

# FOODS & NUTRITION (FN)

## FN 111 Intro To Dietetics (1 Credits)

**Lecture:** 1, **Lab:** 0

Introduction to Dietetics (1) Introduction to Dietetics and the American Dietetic Association (ADA), including its purpose, membership requirements, professional ethics, and by-laws, and career opportunities in dietetics, food service industries, and health care facilities. One hour of lecture per week.

**College/School:** Liberal Arts & Behavioral Scie

**Department:** Human Serv & Consumer Sci

## FN 233 Elementary Nutrition (3 Credits)

**Lecture:** 3, **Lab:** 0

Elementary Nutrition (3) Fundamental concepts of nutrition: terminology, physical and chemical properties of nutrients, food sources and functions. The body's utilization of food, nutrients, and calories (absorption, transport, and metabolism) included. Three hours of lecture per week.

**College/School:** Liberal Arts & Behavioral Scie

**Department:** Human Serv & Consumer Sci

## FN 253 Meal Management (3 Credits)

**Lecture:** 1, **Lab:** 4

Meal Management (3) Application of nutritional knowledge to: basic menu planning; food purchasing and storage; basic techniques of food preparation and service; evaluation of family meals at various income levels; and experiences in meal service for various occasions. One hour of lecture and four hours of laboratory per week.

**Prerequisite(s):** (FN 233)

**College/School:** Liberal Arts & Behavioral Scie

**Department:** Human Serv & Consumer Sci

## FN 333 Diet Therapy For Helth Profs (3 Credits)

**Lecture:** 3, **Lab:** 0

Diet Therapy for Health Professionals (3) Introduction to scientific principles and practices in the dietary care of patients during various stages of the life cycle. Emphasis on: team approach, nutrition assessment, documenting and charting, diet modification, and counseling. Three lecture hours per week. Prerequisite: FN 233 or consent of instructor.

**Prerequisite(s):** (FN 233)

**College/School:** Liberal Arts & Behavioral Scie

**Department:** Human Serv & Consumer Sci

## FN 336 Independent Study in Dietetics (3 Credits)

**Lecture:** 3

Independent Study in Dietetics (3) Independent study in area of specialization. Prerequisite: Consent of Faculty Chair or instructor. Formerly FN 336 Environmental Nutrition and World Hunger.

**Prerequisite(s):** (FN 233)

**College/School:** Liberal Arts & Behavioral Scie

**Department:** Human Serv & Consumer Sci

## FN 337 Human Nutrition (3 Credits)

**Lecture:** 3, **Lab:** 0

Human Nutrition (3) Advanced study of fundamental nutrition concepts (nutrients, digestion, absorption, metabolism, and fluid): electrolytes, and acid-base balances as they relate to the chemistry and physiology of the human body throughout the life cycle. Three hours of lecture per week. Prerequisites: FN 233, BIOL 245, CHEM 143, and CHEM 231.

**Prerequisite(s):** (FN 233 and BIOL 131 and BIOL 132 and CHEM 143 and CHEM 143L and CHEM 144 and CHEM 231)

**College/School:** Liberal Arts & Behavioral Scie

**Department:** Human Serv & Consumer Sci

## FN 341 Mgmt Prins Food Serv Systems (4 Credits)

**Lecture:** 3, **Lab:** 2

Management Principles of Food Service Systems (4) Study of: organization and management theories, functions, and applications; food service organization; safety and sanitation policies; equipment selection, layout, and design; consumer protection laws; regulations, laws, and standards affecting dietetic practice. Three hours of lecture and two hours of laboratory per week.

**College/School:** Liberal Arts & Behavioral Scie

**Department:** Human Serv & Consumer Sci

## FN 343 Junior Seminar in Dietetics (4 Credits)

**Lecture:** 4, **Lab:** 0

Junior Seminar in Dietetics (4) Comprehensive review of dietetics academic core and pre-professional requirements: emphasis on nutrition, medical nutrition therapy and principles/theories and food service management concepts. Three hours of lecture and two hours of laboratory per week. Prerequisite: CHEM 132, CHEM 231, BIOL 132, BIOL 245, FN 233, FN 253, FN 333, FN 337, FN 341. Formerly FN 343 Dietetics.

**Prerequisite(s):** (BIOL 132 and CHEM 132 and CHEM 231 and FN 233 and FN 253 and FN 333 and FN 337 and FN 341)

**College/School:** Liberal Arts & Behavioral Scie

**Department:** Human Serv & Consumer Sci

## FN 413 Independent Study (1 Credits)

**Lecture:** 1, **Lab:** 0

Independent Study in Dietetics (1) Independent study in area of specialization. Prerequisite: Consent of Faculty Chair or instructor.

**College/School:** Liberal Arts & Behavioral Scie

**Department:** Human Serv & Consumer Sci

## FN 414 Sem Foods & Nutrition (1 Credits)

**Lecture:** 1, **Lab:** 0

Seminar in Foods and Nutrition (1) Presentations on professional ethics, American Dietetic Association (ADA) standards, computer applications in problem solving, and interviewing techniques. Oral presentation required. One hour of lecture per week. Prerequisite: Senior standing. Offered as needed.

**College/School:** Liberal Arts & Behavioral Scie

**Department:** Human Serv & Consumer Sci

## FN 427 Independent Study in Dietetics (2 Credits)

**Lecture:** 2

Independent Study in Dietetics (2) Independent study in area of specialization. Prerequisite: Consent of Faculty Chair or instructor.

