

NUTR: Nutrition and Dietetics

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1000. Contemporary Nutrition (3)
Basic nutrition knowledge necessary to evaluate nutrition issues and make sound lifestyle decisions.
1010. Cultural Foods (3)
Economic, environmental, and cultural aspects of food.
1300. Introduction to Dietetics Profession (3)
Introduction to nutrition and dietetics including academic and professional preparation.
1330. Food Safety and Sanitation (1)
Applied food service sanitation procedures in food handling including ServSafe certification.
2105. Nutrition Science (3)
Elementary principles of nutrition and their practical application.
2330. Food Science (3)
P: NUTR 1330; C: NUTR 2331. Introduction to properties of foods and changes that occur during preparation and processing.
2331. Food Science Laboratory (1)
P: NUTR 1330; C: NUTR 2330. Laboratory providing active learning approaches to food preparation, sensory evaluation of food, and food product development.
2400. Nutrition Assessment (3)
P: NUTR 2105. Application of nutrition assessment methodology in clinical and research settings; introduction to assessment tools used in dietetics practice.
2999. Current Issues in Nutrition and Dietetics (1)
May be repeated for a maximum of 12 s.h. with a change of topic. P: NUTR 1000 or 2105. Special topics in selected area of nutrition and dietetics. Variable topics and content permitted.
3101. Clinical Nutrition for Allied Health Professions (3)
Basic nutrition and selected applied topics that relate to prevention and treatment of nutrition-related health problems.
3104. Advanced Vitamins and Minerals (3)
P: BIOL 2130, 2131; NUTR 2105; Functions and processes related to micronutrients.
3105. Nutritional Biochemistry and Metabolism (3) (WI)
P: NUTR2105; P or C: CHEM 2650, 2651; or equivalent. Macronutrient processes at cellular level.
3311. Life Cycle Nutrition (4)
P: NUTR 2105, 2400 or permission of instructor. Scientific principles of human nutrition in various stages in life cycle. Emphasis on nutrition assessment, planning, intervention, and evaluation.
3330. Financial Management in Dietetics (4)
P: NUTR 2330; nutrition major. Purchasing, cost control, inventory management, and financial planning for institutional foodservice.
3500. Nutrition Research Methodology (3) (WI)
P: NUTR 2105 and statistics; C: NUTR 3501; nutrition major. Application of research methodologies to nutrition and dietetics.
3501. Nutrition Research Methodology Laboratory (1)

- P: NUTR 2105 and statistics; C: NUTR 3500; nutrition major. Laboratory application of research methodologies to nutrition and dietetics.
3535. Nutrition Education and Counseling (3)
P: NUTR 2400; nutrition major. Nutrition educational and counseling techniques for use by dietetics professionals in research, clinical, and community settings.
- 3995, 3996, 3997. Field Experience in Nutrition and Dietetics (1,1,1)
P: Permission of instructor. Supervised professional work experience in nutrition and dietetics.
4300. Professional Preparation in Dietetics (1)
Senior standing; nutrition major. Concepts and skills required for leadership and professional practice in dietetics.
4312. Medical Nutrition Therapy I (4)
P: NUTR 3105; nutrition major. Biochemical and physiological anomalies of disease and application of medical nutrition therapy.
4313. Medical Nutrition Therapy II (4)
P: NUTR 4312; nutrition major. Continuation of NUTR 4312.
4330. Food Production Principles of Dietetics (4)
P: NUTR 3330; nutrition major. Food preparation and management principles applied to quantity health care food production.
4331. Food Production in Dietetics Lab (3)
P: NUTR 4330; nutrition major. Application of food preparation and management principles in health care food production.
4400. Study Abroad: Global Perspectives in Nutrition (3) (SL)
P: Consent of instructor. International field and research experiences in nutrition and dietetics.
4500. Community Nutrition (3)
(P: NUTR 3535; nutrition major). Nutrition program development and delivery in community setting. Includes nutrition surveillance, screening, assessment, education, counseling, documentation, and referral.
4600. Senior Seminar (3)
P: Senior standing. Capstone course that requires a community-based service learning project.
4800. Orientation to Professional Dietetic Practice (1)
P: Admission to dietetic internship. Applies dietetic knowledge to entry-level practice. Emphasis on performance responsibilities of dietitians, quality assurance procedures, and professional ethics.
4804. Supervised Dietetic Practice (3)
20 hours practice per week or 250 hours per semester. P: Admission to dietetic internship. Development and integration of knowledge and skills in practice.
5300. Nutrition for Wellness (3)
P: 1 course in clinical nutrition and 1 in nutrition education. Planning, implementing, and evaluating nutrition services and education in wellness programs.
- NUTR Banked Courses
5050. Nutrition and the Workplace (1)
- 5211, 5212. Advanced Clinical Nutrition (1,2)