

## DHN

## Dietetics and Human Nutrition

### **DHN 101 HUMAN NUTRITION AND WELLNESS.**

**(3)**

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 DHN majors except hospitality management students.

### **DHN 212 INTRODUCTORY NUTRITION.**

**(3)**

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: CHE 105 or CHE 103 or CHE 108; plus, past or concurrent BIO 103 or BIO 148 or BIO 152 or BIO 208.

### **DHN 241 FOOD SERVICE SANITATION.**

**(1)**

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.

### **DHN 301 DIETETICS PRACTICE.**

**(2)**

This course provides a study of dietetic practice including professional ethics, standards of practice, scope of practice, educational pathways, credential attainment and maintenance, competencies required for entry level practice, responsibilities as a professional. Experiences allow exploration of dietetics practice in medical nutrition therapy, food service management and delivery of nutrition services. Prereq: DHN 212 and completion of dietetics premajor requirements with a cumulative GPA of 2.4

### **DHN 302 PRINCIPLES OF FOOD PREPARATION.**

**(3)**

The physical and chemical principles involved in the preparation of foods and the application of these principles to control for quality outcomes. Laboratory experiences link theory to practice to ensure that the standards of safety and overall quality factors are applied to maximize nutrient retention while maintaining the acceptability and nutritional qualities of foods produced for individuals and groups. Lecture, one hour; laboratory, four hours. Prereq: DHN 241; limited to DHN and Family and Consumer Science (FSC) department majors and with permission of instructor.

### **DHN 304 EXPERIMENTAL FOODS.**

**(3)**

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, two hours; laboratory and discussion, three hours per week. Prereq: DHN 302; CHE 230 or CHE 236.

### **DHN 311 NUTRITIONAL BIOCHEMISTRY.**

**(3)**

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 230 or CHE 236 must be completed prior to DHN 311; PGY 206 must be taken concurrently or prior to DHN 311.

### **\*DHN 312 LIFE CYCLE AND COMMUNITY NUTRITION I.**

**(3)**

A study of the physiological changes occurring in the human life cycle with associated nutrient needs. The course focuses on assessment and determination of nutrition issues and nutrition education for individuals from in-utero to toddlerhood. Nutrition education programs on a community level will be addressed at each stage of the life cycle. Prereq: DHN 212; Limited to Dietetics and Human Nutrition Majors only.

### **#DHN 313 LIFE CYCLE AND COMMUNITY NUTRITION II.**

**(3)**

A study of the physiological changes occurring in the life cycle with associated nutrient needs. The course focuses on assessment and determination of nutrition issues and nutrition education for individuals from childhood to old age. Nutrition education programs on a community level will be addressed at each stage of the life cycle. Program planning, evaluation and grant writing will also be covered and applied in this course. Prereq: DHN 312; limited to Dietetics and Human Nutrition majors only.

### **DHN 315 NUTRITION ISSUES IN PHYSICAL ACTIVITY.**

**(3)**

This course explores the special nutritional needs of a person engaged in regular physical activity. Emphasis will be placed on selecting a diet to achieve optimal performance and overall wellness. Athletic performance enhancing supplements will be examined to determine the efficacy and safety of such products. Prereq: DHN 212 and restricted to Dietetics or Human Nutrition majors.

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**DHN 318 HUNGER, FOOD BEHAVIOR, AND THE ENVIRONMENT. (3)**

This course brings together the role of the biological processes that influence hunger with the physiological responses to cues in the social and neighborhood environment that influence what we eat. The connection between what we eat and lifelong health consequences of dietary patterns can be seen at the individual, familial, and community level. Topics in this course will include hunger and satiety, taste preferences and food aversions, food policy, sustainability, the role of the food environment, and nutrition policy. Prereq: DHN 101, DHN 212, or consent of instructor.

**DHN 319 SEMINAR IN HUNGER STUDIES. (1)**

This course provides a multi-disciplinary approach to hunger studies. Students will develop a written paper and professional seminar on a current hunger-related issue. Prereq: DHN 318: Hunger, Food Behavior, and the Environment.

