<table>
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<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tr>
<td>NFS 101</td>
<td>HUMAN NUTRITION AND WELLNESS.</td>
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<td>Food composition, digestion, absorption and metabolism as related to selection of nutrients essential for human life, growth, reproduction, lactation, wellness and physical activity. Not open to NFS majors except hospitality management students.</td>
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<tr>
<td>NFS 201</td>
<td>INTRODUCTION TO THE DIETETICS PROFESSION.</td>
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<td>An introduction to careers in dietetics. This course examines specialties in dietetics practice, the process toward certification as a registered dietitian and the code of ethics and standards of practice of the American dietetics Association.</td>
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<tr>
<td>NFS 204</td>
<td>PRINCIPLES OF FOOD PREPARATION.</td>
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<td>Basic physical and chemical principles involved in preparation of foods in the Basic Four food groups. Skills, sanitation standards, and economics involved in preparation of foods of quality and maximum nutrient content. Lecture, one hour; laboratory, four hours. Prereq: Limited to NFS, Family and Consumer Science (FSC) department majors and with permission of instructor.</td>
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<td>NFS 212</td>
<td>INTRODUCTORY NUTRITION.</td>
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<td>An elementary study of the principles of nutrition and the application of these principles to providing adequate nutrition to humans. The chemical and physiological approach to nutrition is emphasized. Prereq: BIO 152; CHE 105 or 107. May be taken concurrently.</td>
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<tr>
<td>NFS 240</td>
<td>NUTRITION AND PHYSICAL FITNESS.</td>
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<td>Course focuses on the interrelationship between nutrition and physical fitness. The intent is to provide the student with the information necessary to formulate an individualized plan for the achievement and maintenance of adequate nutrition and physical fitness. Weight control will be discussed in this content. Team-taught by nutrition faculty and health, physical education and recreation faculty. Lecture, two hours; laboratory, two hours. (Same as HPR 240.)</td>
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<tr>
<td>NFS 241</td>
<td>FOOD SERVICE SANITATION.</td>
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<td>This course covers the principles of food microbiology, important food borne diseases, standards that are enforced by regulatory agencies, and applied measures for the prevention of food borne diseases and other microbiological problems. It leads to certification from the National Restaurant Association.</td>
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<td>NFS 301</td>
<td>DIETETICS PRACTICE.</td>
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<td>An overview of the dietetic profession including education requirements, career roles and responsibilities. Basic skills needed by the dietitian are reviewed with emphasis on communication, media, nutritional care, medical terminology, medical nutrition therapy, and food service management. Prereq: NFS 201.</td>
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<tr>
<td>NFS 304</td>
<td>EXPERIMENTAL FOODS.</td>
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<td>Chemical and physical properties of food and the changes resulting from processing and preparation. Experimental study of variations in ingredients and preparation methods on food quality. Design, execute and report an independent research project. Lecture, one hour; laboratory discussion, one hour; laboratory, three hours per week. Prereq: NFS 204 and CHE 236.</td>
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<tr>
<td>NFS 311</td>
<td>NUTRITIONAL BIOCHEMISTRY.</td>
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<td>An introductory study of the biochemical basis of nutrition-the physiochemical properties of nutrients and other essential biochemicals and their role in physiological and metabolic processes. Prereq: CHE 236 and PGY 206 may be taken concurrently or consent of instructor.</td>
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<td>NFS 312</td>
<td>NUTRITION AND WELLNESS IN THE LIFE CYCLE.</td>
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<td>A study of the physiological changes occurring in the life cycle with associated nutrient needs. The course focuses on nutrient needs in in-utero to geriatrics, health promotion, agency and worksite accommodations for community health, prevention education, personal care program development and community interventions. Prereq: NFS 212.</td>
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<td>NFS 314</td>
<td>DIETETICS: COUNSELING AND COMMUNICATION.</td>
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<td>Development of competency in collection and interpretation of food/diet related data. Strategies and techniques for promoting change in nutrition behaviors will be included. Lecture, one hour; laboratory, four hours per week. Prereq: NFS 212 and Dietetics major only.</td>
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<tr>
<td>NFS 340</td>
<td>INSTITUTIONAL PURCHASING.</td>
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<td>Fundamental principles and purchasing techniques for the selection of food and nonfood items in a food service system. Prereq: ECO 201 or 202.</td>
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NFS 342 QUANTITY FOOD PRODUCTION. (4)
An introduction to the production and service of food in quantity, to include the application of production techniques and controls, menu planning and service. Lecture, two hours; laboratory, 4.5 hours per week. Prereq: NFS 204 or HMT 208, and NFS 241.

