

School of Human Environmental Sciences (HESC)

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School of Human Environmental Sciences Website (<http://catalog.uark.edu/undergraduatecatalog/collegesandschools/dalebumperscollegeofagriculturalfoodandlifesciences/schoolofhumanenvironmentalscienceshesc/%20http://hesc.uark.edu>)

The School of Human Environmental Sciences at the University of Arkansas prepares students for a wide variety of professional careers in education, industry, business, government, and community services. The school is concerned with improving the quality of life for individuals and families as they exist and function in society. Human environmental sciences draw knowledge from research, from the physical, biological, and social sciences, and from arts and humanities. It relates this knowledge to an understanding of individuals' and families' needs and goals for food, clothing, shelter, management of resources, and human development and relationships. The School of Human Environmental Sciences has made a substantial contribution to the development of individuals and families through undergraduate and graduate preparation of human environmental scientists and through research in human nutrition, foods, human development, family sciences, apparel and textiles.

Five majors are offered in the School of Human Environmental Sciences:

- Apparel Merchandising and Product Development (<http://catalog.uark.edu/undergraduatecatalog/collegesandschools/dalebumperscollegeofagriculturalfoodandlifesciences/schoolofhumanenvironmentalscienceshesc/apparelmerchandisingandproductdevelopmentampd>)
- Birth through Kindergarten (<http://catalog.uark.edu/undergraduatecatalog/collegesandschools/dalebumperscollegeofagriculturalfoodandlifesciences/schoolofhumanenvironmentalscienceshesc/birth-through-kindergarten-brkd>)
- General Human Environmental Sciences (<http://catalog.uark.edu/undergraduatecatalog/collegesandschools/dalebumperscollegeofagriculturalfoodandlifesciences/schoolofhumanenvironmentalscienceshesc/generalhumanenvironmentalsciencesghes>)
- Hospitality Management (<http://catalog.uark.edu/undergraduatecatalog/collegesandschools/dalebumperscollegeofagriculturalfoodandlifesciences/schoolofhumanenvironmentalscienceshesc/hospitalitymanagementhosp>)
- Human Development and Family Sciences (<http://catalog.uark.edu/undergraduatecatalog/collegesandschools/dalebumperscollegeofagriculturalfoodandlifesciences/schoolofhumanenvironmentalscienceshesc/humandevlopmentandfamilyscienceshdfs>)

- Human Nutrition and Dietetics (<http://catalog.uark.edu/undergraduatecatalog/collegesandschools/dalebumperscollegeofagriculturalfoodandlifesciences/schoolofhumanenvironmentalscienceshesc/humannutritionanddietetics>)

The five majors of the B.S.H.E.S. degree have been accredited by the Council for Professional Development of the American Association of Family and Consumer Sciences.

