533 Clinical Skills III
Summer. 1(1-2) P:NM: (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:NM: (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.

535 Clinical Skills V
Spring. 2(1-2) P:NM: (HM 535) 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.

536 Comprehensive Domain
Spring. 2 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. 3 credits. P:NM: Block I. R: Open only to 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. 2(2-0) P:NM: Completion of Block I requirements. R: Open only to graduate-professional students in College of Human Medicine.

Social perspectives on medicine and medical care.

547 The Social Context of Clinical Decisions II
Spring. 2(2-0) P:NM: (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.

548 Medical Humanities Seminar
Spring. 2(2-0) P:NM: (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(0-2) P:NM: (ANT 551 or concurrently and BMB 551 or concurrently and PSL 501 or concurrently) R: Graduate-professional students in College of Human Medicine.

Correlation of the principles of the basic biological and behavioral sciences with disciplines of clinical medicine using case presentations.

572 Integrative Clinical Correlations II
Spring. 2(2-0) P:NM: (HM 571 or concurrently and ANT 552 or concurrently and ANT 562 or concurrently and MIC 552 or concurrently and PTH 542 or concurrently) R: Graduate-professional students in College of Human Medicine.

Correlation of the principles of the basic biological and behavioral sciences within the disciplines of clinical medicine using case presentations.

573 Integrative Clinical Correlations III
Summer. 1(2-0) P:NM: (HM 543 or concurrently and HM 572 or concurrently and PHD 523 or concurrently and PHM 563 or concurrently and RAD 553 or 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. 1(0-2) A student may earn a maximum of 6 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.

591 Special Problems in Human Medicine
Fall, Spring. 1 to 3 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 problem that requires a broad, interdisciplinary approach.

605 Comprehensive Care Clerkship
Fall, Spring. 4 to 20 credits. A student may earn a maximum of 20 credits in all enrollments for this course. Interdepartmental with Family Practice. P:NM: (FMP 602) R: Open only to graduate-professional students in College of Human Medicine.

Comprehensive and longitudinal management of patients in ambulatory care settings.

635 Core Competencies I
Fall. 2 credits. A student may earn a maximum of 6 credits in all enrollments for this course. Interdepartmental with Family Practice; Medicine; Pediatrics and Human Development. P:NM: (FMP 602) R: Open only to graduate-professional students in College of Human Medicine.

A weekly seminar addressing core knowledge and skills from an interdisciplinary perspective.

636 Core Competencies II
Spring. 2 credits. A student may earn a maximum of 6 credits in all enrollments for this course. Interdepartmental with Family Practice; Medicine. P:NM: (FMP 602) R: Open only to graduate-professional students in College of Human Medicine.

A weekly seminar addressing core knowledge and skills from an interdisciplinary perspective.

637 Core Competencies III
Spring, Summer. 2 credits. A student may earn a maximum of 6 credits in all enrollments for this course. Interdepartmental with Family Practice; Medicine; Obstetrics, Gynecology and Reproductive Biology; Pediatrics and Human Development; Surgery. P:NM: (FMP 602) R: Open only to graduate-professional students in College of Human Medicine.

A weekly seminar addressing core knowledge and skills from an interdisciplinary perspective.

691 Research Clerkship
Fall, Spring. 2 to 12 credits. A student may earn a maximum of 12 credits in all enrollments for this course. P:NM: (HM 690) or approval of community research director. R: Open only to graduate-professional students in the College of Human Medicine.

Biological, behavioral, or clinical research project.

HNF–Human Nutrition and Foods

HUMAN NUTRITION AND FOODS

Department of Food Science and Human Nutrition
College of Agriculture and Natural Resources
College of Human Ecology

150 Introduction to Human Nutrition
Fall, Spring. 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.

300 Experimental Approaches to Foods
Fall, Spring. 4(2-4) P:NM: Completion of Tier I writing requirement. P:NM: (CEM 143) R: Open to only to juniors or seniors in the Department of Food Science and Human Nutrition.

Effects of preparation methods and ingredient substitutions on chemical and physical properties of food constituents. Effects of changes in chemical and physical properties on functional and sensory attributes of foods.
Human Nutrition and Foods—HNF

311 Principles of Human Nutrition
Spring. 3(3-0) P:NM: (BMB 200)
Identification, function and food sources of nutrients required by humans. Normal metabolism. Effects of deficiencies or excesses of specific nutrients on metabolism.

