Nutrition, Dietetics, and Hospitality Management

The Department offers two majors: Hospitality Management (HOSP) and Nutrition (NTRI). The HOSP major emphasizes food, lodging and event services for consumers in the tourism and hospitality industry. The HOSP major offers three study options: Hotel and Restaurant Management (HRMG), Event Management (EVMT) and Culinary Science (CULI). The NTRI major offers three study options: Nutrition/Dietetics (NTDI), Nutrition Science (NSPM) and Nutrition/Wellness (NTWE).

Hospitality Management

The Hospitality Management Major prepares students for careers in hotels, resorts, culinary, restaurants, the event sector and other positions in the tourism and hospitality industry. With its focus on instructional research and outreach initiatives, the Hospitality Management program’s mission is to educate exceptional leaders for the State of Alabama and the global hospitality and tourism industry. Faculty concentrate on service excellence, social and ethical responsibility, diversity and inclusion in a practically oriented and intellectually stimulating learning environment.

The major offers students three exciting study options to choose from, including (1) Hotel and Restaurant Management, (2) Event Management and (3) Culinary Science.

Academic standards and policies: Students must earn a “C” in all required courses in the Hospitality Management Major. Students must earn a “C” or higher in all pre-requisite HOSP courses in the major.

Hotel and Restaurant Management Option

The Hotel and Restaurant Management (HRMG) option is designed to prepare graduates for careers in the premium service segment of the hospitality industry. This focus makes the Auburn HRMG program nationally unique. The HRMG curriculum provides career preparation for hotel management and food and beverage (restaurant) management, including private club management.

Event Management Option

The Event Management option is designed to service the educational needs of those students seeking to advance their careers in the event management field. As is the case both nationally and globally, this sector now makes a significant contribution to the socio-economic wellbeing of the state of Alabama and the nation. The event management curriculum focuses on the planning, execution and evaluation of a myriad of special events including, family, social, sporting, historical, musical and food and beverage oriented.

Culinary Science Option

The Culinary Science option is designed to service the needs of students seeking to advance their careers in the broad culinary field, including the commercial and non-commercial food production and service industry. The program will prepare students for advanced career entry by providing them with a differential mix of hands-on experience and the professional skill set deemed critical for success in this ever evolving and innovative sector. The program blends the art, science, and business of food to prepare students for a wide array of employment opportunities.

Nutrition

The field of nutrition is concerned with human physiology and biochemistry and their relationship to human health, diet, and well-being. The NTRI curriculum has three options which permit specialization according to students’ specific interests.

Course work in the major must be taken in sequence. On and off campus transfer students should anticipate that additional semesters of study may be required to complete the program.

Nutrition Science Option

The Nutrition Science option prepares students for a variety of health professional schools, such as medical, dental, pharmacy, optometry, physical therapy, and physician’s assistant, as well as for graduate study in the nutrition discipline. The pre-pharmacy program in particular permits students to take only three years of undergraduate classes before starting the Pharm.D. program at the Harrison School of Pharmacy. During their junior year, students will begin the application process for pharmacy school. After successful completion of four semesters in the Harrison School of Pharmacy’s Pharm.D. program, the College of Human Sciences will approve conferral of a student’s Bachelor of Science in Nutrition/Nutrition Science.
Nutrition/Dietetics Option

The Nutrition/Dietetics option is designed to prepare students interested in completing the requirements to become credentialed as a Registered Dietitian (RD) and Registered Dietitian Nutritionist (RDN). This option prepares students for careers in clinical nutrition, community nutrition, public health, nutrition education and counseling, foodservice management, and food and nutrition in industry.

Graduates who successfully complete the Didactic Program in Dietetics are qualified to apply for a post-baccalaureate supervised-practice program, which is a requirement for eligibility to take the National Registration Examination for Dietitians and earn the RD/RDN credential. The Auburn University’s Didactic Program in Dietetics is accredited by the Accreditation Council for Education in Nutrition and Dietetics of the Academy of Nutrition and Dietetics, 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, (312) 899-0040 ext. 5400. Http://www.eatright.org/ACEND.

Academic Standards and Policies: Freshmen and on and off campus transfer students who desire to major in Nutrition/Dietetics will be admitted to Pre-dietetics (NTDX). To be eligible for consideration for admission to the didactic program in dietetics, applicants must successfully complete at least 45 semester hours of the pre-dietetics curriculum courses, including:

as well as 4 of the following 6 science courses:
CHEM 1030/1031 Fundamentals of Chemistry I
CHEM 1040/1041 Fundamentals of Chemistry II
CHEM 2030 Survey of Organic Chemistry
BIOL 1020/1021 Principles of Biology
BIOL 2500/2501 Anatomy and Physiology I
BIOL 2510/2511 Anatomy and Physiology II

Students must successfully complete the lower-division pre-dietetics prerequisite courses as outlined below with a minimum GPA of 2.8 on a 4.0 scale. No grade lower than a “C” will be accepted in any prerequisite course (BIOL 1020/1021, BIOL 2500, BIOL 2510, CADS 2000, CHEM 1030/1031, CHEM 1040/1041, CHEM 2030, HDFS 2000, NTRI 2000 (2003 or 2007), NTRI 2070, PSYC 2010.)

