

# COLLEGE OF HUMAN ECOLOGY

Undergraduate/Graduate  
Course and Curriculum Changes

**approved** by the College faculty

October 8, 2007

3:30 p.m.

Justin Hall, Hoffman Lounge

Department of Apparel, Textiles, and Interior Design  
No departments will be impacted

School of Family Studies and Human Services  
No departments will be impacted

Department of Hotel, Restaurant, Institution Management and Dietetics  
Department of English will be impacted. (The Department of English  
requested the change.)

Department of Human Nutrition  
No departments will be impacted

# DEPARTMENT OF APPAREL, TEXTILES, AND INTERIOR DESIGN

FROM:

TO:

## Apparel and Textiles

Bachelor of science in apparel and textiles

### General studies courses (45-48 hours)

ENGL 100	Expository Writing I.....	3
ENGL 200	Expository Writing II.....	3
SPCH 105	Public Speaking IA.....	2
	<b>or</b>	
SPCH 106	Public Speaking I.....	3
MATH 100	College Algebra.....	3
	<b>or</b>	
MATH 220	Analytical Geometry and Calculus I.....	4
STAT 350	Business and Economic Statistics.....	3
CIS 101	Introduction to Information Technology.....	1
CIS102	Introduction to Microcomputer Spreadsheet Applications.....	1
CIS 104	Introduction to Microcomputer Word Processing Applications.....	1
ECON 110	Principles of Macroeconomics.....	3
PSYCH 110	General Psychology.....	3
SOCIO 211	Introduction to Sociology.....	3
HIST	History elective.....	3
	Humanities elective.....	3
	Life science elective.....	3-4
CHM 110	General Chemistry.....	3
	<b>and</b>	
CHM 111	General Chemistry Lab.....	1
	<b>or</b>	
CHM 210	Chemistry I.....	4
GNHE 310	Human Needs.....	3
	<b>or</b>	
FSHS 350	Family Relationships and Gender Roles.....	3
	University general education elective.....	3

### Professional studies (63 Hours)

Includes core and supporting courses and a choice of a specialization in apparel design and production or apparel marketing. (Grades of C or higher required.)

#### *Apparel and textiles core courses (30 hours)*

AT 245	Apparel and Textile Industry.....	3
AT 265	Textiles.....	3
AT 330	Apparel Consumers and Society.....	3
AT 340	Aesthetics of Apparel and Textiles.....	3
AT 430	History of Apparel Fashion: Renaissance to Present.....	3
AT 445	Professional Development.....	2
AT 460	Apparel and Textile Evaluation.....	3
AT 545	Global Apparel and Textiles Production and Distribution.....	3
AT 645	Private Label Apparel Product Development.....	3
AT 550	Apparel and Textile Internship.....	4

## Apparel and Textiles

Bachelor of science in apparel and textiles

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	<b>or</b>	
SPCH 106	Public Speaking I.....	3
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	<b>or</b>	
MATH 220	Analytical Geometry and Calculus I.....	4
STAT 350	Business and Economic Statistics.....	3
	<b>or</b>	
STAT 325	Introduction to Statistics.....	3
CIS 101	Introduction to Information Technology.....	1
CIS102	Introduction to Microcomputer Spreadsheet Applications.....	1
CIS 104	Introduction to Microcomputer Word Processing Applications.....	1
ECON 110	Principles of Macroeconomics.....	3
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AT 645	Private Label Apparel Product Development.....	3
AT 550	Apparel and Textile Internship.....	4

*Specialization in apparel design and production (33 hours)*

AT 300	Apparel Production	3
AT 400	Fashion Illustration	3
AT 610	Computer -Aided Design of Apparel	3
AT 655	Apparel Pattern Development I	3
AT 695	Apparel Pattern Development II	3
ART 100	2 Dimensional Design	3
ART 190	Drawing I	3
ART 195	Survey of Art History I	3
ART 196	Survey of Art History II	3
ART 200	3 Dimensional Design	3

Select one of the following:

ART 545	Twentieth Century Art History I	3
ART 550	Twentieth Century Art History II	3
ART 602	Twentieth Century Art History III	3
ART 603	Twentieth Century Art History IV	3