**DHN 320 EXPERIENTIAL LEARNING IN HUNGER STUDIES. (2)**

Students will engage in experiential learning in a pre-approved volunteer, internship, study abroad, or paid work experience related to the world fight against hunger and social injustice. Prereq: DHN 318: Hunger, Food Behavior, and the Environment.

**DHN 340 INSTITUTIONAL PURCHASING. (3)**

Fundamental principles and purchasing techniques for the selection of food and nonfood items in a food service system. Prereq: ECO 201 or 202; limited to Dietetics and Hospitality Management and Tourism majors only.

**DHN 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: DHN 302 or HMT 308; DHN 241; limited to Dietetics and Hospitality Management and Tourism majors.

**\*DHN 346 MANAGEMENT FOR FOOD INDUSTRIES. (3)**

This course examines the evolving field of human resources in the food and hospitality industry. Students will examine the changing roles and responsibilities of the manager. Topics will include fundamental principles and purchasing techniques in the food service system as well as planning, selection, placement, training, disciplining employees, labor relations and compensation. Prereq: ECO 201; Dietetics majors only.

**DHN 374 RESEARCH AND WRITING IN DIETETICS. (3)**

Study of research, ethics, and methodology for designing, managing, and synthesizing evidence based research in dietetics. Students develop critical thinking, writing, and oral communication skills through scientific literature searches, interpretation of data, and development of a news brief, newsletter article, and literature review with accompanying oral presentations. Prereq: DHN 212 and STA 210; limited to Dietetics majors only. This course is a Graduation Composition and Communication Requirement (GCCR) course in certain programs, and hence is not likely to be eligible for automatic transfer credit to UK.

**DHN 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: DHN 312.

**DHN 408G SEMINAR IN DIETETICS AND HUMAN NUTRITION. (1)**

Investigation of recent research in dietetics and human nutrition. May be repeated to a maximum of three credits. Nutritional Sciences graduate students may not enroll for graduate credit. Prereq: DHN 510 or consent of instructor.

**DHN 474 RESEARCH IN NUTRITION: THEORY. (3)**

A required course which allows the student to explore research opportunities in the health field, identify potential funding sources, review institutional review board requirements, and develop a grant proposal based on their own interests in nutrition. Prereq: Human Nutrition majors only. Senior standing. DHN 311 (may be taken concurrently with consent of instructor). This course is a Graduation Composition and Communication Requirement (GCCR) course in certain programs, and hence is not likely to be eligible for automatic transfer credit to UK.

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**DHN 475 RESEARCH IN NUTRITION: APPLICATION. (3)**

A required course which allows the student to design a research study, write a grant, prepare a comprehensive literature review, design a survey, conduct statistical analyses on collected data, and prepare a professional article and poster to present at University and regional events. Prereq: Human Nutrition majors only. Grade of C or better in DHN 474. This is a writing-intensive (W) course approved to fulfill the upper tier of the graduation writing requirement (GWR). To receive W credit for this course, you must have successfully completed the first-year writing requirement (ENG 104 or its equivalent) and have completed at least 30 hours of course work. This course is a Graduation Composition and Communication Requirement (GCCR) course in certain programs, and hence is not likely to be eligible for automatic transfer credit to UK.

**DHN 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.

**DHN 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. Prereq: DHN 311 or BCH 401G or equivalent; PGY 206; Dietetics and Human Nutrition Majors or admission to DHN/NS graduate program.

**DHN 512 MEDICAL NUTRITION THERAPY I. (4)**

This course explores changes in nutrient metabolism related to biochemical and physiological alterations in disease conditions and application of the Nutrition Care Process. Content includes case study evaluations, medical nutrition therapies for disease conditions, and current research in the field. Prereq: DHN 311 and 312; plus, past or concurrent DHN 510. Enrollment is restricted to dietetics majors only.

