DEPARTMENT OF FOOD SCIENCE AND HUMAN NUTRITION

Office in Gifford Building, Room 234
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fshn.chhs.colostate.edu (http://fshn.chhs.colostate.edu)

Michael Pagliassotti, PhD, Department Head
Dietetic Program Director, Mary Harris, Ph.D., R.D.
Hospitality Management Program Coordinator, Jeff Miller, Ph.D.

Undergraduate Majors

• Major in Nutrition and Food Science
  • Dietetics and Nutrition Management Concentration
  • Accredited Didactic Program Option
  • Childhood Nutrition Option
  • Gerontology Nutrition Option
• Food Safety and Nutrition Concentration
• Nutrition and Fitness Concentration
• Nutritional Sciences Concentration
• Major in Hospitality Management
• Major in Fermentation Science and Technology

Minors

• Minor in Nutrition
• Food Science/Safety Interdisciplinary Minor

Graduate

Graduate Programs in Food Science and Human Nutrition

At the graduate level, both M.S. and Ph.D. degrees are offered in Food Science and Nutrition. Students interested in graduate work should refer to the Graduate and Professional Bulletin and the Department of Food Science and Human Nutrition (http://www.fshn.chhs.colostate.edu).

Master Programs

• Master of Science in Food Science and Nutrition, Plan A*
• Master of Science in Food Science and Nutrition, Plan B*

Ph.D.

• Ph.D in Food Science and Nutrition*

* Please see department for program of study.

Courses

Subjects in this department include: Food Science and Human Nutrition (FShN) and Food Technology (FTEC) and RESTAURANT + RESORT MGMT-RRM (RRM).

Food Science and Human Nutrition (FShN)

FShN 125  Food and Nutrition in Health  Credits: 2 (2-0-0)
Course Description: Nutritional quality and safety of food related to human health.
Prerequisite: None.
Terms Offered: Fall, Spring.
Grade Modes: S/U within Student Option, Trad within Student Option.
Special Course Fee: No.

FShN 150  Survey of Human Nutrition  Credits: 3 (3-0-0)
Course Description: Basic nutrition principles and concepts; their application to personal health and interactions with societal and environmental issues.
Prerequisite: None.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Traditional.
Special Course Fee: No.

FShN 192  First Year Seminar  Credit: 1 (0-0-1)
Course Description: Facilitate a successful transition to college for new incoming students by emphasizing personal growth and identifying campus resources.
Prerequisite: None.
Term Offered: Fall.
Grade Mode: Traditional.
Special Course Fee: No.

FShN 300  Food Principles and Applications  Credits: 3 (3-0-0)
Course Description: Application of food preparation theories to modification and evaluation of food products.
Prerequisite: (CHEM 103 or CHEM 107 or CHEM 111) and (FShN 150).
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FShN 301  Food Principles and Applications Laboratory  Credits: 2 (0-6-0)
Course Description: Techniques and manipulative skills for preparation and evaluation of standard and modified food products.
Prerequisite: FShN 300, may be taken concurrently.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: Yes.
FSHN 350 Human Nutrition  
**Credits:** 3 (3-0-0)  
**Course Description:** Metabolism of macro and micronutrients; physiologic basis underlying dietary recommendations for human health. Nutrients, dietary requirements for physical well-being; evaluation of various diets.  
**Prerequisite:** FSHN 350.  
**Term Offered:** Fall, Spring, Summer.  
**Grade Mode:** Traditional.  
**Special Course Fee:** No.

FSHN 360 Nutrition Assessment  
**Credits:** 2 (2-0-0)  
**Course Description:** Principles of anthropometric, dietary, and biochemical assessment of nutritional status.  
**Prerequisite:** FSHN 350.  
**Term Offered:** Spring.  
**Grade Mode:** Traditional.  
**Special Course Fee:** No.

FSHN 386A Practicum: Food Service Management  
**Credits:** 2 (0-0-4)  
**Course Description:**  
**Prerequisite:** None.  
**Term Offered:** Fall, Spring, Summer.  
**Grade Mode:** S/U Sat/Unsat Only.  
**Special Course Fee:** No.

FSHN 386B Practicum: Gerontology  
**Credits:** 3 (0-0-9)  
**Course Description:**  
**Prerequisite:** None.  
**Term Offered:** Fall, Spring, Summer.  
**Grade Mode:** S/U Sat/Unsat Only.  
**Special Course Fee:** No.

