NUTRITION AND DIETETICS (7760)

7760:120. Career Decisions in Nutrition. (1 Credit)
Exploration of the nutrition/dietetics profession, including academic/ internship routes, career opportunities, professional concepts and attributes. Self-assessment and goal setting with beginning portfolio development.

7760:132. Early Childhood Nutrition. (3 Credits)
Emphasis on nutrition as component of Early Childhood programs. Nutrition principles discussed in relation to self and young children. Prenatal and infant nutrition studied. Food as learning experience, menu planning, purchasing, sanitation, food labeling, storage and parent involvement included. For Family and Child Development Option, and an educational technology student.

7760:133. Nutrition Fundamentals. (3 Credits)
Study of basic nutrition concepts, contemporary issues, controversies; emphasis on macro/micro nutrient requirements for healthy individuals; analysis of a student’s dietary intake. Online section available.

7760:141. Food for the Family. (3 Credits)
Prerequisite: Permission of instructor. Application of nutrition to meal planning; problems in selecting, budgeting and preparing food; meal service.

7760:228. Introduction to Medical Nutrition Therapy. (3 Credits)
Prerequisites: 7760:133, 3150:110, 3150:111, 3150:112, and 3150:113. Introduction to Medical Nutrition Therapy will review basic metabolic and pathological conditions with emphasis on medical nutrition therapy strategies.

7760:250. Food Science Lecture. (3 Credits)

7760:251. Food Science Lab. (1 Credit)

7760:310. Food Systems Management I. (4 Credits)
Prerequisites: 7760:250 and [6200:201 or 2420:211]. Corequisite: 7760:315. Basic theoretical concepts in the management of dietetic food service systems and the practical application of principles and procedures in quantity food production and service.

7760:314. Food Systems I Field Experience. (2 Credits)
Development of quantity food preparation in community and health care agencies; identification of functions and resources involved in the food service systems.

7760:315. Food Systems Management I Clinical. (2 Credits)
Prerequisite: 7760:250. Corequisite: 7760:310. Development of quantity food preparation and supervisory skills in community agencies; identification of functions and resources involved in the management of food service systems.

7760:316. Science of Nutrition. (4 Credits)
In-depth characterization of composition, metabolism, physiological functions and interrelationships of nutrients. Analysis and interpretation of current literature; assessment of nutrition counseling techniques.

7760:321. Experimental Foods. (3 Credits)

7760:328. Medical Nutrition Therapy I. (3 Credits)
Prerequisites: [7760:133 or 7760:316], 7760:426, and 7760:443. Analysis of health care concepts and the medical nutrition therapy relationship. Consideration of nutritional implications of pathological conditions and alterations to diet for specific health issues or disorders.

7760:329. Medical Nutrition Therapy I Clinical. (2 Credits)

7760:340. Meal Management. (3 Credits)
Prerequisites: 7760:250 or 7760:141. Emphasis is on meal design, etiquette, nutritional adequacy, and application of management principles. Resource management is applied to all course activities, including restricted financial and special diet situations.

7760:400. Nutrition Communication & Education Skills. (4 Credits)
Prerequisites: 7760:228 and [7760:133 or 7760:316]. Theory and development of communication and education skills essential to dietetics practice; interpersonal communication; interviewing; nutrition counseling; education techniques, media, and current technology.

7760:403. Advanced Food Preparation. (3 Credits)
Prerequisite: 7760:141 or 7760:250. Study of advanced techniques of food preparation. Introduction to and interpretation of classic and foreign cuisines. Emphasis on individualized experiences, skill development and evaluation of procedures and results.

7760:412. Introduction to Regulatory Affairs. (3 Credits)
Organization and management in administration of food service systems; problems in administration of food service systems; problems in control of labor, time and cost. Field experience in food production. Study of regulations affecting the food industry, such as food labeling, nutrition labeling, food safety, and adulteration. Course includes discussion of regulatory agencies and their impact on the food industry.

7760:413. Food Systems Management II. (3 Credits)
Prerequisite: 7760:310. Advanced concepts in management of dietetic service systems relating to achievement of nutritional care goals.

7760:421. Special Problems in Nutrition and Dietetics. (1-3 Credits)
Additional study or apprentice experience in specialized field or preparation; group and individual experimentation.

7760:424. Nutrition in Life Cycle. (3 Credits)
Prerequisites: 7760:316 or 7760:426. Study of the physiological basis for nutritional requirements; interrelating factors which affect growth, development, maturation and nutritional status from conception through the elderly years.