Criteria for admission include pre-dietetics cumulative GPA, science GPA, and student’s personal statements and career goals. Due to the limited number of seats, achievement of minimum standards does not ensure admission into the Didactic Program in Dietetics.

Program Application: Pre-dietetic students must formally apply to the DPD, upon completion of the admission requirement course work. Once grades are posted for the semester, students will complete the application located on the Nutrition Dietetics website and follow application instructions to submit.

Nutrition/Wellness Option

The Nutrition/Wellness option prepares students for careers in health-related settings. Graduates find positions in non-profit health organizations, hospital-based and corporate-based programs, and federal, state and local health agencies.

Major

- Hospitality Management - Event Management Option (http://bulletin.auburn.edu/undergraduate/collegeofhumansciences/departmentofnutritiondieteticsandhospitalitymanagment/hospitalitymanagmenteventmanagmentoption_major/)
- Hospitality Management - Hotel and Restaurant Management Option (http://bulletin.auburn.edu/undergraduate/collegeofhumansciences/departmentofnutritiondieteticsandhospitalitymanagment/hotelandrestaurantmanagement_major/)
- Hospitality Management - Culinary Science Option (http://bulletin.auburn.edu/undergraduate/collegeofhumansciences/departmentofnutritiondieteticsandhospitalitymanagment/hospitalitymanagmentculinaryoption_major/)
- Nutrition, ABM (http://bulletin.auburn.edu/undergraduate/collegeofhumansciences/departmentofnutritiondieteticsandhospitalitymanagment/nutrition_major/)
- Nutrition (Nutrition/Dietetics Option) (http://bulletin.auburn.edu/undergraduate/collegeofhumansciences/departmentofnutritiondieteticsandhospitalitymanagment/nutritiondieteticsoption_major/)
- Nutrition (Nutrition Science Option) (http://bulletin.auburn.edu/undergraduate/collegeofhumansciences/departmentofnutritiondieteticsandhospitalitymanagment/nutritionscienceoption_major/)
Nutrition, Dietetics, and Hospitality Management

- Nutrition (Nutrition Wellness Option) (http://bulletin.auburn.edu/undergraduate/collegeofhumansciences/departmentofnutritiondieteticsandhospitalitymanagment/nutritionwellnessoption_major/)

Hospitality Management Courses

HOSP 1010 INTRODUCTION TO HOSPITALITY MANAGEMENT (3) LEC. 3. Overview of the hotel, restaurant, club, and travel industries and their interaction.

HOSP 2300 HOSPITALITY LAW (3) LEC. 3. Pr. (HRMT 1010 or HOSP 1010), or Departmental Approval. Legal systems and laws relevant to the management of restaurants, hotels, private clubs and other hospitality operations. Spring.

HOSP 2350 CULINARY FUNDAMENTALS (3) LEC. 1. LAB. 3. Pr. (HRMT 1010 or HOSP 1010) and NTRI 2000. HRMT Major or Departmental Approval. Introduction to culinary science, methods and techniques used in the classical Garde Manger.

HOSP 2400 FOOD PRODUCTION IN HOSPITALITY (4) LEC. 3. LAB. 1. Pr. (HRMT 1010 or HOSP 1010) and (HOSP 2350) and (NTRI 2000 or NTRI 2003 or NTRI 2007) and BIOL 1000 and BIOL 1001. Hospitality Major Only or Departmental Approval. Skills, competencies and knowledge to manage a variety of food production and service facilities. Fall, Spring.

HOSP 2500 LODGING OPERATION (2) LEC. 2. Lodging operations management, with emphasis on guest cycle.

HOSP 2600 EVENT OPERATIONS (3) LEC. 3. An analysis of each component pertinent to the planning and operations of a hospitality event. Topics such as strategic planning, event design, logistics, staging, marketing, and event evaluation will be discussed.

HOSP 2910 HOSPITALITY PRACTICUM (1) PRA. 3. Pr. HRMT 1010 or HOSP 1010. Hospitality Major Only. Rotational perspective on the management and operation of the Auburn University Hotel and Conference Center.

HOSP 2940 PROFESSIONAL DEVELOPMENT IN HOSPITALITY (1) LEC. 1. Hospitality Management Major or departmental approval. Job-seeking and career development skills, based upon individual needs.

HOSP 3200 HOSPITALITY FINANCIAL MANAGEMENT (3) LEC. 3. Pr. (ACCT 2810 or ACCT 2110 or ACCT 2117). Hospitality Management Major only. Financial systems and statements in the hospitality industry. Spring.