FSHN 386C Practicum: School Nutrition  
**Credits:** 3 (0-0-9)  
**Course Description:**  
**Prerequisite:** None.  
**Term Offered:** Fall, Spring.  
**Grade Mode:** S/U Sat/Unsat Only.  
**Special Course Fee:** No.

FSHN 392 Dietetic Practice Seminar  
**Credit:** 1 (0-0-1)  
**Course Description:** Pre-professional skills to prepare students for the pursuit of careers in the field of dietetics.  
**Prerequisite:** CHEM 107 with a minimum grade of B and CHEM 108 with a minimum grade of B or CHEM 111 with a minimum grade of B and CHEM 112 with a minimum grade of B and CHEM 113 with a minimum grade of B or (LIFE 102 with a minimum grade of B or BZ 111 with a minimum grade of B and BZ 110 with a minimum grade of B) and (BMS 300 with a minimum grade of B and BMS 302 with a minimum grade of B and FSHN 150 with a minimum grade of B and FSHN 300 with a minimum grade of B and FSHN 301 with a minimum grade of B).  
**Registration Information:** 3.000 overall GPA.  
**Term Offered:** Fall, Spring.  
**Grade Mode:** Traditional.  
**Special Course Fee:** No.

FSHN 428 Nutrition Teaching and Counseling Techniques  
**Credits:** 3 (3-0-0)  
**Course Description:** Objectives, principles, and organization of subject matter for nutrition education and counseling.  
**Prerequisite:** FSHN 350.  
**Term Offered:** Spring.  
**Grade Mode:** Traditional.  
**Special Course Fee:** No.

FSHN 444 Nutrition and Aging  
**Credit:** 1 (1-0-0)  
**Course Description:** Effect of aging on nutrient needs and impact of nutrition on successful aging and health in the elderly.  
**Prerequisite:** FSHN 150.  
**Registration Information:** Admission to Gerontology Interdisciplinary Studies Program can be substituted for FSHN 150. Credit not allowed for both FSHN 444 and FSHN 459. Sections may be offered: Online.  
**Term Offered:** Fall, Spring.  
**Grade Mode:** Traditional.  
**Special Course Fee:** No.

FSHN 445 Early Childhood Health, Safety, and Nutrition  
**Credits:** 3 (0-0-3)  
**Also Offered As:** HDFS 445.  
**Course Description:** Planning, promoting and maintaining healthy lifestyle and safe learning environment for preschool children.  
**Prerequisite:** HDFS 310 or PSY 260.  
**Registration Information:** Credit not allowed for both FSHN 445 and HDFS 445. Offered as an online course only.  
**Term Offered:** Fall, Summer.  
**Grade Mode:** Traditional.  
**Special Course Fee:** No.

FSHN 450 Medical Nutrition Therapy  
**Credits:** 5 (4-2-0)  
**Course Description:** Use of nutrition therapy in the treatment of acute conditions and chronic disease states.  
**Prerequisite:** BMS 300 and FSHN 350.  
**Registration Information:** Must register for lecture and laboratory.  
**Term Offered:** Fall.  
**Grade Mode:** Traditional.  
**Special Course Fee:** Yes.

FSHN 451 Community Nutrition  
**Credits:** 3 (3-0-0)  
**Course Description:** Influences on nutritional status, assessment of nutrition problems and needs, planning and evaluation of nutrition intervention programs.  
**Prerequisite:** FSHN 350, may be taken concurrently.  
**Term Offered:** Fall.  
**Grade Mode:** Traditional.  
**Special Course Fee:** No.

FSHN 455 Food Systems: Impact on Health/Food Security  
**Credits:** 2 (1-0-1)  
**Course Description:** Conventional and alternative food systems and their impact on nutrition, health, food security, and the environment.  
**Prerequisite:** FSHN 350 or FTEC 447.  
**Term Offered:** Fall.  
**Grade Mode:** Traditional.  
**Special Course Fee:** No.

