FOOD AND NUTRITION (FNUT)

FNUT 1512 Food Safety and Sanitation 2 s.h.
Safe food handling and sanitation practices for students desiring to be employed in the food service industry as Food Service Managers. Upon successfully completing the ServSafe exam, the student will be awarded the ServSafe Certification and the Ohio Department of Health Food Protection Certification.

FNUT 1551 Normal Nutrition 3 s.h.
The fundamentals of normal nutrition as they apply to health; nutritional needs during various stages of the life cycle; dietary guides and their application to the selection of adequate diets; problems of nutritional deficiencies and excesses.
Gen Ed: Well Being, Social and Personal Awareness.

FNUT 1553 Food Science and Management Principles 3 s.h.
Scientific principles and methods used in selecting, purchasing, and preparing food. Consideration given to nutritional, aesthetic, and socioeconomic factors in meal planning.

FNUT 1553L Food Science and Management Principles Laboratory 1 s.h.
Application of principles from FNUT 1553. Three hours lab per week.
Prereq.: FNUT 1553 or concurrent.

FNUT 2600 Orientation to Dietetics Major 1 s.h.
Introduction to the dietetics profession for Food and Nutrition majors. Exploration of the academic and professional requirements for successful entry level practice in Dietetics careers.
Prereq. or Coreq.: FNUT 1551.

FNUT 2603 Medical Nutrition Therapy 1 3 s.h.
Principles and methods of diet modifications for common diseases; planning and evaluation of modified diets; application of computers for diet analysis. Must be taken concurrently with FNUT 2603L.
Prereq.: FNUT 1551, and BIOL 1552L or concurrent.

FNUT 2603L Medical Nutrition Therapy 1 Lab 1 s.h.
Application of basic principles of medical nutrition therapy; nutritional assessment; diet calculations. Three hours lab per week. Concurrent with: FNUT 2603.

FNUT 2612 Food Systems: Operation, Production, and Service 3 s.h.
The fundamentals of food service operations including menu planning, purchasing of foods and equipment, care of foods and equipment, efficient work methods, budget and cost control. Also standard principles, techniques in quantity food production, management, and service.
Prereq.: FNUT 1553 and FNUT 1553L.

FNUT 2612L Food Systems: Operations, Production, and Service Laboratory 2 s.h.
Application of the fundamentals of food systems operations, management, and service. Six hours lab per week. Concurrent with: FNUT 2612.
Prereq.: FNUT 1553 and FNUT 1553L.

FNUT 2640 Nutrition Counseling and Education Skills Development for Dietetics 3 s.h.
Application of dietetics principles in providing counseling and education to clients in preventive and therapeutic settings. Techniques for effective nutrition interviewing, counseling and selection of educational modes and resources for diverse clients and groups. 3 lecture hours.
Prereq.: FNUT 2600.

FNUT 2641 Diet Prescriptions and Intervention Planning 2 s.h.
Course Description: Exploration of nutrients needed for the proper human functioning and health, types of prescribed diets and how to plan comprehensive diet interventions. The development of therapeutic and preventive diet intervention plans for diseases requiring careful nutrient management. The course will introduce students to dietetics software used in planning diets. 2 lecture hours.
Prereq.: FNUT 1551, FNUT 2600.

FNUT 2652L Nutrition Assessment Laboratory 1 s.h.
Procedures and techniques in anthropometric, biochemical, clinical and dietary assessment of nutritional status in healthy and at-risk populations. Three hours lab per week.
Prereq.: FNUT 1551.

FNUT 3720 Nutrition, Health, and Aging 3 s.h.
Current knowledge of nutrition as it relates to overall health and human aging. Needs of the elderly in normal and diseased conditions. Nutritional needs/concerns of the elderly in the contexts of their physiological, social, and psychological dilemmas.
Prereq.: SOC 1500.

FNUT 3735 Nutritional Biochemistry 2 s.h.
Designed for nutrition majors, covers the basic concepts of classification, structure, and function of biological molecules, major metabolic pathways, heredity and immune function, with emphasis on the understanding of the metabolism and function of nutrients.
Prereq.: CHEM 1510/L or permission of instructor.

FNUT 3759 Advanced Nutrition 3 s.h.
Integrated approach to nutrition and health, emphasizing metabolism and functions of nutrients at the cellular level; nutritional needs for optimal health; problems of over nutrition and under nutrition.
Prereq.: FNUT 3735 or permission of instructor.

