NUTRITION (NUTR)

NUTR 10011  NUTRITIONAL OUTREACH: A HOW-TO FOR LIFE-LONG
HEALTHY EATING  1 Credit Hour
Teaches basic nutrition information for healthy eating, including the
important nutritional aspects of cooking, shopping, dining and disease
prevention related to dietary intake.
Prerequisite: None.
Schedule Type: Lecture
Contact Hours: 1 lecture
Grade Mode: Standard Letter

NUTR 23012  INTRODUCTORY FOOD SCIENCE  3 Credit Hours
(Cross-listed with HEM 23212) Principles of food preparation and quality
evaluation, with an emphasis on food science concepts, nutrition, food
consumption trends and government regulation.
Prerequisite: NUTR 23511.
Schedule Type: Laboratory, Lecture, Combined Lecture and Lab
Contact Hours: 2 lecture, 3 lab
Grade Mode: Standard Letter

NUTR 23112  INTRODUCTION TO THE PROFESSION: NUTRITION AND
DIETETICS  1 Credit Hour
Discusses academic requirements for the Nutrition major, the history of
the nutrition profession as well as current credentialing and licensing
requirements. Explores the opportunities within the field of dietetics.
Teaches methods to document academic, personal and professional
skills.
Prerequisite: None.
Schedule Type: Lecture
Contact Hours: 1 lecture
Grade Mode: Standard Letter

NUTR 23510  QUANTITY FOOD PRODUCTION, SERVICE AND SAFETY
3 Credit Hours
(Cross-listed with HM 23510) The application of management principles
in quantity food production and service systems, including safety and
sanitation; production forecasting and management; distribution; and
service, commercial equipment and physical facilities. Introduction to
inventory, recipe standardization and considerations of nutrition, quality
and sustainability in quantity production.
Prerequisite: NUTR 23112.
Schedule Type: Laboratory, Lecture, Combined Lecture and Lab
Contact Hours: 2 lecture, 3 lab
Grade Mode: Standard Letter

NUTR 23511  SCIENCE OF HUMAN NUTRITION (KBS)  3 Credit Hours
Basic concepts and principles in the science of human nutrition, energy
balance and weight control, individual nutrient needs, diet selection,
nutrition related metabolism and physiological functions, nutritional
diseases and current human nutrition controversies.
Prerequisite: None.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter
Attributes: Kent Core Basic Sciences, TAG Health

NUTR 23520  SPORTS NUTRITION  3 Credit Hours
Teaches basic sports nutrition as well as practical applications of sports
nutrition principles for students majoring in various healthcare related
fields.
Prerequisite: NUTR 23511.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 33512  INTERMEDIATE NUTRITION SCIENCE  3 Credit Hours
Functions, sources, utilization and interactions of essential nutrients
and associated physiology. Principles of designing a healthy diet using
dietary standards and guidelines while considering nutrient needs of
different populations.
Prerequisite: CHEM 20481 or CHEM 30481.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 33522  BUSINESS AND MANAGEMENT OF NUTRITION SERVICES
3 Credit Hours
Course explores the business management side of dietetics. Covers
application of management theories, from dietetic programs and services
to budgeting, billing and coding, in addition to quality improvement in
dietetics programs and departments.
Prerequisite: NUTR 23511.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 33532  BUSINESS AND MANAGEMENT OF NUTRITION SERVICES
3 Credit Hours
Course explores the business management side of dietetics. Covers
application of management theories, from dietetic programs and services
to budgeting, billing and coding, in addition to quality improvement in
dietetics programs and departments.
Prerequisite: NUTR 23511.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 35319  NUTRITION, HEALTH AND SOCIETY  3 Credit Hours
Course explores the role of environment, food, nutrition and lifestyle
choices in promoting health and preventing disease. Focus is on the
fundamentals of public policy, including legislative and regulatory basis
of nutrition and dietetics practices.
Prerequisite: NUTR 23511.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 41095  SPECIAL TOPICS IN NUTRITION  1-4 Credit Hours
(Repeatable for credit)(Slashed with NUTR 51095) Discussion of a major
topic within a specific field in nutrition and dietetics. Topic varies per
course offering.
Prerequisite: None.
Schedule Type: Lecture
Contact Hours: 1-4 lecture
Grade Mode: Standard Letter
NUTR 41096  INDIVIDUAL INVESTIGATION IN NUTRITION  1-3 Credit Hours
(Repealable for credit) Students undertake an independent study in an area of nutrition and dietetics that is not covered by a regular course offering, with the guidance of a Kent State faculty member.
Prerequisite: Special approval.
Schedule Type: Individual Investigation
Contact Hours: 1-3 other
Grade Mode: Standard Letter