FSHN 459 Nutrition in the Life Cycle  
**Credits:** 3 (3-0-0)  
**Course Description:** Nutritional aspects associated with each phase of human life cycle including pregnancy, infancy, childhood, adolescence, and early and late adulthood.  
**Prerequisite:** FSHN 350.  
**Registration Information:** Credit not allowed for both FSHN 459 and FSHN 444.  
**Term Offered:** Fall.  
**Grade Mode:** Traditional.  
**Special Course Fee:** No.
FSHN 470  Integrative Nutrition and Metabolism  Credits: 3 (3-0-0)
Course Description: Influence of nutrition on roles and action of hormones and gene expression on metabolism.
Prerequisite: BC 351 and FSHN 350.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 484  Supervised College Teaching  Credits: Var[1-3] (0-0-0)
Course Description: 
Prerequisite: None.
Registration Information: A maximum of 10 combined credits for all 384 and 484 courses are counted towards graduation requirements.
Terms Offered: Fall, Spring.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 486A Practicum: Counseling  Credits: Var[1-3] (0-0-0)
Course Description: 
Prerequisite: FSHN 350.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 486C Practicum: Food Service Management  Credits: Var[1-3] (0-0-0)
Course Description: Supervised off-campus experience in food service management.
Prerequisite: FSHN 310.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 492  Seminar in Dietetics and Nutrition  Credits: 2 (0-0-2)
Course Description: Capstone seminar in nutrition and dietetics.
Prerequisite: None.
Restriction: Must be a: Senior, Senior - 5yr Bachelor, Senior - Post Bachelor, Senior - Second Bachelor.
Registration Information: Senior standing.
Term Offered: Spring.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 495A Independent Study: Nutrition  Credits: Var[1-18] (0-0-0)
Course Description: 
Prerequisite: None.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 495B Independent Study: Food Service Management  Credits: Var[1-18] (0-0-0)
Course Description: 
Prerequisite: None.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 496A Group Study in Dietetics and Nutrition: Energy, Weight Management  Credit: 1 (1-0-0)
Course Description: Current topics in nutrition and professional skills for the dietetics profession.
Prerequisite: FSHN 350.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 496B Group Study in Dietetics and Nutrition: Sustainable Food Issues  Credit: 1 (1-0-0)
Course Description: Current topics in nutrition and professional skills for the dietetics profession.
Prerequisite: FSHN 350.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 496C Group Study in Dietetics and Nutrition: Nutrition and Chronic Disease  Credit: 1 (1-0-0)
Course Description: Current topics in nutrition and professional skills for the dietetics profession.
Prerequisite: FSHN 350.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 496D Group Study in Dietetics and Nutrition: Nutrition for Athletes  Credit: 1 (1-0-0)
Course Description: Current topics in nutrition and professional skills for the dietetics profession.
Prerequisite: FSHN 350.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 496E Group Study in Dietetics and Nutrition: Food Safety  Credit: 1 (1-0-0)
Course Description: Current topics in nutrition and professional skills for the dietetics profession.
Prerequisite: FSHN 350.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 496F Group Study in Dietetics and Nutrition: Service Marketing  Credit: 1 (1-0-0)
Course Description: Current topics in nutrition and professional skills for the dietetics profession.
Prerequisite: FSHN 350.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 496G Group Study in Dietetics and Nutrition: Food and Consumer Issues  Credit: 1 (1-0-0)
Course Description: Current topics in nutrition and professional skills for the dietetics profession.
Prerequisite: FSHN 350.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Traditional.
Special Course Fee: No.
FHSN 496H Group Study in Dietetics and Nutrition: Public Health and Policy Credit: 1 (1-0-0)
Course Description: Current topics in nutrition and professional skills for the dietetics profession.
Prerequisite: FSHN 350.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Traditional.
Special Course Fee: No.

FHSN 496I Group Study in Dietetics and Nutrition: Special Topics Credit: 1 (1-0-0)
Course Description: Current topics in nutrition and professional skills for the dietetics profession.
Prerequisite: FSHN 350.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Traditional.
Special Course Fee: No.

FHSN 500 Food Systems, Nutrition, and Food Security Credits: 2 (2-0-0)
Course Description: Global and local food systems and their potential influence on nutrition and food security.
Prerequisite: FSHN 350.
Term Offered: Fall.
Grade Mode: Traditional.
Special Course Fee: No.

