NUTRITION (NUTR)

NUTR 104. ORIENTATION TO THE NUTRITION MAJOR. (1 Credit)
 Discuss and explore the academic and professional requirements for successful entry into professional careers in dietetics, foodservice systems management, and human nutrition sciences majors. Identify professional resources, career opportunities, markets and trends in these OSU Nutrition major options. Graded P/N.

NUTR 199. SPECIAL TOPICS. (1-16 Credits)
This course is repeatable for 16 credits.

NUTR 216. *FOOD IN NON-WESTERN CULTURE. (3 Credits)
Cultural determinants influencing food habits of humans. Interrelation of eating patterns and socio-cultural, ecological, psychological and economic factors in cross-cultural settings. Roles of men and women in food provision. Lec/rec. (Bacc Core Course)
Attributes: CPCD – Core, Pers, Cult Diversity

NUTR 225. GENERAL HUMAN NUTRITION. (3 Credits)
The relationship of food, its nutrients and other components to the promotion of health and fitness with emphasis on the young adult. Current health concerns on a national and international level. This course is for non-majors; NES majors and those in the health sciences should take NUTR 240.

NUTR 235. SCIENCE OF FOODS. (5 Credits)
Composition, functional properties, and structure of foods, including modified ingredients. Principles underlying preparation of food products of standard quality. Lec/lab.
Prerequisites: CH 123 with C- or better or CH 223 with C- or better or ((CH 263 with C- or better or CH 263H with C- or better or CH 273 with C- or better) and (CH 233 [C-] or CH 233H [C-]))

NUTR 240. HUMAN NUTRITION. (3 Credits)
An introductory nutrition course for exercise science, nutrition, dietetics, food science, and health science majors who have taken general chemistry. Concepts of nutrient metabolism and utilization, nutrient deficiencies and toxicities and their relationship to disease prevention and treatment.
Prerequisites: (CH 121 with C- or better or CH 224H with C- or better or (CH 221 with C- or better or CH 231 with C- or better or CH 231H with C- or better))

NUTR 241. APPLICATIONS IN HUMAN NUTRITION. (1 Credit)
Application of nutrition theory from NUTR 240 using a dietary project and hands-on recitation activities. A key focus of the course will be on applying nutrition theory. Rec.
Prerequisites: NUTR 240 (may be taken concurrently) with C- or better

NUTR 299. SPECIAL TOPICS. (1-16 Credits)
This course is repeatable for 16 credits.

NUTR 306. PROJECTS. (1-16 Credits)
This course is repeatable for 36 credits.

NUTR 307. SEMINAR. (1-16 Credits)
Graded P/N.
This course is repeatable for 16 credits.

NUTR 311. FOODSERVICE PRODUCTION AND PURCHASING. (4 Credits)
Food production, purchasing, facility and materials management in foodservice operations. Quantity production styles, safety and sanitation, service methods and equipment. Lec/lab/rec.
Prerequisites: NUTR 235 with C- or better

NUTR 312. *ISSUES IN NUTRITION AND HEALTH. (3 Credits)
Impact of nutrition as one component of complex environmental, behavioral, social, and genetic factors significant to health promotion. Apply scientific knowledge to current health issues of changing dietary patterns, technological development in food products and nutrition controversies. Recognize economic and public policy implications. Lec/rec. (Bacc Core Course)
Attributes: CSST – Core, Synthesis, Science/Technology/Society
Prerequisites: NUTR 225 with C- or better or NUTR 240 with C- or better
Recommended: Completion of science requirement in Bacc Core

NUTR 319. PROMOTING FOOD AND NUTRITION. (3 Credits)
Strategies in promoting products, services or ideas; negotiating, advertising, public policy, consumer service, social marketing, market research, trends and strategies. Lec/lab.
Prerequisites: NUTR 240 with C- or better and NUTR 241 [C-]

NUTR 325. NUTRITION THROUGH THE LIFE CYCLE. (3 Credits)
Nutritional needs and concerns in pregnancy and lactation, infancy, childhood, adolescence, adult and later years.
Prerequisites: (NUTR 240 with C- or better or NUTR 225 with C- or better) and NUTR 241 [C-]
Recommended: Junior standing

NUTR 341. NUTRITION FOR EXERCISE. (3 Credits)
Review the interrelationship between nutrition and exercise, including macronutrient, micronutrient and fluid needs for active individuals.
CROSSLISTED as EXSS 341, KIN 341.
Prerequisites: (KIN 324 with C- or better or EXSS 324 with C- or better) and NUTR 240 [C-]

NUTR 399. SPECIAL TOPICS. (1-16 Credits)
This course is repeatable for 16 credits.