NUTR 43013  RESEARCH AND STATISTICAL METHODS IN NUTRITION
AND DIETETICS (WIC)  3 Credit Hours
(Slash ed with NUTR 53013) Student gain experience in research methods related to nutrition and dietetics, principles of experimental design, data analysis and techniques of scientific writing.
Prerequisite: NUTR 33512.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter
Attributes: Writing Intensive Course

NUTR 43016  WORLD FOOD CUSTOMS AND NUTRITION  3 Credit Hours
(Slash ed with NUTR 53016) Understanding the interrelationship between food and agricultural practices of racial, ethnic and religious populations globally.
Prerequisite: NUTR 23511 and SOC 12050.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 43030  FOOD SERVICE SYSTEMS MANAGEMENT  3 Credit Hours
(Slash ed with HTM 53030 and NUTR 53030)(Cross-listed with HEM 43030) Food service systems management, including systems theory; menu planning and evaluation; procurement; food production systems; sustainability; layout and design basics. Management concepts in non-commercial food service, including financial control, marketing, quality, management, leadership and human resources.
Prerequisite: HEM 23212 or NUTR 23012; and HEM 23510 or NUTR 23510.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 43031  MEDICAL NUTRITION THERAPY I  3 Credit Hours
(Slash ed with NUTR 53511) Exploration of the nutrition care process, including documentation, standardized language, nutrition assessment, interpretation of laboratory values and individualized patient care and planning for disease and nutrition needs. Students engage in case studies and nutrition assessment exercises.
Prerequisite: BSCI 30130 and CHEM 30284 and NUTR 33512.
Schedule Type: Laboratory, Lecture, Combined Lecture and Lab
Contact Hours: 2 lecture, 2 lab
Grade Mode: Standard Letter

NUTR 43017  MACRONUTRIENT NUTRITIONAL BIOCHEMISTRY  3 Credit Hours
(Slash ed with NUTR 53512) Course explores the mechanisms through which the macronutrients meet human biological needs and how these related to applied human nutrition.
Prerequisite: BSCI 30130 and CHEM 30284 and NUTR 33512.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 43018  LIFECYCLE NUTRITION  3 Credit Hours
(Slash ed with NUTR 53518) Explores the nutrition needs through growth, development and aging. Focus is on nutritional needs and issues during conception, pregnancy, lactation, infancy, childhood, adolescence, adulthood and older adulthood.
Prerequisite: NUTR 33512.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 43019  COMMUNITY NUTRITION (ELR)  3 Credit Hours
(Slash ed with NUTR 53515) Introduction to nutrition problems and practices in the community. Principles and techniques of effective education, learning and behavior change theories and techniques. Includes an experiential laboratory component with a focus on planning, implementation, evaluation and outcomes in nutrition education, as well as nutrition communication, programming and counseling techniques.
Prerequisite: NUTR 33512 and NUTR 33522 and NUTR 33532.
Schedule Type: Laboratory, Lecture
Contact Hours: 2 lecture, 2 lab
Grade Mode: Standard Letter
Attributes: Experiential Learning Requirement

