NUTR 221CS. Basic Human Nutrition. 3 Credits. (3 Lec) F,S,Su
Basic concepts of human nutrition which include carbohydrates, lipids, proteins, vitamins, minerals, absorption, digestion, metabolism, and energy utilization as they relate to health and food consumption at different stages of the life cycle.

NUTR 226. Food Fundamentals. 3 Credits. (3 Lec) S
PREREQUISITE: NUTR 221CS. Principles of food composition, preparation, selection, food safety and storage with special reference to physical and chemical changes which occur during normal food handling. Includes an introduction to meal planning, sensory evaluation, and cultural food perspectives.

NUTR 227. Food Fundamentals Lab. 2 Credits. (2 Lab) F,S
PREREQUISITE: NUTR 221. Practical experiences which illustrate the principles of ingredient functionality, methods of preparation, preservation, food safety and sensory evaluation. Utilizes knowledge from NUTR 226.

NUTR 292. Independent Study. 1-3 Credits. (1 Ind; 6 cr max) F,S,Su
PREREQUISITE: Consent of instructor and approval of department head. Directed research and study on an individual basis.

NUTR 301. Food and Culture. 3 Credits. (3 Lec) F
PREREQUISITE: NUTR 221CS, NUTR 226, and NUTR 227. Food is an essential component of life and livelihoods everywhere. However, food patterns vary across the globe. Students will build cultural competency by examining and experiencing the concurrent influences of food and culture over the course of history.

NUTR 321. Nutrition in the Life Cycle. 3 Credits. (3 Lec) F
S PREREQUISITE: NUTR 221CS. Nutritional needs and health concerns during the different stages of life: pregnancy, lactation, infancy, preschool years, middle childhood, adolescence, adulthood, and later maturity. Major service-learning project with agencies offering nutrition services.

NUTR 322. Food Service System Management. 3 Credits. (3 Lec) F
PREREQUISITE: NUTR 221CS, NUTR 226, and NUTR 227 or consent of instructor. Principles of quantity food procurement, production, and presentation. Emphasizes food safety and sanitation principles and organizational management for food and nutrition professionals.

NUTR 351. Nutrition and Society. 3 Credits. (3 Lec) F,S,Su
PREREQUISITE: NUTR 221CS. Social and cultural, economic, policy, and environmental factors in the community influencing nutritional status, and public health, techniques to assess community nutritional needs, and methodology for designing, implementing, and evaluating community nutrition programs, practices, and policies. Major service-learning project completed for a public or private agency.

NUTR 395. Pract: Quant Foods Prod & Mgmt. 3 Credits. (1 Lec, 2 Lab) S
PREREQUISITE: NUTR 221CS, NUTR 226, NUTR 227, and NUTR 322 or consent of instructor. Hands-on food lab experience in culinary purchasing, production, analysis, and presentation activities. Applied food safety and sanitation principles. Application of organizational management theories in culinary businesses.

NUTR 401. Nutrition Assessment/Counsel. 3 Credits. (3 Lec) S
PREREQUISITE: NUTR 221CS. NUTR 321 junior standing or consent of instructor. Theory and application of the nutritional assessment process: Anthropometric, biochemical, clinical, dietary, and medical charting. Utilizes computer dietary analysis and other laboratory procedures. Principles and application of counseling skills.

NUTR 411. Nutrition for Sports/Exercise. 3 Credits. (3 Lec) F,S
PREREQUISITE: KIN 221 or BIOH 201, and NUTR 221CS and junior standing. Nutrition for physical activity, sport performance, health and fitness. Nutritional needs are discussed for endurance, strength, low-body weight, team sport athletes and other physically active people. Energy balance and weight management examined.

NUTR 421. Macronutrient Metabolism. 3 Credits. (3 Lec) F
PREREQUISITE: NUTR 221CS, BCH 380, BIOH 211. Digestion, absorption, and metabolism of macronutrients, metabolic pathways utilizing carbohydrates, fats, and proteins, and changes that occur in metabolism under different physiological conditions.

NUTR 422. Micronutrient Metabolism. 3 Credits. (3 Lec) S
PREREQUISITE: BCH 380, BIOH 211, NUTR 221CS. Digestion, absorption, and metabolism of micronutrients, metabolic roles of vitamins and minerals, and changes that occur in metabolism under different physiological conditions.
NUTR 589. Graduate Consultation. 1-3 Credits. (1-3 Ind; 3 cr max) F,S,Su
PREREQUISITE: Graduate standing in nutrition major. This course may be used only by students who have completed all of their course work (and thesis if on a thesis plan) but who need additional faculty or staff time or help.

NUTR 590. Master's Thesis. 1-10 Credits. (1-10 Ind; max unlimited) F,S,Su
PREREQUISITE: Master's standing. Directed graduate research/creative activity.

NUTR 591. Special Topics. 1-4 Credits. (1-4 Lec; 12 cr max) On Demand
PREREQUISITE: Upper division courses and others as determined for each offering. Courses not offered in any curriculum for which there is a particular one time need, or given on a trial basis to determine acceptability and demand before requesting a regular course number.

NUTR 592. Independent Study. 1-3 Credits. (1-3 Ind; 6 cr max) F,S,Su
PREREQUISITE: Graduate standing, consent of instructor, approval of department head and Dean of The Graduate School. Directed research and study on an individual basis.

NUTR 594. Seminar. 1 Credit. (1 Sem; 4 cr max) On Demand
PREREQUISITE: Graduate standing or seniors by petition. Course prerequisites as determined for each offering. Topics offered at the graduate level that are not covered in regular courses. Students participate in preparing and presenting discussion material.

NUTR 598. Internship. 2-12 Credits. (2-12 Ind; 12 cr max) F,S,Su
PREREQUISITE: Graduate standing, consent of instructor. Individualized supervised practice assignments arranged with agencies, businesses or other organizations to provide guided experience in the field.
Font Notice

This document should contain certain fonts with restrictive licenses. For this draft, substitutions were made using less legally restrictive fonts. Specifically:

Times was used instead of Adobe Garamond Pro.

The editor may contact Leepfrog for a draft with the correct fonts in place.