FHSN 501 Research Methods in Dietetics Credits: 3 (0-0-3)
Course Description: Testing and generating theory. Methods for collecting and analyzing quantitative and qualitative data, critique of research and proposal development.
Prerequisite: None.
Registration Information: Admission to GP-IDEA program in dietetics. Offered as an online course only.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FHSN 503 Issues in Dietetics Practice Credits: 3 (0-0-3)
Course Description: Environment in which foodservice, hospitality, and healthcare organizations operate; impact of change on hospitality and healthcare organizations.
Prerequisite: None.
Registration Information: Admission to GP-IDEA program in dietetics. Offered as an online course only.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FHSN 504 Micronutrients Credits: 3 (0-0-3)
Course Description: Coordination of structure and function related to metabolic needs as a basis for evaluating micronutrient needs in normal or altered metabolic states.
Prerequisite: None.
Registration Information: Admission to GP-IDEA program in dietetics. Offered as an online course only.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FHSN 505 Nutrition and Physical Activity in Aging Credits: 3 (0-0-3)
Course Description: Physiological changes during aging and impacts on health and disease; focus on successful aging with emphasis on physical activity and nutrition.
Prerequisite: None.
Registration Information: Admission to GP-IDEA program in dietetics. Offered as an online course only.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FHSN 506 Nutrition and Human Performance Credits: 3 (0-0-3)
Course Description: Relationship of specific nutrients and optimal nutrition to physical efficiency and performance.
Prerequisite: None.
Registration Information: Admission to GP-IDEA program in dietetics. Offered as an online course only.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FHSN 507 Nutrition Education in the Community Credits: 3 (0-0-3)
Course Description: Principles and practices of teaching individuals and groups to translate nutrition knowledge into action. Emphasis on research and evaluation.
Prerequisite: None.
Registration Information: Admission to GP-IDEA program in dietetics. Offered as an online course only.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FHSN 508 International Nutrition and World Hunger Credits: 3 (0-0-3)
Course Description: Magnitude, causes, and nature of hunger and undernurturing; programs and policies to alleviate hunger.
Prerequisite: None.
Registration Information: Admission to GP-IDEA program in dietetics. Offered as an online course only.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FHSN 509 Nutrition Counseling and Education Methods Credits: 3 (0-0-3)
Course Description: Application of learning theories and nutrition counseling with individuals and groups in the community and clinical settings.
Prerequisite: None.
Registration Information: Admission to GP-IDEA program in dietetics. Offered as an online course only.
Term Offered: Fall.
Grade Mode: Traditional.
Special Course Fee: No.

FHSN 510 Pediatric Clinical Nutrition Credits: 3 (0-0-3)
Course Description: Physiological, biochemical and nutritional aspects of disease processes relevant to infants and children up to 18 years of age.
Prerequisite: None.
Registration Information: Admission to GP-IDEA program in dietetics. Offered as an online course only.
Term Offered: Fall.
Grade Mode: Traditional.
Special Course Fee: No.
FSHN 511 Maternal and Child Nutrition Credits: 3 (0-0-3)
Course Description: Behavioral, physiological and public health issues impacting dietary and nutritional factors that support growth and development.
Prerequisite: None.
Registration Information: Admission to GP-IDEA program in dietetics; written permission of instructor. Offered as an online course only.
Terms Offered: Fall, Summer.
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 512 Nutritional Aspects of Oncology Credits: 3 (0-0-3)
Course Description: Relationships between nutrition and cancer including the role of nutrition in specific cancers, cancer prevention and patient management.
Prerequisite: None.
Registration Information: Admission to GP-IDEA program in dietetics. Offered as an online course only.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 520 Advanced Medical Nutrition Therapy Credits: 3 (3-0-0)
Course Description: Role of nutrition in etiology and treatment of selected disorders.
Prerequisite: FSHN 550 or FSHN 551.
Registration Information: FSHN 550 or FSHN 551 or admission to GP-IDEA program in Dietetics. Sections may be offered: Online.
Term Offered: Summer.
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 525 Nutrition Education Theories and Practice Credits: 2 (2-0-0)
Course Description: Examination of current theories, skills, and models used in nutrition education programs as preparation for research and practice.
Prerequisite: FSHN 350.
Term Offered: Fall.
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 540 Nutrigenomics and Advanced Lipid Metabolism Credits: 3 (0-0-3)
Course Description: How nutrients regulate gene expressions (nutrigenetics) and how genotype influences an individual's nutrient requirements (nutrigenomics).
Prerequisite: None.
Registration Information: Admission to GP-IDEA program in Dietetics. Offered as an online course only.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 550 Advanced Nutritional Science I Credits: 3 (3-0-0)
Course Description: Protein, vitamin, mineral metabolism; human studies, animal models.
Prerequisite: (BC 351 or BC 403) and (FSHN 350).
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.
FSHN 628 Advanced Nutrition Counseling Techniques Credits: 2 (2-0-0)
Course Description: Principles, strategies and techniques for interviewing, assessing and providing nutrition counseling in community settings.
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Term Offered: Fall.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 630 Integrative Exercise and Nutrition Metabolism Credits: 3 (3-0-0)
Also Offered As: HES 630.
Course Description: Advances in integrative human metabolism under conditions of changing energy flux.
Prerequisite: HES 610 and FSHN 551.
Restriction: Must be a: Graduate, Professional.
Registration Information: Credit not allowed for both FSHN 630 and HES 630.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 640 Selected Topics in Nutritional Epidemiology Credits: 2 (2-0-0)
Course Description: Overview of topics in nutritional epidemiology; study design, interpretation of findings, linkage of data to action.
Prerequisite: (FSHN 350) and (STAT 301 or STAT 307 or ERHS 307).
Restriction: Must be a: Graduate, Professional.
Term Offered: Fall.
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 650A Recent Developments in Human Nutrition: Protein, Vitamins, and Minerals Credits: 2 (2-0-0)
Course Description: Appraisal of literature on human nutritional status.
Prerequisite: FSHN 550.
Restriction: Must be a: Graduate, Professional.
Term Offered: Fall (even years).
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 650B Recent Developments in Human Nutrition: Carbohydrates, Lipids, and Energy Credits: 2 (2-0-0)
Course Description: Appraisal of literature on human nutritional status.
Prerequisite: FSHN 551.
Restriction: Must be a: Graduate, Professional.
Term Offered: Fall (odd years).
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 650C Recent Developments in Human Nutrition: Genomic, Proteomics, and Metabolomics Credits: 2 (2-0-0)
Course Description: Appraisal of literature on human nutritional status.
Prerequisite: FSHN 551.
Restriction: Must be a: Graduate, Professional.
Term Offered: Spring (even years).
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 660 Women's Issues in Lifecycle Nutrition Credits: 2 (2-0-0)
Course Description: Current nutritional issues related to selected stages of the lifecycle compared to normal adult nutritional needs.
Prerequisite: FSHN 459.
Restriction: Must be a: Graduate, Professional.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 661 International Nutrition Credits: 2 (2-0-0)
Course Description: Roles of technological programs and international agencies in meeting nutritional needs.
Prerequisite: FSHN 350.
Restriction: Must be a: Graduate, Professional.
Term Offered: Fall (even years).
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 670 Laboratory Methods Credits: 2 (1-2-0)
Course Description: Laboratory techniques and instrumentation in nutrition and food science.
Prerequisite: CHEM 245 or CHEM 246.
Restriction: Must be a: Graduate, Professional.
Registration Information: Must register for lecture and laboratory.
Term Offered: Fall (odd years).
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 675 Regulation of Energy Intake Credits: 3 (3-0-0)
Course Description: Central and peripheral mechanisms controlling energy intake with emphasis on humans. Current theories, experimental approaches, and new research.
Prerequisite: FSHN 350 and PSY 454.
Restriction: Must be a: Graduate, Professional.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 684 Supervised College Teaching Credits: Var[1-18] (0-0-0)
Course Description: Principles, strategies and techniques for interviewing, assessing and providing nutrition counseling in community settings.
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 686A Practicum: Counseling Credits: Var[1-18] (0-0-0)
Course Description: Current nutritional issues related to selected stages of the lifecycle compared to normal adult nutritional needs.
Prerequisite: FSHN 520.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: S/U Sat/Unsat Only.
Special Course Fee: Yes.