NUTR 43020  FOOD CHOICES FOR PRESCRIBED DIETARY MODIFICATION  2 Credit Hours
(Slash ed with NUTR 53521) Adapting adequate normal diet in terms of food choices to accommodate prescribed food restriction or bodily dysfunction.
Prerequisite: NUTR 23511; course is not open to students in the nutrition major.
Schedule Type: Lecture
Contact Hours: 2 lecture
Grade Mode: Standard Letter
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<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credit Hours</th>
<th>Grade Mode</th>
<th>Schedule Type</th>
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<tbody>
<tr>
<td>NUTR 43522</td>
<td>INTEGRATIVE AND FUNCTIONAL NUTRITION</td>
<td>2 Credit</td>
<td>Grade Mode</td>
<td>Schedule Type</td>
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<tr>
<td></td>
<td>(Slashed with NUTR 53522) Introduces the foundations of</td>
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<td>Contact Hours: 2 lecture</td>
<td>Lecture</td>
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<td></td>
<td>integrative and functional medicine as it relates to</td>
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<td>Grade Mode: Standard Letter</td>
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<td></td>
<td>nutrition. Includes personalized nutrition, nutrigenomics,</td>
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<td>complementary and alternative therapies, nutraceuticals</td>
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<td>and functional foods, in addition to the interaction of</td>
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<td>food on supplement and drug efficacy.</td>
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<td>Prerequisite: NUTR 35312</td>
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<td>Schedule Type: Lecture</td>
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<td>Contact Hours: 2 lecture</td>
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<td>Grade Mode: Standard Letter</td>
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<td>NUTR 43523</td>
<td>NUTRITION AND DIETETICS: PROFESSIONAL PRACTICE</td>
<td>1 Credit</td>
<td>Grade Mode</td>
<td>Schedule Type</td>
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<td>Development of professional awareness. Evaluation of</td>
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<td>Contact Hours: 1 lecture</td>
<td>Lecture</td>
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<td>professional growth and formulation of plans for</td>
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<td>continued growth in the profession of nutrition and</td>
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<td>dietetics.</td>
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<td>Prerequisite: Nutrition major; and senior standing.</td>
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<td>Contact Hours: 2 lecture</td>
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<td>NUTR 43524</td>
<td>NUTRITION AND DIETETICS: PROFESSIONAL PRACTICE</td>
<td>2 Credit</td>
<td>Grade Mode</td>
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<td></td>
<td>Development of professional awareness, leadership and</td>
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<td>Contact Hours: 2 lecture</td>
<td>Lecture</td>
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<td>career goals. Evaluation of professional growth and</td>
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<td>Grade Mode: Standard Letter</td>
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<td>formulation of plans for continued growth in the</td>
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<td>profession of nutrition and dietetics.</td>
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<td>Prerequisite: Nutrition major; and senior standing.</td>
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<td>Contact Hours: 2 lecture</td>
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<td>Grade Mode: Standard Letter</td>
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<td>NUTR 43532</td>
<td>METHODS AND EXPERIENCES IN NUTRITION OUTREACH</td>
<td>3 Credit</td>
<td>Grade Mode</td>
<td>Schedule Type</td>
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<td></td>
<td>(Slashed with NUTR 53532) Students learn methods</td>
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<td>Contact Hours: 2.5 lecture, 4</td>
<td>Lecture</td>
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<td>for development and evaluation techniques used for</td>
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<td>other</td>
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<td>nutrition outreach programming; the role of community</td>
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<td>Grade Mode: Standard Letter</td>
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<td>nutrition education in public health; and the impact</td>
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<td>of nutrition programming on disease prevention and</td>
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<td>management. Students engage in service learning</td>
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<td>opportunities in community nutrition education.</td>
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<td>Prerequisite: Special approval.</td>
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<td>Schedule Type: Lecture</td>
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<td>Contact Hours: 2.5 lecture, 4 other</td>
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<td>NUTR 45092</td>
<td>PRACTICUM IN NUTRITION (ELR)</td>
<td>1-3 Credit</td>
<td>Grade Mode</td>
<td>Schedule Type</td>
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<td></td>
<td>Application of education in pre-professional experience</td>
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<td>Contact Hours: 3-9 other</td>
<td>Lecture</td>
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<td>in clinical, community and nutrition foodservice</td>
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<td>Grade Mode: Standard Letter</td>
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<td>environments. Combination of nutrition experiences</td>
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<td>throughout the semester.</td>
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<td>Prerequisite: Special approval.</td>
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<td>Schedule Type: Practical Experience</td>
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<td>Contact Hours: 3-9 other</td>
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<td>Grade Mode: Standard Letter</td>
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<td>Attributes:</td>
<td>Experience Learning Requirement</td>
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<td>NUTR 45098</td>
<td>RESEARCH IN NUTRITION (ELR)</td>
<td>1-3 Credit</td>
<td>Grade Mode</td>
<td>Schedule Type</td>
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<td>Students engage in research under the supervision of a</td>
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<td>Contact Hours: 2 lecture, 2 lab</td>
<td>Laboratory, Lecture</td>
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<td>nutrition faculty member. Students may develop a</td>
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<td>Grade Mode: Standard Letter</td>
<td>Combined Lecture and Lab</td>
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<td>research idea or work on faculty-led research.</td>
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<td>Prerequisite: Special approval.</td>
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<td>Schedule Type: Research</td>
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<td>Contact Hours: 3-9 other</td>
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<td>Grade Mode: Standard Letter</td>
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<td>Attributes:</td>
<td>Experience Learning Requirement</td>
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<tr>
<td>NUTR 51095</td>