NUTR 401. RESEARCH. (1-16 Credits)
This course is repeatable for 16 credits.

NUTR 403. THESIS. (1-16 Credits)
Graded P/N.
This course is repeatable for 16 credits.

NUTR 405. READING AND CONFERENCE. (1-16 Credits)
Graded P/N.
This course is repeatable for 16 credits.

NUTR 406. SPECIAL PROBLEMS; PROJECTS. (1-16 Credits)
This course is repeatable for 16 credits.

NUTR 407. SEMINAR. (1-16 Credits)
Graded P/N.
This course is repeatable for 16 credits.

NUTR 408. WORKSHOP. (1-16 Credits)
Graded P/N.
This course is repeatable for 16 credits.

NUTR 409. PRACTICUM. (1-16 Credits)
This course is repeatable for 16 credits.

NUTR 410. FIELD EXPERIENCE. (1-15 Credits)
Supervised work experience with professional-level responsibilities in community agency or business firm. Supplementary conferences, readings, reports. Supervised by agency/firm and instructor. For advanced students. Applications made and approved term preceding enrollment. Graded P/N.
This course is repeatable for 50 credits.
NUTR 416. CULTURAL ASPECTS OF FOODS. (3 Credits)
Regional, ethnic, and religious influences on food patterns; worldwide
Brain social effects on food practices. Laboratory experience with foods from several
cultures. Lec/lab. (Writing Intensive Course)
Attributes: CWIC – Core, Skills, WIC
Prerequisites: NUTR 235 with C- or better

NUTR 417. HUMAN NUTRITION SCIENCE. (4 Credits)
Application of biochemistry and physiology to nutrition of the individual.
Prerequisites: BB 350 with C- or better
Recommended: One physiology course

NUTR 423. COMMUNITY NUTRITION. (4 Credits)
Meeting nutritional needs in community settings; nutritional status of
individuals and groups; programs of public and private agencies and
industry; intervention techniques. Roles of community nutritionist.
Prerequisites: NUTR 325 with C- or better

NUTR 430. MEDICAL NUTRITION THERAPY I. (4 Credits)
Principles and practices related to implementation and documentation
of the nutrition care process in dietetics. Diet-related conditions are
addressed during the three-course sequence using lecture, case studies
and assessment recitation sessions. Lec/lab/rec.
Prerequisites: (BB 350 with C- or better or BB 450 with C- or better and
BB 451 [C]) and (BI 233 [C-] or BI 332 [C-] and (BI 242 [C-] or BI 342
[C-]) and (BI 233 [C-] or BI 333 [C-]) and (BI 243 [C-] or BI 343 [C-]) and
NUTR 417 (may be taken concurrently) [C-] and NUTR 439 [C-]

NUTR 431. MEDICAL NUTRITION THERAPY 2. (4 Credits)
Principles and practices related to implementation and documentation
of the nutrition care process in dietetics. Diet-related conditions are
addressed during the three-course sequence using lecture, case studies
and assessment recitation sessions.
Prerequisites: NUTR 430 with C- or better

NUTR 432. MEDICAL NUTRITION THERAPY 3. (3 Credits)
Principles and practices related to implementation and documentation
of the nutrition care process in dietetics. Diet-related conditions are
addressed during the three-course sequence using lecture, case studies
and assessment recitation sessions.
Prerequisites: NUTR 431 with C- or better

NUTR 439. COMMUNICATIONS IN DIETETICS. (3 Credits)
Theory and practice in food and nutrition communications in dietetics.
Experience in nutritional counseling and interviewing, employee training
and nutritional education materials development, public speaking, and
media presentation strategies. (Writing Intensive Course)
Attributes: CWIC – Core, Skills, WIC
Prerequisites: NUTR 325 with C- or better

NUTR 446. MANAGING FOOD AND NUTRITION SERVICES. (4 Credits)
Overview of organizational structure, functions of managers in food and
nutrition service organizations: human and financial resources, regulatory
influences, health care organizations, current issues in operations. Lec/re-
c
Prerequisites: NUTR 311 with C- or better

NUTR 447. MANAGEMENT OF FOOD SYSTEMS LABORATORY. (3 Credits)
Application of theory in managing a university food service as part of a
student team: planning, production, projecting resource needs, evaluation
of outcomes and financial goals.
Recommended: NUTR 446 or NUTR 546

NUTR 499. SPECIAL TOPICS IN DIETETICS. (2-6 Credits)
Current issues, trends, and topics in nutrition and dietetics. May be
repeated for credit when topic varies.
This course is repeatable for 12 credits.

