Nutrition and Dietetics, B.S., Curriculum—RD concentration
Effective Fall Quarter 2017

Freshman Year

Chemistry 120: Introduction to Inorganic Chemistry (3). Topics covered will include scientific units, states of matter, the electronic structure of atoms, the chemical bond, solutions, reaction kinetics, acid-base theory, and buffers. Statewide Transfer Agreement Course*

Chemistry 121: Introduction to Organic Chemistry and Biochemistry (3). Survey of hydrocarbons and the derivatives: biomolecules including proteins, sugars, lipids, and nucleic acids. Not to be used as a prerequisite for advanced chemistry courses.

Chemistry 122: Chemistry Laboratory (1). Prerequisite CHEM 120. Basic laboratory experiments in inorganic, organic, and biochemistry.

Communications 101: Principles of Communication Studies (3). Prerequisite Permission of Department Head. Freshman/Sophomore Standing Only. Interdisciplinary experience in basic human communication, including interpersonal, small group, nonverbal, intercultural and public communication skills.

English 101: Freshman Composition I (3). Standard course for first-year college students; the three stages of writing (prewriting, writing, and revision); writing essays in various modes; grammar review.

English 102: Freshman Composition II (3). Prerequisite ENGL 101 Continues work of Composition I; includes preparation of a research paper from multiple academic sources. Statewide Transfer Agreement Course*.

First Year Experience 100: The Experience (1)

Food & Nutrition 103: Human Nutrition and Weight Control (1). Personalized weight control program based on recommended nutrients, behavior modification and energy balance.

Food & Nutrition Elective: Typically, FNU 253: Sports Nutrition (3). Nutrient needs and food related issues in exercise for wellness and training for competitive athletes.

Humanities Elective (3)

Mathematics GER (3)

Sociology Elective (3)

Sophomore Year

Biological Sciences 225: Human Anatomy and Physiology I (3). Introduction to human anatomy and physiology including structure and function of cells, tissues, organs and the integumentary, skeletal, muscular, and nervous systems.

Biological Sciences 226: Human Anatomy and Physiology I Lab (1). Prerequisite BISC 225 or Concurrent Enrollment. Specially designed exercises permitting students to observe the physiology of mammals.

Biological Sciences 227: Human Anatomy and Physiology II (3). Prerequisite BISC 225 or equivalent. A continuation of BISC 225. Including structure and function of circulatory, respiratory, digestive, excretory, endocrine and reproductive systems.

Food & Nutrition 201: Food Cost Accounting (or Accounting 201) (3). This course focuses on controlling foodservice costs topics and overviews the fundamental knowledge of financial management, managerial accounting, and operational cost controls for foodservice professionals.

Food & Nutrition 203: Human Nutrition (3). Functions of various nutrients and their interrelationships in children and adults with emphasis on personal food habits and selection.

Food & Nutrition 210: Introduction to Nutrition Professions (3). An introduction to the nutrition and dietetics professions including foods and foodservice management. Topics include ethics, standards of practice and professional performance, and trends.

Food & Nutrition 220: Life Cycle Nutrition (3). Evaluation of variations in nutrition requirements in all stages of the life cycle, including prenatal, infant, childhood, adolescent, adult, and geriatric nutrition.

Food & Nutrition 232: Basic Food Science (3). Use of food science principles in food selection and preparation procedures. Introduction to food science research.

Food & Nutrition 299: Research for Nutrition Professionals (3). An introduction to the food and nutrition research methods processes, including proposal development, data analysis, study conclusions, and computer applications.

Human Ecology 257: Survey of Human Ecology (3). An investigation of history, theoretical foundations, mission, and role of Human Ecology professionals in assisting individuals, families, and communities in achieving optimal quality of life.

Statistics 200: Basic Statistics (3). Sample statistics, frequencies, normal and binomial distributions, point and interval estimation, significance testing, linear regression.

Junior Year

Biological Sciences 214: Survey of Microbiology (4. Fundamental concepts of microbiology, emphasizing techniques and laboratory procedures used in medically related studies.
Electives (6)
English 303: Technical Writing (3). Prerequisite ENGL 102 Development of technical writing skills and styles; various technical writing assignments, including a technical report.
Food & Nutrition 402: Human Nutritional Biochemistry I (3). Prerequisite FNU 203, BISC 227, and CHEM 121. Food sources and utilization of carbohydrates, proteins, and fats in humans.
Food & Nutrition 403: Community Nutrition (3). Prerequisite FNU 203 AND FNU 220. Prevention and treatment of nutrition problems common to individuals, families, and communities. Includes survey of federal, state, and local nutrition programs for various age groups.
Food & Nutrition 404: Human Nutritional Biochemistry II (3). Prerequisite FNU 402 Food sources and utilization of Vitamins, minerals, and water in humans.
Food & Nutrition 412: Advanced Food Science (3). Prerequisite FNU 232 or CHEM 121 Study of the chemical and physical nature of foods. Individual investigations of selected problems.
Health Information Management 103: Introduction to Medical Terminology (3). A basic study of the language of medicine including word construction, definition and use of terms and an elementary study of the human anatomy, structures and functions with medical terminology application.
Psychology Elective (3)