HOSP 3400 HOSPITALITY MARKETING (3) LEC. 3. Pr. (P/C MKTG 3310 or P/C MKTG 3313 or P/C MKTG 3317). Junior standing. Junior standing and Hospitality Major Only or Departmental Approval. Service marketing concepts and issues as applied to the global hospitality industry. Fall.

HOSP 3550 FUNDAMENTALS OF BAKING (3) LEC. 2. LAB. 4. Pr. HRMT 1010 or HOSP 1010 and NTRI 2000 or NTRI 2003 or NTRI 2007 and HOSP 2350. HRMT Major Only or Departmental Approval. This course will address the scientific foundations of food production as well as the fundamentals of the practice of baking necessary to produce quality baked products.

HOSP 3750 PATISSERIE AND CONFECTIONARY (3) LEC. 2. LAB. 4. Pr. HRMT 2400 or HOSP 2400 or HOSP 2350. HRMT Major Only or Departmental Approval. This course includes the study of classical culinary terms, safety and sanitation practices. Emphasis will be placed on hot, cold, frozen and contemporary plated desserts. Students will study classical techniques and presentations, creating popular international desserts.

HOSP 3800 HOSPITALITY INFORMATION TECHNOLOGY (3) LEC. 3. Pr. HRMT 1010 or HOSP 1010. Hospitality Major only or Departmental Approval. Strategic and operational issues surrounding introduction of technology in hospitality. Must be minimum of Junior standing.

HOSP 4200 HOSPITALITY FACILITIES MANAGEMENT (3) LEC. 3. Pr. (HRMT 2400 or HOSP 2400) and (HRMT 2500 or HOSP 2500). Departmental approval. Design and operation of hospitality facilities. Fall.

HOSP 4300 FOOD AND BEVERAGE MANAGEMENT (3) LEC. 3. Pr. HOSP 2350. Control system design, implementation, and management in food and beverage operations. Fall.

HOSP 4350 ADVANCED RESTAURANT MANAGEMENT (3) LEC. 3. Pr. (HRMT 2400 or HOSP 2400 and HRMT 4300 or HOSP 4300). Advanced concepts and managerial issues of restaurant management.

HOSP 4480 GLOBAL GASTRONOMY (3) LEC. 2. LAB. 4. Pr. HRMT 2400 or HOSP 2400. HOSP Major or Departmental Approval. The study of classical cooking skills associated with the preparation and service of international and ethnic cuisines. Additionally, food will be explored from a historical, cultural, economic and geopolitical perspective in each of the regions/countries studied.
HOSP 4500 STRATEGIC HOSPITALITY MANAGEMENT (3) LEC. 3. Pr. (HRMT 1010 or HOSP 1010) and (MNGT 3100 or MNGT 3103 or MNGT 3107) or MNGT 3810. Hospitality Major only or Departmental Approval. Development and implementation of strategic management in hospitality. Spring.

HOSP 4510 SPECIAL EVENTS (3) LEC. 3. Pr. HRMT 2600 or HOSP 2600. Hospitality Major Only or Departmental Approval. This course teaches students all the intricacies of special events. Students learn about the different types of special events and how different they are from each other. Students should be able to plan, organize and manage.

HOSP 4570 GLOBAL HOSPITALITY (3) LEC. 3. Contemporary issues confronting the global hospitality industry. Management and marketing operations emphasized.

HOSP 4600 BEVERAGE APPRECIATION (3) LEC. 3. 21 Years Old. Junior standing. Hospitality Major Only or Departmental Approval. Production, selection, service, and sensory evaluation of alcoholic and non-alcoholic beverages.

HOSP 4700 HOSPITALITY PROPERTY DEVELOPMENT & MANAGEMENT (3) LEC. 3. Pr. HOSP 2500 or HRMT 2500. This course introduces students to the complex world of resort management while also providing an understanding of the hotel/resort product development cycle from development to opening and management. It explores management responsibilities for project development, construction, supervision, pre-opening requirements, and operations.

HOSP 4800 SENIOR LECTURE SERIES (1) LEC. 1. SU. Hospitality Management Major Only; Junior or Senior Standing. Successful leaders share their experiences with career development, industry related topics and issues, successful management strategies and leadership. Spring.

HOSP 4920 INTERNSHIP IN HOSPITALITY (4) INT. 4. Pr. HRMT 2910 or HOSP 2910. HRMT major, 2.2 cumulative gpa. 600 hours (during collegiate experience) work experience in hospitality. Application of principles and theories of hospitality in a professional hospitality setting.

HOSP 5460 CATERING AND EVENT MANAGEMENT (1) LEC. 1. LAB. 1. Pr. HOSP 1010 and HOSP 2600. Building upon foundational knowledge gained in HOSP 2600, the goals of this course are to familiarize students with key points involved in planning the main fundraising event for the Hospitality Management Program, The Hospitality Gala, and to foster an environment where students can independently discover the skill sets and traits, and latest trends desirable for the successful planning, organization and execution of an event. Must be Junior or Senior Standing.

