Dietetics and Nutrition

Dietetics is the science of managing food and nutrition to promote health. Registered dietitians are food and nutrition experts who provide nutritional services in hospitals, schools, nursing care facilities, and other institutions. These essential health care professionals are responsible for developing food and nutrition programs to prevent and treat illness or promote general dietary health.

The mission of the KU Department of Dietetics and Nutrition:

"To conduct research in nutrition science and dietetics, and to produce exemplary graduates empowered to influence human health."

The department offers the following programs in the fields of dietetics and nutrition:

Dietetic Internship Graduate Certificate
This program prepares graduates for a career as a registered dietitian. A baccalaureate degree from an accredited university or college and completed course work approved by the Accreditation Council for Education in Nutrition and Dietetics is required. Graduates are eligible for the registration examination to acquire the RD credential.

Dietetics and Integrative Medicine Graduate Certificate
An opportunity for working professionals or graduate students, students in this program acquire knowledge to function as a skilled advisor to the patient and a collaborative member of multidisciplinary health care teams. Students may enter with bachelor's or master's degrees in dietetics, nutrition, biological sciences or other health care professions.

Master of Science in Dietetics and Nutrition
Designed for professionals in nutrition and other careers with a science background, this degree offers many benefits, including expanded job opportunities and increased knowledge in the science of nutrition. An online master's degree through the Great Plains Interactive Distance Education Alliance is available to registered dietitians.

Ph.D. in Medical Nutrition Science
Students with degrees in nutrition or biological sciences have the opportunity for clinical and translational research at a world-class academic health center renowned for its research facilities. This program emphasizes training in the core sciences of nutrition, biochemistry, biostatistics and the most advanced research methodology.

Courses in nutrition are also available to students who are not seeking a degree or working professionals interested in continuing education.

More about careers and areas of study in dietetics and nutrition can be found on the department's website (http://dietetics.kumc.edu).

Courses

DIET 660. Management of Human Resources in Dietetics. 6 Hours.
Focus on human resource development and utilization as the student works with food service personnel. Learning encompasses recruiting, training, supervision, and evaluation of employees in a food service system. Open only to seniors majoring in dietetics. Prerequisite: Management concepts or personnel administration. LEC.

DIET 661. Management of Food Processing and Service. 6 Hours.
Application of theories and concepts pertaining to management functions and interdepartmental relationships in a variety of clinical food service settings. Consideration is given to the newer technological developments in the administration of food services. Open only to seniors majoring in dietetics. Prerequisite: Food service systems and management in dietetics. FLD.

DIET 662. Special Problems in Food Service Management. 3 Hours.
Advanced experience in the practice of dietetics in an assigned setting. Problems and procedures will vary with interest and needs of the students. Open only to seniors majoring in dietetics. Prerequisite: Food service systems. FLD.

DIET 663. Nutrition Care of Patients. 6 Hours.
Directed observation and supervised experience in nutritional care of patients. Nutrition principles studied in DIET 670, Applied Normal Nutrition, and DIET 671, Nutrition in Medical Science, are applied in clinical situations. Open only to seniors majoring in dietetics. Prerequisite: Principles of nutrition; and nutrition throughout the life cycle. LEC.

DIET 675. Seminar in Dietetics and Nutrition. 1 Hour.
Involves study and discussion of text and general materials pertaining to philosophy and methodology in the field of dietetics and nutrition. Guest lecturers will participate. May be repeated for credit providing no course duplication takes place. Open only to seniors majoring in dietetics. Prerequisite: Introduction to dietetics. FLD.

DIET 800. Selected Topics in Dietetics. 1-3 Hours.
An elective course to allow student credit hours in special issues or problems in dietetics offered by individual faculty. Course content can provide students with investigation of problems and/or issues relevant to theory, research investigation and/or practice related to the field of nutrition and dietetics. LEC.

DIET 801. Current Issues or Trends. 3 Hours.
Review of current issues in the economic, social, ethical, political, legal, technological, and ecological environments and the effects of these changes on dietetics practice. LEC.

