NUTRITION SCIENCES (NUTR)

NUTR 1401 Introduction to Food Science (4)
Comprehensive study and experimental laboratory investigation of food constituents with a focus on chemical and physicochemical properties and reactions, including sensory evaluation, microbial safety, and food preservation.

NUTR 2101 Introduction to the Profession of Nutrition and Dietetics (1)
History of the profession and the skills and functioning of nutrition and dietetics professionals. Prepares students for their undergraduate major and for entrance into the supervised practice.

NUTR 2351 Nutrition (3)
Pre-requisite(s): CHE 1300 or 1301 or 1405; or BIO 1305 or 1401 or 1405
Scientific approach to the essential nutrients for human growth and development. Macronutrients, micronutrients, and human metabolism have details coverage; a computer diet analysis is conducted.

NUTR 2380 Intro to Food Delivery Systems (3)
Pre-requisite(s): A minimum grade of C in NUTR 1401 and NUTR 2351, or consent of the instructor
Introduction to meal service in the setting of the home, institutions, childcare, and restaurants. Management of meal planning, preparation, and service. Emphasis on equipment usage and maintenance and time, money, and nutrient management.

NUTR 3188 Introduction to the Nutrition Care Process (1)
Pre-requisite(s): Upper-level standing
Introduction to the Nutrition Care Process (NCP) with an emphasis on the Nutrition Assessment and Nutrition Diagnosis components of this standard protocol, including application of nutrition-focused physical assessment. Medical terminology pertinent to the NCP will also be discussed.

NUTR 3314 Consumer Nutrition (3)
Pre-requisite(s): Upper-level standing
Survey of basic nutrition and current issues focusing on personal nutrient needs. Not open to nutrition sciences majors, minors or other students who have taken NUTR 2351.

NUTR 3351 Nutrition Counseling and Education (3)
Pre-requisite(s): A minimum grade of C in NUTR 2351
Nutrition counseling and education strategies that can be used for dietary behavior change, emphasizing practical aspects of nutrition counseling.

NUTR 3386 Experimental Foods (3)
Pre-requisite(s): A minimum grade of C in NUTR 1401; and BIO 1305, CHE 1301 and 1341, STA 1360 or 2361
Investigation of the composition, functional properties, and reactions of food components. The study of chemical-physical changes which result from processing materials comprising foods. Study of experimental techniques for product development.

NUTR 3388 Introduction to Medical Nutrition Therapy (3)
Pre-requisite(s): BIO 1305, [2401 and 2402] or 3322; CHE 1301, 1341; NUTR 3188; and a minimum grade of C in NUTR 2351
In-depth study and proficiency testing of the nutrition care process, medical vocabulary, medical records, clinical math, diabetes, and cardiovascular disease.

NUTR 3435 Food Service Production (4)
Pre-requisite(s): A minimum grade of C in NUTR 1401, 2351, and 2380
Quality food production techniques, procedures, and management of meals serving fifty or more people. The function and methods of food management (for profit) will be emphasized in this course.

NUTR 4151 Nutrition Practicum (1)
Pre-requisite(s): Departmental approval required
Supervised field experiences in nutrition education and program delivery. A minimum of one hour each week is required in a seminar setting. May be repeated for a maximum of 4 credit hours.

NUTR 4200 Seminar in Nutrition Sciences (2)
Pre-requisite(s): Senior standing or consent of the instructor
Current issues in nutrition, food science or food production can be explored through seminars, special topics, and practicums. May be repeated for a maximum of 6 semester hours.