Faculty

- Apple, Laurie Marie McAlister**, Ph.D. (Oklahoma State University), M.S., B.S. (University of Arkansas), Associate Professor, 2000.
- Atiles, Julia**, Ph.D. (Virginia Polytechnic Institute and State University), M.S. (Florida State University), B.S. (Virginia Polytechnic Institute and State University), Instructor, 2016.
- Bailey, Mechelle**, M.S. (University of Tennessee), B.S. (University of Arkansas), Clinical Instructor, 2012.
- Balasubramanian, Mahendran**, Ph.D. (Oklahoma State University), M.S. (Auburn University), B.Tech. (Anna University), Assistant Professor, 2017.
- Becnel, Jennifer N.**, Ph.D. (Arizona State University), M.A. (University of California-San Francisco). B.A. (San Diego State University), Assistant Professor, 2014.
- Cheremie, Lance M.**, M.S. (University of Arkansas), B.S. (Nicholls State University), Instructor, 2002.
- Cho, Eunjoo**, Ph.D. (Iowa State University), M.S., B.S. (Hanyang University, Seoul), Assistant Professor, 2013.
- Elkins, Cynthia**, M.S., B.S. (University of Arkansas), Instructor, 2015.
- Fuller, Serena M.**, Ph.D. (University of California, Davis), Associate Professor, 2014.
- Garrison, Mary Elizabeth**, Ph.D., M.S. (Iowa State University), B.S. (Benedictine College), Professor, 2014.
- Hamm, Cora**, M.S. (New York University), Instructor, 2016.
- Harding, Lorna**, M.S. (University of Alberta, Canada), B.A. (University of Western Ontario, Canada), Instructor, 2004.
- Herold, Laura K.**, Ph.D., M.A. (University of Michigan), B.A. (Oberlin College), Clinical Assistant Professor, 2015.
- Hill, Laura**, Ph.D., M.S. (University of Arkansas), B.S. (John Brown University), Instructor, 2017.
- Hubert, Stephanie K.**, M.S. (University of Arkansas), B.S. (Kansas State University), Instructor, 2015.
- Killian, Timothy Scott**, Ph.D. (University of Missouri-Columbia), M.A. (Wheaton College), B.A. (Central Bible College), Associate Professor, 2001.
- Kim, Jae Kyeom**, Ph.D. (University of Minnesota), M.S., B.S. (Korea University), Assistant Professor, 2016.
- Ma, Weiyi**, Ph.D, M.A. (University of Delaware), B.A. (China West Normal University), Assistant Professor, 2017.
- McNally, Shelley Ann**, Ph.D. (University of Toledo), M.S., B.S. (Ohio University), Clinical Assistant Professor, 2016.
- Moon, Zola**, Ph.D., M.A. (University of Arkansas), B.A. (Hendrix College), Clinical Associate Professor, 2001.
- Mosley, Jacquelyn Dee**, Ph.D. (Texas Tech University), M.S. (Arizona State University), B.A. (University of Northern Iowa), Associate Professor, 2010.
- Moxley, Shari Coleman**, Ph.D. (University of North Carolina), Instructor, 2013.
- O'Brien, Catherine**, Ph.D. (University of Illinois, Chicago), M.P.H. (San Diego State University), M.A. (University of California, San Diego), B.S.Ed. (University of Wisconsin, Madison), Instructor, 2016.
- Post, Rana**, M.B.A. (William Woods University), B.S. (University of Missouri, Columbia), Instructor, 2008.

Robertson, Lona, Ed.D. (Indiana University, Bloomington), M.S., B.S. (Florida State University), Professor, 2006.

Siahmakoun, Lobat, M.S. (University of Arkansas), B.S. (Missouri Southern State University), Instructor, 2015.

Smith, Kathy, Ed.D., M.S. (University of Arkansas), B.S. (The Ohio State University), Clinical Associate Professor, 1999.

Southward, Cheryl Leigh, Ph.D., M.S., B.S. (University of Tennessee), Associate Professor, 2008.

Traywick, La Vona, Ph.D. (University of Kentucky), Associate Professor, 2007.

Trudo, Sabrina P., Ph.D. (University of Washington), B.S. (Brigham Young University), Associate Professor, 2015.

Wang, Yao-Chin, Ph.D. (Oklahoma State University), M.B.A., B.Ec. (National Chung Cheng University), Assistant Professor, 2017.

Washburn, Lisa T., Ph.D. (University of Arkansas for Medical Sciences), Assistant Professor, 2001.

Way, Kelly Ann, Ph.D., M.S., B.S. (Oklahoma State University), Associate Professor, 2006.

Williams, Amanda, Ph.D., M.S., B.S. (Oklahoma State University), Assistant Professor, 2017.

Apparel Merchandising and Product Development Courses

AMPD 1013. Introduction to Clothing Concepts. 3 Hours.

Origin of dress, the evolution of fashion as an economic power, the sociological and psychological aspects of clothing in various cultures, aesthetics of dress, selection and consumption of clothing. Lecture 3 hours per week.

AMPD 1013H. Honors Introduction to Clothing Concepts. 3 Hours.