DIET 802. Foods Writing for Professionals. 3 Hours.
A course focusing on the writing skills needed by the food professional in order to communicate effectively in writing about food and food-related topics. Student experiences include hands-on projects in research and writing for various audiences and types of publications. LEC.

DIET 803. Accounting Concepts & Analysis. 3 Hours.
An emphasis on financial statement analysis is the main objective of the course. A review of all major accounts in the income statement, balance sheet and statement of cash flow is made in determining a firm's performance and financial condition in relation to what matters most to shareholders and investors. Prerequisite: General Calculus and Linear Algebra LEC.

DIET 805. Entrepreneurship Theory and Practice. 3 Hours.
Development and management of small businesses or private practice within the dietetics industry. Business plan development, marketing, cost considerations. Overview of consulting to health care and hospitality operations and examination of skills required for success. LEC.

DIET 819. Grant and Scientific Writing for the Professional. 3 Hours.
Grant writing, identifying external funding, managing grants, preparing manuscripts for peer-reviewed publication, and preparing papers and poster for presentation at professional meetings. Prerequisite: Enrolled GPIDEA. LEC.
**DIET 822. Healthcare Administration. 3 Hours.**
A comprehensive review of today's health care institutions and their response to the economic, social/ethical, political/legal, technological, and ecological environments. LEC.

**DIET 824. Financial Management and Cost Controls in Dietetics. 3 Hours.**
This course overviews the fundamental knowledge of financial management, managerial accounting, and operational cost controls for dietetics professionals. Topics include a review of managerial accounting concepts for not-for-profit organizations and for-profit organizations based on the Uniform System of Accounts, value and risk analyses, budgeting, asset management, franchising and management contracts, cost-volume-profit analyses, and operational applications for financial performance. LEC.

**DIET 829. Nutrition and Aging. 3 Hours.**
An overview of nutrition and the aging process. Physiological, psychological, and sociological aspects of aging, theories of aging, internal and external factors related to nutrient intake, and nutrient needs will be considered. Physical activity and practical application to community settings is addressed. LEC.

**DIET 830. Nutrition: a Focus on Life Stages. 3 Hours.**
The influence of normal physiological stresses on nutritional needs throughout the life span will be explored. Evaluating nutritional status at different stages of life and identifying appropriate needs and services will be included while, at the same time, consideration given for specific characteristics such as physiological condition and cultural heritage. LEC.

**DIET 832. Functional Foods for Chronic Disease Prevention. 3 Hours.**
Integrate and evaluate the regulatory principles, food science, nutrient science and nutritional metabolism for the development of functional foods, nutraceuticals, and dietary supplements for chronic disease prevention. Prerequisite: Biochemistry, Human Nutrition, Basic Food Science or consent of instructor. LEC.

**DIET 833. Principles of Statistics. 3 Hours.**
A basic course in statistics: Statistical methods applied to experimental and survey data from social or natural sciences; test of hypotheses concerning treatment means; linear regression; product-moment, rank, and bi-serial correlations; contingency tables and chi-square tests. LEC.

**DIET 834. Methods of Research in Nutrition. 3 Hours.**
A study of basic research terminology and designs commonly used in nutrition research. Topics include: research on animals, tissue culture and human subjects; qualitative, quantitative and outcomes research; ethical issues in research; dissemination of research findings; and appropriate use of research findings. Prerequisite: Consent of instructor. LEC.

**DIET 836. Biochemical, Physiological, and Genetic Aspects of Human Nutrition. 3 Hours.**
The topics covered will examine the integration of biochemistry, physiology, genetics, and nutrition. Emphasis will be placed on developing an understanding of how the combination cellular structure and function is related to the metabolic needs of the cell and its response to the environment. The integrated approach will form a basis for evaluating nutritional needs in humans. Prerequisite: courses in nutrition, physiology, and biochemistry, or consent of instructor. LEC.