NUTR 501. RESEARCH. (1-16 Credits)
Graded P/N.
This course is repeatable for 16 credits.

NUTR 502. INDEPENDENT STUDY. (1-16 Credits)
Graded P/N.
This course is repeatable for 16 credits.

NUTR 503. THESIS. (1-16 Credits)
Graded P/N.
This course is repeatable for 999 credits.

NUTR 505. READING AND CONFERENCE. (1-16 Credits)
Graded P/N.
This course is repeatable for 16 credits.

NUTR 506. SPECIAL PROBLEMS; PROJECTS. (1-16 Credits)
Graded P/N.
This course is repeatable for 16 credits.

NUTR 507. SEMINAR. (1-16 Credits)
1 credit graded P/N.
This course is repeatable for 16 credits.

NUTR 508. WORKSHOP. (1-16 Credits)
Graded P/N.
This course is repeatable for 16 credits.

NUTR 509. PRACTICUM. (1-16 Credits)
Graded P/N.
This course is repeatable for 16 credits.

NUTR 510. FIELD EXPERIENCE: INTERNSHIP. (1-16 Credits)
Supervised work experience with professional-level responsibilities
in community agency or business firm. Supplementary conferences,
readings, reports. Supervised by agency/firm and instructor. Limited to
students admitted to degree program. Application made and approved in
the term preceding enrollment. No more than 6 credits may be applied to
a master's degree program.
This course is repeatable for 6 credits.

NUTR 514. HEALTH BENEFITS OF FUNCTIONAL FOODS, NUTRACEUTICALS, DIETARY
SUPPLEMENTS. (3 Credits)
Functional foods, nutraceuticals and dietary supplements represent
a rapidly expanding segment of domestic and international markets.
This course will overview the principles and procedures necessary to
evaluate and market these products. The chemistry and mechanisms
of major nutraceutical ingredient categories and current scientific
information supporting their biochemical and physiological efficacy will
be addressed. Special dietary products, such as medical, weight control,
sport, and herbal supplements, will be addressed. Regulatory aspects of
labeling and structure-function claims will be covered. CROSSLISTED as
FST 514.
Equivalent to: FST 514
Recommended: BB 350 and CH 332

NUTR 516. CULTURAL ASPECTS OF FOODS. (3 Credits)
Regional, ethnic, and religious influences on food patterns; worldwide
trends in food practices. Laboratory experience with foods from several
cultures. Lec/lab.
Recommended: NUTR 235
NUTR 517. HUMAN NUTRITION SCIENCE. (4 Credits)
Application of biochemistry and physiology to nutrition of the individual.
Recommended: BB 350 and one physiology course

NUTR 518. HUMAN NUTRITION SCIENCE. (4 Credits)
Application of biochemistry and physiology to nutrition of the individual.
Prerequisites: NUTR 517 with C or better
Recommended: biochemistry, physiology.

NUTR 523. COMMUNITY NUTRITION. (4 Credits)
Meeting nutritional needs in community settings; nutritional status of individuals and groups; programs of public and private agencies and industry; intervention techniques. Roles of community nutritionist.
Recommended: NUTR 325

NUTR 525. ORGANIC FOOD AND HEALTH: EVIDENCE AND CONSUMER PERCEPTIONS. (3 Credits)
Overview of organic food including an understanding of the definition, certifications and labeling; basic production comparisons with conventional foods, evidence for comparisons between organic and conventionally produced foods; consumer attitudes and perceptions regarding organic foods.

NUTR 530. MEDICAL NUTRITION THERAPY I. (4 Credits)
Principles and practices related to implementation and documentation of the nutrition care process in dietetics. Diet-related conditions are addressed during the three-course sequence using lecture, case studies and assessment recitation sessions.
Recommended: (BB350 or BB450 and BB 451)) and (BI 232 or BI 332) and (BI 242 or BI 342) and (BI 233 or BI 333) and (BI 243 or BI 343) and NUTR 439 and completion or concurrent enrollment in NUTR 417

NUTR 531. MEDICAL NUTRITION THERAPY 2. (4 Credits)
Principles and practices related to implementation and documentation of the nutrition care process in dietetics. Diet-related conditions are addressed during the three-course sequence using lecture, case studies and assessment recitation sessions.
Recommended: NUTR 430