**College/School:** Liberal Arts & Behavioral Scie

**Department:** Human Serv & Consumer Sci

**FN 428 Nutrition Counseling (2 Credits)****Lecture:** 1, **Lab:** 2

Nutrition Education (2) Learning theories, observations, and techniques used in applying educational methodology, strategies, and competencies related to effective communication and documentations in methods of teaching; interviewing and counseling individuals and groups. One hour of lecture and two hours of laboratory per week. Prerequisite: Senior standing.

**Prerequisite(s):** (FN 343)**College/School:** Liberal Arts & Behavioral Scie**Department:** Human Serv & Consumer Sci**FN 432 Medical Nutrition Therapy I (3 Credits)****Lecture:** 3, **Lab:** 0

Nutrition in Disease I (3) Modifications of normal diets and the application of scientific principles of human nutrition in health and disease; latest developments in dietary treatment of disease; interviewing and counseling, diet instruction; charting. Emphasis on quality assurance, adequacy of modified diets, and nutritional care to patients with clinical problems. Two hours of lecture and two hours of laboratory per week. Prerequisites: FN 333 and FN 337.

**Prerequisite(s):** (FN 333 and FN 337 and FN 343 and CHEM 131 and CHEM 111 and CHEM 132 and CHEM 112 and CHEM 231 and CHEM 211 and CHEM 343)

**College/School:** Liberal Arts & Behavioral Scie**Department:** Human Serv & Consumer Sci**FN 433 Medical Nutrition Therapy II (3 Credits)****Lecture:** 2, **Lab:** 2

Nutrition in Disease II (3) Continuation of FN 432. Two hours of lecture and two hours of laboratory per week. Prerequisite: FN 432.

**Prerequisite(s):** (FN 432)**College/School:** Liberal Arts & Behavioral Scie**Department:** Human Serv & Consumer Sci**FN 434 Experimental Foods (3 Credits)****Lecture:** 1, **Lab:** 4

Experimental Foods (3) Physical and chemical properties of basic food materials and processes by which they are prepared for consumption; application of scientific methods of inquiry to designing, implementing, evaluating, and reporting research results. Research paper required. One hour of lecture and four hours of laboratory per week. Prerequisites: Senior standing and BIOL 347.

**Prerequisite(s):** (BIOL 347)**College/School:** Liberal Arts & Behavioral Scie**Department:** Human Serv & Consumer Sci**FN 436 Community Nutrition (3 Credits)****Lecture:** 2, **Lab:** 2

Community Nutrition (3) Fundamentals of nutritional care delivery systems in community health programs and services with special references to nutritional problems of indigent population groups. Practical approach to nutrition education, interviewing, counseling, and changing food habits. Two hours of lecture and two hours of laboratory per week. Prerequisite: Senior standing.

**College/School:** Liberal Arts & Behavioral Scie**Department:** Human Serv & Consumer Sci**FN 437 Capstone in Dietetics (3 Credits)****Lecture:** 3

Capstone in Dietetics and Food and Nutrition (3) Comprehensive study of the field of Dietetics and Nutrition. Required Senior Exit Exam.

**Prerequisite:** Senior standing.**College/School:** Liberal Arts & Behavioral Scie**Department:** Human Serv & Consumer Sci**FN 438 Independent Study (3 Credits)****Lecture:** 3, **Lab:** 0

Independent Study (3) Independent study in area of specialization.

**Prerequisites:** Junior/Senior standing and consent of instructor.**College/School:** Liberal Arts & Behavioral Scie**Department:** Human Serv & Consumer Sci**FN 441 Org & Mgmt Fd Serv Systems (4 Credits)****Lecture:** 2, **Lab:** 4

Organization Management of Food Service Systems (4) Application of organization and management principles and techniques of financial management in food service systems. Emphasis on budgets, operating costs, forecasting, computer applications, quality assurance, and procurement. Two hours of lecture and four laboratory hours per week.

**Prerequisite:** FN 341.**Prerequisite(s):** (FN 341)**College/School:** Liberal Arts & Behavioral Scie**Department:** Human Serv & Consumer Sci**FN 442 Independent Study in Dietetics (4 Credits)****Lecture:** 4, **Lab:** 0

Independent Study in Dietetics (4) Independent study in area of specialization. Prerequisite: Consent of Faculty Chair or instructor.

**Prerequisite(s):** (FN 341 and FN 341L)**College/School:** Liberal Arts & Behavioral Scie**Department:** Human Serv & Consumer Sci**FN 461 Comm Food Production (6 Credits)****Lecture:** 3, **Lab:** 6

Quantity Cookery (6) Application of principles of menu planning and large quantity food processing, production, and distribution according to established quality standards for individuals and groups in health and disease. Three hours of lecture and six hours of laboratory per week. Prerequisite: FN 341.

**Prerequisite(s):** (FN 341)**College/School:** Liberal Arts & Behavioral Scie**Department:** Human Serv & Consumer Sci**FN 461L Comm Food Production Lab (3 Credits)****Lecture:** 0, **Lab:** 3

Commercial Food Production Laboratory (3) (Formerly FN 461 Quantity Cookery Laboratory) Laboratory experiences in quantity food production and merchandising. Six laboratory hours per week. Prerequisites: FN 253, FN 341 and Junior/Senior standing. Co-requisite: FN 461.

**College/School:** Liberal Arts & Behavioral Scie**Department:** Human Serv & Consumer Sci