Human Nutrition and Foods—Descriptions of Courses

400. Foodservice Operations
Fall, 3(3-0)
• P: HNF 160 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, 3(3-0)
• 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 foodservice 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(1-0)
• 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 Science.
Use of prototype foodservice management software for inventory management, recipe adjustment, recipe and menu costing, nutritional 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.
QP: HNF 440; MPH 200 and MPH 301 QA: HNF 440

450. Contemporary Cases from the Food Industry
Spring, 3(3-0)
• P: HNF 469 or concurrently.
R: Open only to seniors in Dietetics and graduate students in 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 502 QA: HNF 415

460. Advanced Human Nutrition
Fall, 5(3-0)
• P: BCH 200 or BCH 401; HNF 150 or HNF 311; PSL 250. R: Metabolism of carbohydrates, proteins, fats, vitamins, and minerals as related to dietary requirements and disease processes in humans. Recommended daily 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 469 or concurrently.
Role of nutrients in amniotic, physiological, and biochemical processes as related to human growth and development. Nutritional changes throughout the life cycle. Nutritional assessment and programs.
QP: HNF 462 QA: HNF 463

470. Clinical Nutrition and Dietsics
Spring, 4(3-2)
• P: BCH 402 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 482 QA: HNF 470, HNF 470P
Descriptions—Human Nutrition and Foods of Courses

473. Interpretation of Clinical Laboratory Tests in Diets
Fall, 3(0-0)
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 total nutritional care.
QA: HNF 462 QA: HNF 473

480. Concepts of Human Nutrition Research Methods
Spring, 3(I-3)
P: HNF 311 or HNF 466; FSC 455. 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.
QA: HNF 411 or HNF 461, HNF 462, FSC 455

490. Independent Study
Fall, Spring, Summer. 1 to 10 credits. A student may earn a maximum of 10 credits in all enrollments for this course. R: Open only to juniors and seniors. Approval of department.
Individual study of selected topics in foods, foodservice management or nutrition.
QA: HNF 495

490H. Honors Independent Study
Fall, Spring, Summer. 1 to 10 credits. A student may earn a maximum of 10 credits in all enrollments for this course. R: Not open to freshmen and sophomores. Open only to honors students. Approval of instructor. Individual study of selected topics in foods, foodservice management or nutrition.
QA: HNF 499H

494. Practicum
Fall, Spring, Summer. 1 to 10 credits. A student may earn a maximum of 10 credits in all enrollments for this course. R: Open only to majors in Department of Food Science and Human Nutrition. Approval of department. Professional experience in selected settings and organizations under faculty supervision.
QA: HNF 489

496. Human Nutrition and Chronic Diseases
Fall of odd-numbered years. 3(3-0)
R: Open only to graduate students in Food Science, Human Nutrition, and Nursing.
Dietary intervention and treatment of chronic diseases: obesity, cardiovascular disease, diabetes, gastrointestinal disorders, and cancer.
QA: HNF 482, BCH 491

497. Community Nutrition Assessment
Spring, 3(2-2)
R: Open only to graduate students in Food Science, Human Nutrition, and Nursing.
Nutritional assessment of population groups in community settings; perception of national and international health data.
QA: HNF 482, CEP 405 or DEPT APPROVAL

890. Supervised Individual Study
Fall, Spring, Summer. 1 to 3 credits. A student may earn a maximum of 6 credits in all enrollments for this course. R: Open only to graduate students in Food Science and Human Nutrition. Students are limited to a combined total of 10 credits in HNF 890 and HNF 894. Factual supervised study of nutrition areas of individual interest.
QA: HNF 482 QA: HNF 813A, HNF 815B, HNF 815C

891. Topics in Human Nutrition (MTC)
Fall, Spring, Summer. 1 to 3 credits. A student may earn a maximum of 12 credits in all enrollments for this course. R: Open only to graduate students. Current topics in applied and basic human nutrition.
QA: HNF 840

