Department of Agriculture, Nutrition and Human Ecology

Purpose and Goal

The Agriculture program prepares the graduate to perform as an entry level professional in a broad range of areas including food, agricultural, and
natural resource marketing, production, distribution and processing. The Agriculture degree program is designed to provide a generalist emphasis that
serves as the foundation for diverse careers and as a springboard for advanced study in agriculture and natural resource sciences and related fields.
Concentrations are available in Agribusiness, Plant and Soil Sciences, and Animal and Food Sciences. These concentrations guide the student in
defining an area for future specialization that can be attained at the graduate level and through professional practice. The emphasis in Animal and Food
Sciences also may serve as pre-professional curricula for Veterinary Medicine. Additional courses that help the student qualify for professional study in
veterinary medicine should be selected in consultation with an advisor.

Students enrolled in Agriculture are afforded opportunities to gain hands-on experience through laboratory, field exercises, cooperative education and
summer job assignments. Students completing the program are able to demonstrate varied skills in many areas. Guidance and support are provided to
foster personal development and leadership skills essential for effective professional practice in the chosen field of practice.

The degree program in Dietetics is designed to provide quality dietetic education that enhances student development and provides an avenue toward
the eligibility of students to become registered dietitians. The Human Nutrition and Food program is accredited by the Accreditation Council for
Education in Nutrition and Dietetics (ACEND), 120 South Riverside Plaza, Suite 2000, Chicago, Illinois 60606-6695; Telephone: 800-877-1600 ext.
5400. Website http://www.eatright.org. Graduates in Human Sciences and Dietetics are positioned to provide services to individuals, families and
their communities and to help effect an optimum balance between families and their environments. The graduate has the expertise to focus on family-
community interactions, family problems and needs, the identification and efficient utilization of resources available to the individual and the family as
consumer, and the components for optimal development of persons in our society.

Bachelor of Science in Agriculture Degree Program

The degree program in Agriculture is a generalist program that provides a broad based study of the food, agricultural and natural resource sciences.
The Concentration options allow the student to gain depth in a specialty area and build the foundation for graduate study in the field. Each student must
select one of the Concentration options in order to complete requirements for the degree, B.S. in Agriculture.

Degree Program Requirements

<table>
<thead>
<tr>
<th>Core Curriculum</th>
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<tbody>
<tr>
<td>Agriculture Program Requirements</td>
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Concentration Options

**Agribusiness**

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<td>Agricultural Policy</td>
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<td>AGEC 4233</td>
<td>Land and Resource Economics</td>
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<td>AGEC 4253</td>
<td>Agricultural Prices</td>
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<tr>
<td>ECON 4213</td>
<td>Intermediate Microeconomic Analysis</td>
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<tr>
<td>MGMT 1013</td>
<td>Introduction to Business</td>
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<td>MRKT 3103</td>
<td>Principles of Marketing</td>
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**Plant and Soil Sciences**

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<tr>
<td>AGRO 2633</td>
<td>Forage and Pasture Management</td>
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<td>AGRO 2733</td>
<td>Principles of Crop Production</td>
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<tr>
<td>AGRO 3623</td>
<td>Soil Morphology and Classification</td>
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<td>Soil and Water Management</td>
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<td>AGRO 3733</td>
<td>Plant Pathology</td>
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<tr>
<td>AGRO 4613</td>
<td>Soil Microbiology</td>
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<td>AGRO 4623</td>
<td>Environmental Science</td>
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<td>GEOG 2113</td>
<td>Introduction to Geographic Information System</td>
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1 Consult an advisor. Additional semester credit hours may be required for specialized job requirements. Examples include: BIOL 1034; MATH 1123.

**Animal and Food Sciences**

<table>
<thead>
<tr>
<th>Course Code</th>
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<tr>
<td>ANSC 2533</td>
<td>Dairy Science</td>
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<td>ANSC 2553</td>
<td>Poultry Technology and Marketing</td>
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<td>ANSC 3513</td>
<td>Anatomy and Physiology</td>
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<tr>
<td>ANSC 3523</td>
<td>Meat Science</td>
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<tr>
<td>ANSC 4533</td>
<td>Breeding/Genetics</td>
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</tr>
<tr>
<td>FDSC 3583</td>
<td>Food Quality Assurance and Sanitation</td>
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<tr>
<td>FDSC 3593</td>
<td>Food Bacteriology</td>
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<tr>
<td>FDSC 4573</td>
<td>Food Processing and Engineering</td>
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2 Consult an advisor. Veterinary Medical School admission requirements may be achieved through this concentration. Additional semester credit hours are required.

Minor Requirements (24 SCH)

Select 12 SCH lower division courses plus 12 SCH upper division courses in consultation with an advisor.

**Bachelor of Science in Dietetics with a major in Human Nutrition and Food**

The degree program in Dietetics is designed to provide quality dietetic education that enhances student development and provides an avenue toward the eligibility of students to become registered dietitians. The Didactic Program in Dietetics at Prairie View A&M University is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), 120 South Riverside Plaza, Suite 2000, Chicago, Illinois 60606-6695; Telephone 800-877-1600 ext. 5400. Website http://www.eatright.org.