**DIET 838. Advanced Medical Nutrition Therapy. 3 Hours.**
This course will discuss the role of diet in disease including diet as a factor related to prevention of diseases or illness, diet as an etiologic agent in illness and diet as a treatment for disease. Medical nutrition therapy is the use of specific nutrition services to treat an illness, injury or condition and involves two phases: 1) assessment and 2) treatment, which includes diet therapy, counseling and/or the use of specialized nutrition supplements. LEC.

**DIET 839. Clinical Aspects of Nutrition Support. 3 Hours.**
The course content provides in depth study of specialized visceral and somatic nutrition assessment of the critically ill patient. Content includes extensive review of methods for determining energy expenditure and substrate utilization during specific disease states. Discussion of the aspects of feeding the critically ill patient including timing, enteral and parenteral feeding methodology, specialized medical foods, equipment requirements, feeding complications and prevention, and pharmacological issues. Students will be expected to calculate formulas for both types feeding modalities and provide discussion of the evidence based guidelines for administration of these nutrition therapies. Prerequisite: minimum of 3 cr hours in Medical Nutrition Therapy. LEC.

**DIET 841. International Nutrition and World Hunger. 3 Hours.**
Advanced study of the magnitude, cause, and nature of hunger and undernutrition in low income countries; emphasis on programs, policies and planning directed toward alleviating hunger. LEC.

**DIET 842. United States Public Health Nutrition. 1-3 Hours.**
A study of US public health and nutrition concerns in diverse US populations, assessment of nutritional status in commonalities, health communication, nutrition policies and community based nutrition interventions. Exploration of the roles of dietitians, nutritionists, and others in developing and delivering nutrition policies and interventions in US communities. Prerequisite: Must be a student in the Graduate Certificate Dietetic Internship Program, the Dietetics and Nutrition Master of Science Program, or the Great Plains IDEA, or have the consent of the instructor. LEC.

**DIET 843. Nutrition Education in the Community. 3 Hours.**
Principles and practices of teaching individuals and groups to translate nutrition knowledge into action. Emphasis on research in and evaluation of nutrition education. LEC.

**DIET 844. Behavior Management Theory. 3 Hours.**
An in-depth analysis of the development of the behavioral basis of individual and group behavior in business, governmental, educational, and other organizations with emphasis on current research literature and applications. LEC.

**DIET 845. Nutritional Aspects of Oncology. 3 Hours.**
A course focusing on current research examining the role of nutrition in specific cancers. Topics include basic cancer biology, pathology and nutritional research methodology. Sources of information for cancer prevention programs and the application of translational research to clinical patient populations will be discussed. LEC.

**DIET 846. Nutrition and Wellness. 3 Hours.**
Course will address wellness promotion through nutrition. Nutritional risk and protective factors will be examined as they relate to public health and individual nutrition. LEC.
DIET 850. Operations Management and Analysis. 3 Hours.
The study of the role of operations systems in the provision of value for the customer. Operations systems design; capacity determination, resource requirements planning and control, theory of constraints, supply chain management, quality management and control and project management are discussed and analyzed. Prerequisite: Basic graduate statistics course LEC.

DIET 854. Non-Thesis Research. 1-3 Hours.
Directed study of special problems in nutrition or nutrition care. This course provides for the individual or group study of special problems. Through directed readings, investigations and projects, the student acquires information with reference to questions in dietetics and nutrition not covered in organized courses. This course fulfills the research requirements for the Non-Thesis Option. RSC.

DIET 862. Maternal and Child Nutrition. 3 Hours.
Critical examination of behavioral, physiological, and public health issues impacting dietary and nutritional factors that support normal growth and development. Course content focuses on the early stages of the life cycle: gestation, lactation, infancy, preschool, school age, and adolescence. Topics include the fetal programming hypothesis, growth and nutritional requirements, breast and formula feeding of infants, infant weaning, and eating behaviors that lead to normal growth, growth faltering, and pediatric obesity. Cross-listed with DN 862. Prerequisite: Registered Dietitian, or registry eligible dietitian. LEC.

DIET 865. Nutrition and Human Performance. 3 Hours.
This course is designed to develop an understanding of nutrition, based upon knowledge of the biochemical and physiological process and functions of specific nutrients in meeting nutritional requirements. Emphasis will be placed upon the relationship of optimal nutrition and physical efficiency and performance. LEC.