NFS 346 HUMAN RESOURCES MANAGEMENT FOR THE FOOD AND HOSPITALITY INDUSTRIES. (3)
Exposes the student to all aspects of human resources management in the hospitality and health care industry context. Topics covered include planning, selection, placement, training, disciplining employees, labor relations and compensation. Prereq: Hospitality and Tourism major or Dietetics major.

NFS 403 COMMUNITY NUTRITION AND WELLNESS. (3)
Study of nutrition education programs on a community level. Experience is provided for presenting nutrition in health clinics, health camps, schools, state institutions, family resource centers, and corporate wellness programs. Attention is paid to special populations, including pregnant women, children, adults, the elderly, and persons with disabilities. Prereq: Hospitality and Tourism major or Dietetics major.

NFS 408G SEMINAR IN FOOD AND NUTRITION. (1)
Investigation of recent research in food and nutrition. May be repeated to a maximum of three credits. Nutritional sciences graduate students may not enroll for graduate credit. Prereq: Senior standing or consent of instructor.

NFS 480 DIETETICS PRE-PROFESSIONAL PRACTICE. (1-6)
Pre-professional experiences are designed to allow students to apply knowledge and skills in assessing, planning, implementing, and evaluating nutrition care in various health delivery systems. Student experience will include opportunities to link theory and practice while developing the skills and attitudes essential to practice in the dietetics profession. Placement of experiential settings must have the approval of the appropriate Director of Dietetics in Nutrition and Food Science. A minimum of 60 supervised practice hours will constitute one semester credit hour with prior approval. May be repeated to a maximum of six credits. Prereq: Consent of instructor and senior status in the Dietetics Didactic Program.

NFS 510 ADVANCED NUTRITION. (3)
Application of biochemistry, physiology and nutrition to the understanding of the utilization and function of nutrients in the body as related to the structure, function and metabolic needs of cells/organ systems. Dietetic students must take NFS 511 concurrently with NFS 510. Prereq: NFS 311 or BCH 401G or equivalent.

NFS 511 THERAPEUTIC NUTRITION. (4)
Changes in nutrient metabolism related to biochemical and physiological alterations in disease conditions and development of therapeutic diets. Prereq: NFS 311, NFS 312, and concurrent enrollment in NFS 510.

NFS 513 ADVANCED THERAPEUTIC NUTRITION. (2)
Study of selected topics in advanced therapeutic nutrition, including trauma, enteral and total parenteral nutrition. Content includes case study evaluations, nutritional therapies for disease conditions and current reports/research in the field. Prereq: NFS 511.

NFS 516 MATERNAL AND CHILD NUTRITION. (3)
Food selection for optimal nutrition during pregnancy and lactation and for infant and child development through preadolescence. Cultural, social, and psychological aspects of food selection and dietary patterns, as they relate to mental and physical development. Prereq: NFS 312 or consent of instructor.

NFS 591 SPECIAL PROBLEMS IN FOODS AND NUTRITION. (1-3)
Intensive work on a specific phase of the field. Senior or graduate standing. May be repeated to a maximum of six credits. Prereq: Consent of instructor.

NFS 603 ADVANCED COMMUNITY PROGRAM DEVELOPMENT. (3)
The course focuses on concepts and theories of program development, use of planned goals and objectives such as Healthy Communities-goals and objectives, use of data from national monitoring, survey and surveillance programs, and community assessment to guide decision making for program development. Program marketing, staffing formulas, and grant writing and grant management, cost analysis and cost effectiveness reporting, and formative and summative evaluation of community programs complete the study. Prereq: Admission to graduate program.
NFS 607 FOOD RELATED BEHAVIORS. (3)
This team-taught course will provide background in topics and methods in food related behaviors to students in Nutritional Sciences and other interested students. The course will follow a problem-based learning approach, and will consist of 3 out of 4 modules in any given year. The four modules will be Social and Cultural Perspectives on Food, Psychological Perspectives on Food and Food Behaviors, Challenges to Community Food Security, and International Issues in Nutrition. (Same as ANT 607, NS 607, BSC 607.)