**Verification Letter**

Students must successfully complete the outlined program of study in Human Nutrition and Food to receive a BS in Dietetics degree with a major in Human Nutrition and Food. In addition, students must graduate with at least a 3.0 GPA in major and Support Area Requirements with a grade of “C” or better in each course. In instances where courses are substituted or completed as independent study in the department, the student is required to take and successfully complete an examination covering the relevant knowledge and competencies in those areas. If all of the above criteria are met, the
program will issue a verification statement to the student. Verification Statements are issued within two weeks after graduation. Verification statements will only be issued upon completion of the Registered Dietitian (RD) option.

### Degree Program Requirements

**Core Curriculum**

**Major Requirements**

<table>
<thead>
<tr>
<th>Course Code</th>
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<tbody>
<tr>
<td>H USC 1343</td>
<td>Ecology of Human Nutrition and Food</td>
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<td>H USC 1351</td>
<td>Human Sciences Perspectives</td>
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<td>Intermediate Nutrition</td>
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<td>Food Service Systems</td>
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<td>H UNF 2653</td>
<td>Food Principles and Meal Management</td>
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<td>Nutrition Throughout the Lifecycle</td>
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<td>H UNF 3653</td>
<td>Nutrition and Disease</td>
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<tr>
<td>H UNF 4303</td>
<td>Human Nutrition and Food Practicum</td>
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<tr>
<td>H UNF 4603</td>
<td>Physiochemical Aspects of Food</td>
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<td>H UNF 4613</td>
<td>Research in Nutrition</td>
<td>3</td>
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<tr>
<td>H UNF 4663</td>
<td>Medical Nutrition Therapy I</td>
<td>3</td>
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<tr>
<td>H UNF 4693</td>
<td>Community Nutrition and Health</td>
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**Support Area Requirements**

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<td>General Microbiology</td>
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<td>Introduction to Business</td>
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**Concentration: Select one from the options below**

**Total Hours**

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<tbody>
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<td>H UNF 3623</td>
<td>Food Science and Technology</td>
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<td>H UNF 3633</td>
<td>Advanced Nutrition</td>
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<tr>
<td>H UNF 4473</td>
<td>Nutrition Counseling</td>
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<tr>
<td>H UNF 4673</td>
<td>Medical Nutrition Therapy II</td>
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<tr>
<td>H USC 3323</td>
<td>Program Planning II</td>
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**Total Hours**

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<td>Advanced Nutrition</td>
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<td>H UNF 4413</td>
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<td>or H UNF 4473</td>
<td>Nutrition Counseling</td>
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<td>H UNF 4673</td>
<td>Medical Nutrition Therapy II</td>
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<tr>
<td>B IOL 1064</td>
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<td>General Inorganic Chemistry Laboratory I</td>
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<td>H LTH 3043</td>
<td>Consumer Health</td>
<td>3</td>
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<tr>
<td>H LTH 3093</td>
<td>Drugs and Health</td>
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<tr>
<td>K INE 1082</td>
<td>Fundamentals of Basic Movement</td>
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<td>K INE 3023</td>
<td>App. Anatomy and Kinesiology</td>
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<tr>
<td>K INE 4042</td>
<td>Athletic Injuries and CPR</td>
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## KINE elective

Total Hours 2

### Food Service Management Concentration

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<td>FDSC 3583</td>
<td>Food Quality Assurance and Sanitation</td>
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<tr>
<td>FDSC 3593</td>
<td>Food Bacteriology</td>
<td>3</td>
</tr>
<tr>
<td>FDSC 4553</td>
<td>Raw Materials</td>
<td>3</td>
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<td>HUNF 3623</td>
<td>Food Science and Technology</td>
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<tr>
<td>HUNF 4413</td>
<td>Special Topics in Nutrition</td>
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<td>Anatomy and Physiology I</td>
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<td>Inorganic Chemistry Laboratory I</td>
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<td>Principles of Management</td>
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<tr>
<td>ARCH 2223</td>
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Total Hours 29

### Minor Requirements

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<td>Ecology of Human Nutrition and Food</td>
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<td>HUNF 2633</td>
<td>Food Service Systems</td>
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<td>Food Principles and Meal Management</td>
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<td>HUNF 2663</td>
<td>Food Systems Management</td>
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<td>HUNF 3613</td>
<td>Nutrition Throughout the Lifecycle</td>
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<td>HUNF 4693</td>
<td>Community Nutrition and Health</td>
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Total Hours 18

## Master of Science in Human Sciences Degree Program Requirements

### Core

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<td>HUSC 5533</td>
<td>Family Theory and Issues</td>
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<tr>
<td>HUSC 5543</td>
<td>Theories of Child Development</td>
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<tr>
<td>HUSC 5553</td>
<td>Human Development</td>
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### Electives

Select 18 semester credit hours from the following:

- HUSC 5323 Marriage and Family Therapy Pre-Practicum
- HUSC 5333 Introduction to Clinical Hypnosis
- HUSC 5346 Marriage and Family Therapy Practicum II
- HUSC 5373 Sex Therapy
- HUSC 5383 Child and Adolescent Therapy
- HUSC 5523 Marriage and Family Therapy
- HUSC 5563 Marriage and Family Therapy Practicum I
- HUSC 5573 Theories of Personality
- HUSC 5583 Mental Health and Psychopathology
- HUSC 5593 Clinical Supervision
- HUSC 5613 Victimization and Crisis Management
- HUSC 5623 Counseling Diverse Populations
- HUSC 5633 Clinical Assessment
- HUSC 5683 Family Ethics and Issues
- HUSC 5713 Group Therapy
- HUSC 5723 Family Financial Counseling
- HUSC 5733 Special Topics
- HUSC 5743 Addiction and Family Intervention

Total Hours 18
HUSC 5753  Individual and Clinical Psychotherapy

Research
HUSC 5343  Research Problems  3

Resource
HUSC 5693  Thesis  3
or HUSC 5563  Marriage and Family Therapy Practicum I

Total Hours  36

1 This course may be taken as an elective if the student takes HUSC 5693 Thesis as their Resource requirement.

Post-Baccalaureate Program in Dietetics Requirements
Post-Baccalaureate Program in Dietetics is offered for individuals accepted for matriculation in the Dietetic Internship. The following courses are required as components of the program:

HUSC 5326  Advanced Practice in Dietetics I  6
HUSC 5336  Advanced Practice in Dietetics II  6
HUSC 5353  Dietetic Seminar I  3
HUSC 5363  Dietetic Seminar II  3

The Dietetic Internship Program at Prairie View A&M University is accredited by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association (ADA). The address and phone number of CADE are 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6695, 1-800-877-1600 Ext. 5400. Website http://www.eatright.org.

Animal Science Courses

**ANSC 1513 General Animal Science: 3 semester hours.**
Introductory course dealing with domestic farm animals common in the United States. Selection, reproduction, nutrition, management and marketing of beef cattle, swine, sheep, goats, and horses.

**ANSC 2513 Animal Production and Marketing: 3 semester hours.**
Systematic study of methods of breeding, feeding, marketing, sanitation and management of commercial animals (swine, beef and dairy cattle, horses, goats and sheep).

**ANSC 2523 Poultry Science: 3 semester hours.**
Knowledge of the history and development of the poultry industry; the anatomy and physiology of the domestic fowl, especially related to reproduction. Inferences of genetic, environmental and behavioral factors on embryonic development; effects of diet, drugs and toxins. Practices involve artificial incubation, breeding and rearing.

**ANSC 2533 Dairy Science: 3 semester hours.**
Branches of the dairy industry, introduction to dairy types and breeds, the major factors in the management of cattle for milk production, and the common dairy processes.
Prerequisites: ANSC 1513 (http://catalog.pvamu.edu/search/?P=ANSC%201513).

**ANSC 2543 Diseases and Sanitation: 3 semester hours.**
Clinical studies of the most common livestock diseases embracing anamnesis, etiology, symptoms, diagnosis, therapeutics, and prophylaxis.

**ANSC 2553 Poultry Technology and Marketing: 3 semester hours.**
Factors affecting the physical, chemical, microbiological and functional characteristics of poultry and egg products. Product development, processing, quality packaging, and quality control concepts.
Prerequisites: ANSC 1513 (http://catalog.pvamu.edu/search/?P=ANSC%201513).

**ANSC 3503 Animal Nutrition: 3 semester hours.**
Composition and digestibility of feed, with physiology, preparation, feeding standards, calculation and balancing rations for commercial animal (swine, cattle-beef and dairy, sheep, goats, and horses).
Prerequisites: ANSC 1513 (http://catalog.pvamu.edu/search/?P=ANSC%201513).

**ANSC 3513 Anatomy and Physiology: 3 semester hours.**
Comparative approach, anatomically and physiologically of the basic systems of the domestic animals.

**ANSC 3523 Meat Science: 3 semester hours.**
Methods of slaughtering farm animals, processing, curing preservation and storage of meats and products.

**ANSC 3993 Independent Study: 3 semester hours.**
Readings, research and/or field work on selected topics.
**ANSC 4533 Breeding/Genetics: 3 semester hours.**
Physiology of reproduction, breeding, breeding systems and practices. Application of genetic principles to the problems of animal breeding. Prerequisite: Junior standing.

**ANSC 4993 Independent Study: 3 semester hours.**
Readings, research and/or field work on selected topics.

**ANSC 5513 Physiology of Reproduction: 3 semester hours.**
Basic biochemical, physiological, and endocrine mechanisms involved in reproductive function. Current research principles and techniques useful in studying physiology of reproduction.

**ANSC 5533 Non-Ruminant Nutrition: 3 semester hours.**
Concepts of the function deficiency, interrelation and bio adaptability of nutrients as part of total feed formulation. The physical, chemical, and biological interrelationships of nutrients as they relate to growth, development, and production of mono-gastric animals.