**DHN 514 DIETETICS: COUNSELING AND COMMUNICATION THEORIES AND APPLICATIONS. (3)**

Counseling and communication theories are combined to study specific applications which include disease prevention, disease management and refinement of communication skills to enhance effectiveness as a practicing RD. Students will enhance their capacity to motivate others to practice healthy food behaviors. Active learners will develop a conceptual framework for future professional practice in dietetics as ethical counselors and facilitators of behavior change. Three credit hours. Prereq: DHN 403, DHN 510, DHN 512; must be taken concurrently with DHN 517. Enrollment is restricted to Dietetics majors.

**DHN 515 MEDICAL NUTRITION THERAPY. (5)**

This capstone course explores changes in nutrient metabolism related to biochemical, physiological, and pathophysiological alterations in disease conditions, application of the Nutritional Care Process and Model, and development of medical nutrition therapy intervention. Content includes case study evaluations, nutritional therapies for disease conditions, including enteral and total parenteral nutrition, and current research in the field. Prereq: DHN 311, 312, 403 and 510 and concurrent with DHN 514. Enrollment is limited to dietetics majors.

**DHN 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: DHN 312 or consent of instructor.

**DHN 517 MEDICAL NUTRITION THERAPY II. (3)**

This course continues study of medical nutrition therapy topics, including trauma and enteral and parenteral nutrition. Content includes more advanced case study evaluations, medical nutrition therapies, and current research in the field. Prereq: DHN 512 and concurrent with DHN 514 and enrollment is limited to dietetics majors.

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**DHN 518 EVALUATION OF DIETETIC ISSUES AND LEADERSHIP. (2)**

Course provides opportunities for the development of competencies, attitudes and values expected of the entry level professional. Lectures, presentation of individual case studies and research projects are conducted. Opportunities are provided for transfer of theory to practice, interpretation of research, discussion of professional literature and application of leadership and communication skills in addressing issues of professional dietetic practice. This web enhanced didactic course is taught via distance learning coupled with on campus sessions. Prereq: Admission to the Coordinated Program or Dietetic Internship.

**DHN 520 MEDICAL NUTRITION THERAPY I: SUPERVISED PRACTICE. (5)**

Supervised practice in health care facilities. Course focuses on patient assessment, diet planning, care plan implementation, and nutritional evaluation. Fulltime medical nutrition therapy experience at an assigned facility with the opportunity to gain entry level experience while seeing a variety of patients with varied disease states. Prereq: Admission to UK DHN Supervised Practice Program (SPP).

**DHN 522 FOOD SERVICE SYSTEMS MANAGEMENT I: SUPERVISED PRACTICE. (5)**

Supervised practice in foodservice systems management in a variety of food service operations. Experience involves participation in management functions including procurement, production, financial and human resources management, marketing, and training. Prereq: Admission to UK DHN Supervised Practice Program (SPP).

**DHN 524 FOOD SERVICE SYSTEMS MANAGEMENT II: SUPERVISED PRACTICE. (3)**

In-depth application of foodservice systems management in a variety of food systems operations. Provides variety of experience in operations, financial, and managerial aspects of food services. Prereq: Admission to UK DHN Supervised Practice Program (SPP).

**DHN 526 MEDICAL NUTRITION THERAPY II: SUPERVISED PRACTICE. (3)**

This course provides an in-depth clinical application of the principles of dietetics. The course will focus on the team concept of patient care and provide advanced dietetics practice with the opportunity to test and evaluate results. Prereq: Admission to UK DHN Supervised Practice Program (SPP).

**DHN 528 COMMUNITY NUTRITION I: SUPERVISED PRACTICE. (1)**

This course provides an introductory supervised practice in community nutrition. Experiences include public and private agencies/ organizations that provide food and nutrition services, public policy and program development, and nutrition education for various socioeconomic groups. Full-time community nutrition experience as a member of the community health delivery team at assigned community and health related agency. The student will have opportunities to manage nutrition care for population groups across the lifespan; develop community based food and nutrition programs; and develop health promotion/disease prevention intervention projects. Prereq: Admission to UK DHN Supervised Practice Program (SPP).

