

Food and Nutrition Courses needed to qualify for an accredited Dietetic Internship

FN 121/121L Introduction to Foods (2/2): Application of food science concepts such as food composition, functional properties, and structure of foods. Study of food categories and basic culinary techniques. 2 lectures, 2 three-hour laboratories. Concurrent enrollment required.

FN 235 Nutrition (4): Calculation of individual nutrient requirements. Utilization of dietary guidelines. Diet self-evaluation. Digestion, absorption, metabolism and excretion of carbohydrates, lipids, proteins, vitamins and minerals. Role of Nutrition in health promotion, disease prevention and treatment of disease. 4 lecture/discussions. Prerequisite: high School Biology and Chemistry.

FN 263 Introduction of Research Methods (2): Introduction to research in food, nutrition and food science, including identification of current research, literature searches, appropriate data collection procedures analysis and interpretation. Development of proposal which states problem, hypothesis, procedure/method and data analysis. Prerequisite: FN 235 or FST 125.

FST 321/321L (3/1) Experimental Food Chemistry. Prerequisite STAT 120, FN 121/121L.

FN 328/328L Culture and Meal Patterns (2/2): Relation of environment, technology, religion, social institutions and other factors influencing culture and patterns. Selected cultures, countries and regions. Management of meals. Individual oral reports and group projects. 2 lectures/problem-solving, 2 three-hour laboratories. Concurrent enrollment required. Prerequisite: FN 121/121L or equivalent; junior standing.

FN 335 Nutrition of the Life Cycle (4): Nutritional needs of pregnancy, lactation, childhood, adolescence, adulthood and the aged. Planning and computation of normal diets for all phases of the life cycle. Reading and reporting of current developments in nutrition. 4 lectures/problem-solving. Prerequisite: FN 305 or FN 235, and ZOO 235/235L.

FN 343 Nutrient-Drug Interactions (2): Basic principles of absorption, distribution, biotransformation and excretion of drugs. Introduction to the biochemical and physiological effects of drugs and their mechanisms of action. Effect of drugs on nutritional status. Nutritional effects on drug absorption, metabolism, action and potency. 2 lecture discussions. Prerequisite: FN 235 or FN 305.

FN 345/345L Nutrition Education (2/1): Principles of learning and evaluation applied to nutrition. Development of instructional systems, including objectives, learning activities and strategies in various settings. Identifications and analysis of current problems inherent in such applications. Discussion and critique of student reports. 2 lectures/problem-solving, 1 three-hour lab. Concurrent enrollment required. Prerequisites: FN 305 or FN 235.

FN 346/346L Community Nutrition (2/1): Goals and trends in community nutrition. Dietary methodology. National nutrition status surveys. Role of public and private agencies in community nutrition programs. Analytical tools. Grantsmanship, public policy and legislation, 2 lectures, 1 three-hour laboratory. Concurrent enrollment required. Prerequisites: FN 235 or FN 305, FN 335, FN 345/345L,

FN 357/357L Foodservice Systems Management I (2/2): Introduction to foodservice management through a systems approach perspective. Production planning, quantity food production. Principles and practices in planning, preparing and serving food. Beginning of facility planning project, including marketing, business plans, goals and objectives. 2 lectures, 2 three-hour laboratories. Concurrent enrollment required. Prerequisite: FN 121/121L.

FN 358/358L Foodservice Systems Management II (2/2): Management of foodservice facilities using menu as a basis for determining recipes, specifications, receiving and storage standards. Purchasing for the foodservice industry. Continuation of facility planning project. 2 lectures, 2 three-hour laboratories. Concurrent enrollment required. Prerequisite: FN 357/357L.

FN 359/359L Foodservice Systems Management III (2/2): Management principles in foodservice systems, including human resource, financial, and facility management. Distribution and service. Equipment and layout in foodservice facilities. Completion of facility planning project. 2 lectures, 2 three-hour laboratories. Concurrent enrollment required. Prerequisites: FN 358/358L.

FN 433 Advanced Nutrient Metabolism I (4) W Macronutrients and their metabolism with an emphasis on regulation, structure, digestion, absorption, transport, distribution, and disease states. Written analysis of current research. 4 lectures/ problem-solving. Prerequisites: Minimum grade of C in FN 235 or 305 and FN 335; ZOO 235/235L; CHM 201/250L.

FN 434 Advanced Nutrient Metabolism II (4): Integration and regulation of metabolism. Hormonal effects. Water soluble vitamins as regulatory nutrients. Dietary reference intakes and recommended dietary allowances. Written analysis and critique of current research. 4 lectures/ problem solving. Prerequisite: Minimum grade of C in FN 433.

FN 435 Advanced Nutrient Metabolism III (4): Fat soluble vitamins and minerals as regulatory nutrients. Sources, absorption, transport and storage. Functions and mechanisms of action. Interactions with other nutrients. Metabolism and excretion. Dietary reference intakes and recommended dietary allowances. Written analysis and critique of current research. 4 lectures/problem solving. Prerequisite: FN 235 or FN 305, minimum grade of C in FN 433.

FN 443/443L Medical Nutrition Therapy I (3/1) W
Pathophysiology of selected medical problems with specific attention to nutritional needs and treatment as part of evidenced based medical

care. Clinical nutrition applications in acute and chronic disease. Nutritional care process, nutritional support, gastrointestinal tract disease, liver disease and metabolic stress. Nutrition assessment, medical terminology, charting and documentation, standard hospital diets, exchange system for meal planning, calculations for parenteral nutrition and, case-study discussions. 3 lectures, I three-hour laboratory. Prerequisites: Minimum grade of C in FN 433, 434, and 435. Concurrent enrollment required.

FN 444/444L Medical Nutrition Therapy II (3/1) S Continuation of Medical Nutrition Therapy I. Cardiovascular disease, diabetes, renal disease, cancer, metabolic disorders, obesity, anemias, food allergy and intolerance, and alternative medicine. Development of critical problem-solving skills, calculations, case study discussion and presentations. 3 lectures, I three-hour laboratory. Prerequisite: Minimum grade of C in FN 443.

Support Courses

English 104, 105

Communication 204 Advocacy and Argument

Sociology 205 or Anthropology

Psychology 201

Biology 115/115L

Microbiology 201/201L

Human Physiology course (ZOO 235/235L)

Genetics course (Biology 300 or 303)

Chemistry 121/121L and 122/122L

Organic Chemistry 201/250L

Biochemistry 321/321L