

Course Descriptions

ADFH 635 Cost Controls in Hospitality and Food Service Systems (3 credits)

Provides fundamental knowledge of hospitality managerial accounting, cost controls, and financial management. Includes financial statement analysis, cost concepts, cost-volume-profit analysis, calculating and controlling food and beverage costs, pricing, capital budgeting

ADFH 736 Entrepreneurship in Hospitality Management and Dietetics (3 credits)

The economics of entrepreneurship, business plan development, and steps in starting your own business related to hospitality or dietetics, including consultation.

HNES 635 Environmental Scanning & Analysis: Current Issues in Dietetics

Concepts of organizational culture and organizational change in today's dynamic environment in which foodservice, hospitality, and/or healthcare organizations operate, demonstrates the impact of environmental changes on hospitality, tourism or healthcare organizations.

HNES 652 Nutrition, Health and Aging

Physiological changes with aging and their relationship to food habits and nutritional need. Common nutritional health problems with emphasis on prevention and treatment. Prereq: Introductory Nutrition

HNES 655 Sports Nutrition

Provides both current research and the translation of research findings into practical advice, offering unique insights on how nutrition can be used to design and effectively implement the optimal diet for lifelong physical fitness. Prereq; Introductory nutrition.

HNES 710 Recent Literature and Research

Directed readings and class discussions of recent literature, steps involved in problem solving, and critical analysis of research in the field.

HNES 724 Nutrition Education

Principles and practices of teaching individuals and groups to translate nutrition knowledge into action. Emphasis on research in and evaluation of nutrition education.

HNES 726 Nutrition in Wellness

Epidemiology and pathophysiology of chronic disease related to nutrition (e.g., obesity, cardiovascular disease, osteoporosis, hypertension, diabetes, cancer). Nutritional risk and protective factors will be examined as they relate to public health and individual nutrition.

HNES 729 Grant Writing for the Health Professional (3 credits)

Steps needed for successful grant applications. Identification of funding sources and completing the application form. Designed for Registered Dietitians.

HNES 730 Fundamentals of Leadership (3 credits)

An appreciation of the basic principles of leadership by gaining an insight into one's own leadership abilities and developing the practical skills necessary to function as a leader in a realistic context.

HNES 732 Foodservice Operations Management and Analysis (3 credits)

In-depth analysis of several critical foodservice operations management decisions and development of analytical skills needed in solving operation management problems encountered in the foodservice industry.

HNES 740 Maternal and Child Nutrition (3 credits)

Behavioral, physiological and public health issues impacting dietary and nutritional factors that support normal growth and development. Focuses on the early stages of the life cycle: gestation, lactation, infancy, preschool, school age and adolescence.

HNES 741 International Nutrition and World Hunger (3 credits)

Presents major nutritional problems that influence the health, survival, and developmental capacity of populations in developing societies. Covers approaches implemented at the household, community, national, and international levels to improve nutritional status

HNES 750 Advanced Nutrition: Macronutrients

Physiological and biochemical aspects of human digestion and metabolism.

HNES 751 Metabolism of Micronutrients (3 credits)

Focusing on nutrition that integrates mechanisms and interactions of vitamins and minerals from the cellular level through the integration and regulation of metabolism in the whole organism.

HNES 752 Phytochemicals (3 credits)

Overview of phytochemicals (non-nutritive biologically active compounds) from fruits, vegetables, cereals and oilseeds with implications related to chemistry, physiological functions, and potential health implications.

HNES 755 Advanced Clinical Nutrition (3 credits)

In-depth study of the pathophysiology of nutritional disease. The emphasis is in endocrinology, metabolism, and gastroenterology. Includes pathological disorders which result in nutritional disease or those nutrition diseases which affect physiological function.

HNES 756 Pediatric Clinical Nutrition (3 credits)

The physiological, biochemical and nutritional aspects of disease processes relevant to infants and children up to 18 years of age, including inborn errors of metabolism, food hypersensitivity, obesity, and diseases of the major organ systems.

Prerequisites: HNES 755 Advanced Clinical Nutrition or equivalent or consent of the instructor.

Statistics 725

Data description, probability, inference on means, proportions, difference of means and proportions, categorical data, regression, analysis of variance, and multiple comparisons. Prereq: Knowledge of algebra.