HOSP 5461 CATERING AND EVENT MANAGEMENT LABORATORY (2) LAB. 4. Pr. HOSP 5460 or HRMT 5460. Departmental approval. Provides students with a leadership practical experience in the planning, coordinating and execution of The Hospitality GALA and to provide a forum whereby they work alongside industry professionals.

HOSP 5530 SCIENCE OF QUALITY SERVICE IN HOSPITALITY (3) LEC. 3. Junior standing. Hospitality Major only or departmental approval. Role of quality service in attaining and retaining customers with emphasis on organizational strategic mission. May count HOSP 5530 or 6530/6536. Spring.

HOSP 5540 CONFERENCE COORDINATION (3) LEC. 3. Pr. HOSP 1010 or HRMT 1010. Junior standing. Systems for managing conference coordination. May count HOSP 5540 or 6540/6546. Fall.

HOSP 5550 CLUB MANAGEMENT (3) LEC. 3. Pr. HOSP 1010 or HRMT 1010. Junior standing. Examination of unique features, opportunities and problems associated with club management. Credit will not be given for HOSP 5550 and HOSP 6550/6556.

HOSP 5590 RECREATIONAL FOOD SERVICE MANAGEMENT (3) LEC. 3. Pr. HRMT 2400 or HOSP 2400 or Departmental approval. Methods and systems of managing foodservice operations recreational facilities. Credit is not allowed for both HOSP 5590 and HOSP 6590/6596.

HOSP 6460 CATERING AND EVENT MANAGEMENT (1) LEC. 1. Departmental approval. Exploring advanced management topics in catering and event planning including risk, liability, crisis and other challenges faced by the industry.

HOSP 6461 CATERING AND EVENT MANAGEMENT (2) LAB. 4. Pr. HRMT 6460 or HOSP 6460. Departmental approval. Provides students with a leadership practical experience in the planning, coordinating and execution of The Hospitality GALA and to provide a forum whereby they work alongside industry professionals.
HOSP 6530/6536 SCIENCE OF QUALITY SERVICE IN HOSPITALITY (3) LEC. 3. Departmental approval. This course introduces students to the important role that quality service plays in attaining and retaining customers in the pursuit of an organization's strategic mission. Credit will not be given for HOSP 6530/6536 and HOSP 5530.

HOSP 6540/6546 CONFERENCE COORDINATION (3) LEC. 3. Departmental approval. Systems for the management of the conference coordination segment of the hospitality industry. Credit will not be given for HOSP 6540/6546 and HOSP 5540.

HOSP 6550/6556 CLUB MANAGEMENT (3) LEC. 3. Departmental approval. Unique features, opportunities, and problems associated with resort and club management. Credit will not be given for HOSP 6550/6556 and HOSP 5550.

HOSP 6590/6596 RECREATIONAL FOODSERVICE MANAGEMENT (3) LEC. 3. Departmental approval. Methods and systems of managing foodservice operations in recreational facilities. Credit will not be given for both HOSP 6590/6596 and HOSP 5590.

HOSP 7000/7006 HOSPITALITY ENTERPRISE (3) LEC. 3. Emphasizes aspects of hospitality enterprise including developmental, motivational, financial and human resource issues through contemporary academic literature. Credit will not be given for both HOSP 7000 and HOSP 7006.

HOSP 7010/7016 ADVANCED TOURISM ANALYSIS (3) LEC. 3. This course acquaints students with selected theories, methods, techniques, current issues, practices, and principles that govern tourism behavior. Credit will be given for both HOSP 7010 and HOSP 7016.

HOSP 7050/7056 ADVANCED HOSPITALITY OPERATIONS (3) LEC. 3. This course familiarizes students with theory, research and methodological issues, current issues, practices, and principles in hospitality operations. Students will be exposed to a broad range of academic research and practice-oriented readings such as case studies and book chapters in the area of customer relations management, service quality, sustainable operations and corporate social responsibility, strategic management, human resource management, financial management, etc. Must be in Graduate Standing.

HOSP 7090/7096 CONSUMER BEHAVIOR IN HOSPITALITY AND TOURISM (3) LEC. 3. This course aims to explore and critically examine current debates, critical reflections of contemporary ideas, controversies and pertinent queries relating to the rapidly expanding discipline of consumer behavior in hospitality and tourism. Must be a student enrolled in the HOSP graduate program.

HOSP 7106 THE BUSINESS OF BREWING (3) DSL. 3.

HOSP 7116 BREWING MATERIALS (3) DSL. 3. This course provides students with an introduction to all types of brewing ingredients including grain, hops, and adjuncts. Baccalaureate degree and 21 years of age.

HOSP 7126 SCIENCE OF BREWING I (3) DSL. 3. Theoretical and applied brewing science, recipe formulation, yeast biology and genetics part I. Baccalaureate degree and 21 years of age.