*Specialization in apparel marketing (33 hours)*

AT 325	Apparel and Textile Store Operation	3
AT 575	Principles of Forecasting	3
AT 576	Principles of Buying	3
AT 625	Apparel and Textile Store Planning	3
ACCTG 231	Accounting for Business Operations	3
ECON 120	Principles of Microeconomics	3
MANGT 420	Management Concepts	3
MKTG 400	Marketing	3

Select 9 of the following:

ACCTG 241	Accounting for Investing and Finance	3
ECON 520	Intermediate Microeconomics	3
FINAN 450	Principles of Finance	3
MANGT 520	Organizational Behavior	3
MANGT 531	Personnel and Human Resource Management	3
<b>or</b>		
PSYCH 560	Industrial Psychology	3
MC 120	Principles of Advertising	3
MC 180	Fundamentals of Public Relations	3
MKTG 542	Professional Selling and Sales Management	3
MKTG 544	International Marketing	3
MKTG 545	Marketing Channels	3
MKTG 635	Electronic Marketing	3
PSYCH 425	Problem Solving and Decision Making	3

Modern Languages, up to 6 hours, 300 level or above

**Unrestricted electives ..... 14-17**

**Total for Graduation .....125**

**Rationale:**

According to the Statistics department, STAT 350 and STAT 325 both meet the Statistics requirement. As transfers are already being accepted for STAT 325 (formerly STAT 320 or 330) this change formalizes current transfer practices. In addition, having two statistics courses to select from provide flexibility in course scheduling.

Effective Date: Spring 2008

*Specialization in apparel design and production (33 hours)*

AT 300	Apparel Production	3
AT 400	Fashion Illustration	3
AT 610	Computer -Aided Design of Apparel	3
AT 655	Apparel Pattern Development I	3
AT 695	Apparel Pattern Development II	3
ART 100	2 Dimensional Design	3
ART 190	Drawing I	3
ART 195	Survey of Art History I	3
ART 196	Survey of Art History	3
ART 200	3 Dimensional Design	3

Select one of the following:

ART 545	Twentieth Century Art History I	3
ART 550	Twentieth Century Art History II	3
ART 602	Twentieth Century Art History III	3
ART 603	Twentieth Century Art History V	3

*Specialization in apparel marketing (33 hours)*

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AT 575	Principles of Forecasting	3
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AT 625	Apparel and Textile Store Planning	3
ACCTG 231	Accounting for Business Operations	3
ECON 120	Principles of Microeconomics	3
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MKTG 400	Marketing	3

Select 9 of the following:

ACCTG 241	Accounting for Investing and Finance	3
ECON 520	Intermediate Microeconomics	3
FINAN 450	Principles of Finance	3
MANGT 520	Organizational Behavior	3
MANGT 531	Personnel and Human Resource Management	3
<b>or</b>		
PSYCH 560	Industrial Psychology	3
MC 120	Principles of Advertising	3
MC 180	Fundamentals of Public Relations	3
MKTG 542	Professional Selling and Sales Management	3
MKTG 544	International Marketing	3
MKTG 545	Marketing Channels	3
MKTG 635	Electronic Marketing	3
PSYCH 425	Problem Solving and Decision Making	3

Modern Languages, up to 6 hours, 300 level or above

**Unrestricted electives ..... 14-17**

**Total for Graduation ..... 125**

## SCHOOL OF FAMILY STUDIES AND HUMAN SERVICES

FROM: FSHS 585. Professional Seminar in ~~Family Life Education~~. (3) I, II, S. Consideration of professional ~~philosophy, identity~~, ethics, career development, and characteristics of client populations. ~~Development of skills for family life educators working in agencies with various socioeconomic, age, and ethnic groups.~~ Pr.: ~~Conc. Enrollment in FSHS 580.~~

TO: FSHS 585. Professional Seminar in FSHS. (3) I, II, S. Capstone course for FSHS majors. Consideration of professional roles and responsibilities of human service providers, ethics, career development, and characteristics of client populations. Focus on skills required in the delivery of human services with diverse groups. Pr.: Senior standing and FSHS majors only.

RATIONALE: The nature of the program has changed to include a more encompassing number of career opportunities.