Senior Year

Fine Arts Elective: Art, Dance, Music or Theater Appreciation (3)
Food & Nutrition 302: Quantity Foods Field Experience (3). Prerequisite FNU 232. Equipment and production in the food service industry, field experience in food service facilities.
Food & Nutrition 414: Nutrition Assessment (3). Corequisite FNU 402. Planning, implementation, and evaluation of nutrition needs and provision of individualized client care.
Food & Nutrition 423: Medical Nutrition Therapy I (3). Prerequisite FNU 402 and FNU 414. Medical nutrition therapy for cardiovascular disease, diabetes, cancer, food allergies, and AIDS.
Food & Nutrition 443: Medical Nutrition Therapy II (3). Prerequisite FNU 423. Enteral and parenteral nutrition; medical nutrition therapy for gastrointestinal, liver, and kidney diseases.
Food & Nutrition 463: Medical Nutrition Therapy III (3). Corequisite FNU 443. Structured experiences in nutrition and dietetics to develop assessment, interviewing, and nutrition education skills.
Food & Nutrition 472: Food Systems Management (3). Prerequisite FNU 302. Study of the principles of organization and management applied to institutional food service.
Human Ecology 357: Professional Issues in Human Ecology (2). Prerequisite MCS 257 AND JUNIOR STANDING. A study of the diverse field of human ecology, including theoretical framework, current and future trends, and preparation for employment in professional settings.
Management 310: Management of Organizations (3). Prerequisite JUNIOR STANDING. Introduction to fundamental principles of management practice with a particular emphasis on developing an understanding of human behavior in organizations.
Marketing 300: Marketing Principles and Policies (3). Prerequisite Junior Standing. Basic marketing concepts aimed at value creation, including core components such as advertising, distribution, pricing, service, customer behavior, research, big data, and social media marketing.

Description of Required Courses (as in University Catalog 2017-2018)

BISC 225: Human Anatomy and Physiology I (3). Introduction to human anatomy and physiology including structure and function of cells, tissues, organs and the integumentary, skeletal, muscular, and nervous systems.

BISC 226: Prerequisite BISC 225 or Concurrent Enrollment (3). Specially designed exercises permitting students to observe the physiology of mammals.

BISC 227: Prerequisite BISC 225 or equivalent (3). A continuation of BISC 225. Including structure and function of circulatory, respiratory, digestive, excretory, endocrine and reproductive systems.

BISC 214: Survey of Microbiology (4). Fundamental concepts of microbiology, emphasizing techniques and laboratory procedures used in medically related studies.

CHEM 120: Introduction to Inorganic Chemistry (3). Topics covered will include scientific units, states of matter, the electronic structure of atoms, the chemical bond, solutions, reaction kinetics, acid-base theory, and buffers. Statewide Transfer Agreement Course*

CHEM 121: Introduction to Organic Chemistry and Biochemistry (3). Survey of hydrocarbons and the derivatives: biomolecules including proteins, sugars, lipids, and nucleic acids. Not to be used as a prerequisite for advanced chemistry courses.

CHEM 122: Chemistry Laboratory (1). Prerequisite CHEM 120. Basic laboratory experiments in inorganic, organic, and biochemistry.

COMM 101: Principles of Communication Studies (3). Course not required for Junior/Senior standing. Interdisciplinary experience in basic human communication, including interpersonal, small group, nonverbal, intercultural and public communication skills.

ENGL 101: Freshman Composition I (3). Standard course for first-year college students; the three stages of writing (prewriting, writing, and revision); writing essays in various modes; grammar review.

ENGL 102: Freshman Composition II (3). Prerequisite ENGL 101 Continues work of Composition I; includes preparation of a research paper from multiple academic sources. Statewide Transfer Agreement Course*.

ENGL 303: Technical Writing (3). Prerequisite ENGL 102 Development of technical writing skills and styles; various technical writing assignments, including a technical report.