DIET 870. Nutrition Counseling and Education Methods. 3 Hours.
Nutrition education for groups and individuals in clinical and community settings. Includes discussion and experience in applying learning theory, assessing educational needs, stating goals and objectives, selecting learning activities, implementing and evaluating instruction, and documenting care provided. LEC.

DIET 875. Pediatric Clinical Nutrition. 3 Hours.
Examines physiological, biochemical and nutritional aspects of disease processes relevant to infants and children up to 18 years of age. Medical nutrition therapy for a variety of medicine conditions found in this population will be discussed including inborn errors of metabolism, food hypersensitivity, obesity, and diseases of the major organ systems. Cross-listed with DN 875. Prerequisite: Registered Dietitian or registry eligible dietitian. LEC.

DIET 876. Intervention for the Prevention & Management of Obesity. 3 Hours.
This course emphasizes obesity in a population group ranging from childhood to the adult. Course materials will examine the impact of obese conditions on disease development throughout the life cycle. The course will critically analyze current evidence focused on interventions used in the behavioral and clinical management of overweight and obese individuals in community and clinical settings. Prerequisite: Consent of instructor. LEC.

DIET 880. Dietary and Herbal Supplements. 3 Hours.
Explore the safety and efficacy of botanical/herbal and dietary supplements in health applications including dietary supplementation in the prevention and treatment of chronic disease. Prerequisite: Human physiology is advisable. LEC.

DIET 881. Phytochemicals. 3 Hours.
The course is an overview on phytochemicals (non-nutritive biologically active compounds which may have health benefits) from fruits, vegetables, cereals and oilseeds. The course will include discussions of functional foods which are designer foods providing these compounds to the public. It will cover recent findings on chemistry, physiological functions, potential health implications of phytochemicals. LEC.

DIET 886. Advanced Nutrition: Nutrigenomics, Nutrigenetics and Advanced Lipid Metabolism in Human Nutrition. 3 Hours.
This course integrates topics related to current biochemical issues in nutritional science. The course will examine topics ranging from the cellular, molecular, and biochemical aspects of nutritional science to translational and applied research at the clinical and educational level. The goal is to emphasize the integrative and complex nature of human nutrition research ranging from basic science to clinical studies to translational and applied studies. LEC.

DIET 887. Nutrition and Immunology. 3 Hours.
This course examines the mechanisms underlying the modulation of immune responses by nutritional, naturally occurring and orally active food compounds. The role of nutritional status and changes in the life stages which impact immune response impacting disease initiation and progression. Contributions of the GI system and changes in life stages impacting immunity and their relationship to immune response will be discussed. LEC.

DIET 896. Micronutrients in Human Nutrition. 3 Hours.
Interrelationships of micronutrients in terms of biochemistry, physiology, genetics, and nutrition. Emphasis will be placed on developing an understanding of how the coordination of structure and function is related to the metabolic needs of the cell and its response to the environment. This integrated approach will form the basis for evaluating the micronutrient needs of humans in both normal and altered metabolic states. LEC.

DIET 899. Thesis. 1-6 Hours.
Scholarly essay based research, written under the guidance of the student’s adviser. Credit given upon meeting thesis requirements for the master’s program. THE.

Courses

An overview of the nutritional therapies used for various disease disorders. The course emphasizes the nutritional care and treatment related to state of the art practice. LEC.

DN 670. Applied Normal Nutrition. 3 Hours.
Applied study of the relationship of normal food and nutrition principles to health promotion in select stages of the lifecycle. LEC.

DN 671. Nutrition in Medical Science. 6 Hours.
Study of the science of medical nutrition therapy and evidence based practice in the nutritional management of disease during specific stages of the life cycle. Prerequisite: Consent of Instructor LEC.