320 Basic Skills in Dietetic Practice
Spring, Summer. 3(2-2) P:HM: (HNF 150 or HNF 311) R: Open to sophomores or juniors or seniors in the Dietetics, Nutritional Sciences or Food Science majors. SA: HNF 200
Nutrient composition of foods to meet nutritional needs for meal planning. Sources of reliable food and nutrition information. Evaluation and communication of scientific and consumer information. Concepts in nutritional epidemiology.

375 Community Nutrition
Fall. Summer. 3(3-0) P:NM: (HNF 150 or HNF 311)
A human ecological approach to dietary and anthropometric evaluation of population groups and policies, programs and resources available to address community nutritional needs.

376 Nutrition and Human Development
Spring. 3(3-0) P:HM: (HNF 150) RB: (PSL 250) SA: HNF 463

400 Art and Science of Food Preparation
Spring. 2(1-3) P:NM: (HNF 300 or concurrently) R: Open only to seniors in the Dietetics or Nutritional Sciences major or to graduate students in the Human Nutrition major.
Art and science of food preparation in relation to cost, health, and historical, regional, ethnic, and religious customs. Product evaluation using sensory techniques. Lecture offered full semester; laboratory offered half of semester.

406 Sociocultural Aspects of Food
Fall, Spring. 3(3-0) P:NM: ISS course or concurrently R: Open only to juniors or seniors.

410 Sensory Assessment of Foods
Spring. 2(1-2) P:NM: (HNF 300 or FSC 401) and (STT 200 or STT 201 or STT 315 or STT 421 or STT 464) R: Open only to majors in the Department of Food Science and Human Nutrition.
Discriminative, consumer and descriptive methods used to evoke, measure, analyze, and interpret sensory reactions to food characteristics.

440 Foodservice Operations
Fall. 4(4-0) P:NM: (HNF 150) R: Open only to juniors or seniors in the Dietetics or Nutritional Sciences major or to graduate students in the Human Nutrition major. SA: HNF 441
Principles, processes and control strategies in foodservice operations: menu planning, procurement, and on-premise storage and issuance. Purchasing, budgeting, service patterns, control management, ethics, marketing, production, safety and sanitation.

444 Computerized Foodservice Management Laboratory
Fall, Spring. 2(1-2) P:HM: (HNF 440 or concurrently) RB: Competency in computer spreadsheet applications. R: Open only to juniors or seniors in the Dietetics or Nutritional Sciences major or to graduate students in the Human Nutrition major.
Use of prototype management computer software for inventory management, recipe adjustment, recipe and menu precosting, nutrient analysis, cost analysis, accounting procedures, and other foodservice applications.

445 Foodservice Management Experience
Fall, Spring. 2 credits. Spring: Total for both half-semesters.. P:HM: (HNF 440 or concurrently) P:NM: (MIC 205) R: Open only to seniors in the Dietetics or Nutritional Sciences major or graduate students in the Human Nutrition major. Approval of department.

461 Advanced Human Nutrition: Carbohydrates, Lipids and Proteins
Fall. 3(3-0) P:HM: (BMB 200 or BMB 401 or concurrently) and (PSL 250 or PSL 432) SA: HNF 460
Energetics and metabolism of carbohydrates, proteins, and lipids as related to dietary requirements and disease processes in humans. Recommended dietary allowances. Food sources of nutrients.

462 Advanced Human Nutrition: Vitamins and Minerals
Fall. 3(3-0) P:HM: (HNF 461 or concurrently) SA: HNF 460

465 Nutritional Pathophysiology
Fall. 4(4-0) P:HM: (HNF 461 or concurrently and ANT 316) SA: HNF 473
Effects of specific pathophysiologic states on the function of target organs. Assessment of nutritional and medical status using laboratory tests. Putative mechanisms of action, efficacy, and safety of relevant alternative and complementary therapies will be addressed.

466 Medical Nutrition Therapy
Spring. 4(3-2) P:HM: (HNF 461 and HNF 462) and HNF 465) and completion of Tier I writing requirement. R: Open to juniors or seniors. SA: HNF 470 C: HNF 467 concurrently.
Anatomical, physiological and biochemical changes associated with diseases. Nutritional assessment. Use of modified diets as adjuncts to other therapies.