**ANSC 5543 Ruminant Nutrition: 3 semester hours.**
Current concepts in anatomy, physiology, and microbiology of digestion of ruminants, with application of basic principles to efficient management of beef cattle, dairy cattle, goats and sheep.

**ANSC 5553 Dairy Goat Production and Management: 3 semester hours.**
Review of current research and production practices; the application of developing technology to goat enterprises, with economic evaluation of such enterprises.

**ANSC 5563 Animal Health and Diseases: 3 semester hours.**
Etiology, epidemiology, immunology, preventive measures, and management practices pertinent to diseases and health of animals.

**ANSC 5573 Beef Cattle Production and Management: 3 semester hours.**
Current research and production practices; the application of developing technology for beef cattle enterprises with economic evaluation of such enterprises.

**Human Development Family Courses**

**HDFM 2513 Childhood Disorders: 3 semester hours.**
This course is designed to introduce a general overview and treatment of major childhood disorders. It examines the history of childhood psychopathology, theories of development, medical and biological factors, mental retardation, drug and alcohol use, social and environment factors that relate to childhood problems.

**HDFM 2533 The Contemporary Family in Cross-Cultural Perspective: 3 semester hours.**
Analysis of family interaction patterns, roles, and functions, throughout the life cycle as influenced by customs, cultural diversity, and socioeconomic status with implications for broader understanding of a multicultural society. Examination of public policies and procedures impacting family functioning.

**HDFM 2543 Pre-Adolescent and Adolescent Development: 3 semester hours.**
Study and analysis of individual development from age twelve through twenty. Examination of developmental theories and current critical issues with emphasis on the role and relationships among family, peer, school and community interactions during these formative years. Observation, recording and evaluation of behaviors required.

**HDFM 2553 Human Development: Life Span: 3 semester hours.**
The dynamic processes of co-development of the individual from conception to senescence in physical, sensory, intellectual, emotional, and social development, Pattern of self-development with focus on the interaction between and among individuals.

**HDFM 3503 Early Childhood Environments: 3 semester hours.**
Study and analysis of varied environments for children. Guidelines for program planning, identification and selection of creative and expressive materials and equipment, staffing, organization and management, record keeping, licensing requirements, parent/child/teacher interactions, and effective guidance techniques. Observation, participation and assessment required.

**HDFM 3513 Individual and Family Counseling Strategies: 3 semester hours.**
Study, assessment and application of basic interviewing and counseling strategies to include varied interviewing models, techniques and methods which facilitate individual and family interactions.

**HDFM 3523 Parenting Issues and Education: 3 semester hours.**
Principles and patterns, philosophies and theories, methodologies and practices, and resources for the design, implementation, and evaluation of programs for enhancing parenting skills in the parent-child relationship.

**HDFM 4513 The Family in Crisis: 3 semester hours.**

**HDFM 4543 Human Sex Lifespan: 3 semester hours.**
Analysis and treatment of varied factors affecting sexual functioning among men and women with an emphasis on marital and family dynamics. Emphases also given male and female sexual dysfunctional behavioral and psychological dynamics.
Human Nutrition Food Courses

**HUNF 2533 Intermediate Nutrition: 3 semester hours.**
Introductory study of the principles of nutrition and the application of these principles to providing adequate nutrition to humans. Introduction to the biochemical and physiological approach to nutrition will be emphasized.
Prerequisites: HUSC 1343 (http://catalog.pvamu.edu/search/?P=HUSC%201343).

**HUNF 2633 Food Service Systems: 3 semester hours.**
Food service organization, layout and design, equipment selection, specifications, safety, sanitation, labor and financial control, consumer distribution.

**HUNF 2653 Food Principles and Meal Management: 3 semester hours.**
Principles of preparation, organization, and management applied to planning, preparation, serving, and marketing nutritious meals to individuals and groups at varied socioeconomic levels. Management of work areas, organization techniques, and standards for meal service and table appointments.
Prerequisites: HUSC 1343 (http://catalog.pvamu.edu/search/?P=HUSC%201343).

**HUNF 2663 Food Systems Management: 3 semester hours.**
Management principles, process and control strategies, roles and responsibilities in food service systems. Application of food preparation and management principles to quantity food production including menu planning, procurement, storage and distribution.
Prerequisites: HUNF 2633 (http://catalog.pvamu.edu/search/?P=HUNF%202633).

**HUNF 3613 Nutrition Throughout the Lifecycle: 3 semester hours.**
Comparative assessment evaluation of nutrition and dietary requirements throughout the lifecycle. Pre-pregnancy, pregnancy, lactation, infancy, childhood, adolescence, adulthood, and aging. Nutritional needs on the basis of both physical growth and psychological development are emphasized.
Prerequisites: HUSC 1343 (http://catalog.pvamu.edu/search/?P=HUSC%201343).

**HUNF 3623 Food Science and Technology: 3 semester hours.**
Principles and techniques of food processing and preservation and their effects on nutrient retention. Food and drug regulations, food additives and standards of identity.
Prerequisites: CHEM 2033 (http://catalog.pvamu.edu/search/?P=CHEM%202033) (may be taken concurrently) and CHEM 2032 (http://catalog.pvamu.edu/search/?P=CHEM%202032) and HUNF 2653 (http://catalog.pvamu.edu/search/?P=HUNF%202653).