HOSP 7136 SCIENCE OF BREWING 2 (3) DSL. 3. Theoretical and applied brewing science, recipe, formulation, yeast biology and genetics part 2. Baccalaureate Degree, 21 years of age.

HOSP 7146 FACILITIES AND OPERATIONS (3) LEC. 3. This course will focus on the facilities required to produce a high quality, safe and sanitary product. Baccalaureate Degree, 21 years of age.

HOSP 7156 BREWING MICROBIOLOGY (3) LEC. 3. Pr. HOSP 7116 and HOSP 7126 and HOSP 7136. Brewing Microbiology discusses the microbes that are essential to successful beer production and processing, and the ways they can pose hazards in terms of spoilage and sensory quality. The course examines the properties and management of these microorganisms in brewing, along with tactics for reducing spoilage and optimizing beer quality.

HOSP 7166 APPLIED ENGINEERING IN BREWING (3) LEC. 3. This course will be an introduction of basic engineering principles and how they can be applied to the brewing process. These principles will then be applied in the practice of basic engineering scale-up with emphasis on larger scale brewing equipment and processes.

HOSP 7500/7506 GLOBAL HOSPITALITY STRATEGY (3) LEC. 3. The course addresses the strategic issues and unique challenges encountered by international hospitality endeavors.

HOSP 7910/7916 PRACTICUM IN BREWING SCIENCE (1-3) PRA. SU. Departmental approval. Application of principles and theories of brewing in an industry setting. Course may be repeated for a maximum of 3 credit hours.
HOSP 7920/7926 PROFESSIONAL INTERNSHIP IN HOSPITALITY MANAGEMENT (1-3) INT. SU. Departmental approval. Application and analysis of principles and theories of hospitality in a professional hospitality setting. No more than three hours may count toward a graduate degree. Course may be repeated for a maximum of 3 credit hours.

HOSP 7960/7966 SPECIAL PROBLEMS (1-3) IND. 1-3. An independent research experience under the supervision of a faculty member from the Hospitality Management Program to allow pursuit of specific interests in hospitality and tourism usually not covered in other course offerings. Course may be repeated for a maximum of 6 credit hours.

HOSP 7980/7986 NON-THESIS RESEARCH (1-4) RES. 1-4. Individual masters research. May be repeated for credit. Course may be repeated with change in topics. No more than four hours may be counted toward meeting degree requirements. Must be an HOSP major.

HOSP 7990 RESEARCH AND THESIS (1-4) RES. 1-4. Individual masters research. May be repeated for credit. Course may be repeated with change in topics. No more than four hours may be counted toward meeting degree requirements. Must be a HOSP major.

HOSP 8020 NEW FACULTY DEVELOPMENT IN HOSPITALITY (2) SEM. 2. The course aims to engage graduate students in a discussion about the normative graduate education experience, faculty expectations on productivity around this experience, career preparation and placement, and navigating the promotion and tenure process. Must be a HOSP Graduate student or have Departmental Approval.

HOSP 8860/8866 CURRENT ISSUES IN HOSPITALITY MANAGEMENT (3) LEC. 3. Analysis of current issues in the hospitality industry with emphasis on management.

HOSP 8870 ADVANCED HOSPITALITY MANAGEMENT RESEARCH AND APPLICATIONS (3) LEC. 3. Comprehensive review of the academic research process in the context of hospitality management.

HOSP 8880 THEORETICAL DEVELOPMENTS FOR HOSPITALITY (3) LEC. 3. The nature of hospitality theory and its development.

HOSP 8970 GRANTSMANSHIP FOR HOSPITALITY AND TOURISM RESEARCH (3) LEC. 3. This course will provide students with the necessary skills to develop a competitive grant proposal. It will also cover information about grants development, including identifying various funding resources, writing a request for funding letter, planning a budget, evaluating the quality of a proposal, developing collaborations, and implementing strategies for research. NDHM graduate students or Departmental Approval.

HOSP 8990 RESEARCH AND DISSERTATION (1-10) DSR. 1-10. Individual doctoral dissertation research. May be repeated for credit. Course may be repeated with change in topics. Must be HOSP major.

**Nutrition Courses**


NTRI 2010 BASIC SPORTS NUTRITION (3) LEC. 3. Pr. (BIOL 1020 or BIOL 1027) or (NTRI 2000 or NTRI 2003 or NTRI 2007 or NUFS 2000 or NUFS 2003 or NUFS 2007). An introductory course on the relationship between nutrition and sports performance. Topic areas to be covered include energy, carbohydrates, protein/amino acids, fluids, vitamins, minerals, body weight and supplement use as they directly relate to sports performance.

NTRI 2070 CAREERS IN NUTRITION, DIETETICS AND WELLNESS (1) LEC. 1. Pr. NTRI 2000 or NTRI 2003 or NTRI 2007 or NUFS 2000 or NUFS 2003 or NUFS 2007. Professional roles and responsibilities in nutrition, dietetics, and wellness with emphasis on careers professional development and conduct.

