

DIET: DIETETICS (DIET)

DIET 101. Nutrition:Contemp Health Issue. (3 Credits)

This course presents basic principles for chronic disease prevention, provides scientific answers to questions found daily in the media regarding nutrition. Topics emphasized are basic functions of nutrients, biological nutrient requirements, and impact of gender, culture, ethnicity, social environment, and lifestyle on nutrition status and health.

DIET 210. Introduction Human Nutrition. (3 Credits)

An introductory course providing the basic principles of human nutrition, covering topics of macro/micro-nutrient interactions, metabolism and energy balance, nutrient requirements through the life cycle. This course requires a technology based nutrient analysis project. Prerequisite: BIOL 120 w/lab or equivalent.

DIET 221. Principles of Analysis of Food. (3 Credits)

The course studies the fundamental processes underlying food selection, preparation, and preservation with practical selection application through laboratory experiences. Emphasis is on the composition and properties of food, food handling to retain nutrients, standards for acceptable products and food costs.

DIET 275. Seminar In Practice. (1 Credit)

Coursework present includes the study of the history, structure, and function of the Accreditation Council for Education in Nutrition and Dietetics (ACEND) and current issues facing the profession. Students explore career options and laws, regulations and standards affecting dietetic practice.

DIET 310. Human Nutrition. (3 Credits)

The examination of present knowledge in nutrition will be presented in course. Emphasis is on selection of foods as a source of nutrients, which fulfill desirable nutritional standards. Computer experiences required. Prerequisite: One semester of chemistry or biology.

DIET 311. Nutrition in the Life Cycle. (3 Credits)

A study of the nutritional requirements at different stages of the life span and the factors, which influence eating patterns, is presented in this course. Emphasis is placed on life cycle nutritional assessment and nutritional planning. Learning experiences in nutrition programs are required. Prerequisite: DIET 310 Human Nutrition 201608.

DIET 322. Meal Management. (3 Credits)

Menu development, styles of meal service, table appointments, food presentation and meal planning. Emphasis is given to the economics, efficiency, aesthetics and nutrition of meal service. Computerized nutritional and cost analysis of menus required. Prerequisite: DIET 221 Principles of Analysis of Food DIET 310 Human Nutrition 201608.

DIET 385. Nutritional Biochemistry. (3 Credits)

The course is a study of energy metabolism and the role of nutritional factors. Students will discuss the composition of living matter and the chemical charges associated with nutritional status. Prerequisite: CHEM 305 Organic Chemistry I, CHEM 307 Organic Chemistry I Lab, DIET 310 Human Nutrition.

DIET 410. Nutrition Counseling Practicum. (2 Credits)

Counseling skills applied to dietetic practice. Students will learn skills which Emphasizes interviewing and listening skills, surfacing underlying issues, motivation, behavior modification, supporting group processes, and documentation. Student counseling experiences required. Prerequisite: GEPS 124: Introduction to Psychology DIET 311 Nutrition in the Life Cycle 201608.

DIET 422. Nutrition And the Community. (3 Credits)

This course explores resources existing in governmental and voluntary organizations for working with nutrition problems. Include this course is the study of legislative process and historic and current nutrition legislation. Proposal writing and subsequent steps in establishing and managing community nutrition programs are discussed. Prerequisites DIET 311 Nutrition in the Life Cycle, DIET 322 Meal Management, STAT 210 Elementary Statistics.

DIET 424. Advanced Human Nutrition. (3 Credits)

The course discusses the recent research with its application to human nutrition. It also discusses the metabolic consequences of nutritional manipulation. Prerequisites: DIET 385 Nutritional Biochemistry.

DIET 431. Medical Nutrition Therapy I. (3 Credits)

The study of nutrition services in the health care system and the nutritional care of the individuals during illness. It includes understanding of medical terminology, physiological changes in the disease states, nutrition assessment, developing plan of care, documentation, application of nutrition therapy in medical conditions, and total quality management of clinical nutrition. This is Part 1 of a two-part course. Prerequisites: DIET 311 Nutrition in the Life Cycle DIET 385 Nutritional Biochemistry 201608.

DIET 433. Quantity Foods. (3 Credits)

Study and practice in planning, purchasing, preparing, and servicing food in quantities, and calculation the cost of portions and meals for large groups. Prerequisites: DIET 221 Principles of Analysis of Food, DIET 310 Human Nutrition, and DIET 322 Meal Management.

DIET 435. Org & Management of Food Serv. (3 Credits)

This course provides students with the tools necessary to succeed in the dynamic and ever changing global hospitality industry. Includes focus on the principles of management and leadership, TQM, empowerment and team development processes, emphasis on leadership styles and models in the hospitality industry. Quantitative aspects of management and internal controls will be addressed with an overview of managerial financial concepts for decision-making and purchasing. Prerequisites: DIET 322 Meal Management 201608.

DIET 437. Medical Nutrition Therapy II. (3 Credits)

The study of nutrition services in the health care system and the nutritional care of the individuals during illness. It includes understanding of medical terminology, physiological changes in the disease states, nutrition assessment, developing plan of care, documentation, application of nutrition therapy in medical conditions, and total quality management of clinical nutrition. Part 2 of a two-part course. Prerequisites: DIET 275 Seminar in Practice, DIET 431 Medical Nutrition Therapy I, DIET 422 Nutrition and the Community; Co-requisites: DIET 410 Nutrition Counseling Practicum.

DIET 489. Practicum In Dietetics. (3 Credits)

The course studies the practical application of previously learned theories in Medical Nutrition Therapy, Food Service Management Systems, and other dietetics practice areas. 201608.