FNUT 3760 Medical Nutrition Therapy 2 3 s.h.
The nature and etiology of diseases and the relationship of diet to good health and to disease processes; the special dietary needs of abnormal conditions.
Prereq.: FNUT 2603, FNUT 3759 or concurrent.

FNUT 3760L Medical Nutrition Therapy 2 Laboratory 3 s.h.
Orientation to the dietetics profession. Select clinical experiences providing opportunities for developing an understanding and working knowledge of the nutrition care process and its application to individuals exhibiting special nutritional needs. Six hours lab. Restricted course.
Prereq.: FNUT 2603L.
Coreq.: FNUT 3760 and FNUT 3760R.

FNUT 3760R Medical Nutrition Therapy 2 Laboratory Recitation 2 s.h.
Orientation to the dietetic profession. Lecture to further students' understanding and working knowledge of the nutrition care process and its application to individuals exhibiting special nutritional needs. Concurrent with: FNUT 3760 and FNUT 3760L. Restricted course.

FNUT 3761 Science of Nutrition in Exercise 3 s.h.
Advanced study of concepts related to the integration of nutrition and physical activity in athletic as well as normal and diseased populations. Emphasis on substrate utilization and modification, and nutrient/ergogenic supplementation and crash diets.
Prereq.: FNUT 1551, FNUT 3735.

FNUT 4802 Research Methods in Dietetics 2 s.h.
Overview of research methodology, statistics and applications in the field of nutrition and dietetics.
Prereq.: MATH 2623 or STAT 2625 and junior standing.

FNUT 4802L Research Methods in Dietetics Laboratory 1 s.h.
Application of basic concepts of research methodology and statistics to dietetic practice. Three hours lab per week. Concurrent with: FNUT 4802. Permit required.
Prereq.: FNUT 4802.

FNUT 4810 Experimental Foods 2 s.h.
Advanced study of food science and technology; methodology of food research including evaluation by sensory and objective methods.
Prereq.: FNUT 1553 and FNUT 1553L, junior standing.

FNUT 4810L Experimental Foods Laboratory 1 s.h.
Application of scientific principles and experimental procedures to cooking processes. Three hours lab per week. Concurrent with: FNUT 4810. Permit required.

FNUT 4858 Food Service Systems Management 4 s.h.
Advanced food service systems management principles and processes as they relate to resources and operating subsystems. Focus on subsystem interrelationships.
Prereq.: FNUT 2612, junior standing.

FNUT 4858L Food Systems Management Laboratory 3 s.h.
Application of the management process to institutional food service systems. Seven hours supervised practice, one hour lecture per week.
Prereq.: Restricted to DFM (MPH-RDN track) .

FNUT 4859 Food Systems Management Clinical Experience 2 s.h.
Application of the management process to institutional and commercial food service systems. Approximately 7.5 hours of supervised practice per week. Hours of experience should not fall below 97.5 hours total for the course. This course is offered Fall only.

FNUT 4860 Medical Nutrition Therapy 3 3 s.h.
The course will cover the professional guidelines for the practice of dietetics and the application of the nutrition care process in prevention and management of selected acute and chronic conditions.
Prereq.: FNUT 2652L.

FNUT 4860L Medical Nutrition Therapy 3 Lab 3 s.h.
Selected clinical experience providing opportunities for application of nutritional care process to individuals exhibiting special nutritional needs. Twelve hours lab, one hour lecture per week. Restricted to Coordinated Program in Dietetics.

FNUT 4861 Medical Nutrition Therapy III Clinical 2 s.h.
Clinical experiences providing opportunities for application of nutritional care process to individuals exhibiting abnormal nutritional needs. Eleven hours per week in an acute care clinical setting. A total of 165 hours per semester are required for successful completion of the course.
Coreq.: FNUT 4863.

FNUT 4862 Food Systems Management Clinical Experience Discussion 1 s.h.
Discussion and application of food systems management theories, skills and mathematics to the Food Systems Management field.
Coreq.: FNUT 4859.

FNUT 4863 Medical Nutrition Therapy 3 Discussion 1 s.h.
One hour of discussion per week to explore nutrition's role in various diseases, discuss case studies and enhance skills and knowledge base related to the administration of Medical Nutrition Therapy. Fifteen hours of discussion per semester.
Prereq. or Coreq.: FNUT 4861.

