NTFS Nutrition and Food Science

NTFS 2514 Professional Practice Strategies
1 Credit Hour. 1 Lecture Hour. 0 Lab Hours.

Presents an overview of the career opportunities in nutrition, food science and dietetics. Focuses on the development of personal and professional skills required for success in the profession.

NTFS 2530 Nutrition and Health
3 Credit Hours. 3 Lecture Hours. 0 Lab Hours.
The basic principles of nutrition and their application to health and wellness. The interrelationship between personal nutrition and health maintenance throughout the life cycle is included.

NTFS 2530H Nutrition and Health (Honors)
3 Credit Hours. 3 Lecture Hours. 0 Lab Hours.
The basic principles of nutrition and their application to health and wellness. The interrelationship between personal nutrition and health maintenance throughout the life cycle is included.

NTFS 2534 Introductory Food Science
0.3 Credit Hours. 0.1 Lecture Hours. 0.4 Lab Hours.
Develops basic understanding of the principles of food preparation. Applies principles to food preparation for individuals, families and commercial food services.

NTFS 2535 Nutrition and Diet Therapy
3 Credit Hours. 3 Lecture Hours. 0 Lab Hours.
Provides a basic understanding of the importance of nutrition in health maintenance and disease. The role of the nurse/health care provider in the nutritional assessment and the delivery of nutrition support services for individuals with illness and physical stress are emphasized.

NTFS 2535H Nutrition and Diet Therapy-Hon
3 Credit Hours. 3 Lecture Hours. 0 Lab Hours.
Provides a basic understanding of the importance of nutrition in health maintenance and disease. The role of the nurse/health care provider in the nutritional assessment and the delivery of nutrition support services for individuals with illness and physical stress are emphasized.

Cross Listing(s): NTFS 2535H.

NTFS 2537 Advanced Food Science
0.3 Credit Hours. 0.1 Lecture Hours. 0.4 Lab Hours.
Considers the chemical, physical, and biological properties of food ingredients. Emphasis is placed on investigating the relationship between preparation methods, proportions of ingredients and final product quality.

Prerequisite(s): A minimum grade of "C" in NTFS 2534 and NTFS 3534 and CHEM 3342 and BIOL 2240 and ServSafe Manager Certification.

NTFS 3538 Quantity Food Systems Administration
3 Credit Hours. 3 Lecture Hours. 0 Lab Hours.
This course provides a general knowledge base of quantity food systems administration with a focus on leadership and managerial roles in financial, human resource, and procurement responsibilities. Knowledge and skills are developed in this course to prepare students for administrative positions in quantity food production and service and to prepare them for the application of quantity food production and service principles in a quantity food service facility.

Prerequisite(s): A minimum grade of "C" in NTFS 3536 and ACCT 2030.

NTFS 3630 Sports Nutrition
3 Credit Hours. 3 Lecture Hours. 0 Lab Hours.
This course provides a basic understanding of the importance of nutrition in physical activity and sport performance. Topics will include energy metabolism during exercise, fluid intake and performance, common nutritional deficiencies for athletes/exercisers, and the role of nutritional supplements and ergogenic aids in physical activity.

Prerequisite(s): NTFS 2530 or NTFS 2535 or NTFS 3534.

NTFS 3631 Sustainable Foods
3 Credit Hours. 3 Lecture Hours. 0 Lab Hours.
This course explores factors that influence the local ‘food system’, including farming methods, food production and industrialization, distribution, economics, and politics. Also included in this course is a critical review of the current sustainable food issues of hunger and nutrition, food justice and sovereignty, fair trade, labor issue, farm-to-school/university, community supported agriculture, organic foods, GMO and cloned foods, and food and water safety in the food supply chain. Students participate in a service learning project with the local community garden, the local farmers market, and/or several local farmers to understand the real world application of sustainable foods.

NTFS 3730 Quantity Food Practicum
3 Credit Hours. 0 Lecture Hours. 0 Lab Hours.
Food science theories and principles are applied in an institutional food service facility. Food service production and techniques are developed in this course as are skills in the application of sanitation regulations.

Prerequisite(s): A minimum grade of "C" in NTFS 3537 or NTFS 3538 and ServSafe Manager Certification.

NTFS 4195S International Studies Abroad in Health and Kinesiology
3-9 Credit Hours. 3-9 Lecture Hours. 0 Lab Hours.
This course offers students the opportunity to examine health, nutrition and food science, or kinesiology practices in a foreign country through travel abroad. Classroom instruction will be combined with on-site experiences to provide a realistic learning experience.

Prerequisite(s): Junior or Senior status.