Origin of dress, the evolution of fashion as an economic power, the sociological and psychological aspects of clothing in various cultures, aesthetics of dress, selection and consumption of clothing. Lecture 3 hours per week. Prerequisite: Honors standing.

This course is equivalent to AMPD 1013.

AMPD 1023. Introduction to Apparel Production. 3 Hours.

Course focuses on basic principles of apparel production and analysis of garment components of mass produced apparel. Students utilize computer generated designs in the production process. Laboratory 6 hours per week. Prerequisite: HESC or AMPD students only.

AMPD 2013. Fashion, Buying and Promotion in a Global Market. 3 Hours.

Fashion components, marketing theories and practices as they specifically relate to apparel, home goods, and other design driven products in the global market. Focus on principles and techniques on how fashion marketers develop and apply marketing strategies that meet consumer needs at a profit. International buying and promotional aspects of the apparel industry are emphasized. Lecture 3 hours per week. Prerequisite: AMPD major and AMPD 1013.

AMPD 2013H. Honors Fashion, Buying and Promotion in a Global Market. 3 Hours.

Fashion components, marketing theories and practices as they specifically relate to apparel, home goods, and other design driven products in the global market. Focus on principles and techniques on how fashion marketers develop and apply marketing strategies that meet consumer needs at a profit. International buying and promotional aspects of the apparel industry are emphasized. Lecture 3 hours per week. Prerequisite: AMPD major, AMPD 1013 and honors standing.

This course is equivalent to AMPD 2013.

AMPD 2033. Computer Based Methods for Apparel. 3 Hours.

This course is designed to give students basic experience with CAD (computer aided design) apparel industry software in a computer laboratory environment. Prerequisite: AMPD majors only, AMPD 1013, AMPD 1023 and AGME 2903 or ISYS 1123 or equivalent.

AMPD 2053. Introduction to Textile Science. 3 Hours.

Textile fibers and fabrics, their structure, properties, manufacture, wearing qualities and methods of laundering, finishing, and dyeing. Artistic and economic selection of materials for clothing and household furnishings. Lecture 3 hours per week.

Prerequisite: HESC or AMPD students only.

AMPD 2063. Quality Assessment of Apparel. 3 Hours.

Study of apparel from the perspective of structure, aesthetics, cost and expected performance of the finished product. Lecture 2 hours per week, lab 2 hours per week. Prerequisite: AMPD 1023 and AMPD 2053.

AMPD 3003. Apparel Production. 3 Hours.

A study of product development and production through flat pattern manipulation and the related vocabulary necessary to communicate professionally within the industry.

Pre- or Corequisite: AMPD 2063.

AMPD 3033. Merchandising Math for the Apparel Industry. 3 Hours.

Exploration of activities associated with the procurement of fashion apparel. A fashion analysis is directed toward apparel demands and the creation of a fashion statement by the use of specific quantitative skills. Course follows fashion item from the designer to the store. Lecture 3 hours per week. Prerequisite: MATH 1203 or MATH 1204 or three credit hours of STAT and AMPD 2013.

AMPD 3043. Fashion Brand Management. 3 Hours.

This course focuses on the fundamental elements of brand, the concept of brand equity, brand relationships with consumers, and the implications of technologies on the branding process in the fashion industry. The course topics include branding basics, the concept of brand equity, brand image, brand positioning, brand communications, the role of emotional and sensory experiences in fashion branding, luxury fashion brands, sustainable fashion branding management, and technology driven branding. Prerequisite: AMPD 2013.

AMPD 3071. Apparel Merchandising and Product Development Pre-Internship. 1 Hour.

A study of job descriptions, responsibilities at the management level, structural operations, work procedures, job performance evaluations, job application, the resume, and portfolio development in preparation for AMPD 4082, AMPD Internship. Lecture 1 hour per week. Prerequisite: AMPD majors only.

AMPD 4011. History of Apparel Through Film to 1900. 1 Hour.