467 Outcome Measurement and Documentation in Medical Nutrition Therapy
Spring. 1(0-2) P:HM: (HNF 461 and HNF 462 and HNF 465) RB: Senior dietetic majors. SA: HNF 300 C: HNF 465 concurrently.
Planning, implementation, outcome measurement, and documentation in medical nutrition therapy (MNT). Clinical, behavioral and functional outcomes resulting from interventions in clinical and outpatient settings.

474 Drug-Nutrient Interactions
Spring. 2(2-0) P:NM: (HNF 461 and HNF 462) R: Open to juniors or seniors in the Department of Food Science and Human Nutrition.
Reciprocal effects of foods, nutrients, and dietary constituents and pharmacologic agents. Drug-nutrient interactions in high risk groups including the elderly. Drug-nutrient counseling.

475 Community Nutrition Applications
Spring. 1(0-2) P:HM: (HNF 375) R: Open to juniors or seniors.
Practice and evaluation of dietary and anthropometric nutritional assessment. Apply communication, advocacy and problem solving skills by identifying and addressing the nutrition needs and wants of a target population.

480 Concepts of Human Nutrition Research Methods
Spring. 2(1-3) P:HM: (BMB 401 and PSL 432) and completion of Tier I writing requirement. P:NM: (HNF 311 or HNF 461 or HNF 462 or FSC 455) R: Open only to seniors or graduate students in the Department of Food Science and Human Nutrition. Approval of department.
Issues and techniques involved in nutrition research with humans and animals. Guided laboratory experience plus independent project.

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 or seniors. Approval of department.
Individual study of selected topics in foods, foodservice management or nutrition.

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: Open to juniors or seniors. Open only to honors students. Approval of department.
Individual study of selected topics in foods, foodservice management or nutrition.

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 the Department of Food Science and Human Nutrition. Approval of department.
Professional experience in selected settings and organizations under faculty supervision.

807 Advanced Food Toxicology
Fall of even years. 3(3-0) Interdepartmental with Food Science; Animal Science. Administered by Department of Food Science and Human Nutrition. R: Approval of department.
Toxicology related to food safety. Metabolism of toxicants as influenced by food constituents, mutagenesis, and chemical carcinogenesis. Risk assessment.

840 Human Nutrition and Chronic Diseases
Fall of odd years. 3(3-0) Dietary intervention and treatment of chronic diseases: obesity, cardiovascular disease, diabetes, gastrointestinal disorders and cancer.
INTEGRATIVE MANAGEMENT

800 Managerial Skills
Fall, 1 credit. R: Open only to MBA students in the Program in Integrative Management. Approaches to effective group management in business organizations. Creating, maintaining, and leading work groups.

801 Firm Analysis
Fall, 1 credit. R: Open only to MBA students in the Program in Integrative Management. Faculty supervised analysis of the student's employing organization. Organization and financial structure. Information, accounting, operating, and marketing systems.

802 Environmental Analysis
Spring, 1 credit. R: Open only to MBA students in the Program in Integrative Management. Faculty supervised analysis of the student's employing organization. Organization and financial structure. Legal and financial environment. Human resource issues.

803 Strategic Analysis
Fall, 1 credit. R: Open only to MBA students in the Program in Integrative Management. Faculty supervised analysis of the student's employing organization. Strategy formulation and policy integration.

811 Financial Accounting Concepts
Summer, 2 credits. R: Open only to MBA students in the Program in Integrative Management. Financial reporting issues from a user's perspective. Measurement, valuation, and reporting concepts and issues. Analysis and use of financial accounting information for decision making.

812 Managerial Accounting Concepts
Fall, 1.5 credits. R: Open only to MBA students in the Program in Integrative Management. Accounting information for decision making and control: cost behavior patterns, activity-based costing, cost allocations, budgeting, transfer pricing, and accounting controls. Application of course concepts to work environment.

813 Information Systems
Fall, 1.5 credits. R: Open only to MBA students in the Program in Integrative Management. Information, process, and technology architectures of corporate information systems. Role of information in organizational control and decision making. Methods for evaluating effectiveness of information systems. Application of course concepts to the work environment.