project.  
QP: HM 690 QA: HM 690

## HUMAN NUTRITION AND FOODS HNF

### Department of Food Science and Human Nutrition College Of Human Ecology

**150. Introduction to Nutrition and Food Science**  
Fall, Spring, Summer. 3(3-0) Interdepartmental with 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.  
QA: HNF 102, FSC 101

**200. Physical and Chemical Properties of Foods**  
Fall. 3(2-2)

P: CEM 141 or concurrently.  
Interrelationships between basic physical and chemical principles and food preparation: composition, methods of preparation, meal planning, evaluation, quality standards and comparative analysis.  
QP: CEM 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 STT 201. 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, CPS 100 or CONCURRENTLY QA: HNF 290

**300. Experimental Approaches to Foods**  
Spring. 3(2-3)

P: HNF 200, CEM 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, CEM 143 QA: HNF 300

**311. Principles of Human Nutrition**  
Spring. 3(3-0)

P: BCH 200.  
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 411

**350. Food and the Consumer**  
Fall. 3(3-0)

P: HNF 200; EC 201 or EC 202; ML 302 or concurrently.

Introduction to consumer behavior relative to food and food services. Food consumption and expenditure trends. Factors influencing food consumption and expenditures. Consumer advocacy and consumerism.  
QP: HNF 200, EC 201, ML 302 or CONCURRENTLY

**375. Community Nutrition**  
Fall. 3(3-0)

P: HNF 150 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.  
Interviewing. Medical records and dietary history. Assessment of nutritional status. Planning, implementing, and evaluating nutritional programs. Quality assurance. Professional ethics.  
QP: HNF 102 or HNF 411 QA: HNF 379

**400. Art and Science of Food Preparation**  
Spring. 1 credit.

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. Offered half of semester.  
QP: HNF 200 QA: HNF 406L

**404. Food Product Development**  
Fall. 4(3-3)

P: FSC 401 or HNF 300. R: Not open to freshmen and sophomores.  
Functions of proteins, carbohydrates, and fats, and their interactions with other food ingredients. Objective and sensory food evaluation techniques.  
QP: HNF 300 or FSC 333 QA: HNF 403, HNF 404

**406. Sociocultural Aspects of Food**  
Spring. 3(3-0)

R: Not open to freshmen and sophomores. One ISS "B" course option or concurrently.  
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, religion, and food related health problems.  
QA: HNF 406

**410. Sensory Assessment of Foods**  
Spring. 2(1-2)

P: STT 200 or STT 201 or STT 315 or STT 421 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 422 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.  
Principles, processes and control strategies in foodservice operations. Menu planning, procurement, and on-premise storage and issue. Production, consumer distribution, safety and sanitation.  
QP: HNF 200 or HNF 102 or HNF 411 QA: HNF 440

**441. Management of Foodservice Operations**  
Spring. 2(2-0)

P: CPS 100 or CPS 130 or CPS 131; HNF 440; MGT 310 or concurrently. R: Not open to freshmen and sophomores.  
Fiscal management of human and material resources in food service operations. Application of manual and electronic data processing strategies to analyze and control costs.  
QP: HNF 440 QA: HNF 441

**444. Computerized Foodservice Management Laboratory**  
Spring. 1(0-3)

P: CPS 100 or CPS 130 or CPS 131; HNF 441 or concurrently. 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 Experience**  
Spring. 2 credits.

P: HNF 441 or concurrently; MPH 205. R: Open only to seniors in Dietetics and graduate students in Human Nutrition. Approval of department.  
Receipt, storage, preparation and service of foods. Safety and sanitation. Design, layout, and care of equipment. Costing. Meal tickets required. Offered half of semester.  
QP: HNF 440, MPH 200 or MPH 301 QA: HNF 440P

**450. Contemporary Cases from the Food Industry**  
Spring. 3(3-0)

P: HNF 350. R: Open only to seniors in the Department of Food Science and Human Nutrition.  
Analysis and interpretation of the consumer environment. Development of effective strategies and policies for the food industry. Case study approach.  
QP: ML 300, ML 302 QA: HNF 415

**460. Advanced Human Nutrition**  
Fall. 5(5-0)

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 nutrients. Food sources of nutrients.  
QP: BCH 200, PSL 241 or PSL 432 QA: HNF 461, HNF 462

**463. Nutrition and Human Development**  
Fall. 3(3-0)

P: HNF 460 or concurrently.  
Role of nutrients in anatomical, physiological, and biochemical processes as related to human growth and development. Nutrition throughout the life cycle. Nutritional assessment and programs.  
QP: HNF 462 QA: HNF 463

**470. Clinical Nutrition and Dietetics**  
Spring. 4(3-12)

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 adjuncts to other therapies.  
QP: HNF 462 QA: HNF 470, HNF 470P