

**Food and Nutrition Department**  
**Food Service Management**  
**Course Descriptions**  
**Fall 2009**

**203 Introduction to Food, Nutrition, and Dietetics (1)** This course provides students with a general overview of practice in food, nutrition, and dietetics. Students gain a beginning understanding of state and national credentialing requirements, certification standards, ethics, and life-long learning needs. Prereq: None. F

**285 Management Fundamentals in Food and Nutrition (3)** This course focuses on defining and applying management theories and functions in food and nutrition settings. Human, material and facility management will be discussed. Students gain an understanding of the tools available for managing effective and efficient food and nutrition organizations. Prereq: None. Sp

**376 Principles and Applications in Nutrition (3)** Principles and Applications in Nutrition emphasize the relationships among the nutrients and how homeostatic relationships are maintained in the healthy person. Students will learn more about themselves and their health in an effort to use this knowledge to improve their health. This knowledge of nutrition will allow the student to personalize information to fit their lifestyle. Special attention to nutrition for the developing human and lectures focusing on nutrition counseling will address the needs of the dental hygiene student and other health professionals seeking concepts in applied nutrition. Prereq: MATH 108 and CHEM 107 recommended. F, Sp, Su

**381 Quantity Food Production and Purchasing (4)** This course provides application of the principles of nutrition and food production in meal service from both a family social unit and the broad spectrum of food service. This course will focus on different stages of food service from menu planning and recipe conversion through the end result of serving the food. Special consideration will be given to meeting nutritional needs, food safety, cultural diversification, and consumer satisfaction. Purchasing and inventory techniques will be examined. In conjunction with the University of Southern Indiana food service and other food service establishments, this course will include a practicum in management. Includes a laboratory. Prereq: NUTR 285 and BIOL 122 or BIOL 133 or BIOL 141. F

**384 Principles and Applications in Food Science (3)** This course will focus on the studies of foods in relation to their composition of physical and chemical properties. This course will include the experimental approach to the study of foods. Throughout this course, sensory evaluation techniques will be utilized. Recipe development and modification will be explored. Includes a laboratory. Prereq: NUTR 376, NUTR 381, and CHEM 103 or CHEM 141 or CHEM 261. Sp

**396 Nutrition Throughout the Lifecycle (3)** This course focuses on understanding the normal nutritional requirements and needs of special populations throughout the life cycle. Growth and development theories will be discussed and nutrition concerns be examined for pregnant women, breastfeeding mothers, and the growing infant, child, and adolescent. Students will investigate nutrition-related conditions during the life cycle and offer appropriate suggestions for management of these concerns. Recommendations for preventing disease and promoting healthy aging will be discussed. Prereq: NUTR 376. F

**397 Nutrition in Health Promotion and Disease Prevention (3)** This course focuses on understanding the role of nutrition in health promotion and disease prevention. Students will have a better understanding of health and food consumption behaviors of the United States population by evaluating population-based studies. Students will locate, interpret, and analyze National nutrition surveys and epidemiological studies to determine their use in health promotion. An enhanced understanding of the role of genetics on disease development will be

provided. Current food consumption and lifestyle practices of people from diverse cultures and religions will be examined. Prereq: NUTR376 and NUTR 396. Sp

**415 Dietary Supplements and Herb Use in Nutrition (3)** This course focuses on understanding the role of supplements from a nutrition standpoint in maintaining and promoting health. Common supplements used such as vitamins, minerals, herbs and other substances will be discussed. Emphasis is placed on understanding the history of their use, their proposed mechanisms of action, and safety concerns using the process of a critical review of the literature. Students will analyze the role of these supplements when making nutritional recommendations to individuals and groups. Prereq: NUTR 376. F

**427 Senior Project in Food and Nutrition (3)** This course will provide application of the principles of food production and nutrition by designing a menu and serving a meal. Students will focus on assessing needs, planning, implementing, and evaluating a food service meal. Students will utilize their knowledge of food service management and apply food and nutrition principles in a group setting. Prereq: NUTR 285, NUTR 376, and NUTR 381. Sp

**465 Community Nutrition (3)** This course focuses on understanding the role of nutrition in public health. It will allow for an understanding of the tools used to design and implement community nutrition programs that promote and protect the public's health. Emphasis is placed on community nutrition assessment, program planning, monitoring, and evaluation. Methods to impact the health of the community including nutrition policy making, advocacy, and the legislative process will be discussed. Prereq: NUTR 376 and NUTR 396. Sp

**492 Food Service Operations Management (3)** This course will be a systems approach to food service management. Program planning, forecasting, program evaluation, and marketing will be discussed. This course will cover cost control, methods that are specific to managing food service operations, including food waste and theft. Prereq: NUTR 285, NUTR 381, and HP 411 or MNGT 201 or MNGT 305. Sp

**496 Leadership and Professional Issues in Food and Nutrition (3)** This course will explore current political, regulatory, ethical, training, quality improvement, management and other important related issues facing food and nutrition professionals. Students will use their educational foundation to investigate, identify, and suggest alternative methods of resolving these problems. The course will examine the leadership roles of food and nutrition professionals. Students will apply this knowledge by investigating current controversial issues in food and nutrition and will develop solutions to these problems. Prereq: NUTR 285 and junior or senior standing. F