**HUNF 3633 Advanced Nutrition: 3 semester hours.**
A review of the fundamentals of human nutrition. Course provides a comprehensive study of the structure and functions of carbohydrates, fats, proteins, vitamins and minerals in metabolism, and how these nutrients are used in the prevention of diseases.
Prerequisites: CHEM 4003 and HUNF 2533 (http://catalog.pvamu.edu/search/?P=HUNF%202533).

**HUNF 3653 Nutrition and Disease: 3 semester hours.**
Study of the physiological and metabolic anomalies in chronic and acute diseases, and principles of nutritional therapy and prevention. Computer assisted nutritional assessment and diet calculations.
Prerequisites: HUNF 2653 (http://catalog.pvamu.edu/search/?P=HUNF%202653) and HUNF 3633 (http://catalog.pvamu.edu/search/?P=HUNF %203633).

**HUNF 3993 Independent Study: 3 semester hours.**
Readings, research and/or field work on selected topics.

**HUNF 4303 Human Nutrition and Food Practicum: 3 semester hours.**
Planned observation and entry-level work experience in selected clinical, hospital, business, industrial, educational or governmental settings in Nutrition, Food Science, Foods, Dietetics or Nutrition Research. Required field experience includes a minimum of 200 clock hours of supervised work activities.

**HUNF 4413 Special Topics in Nutrition: 3 semester hours.**
Study of a problem affecting some aspect of human nutrition, food, or the food industry. Reports, discussion and major project are required. Repeatable for up to 6 semester credit hours.
Prerequisites: HUNF 3653 (http://catalog.pvamu.edu/search/?P=HUNF%203653) and HUNF 4663 (http://catalog.pvamu.edu/search/?P=HUNF %204663).

**HUNF 4473 Nutrition Counseling: 3 semester hours.**
This course is a directed study in theories, behavior change models, nutrition counseling, ADA Scope of Dietetics Practice Framework, the Standards of Professional Performance, the Code of Ethics of Dietetics, interdisciplinary relationships, and current issues in Human Nutrition.
Prerequisites: HUNF 3653 (http://catalog.pvamu.edu/search/?P=HUNF%203653) and HUNF 4663 (http://catalog.pvamu.edu/search/?P=HUNF %204663).

**HUNF 4603 Physiochemical Aspects of Food: 3 semester hours.**
Covers physical and chemical factors accounting for color, flavors, and texture of natural and processed foods. Laboratory experiments to illustrate the effects of varying ingredients and treatment on the quality of food products. Objective testing methods to determine food quality characteristics.
Prerequisites: HUNF 2653 (http://catalog.pvamu.edu/search/?P=HUNF%202653) and HUSC 1343 (http://catalog.pvamu.edu/search/?P=HUSC %201343) and HUNF 2663 (http://catalog.pvamu.edu/search/?P=HUNF%202663).
HUNF 4613 Research in Nutrition: 3 semester hours.
Investigate special topics in nutrition. Research methodology and computer application including statistical analysis. Proposals prepared by students and presented to instructor for approval. Students work independently, seeking guidance as necessary.
Prerequisites: MATH 2003 (http://catalog.pvamu.edu/search/?P=MATH%202003).

HUNF 4663 Medical Nutrition Therapy I: 3 semester hours.
Focus will be on Nutrition Care Process in Nutritional Screening Assessment, and Diagnosis of Metabolic, Cardiovascular and infectious disease states. Emphasis will be on medical terminology, clinical, anthropometric and nutritional data analysis, documentation, and provision of care.
Prerequisites: HUNF 3613 (http://catalog.pvamu.edu/search/?P=HUNF%203613) and HUNF 3653 (http://catalog.pvamu.edu/search/?P=HUNF%203653).

HUNF 4673 Medical Nutrition Therapy II: 3 semester hours.
Focus will be on Nutrition Care Process (NCP) in the treatment of metabolic, cardiovascular and infectious disease states.
Prerequisites: HUNF 4663 (http://catalog.pvamu.edu/search/?P=HUNF%204663).

HUNF 4693 Community Nutrition and Health: 3 semester hours.
Study of human nutrition and health problems from a community perspective; programs and policies related to nutrition at local, state and federal levels; approaches and techniques of effective application and dissemination of nutrition knowledge in communities.
Prerequisites: HUSC 1343 (http://catalog.pvamu.edu/search/?P=HUSC%201343) and HUNF 3613 (http://catalog.pvamu.edu/search/?P=HUNF%203613).

HUNF 4993 Independent Study: 3 semester hours.
Readings, research and/or field work on selected topics.

Human Science Courses

HUSC 1303 Elementary Textiles: 3 semester hours.
A study of fibers, yams, fabric structure, dyes and finishes of fabrics. Analysis of fiber finish developments; properties of textile use with emphasis on aesthetic quality, mechanical properties, factors of degradation, laundering and cleaning. Review of recent textile trends.

