

Human Nutrition & Food (HUNF)

Courses

HUNF 1130 Introduction to Dietetics: 1 semester hour.

Students will be introduced to the profession of dietetics. The history of dietetics, career options, professional development (dietetics portfolio), the Academy code of ethics, standards of practice, the legislative process, and professional resources will be discussed.

HUNF 1322 Nutrition and Wellness: 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 system needs, and the significance of these interrelationships to health. Discussion of current nutritional issues.

HUNF 2353 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 1322 or HUSC 1343.

HUNF 2363 Food Service Systems: 3 semester hours.

Study of the layout and design, equipment selection, and specifications of Food Service organizations, with emphasis on safety, sanitation, labor and financial control and consumer distribution.

HUNF 2365 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 1322 or HUSC 1343.

HUNF 2366 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.

HUNF 3360 Nutritional Biochemistry: 3 semester hours.

A study of the biochemical basis of nutrition, the physiochemical properties of nutrients, and other essential biochemical and their roles in physiological and metabolic processes.

Prerequisites: HUNF 2533.

HUNF 3361 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 1322 or HUSC 1343.

HUNF 3362 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 2303 or CHEM 2033 and (CHEM 2203 or CHEM 2032) and (HUNF 2365 or HUNF 2653).

HUNF 3363 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: HUNF 2353 or HUNF 2533.

HUNF 3364 Food and Culture: 3 semester hours.

Food and Culture explores the connections between what we eat and who we are through a cross-cultural study of how personal and social identities are formed via food production, preparation, and consumption.

Prerequisites: HUNF 1301 or HUNF 1130.

HUNF 3365 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 2353 or HUNF 2533.

HUNF 3367 Nutritional Assessment: 3 semester hours.

The course provides an in-depth to the purpose, concepts, methods, and scientific basis for assessment of nutritional status for individuals and groups. Students will have the opportunity to apply nutritional assessment principles and methods discussed in class in a supervised setting.

Prerequisites: HUNF 2533 and MATH 1113.

HUNF 3399 Independent Study: 3 semester hours.

Readings, research and/or field work on selected topics.

HUNF 4330 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 4347 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 3365 or HUNF 3653 and (HUNF 4366 or HUNF 4663).

HUNF 4360 Physiochemical Aspects of Food: 3 semester hours.

This course covers physical and chemical factors accounting for color, flavor, 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 and Sensory testing to determine food quality characteristics will be conducted.

Prerequisites: HUNF 3362 or HUNF 3623.

HUNF 4361 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 1342 or MATH 2003.

HUNF 4366 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 3361 or HUNF 3613) and (HUNF 3365 or HUNF 3653).

HUNF 4367 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 4366 or HUNF 4663.

HUNF 4369 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 1322 or HUSC 1343 and (HUNF 3361 or HUNF 3613).

HUNF 4399 Independent Study: 3 semester hours.

Readings, research and/or field work on selected topics.