

Nutrition Courses

NUTR 201 - Food Preparation

Hours: 3

Scientific principles and fundamentals of food preparation with practical application. Combination of lecture and hands on cooking labs.

NUTR 205 - Orientation to Dietetics Profession

Hours: 1

Introduction to the field of dietetics including history of the profession, education, preparation, roles and responsibilities of dietetic practitioners, career opportunities, ethics of professional conduct, evidence-based practice, and dietitian eligibility requirements. Prerequisites: Majors in Nutrition.

NUTR 310 - Community Nutrition

Hours: 3

Identification of nutritional problems and resources available in the community. Management of nutrition services, provision of nutrition information/education to the public, and the legislative process. Prerequisites: HHPH 331.

NUTR 320 - Food Science

Hours: 4

Advanced theory and methods used in study of chemical and physical factors affecting food preparation and processing. Application of analytical methods to sensory and instrumental evaluation of food quality. Prerequisites: NUTR 201; CHEM 1311, 1312, 2323.

NUTR 325 - Food Systems Management

Hours: 3

Overview of organization and management principles of foodservice systems including strategic management, procurement, production, service and maintenance.

NUTR 340 - Nutrition Education and Counseling

Hours: 3

Application of current theories and techniques of counseling and education to the field of nutrition and dietetics. Practical application of communication techniques, client-centered counseling methods, motivational interviewing, group counseling learning theories and behavior change techniques, and factors affecting eating patterns will be covered. Instructional material and media design will also be incorporated.

NUTR 350 - Nutrition Assessment

Hours: 1

Study of the principles and techniques of assessing nutrition status. Application of NFPE and the development of nutrition care plans. Prerequisites: HHPH 334; HHPH 336.

NUTR 420 - Quantity Foods

Hours: 4

Principles of menu planning, food purchasing, food preparation, food safety, quality control and improvement, cost management, and merchandising applied to quantity food production and service. Lab designed to simulate commercial food services. Prerequisites: NUTR 201; HHPH 331; BIOL 2420.

NUTR 425 - Business Principles in Dietetics

Hours: 3

Covers the principles of management as applied to foodservice organizations and dietetics practice. Discusses leadership, ethics, human resources management, marketing, and financial management. Examines the steps in building and maintaining a nutrition practice. Prerequisites: MGT 305, NUTR 325.

NUTR 435 - Research Methods in Nutrition

Hours: 3

Fundamentals of research methods, research design, treatment and interpretation of data in nutrition. Prerequisites: MATH 453.

NUTR 450 - Medical Nutrition Therapy I

Hours: 3

Knowledge and skills necessary for implementation of the Nutrition Care Process and evidence-based nutrition interventions related to physiological and biochemical changes associated with various diseases/conditions. Study of pharmacology and nutrition support as a component of MNT. Prerequisites: HHPH 334; HHPH 336; NUTR 350. Corequisites: HHPH 431.

NUTR 451 - Medical Nutrition Therapy II

Hours: 3

Advanced knowledge and techniques necessary for comprehensive MNT. Discussion of the importance of nutrition intervention and the role of the registered dietitian as a member of the health care team. Prerequisites: NUTR 450.

NUTR 460 - Senior Seminar

Hours: 1

A discussion of the professional responsibilities of the dietitian and preparation for the application process for internship. Enroll during final fall semester.

Corequisites: NUTR 450.