<td>SPECIAL TOPICS IN NUTRITION</td>
<td>1-4 Credit</td>
<td>Grade Mode</td>
<td>Schedule Type</td>
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<td></td>
<td>(Repeatable for credit) (Slashed with NUTR 41095)</td>
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<td>Contact Hours: 1-4 lecture</td>
<td>Lecture</td>
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<td></td>
<td>Discussion of a major topic within a specific field in</td>
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<td>Grade Mode: Standard Letter</td>
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<td></td>
<td>nutrition and dietetics. Topic varies per course</td>
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<td>offering.</td>
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<td>Prerequisite: Graduate standing.</td>
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<td></td>
<td>Schedule Type: Lecture</td>
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<td>Contact Hours: 1-4 lecture</td>
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<td>NUTR 51096</td>
<td>INDIVIDUAL INVESTIGATION IN NUTRITION</td>
<td>1-3 Credit</td>
<td>Grade Mode</td>
<td>Schedule Type</td>
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<td></td>
<td>(Repeatable for credit) Students undertake an independent</td>
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<td>Contact Hours: 1-3 other</td>
<td>Lecture</td>
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<td>study in an area of nutrition and dietetics that is not</td>
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<td>covered by a regular course offering, with the guidance</td>
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<td>of a Kent State faculty member.</td>
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<td>Prerequisite: Graduate standing; and special approval.</td>
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<td>Schedule Type: Individual Investigation</td>
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<td>Contact Hours: 1-3 other</td>
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<td>NUTR 53013</td>
<td>RESEARCH AND STATISTICAL METHODS IN NUTRITION</td>
<td>3 Credit</td>
<td>Grade Mode</td>
<td>Schedule Type</td>
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<td></td>
<td>(Slashed with NUTR 43013) Students gain experience in</td>
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<td>Contact Hours: 3 lecture</td>
<td>Lecture</td>
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<td></td>
<td>research methods related to nutrition and dietetics,</td>
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<td>Grade Mode: Standard Letter</td>
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<td>principles of experimental design, data analysis and</td>
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<td>techniques of scientific writing.</td>
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<td>Prerequisite: Graduate standing.</td>
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<td>Schedule Type: Lecture</td>
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<td>Contact Hours: 3 lecture</td>
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<td>NUTR 53016</td>
<td>WORLD FOOD CUSTOMS AND NUTRITION</td>
<td>3 Credit</td>
<td>Grade Mode</td>
<td>Schedule Type</td>
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<td>(Slashed with NUTR 43016) Understanding the interrelationship between food and agricultural practices of racial, ethnic and religious populations globally.</td>
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<td>Contact Hours: 3 lecture</td>
<td>Lecture</td>
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<td>Prerequisite: Graduate standing.</td>
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<td>Grade Mode: Standard Letter</td>
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<tr>
<td>NUTR 53030</td>
<td>FOOD SERVICE SYSTEMS MANAGEMENT</td>
<td>3 Credit</td>
<td>Grade Mode</td>
<td>Schedule Type</td>
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<td></td>
<td>(Slashed with NUTR 43030)(Cross-listed with HM 43030 and</td>
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<td>Contact Hours: 3 lecture</td>
<td>Lecture</td>
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<td></td>
<td>HM 53030) Food service systems management, including</td>
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<td>Grade Mode: Standard Letter</td>
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<td>systems theory; menu planning and evaluation;</td>
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<td>procurement; food production systems; sustainability;</td>
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<td>layout and design basics. Management concepts in</td>
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<td>non-commercial food service, including financial</td>
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<td>control, marketing, quality, management, leadership and</td>
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<td>human resources.</td>
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<td>Prerequisite: Graduate standing.</td>
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<td>Schedule Type: Lecture</td>
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<td>Contact Hours: 3 lecture</td>
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<td>NUTR 53511</td>
<td>MEDICAL NUTRITION THERAPY I</td>
<td>3 Credit</td>
<td>Grade Mode</td>
<td>Schedule Type</td>
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<td></td>
<td>(Slashed with NUTR 43511) Exploration of the nutrition</td>
<td></td>
<td>Contact Hours: 2 lecture, 2 lab</td>
<td>Laboratory, Lecture,</td>
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<td>care process, including documentation, standardized</td>
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<td>Grade Mode: Standard Letter</td>
<td>Combined Lecture and Lab</td>
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<td>language, nutrition assessment, interpretation of</td>
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<td>laboratory values and individualized patient care and</td>
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<td>planning for disease and nutrition needs. Students</td>
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<td>engage in case studies and nutrition assessment</td>
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<td>exercises.</td>
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<td>Prerequisite: Graduate standing.</td>
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<td>Schedule Type: Lecture</td>
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<td>Contact Hours: 2 lecture, 2 lab</td>
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<td>Grade Mode: Standard Letter</td>
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NUTR 53512 • MACRONUTRIENT NUTRITIONAL BIOCHEMISTRY  
3
Credit Hours
(Slashed with NUTR 43512) Course explores the mechanisms through which the macronutrients meet biological need and how these related to applied human nutrition.
Prerequisite: Graduate standing.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 53513 • MICRONUTRIENT NUTRITIONAL BIOCHEMISTRY  
3
Credit Hours
(Slashed with NUTR 43513) Course explores the mechanisms through which micronutrients meet human biological needs in the relationship to underlying applied human nutrition.
Prerequisite: Graduate standing.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 53514 • MEDICAL NUTRITION THERAPY II  
3
Credit Hours
(Slashed with NUTR 43514) Continued exploration of the nutrition care process, including relevant documentation, standardized language, nutrition assessment, interpretation of laboratory values and individualized patient care and planning for disease and nutritional needs. Students engage in case studies and nutritional assessments.
Prerequisite: Graduate standing.
Schedule Type: Laboratory, Lecture, Combined Lecture and Lab
Contact Hours: 2 lecture, 2 lab
Grade Mode: Standard Letter