HUSC 1313 Color and Design: 3 semester hours.
Basic design principles applied to everyday living. Study of the relationship of sociological and anthropological principles to current perspectives in related art. Emphasis on art application and the use of computer simulation in the translation of theoretical concepts of space, pattern texture, line and color to the major disciplines in human sciences.

HUSC 1333 Apparel Selection and Production: 3 semester hours.
Application of elements and principles of color and design and of sociological and psychological concepts of behavior to contemporary apparel design and production. Analysis of the relationship of design to figure type, personality, color, and fabrication. O.

HUSC 1343 Ecology of Human Nutrition and Food: 3 semester hours.
Introduction to human nutrition and food. Study of human nutritional needs and problems encountered in providing food for the satisfaction of physiological and socio-cultural systems needs, and the significance of these interrelationships to health. Discussion of current nutritional issues.

HUSC 1351 Human Sciences Perspectives: 1 semester hour.
The history and development of home economics as family, consumer and human sciences. Preparation, competencies and enrichment in the broad spectrum of human science professions; career development and career alternatives; interaction techniques for development of satisfying interpersonal skills.

HUSC 2313 Child Family & Comm: 3 semester hours.
Influence of family, society, and cultural forces on behavior of children. Role of parents, teachers and professional workers in the healthy personality development of the child.

HUSC 2373 Consumers and the Market: 3 semester hours.
Analysis of consumer competencies, attitudes, and concepts of the present market, market practices, aids toward intelligent buying of commodities, and the types of protection including legislation.

HUSC 3313 Program Planning I: 3 semester hours.
A study of human sciences and related programs with emphasis on the development of skills in the planning, financing, managing, and marketing of these programs to varied audiences. Includes methods of observation and assessment of human science programs and services rendered to in-school and out-of-school youth and adults.

HUSC 3323 Program Planning II: 3 semester hours.
Analysis of the application of multiple strategies appropriate for delivering human science concepts to varied audiences utilizing multifaceted mediums. Includes examination and use of media, materials, supplies, equipment, and procedures for management, motivation and evaluation techniques.

HUSC 3353 Housing and Human Environments: 3 semester hours.
The physical, psychosocial, and aesthetic relationships between man and his environment with specific reference to housing. Economic, cultural and technological trends in building, equipment, living patterns and design. Comparative analysis of current housing trends and styles required.
**HUSC 3373 Child Development: 3 semester hours.**
Study and analysis of individual development and behavior during the early school years to adolescence with emphasis on physical, cognitive, social, language, and emotional areas. Examination of developmental and learning theories, principles of normal and atypical development and varied guidance techniques. Observation, recording and evaluation of behaviors required.

**HUSC 3993 Independent Study: 3 semester hours.**
Readings, research and/or field work on selected topics.

**HUSC 4304 Family Consumer Economics and Management: 4 semester hours.**
A systems approach to family resource management through theory analysis and exploration of varying family structure, styles, and conditions. Simulated laboratory in group living required. Laboratory fee required.

**HUSC 4306 Human Sciences Internship: 6 semester hours.**
Planned program of observation and entry-level work experience in selected business or industrial firms, educational or governmental agencies/organizations in the food, agricultural and/or human sciences.

**HUSC 4363 Family and Community Studies: 3 semester hours.**
Comprehensive study of the cultural, social, political, and technological influences that impact educational, business, and support service programs for individuals, families and groups in a changing society. Emphasis on philosophy, organization, planning, financing, implementation and assessment of the components of family and community service programs with special attention to the Cooperative Extension Service model. Review and evaluations of school and community based programs required.

**HUSC 4993 Independent Study: 3 semester hours.**
Readings, research, and/or field work on selected topics.

**HUSC 5323 Marriage and Family Therapy Pre-Practicum: 3 semester hours.**
Experimental application of varied therapeutic techniques, i.e. lecture, role play, small group and self-exploration as applied by the therapist in a variety of therapeutic settings.
Prerequisites: HUSC 5753 (http://catalog.pvamu.edu/search/?P=HUSC%205753).

**HUSC 5326 Advanced Practice in Dietetics I: 6 semester hours.**
Preplanned experience at the professional level in dietetic administration, food service management, clinical and therapeutic nutrition and community and public health nutrition.

**HUSC 5333 Introduction to Clinical Hypnosis: 3 semester hours.**
History, ethic, suggestions, induction, and deepening techniques utilizing hypnosis with client issues. Training in understanding, interpretation, and application of various hypnotic approaches. Suggestions utilized with major hypnotically indicated illness, disorders and varying client concerns.
Prerequisites: HUSC 5323 (http://catalog.pvamu.edu/search/?P=HUSC%205323) and HUSC 5753 (http://catalog.pvamu.edu/search/?P=HUSC%205753).

**HUSC 5336 Advanced Practice in Dietetics II: 6 semester hours.**
Continuation of Advanced Practice in Dietetics I.

**HUSC 5343 Research Problems: 3 semester hours.**
Study of research methods, strategies and techniques application to the social and behavioral sciences with focus on individual and family studies and the role of research in professional and therapeutic services. Critical comparative analysis of the strengths and weaknesses of current research studies and the planning for needed research. Proposal writing required.