NTRI 3380 STUDY ABROAD OPPORTUNITIES IN HUMAN SCIENCES (1) LEC. 1. Exploration of study abroad opportunities for students interested in the International Minor in Human Sciences.

NTRI 3560 EXPERIMENTAL STUDY OF FOODS (4) LEC. 3. LAB. 3. Pr. (NTRI 2000 or NTRI 2003 or NTRI 2007) or (NUFS 2000 or NUFS 2003 or NUFS 2007) and (BIOL 1020 or BIOL 1027) and CHEM 1030 or Departmental approval. Experimental approach to the chemistry to food including composition, preparation, recipe modification, food quality, sanitation, processing, and food laws.
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NTRI 3750 NUTRITION EDUCATION (2) LEC. 2. Pr. (PSYC 2010 or PSYC 2013 or PSYC 2017) and (NTRI 2000 or NTRI 2003 or NTRI 2007) or (NUFS 2000 or NUFS 2003 or NUFS 2007). A variety of perspectives and strategies designed to facilitate dietary behaviors conducive to health and well-being.

NTRI 3940 COMMUNITY SERVICE (3-9) LEC. 1. LAB. 6. Departmental approval. Application of NTRI-related knowledge to real-life situations through participation in directed community service experiences. A) nutrition; B) hospitality; C) general NTRI. Course may be repeated for a maximum of 9 credit hours.

NTRI 4090 PROFESSIONAL ISSUES IN DIETETICS AND NUTRITION (1) LEC. 1. SU. Pr. NTRI 2070 or NTRI 2077. NTDI or departmental approval. Junior standing. Professional issues and trends affecting dietetics and nutrition practice; planning for professional advancement; includes externship.

NTRI 4560 FOOD SYSTEMS OPERATIONS (2) LEC. 2. Pr. NTRI 2050 or NTRI 3560 or NUFS 2050 or NUFS 3560 or Departmental approval. Principles for managing resources required in planning, purchasing, preparing and serving high quality food in food service operations.

NTRI 4561 FOOD SYSTEMS OPERATIONS LAB (2) LAB. 4. Pr. NTRI 2050 or NTRI 3560 or Departmental approval. Coreq. NTRI 4560. Laboratory experience in food service operations. Food safety certification is included. TB test.

NTRI 4580 FOOD AND CULTURE (2) LEC. 2. Departmental approval. Cultural and social factors affecting food habits and nutritional status of populations throughout the world.

NTRI 4620 PUBLIC HEALTH NUTRITION (3) LEC. 3. Pr. STAT 2510 or STAT 2513. Coreq. NTRI 4090. Population-focused approaches that facilitate healthy diets through policy development and environmental changes.

NTRI 4820 MACRONUTRIENTS (3) LEC. 3. Pr. (NTRI 2000 or NTRI 2003 or NTRI 2007 or NUFS 2000 or NUFS 2003 or NUFS 2007) and P/C BCHE 3180 and BIOL 2510 or Departmental approval. Physiological and biochemical basis for energy-yielding nutrients; structure, function, dietary requirements, digestion, absorption, transport and metabolism of macronutrients. Spring.

NTRI 4830 VITAMINS AND MINERALS (3) LEC. 3. Pr. (NTRI 2000 or NTRI 2003 or NTRI 2007 or NUFS 2000 or NUFS 2003 or NUFS 2007) and P/C BCHE 3180. Metabolism, dietary needs, deficiency symptoms and food sources of vitamins and minerals in humans. Spring.

NTRI 4930 DIRECTED STUDIES (1-8) AAB/IND. Departmental approval. Independent reading or research in a content area of special interest; supervised by a faculty member. Course may be repeated for a maximum of 8 credit hours.

NTRI 4970 SPECIAL TOPICS (1-3) LEC. Departmental approval. A) Nutrition, B) Hotel and Restaurant Management. A course offering unique or current issues not covered in a regularly scheduled course. Course may be repeated for a maximum of 6 credit hours.

NTRI 4980 UNDERGRADUATE RESEARCH AND STUDY (1-9) AAB/IND. Departmental approval. Directed research under faculty supervision. Course may be repeated for a maximum of 9 credit hours.

NTRI 4997 HONORS THESIS (1-3) IND. SU. Pr. Honors College. Departmental approval. Research in specialized topics. Course may be repeated for a maximum of 3 credit hours.

NTRI 5020 MEDICAL NUTRITION I (4) LEC. 3. LAB. 2. Pr. NTRI 4820 and NTRI 4830. Coreq. NTRI 4090. NTDI or departmental approval. Applications of nutrition assessment and medical nutrition therapy to the pathophysiological changes associated with endocrine and gastrointestinal disorders. May count either NTRI 5020 or NTRI 6020.