7760:426. Human Nutrition. (3 Credits)

7760:428. Medical Nutrition Therapy II. (3 Credits)
Prerequisite: 7760:328. Continuation of 328. Medical Nutrition Therapy I with emphasis on more complex metabolic and pathological conditions with nutrition therapy strategies.
7760:429. Medical Nutrition Therapy II Clinical. (3 Credits)
Prerequisites: 7760:329, CP students only. Corequisite: 7760:428.
Supervised practice experience in health care facilities with application of principles of medical nutrition therapy learned in 7760:328, 428.

7760:430. Computer Assisted Food Service Management. (3 Credits)
Use of computer programs in application of management concepts for food service systems.

7760:443. Nutrition Assessment. (3 Credits)

7760:444. Medical Nutrition Therapy in Long Term Care. (2 Credits)
Prerequisite: CP students only, 7760:328 and 7760:329. Clinical experiences in long term care facilities for application of principles of nutritional care learned in 7760:328.

7760:447. Senior Seminar. (1 Credit)
Prerequisite: Senior standing. Consideration of the nutrition/dietetic professions and the impact on the health and wellness of individuals, families, and the environment. Analysis of challenges facing the profession.

7760:470. Food Industry: Analysis & Field Study. (3 Credits)
Prerequisite: 7760:250. Role of technology in extending the food supply. Chemical, physical and biological effects of processing and storage, on-site tours of processing plants.

7760:474. Cultural Dimensions of Food. (3 Credits)
Prerequisite: 7760:250. An examination of cultural, geographical and historical influences on development of food habits. Emphasis on evolution of diets; effects of religion, education, gender roles, media.

7760:476. Developments in Food Science. (3 Credits)
Prerequisite: 7760:250. Advanced study of the chemistry and physics of food components affecting characteristics of food. Critical evaluation of current basic and applied research emphasized.

7760:480. Community Nutrition I. (3 Credits)
Prerequisites: 7760:316 or 7760:426. Corequisite: 7760:481 for CP students only. Major food and nutrition related problems in the community. Emphasis on community assessment, program implementation and evaluation, and rationales for nutrition services.

7760:481. Community Nutrition I-Clinical. (1 Credit)
Prerequisite: CP students only; 7760:428. Corequisite: 7760:480. Field placement in area agencies offering nutrition services. Study of the agency’s goals, organization, and philosophy of nutritional care.

7760:482. Community Nutrition II. (3 Credits)
Prerequisite: 7760:480. Corequisite: 7760:483 for CP students only. Activities engaged in by community nutritionist. Emphasis on controversies, cultural differences, educational approaches, grantsmanship, marketing, and working with the media.

7760:483. Community Nutrition II-Clinical. (1 Credit)
Prerequisite: CP students only; 7760:481. Corequisite: 7760:482. A second field placement in an area agency offering nutrition services. Study of the agency’s goals, organization, and philosophy of nutritional care.

7760:484. Health and Wellness Clinical. (4 Credits)
Prerequisite: (CP Students only) 7760:481. Corequisites: 7760:413 and 7760:482. A field placement in agencies or facilities offering health and wellness services as they related to nutrition. Credit/Noncredit.

7760:485. Seminar in Health Professions. (1-3 Credits)
Prerequisite: Permission of instructor. Exploration and evaluation of current developments in selected areas.

7760:486. Staff Relief: Dietetics. (2 Credits)
Prerequisites: 7760:414, CP senior only. Opportunity to function as an entry-level dietitian in area of administrative, therapeutic or community dietetics. The graduating senior CUP student spends three 40-hour weeks in a mutually agreeable agency primarily under direction of staff dietitians or coordinators.

7760:487. Sports Nutrition. (3 Credits)
Prerequisites: 7760:133, 7760:426, 3100:202, 3100:203, 3150:112, and [3150:113 or 3150:203]. In-depth study of energy metabolism and utilization before, during, and after exercise. Factors affecting nutrient needs and peak performance of different athletic populations are emphasized.

7760:488. Practicum in Dietetics. (1-3 Credits)
Prerequisite: Approval of advisor/instructor. Practical experience in application of the principles of nutrition.

7760:489. Professional Preparation for Dietetics. (1 Credit)
Historical aspects of dietetics and where the profession is going. Specialty areas of dietetic practice are explored. Students prepare the application for dietetic internship.

7760:493. Nutrition for Athletes. (3 Credits)
Study of metabolism before, during, and after exercise. Factors affecting nutrient needs and peak performance of different athletic populations are emphasized.

7760:499. Senior Honors Project in Nutrition and Dietetics. (1-3 Credits)
(May be repeated for a total of six credits) Prerequisites: Senior standing in Honors Program and approval of honors preceptor. Individual study supervised by adviser. Student and preceptor develop goals, objectives and methodology.