DN 796. Social and Cultural Aspects of Dietetics and Nutrition. 2-4 Hours.
A study of the aspects of society, culture and personality related diet, food habits, and nutrition. The role of the community and its agencies will be considered. Includes field work. Prerequisite: Consent of instructor. LEC.
DN 800. Selected Topics in Clinical Dietetics. 1-6 Hours.
A learner-centered, self-paced study of topics in applied clinical dietetics. Independent modules are offered to address the science and art of nutritional care relating to specific issues to clinical dietetics. Topics will be grouped in various combinations to provide flexibility of choice. Students may enroll in one or more topics for a total of six credit hours. Prerequisite: By permission of instructor only. LEC.

DN 810. Nutrition Assessment. 3 Hours.
Methods and tools used in screening and assessment of nutritional status of individuals and population groups are studied. Assessment methodology includes dietary surveys, computerized dietary intake analysis, anthropometric measures, biochemical measures and clinical evaluations. Laboratory experiences are provided to allow students practice time for learning and applying assessment techniques. Prerequisite: Permission of instructor. LEC.

DN 817. Seminar in Dietetics & Nutrition I. 1 Hour.
Seminar designed to promote effectiveness of professional written and oral communication, increase knowledge of research, and review content information in selected topics in dietetics. LEC.

DN 818. Seminar in Dietetics & Nutrition II. 1 Hour.
To promote effectiveness of professional written and oral communication, to increase knowledge of research, and to review content information in selected areas in dietetics. SEM.

DN 819. Scientific Writing for the Nutritional Sciences. 1 Hour.
Research proposal preparation and/or scientific manuscript writing experience. This course will provide the student with an overview of the steps used in proposal writing and/or the steps in preparation of a scientific manuscript for publication. LEC.

DN 820. Nutrition Education Skills for School Teachers. 3 Hours.
This graduate level course will expand understanding of nutrition and healthy eating for classroom teachers and other professionals who work with children. The course has a special emphasis on child and adolescent nutrition and how to translate nutrition facts into classroom applications and school-based interventions. Course topics will include healthy food choices, nutrition guidelines, nutrients, energy balance and weight, child and adolescent nutrition, and nutrition education in the classroom, school-based nutrition interventions, and measuring outcomes of nutrition interventions. Prerequisite: Student must be classroom teacher or consent of instructor. LEC.

DN 822. Management Dietetics & Nutrition I. 2 Hours.
Managerial skills in health care quality improvement and food service are practiced. Students are typically enrolled in DN 827 Practicum supervised practice experiences associated with the dietetic internship. Prerequisite: Food service systems or commensurate practical experience. LEC.

DN 823. Management Dietetics & Nutrition II. 2 Hours.
Managerial style is related to food policy, financial benchmarking and applied nutrition practice. Students are typically enrolled in DN 827 Practicum supervised practice experiences associated with the dietetic internship. Prerequisite: Food service systems or commensurate practical experience. LEC.

DN 825. Medical Nutrition Therapy I. 3 Hours.
Course content introduces the student into the concepts of an intermediate study of nutritional therapy of disease. Course content includes evidence-based practice in prevention and nutritional management of diseases. Patient assessment and medical chart documentation are covered. Elements of pathology and biochemistry of the nutrition-related problems are integrated into course topics. This course is designed for students enrolled in the dietetic internship, but students from other departments may enroll with consent of instructor. Prerequisite: Undergraduate coursework in nutrition, diet therapy, biochemistry and physiology or consent of instructor. LEC.

DN 826. Medical Nutrition Therapy II. 3 Hours.
Course content includes current nutrition theory and evidence-based practice in prevention and treatment of disease. Advanced therapies and patient management in nutrition support will be discussed. Course topics include pediatric nutrition, obesity, cardiovascular disease, diabetes, cancer, renal disease, and gastrointestinal diseases. Elements of pathology and biochemistry of the nutrition-related problems are integrated into course topics. This course is designed for students enrolled in the dietetic internship, but students from other departments may enroll with consent of instructor. Prerequisite: Undergraduate coursework in nutrition, diet therapy, biochemistry and physiology; DN 825; or consent of instructor. LEC.