NFS 610 MARKETING IN HOSPITALITY AND DIETETICS. (3)
This course overviews the discipline of marketing as it relates to the hospitality and dietetics professions. Special emphasis will be placed on the analysis of the marketing environment, marketing strategies and the diversity of marketing practices used by the hospitality industry and dietetics profession. This course will provide opportunities for students to develop appropriate marketing approaches in today’s increasingly competitive and complex global marketplace. Prereq: MKT 300 or HMT 320 or equivalent course.

NFS 620 NUTRITION AND AGING. (2)
Emphasis on current research in nutrition and aging, nutrition needs of the elderly and nutrition-related diseases associated with aging. Prereq: NFS 510 and 511 or equivalent. (Same as NS 620.)

NFS 630 ADVANCED COMMUNITY NUTRITION. (3)
Study of nutrition surveys and of bases for judging community nutrition. Emphasis is placed upon economic, geographic, social and educational causes of malnutrition. Experience is given in development of nutrition programs. May be repeated to a maximum of six credits. Prereq: NFS 503. (Same as NS 630.)

NFS 640 HUMAN NUTRITION: ASSESSMENT. (3)
Assessment of dietary, anthropometric and biochemical parameters of nutritional status in health and disease. Lecture, two hours; laboratory, three hours per week. Prereq: NFS 510, NFS 511 or equivalent. (Same as NS 640.)

*NFS 646 ADVANCED INFORMATION TECHNOLOGY IN THE HOSPITALITY INDUSTRY. (3)
This course will engage students in the latest technology used by the hospitality industry and the dietetics profession for advancement of human, material and financial resources. Strategies and applications using technology to gain competitive advantage will be investigated. Students should be able to examine the problems of technology in the hospitality and dietetics industries and to provide solutions. Students will have the opportunity to do the class completely on-line or a combination of traditional classroom and on-line teaching. Prereq: Admission to the graduate program.

NFS 648 MANAGEMENT OF HOSPITALITY AND DIETETICS ORGANIZATIONS. (3)
This course will engage students with the theories and their application in the area of leadership and management of people, resources, finances, information and internal and external customers as they relate to dietetics, food service and hospitality professions. Prereq: Admission to graduate program, NFS 346 or equivalent course.

NFS 685 MINERAL METABOLISM. (2)
An in-depth review of the function, requirement deficiency and toxicity of mineral elements in nutrition. Emphasis on the interactions between elements and current literature will be made. Prereq: ASC 378 or NFS 510 or equivalent. BCH 502 or equivalent or consent of instructor. (Same as ASC 685.)

NFS 690 ADVANCED WORK IN DIETETICS. (3)
Evaluation of administrative practices in dietetics. This course will examine topics related to managing dietetics services including medical nutrition therapy protocols, dietetics outcomes research, parenteral and enteral support, clinical pathways, JCAHO requirements, state and institutional policy controls, reimbursement for dietetics services, in-patient and out-patient quality management, and hospital outreach programs. Prereq: Admission to graduate program. Lecture only course.

NFS 694 STRATEGIC PLANNING IN HOSPITALITY, LODGING AND TOURISM. (3)
This course is designed to shape students’ understanding of strategic planning as it relates to hospitality, lodging, and tourism. The concepts utilized to accomplish this objective represent several discipline areas such as: organizational theory, strategic management, and the function of management. Prereq: Admission to graduate program.
NFS 704 CURRENT TOPICS IN NUTRITIONAL SCIENCES. (1)
This course is designed to develop the student’s independent thinking and critical analysis related to various nutritional sciences issues. These skills will be developed through reading assignments and group discussion related to current topics in nutrition. Prereq: Consent of instructor. (Same as CNU/NS 704.)

NFS 748 MASTER’S THESIS RESEARCH. (0)
Half-time to full-time work on thesis. May be repeated to a maximum of six semesters. Prereq: All course work toward the degree must be completed. (Same as NS 748.)

NFS 768 RESIDENCE CREDIT FOR THE MASTER’S DEGREE. (1-6)
May be repeated to a maximum of 12 hours. (Same as NS 768.)