EFFECTIVE DATE: Spring 2008

## DEPARTMENT OF HOTEL, RESTAURANT, INSTITUTION MANAGEMENT AND DIETETICS

FROM:

**Hotel and Restaurant Management**  
**Bachelor of Science in Hotel and Restaurant Management**

**General requirements (44-45 hours)**

**Communications (11-12 hours)**

ENGL 100	Expository Writing I.....	3
ENGL 200	Expository Writing II.....	3
SPCH 105	Public Speaking IA.....	2
or		
SPCH 106	Public Speaking I.....	3
ENGL 516	Written Communications for Sciences.....	3

**Quantitative studies (6 hours)**

MATH 100	College Algebra.....	3
or		
	College-level calculus	
STAT 350	Business and Economic Statistics I.....	3

Social sciences (9 hours)

PSYCH 110	General Psychology.....	3
or		
SOCIO 211	Introduction to Sociology.....	3
ECON 110	Principles of Macroeconomics.....	3
ECON 120	Principles of Microeconomics.....	3

**Humanities (minimum 7 hours)**

Foreign language elective.....		4-5
Humanities elective.....		3

Natural sciences (11 hours)

CHM 110	General Chemistry.....	3
CHM 111	General Chemistry Lab.....	1
BIOL 198	Principles of Biology.....	4
HN 132	Basic Nutrition.....	3

**Integrative studies (3 hours)**

GNHE 310	Human Needs.....	3
or		
FSHS 350	Family Relationships and Gender Roles.....	3

TO:

**Hotel and Restaurant Management**  
**Bachelor of Science in Hotel and Restaurant Management**

**General requirements (44-45 hours)**

**Communications (11-12 hours)**

ENGL 100	Expository Writing I.....	3
ENGL 200	Expository Writing II.....	3
SPCH 105	Public Speaking IA.....	2
or		
SPCH 106	Public Speaking I.....	3
ENGL 417	Written Communications for Workplace.....	3

**Quantitative studies (6 hours)**

MATH 100	College Algebra.....	3
or		
	College-level calculus	
STAT 350	Business and Economic Statistics I.....	3

Social sciences (9 hours)

PSYCH 110	General Psychology.....	3
or		
SOCIO 211	Introduction to Sociology.....	3
ECON 110	Principles of Macroeconomics.....	3
ECON 120	Principles of Microeconomics.....	3

**Humanities (minimum 7 hours)**

Foreign language elective.....		4-5
Humanities elective.....		3

Natural sciences (11 hours)

CHM 110	General Chemistry.....	3
CHM 111	General Chemistry Lab.....	1
BIOL 198	Principles of Biology.....	4
HN 132	Basic Nutrition.....	3

**Integrative studies (3 hours)**

GNHE 310	Human Needs.....	3
or		
FSHS 350	Family Relationships and Gender Roles.....	3

**Professional studies (37 hours)**

(Grades of C or higher required.)

HN 413	Science of Food	4
HRIMD 120	<del>Survey of the Hospitality Industry</del>	<del>1</del>
HRIMD 220	Environmental Issues in Hospitality I	2
HRIMD 221	Topics in Hospitality	1
HRIMD 275	Structured Field Experience in HRIMD	1
HRIMD 341	Principles of Food Production Management	3
HRIMD 342	Food Production Management	3
HRIMD 361	Principles of Lodging Operations	2
HRIMD 362	Lodging Practicum	1
HRIMD 420	Environmental Issues in Hospitality II	1
HRIMD 421	Hospitality Service Systems	3
HRIMD 422	Cost Controls in Hospitality Operations	3
HRIMD 475	Internship in Hotel and Restaurant Management	3
HRIMD 621	Hospitality Law	3
HRIMD 664	Lodging Management Theory	3
MANGT 531	Personnel & Human Resource Management	3
or		
PSYCH 560	Industrial Psychology	3

**Professional electives (15 hours)**

(Grades of C or higher required.)

