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.
Gen Ed: Tier 2 - Natural Science

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)
Prerequisite: 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)
Prerequisites: 7760:133, 7760:228, 3100:202, 3100:203, 3150:112, and
3150:113. Application of principles of nutrition and assessment. Analysis
and interpretation of current literature. Open to dietetics majors only.

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. Corequisite: 7760:480. Field placement
in area agencies offering nutrition services. Study of the agency’s goals,
analysis, 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 an 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.