This course uses historic costume films to trace the evolution of clothing from ancient Egypt to the Twentieth Century. Emphasis is placed on societal aspects such as politics, religion, economy, technology, education, sports, class structure, and gender roles, and how they affect and change dress. Web-based course.

AMPD 4023. Merchandising Application for the Apparel Industry. 3 Hours.

Application of merchandising theory, principles and practices in a capstone class. An in depth study of innovative apparel business concepts as applied to manufacturers and retailers of apparel including apparel classification, seasonal cycles, stock emphasis, assortment strategies, target customers, and apparel trends. Includes an overview of marketing communication including advertising, personal selling, and sales promotion. Prerequisite: AMPD 3033 and AMPD 3043.

AMPD 4033L. Computer Aided Textile Design. 3 Hours.

This course is designed to give students advanced skills in textile design using industry based computer aided design (CAD) software. Lab 4 hours per week. Prerequisite: AMPD 2033 and AMPD 2053.

AMPD 4053. Historic and Contemporary Apparel. 3 Hours.

This course traces the evolution of clothing from ancient times to the twentieth century with emphasis upon Western civilization and includes the study of contemporary fashion as a social force including the origin, scope, theory, and history of the fashion business, the materials of fashion, the fashion producers, auxiliary fashion enterprises, designers, fashion leaders, and leading market. Cultural and economic factors affecting dress, adornment and customs associated dress will be stressed. The Lecture 3 hours per week. Prerequisite: Junior or senior standing or instructor consent.

AMPD 4063. Advanced Apparel Production. 3 Hours.

An advanced study of product development incorporating technology used in the industry for a career in fashion merchandising and/or product development in a computer laboratory environment. Laboratory 6 hours per week. Prerequisite: AMPD 2033, AMPD 2063 and AMPD 3003.

AMPD 4063H. Honors Advanced Apparel Production. 3 Hours.

An advanced study of product development incorporating technology used in the industry for a career in fashion merchandising and/or product development in a computer laboratory environment. Laboratory 6 hours per week. Prerequisite: AMPD 2033, AMPD 2063 and AMPD 3003 and honors candidacy. This course is equivalent to AMPD 4063.

AMPD 4082. Apparel Merchandising and Product Development Internship. 2 Hours.

A practical experience in a retail store or in a work situation related to the apparel industry to gain insight into the field of apparel merchandising and operations. Prerequisite: Junior standing and 2.50 cum GPA and AMPD 2013, AMPD 2033, AMPD 2063, AMPD 3003, AMPD 3033, AMPD 3043, AMPD 3071, COMM 1313 and instructor consent. May be repeated for up to 4 hours of degree credit.

AMPD 4093. Apparel Merchandise Planning and Inventory Control. 3 Hours.

Describes today's challenges for both apparel manufacturers and retailers in meeting the consumer's demands for the right products at the right prices - and at the right times. Follows the evolution of the merchandising function with emphasis on production efficiency, highlighting the philosophies of industry executives and the effective integration of the merchandising, store design, marketing, the apparel supply chain and manufacturing functions along the way. Prerequisite: AMPD 3033.

AMPD 4103. Evolution of Fashion and Society Through Television Media. 3 Hours.

This course uses television programming from its early beginnings in the 1930s through to the twenty-first century to trace major events, societal changes, and the associated evolution of fashion. The course examines television both as an innovator and diffuser of fashion trends.

AMPD 4111. History of Apparel Through Film from 1900 to Present. 1 Hour.

This course uses historic costume films to trace the evolution of clothing from 1900 to Present. Emphasis is placed on societal aspects such as politics, religion, economy, technology, education, sports, class structure, and gender roles, and how they affect and change dress. Web based course.

AMPD 4901. AMPD Pre-Study Tour. 1 Hour.