8 hours minimum in HRIMD

Select from the following:

HRIMD 230	Issues in Tourism	2
HRIMD 340	Contemporary Issues in Controlled Beverages	2
HRIMD 423	Facilities Planning and Risk Management	3
HRIMD 424	Hospitality Marketing and Sales	3
<del>HRIMD 425</del>	<del>Current Issues in Hospitality and Dietetics</del>	<del>2</del>
HRIMD 441	Professional Club Management	2
HRIMD 442	Introduction to Wines	1
HRIMD 463	Convention Services and Event Management	2
HRIMD 624	Procurement in the Hospitality Industry	2
HRIMD 640	Entrepreneurship in Hospitality Management and Dietetics	3
<del>HRIMD 665</del>	<del>Casino Management</del>	<del>3</del>
HORT 210	Concepts of Floral Design	3
MANGT 390	Business Law	3
MANGT 520	Organizational Behavior	3
MANGT 530	Industrial and Labor Relations	3
MANGT 550	Organizational Training and Development	3
MANGT 595	Business Strategy	3
MANGT 623	Compensation Management	3
MKTG 450	Consumer Behavior	3
MKTG 543	Integrated Marketing Communications	3
MKTG 544	International Marketing	3
SOCIO 570	Race and Ethnic Relations in the USA	3
GEOG 300	Geography of Tourism	3
GERON315	Introduction to Gerontology	3

**Professional studies (38 hours)**

(Grades of C or higher required.)

HN 413	Science of Food	4
HRIMD 120	Introduction to the Hospitality Industry	2
HRIMD 220	Environmental Issues in Hospitality I	2
HRIMD 221	Topics in Hospitality	1
HRIMD 275	Structured Field Experience in HRIMD	1
HRIMD 341	Principles of Food Production Management	3
HRIMD 342	Food Production Management	3
HRIMD 361	Principles of Lodging Operations	2
HRIMD 362	Lodging Practicum	1
HRIMD 420	Environmental Issues in Hospitality II	1
HRIMD 421	Hospitality Service Systems	3
HRIMD 422	Cost Controls in Hospitality Operations	3
HRIMD 475	Internship in Hotel and Restaurant Management	3
HRIMD 621	Hospitality Law	3
HRIMD 664	Lodging Management Theory	3
MANGT 531	Personnel & Human Resource Management	3
or		
PSYCH 560	Industrial Psychology	3

**Professional electives (14 hours)**

(Grades of C or higher required.)

8 hours minimum in HRIMD

Select from the following:

HRIMD 230	Issues in Tourism	2
HRIMD 340	Contemporary Issues in Controlled Beverages	2
HRIMD 423	Facilities Planning and Risk Management	3
HRIMD 424	Hospitality Marketing and Sales	3
HRIMD 441	Professional Club Management	2
HRIMD 442	Introduction to Wines	1
HRIMD 463	Convention Services and Event Management	3
HRIMD 624	Procurement in the Hospitality Industry	2
HRIMD 640	Entrepreneurship in Hospitality Management and Dietetics	3
HORT 210	Concepts of Floral Design	3
MANGT 390	Business Law	3
MANGT 520	Organizational Behavior	3
MANGT 530	Industrial and Labor Relations	3
MANGT 550	Organizational Training and Development	3
MANGT 595	Business Strategy	3
MANGT 623	Compensation Management	3
MKTG 450	Consumer Behavior	3
MKTG 543	Integrated Marketing Communications	3
MKTG 544	International Marketing	3
SOCIO 570	Race and Ethnic Relations in the USA	3
GEOG 300	Geography of Tourism	3
GERON315	Introduction to Gerontology	3

**Business supporting courses (15 hours)**

(Grades of C or higher required.)

ACCTG 231	Accounting for Business Operations*	3
ACCTG 241	Accounting for Investing and Financing*	3
MKTG 400	Marketing*	3
MANGT 420	Management Concepts*	3
FINAN 450	Introduction to Finance*	3

\* Required for business minor

**Unrestricted electives 9-10****Total for graduation 124****Business supporting courses (15 hours)**

(Grades of C or higher required.)

ACCTG 231	Accounting for Business Operations*	3
ACCTG 241	Accounting for Investing and Financing*	3
MKTG 400	Marketing*	3
MANGT 420	Management Concepts*	3
FINAN 450	Introduction to Finance*	3

\* Required for business minor

**Unrestricted electives 9-10****Total for graduation 124**

The English Department requested the change from English 516 to English 417 – which better reflects the needs of HRM students because it focuses on workplace writing.

HRIMD 120 name was changed to better reflect what is taught in the course and the increase in hours from 1 to 2 will allow for more discussion and guest speakers.