**HUSC 5346 Marriage and Family Therapy Practicum II: 6 semester hours.**
Supervises clinical practicum in marriage and family therapy. Therapeutic sessions with a variety of client issues and the utilization of major therapeutic techniques required. 200 clock hours of supervised field placement required.
Prerequisites: HUSC 5563 (http://catalog.pvamu.edu/search/?P=HUSC%205563).

**HUSC 5353 Dietetic Seminar I: 3 semester hours.**
Study of the delivery of nutritional services for individuals, families and institutions. Major emphasis on the current development in nutrition and dietetics. Reading, discussion and reports and presentations focusing on the professional practice of dietetics.

**HUSC 5363 Dietetic Seminar II: 3 semester hours.**
Continuation of Dietetic Seminar I. Study of current research and legislative events in nutrition and dietetics as they relate to the health and wellness of individuals and families.

**HUSC 5373 Sex Therapy: 3 semester hours.**
Analysis and treatment of varied factors affecting sexual functioning among men and women with an emphasis on marital and family dynamics. Emphasis also given to male and female dysfunctional behavior and psychological dynamics.
Prerequisites: HUSC 5563 (http://catalog.pvamu.edu/search/?P=HUSC%205563).

**HUSC 5383 Child and Adolescent Therapy: 3 semester hours.**
Prerequisites: HUSC 5583 (http://catalog.pvamu.edu/search/?P=HUSC%205583).
**HUSC 5393 Family Communication: 3 semester hours.**
An examination and application of various communication theories, patterns and techniques. Analysis of verbal and non-verbal communication patterns within the family are examined in family settings.

**HUSC 5523 Marriage and Family Therapy: 3 semester hours.**
Issues, practices and principles of marriage and family therapeutic strategies and techniques. Analysis of strategies and application of techniques in simulated situations required.
Prerequisites: HUSC 5533 (http://catalog.pvamu.edu/search/?P=HUSC%205533).

**HUSC 5533 Family Theory and Issues: 3 semester hours.**
A comprehensive review of theoretical-conceptual frameworks and research in family studies. Role of theory and research in the interdisciplinary study of individual and family behavior throughout the life cycle.
Prerequisites: HUSC 5753 (http://catalog.pvamu.edu/search/?P=HUSC%205753).

**HUSC 5543 Theories of Child Development: 3 semester hours.**
A study of the developmental characteristics of the child from birth to age 20. Analysis of major theories and research with emphasis on interpretation and application of research findings to programs for children and parenting education.

**HUSC 5553 Human Development: 3 semester hours.**
Study of multiple psycho biosocial characteristics of human development and behavior throughout the lifespan. Examination, evaluation and interpretation of developmental theories and current issues and trends.

**HUSC 5563 Marriage and Family Therapy Practicum I: 3 semester hours.**
Supervised clinical practicum in marriage and family therapy. Therapeutic sessions with a variety of client issues and the utilization of major therapeutic techniques required. 100 clock hours of supervised field placement required.
Prerequisites: HUSC 5323 (http://catalog.pvamu.edu/search/?P=HUSC%205323) and HUSC 5583 (http://catalog.pvamu.edu/search/?P=HUSC%205583).

**HUSC 5573 Theories of Personality: 3 semester hours.**
Review and study of major psychological personality theories and theoreticians of personality from a historical perspective. Principles, constructs, assumptions, and concepts that describe and predict individual behavior, affect and cognition.

**HUSC 5583 Mental Health and Psychopathology: 3 semester hours.**
Exploration of healthy personality and functional coping in personal/social context. Review and study of various models of psychopathology including DSM and organic disease in the mental health setting. Roles and characteristics of the therapist in the supervision of trainees in varied clinical settings.
Prerequisites: HUSC 5553 (http://catalog.pvamu.edu/search/?P=HUSC%205553).

**HUSC 5593 Clinical Supervision: 3 semester hours.**
Study and application of marriage and family therapy supervisory functions as they relate to trainees under clinical supervision. The process of supervision including roles, characteristics, and models are examined in varied clinical settings.
Prerequisites: HUSC 5563 (http://catalog.pvamu.edu/search/?P=HUSC%205563).

**HUSC 5613 Victimization and Crisis Management: 3 semester hours.**
This course explores forms of victimization and crisis management in a clinical setting, with an emphasis on demonstrating diagnostic competence, treatment plan development, and effective and appropriate therapeutic techniques.

**HUSC 5623 Counseling Diverse Populations: 3 semester hours.**
An experiential course exploring areas of cultural diversity relevant to gender, ethnicity, sexual identity, and other diversities in a therapeutic practice, with an emphasis on developing cultural competence, sensitivity and awareness to diversity. Other dimensions of diversity will be covered.

**HUSC 5633 Clinical Assessment: 3 semester hours.**
Course provides fundamental assessment principles focused on test and non-test appraisal instruments and development of diagnostic skills. Course includes selection, execution and interpretation of instruments appropriate for individual, couple, and family appraisal. Clinical documentation skills are developed.