NTRI 5030 MEDICAL NUTRITION II (4) LEC. 3. LAB. 2. Pr. NTRI 5020 or NTRI 6020. NTDI or departmental approval. Medical nutrition therapy for diseases of the cardiovascular, renal, and respiratory systems; oncology; critical care; and conditions of infancy/childhood. May count either NTRI 5030 or NTRI 6030.

NTRI 5100 NUTRITION IN DISEASE PREVENTION (2) LEC. 2. Pr. P/C NTRI 4820 and P/C NTRI 4830. The functions, safety, and efficacy of selected nutrients and herbs in the prevention and/or treatment of selected diseases/conditions.

NTRI 5380 STUDY/TRAVEL IN NUTRITION, DIETETICS AND HOSPITALITY MANAGEMENT (1-6) AAB/FLD. Departmental approval. Concentrated study in nutrition, food science, or hotel and restaurant management in the US or international locations. Course may be repeated for a maximum of 6 credit hours.
NTRI 5560 NUTRITION AND FOOD SERVICE MANAGEMENT (3) LEC. 3. Pr. (P/C NTRI 4560 or P/C NTRI 4561) or Departmental approval. Organization, management and marketing of food and nutrition service systems in health care facilities. Credit will not be given for both NTRI 5560 and NTRI 6560. Spring.

NTRI 5620 SPORTS NUTRITION (3) LEC. 3. Pr. BIOL 2510 and BCHE 3180. Departmental approval. Relationships between energy, carbohydrates, proteins, fluids, vitamins, minerals, body weight, ergogenic aids and physical performance. Credit will not be given for both NTRI 5620 and NTRI 6620. Spring.

NTRI 5760 NUTRITION COUNSELING (2) LEC. 2. Pr. NTRI 3750 and (P/C NTRI 5030 or P/C NTRI 6030). NTDI or department approval. Application of counseling techniques, with an emphasis on Motivational Interviewing, to facilitate behavior change. May count either NTRI 5760 or NTRI 6760.

NTRI 5820 NUTRITION IN THE LIFE CYCLE (3) LEC. 3. Pr. NTRI 4830 or NUFS 4830 or NUFS 4833. Departmental approval. Metabolic and clinical aspects of nutrition during key periods of the life cycle emphasizing pregnancy, infancy, adolescence and late adulthood. Credit will not be given for both NTRI 5820 and NTRI 6820. Fall.

NTRI 5830 NUTRITIONAL GENOMICS (3) LEC. 3. Pr. (NTRI 4820 or NUFS 4820 or NUFS 4830 or NUFS 4833) and NTRI 4830. Principles of nutrient-gene interactions and how these interactions influence human health and disease. May count either NTRI 5830 or NTRI 6830.

NTRI 5910 CLINICAL PRACTICUM IN DIETETICS (1) PRA. 3. SU. NTDI or department approval. Application of the practice of dietetics in a clinical or community setting.

NTRI 6020 MEDICAL NUTRITION I (4) LEC. 3. LAB. 2. Pr. (NTRI 4820 or NUFS 4820 or NUFS 4830 or NUFS 4833) and NTRI 4830. Applications of nutrition assessment and medical nutrition therapy to the pathophysiological changes associated with endocrine and gastrointestinal disorders. May count either NTRI 5020 or NTRI 6020.

NTRI 6030 MEDICAL NUTRITION II (4) LEC. 3. LAB. 2. Pr. (NTRI 5020 or NTRI 6020). Coreq. NTRI 6760. Medical nutrition therapy for diseases of the cardiovascular, renal, and respiratory systems; oncology; critical care; and conditions of infancy/childhood. May count either NTRI 5030 or NTRI 6030.

NTRI 6100/6106 NUTRITION IN DISEASE PREVENTION (2) LEC. 2. Pr. (NTRI 5820 or NUFS 5820 or NUFS 4830 or NUFS 4833) and NTRI 4830. The functions, safety, and efficacy of selected nutrients/herbs in the prevention and/or treatment of selected diseases/conditions. May count either NTRI 5100 or NTRI 6100.

NTRI 6380 STUDY/TRAVEL IN NUTRITION, DIETETICS AND HOSPITALITY MANAGEMENT (1-6) AAB/FLD. Departmental approval. Concentrated study in nutrition, food science, or hotel and restaurant management in the US or international locations. Course may be repeated for a maximum of 6 credit hours.

NTRI 6560/6566 NUTRITION AND FOOD SERVICE MANAGEMENT (3) LEC. 3. Pr. NTRI 4560 or NTRI 4561 or Departmental approval. Organization, management and marketing of food and nutrition service systems in health care facilities. Credit will not be given for both NTRI 6560 and NTRI 5560. Spring.

NTRI 6620 SPORTS NUTRITION (3) LEC. 3. Pr. BIOL 2510 and BCHE 3180. Departmental approval. Relationships between energy, carbohydrates, proteins, fluids, vitamins, minerals, body weight, ergogenic aids and physical performance. Credit will not be given for both NTRI 6620 and NTRI 5620. Spring.