DN 827. Practicum in Dietetics and Nutrition. 1-10 Hours.
Supervised practice experience for graduate level students to fulfill the requirements for the Dietetic Internship. Experiences take place in hospitals, clinics, community health care agencies, and other practice settings in which dietetics and nutrition services are provided. Prerequisite: Admission to the graduate program, permission of dietetic internship director or course instructor. LEC.

DN 828. Clinical Education in Dietetics. 2-3 Hours.
A study of teaching methods appropriate for use in a clinical setting. Emphasis on development of instructional objectives, learning situations, and methods of evaluations to be used in clinical teaching in dietetics. Prerequisite: Consent of instructor. LEC.

DN 829. Nutrition and Aging. 3 Hours.
An overview of nutrition and the aging process. Physiological, psychological, and sociological aspects of aging, theories of aging, internal and external factors related to nutrient intake, and nutrient needs will be considered. LEC.

DN 830. Food Technology. 2-3 Hours.
Consideration of current food processing methods and the factors affecting the palatability and nutritive values of human foods. Course includes pertinent information regarding the protection of the food supply. LEC.

DN 834. Methods of Research in Nutrition. 3 Hours.
A study of basic research terminology and designs commonly used in nutrition research. Topics include: research on animals, tissue culture and human subjects; qualitative, quantitative and outcomes research; ethical issues in research; dissemination of research findings; and appropriate use of research findings. Prerequisite: Consent of instructor. Same as DIET 834. LEC.
DN 836. Biochemical, Physiological, and Genetic Aspects of Human Nutrition. 3 Hours.
The topics covered will examine the integration of biochemistry, physiology, genetics, and nutrition. Emphasis will be placed on developing an understanding of how the combination cellular structure and function is related to the metabolic needs of the cell and its response to the environment. The integrated approach will form a basis for evaluating nutritional needs in humans. Prerequisite: courses in nutrition, physiology, and biochemistry, or consent of instructor. Same as DIET 836. LEC.

DN 838. Advanced Medical Nutrition Therapy. 3 Hours.
This course evaluates current issues in medical nutrition therapy. Course content includes evidence based analysis, the role of diet in disease management including factors related to disease pathophysiology, nutritional assessment and medical nutrition management of specific disease states. Prerequisite: undergraduate medical nutrition therapy, biochemistry, physiology, or consent of the instructor. Same as DIET 838. LEC.

DN 839. Clinical Aspects of Nutrition Support. 3 Hours.
Specialized nutrition assessment and support. Review of energy expenditure and substrate utilization in specific disease states. Current methods for the initiation and management of enteral and parenteral nutrition therapy including access, metabolic and mechanical complications. Evaluation nutrition support methodology in selected disease states. LEC.

DN 840. Advanced Topics in Nutrition. 1-2 Hours.
Reading and preparation of a paper and/or oral presentation on a selected subject in nutrition. Prerequisite: Consent of instructor. LEC.

DN 841. International Nutrition. 1-3 Hours.
A study of global public health and nutrition concerns in various nations, assessment of nutritional status of diverse populations, international health and nutrition organizations, policies, and interventions. We explore the roles of dietitians, nutritionists, and others in creating and implementing international public health and nutrition policies and interventions. To enroll in the course, you must be a student in the Graduate Certificate Dietetic Internship Program, the Dietetics and Nutrition Master of Science Program, or the Great Plains IDEA, or have the consent of the instructor. Cross-listed with DIET 841. LEC.

DN 842. United States Public Health Nutrition. 1-3 Hours.
A study of US public health and nutrition concerns in diverse US populations, assessment of nutritional status in commonalities, health communication, nutrition policies and community based nutrition interventions. Exploration of the roles of dietitians, nutritionists, and others in creating and delivering nutrition policies and interventions in US communities. Prerequisite: Must be a student in the Graduate Certificate Dietetic Internship Program, the Dietetics and Nutrition Master of Science Program, or the Great Plains IDEA, or have the consent of the instructor. LEC.