The number of course hours required is changed to reflect the change in the number of hours for HRIMD 120.

The number of hours in Professional electives is reduced due to the increase in the number of hours for professional studies.

The number of hours is increased for HRIMD 463 – Convention Services and Event Management from 2 to 3 to provide more time to cover basic material and to allow for more guest speakers.

HRIMD 425 – Current Issues in Hospitality and Dietetics – and HRIMD 665 – Casino Management – are being deleted from the curriculum because they have not been taught in several years. For HRIMD 665 – Casino Management – the faculty person who taught left and the current faculty does not have the expertise to teach.

FROM: HRIMD 120. ~~Survey of the Hospitality Industry.~~ (1) I. Overview of the hospitality industry. Survey of history, scope, trends and career opportunities that comprise the four segments of the industry: Food Service, Lodging, Travel and Tourism, and Meeting and Convention Planning.

TO: HRIMD 120. Introduction to the Hospitality Industry. (2) I. Overview of the hospitality industry. Survey of history, scope, trends and career opportunities that comprise the four segments of the industry: Food Service, Lodging, Travel and Tourism, and Meeting and Convention Planning.

RATIONALE: The name change is needed to more accurately reflect what is being taught in the class. The increase in credit hours from one to two hours will allow more time for class discussion and guest speakers from the industry throughout the semester.

EFFECTIVE DATE: Fall 2008

FROM: HRIMD 221. Topics in Hospitality. (1) I, II. An introduction to professional challenges in the hospitality industry. Development of professional skills as they relate to hospitality ~~including leadership, change management, time management, diversity issues, business etiquette and ethics.~~  
Pr.: HRIMD 120, major in HRM.

TO: HRIMD 221. Topics in Hospitality, (1) I, II. An introduction to professional challenges in the hospitality industry. Development of professional and academic skills as they relate to the hospitality industry, including academic career planning, study abroad opportunities, resume development, business etiquette, meeting management, and ethics. Pr.: HRIMD 120 or concurrent enrollment, major in HRM.

RATIONALE: The change in description more accurately reflects what is currently being taught in the course.

EFFECTIVE DATE: Fall 2008

FROM: HRIMD 463. Convention Services and Event Management. (2) I. This course introduces students to the basics of convention and event management from inception to delivery and includes programming, budgeting, destination and site selection, contracts and negotiation, on-site management, and evaluation of events. Pr.: HRIMD 120 or 230 and junior standing, 60 hours or more.

TO: HRIMD 463 Convention Services and Event Management. (3) I. This course introduces students to the basics of convention and event management from inception to delivery and includes programming, budgeting, destination and site selection, contracts and negotiation, on-site management, and evaluation of events. Pr.: HRIMD 120 or 230 and junior standing, 60 hours or more.

RATIONALE: Conventions Services and Event Management has become a major concentration for many of our students and content could best be covered in three hours rather than two. This also will allow students to obtain more real world experiences through additional field trips and guest speakers.

EFFECTIVE DATE: Fall 2008

**DROP:** HRIMD 425. Current Issues in Hospitality and Dietetics. (1-3) I, II, S. In-depth analysis of issues within hospitality and dietetics. Pr.:HRIMD 342, 362.

**RATIONALE:** This course is a professional elective and has not been taught in several years. Because it is on the list of professional electives, students often include on their curriculum plan which causes confusion since the course is not taught on a regular basis.

**EFFECTIVE DATE:** Fall 2008

**DROP:** HRIMD 665. Casino Management. (3) I. Investigation of the histories and overall operations of casino properties and their impacts on the foodservice and hospitality industry from the social, economic, political, and environmental perspectives. Pr.: Junior standing, 60 hours or more.

**RATIONALE:** This course was designed specifically by a faculty member who had knowledge and experience in Casino Management. At this time, we have no one on the faculty who has the expertise to teach this course and would prefer that it not be listed as an option.

**EFFECTIVE DATE:** Fall 2008

**ADD:** HRIMD 443. Food Writing. (3). II. Understanding and appreciating how to communicate effectively in writing about food and food-related topics. Hands-on experience in research and writing for various audiences and types of publications. Prerequisite: ENGL 200.

