DIETETICS/FOOD AND NUTRITION COURSES

NUTR 116 Seminar in Nutrition and Dietetics (1)
Discusses the role of the professional in dietetics and nutrition, orientation to career opportunities in dietetics and nutrition, code of ethics, credentialing, standards of practice, leadership, current and future practices in the field of dietetics and nutrition.

NUTR 235 Introduction to Nutrition (3)
Discusses the role of the professional in dietetics and nutrition, orientation to career opportunities in dietetics and nutrition, code of ethics, credentialing, standards of practice, leadership, current and future practices in the field of dietetics and nutrition.

NUTR 240 Introduction to Food Prep (3)
Introduction to selection, preparation and storage of food based on chemical and physical properties, applying food preparation techniques, understanding food components and their specific nature and behavior during preparation, evaluation of quality in food products. Course includes ServSafe Certification. Prerequisites: BIOL 246.

NUTR 335 Nutrition and Aging (3)
Examines nutritional needs during aging due to physiological; factors influencing food intake and nutritional status of the elderly; therapeutic diets for chronic diseases commonly found in older adults. PREQUISTISTES: NUTR 235, BIOL 136, BIOL 136L, CHEM 343, or instructor's consent.

NUTR 336 Nutrition through the Life Cycle (3)
Examines nutritional needs through the life cycle with emphasis on physiological, metabolic, cultural, environmental, psychosocial, genetic, and environmental factors. Prerequisites: NUTR 235, BIOL 136, BIOL 136L

NUTR 337 Nutrition and Physical Activity (3)
Examines nutritional needs for optimum performance; physical activity and fitness. Prerequisites: NUTR 235, BIOL 136, BIOL 136L, CHEM 343, or instructor's consent.

NUTR 340 Experimental Foods Lab (3)
Analysis of chemical and physical properties of food, study of ingredient functions and factors affecting food product quality as measured by sensory and objective methods, current practices and trends in food technology. Research design, data collection and analysis. Prerequisites: NUTR 249, CHEM 231, CHEM 211, BIOL 246.

NUTR 350 Culture, Society and Foods (3)
Discusses cultural beliefs and practices; religion, food supplies, and socioeconomic status and their impact on food choices and nutritional status. Prerequisites: NUTR 336, NUTR 240, PSY 131, SOC157, BIOL 246

NUTR 423 Community Nutrition (3)
Discusses the role of nutrition in promoting, maintaining and improving health in the community; financial, legislative, political, sociological, and scientific aspects of public and community health; analytical tools, grantsmanship; role of public and private agencies in community nutrition programs; goals and trends in community nutrition. Prerequisites: NUTR 336, NUTR 350.

NUTR 430 Nutrition Counseling and Education (2)
The application of principles and hands-on experience of counseling, motivational techniques, and communication skills dietetics/nutrition practice. Prerequisites: NUTR 456, NUTR 450 CO-REQUISTISTES: NUTR 460, NUTR 460L.

NUTR 440 Food Production Systems (2)
Discusses the principles in foodservice production systems with emphasis on equipment, principles of safe food handling, quality standards and controls, menu planning, and environmental issues. This course must be taken concurrently with NUTR 440L (Food Production Systems Lab). Prerequisites: NUTR 240. This course must be taken concurrently with NUTR 440L. Co-requisites: NUTR 440L.

NUTR 440L Food Production Systems Lab (2)
The application of principles in foodservice production systems with emphasis on equipment, safe food handling, quality standards and controls, menu planning, and environmental issues. This course must be taken concurrently with NUTR 440 (Food Production Systems). Perquisites: NUTR 240, SERVSAFE certification, verification of immunization – current TB test, measles, mumps, rubella, chicken pox, H1N1 flu shot, seasonal flu shot, and hepatitis B series (are in the process of getting series). You will need to submit copy of SERVSAFE certification and immunization records to instructor to be registered for the course. This course must be taken concurrently with NUTR 440. Co-requisites. NUTR 440

NUTR 445 Food Systems Management (3)
Discusses management principles with emphasis on how they apply to food systems - human resources, food, equipment and facilities to provide a quality product and service to customers/clients/patients. Prerequisites: NUTR 440, NUTR 440L

NUTR 450 Nutritional Status Assessment Lab (2)
Provides training in nutrition status assessment techniques – laboratory methods for collection and interpretation of demographic, dietary, anthropometric, biochemical and clinical data. Prerequisites: NUTR 456 (Advanced Nutrition I). Co-requisites: NUTR 457 (Advanced Nutrition II).