NFS 770 SEMINAR IN HOSPITALITY AND DIETETICS ADMINISTRATION. (1)
Investigation of recent research in Hospitality and Dietetics Administration. May be repeated to a maximum of three credits.

NFS 772 CURRENT TOPICS IN HOSPITALITY AND DIETETICS ADMINISTRATION. (2)
Faculty from different disciplines will provide in-depth coverage of selected topics in Hospitality and Dietetics Administration.

NFS 781 ADVANCED TRENDS ANALYSIS IN HOSPITALITY AND TOURISM. (3)
The student will investigate the major trends occurring in the hospitality, lodging, and tourism industry and develop analytical skills required to interpret them. Throughout the course, the student should be able to identify trends; their timing; the causal effects they have on organizations; the actual probability of their occurrence; and impact they will have on the organization. Prereq: Admission to graduate program.

NFS 782 SPECIAL PROBLEMS. (1-6)
Independent advanced work on a special problem in nutritional sciences. Prereq: Consent of graduate advisor. (Same as CNU/NS 782.)

NFS 784 SPECIAL PROBLEMS IN INSTITUTION MANAGEMENT. (3)
A current events approach to the financial and accounting decision-making process in dietetics and hospitality administration. The course will prepare advanced students in dietetics and hospitality administration to analyze and make sound financial decisions in settings relevant to the dietetics profession and the hospitality industry. Prereq: Admission to graduate program, ACC 201 or HMT 350 and FIN 300 or equivalent courses.

NFS 790 RESEARCH IN NUTRITIONAL SCIENCES. (0-6)
Research work involving original investigation. May be repeated to a maximum of 18 credits. Prereq: Consent of graduate advisor. (Same as CNU/NS 790.)

NFS 800 NUTRITION IN THE LIFE CYCLE: PRACTICUM. (1)
Course content will provide an introductory supervised practice for Coordinated Program dietetic students. Experiences include nutrition services provided at various stages in the life cycle, including pregnancy, infancy, preschool, elementary and high school, and geriatric. Laboratory, three hours per week. Prereq: Admission to Coordinated Program/AP4.

NFS 808 COMMUNITY NUTRITION: PRACTICUM. (2)
Supervised practice in community nutrition. Experiences include public and private agencies/organizations that provide food and nutrition services and nutrition education for various socioeconomic groups. Laboratory, six hours per week. Prereq: Admission to Coordinated Program/AP4.

NFS 810 THERAPEUTIC NUTRITION: PRACTICUM. (5)
Supervised practice in health care facilities. Course focuses on patient assessment, diet planning, care plan implementation, and nutritional evaluation. Laboratory, fifteen hours per week. Prereq: Admission to Coordinated Program/AP4; concur: enrollment in NFS 818, NFS 812.

NFS 812 FOOD SERVICE SYSTEMS: PRACTICUM. (5)
Supervised practice in food service management in a variety of food service operations. Experience may include participation in management functions including procurement, production, financial and human resources management, marketing, and training. Prereq: Admission to Coordinated Program/AP4.
NFS 814 ADVANCED FOOD SERVICE SYSTEMS PRACTICUM.  (3)
In-depth application of food service management in a variety of food service operations. Provides variety of experience in operations, financial, and managerial aspects of food services. Experience based on performance requirements established by the American Dietetic Association for the entry-level generalist dietitian. Prereq: Admission to Coordinated Program/AP4.

NFS 816 ADVANCED THERAPEUTIC NUTRITION PRACTICUM.  (3)
In-depth clinical application of the principles of dietetics in a hospital setting. Focuses on the team concept of patient care. Provides a variety of dietetic practice experiences with opportunity to test and evaluate results. Experiences based on performance requirements established by the American Dietetic Association for the entry-level generalist dietitian. Prereq: Admission to Coordinated Program/AP4.

NFS 818 EVALUATION OF DIETETIC PRACTICES.  (2)
Evaluation of supervised practices in dietetics. Includes the development of attitudes and values for the professional dietitian. Formal presentations of case studies developed during supervised practices in the field. Presentation and discussion of current journal literature related to professional practice. Lecture, one hour; clinical, three hours per week. Prereq: Admission to Coordinated Program/AP4.