FNU 103: Human Nutrition and Weight Control. 0-1-1 (3) Pass/Fail. Personalized weight control program based on recommended nutrients, behavior modification and energy balance.

FNU 201: Food Cost Accounting. 0-3-3. This course focuses on controlling foodservice costs topics and overviews the fundamental knowledge of financial management, managerial accounting, and operational cost controls for foodservice professionals.

FNU 203: Human Nutrition. 0-3-3. Functions of various nutrients and their interrelationships in children and adults with emphasis on personal food habits and selection.

FNU 210: Introduction to Nutrition Professions. 0-3-3. An introduction to the nutrition and dietetics professions including foods and foodservice management. Topics include ethics, standards of practice and professional performance, and trends.

FNU 220: Life Cycle Nutrition. 0-3-3. Evaluation of variations in nutrition requirements in all stages of the life cycle, including prenatal, infant, childhood, adolescent, adult, and geriatric nutrition.

FNU 232: Basic Food Science. 3-2-3. Use of food science principles in food selection and preparation procedures. Introduction to food science research.

FNU 253: Sports Nutrition. 0-3-3. Nutrient needs and food related issues in exercise for wellness and training for competitive athletes.

FNU 299: Research for Nutrition Professionals. 0-3-3. An introduction to the food and nutrition research methods processes, including proposal development, data analysis, study conclusions, and computer applications.

FNU 302: Quantity Foods Field Experience. 4-2-3. Prerequisite FNU 232. Equipment and production in the food service industry, field experience in food service facilities.

FNU 402: Human Nutritional Biochemistry I. 0-3-3. Prerequisite FNU 203, BISC 227, and CHEM 121. Food sources and utilization of carbohydrates, proteins, and fats in humans.

FNU 403: Community Nutrition. 0-3-3. Prerequisite FNU 203 AND FNU 220. Prevention and treatment of nutrition problems common to individuals, families, and communities. Includes survey of federal, state, and local nutrition programs for various age groups.

FNU 404: Human Nutritional Biochemistry II. 0-3-3. Prerequisite FNU 402 Food sources and utilization of Vitamins, minerals, and water in humans.

FNU 412: Advanced Food Science. 3-2-3. Prerequisite FNU 232 or CHEM 121 Study of the chemical and physical nature of foods. Individual investigations of selected problems.

FNU 414: Nutrition Assessment. 3-2-3. Corequisite FNU 402. Planning, implementation, and evaluation of nutrition needs and provision of individualized client care.

FNU 423: Medical Nutrition Therapy I : Diabetes, Cancer & Heart Disease. 3-2-3. Prerequisite FNU 402 and FNU 414. Medical nutrition therapy for cardiovascular disease, diabetes, cancer, food allergies, and AIDS.

FNU 443: Medical Nutrition Therapy II: **GI, Renal Disease and Nutrition Support**. 3-2-3. Prerequisite FNU 423. Enteral and parenteral nutrition; medical nutrition therapy for gastrointestinal, liver, and kidney diseases.

FNU 463: Medical Nutrition Therapy III: Clinical Applications. 3-2-3. Corequisite FNU 443. Structured experiences in nutrition and dietetics to develop assessment, interviewing, and nutrition education skills.

FNU 472: Food Systems Management. 0-3-3. Prerequisite FNU 302. Study of the principles of organization and management applied to institutional food service.

HEC 257: Survey of Human Ecology (3). An investigation of history, theoretical foundations, mission, and role of Human Ecology professionals in assisting individuals, families, and communities in achieving optimal quality of life.

HEC 357: Professional Issues in Human Ecology (2). Prerequisite MCS 257 AND JUNIOR STANDING A study of the diverse field of human ecology, including theoretical framework, current and future trends, and preparation for employment in professional settings.

HIM 103: Introduction to Medical Terminology (3). A basic study of the language of medicine including word construction, definition and use of terms and an elementary study of the human anatomy, structures and functions with medical terminology application.

HUMANITIES ELECTIVE: (3)

MATH GER: (3)

MGMT 310: Management of Organizations (3). Prerequisite JUNIOR STANDING Introduction to fundamental principles of management practice with a particular emphasis on developing an understanding of human behavior in organizations.

MKTG 300: Marketing Principles and Policies (3). Prerequisite Junior Standing Basic marketing concepts aimed at value creation, including core components such as advertising, distribution, pricing, service, customer behavior, research, big data, and social media marketing.

PSYC ELECTIVE: (3)

SOC ELECTIVE: (3)

STAT 200: Basic Statistics (3). Sample statistics, frequencies, normal and binomial distributions, point and interval estimation, significance testing, linear regression.