DN 854. Special Problems in Dietetics and Nutrition. 1-4 Hours.
Directed study of special problems in nutrition or nutrition care. This course provides for the individual or group study of special problems. Through directed readings, investigations, and projects, the student acquires information with reference to questions in dietetics and nutrition not covered in organized courses. LEC.

DN 857. Motivational Interviewing in Public Health Settings. 1 Hour.
The course is designed to introduce participants to Motivational Interviewing, its concepts, and to the subsequent skills required for helping people to change. This course will be cross-listed with PRVM 857. LEC.

DN 860. Collaboration Strategies in Health Care. 1 Hour.
Persuasion and negotiation techniques: skills to evaluate and promote collaboration and goal achievement in a multidisciplinary health care team; analysis of communication styles and strategies to achieve mutual beneficial outcomes. LEC.

DN 862. Maternal and Child Nutrition. 3 Hours.
Critical examination of behavioral, physiological, and public health issues impacting dietary and nutritional factors that support normal growth and development. Course content focuses on the early stages of the life cycle: gestation, lactation, infancy, preschool, school age and adolescence. Topics include the fetal programming hypothesis, growth and nutritional requirements, breast and formula feeding of infants, infant weaning, and eating behaviors that lead to normal growth, growth faltering, and pediatric obesity. Prerequisite: Consent of the instructor. LEC.

DN 865. Nutrition in Sports and Exercise. 3 Hours.
Exercise physiology and nutrient requirements in sports and exercise: macronutrient, micronutrient and fluid needs of athletes engaged in specific sports, pre/post exercise meals, gender specific requirements, role of ergogenic aids, eating disorders, and role of exercise in weight management and chronic disease. Prerequisite: Biochemistry and/or exercise physiology class or permission of the instructor. LEC.

DN 870. Health Behavior Counseling. 3 Hours.
Theoretical and applied issues in health behavior counseling. Students will learn the theories of behavior change and how to apply these to health care issues. Specific health behaviors (i.e., dietary changes, smoking cessation, exercise adherence) will be discussed in the context of chronic disease for children, adults, and the elderly. Effective methods of counseling patients and promoting changes on an individual and small group basis will be presented. LEC.

DN 875. Pediatric Clinical Nutrition. 3 Hours.
Examines physiological, biochemical and nutritional aspects of disease processes relevant to infants and children up to 18 years of age. Medical nutrition therapy for a variety of medicine conditions found in this population will be discussed including inborn errors of metabolism, food hypersensitivity, obesity, and diseases of the major organ systems. Prerequisite: DN 826: Applied Clinical Nutrition or equivalent or consent of instructor. LEC.

DN 876. Intervention for the Prevention & Management of Obesity. 3 Hours.
This course emphasizes obesity in a population group ranging from childhood to the adult. Course materials will examine the impact of obese conditions on disease development throughout the life cycle. The course will critically analyze current evidence focused on interventions used in the behavioral and clinical management of overweight and obese individuals in community and clinical settings. Prerequisite: Consent of instructor. Same as DIET 876. LEC.

DN 880. Dietary and Herbal Supplements. 2-3 Hours.
Explores the safety and efficacy of botanical/herbal and dietary supplements in health applications including dietary supplementation in the prevention and treatment of chronic disease. Prerequisite: Human physiology is advisable. LEC.
DN 881. Introduction to Dietetics and Integrative Medicine. 3 Hours.
Introduction to principles guiding integrative and functional Medical Nutrition Therapy; assessing, diagnosing, intervening, monitoring, and evaluating an individual client to restore function; focusing on the unique nutritional imbalances characteristic of chronic disease pathophysiology; supporting individuals with persistent symptoms; preventing chronic disease. Prerequisite: Introductory genetics, medical nutrition therapy, or consent of instructor. LEC.

DN 882. A Nutrition Approach to Inflammation and Immune Regulation. 3 Hours.
Inflammation and immune system dysregulation is common in chronic disease. The course presents the integrative nutrition approach to identify the underlying causes of inflammatory and immune-related conditions and associated nutritional influences; applies individualized nutritional interventions, as powerful modulators of the pathophysiology of inflammatory and immune responses. Prerequisite: Medical nutrition therapy, genetics or consent of instructor. LEC.