FNUT 4872 Maternal and Child Nutrition 2 s.h.
Principles of the nutritional care process as it relates to the maternal and pediatric population.
Prereq.: CHFM 3731 or special approval.

FNUT 4873 Nutrition and Aging 2 s.h.
Nutritional needs of the elderly as influenced by the aging process and disease states; factors affecting the food availability, food intake, and nutritional status of the elderly; nutritional services for the elderly.
Prereq.: FNUT 3760 or concurrent.

FNUT 4874 Community Nutrition and Wellness 3 s.h.
Public health nutrition and wellness programs and their services to the community. Emphasis on program funding, cultural competence and needs of the underserved and elderly.
Prereq.: FNUT 3760.

FNUT 4874L Community Nutrition and Wellness Experience 3 s.h.
Selected clinical experiences providing opportunities for application of the nutrition care process and wellness education to individuals and groups in the community setting. This includes one hour of lecture and 7 hours of clinical experience per week for 105 total hours of clinical experience.
Prereq.: Restricted to students in the Dietetics Future Model (MPH-RDN).

FNUT 4876 Community Nutrition and Wellness Experience 2 s.h.
Selected clinical experiences providing opportunities for application of the Nutrition Care Process (NCP) to individuals in community health care settings. Seven hours a week are required for 15 weeks.
Prereq.: DFM Program status.

FNUT 4890 Directed Individual Study in Dietetics 1-3 s.h.
The student will complete a structured project on a selected topic that encompasses research and/or remediation in dietetics. This project will be done in direct and interactive collaboration with the assigned instructor. The topic is selected through student and instructor consultation on objectives to be achieved. May be repeated for a total of 6 semester hours.
Prereq.: Permission of the Instructor.

FNUT 4895 DPD Capstone 3 s.h.
Application of dietetics principles learned in the classroom to situations in clinical, food service-management, and community settings. Provides opportunities for communication with diverse groups, critical thinking, and problem solving. Emphasis on case-study presentations of current issues and trends in the field. One (1) hour lecture and six (6) hours of laboratory per week.
Prereq.: FNUT 4858, FNUT 4860, FNUT 4874 or concurrent, and HMEC 4890 or concurrent.
Gen Ed: Capstone.

FNUT 5825 Current Nutrition Concepts 3 s.h.
Readings and critical appraisal of research literature in nutrition.
Prereq.: FNUT 3759, CHEM 3705.

FNUT 5862 Food and Culture 2 s.h.
Exploration of how identity, gender, ethnicities, class, and religion are related to food production, preparation and consumption. How foodways illustrate the experiences of local and immigrant communities.
Prereq.: SOC 1500.
Prereq. or Coreq.: FNUT 5862L.

FNUT 5862L Food and Cultures Laboratory 1 s.h.
Concurrent with: FNUT 5862. Three hours lab per week. Permit required.

FNUT 6901 Advanced Nutrition Assessment 3 s.h.
Advanced techniques for screening and assessment of nutritional status of individuals and groups, including computational analysis of dietary intake analysis, anthropometric measures and nutrition-focused physical assessment, biochemical measures and assessment of Pharmacotherapy in context of nutritional status.

FNUT 6972 Maternal and Child Nutrition Clinical 3 s.h.
Selected supervised experiential learning providing opportunities for application of the nutritional care process to the maternal and child population. One hour discussion weekly and 4 hours of supervised experiential learning for a total of 60 hours.
Prereq.: Restricted to students in the DFM program (MPH-RDN) track.

FNUT 6973 Nutrition and Aging Clinical 3 s.h.
One hour of discussion and twelve hours (12) of supervised experiential learning weekly.
Prereq.: FNUT 4873.

FNUT 6985 Dietetics Clinical Experience 4 s.h.
Supervised practice providing opportunities to integrate application and management of medical nutrition therapy into professional practice. Fifteen lecture hours and 280 clinical experience hours.
Prereq.: Restricted to MPH-RDN program.

FNUT 6986 Dietetics Clinical Experience 3 s.h.
Supervised practice providing opportunities to integrate application and management of medical nutrition therapy into professional practice. Two hundred eighty clinical experience hours.
Coreq.: FNUT 6986R.

FNUT 6986R Dietetics Clinical Experience Recitation 1 s.h.
Application and management of medical nutrition therapy in professional practice. Professional training and preparation to practice as a licensed dietitian. One hour lecture.1 s.h.
Coreq.: FNUT 6986.