892. Nutrition Seminar
Fall, Spring. 11(0) A student may earn a maximum of 6 credits in all enrollments for this course. Presentations by students on current topics in nutrition.
QA: HNF 800

894. Human Nutrition Practicum
Fall, Spring, Summer. 1 to 6 credits. A student may earn a maximum of 9 credits in all enrollments for this course. R: Open only to graduate students in Food Science and Human Nutrition. Students are limited to a combined total of 10 credits in HNF 890 and HNF 894. Approval of department. Experience in agencies or offices related to Human Nutrition. Field experience required.
QA: HNF 462

899. Master's Thesis Research
Fall, Spring, Summer. 1 to 10 credits. A student may earn a maximum of 20 credits in all enrollments for this course. R: Open only to masters students in Human Nutrition and Foods.
QA: HNF 899

925. Nutrition: Lipid and Carbohydrate Metabolism
Fall of even-numbered years. 3(3-0) Interdepartmental with Animal Science.
R: Open only to graduate students in Food Science, Human Nutrition, Animal Science, and Nursing, and to graduate-professional students. Regulatory aspects of lipid and carbohydrate metabolism as influenced by nutritional status.
QA: HNF 495

938. Nutrition: Metabolism and Function of Vitamins
Spring of even-numbered years. 3(3-0) Interdepartmental with Animal Science.
R: Open only to graduate students in Food Science, Human Nutrition, Animal Science, and Nursing, and to graduate-professional students. Regulatory roles of vitamins at cellular and molecular levels.
QA: BCH 453, ANS 313A or HNF 492 QA: HNF 495

999. Doctoral Dissertation Research
Fall, Spring, Summer. 1 to 34 credits. A student may earn a maximum of 50 credits in all enrollments for this course. R: Open only to doctoral students in Human Nutrition and Foods.
QA: HNF 999

INTEGRATIVE STUDIES IN ARTS AND HUMANITIES IAH

College of Arts and Letters

201. United States and the World (D)
Fall, Spring. 4(4-0)
P: Designed score of an English placement test or completion of a Tier 1 writing course. Concurrent registration in writing tutorial required for students receiving 1.0 or 1.5 in Tier 1 writing course. Major issues in development of US society and culture, presented in international and comparative context. Influences from native Americans, Europeans, Africans, and Asians. Organized historically, with thematic emphasis on literature and the arts.
R: ATL XX2 or ENG 101 or MC 122 or ENG 104 or LIB 151 QA: HST 125, HST 126

211A. Area Studies and Multicultural Cleencies: Africa (I)
Spring. 4(4-0)
P: IAH 201.

211B. Area Studies and Multicultural Cleencies: Asia (I)
Fall, Spring. 4(4-0)
P: IAH 201.

211C. Area Studies and Multicultural Cleencies: The Americas (D)
Fall, Spring. 4(4-0)
P: IAH 201.

211D. Area Studies and Multicultural Cleencies: The Middle East (I)
Fall. 4(4-0)
P: IAH 201.

212A. Great Ages: The Ancient World (I)
Fall, Spring. 4(4-0)
P: IAH 201.

212B. Great Ages: The European Renaissance
Fall of odd-numbered years. 4(4-0)
P: IAH 201.

212C. Great Ages: The Modern World (I)
Fall. 4(4-0)
P: IAH 201.

213A. Themes and Issues: Human Values and the Arts and Humanities
Fall. 4(4-0)
P: IAH 201.

213B. Themes and Issues: Moral Issues and the Arts and Humanities
Fall. 4(4-0)
P: IAH 201.

214A. Creative Arts and Humanities: Music and Society in the Modern World (D)
Fall of even-numbered years. 4(4-0)
P: IAH 201.

The arts and humanities of the modern world through the prism of music. Music traditions and methodologies in their historic context. Relationships of music creativity to societies in which it has been produced.