NUTR 532. MEDICAL NUTRITION THERAPY 3. (3 Credits)
Principles and practices related to implementation and documentation of the nutrition care process in dietetics. Diet-related conditions addressed during the three-course sequence using lecture, case studies and assessment recitation sessions.
Recommended: NUTR 431

NUTR 535. NUTRITION AND EXERCISE: MACRONUTRIENTS AND ENERGY METABOLISM. (3 Credits)
Current research examining the interrelationship of macronutrients and exercise and energy balance will be reviewed, including their roles in health, disease prevention and exercise performance.
Recommended: NUTR 517 or KIN 533

NUTR 539. COMMUNICATIONS IN DIETETICS. (3 Credits)
Theory and practice of food and nutrition communications in dietetics. Experience in nutritional counseling and interviewing, employee training and nutritional education materials development, public speaking, and media presentation strategies.
Recommended: NUTR 325

NUTR 546. FOODSERVICE ORGANIZATIONS. (3 Credits)
Overview of organizational structure, functions of managers in foodservice organizations: human resources, regulatory influences, health care organizations, current issues in operations. Lec/rec.
Recommended: NUTR 311 and NUTR 445

NUTR 550. NUTRITIONAL STATUS. (4 Credits)
Research studies with emphasis on estimation of nutrient intake and assessment of nutritional status, including biochemical, clinical, epidemiological and anthropometric measures. Interpretation of status indicators.
Recommended: NUTR 418 or NUTR 518

NUTR 552. FOOD AND NUTRITION PROGRAM MANAGEMENT AND EVALUATION. (4 Credits)
Introduction to the evaluation of outcomes and impacts of food/nutrition-related systems, performance, interventions, programs and/or policies. Application of methods used to appraise problems or activities, as well to conceptualize, create, implement and administer evaluations in order to make decisions regarding their outcomes, impacts, efficiency and cost effectiveness. A case study approach across a range of food and nutrition-related public, government and private organizations will introduce the breadth of approaches in such evaluations.

NUTR 553. DIETARY BEHAVIOR AND COUNSELING. (4 Credits)
Strategies for navigating dietary behavior using collaborative, patient centered, goal-oriented approaches. Introduces the theoretical framework around dietary behavior and motivational interviewing with methods regarding the language of change and creating client/patient interest in change. Guided practice and focus on development of skills.

NUTR 599. SPECIAL TOPICS IN NUTRITION. (3-6 Credits)
Current issues, trends, and topics in nutrition and health. May be repeated for credit when topic varies.
This course is repeatable for 18 credits.

NUTR 601. RESEARCH. (1-16 Credits)
This course is repeatable for 16 credits.

NUTR 602. INDEPENDENT STUDY. (1-16 Credits)
Graded P/N.
This course is repeatable for 16 credits.

NUTR 603. THESIS. (1-16 Credits)
Graded P/N.
This course is repeatable for 999 credits.

NUTR 605. READING AND CONFERENCE. (1-16 Credits)
Graded P/N.
This course is repeatable for 16 credits.

NUTR 607. SEMINAR. (1-16 Credits)
Graded P/N.
This course is repeatable for 16 credits.

NUTR 610. INTERNSHIP. (1-16 Credits)
Graded P/N.
This course is repeatable for 16 credits.

NUTR 617. ADVANCED MACRONUTRIENT METABOLISM. (3 Credits)
Focuses on human macronutrient metabolism. Macronutrient topics include water, carbohydrate, lipid, amino acid/protein, lipid and carbohydrate and energy metabolism. Emphasis is placed on the integration of metabolism at the molecular, biochemical and physiological level. Moreover, the class examines contemporary issues relevant to macronutrient metabolism and human disease. Offered even years in spring term.
Recommended: NUTR 418 or NUTR 518
NUTR 618. ADVANCED MICRONUTRIENT METABOLISM. (3 Credits)
Focus is on human micronutrient metabolism. Topics include micronutrients (vitamins and minerals), phytochemicals and mammalian metabolism. Emphasis will be placed on the integration of micronutrient/phytochemical metabolism at the molecular, biochemical and physiological level. Moreover, the class examines contemporary issues relevant to micronutrient/phytochemical metabolism and human disease. 
**Recommended:** NUTR 418 or NUTR 518 and basic knowledge of biochemistry and physiology

NUTR 699. SPECIAL TOPICS IN NUTRITION RESEARCH. (3-16 Credits)
Current issues, trends, and topics in nutrition research. May be repeated for credit when topic varies.
*This course is repeatable for 16 credits.*