Human Nutrition & Food (HUNF)

Courses

**HUNF 1343 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 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.

**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.

**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 quantify food production including menu planning, procurement, storage and distribution. Prerequisites: HUNF 2633.

**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.

**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 and CHEM 2032.

**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.

**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 3613.

**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 and HUNF 4663.

**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 and HUNF 4663.
**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 3623 (http://catalog.pvamu.edu/search/?P=HUNF%203623).

**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.