Introduction to Human Nutrition
Fall, Spring, Summer. 3(3-0)
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.

Preview of Nutritional Sciences
Spring. 1(1-1) R: Open to only freshmen or sophomores.
Overview of nutritional sciences as a preprofessional major. Introduces students to faculty and research projects, enables students to participate in a directed research experience, and exposes students to various career opportunities.

Experimental Approaches to Foods
Fall, Spring. 4(2-4) P: Completion of Tier I writing requirement. RB: (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.

Basic Skills in Dietetic Practice
Spring. 3(4-0) P: HNF 150 or HNF 260 R: Open to sophomores or juniors or seniors in the Dietetics major. SA: HNF 220
Scope of the profession of dietetics. Foundation knowledge and skills for dietetics. Food patterns for health and disease management.

Community Nutrition
Fall, Summer. 2(2-0) P: HNF 150 or HNF 311 R: Open to sophomores or juniors or seniors.
Guidelines for dietary and anthropometric components of nutritional status, including health surveys. Agencies and programs that address food and nutritional needs of target populations throughout the life cycle.

Applied Community Nutrition
Fall. 4(3-2) P: HNF 320 R: Open to juniors or seniors in the Dietetics major.

Art and Science of Food Preparation
Spring. 2(3-2) P: HNF 300 or concurrently R: Open to seniors in the Dietetics major.
Art and science of food preparation in relation to cost, health, dietary modification, and historical, regional, ethnic, and religious customs. Product evaluation using sensory techniques. Offered half of semester.

Nutritional Needs in Life Stages
Fall, Spring. 3(3-0) P: HNF 150 or concurrently or (HNF 260 or concurrently) R: ISS course or concurrently. R: Open to Juniors or Seniors.

Foodservice Operations
Fall. 3(3-0) P: (HNF 150 or HNF 260) and (FSC 342 or concurrently) R: Open to juniors or seniors in the Dietetics major.
Principles, processes and control strategies in foodservice operations. Menu planning, procurement, and on-premise storage and issuance. Purchasing, ethics, production, safety and sanitation.

Foodservice Management Service Management
Fall, Spring. 3 credits. P: HNF 440 or concurrently RB: CSE 101 R: Open to juniors or seniors in the Dietetics major.
Human resources, budget and financial resources. Technology and marketing in food and nutrition service management. Utilizing prototype computer software for procurement, receiving, inventory management, recipe adjustment, nutrient analysis, budgets and accounting.

Foodservice Management Experience Service Management
Fall, Spring. 2 credits. P: HNF 440 or concurrently RB: MMG 205 R: Open to only to seniors in the Dietetics or Nutritional Sciences major. Approval of department.

Nutrition and Human Development
Fall, Spring. 3(3-0) P: HNF 375 and (PSSL 250 or concurrently) or PSSL 310 or PSSL 431 R: Open to juniors or seniors in the Dietetics major or in the Nutritional Sciences major. SA: HNF 463, HNF 376
Role of nutrients in anatomical, physiological, and biochemical processes as related to human growth and development. Nutrition throughout the life cycle. Nutritional assessment integrating the nutrition care process and age specific programs.

Eating Disorders
Summer. 3(3-0) P: HNF 150 or HNF 260 Treatment and prevention of anorexia nervosa, bulimia nervosa, and other eating disorders.

Sports and Cardiovascular Nutrition
Fall. 3(3-0) P: HNF 375 and (PSSL 250 or concurrently) or PSSL 310 or PSSL 431 and (BMB 200 or BMB 401 or BMB 461) R: Open to juniors or seniors in the Dietetics major.

Advanced Human Nutrition: Carbohydrates, Lipids and Proteins
Fall. 3(3-0) P: (BMB 200 or BMB 401 or BMB 461) and (PSSL 250 or PSSL 310 or PSSL 432) SA: HNF 460
Energetics and metabolism of carbohydrates, lipids, and proteins as related to dietary requirements and disease processes in humans. Recommended dietary allowances. Food sources of nutrients.
Human Nutrition and Foods—HNF

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

491 Topics in Human Nutrition
Fall, Spring, Summer. 1 to 4 credits. A student may earn a maximum of 10 credits in all enrollments for this course. P: HNF 150 or HNF 311
Selected topics of current interest in human 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.

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.

843 Community Nutritional Assessment
Spring of odd years. 3(2-2)
Nutritional assessment of population groups in community settings. Interpretation of national and international health data.

850 Advanced Clinical Nutrition and Professional Issues in Dietetic Practice
Fall, Spring. 1 to 3 credits. R: Approval of department.
Practice of dietetics and nutrition in foodservice, community and clinical settings. Integration of the American Dietetic Association’s codes of ethics and standards of professional practice.

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. A student may earn a maximum of 10 credits Students are limited to a combined total of 10 credits in HNF 890 and HNF 894. R: Open only to graduate students in the Department of Food Science and Human Nutrition.
Faculty supervised study of nutrition areas of individual interest.

891 Topics in Human Nutrition
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.

892 Nutrition Seminar
Fall, Spring. 1(1-0) A student may earn a maximum of 6 credits in all enrollments for this course.
Presentations by students on current topics in nutrition.

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

898 Master's Project
Fall, Spring, Summer. 1 to 5 credits. A student may earn a maximum of 5 credits in all enrollments for this course. P: HNF 150 or HNF 311
Directed scholarly participation in support of Plan B master's degree requirements in human nutrition.

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.
Master's thesis research.

935 Nutrition: Lipid and Carbohydrate Metabolism
Fall of even years. 3(3-0) Interdepartmental with Animal Science. Administered by Human Nutrition and Foods.
Regulatory aspects of lipid and carbohydrate metabolism as influenced by nutritional status.

936 Protein Nutrition and Metabolism
Spring of odd years. 3(3-0) Interdepartmental with Animal Science. Administered by Animal Science.

937 Mineral and Vitamin Nutrition and Metabolism
Spring of even years. 3(3-0) Interdepartmental with Animal Science. Administered by Animal Science. P: BMB 461 and BMB 462
Forms and locations of mineral elements in the body, metabolic functions, deficiencies, and toxicities, interrelationships and quantitative requirements. Significant vitamins and mineral interrelationships relative to bone metabolism, antioxidant health and erythropoiesis.

999 Doctoral Dissertation Research
Fall, Spring, Summer. 1 to 24 credits. A student may earn a maximum of 99 credits in all enrollments for this course. R: Open only to doctoral students in the Human Nutrition and Foods major.
Doctoral dissertation research.