NUTR 53515 • COMMUNITY NUTRITION  
3
Credit Hours
(Slashed with NUTR 43515) Introduction to nutrition problems and practices in the community. Principles and techniques of effective education, learning and behavior change theories and techniques. Includes an experiential laboratory component with a focus on planning, implementation, evaluation and outcomes in nutrition education, as well as nutrition communication, programming and counseling techniques.
Prerequisite: Graduate standing.
Schedule Type: Laboratory, Lecture, Combined Lecture and Lab
Contact Hours: 2 lecture, 2 lab
Grade Mode: Standard Letter

NUTR 53518 • LIFECYCLE NUTRITION  
3
Credit Hours
(Slashed with NUTR 43518) Explores the nutrition needs through growth, development and aging. Focus is on nutritional needs and issues during conception, pregnancy, lactation, infancy, childhood, adolescence, adulthood and older adulthood.
Prerequisite: Graduate standing.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 53521 • FOOD CHOICES FOR PRESCRIBED DIETARY MODIFICATION  
2
Credit Hours
Adapting adequate normal diet in terms of food choices to accommodate prescribed food restriction or bodily dysfunction.
Prerequisite: NUTR 23511; course is not open to students in the nutrition major.
Schedule Type: Lecture
Contact Hours: 2 lecture
Grade Mode: Standard Letter

NUTR 53522 • INTEGRATIVE AND FUNCTIONAL NUTRITION  
2
Credit Hours
(Slashed with NUTR 43522) Introduces the foundations of integrative and functional medicine as it relates to nutrition. Includes personalized nutrition, nutrigenomics, complementary and alternative therapies, nutraceuticals and functional foods, in addition to the interaction of food on supplement and drug efficacy.
Prerequisite: Graduate standing.
Schedule Type: Lecture
Contact Hours: 2 lecture
Grade Mode: Standard Letter

NUTR 53532 • METHODS AND EXPERIENCES IN NUTRITION OUTREACH  
3
Credit Hours
(Slashed with NUTR 43532) Students learn methods for development and evaluation techniques used for nutrition outreach programming; the role of community nutrition education in public health; and the impact of nutrition programming on disease prevention and management. Students engage in service learning opportunities in community nutrition education.
Prerequisite: Nutrition major; and graduate standing; and special approval.
Schedule Type: Lecture, Practical Experience
Contact Hours: 2.5 lecture, 4 other
Grade Mode: Standard Letter

