

California State Polytechnic University, Pomona  
Course Mapping

	FN 100	FN 121	FN 235	FN 263	FST 325	FST 321	FN 328	FN 335	FN 343	FN 345	FN 346	FN 357	FN 358	FN 359	FN 431	FN 433	FN 434	FN 435	FN 443	FN 444	
<b>1. Communications</b>																					
<b>Graduates will have knowledge of:</b>																					
Negotiation techniques										I	I	P									
Lay and technical writing				I	P	P						P	P	P					P	P	
Media presentations					P	P	P			P											
Interpersonal communication skills										P	P	I									
Counseling theory and methods										P	P								P	P	
Interviewing techniques	I									P	P			P	P						
Educational theory and techniques										PM	P										
Concepts of human and group dynamics		I				P	P			I		I		P							
Public speaking					P	P				P	P										
Educational materials development										PM	P								P	P	
<b>Graduates will have demonstrated the ability to:</b>																					
Use oral and written communications in presenting an educational session for a group										I	P										
Counsel individuals on nutrition							P	P		I	P								P	P	
Document appropriately a variety of activities	I										P								P	P	
Explain a public policy position regarding dietetics								I		I	I										
Use current information technologies	all FN courses																				
Work effectively as a team member		I			P	P	P			P	M	P	P	M							

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<b>2. Physical and Biological Sciences</b>																					
<b>Graduates will have knowledge of:</b>																					
Exercise physiology			I														P				
Genetics			I					I								P	P	P	P	P	
General health assessment, e.g., blood pressure and vital signs			I																P	P	
Organic chemistry						P															
Biochemistry																P	P	P			
Physiology			I					P								P	P	P	P	P	
Microbiology		I			P							P									
Nutrient metabolism			I					P								M	M	M	M	M	
Pathophysiology related to nutrition care			I													P	P	P	M	M	
Fluid and electrolyte requirements			I					I										M	M	M	
Pharmacology: nutrient-nutrient and drug-nutrient interaction									I,P		P					P	P	P	M	M	
<b>Graduates will have demonstrated the ability to:</b>																					
Interpret medical terminology																				P	P
Interpret laboratory parameters relating to nutrition																I	I	I	M	M	
Apply microbiological and chemical considerations to process controls					I							P									

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<b>3. Social Sciences</b>																					
<b>Graduates will have knowledge of:</b>																					
Public policy development											P										
Psychology																					
Health behaviors and educational needs of diverse populations							P	I	P	P	P								P	P	
Economics and nutrition							I,P				I										P
<b>4. Research</b>																					
<b>Graduates will have knowledge of:</b>																					
Research methodologies				I,P		P				I	P					P	P	P	P	P	
Needs assessments										I	P	I	P						P	P	
Outcomes-based research				I															P	P	
Scientific method				P		P															
Quality improvement methods														I							
<b>Graduates will have demonstrated the ability to:</b>																					
Interpret current research				I						I						P	P	P	P	P	
Interpret basic statistics				I		P															

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<b>5. Food</b>																					
<b>Graduates will have knowledge of:</b>																					
Food technology				I	I																
Biotechnology				I																	
Culinary techniques		I				P	P					P	P	M							
Sociocultural and ethnic food consumption issues and trends							I,P		I	P	I	P									
Food safety and sanitation		I			P	P	P					M	M	M							
Food delivery systems												I									
Food and nonfood procurement												I	P								
Availability of food and nutrition programs in the community							I			P											
Local, state, and national food security policy									I	P											
Food production systems											I	P									
Environmental issues related to food				I									I								
Role of food in promotion of a healthy lifestyle		I					P		M	M									P	P	
Promotion of pleasurable eating		I					P												P	P	
Food and nutrition laws/regulations/policies		I		I					I	P	I									I	
Food availability and access for the individual, family, and community							I			P											
Applied sensory evaluation of food		I				P															
<b>Graduates will have demonstrated the ability to:</b>																					
Calculate and interpret nutrient composition of foods		I	I,P													P	P	P	P	P	
Determine recipe/formula proportions and modifications for volume food production											I	P	M								
Apply food science knowledge to functions of ingredients in food		I	I			P															
Demonstrate basic food preparation and presentation skills		I				P	P														
Modify recipe/formula for individual or group dietary needs						I,P	P														

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<b>6. Nutrition</b>																					
<b>Graduates will have knowledge of:</b>																					
Evolving methods of assessing health status			I					I								I	I	I	P	P	
Influence of age, growth, and normal development on nutritional requirements			I					P,M								P	P	P			
Nutrition and metabolism			I					P								M	M	M	M	M	
Assessment and treatment of nutritional health risks			I					I											M	M	
Medical nutrition therapy																	I		P	P	
Strategies to assess need for adaptive feeding techniques and equipment																			P	P	
Health promotion and disease prevention theories and guidelines			I					P		P	P										
Influence of socioeconomic, cultural, and psychological factors on food and nutrition behavior							I	I		P	P	I									
Complementary and alternative nutrition and herbal therapies			I						P										I	I	
Dietary supplements			I					P	P										P	P	
<b>Graduates will have demonstrated the ability to:</b>																					
Calculate and/or define diets for health conditions addressed by health promotion/disease prevention activities or uncomplicated instances of chronic diseases of the general population, e.g., hypertension, obesity, diabetes, and diverticular disease			I				P	P	P		P										
Screen individuals for nutritional risk																				P	P
Collect pertinent information for comprehensive nutrition assessments																			P	P	
Determine nutrient requirements across the lifespan			X					P													
Translate nutrition needs into food choices and menus for people of diverse cultures and religions							I,P		P	P											
Measure, calculate, and interpret body composition data			X					P											P	P	