FSHN 686B Practicum: Nutrition Credits: Var[1-18] (0-0-0)
Course Description: Current nutritional issues related to selected stages of the lifecycle compared to normal adult nutritional needs.
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: S/U Sat/Unsat Only.
Special Course Fee: No.
FSHN 686C Practicum: Food Services Credits: Var[1-18] (0-0-0)
Course Description:
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: S/U Sat/Unsat Only.
Special Course Fee: No.

FSHN 692 Seminar Credit: 1 (0-0-1)
Course Description:
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 695A Independent Study: Food Science Credits: Var[1-18] (0-0-0)
Course Description:
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 695B Independent Study: Nutrition Credits: Var[1-18] (0-0-0)
Course Description:
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 695C Independent Study: Food Service Management Credits:
Var[1-18] (0-0-0)
Course Description:
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 696A Group Study: Food Science Credits: Var[1-18] (0-0-0)
Course Description:
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 696B Group Study: Nutrition Credits: Var[1-18] (0-0-0)
Course Description:
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 696C Group Study: Dietetics Credit: 1 (0-0-1)
Course Description:
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Registration Information: Sections may be offered: Online.
Terms Offered: Fall, Spring.
Grade Mode: S/U Sat/Unsat Only.
Special Course Fee: No.

FSHN 696D Group Study: Exercise and Nutrition Credits: Var[1-18] (0-0-0)
Course Description:
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 698A Research: Dietetics Credits: Var[1-18] (0-0-0)
Course Description:
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Registration Information: Admission to the GP-IDEA program in Dietetics. Offered as an online course only.
Terms Offered: Fall, Spring, Summer.
Grade Mode: S/U Sat/Unsat Only.
Special Course Fee: No.