**HUSC 5683 Family Ethics and Issues: 3 semester hours.**
Critical review of current literature on family ethics: principle problems of confidentiality, therapist and client relationships; special consideration given to state and federal law.

**HUSC 5693 Thesis: 3 semester hours.**
Independent and original research leading to an acceptable master's thesis prospectus prepared under the direction of a faculty thesis committee and must be orally defended and approved by all members of the faculty thesis committee before credit is recorded. The student must be registered for Thesis until satisfactorily completed.
Prerequisites: HUSC 5343 (http://catalog.pvamu.edu/search/?P=HUSC%205343).

**HUSC 5713 Group Therapy: 3 semester hours.**
Comprehensive study of methods, processes and strategies utilized in group therapy with individuals throughout the life span. Focus on the roles of client and therapist within varied settings for practical application of group therapy approaches.
Prerequisites: HUSC 5323 (http://catalog.pvamu.edu/search/?P=HUSC%205323) and HUSC 5753 (http://catalog.pvamu.edu/search/?P=HUSC%205753).
HUSC 5723 Family Financial Counseling: 3 semester hours.
Identification, review, and analysis of techniques and strategies to assist individuals and families of varied socioeconomic levels in financial decision making and planning. Special attention to debt and risk management and retirement and estate planning. Survey and analysis of consumer financial counseling services. Analysis of case and research studies and the written presentation of a research report and/or educational training manual required.

HUSC 5733 Special Topics: 3 semester hours.
Directed individual study of issues affecting implementation of knowledge and skills in human sciences disciplinary specializations. Topical areas may include, but are not limited to: individual and family development; housing studies; family/consumer resource management; family and community studies; food and nutrition studies; adult development; clothing/apparel and textile studies; family and consumer sciences education; and individual and family and other related therapeutic services. Victims and Victimization. An exploration into the dynamics of the victimization process and services available for victims. Focusing on the expected results of experiencing traumas of nature and man, including the characteristics of victims and offenders of criminal acts.

HUSC 5743 Addiction and Family Intervention: 3 semester hours.
Analysis of the psychodynamics of addictions as they relate to individual, family and community from a family systems perspective. Comparison of major theories and treatment modalities as viewed from ethical, multicultural and legal perspectives.
Prerequisites: HUSC 5323 (http://catalog.pvamu.edu/search/?P=HUSC%205323).

HUSC 5753 Individual and Clinical Psychotherapy: 3 semester hours.
Study and utilization of major therapeutic models in the diagnosis and treatment of cognitive, emotional, moral, social, developmental and mental disorders in the individual. Emphasis on diagnosis, prescriptive treatment, and referral of individuals from varied human and environmental systems.

HUSC 5763 Nutrition and Wellness: 3 semester hours.
Study of nutrition principles and practices that promote the general health and wellness of individuals in a multicultural society. Review of current nutritional research studies and the written presentation of a research report required. Open to senior level students by permission.

HUSC 5993 Independent Study: 3 semester hours.
Readings, research, and/ or field placement focusing on pre-selected issues.

Merchandising Design Courses

MERC 3713 Evaluation of Apparel and Home Accessories: 3 semester hours.
Study and analysis of design, textures and color coordination in ready-to-wear and home furnishings and accessories. Comparative examination of manufacturing, merchandising, sales and management from a retail/wholesale and consumer perspective.

MERC 3723 Apparel Selection and Evaluation: 3 semester hours.
Study, analysis, and evaluation of textiles for individual apparel and household utilization. Study of fabric design, pattern design and making through use of computer simulation techniques. Comparison of methods for style and size variations, time management and garment cost. Review and analysis of current regulations for domestic and international trade relative to the textile and apparel industry.
Prerequisites: DESN 2113 (http://catalog.pvamu.edu/search/?P=DESN%202113) and HUSC 1333 (http://catalog.pvamu.edu/search/?P=HUSC%201333).

MERC 3743 Fashion Buying: 3 semester hours.
Analysis and study of the functions in fashion retail/wholesale organizations. Focus on concepts essential for buying, distribution, merchandising and marketing of ready-to-wear.

MERC 4743 Fashion: 3 semester hours.
Study of the procedures for risk management and merchandising for the fashion retailer/wholesaler. Emphasis on planning, decision-making and management of varied resources and applications through computer simulations. Course work supplemented by case studies in merchandising.

MERC 4763 Promotion and Visual Merchandising: 3 semester hours.
Promotion of products through visual merchandising including fashion show production, special events, display, selling techniques and other promotional activities in industry and retailing. Coordination of buying, selling, promoting, display, and advertising functions in retail store merchandising.

MERC 4773 Fashion Study Tour: 3 semester hours.
Observation and analysis of domestic and/or foreign costumes, textiles, apparel markets, manufactures/mills, retailers/wholesalers, historic collections and sites; professional seminars.
Prerequisites: MERC 3743 (http://catalog.pvamu.edu/search/?P=MERC%203743).