Cross Listing(s): KINS 4195S.
NTFS 4534 Medical Nutrition Therapy I
3 Credit Hours. 2 Lecture Hours. 2 Lab Hours.
Investigates the role and benefits of nutritional support and therapy
in the metabolic and pathophysiological changes associated with
disease in humans. Teaches the application and documentation of the
nutritional care process to the needs of patients. Emphasis is placed upon
energy in-balance, drug nutrient interactions, metabolic disorders, and
gastrointestinal, hepatobiliary, endocrine, and cardiovascular diseases.
Students will demonstrate the skills needed to apply the principles
of medical nutrition therapy to clinical situations through laboratory
experiences.
Prerequisite(s): A minimum grade of "C" in NTFS 3535 and NTFS 3536
and prior or concurrent enrollment in NTFS 4536 with a minimum grade of
"C" or permission of instructor.

NTFS 4535 Community Nutrition
3 Credit Hours. 3 Lecture Hours. 0 Lab Hours.
Explores the role of nutritionists in the delivery of nutrition services through
community agencies and health and wellness programs. Planning,
implementation, monitoring and evaluation of community-based programs
are emphasized. The role of government and the impact of the legislative
process on the provision of services is examined.
Prerequisite(s): A minimum grade of "C" in NTFS 2530 or NTFS 2535 or
NTFS 3534.

NTFS 4536 Metabolic Nutrition
0-3 Credit Hours. 0-3 Lecture Hours. 0 Lab Hours.
Considers the principles of nutrition science with special emphasis on
integration of macro and micronutrient.
Prerequisite(s): A minimum grade of "C" in CHEM 3530 and KINS
2532 and KINS 2531 and KINS 2511 and KINS 2512 and NTFS 3534 or
permission of instructor.

NTFS 4537 Experimental Food Science
0,3 Credit Hours. 0,1 Lecture Hours. 0,4 Lab Hours.
Considers the effects of composition, handling, and preparation
techniques on food product quality. Emphasis is placed on basic concepts
of research methodology, statistical analysis, and preparation of detailed
technical reports.
Prerequisite(s): A minimum grade of "C" in NTFS 3537 or STAT 2231 or
permission of instructor.

NTFS 4538 Medical Nutrition Therapy II
3 Credit Hours. 3 Lecture Hours. 0 Lab Hours.
Investigates the role and benefits of nutritional support and therapy
in the metabolic and pathophysiological changes associated with disease
in humans. Teaches the application and documentation of the nutritional
care process to the needs of patients. Emphasis is placed upon sepsis,
burns, trauma, cancer, immune and neurological disorders, hypertension,
anemia, pulmonary, bone, and renal diseases, soft tissue disorders
and diseases as well as adaptive feeding techniques and specialized
equipment, parenteral and enteral nutrition, and complementary/alternative
nutrition and herbal therapies. Students will demonstrate the skills needed
to apply the principles of medical nutrition therapy to clinical situations
through laboratory experiences.
Prerequisite(s): A minimum grade of "C" in NTFS 4534 or permission of
instructor.

NTFS 4539 Issues and Trends in Food Science
3 Credit Hours. 3 Lecture Hours. 0 Lab Hours.
A study of current trends and issues in the field of food science and
technology. Issues related to product development, marketing and
regulations and standards will be addressed.
Prerequisite(s): A minimum grade of "C" in NTFS 3537 or permission of
instructor.

NTFS 4610 Nutrition and Food Science Senior Seminar
1 Credit Hour. 1 Lecture Hour. 0 Lab Hours.
Provides nutrition and food science seniors with a colloquium in which
to prepare and deliver presentations in trends and issues in the field of
nutrition and food science in a seminar forum. The course also includes
the process of applications for dietetic internships and/or employment
opportunities. Resume writing, portfolio review and interviewing skills will
be discussed.
Prerequisite(s): A minimum grade of "C" in NTFS 2514 and Senior status.

NTFS 4630 Cultural Foods
3 Credit Hours. 3 Lecture Hours. 0 Lab Hours.
This course explores the relationship between food and nutrition,
history, geography, culture and traditions, religion, communication, and
acculturation. This course includes the study of cultural parameters and
current issues that have shaped and continue to influence foodways - food
availability, farming and food production practices, economics, politics,
globalization, and sustainability. Students will also examine their own
heritage and family dynamics to better understand their personal food,
nutrition, and health beliefs and practices.

NTFS 4899 Directed Individual Study
1-6 Credit Hours. 0 Lecture Hours. 0 Lab Hours.
Provides the student with the opportunity to investigate an area of interest
under the direction of a faculty mentor. Permission of instructor.