FSHN 698B Research: Nutrition Credits: Var[1-18] (0-0-0)
Course Description:
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: S/U Sat/Unsat Only.
Special Course Fee: No.

FSHN 698C Research: Food Service Management Credits: Var[1-18] (0-0-0)
Course Description:
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 699B Thesis: Nutrition Credits: Var[1-18] (0-0-0)
Course Description:
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 699C Thesis: Food Service Management Credits: Var[1-18] (0-0-0)
Course Description:
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 700 Cellular Nutrition Credits: 2 (2-0-0)
Course Description: Essential nutrient requirements of cells and organs.
Prerequisite: FSHN 550 and FSHN 551 or BC 403 and BMS 501.
Restriction: Must be a: Graduate, Professional.
Term Offered: Fall (odd years).
Grade Mode: Traditional.
Special Course Fee: No.
FSHN 750  Nutritional Basis of Chronic Disease  Credits: 2 (2-0-0)  
Course Description: Role of nutrition in the pathogenesis and prevention of specific chronic diseases.
Prerequisite: FSHN 550 and FSHN 551.
Restriction: Must be a: Graduate, Professional.
Term Offered: Fall.
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 792  Seminar-Research Topics in Nutrition  Credit: 1 (0-0-1)  
Course Description: Ph.D. seminar in literature review.
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FSHN 795  Independent Study  Credits: Var[1-18] (0-0-0)  
Course Description: 
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 796  Group Study  Credit: 1 (0-0-1)  
Course Description: 
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FSHN 799  Dissertation-Nutrition  Credits: Var[1-18] (0-0-0)  
Course Description: 
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

Food Technology (FTEC)

FTEC 110  Food-From Farm to Table  Credits: 3 (3-0-0)  
Course Description: Commercial food processing, related to preservation and enhancing of food quality, safety, and value.
Prerequisite: None.
Term Offered: Spring.
Grade Modes: S/U within Student Option, Trad within Student Option.
Special Course Fee: No.

FTEC 210  Science of Food Fermentation  Credits: 3 (2-2-0)  
Course Description: Science, history, culture, gastronomy, safety, health, and nutrition aspects of fermented foods and beverages.
Prerequisite: (CHEM 107 or CHEM 111) and (LIFE 205 or BZ 111 and BZ 110).
Registration Information: Must register for lecture and laboratory.
Term Offered: Fall.
Grade Mode: Traditional.
Special Course Fee: Yes.

FTEC 350  Fermentation Microbiology  Credits: 2 (2-0-0)  
Course Description: Integration of fermentation science, microbiology, and chemistry.
Prerequisite: CHEM 245 or FTEC 210 or LIFE 206 or MIP 302.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 360  Brewing Processes  Credits: 3 (1-4-0)  
Course Description: Influence of raw material selection, malting, mashing, boiling, and fermentation on quality of beverages.
Prerequisite: CHEM 245 and FTEC 210.
Registration Information: Must register for lecture and laboratory.
Term Offered: Fall.
Grade Mode: Traditional.
Special Course Fee: Yes.

FTEC 400  Food Safety  Credits: 3 (3-0-0)  
Course Description: Safety of human food emphasizing safe production, processing, marketing, preparation, consumption, and regulations.
Prerequisite: CHEM 107 or CHEM 111.
Term Offered: Fall.
Grade Modes: S/U within Student Option, Trad within Student Option.
Special Course Fee: No.

FTEC 422  Brewing Analysis and Quality Control  Credits: 2 (1-2-0)  
Course Description: Assessment, quantification, and control of various aspects of commercial beer production.
Prerequisite: FTEC 460.
Registration Information: Must register for lecture and laboratory. Required field trips.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: Yes.

FTEC 430  Sensory Evaluation of Fermented Products  Credits: 2 (1-2-0)  
Course Description: Application of sensory evaluation techniques to the study of fermented foods.
Prerequisite: FSHN 301 or FTEC 210.
Term Offered: Spring (odd years).
Grade Mode: Traditional.
Special Course Fee: Yes.

FTEC 440  Refining and Packaging Technology  Credits: 2 (2-0-0)  
Course Description: Science, technology, and management of refining and packaging.
Prerequisite: FTEC 360.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 447  Food Chemistry  Credits: 2 (2-0-0)  
Course Description: Chemistry of food constituents as related to food quality and stability.
Prerequisite: CHEM 245 or CHEM 345.
Term Offered: Spring (odd years).
Grade Mode: Traditional.
Special Course Fee: No.
FTEC 460  Brewing Science and Technology  Credits: 3 (2-2-0)
Course Description: Scientific and technical aspects of brewing, fermenting, finishing, and evaluating microbrewed style of lagers and ales.
Prerequisite: (CHEM 245) and (MATH 118).
Registration Information: 21 years of age. Must have completed 60 credits. Must register for lecture and laboratory.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: Yes.