NTRI 6760 NUTRITION COUNSELING (2) LEC. 2. Pr. NTRI 3750 and NUFS 3750. Coreq. NTRI 5030 and NTRI 6030. Application of counseling techniques, with an emphasis on Motivational Interviewing, to facilitate behavior change. May count either NTRI 5760 or NTRI 6760.

NTRI 6820/6826 NUTRITION IN THE LIFE CYCLE (3) LEC. 3. Pr. NTRI 4830 or NUFS 4830 or NUFS 4833. Departmental approval. Metabolic and clinical aspects of nutrition during key periods of the life cycle emphasizing pregnancy, infancy, adolescence and late adulthood. Credit will not be given for both NTRI 6820 and NTRI 5820. Fall.

NTRI 6830 NUTRITIONAL GENOMICS (3) LEC. 3. Principles of nutrient-gene interactions and how these interactions influence human health and disease.

NTRI 7016 ADVANCED PRACTICUM IN DIETETICS (1-9) DSL. SU. DPD verification statement. Enrollment in Masters in Nutrition Program or department approval. Supervised practical experience in clinical, food service, and community settings for development of entry-level skills for the registered dietitian. Course may be repeated for a maximum of 9 credit hours.
**NTRI 7050/7056 METHODS OF RESEARCH (2)**  
LEC. 2. Departmental approval. Research methods and designs applicable to disciplines represented in nutrition dietetics and hospitality management. Credit is not allowed for both NTRI 7050 and NTRI 7056. Spring.

**NTRI 7280 LABORATORY METHODS IN FOOD SCIENCE AND NUTRITION (3)**  
LEC. 2. LAB. 3. Departmental approval. Modern laboratory techniques and instruments used in human nutrition and food science research.

**NTRI 7500/7506 MINERALS (3)**  
LEC. 3. Departmental approval. Sources, digestion, absorption, transport, function and metabolism of major and trace minerals in the human body. Fall.

**NTRI 7510/7516 VITAMINS (3)**  
LEC. 3. Departmental approval. Advanced study of metabolism, requirements, interactions and deficiencies of the fat and water soluble vitamins as related to humans. Fall.

**NTRI 7520/7526 MACRONUTRIENTS: INTEGRATION AND METABOLISM (4)**  

**NTRI 7530/7536 HUMAN NUTRIENT METABOLISM (4)**  
LEC. 4. Advanced study of nutrition and metabolism, as related to humans. Department approval. Credit will not be given for both NTRI 7530 or NTRI 7536 once developed, or BCHE 6180 and BCHE 6190, and/or BCHE 7200.

**NTRI 7850/7856 RESEARCH SEMINAR FOR MASTER'S PROGRAM (1)**  
SEM. 1. Departmental approval. Current topics in nutrition, dietetics and hospitality management presented by M.S. graduate students.

**NTRI 7910 PRACTICUM IN NUTRITION AND DIETETICS (1-12)**  
PRA. SU. Departmental approval. Application of principles and theories of nutrition in a professional setting. No more than three hours may count toward a graduate degree. Course may be repeated for a maximum of 12 credit hours.

**NTRI 7930/7936 ADVANCED INDEPENDENT STUDY (1-6)**  
IND. Departmental approval. Advanced reading or research approved and supervised by a faculty member. Course may be repeated for a maximum of 6 credit hours.

**NTRI 7960/7966 SPECIAL PROBLEMS (1-5)**  
IND. Departmental approval. Critical analysis of classic and current research. Course may be repeated for a maximum of 10 credit hours.

**NTRI 7980/7986 NONTHESIS RESEARCH (1-6)**  
RES. SU. Departmental approval. In-depth work in a particular project related to hotel and restaurant management. Course may be repeated for a maximum of 6 credit hours.

**NTRI 7990 RESEARCH AND THESIS (1-10)**  
MST. Departmental approval. Research in an area of specialization. Course may be repeated with change in topics.

**NTRI 8850 RESEARCH SEMINAR FOR DOCTORAL PROGRAM (1-2)**  
SEM. Departmental approval. Required for doctoral students in nutrition and hospitality management. Advanced topics in nutrition and food science presented by doctoral students. Course may be repeated for a maximum of 2 credit hours.

**NTRI 8910 SUPERVISED TEACHING (1)**  
AAB/IND. 1. Departmental approval. Practical experience teaching in the classroom. Course may be repeated for a maximum of 3 credit hours.

**NTRI 8970/8976 ADVANCED TOPICS IN NUTRITION, DIETETICS AND HOSPITALITY MANAGEMENT (1-6)**  
LEC. Departmental approval. A) Nutrition, B) Hotel and Restaurant Management. Course may be repeated for a maximum of 6 credit hours.

**NTRI 8990 RESEARCH AND DISSERTATION (1-10)**  
AAB/DSR. Departmental approval. Research in an area of specialization. Course may be repeated with change in topics.