NUTR 445 Food Systems Management (3)
Discusses management principles with emphasis on how they apply to food systems - human resources, food, equipment and facilities to provide a quality product and service to customers/clients/patients. Prerequisites: NUTR 440, NUTR 440L

NUTR 450 Nutritional Status Assessment Lab (2)
Provides training in nutrition status assessment techniques – laboratory methods for collection and interpretation of demographic, dietary, anthropometric, biochemical and clinical data. Prerequisites: NUTR 456 (Advanced Nutrition I). Co-requisites: NUTR 457 (Advanced Nutrition II).

NUTR 456 Advanced Nutrition I (3)
Examines biochemical and molecular aspects of proteins, fats, and carbohydrates; interrelationship of nutrients; principles of determining nutritional requirements of individuals and clinical applications. Prerequisites: NUTR 336, BIOL 136, BIOL 136L, CHEM 343.This course requires extensive preparation and relies heavily on your previous knowledge of physiology and biochemistry. Course material will focus on integrating nutrient function into physiological and biochemical processes.

NUTR 457 Advanced Nutrition II (3)
Examines biochemical and molecular aspects of vitamins and minerals; interrelationship of nutrients; principles of determining nutritional requirements of individuals and clinical applications. Pre-requisites: NUTR 456. This course requires extensive preparation and relies heavily on your previous knowledge of physiology and biochemistry. Course material will focus on integrating nutrient function into physiological and biochemical processes. Co-requisites: NUTR 450 (Nutritional Status Assessment Lab).

NUTR 460 Medical Nutrition Therapy I (3)
The application of the Nutrition Care Process (NCP) and evidence-based practice to specific pathophysiological conditions - includes nutrition assessment, nutrition diagnosis, nutrition intervention, and nutrition monitoring and evaluation. This course must be taken concurrently with NUTR 460L (Medical Nutrition Therapy Lab I). Pre-requisites: NUTR 457, PHAR 212. This course requires extensive preparation and relies heavily on your previous knowledge of advanced nutrition, anatomy, microbiology, physiology and biochemistry. Co-requisites: NUTR 460L, NUTR 430.

NUTR 460L Medical Nutrition Therapy I Lab (1)
The application of the Nutrition Care Process (NCP) and evidence-based practice to specific pathophysiological conditions - includes nutrition assessment, nutrition diagnosis, nutrition intervention, and nutrition monitoring and evaluation. This course must be taken concurrently with NUTR 460. Pre-requisites: NUTR 457, PHAR 212. This course requires extensive preparation and relies heavily on your previous knowledge of advanced nutrition, anatomy, microbiology, physiology and biochemistry. This course must be taken concurrently with NUTR 460. Co-requisites: NUTR 460, NUTR 430.

NUTR 461 Medical Nutrition Therapy II (3)
The application of the Nutrition Care Process (NCP) and evidence-based practice to specific pathophysiological conditions - includes nutrition assessment, nutrition diagnosis, nutrition intervention, and nutrition monitoring and evaluation. This course must be taken concurrently with NUTR 461L (Medical Nutrition Therapy Lab I). Pre-requisites: NUTR 460, NUTR 460L. This course requires extensive preparation and relies heavily on your previous knowledge of advanced nutrition, anatomy, microbiology, physiology and biochemistry. Co-requisites: NUTR 461L.

NUTR 461L Medical Nutrition Therapy I Lab (1)
The application of the Nutrition Care Process (NCP) and evidence-based practice to specific pathophysiological conditions - includes nutrition assessment, nutrition diagnosis, nutrition intervention, and nutrition monitoring and evaluation. This course must be taken concurrently with NUTR 461. Pre-requisites: NUTR 460, NUTR 461L. This course requires extensive preparation and relies heavily on your previous knowledge of advanced nutrition, anatomy, microbiology, physiology and biochemistry. This course must be taken concurrently with NUTR 460. Co-requisites: NUTR 461.

NUTR 490 The discussion of current and emerging health and Nutrition Related issues (1)
The discussion of current and emerging health and Nutrition Related issues.