FTEC 465  Food Production Management  Credits: 2 (2-0-0)
Course Description: Production, operation, and management techniques used in the food industry at company, local and international levels.
Prerequisite: FTEC 360, may be taken concurrently.
Term Offered: Fall (odd years).
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 478  Phytochemicals and Probiotics for Health  Credits: 2 (2-0-0)
Course Description: Examination of phytochemistry and probiotic organisms important in human health.
Prerequisite: BC 351.
Term Offered: Fall.
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 487  Internship  Credits: Var[1-15] (0-0-0)
Course Description: 
Prerequisite: None.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FTEC 492  Seminar: Fermentation Science and Food Safety  Credits: 2 (1-0-1)
Course Description: Capstone seminar in fermentation science and food safety.
Prerequisite: None.
Registration Information: Senior standing.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 495  Independent Study  Credits: Var[1-18] (0-0-0)
Course Description: 
Prerequisite: None.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FTEC 496A  Group Study Fermentation Science: Current Issues  Credit: 1 (0-0-1)
Course Description: 
Prerequisite: FSHN 350 or FTEC 360.
Term Offered: Spring (even years).
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 496B  Group Study Fermentation Science: Functional Foods in Health  Credit: 1 (0-0-1)
Course Description: 
Prerequisite: FSHN 350 or FTEC 360.
Term Offered: Spring (even years).
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 570  Food Product Development  Credits: 2 (2-0-0)
Course Description: Food product concepts, feasibility, and evaluation.
Prerequisite: FTEC 447.
Term Offered: Fall (even years).
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 572  Food Biotechnology  Credits: 2 (2-0-0)
Course Description: Interrelationships among microorganisms, food processing methods, advances in biotechnology and food quality, spoilage, shelf-life and safety.
Prerequisite: MIP 334.
Term Offered: Spring (odd years).
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 574  Current Issues in Food Safety  Credits: 2 (2-0-0)
Course Description: Current food safety issues from field to table; microbiological, consumer, processing, and agricultural issues.
Prerequisite: None.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 576  Cereal Science  Credits: 2 (2-0-0)
Course Description: Chemistry and functionality of cereal grain components and their importance in human nutrition.
Prerequisite: FTEC 447.
Term Offered: Fall (odd years).
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 578  Bioactives and Probiotics for Health  Credits: 3 (2-0-1)
Course Description: Mechanisms through which functional foods and probiotics modulate intracellular signal transduction and protein expression in chronic disease states.
Prerequisite: (BC 351) and (LIFE 205 or MIP 300).
Registration Information: Must register for lecture and recitation. Sections may be offered: Online.
Terms Offered: Fall, Spring (even years).
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 698  Research  Credits: Var[1-18] (0-0-0)
Course Description: 
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FTEC 699  Thesis  Credits: Var[1-18] (0-0-0)
Course Description: 
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.
FTEC 799 Dissertation Credits: Var[1-18] (0-0-0)
Course Description:
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

RESTAURANT + RESORT MGMT-RRM (RRM)

RRM 101 Hospitality Industry Credits: 3 (3-0-0)
Course Description: Food service, lodging, and tourism industries; exploration of various industry segments and career opportunities.
Prerequisite: None.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 200 Hotel Operations Credits: 3 (3-0-0)
Course Description: Front office and room management as related to resorts and hotels. Computer application, financial controls, employee and guest relations.
Prerequisite: RRM 101.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 300 Food Service Systems-Operations Credits: 3 (3-0-0)
Course Description: Technical operations: menu planning, evaluation, recipe standardization, forecasting, food cost, sanitation, hospital food distribution systems.
Prerequisite: None.
Registration Information: Sections may be offered: Online.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 311 Food Service Systems-Production and Purchasing Credits: 3 (3-0-0)
Course Description: Quantity food production principles, purchasing specifications, market channels.
Prerequisite: RRM 310.
Registration Information: Sections may be offered: Online.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 312 Hospitality Human Resource Management Credits: 3 (2-0-1)
Course Description: Principles and practices of employee management in the hospitality industry including employment process, training, legal aspects, performance.
Prerequisite: RRM 310.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 330 Alcohol Beverage Control and Management Credits: 2 (2-0-0)
Course Description: Classification, production, and service of controlled beverages; management of facilities and people; safe service training; financial controls.
Prerequisite: CHEM 103, may be taken concurrently or CHEM 107, may be taken concurrently or CHEM 111, may be taken concurrently.
Term Offered: Fall.
Grade Modes: S/U within Student Option, Trad within Student Option.
Special Course Fee: No.