**DHN 530 COMMUNITY NUTRITION II: SUPERVISED PRACTICE. (2)**

This course provides an introductory supervised practice in community nutrition. Experiences include public and private agencies/ organizations that provide food and nutrition services, public policy and program development, and nutrition education for various socioeconomic groups. Full-time community nutrition experience as a member of the community health delivery team at assigned community and health related agency. The student will have opportunities to manage nutrition care for population groups across the lifespan; develop community based food and nutrition programs; and develop health promotion/disease prevention intervention projects. Prereq: Admission to UK DHN Supervised Practice Program (SPP).

**DHN 591 SPECIAL PROBLEMS IN DIETETICS AND HUMAN NUTRITION. (1-3)**

Intensive work on an independent project related to dietetics and human nutrition. Senior or graduate standing. May be repeated for a maximum of six credits. Prereq: Consent of instructor.

**DHN 600 RESEARCH METHODS IN NUTRITION AND FOOD SYSTEMS. (3)**

Students will study accepted research methodologies and scientific approaches in human nutrition and food systems. Emphasis is placed on understanding the research methods, study design, data collection, and evaluation of various nutrition related studies. Discussions include development of research aims and hypothesis, internal review board, collecting of primary and secondary data, measurement approaches, study designs, and key considerations in developing a thesis for publication. Prereq: Admission to graduate program and selection of graduate faculty mentor with approved research topic.

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**DHN 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.

**DHN 605 FOOD SYSTEMS AND SOCIETY. (3)**

Food Systems and Society tracks food from farm to table, including growing, harvesting, processing, packaging, transporting, marketing, consumption, and disposal. Policy and culture determine who eats what and who benefits and loses in any given food system. As a result food systems vary considerably across the world with each evolving to affect overall health. The course will assess sustainability of food systems and explore the ethical, economical, socio-ecological, and environmental factors that affect local, regional, national, and global food system development. Content includes case study evaluations and current research in the field. Prereq: Graduate standing.

**DHN 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.

**DHN 608 CHRONIC DISEASE MANAGEMENT AND PROCESS. (3)**

This course focuses on the etiology and pathophysiology of nutrition-related chronic diseases and conditions including obesity, hypertension, dyslipidemia, heart disease, diabetes, and cancer. Emphasis is placed on the biochemical and physiological mechanisms involved by which nutrients impact the prevention, nutrition care process-diagnosis, assessment, implementation of care, monitoring and evaluation, and progression of chronic diseases and conditions. Prereq: Graduate standing and minimum 3 credit hours of upper level advanced nutrition or DHN 510.

**DHN 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.

**DHN 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: DHN 510 and 511 or equivalent. (Same as NS 620.)

**DHN 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: DHN 510, DHN 511 or equivalent. (Same as NS 640.)

**DHN 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, DHN 346 or equivalent course.

**DHN 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.

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- DHN 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.)
- DHN 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.)
- DHN 768 RESIDENCE CREDIT FOR THE MASTER'S DEGREE. (1-6)**  
May be repeated to a maximum of 12 hours. (Same as NS 768.)
- DHN 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.
- DHN 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.
- DHN 774 SEMINAR IN NUTRITION AND FOOD SYSTEMS. (3)**  
This advanced participatory seminar focuses on the latest in nutrition and food systems research. Students will be expected to apply their knowledge of effective scientific communication, responsible conduct of research, and methods and technologies in nutrition and food systems through weekly readings, presentations, and class discussions. Prereq: Graduate standing and upper level graduate statistics.
- DHN 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.)
- DHN 784 SPECIAL PROBLEMS IN FINANCIAL 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, ECO 201 and either FIN 300 or (DHN 340, DHN 342, and DHN 346).
- DHN 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.)