**RATIONALE:** Addition of this course brings a new and rich perspective on the subject of food to students in dietetics and hotel/restaurant management, as well as to other students who might be interested in writing about food such as journalism students or students in agriculture communications. This course helps students learn to think about food in new and different ways, focus on an intended audience, and write for that audience to share with them important information about food, nutrition, culinary topics, etc.

**EFFECTIVE DATE:** Spring 2009

**ADD:** HRIMD 975. Research and Applied Theories in Consumer Behavior in Foodservice and Hospitality Management. (3) II, in alternate years. Critique of theoretical constructs and research applications in the study in foodservice and hospitality management. Emphasis on preliminary stages of research development including preparation of literature reviews and preliminary proposals for research.

**RATIONALE:** The course, previously sub-titled topics/customer satisfaction, has been offered three times for doctoral students as "HRIMD 985 Advances in Foodservice and Hospitality Management." Exposure to the theories in the consumer behavior research, particularly related to service quality, value, customer satisfaction, and loyalty enabled students to build a strong research foundation. The core course requirement, proposal writing, allowed students to present their research paper at various conferences. Graduate faculty members believe that the course outcomes can benefit Ph.D. students as they demonstrate the understanding and application research during seeking their jobs. Suggestions from graduate students have been made to cover the relationship among constructs in organizational behavior and consumer behavior domains, which are necessities in understanding the successful business process. Therefore, the faculty determined to propose a new course that focuses more on reading and writing of research in those areas. The existing course, HRIMD 985 Advances in Foodservice and Hospitality Management, will focus more on advanced research methods and data analysis and/or emerging topics.

**EFFECTIVE DATE:** Spring 2009

## DEPARTMENT OF HUMAN NUTRITION

FROM: HN 620. Nutrient Metabolism. (4) I. Basic concepts of the mechanisms of actions, interactions, and the processes of cellular assimilation and utilization of nutrients in humans. Emphasis on the coordinated control of nutrient utilization among the major organs. Pr.: HN 400, BIOL 340, and BIOCH 521.

TO: HN 620. Nutrient Metabolism. (3) I. Basic concepts of the mechanisms of actions, interactions, and the processes of cellular assimilation and utilization of nutrients in humans. Emphasis on the coordinated control of nutrient utilization among the major organs. Pr.: HN 400, BIOL 340, and BIOCH 521.

RATIONALE: Much of the information duplicates what the student already has taken in Biochemistry class(es) and in HN 400. The course is revamped to lessen the amount of review and present new material. Currently there is too much emphasis on the cell, digestion, and lipid metabolism that is beyond the scope of this course.

EFFECTIVE DATE: Fall 2008

ADD: HN 631. Clinical Nutrition I. (2) I. First course of a two semester study of the application of nutrition principles in disease; includes physiological basis of nutritional care, effects of disease on nutrient metabolism, medical nutrition therapy, in-class team diagnoses presentations, and nutrition counseling. Pr.: HN 450.

RATIONALE: The previous HN 630 for 5 credits has been split into two courses, HN 631 and HN 632, to allow better professional skill development over a broader time period. Content of both courses 631 and 632 has been sequenced and adjusted to reflect a more appropriate learning experience which achieving course objectives modified in a minor way. Competencies for the American Dietetic Association are fulfilled with completion of both courses.

EFFECTIVE DATE: Fall 2008

FROM: HN 630. Clinical Nutrition. (5) II. ~~Nutrition in disease including physiological and biochemical basis of nutritional care, effects on nutrient metabolism, diet therapy, nutritional assessment and nutrition counseling.~~ Pr.: ~~HN 450 and 620.~~

TO: HN 632. Clinical Nutrition II. (3) II. Continuation of the application of nutrition principles in disease; includes physiological and biochemical basis of nutritional care, effects of disease on nutrient metabolism, medical nutrition therapy for critical care needs, standardized language in advanced professional nutrition diagnoses and care of selected diseases. Pr.: HN 620 and 631.

RATIONALE: The previous HN 630 for 5 credits has been split into two courses, HN 631 and HN 632, to allow better professional skill development over a broader time period. Content of both courses 631 and 632 has been sequenced and adjusted to reflect a more appropriate learning experience which achieving course objectives modified in a minor way. Competencies for the American Dietetic Association are fulfilled with completion of both courses.

EFFECTIVE DATE: Spring 2009