RRM 340 Restaurant Operations Credits: 4 (0-8-0)
Course Description: Principles, practices, philosophies, systems for daily operation of casual or fine dining restaurant; focus on developing solutions to problems.
Prerequisite: RRM 101, may be taken concurrently.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 345 Food, Beverage, and Labor Cost Control Credits: 3 (3-0-0)
Course Description: Cost control for food, beverage, and labor in the hospitality industry.
Prerequisite: ACT 205 and CS 110.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 350 Restaurant and Resort Marketing Credits: 3 (3-0-0)
Course Description: Restaurant and resort operations marketing, including planning, promotion, and special industry considerations.
Prerequisite: RRM 101.
Term Offered: Fall.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 386 Practicum Credits: 3 (0-0-9)
Course Description: Practicum in Hospitality Management.
Prerequisite: RRM 101.
Terms Offered: Fall, Spring, Summer.
Grade Mode: S/U Sat/Unsat Only.
Special Course Fee: No.

RRM 400 Food and Society Credits: 3 (2-0-1)
Course Description: Exploration of the influence of food, dining, and nutrition on cultural aspects of the human experience.
Prerequisite: (SOC 100 or PSY 100) and (AMST 100 or AMST 101 or ANTH 140 or NR 320 or HIST 252 or HIST 255 or ETST 250 or ETST 252 or ETST 255 or HIST 101 or HIST 150 or HIST 151 or HIST 250 or HIST 121) and (AGRI 270 or HIST 170 or AM 250 or ANTH 200 or LJPN 250 or LB 170 or LB 171 or ETST 100 or PHIL 170 or SA 482 or E 238 or E 245 or HIST 100 or ETST 205 or ETST 253 or ETST 256 or PF 110 or HIST 115 or HIST 120 or IE 116 or IE 270 or IE 370 or HORT 171 or SOCR 171 or SOC 205 or POLS 232 or POLS 131 or POLS 241 or ECON 211 or LCHI 250 or LARA 250 or LFRE 250 or RUS 250 or LRUS 250 or AGRI 116).
Registration Information: Must register for lecture and recitation.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.
RRM 415 Catering Techniques and Culinary Arts Credits: 3 (0-6-0)
Course Description: Management of advanced techniques in culinary technique; catering of food and beverages for special functions.
Prerequisite: RRM 311.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: Yes.

RRM 450 Leadership in the Hospitality Industry Credits: 3 (3-0-0)
Course Description: Exploration of leadership skills, their relationship to ethics through self-analysis, and leading change in the hospitality industry.
Prerequisite: RRM 310 and MGT 305.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 460 Event and Conference Planning Credits: 3 (3-0-0)
Also Offered As: NRRT 460.
Course Description: Foundation in planning, organizing, and producing special events and conferences. Functions and strategies for effective event management.
Prerequisite: NRRT 270 or RRM 101.
Registration Information: Credit not allowed for both RRM 460 and NRRT 460.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 487 Internship: Hospitality Management Credits: 3 (0-0-9)
Course Description:
Prerequisite: RRM 200 and RRM 311, may be taken concurrently.
Registration Information: Junior standing.
Terms Offered: Fall, Spring, Summer.
Grade Mode: S/U Sat/Unsat Only.
Special Course Fee: No.

RRM 492 Seminar on Hospitality Management Credits: 3 (0-0-3)
Course Description: Appraising and synthesizing service knowledge and management functions; project discussions, benchmark presentations, execution of a capstone project.
Prerequisite: MKT 305.
Terms Offered: Fall, Spring.
Grade Mode: Instructor Option.
Special Course Fee: Yes.

RRM 500 Understanding Food Credits: 3 (3-0-0)
Course Description: Role of food in the creation of identity, as a driver of technology, and the prominent role food plays in the media.
Prerequisite: RRM 400.
Registration Information: RRM 400 or admission to the GPIdea M.S. in Dietetics program.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 510 Foodservice Management Credits: 2 (1-0-1)
Course Description: Analysis of a wide variety of foodservice operations, including procurement, forecasting, operational design, and menu planning.
Prerequisite: NRRT 402 or NRRT 471.
Registration Information: This is a partial-semester course.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.