DN 884. Diet, Physical Activity & Cancer. 3 Hours.

DN 885. Nutritional Biochemistry. 3 Hours.
Course content facilitates the understanding of advanced biochemical principles applied to human nutrition. Topics include protein structure, bioenergetics, enzyme function, nutrient digestion, absorption and metabolism, metabolic regulation and intermediary metabolism, cellular signaling, and genomics encompassing nucleotide metabolism, gene expression and gene regulation. Prerequisite: Undergraduate biochemistry or consent of instructor LEC.

DN 890. Graduate Research. 1-4 Hours.
Individual investigation of special problems in dietetics and nutrition or hospital dietary administration approved by the student’s advisor or advisory committee. Investigation involves original research. RSH.

DN 895. Advanced Macronutrients and Integrated Metabolism. 3 Hours.
Energy containing macronutrients and fiber presented from the perspective of their importance in human nutrition. Structural properties, digestion, absorption and metabolism are emphasized. Fuel utilization in response to food intake and exercise, cellular and whole-animal energetic and energy balance integrate metabolism. Students take an active role in presenting and discussing and exhibit advanced skills in analysis and presentation. Prerequisite: BCHM 702 or Equivalent. LEC.

DN 896. Advanced Macronutrients and Integrated Metabolism. 3 Hours.
Vitamins and minerals presented from the perspective of their requirements as nutrients for normal human physiological functions with emphasis on their underlying roles in structure, function and metabolism. Students take an active role in selecting, presenting and discussing recent published research and to exhibit advanced skills in analysis and presentation. Prerequisites BCHM 702 or equivalent. LEC.

DN 897. Micronutrient Research in Human Nutrition. 1 Hour.
This course requires students to design a research study on a vitamin or mineral. Students submit a written proposal and present it orally and defend the proposal in class. Students will be evaluated on the basis of plausibility, feasibility and originality of the proposed research. Co-requisite DN 896. Prerequisite: Consent of Instructor. LEC.

DN 899. Thesis. 1-6 Hours.
Scholarly essay based on research, written under the guidance of the student's advisor. Credit given upon meeting thesis requirements for the master's degree. Prerequisite: Consent of advisor. THE.

DN 900. Techniques in Nutrition Research. 3 Hours.
A series of seven laboratory modules emphasizing quantitative methods and experimental analysis. The series of modules will be team taught by departmental faculty. Each module requires data collection, data analysis, and written interpretation or report. Instrumentation, dietary assessment software utilization and cellular microtechniques will be emphasized. Students will be responsible for learning one technique practiced in an outside laboratory setting. Student will rotate between the module sequence based on the number of students enrolled in the class. Prerequisite: DN 895 and DN 896 or permission of instructor of record. LEC.

DN 901. Graduate Seminar in Nutrition. 1 Hour.
Advanced course examining current research topics in nutrition. Extensive student and faculty interaction is emphasized utilizing lectures, class discussion of selected scientific readings and oral presentations. Prerequisite: Admission to PhD program in Dietetics and Nutrition or permission of instructor. LEC.

DN 980. Nutrigenomics and Nutrigenetics in Health and Disease. 3 Hours.
Nuclear receptors and their mechanisms of action, nutritional control of gene expression and functional genomic studies with relationships to nutrient intake and polymorphisms. Prerequisite: DN 836, DN 895, DN 896 or permission of instructor. LEC.

DN 990. Doctoral Research. 1-9 Hours.
Original and independent investigation approved by and conducted under the supervision of the student’s advisor or advisory committee. This course is in partial fulfillment of the requirements for the Ph.D. degree. Prerequisite: Corequisite: Restricted to Dietetics Nutrition Ph.D. candidates, or consent of DN advisor. Students must have completed the qualifying exam. LEC.

DN 999. Dissertation. 1-6 Hours.
Preparation of the written dissertation based upon original research and in partial fulfillment of the requirements for the Ph.D. degree. Prerequisite: DN 990 or consent of advisor. LEC.