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

150 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.

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

300 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.

320 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.

375 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.

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

400 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.

406 Sociocultural Aspects of Food
Spring. 3(3-0) P: (HNF 150 or concurrently) or (HNF 260 or concurrently) RB: ISS course or concurrently. R: Open to juniors or seniors.

444 Food and Nutrition Services Management
Fall, Spring. 3(2-2) 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 services management. Utilizing prototype computer software for procurement, receiving, inventory management, recipe adjustment, nutrient analysis, budgets and accounting.

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

453 Nutrition and Human Development
Spring. 3(3-0) P: (HNF 375 or HNF 377) and (PRL 250 or concurrently) or PSL 310 or PSL 431 R: Open to juniors or seniors in the Dietetics major or in the Nutritional Sciences major or in the Nutritional Sciences minor. SA: 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.

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

461 Advanced Human Nutrition: Carbohydrates, Lipids and Proteins
Fall. 3(3-0) P: (BMB 200 or BMB 401 or BMB 461) and (PRL 250 or PSL 431 or PSL 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.

471 Medical Nutrition Therapy I
Fall. 3(3-2) P: ((HNF 461 or concurrently) and (HNF 462 or concurrently)) and completion of Tier I writing requirement)
Principles and methods used in nutrient analyses and nutritional assessment.

472 Medical Nutrition Therapy II
Spring. 3(3-2) P: HNF 471 R: Open to juniors or seniors. SA: HNF 470
Anatomical, physiological and biochemical changes associated with diabetes, gastrointestinal, cardiovascular and bariatric conditions. Nutrition assessment, nutrition diagnoses, interventions, monitoring and evaluation, documentation and quality improvement as guided by American Dietetic Association’s Nutrition Care Process. Interactions of diet therapies with other therapies including pharmacologic and complementary and alternative medicine.

475 Community Nutrition Applications
Spring. 1(0-2) P: 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 Human Nutrition Research Methods
Spring. 3(1-6) P: (HNF 461 and HNF 462 and HNF 463) and completion of Tier I writing requirement
Issues and techniques involved in nutrition research with humans and animals. Independent research and public presentation of projects.
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 juniors or seniors. 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, Summer. 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 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. R: Open to masters students in the Human Nutrition major.
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.

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.