NUTR 61016 • RESEARCH METHODS IN NUTRITION I  
3
Credit Hours
Introduces the foundations of research methods and statistics in nutrition sciences. Students are exposed to basic research methods related to quantitative and qualitative methods with an emphasis on quantitative methods. Basic statistical concepts are introduced with a focus on descriptive and inferential statistic common in nutrition science research. During the course, students start developing their thesis or research project.
Prerequisite: Graduate standing.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 61017 • RESEARCH METHODS IN NUTRITION II  
3
Credit Hours
Course builds upon NUTR 61016 and develops understanding on important aspects of research methods and statistical tests used in nutrition and dietetics.
Prerequisite: NUTR 61016; and graduate standing.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 61098 • RESEARCH  
1-15
Credit Hours
(Repeatable for credit) Research for master’s-level students. Credit earned may be applied toward meeting degree requirements with school approval.
Prerequisite: Graduate standing; and special approval.
Schedule Type: Research
Contact Hours: 1-15 other
Grade Mode: Standard Letter-IP
NUTR 61099  MASTER'S PROJECT  2-6 Credit Hours
(Repeatable for credit) (Cross-listed with HDFS 61099) Completion and successful defense of a master's project. Master's project students must register for a total of 6 hours, 2 to 6 hours in a single semester distributed over several semesters if desired.
Prerequisite: Graduate standing; and special approval.
Schedule Type: Project or Capstone
Contact Hours: 2-6 other
Grade Mode: Satisfactory/Unsatisfactory-IP

NUTR 63199  THESIS I  2-6 Credit Hours
Thesis students must register for a total of 6 hours, 2 to 6 hours in a single semester distributed over several semesters if desired.
Prerequisite: Graduate standing; and special approval.
Schedule Type: Masters Thesis
Contact Hours: 2-6 other
Grade Mode: Satisfactory/Unsatisfactory-IP

NUTR 63299  THESIS II  2 Credit Hours
Students must continue registration each semester until all degree requirements are met.
Prerequisite: NUTR 63199; and graduate standing.
Schedule Type: Masters Thesis
Contact Hours: 2 other
Grade Mode: Satisfactory/Unsatisfactory-IP

NUTR 63518  ADVANCED SPORTS NUTRITION  3 Credit Hours
Course focuses on nutritional concepts and principles related to athletic performance including energy needs, metabolism, and utilization in sports, macronutrient needs and metabolism, micronutrient needs of athletes, nutrient timing considerations, hydration needs and practices and other special considerations.
Prerequisite: Graduation standing.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 63519  ADVANCED STUDY OF MICRONUTRIENTS  3 Credit Hours
Course covers intake, digestion and absorption of nutrients.
Prerequisite: Nutrition major; and graduate standing.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 63520  MACRONUTRIENT NUTRITION  3 Credit Hours
Course covers metabolic utilization of macronutrients for body processes.
Prerequisite: Nutrition major; and graduate standing.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 63521  NUTRITION AND DISEASE: CLINICAL APPLICATIONS  3 Credit Hours
Recent trends and concepts in research and practice of therapeutic dietetics.
Prerequisite: Nutrition major; and graduate standing.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 63522  COMMUNICATION, MANAGEMENT AND PROFESSIONALISM IN DIETETICS  3 Credit Hours
Explores the importance of communication in a variety of medias as it relates to leadership and management and overall professionalism in nutrition. The areas of management focus include foodservice, community and clinical nutrition management.
Prerequisite: Graduate standing.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 63524  PERSPECTIVE ON PREVENTION AND PRACTICE IN COMMUNITY NUTRITION  3 Credit Hours
Explores the relationship between nutritional epidemiology and the research, policies and programs for the successful treatment and prevention of nutrition related disease in the United States. Focuses on the behavioral and learning theories used in successful nutrition interventions and grant writing to sustain community programs.
Prerequisite: Graduate standing.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter

NUTR 63525  DIETETIC PRACTICE: COMMUNITY  1 Credit Hour
Discussion focusing on nutrition care in the community setting. Evaluation and interpretation of scientific literature.
Prerequisite: Graduate standing; and special approval.
Schedule Type: Lecture
Contact Hours: 1 lecture
Grade Mode: Standard Letter

NUTR 63526  DIETETIC PRACTICE: MANAGEMENT  1 Credit Hour
Discussion focusing on the management of food and nutrition services. Evaluation and interpretation of scientific literature.
Prerequisite: Graduate standing; and special approval.
Schedule Type: Lecture
Contact Hours: 1 lecture
Grade Mode: Standard Letter

NUTR 63527  DIETETIC PRACTICE: CLINICAL  1 Credit Hour
Discussion focusing on nutrition care in the acute practice setting. Evaluation and interpretation of scientific literature.
Prerequisite: Graduate standing; and special approval.
Schedule Type: Lecture
Contact Hours: 1 lecture
Grade Mode: Standard Letter

NUTR 63591  DIETETIC PRACTICE: COMMUNITY  1 Credit Hour
Supervised practice component of dietetic internship.
Prerequisite: Graduate standing; and special approval.
Schedule Type: Practical Experience
Contact Hours: 12-48 other
Grade Mode: Satisfactory/Unsatisfactory