A study of specific regional and international fashion markets for apparel studies in preparation for AMPD 491V AMPD Study Tour. The course examines the design, production, distribution and retailing of fashion goods from couture fashion to mass markets. AMPD 4901 is content specific to each AMPD 491V study tour and must be repeated for each study tour destination. A grade of "C" or better is required to participate in AMPD 491V. Prerequisite: 2.0 minimum GPA. AMPD majors with minimum 30 hours, or consent. May be repeated for up to 4 hours of degree credit.

AMPD 4901H. Honors AMPD Pre-Study Tour. 1 Hour.

A study of specific regional and international fashion markets for apparel studies in preparation for AMPD 491V AMPD Study Tour. The course examines the design, production, distribution and retailing of fashion goods from couture fashion to mass markets. AMPD 4901 is content specific to each AMPD 491V study tour and must be repeated for each study tour destination. A grade of "C" or better is required to participate in AMPD 491V. Prerequisite: 2.0 minimum GPA. AMPD majors with minimum 30 hours, or consent. May be repeated for up to 4 hours of degree credit. This course is equivalent to AMPD 4901.

AMPD 491V. AMPD Study Tour. 2-6 Hour.

An on-site study of specific regional and international fashion markets for apparel merchandising and product development. Course further examines the design, production, distribution and retailing of fashion goods from couture fashion to mass markets as outlined in AMPD 4901. Course includes study trip; length based upon destination. Additional fees required. Course will also be offered each May and August Intersession. Prerequisite: AMPD 4901 (with a C or better), 2.0 min. GPA, AMPD major with min. 30 hours, and instructor consent. Corequisite: AMPD 4901 (with a C or better, if corequisite, must have C or better at time of trip), 2.0 min. GPA, AMPD major with min. 30 hours, and instructor consent. May be repeated for up to 24 hours of degree credit.

AMPD 491VH. Honors AMPD Study Tour. 2-6 Hour.

An on-site study of specific regional and international fashion markets for apparel merchandising and product development. Course further examines the design, production, distribution and retailing of fashion goods from couture fashion to mass markets as outlined in AMPD 4901. Course includes study trip; length based upon destination. Additional fees required. Course will also be offered each May and August Intersession. Prerequisite: AMPD 4901 (with a C or better), 2.0 min. GPA, AMPD major with min. 30 hours, and instructor consent. Corequisite: AMPD 4901 (with a C or better, if corequisite, must have C or better at time of trip), 2.0 min. GPA, AMPD major with min. 30 hours, and instructor consent. May be repeated for up to 24 hours of degree credit.

Hospitality Courses

HOSP 1301. Hospitality Pre-Internship. 1 Hour.

A study of job descriptions, responsibilities at the management level, structural operations, work procedures, job performance evaluations, job application, the resume and portfolio development in preparation for HOSP 4693 Hospitality Management Internship. Lecture 1 hour per week. Prerequisite: HOSP 1603 and sophomore standing.

HOSP 1603. Introduction to Hospitality Management. 3 Hours.

Study of the hospitality industry from a global perspective. Emphasizes an introduction to the different sectors of the hospitality industry: food service, lodging, travel & tourism, and marketing of the sectors. Exposes students to experienced practitioners who provide real life case studies and perspectives on management in the hospitality environment. Provides career development perspectives and instruction as well as management roles and techniques.

HOSP 2603. Purchasing and Cost Control. 3 Hours.

Food purchasing with emphasis on specifications. Relationship of food purchasing to available equipment. Receiving, storage, distribution, and inventory control. Meal quality control and costing. Food and nonfood materials, management of the purchasing process, and communication. Specification writing, menu analysis, and costing. Prerequisite: HESC or HNHI majors only.

HOSP 2611. Foodservice Sanitation. 1 Hour.

Principles and theory of food safety and sanitation in the hospitality and foodservice industries, focused on prevention of food borne illnesses and ensuring public health and consumer safety. Prerequisite: HNAD; FNAH or HOSP majors.

HOSP 2633. Lodging Property Management. 3 Hours.

Examines the organization, duties and administration of the hotel. Includes: the rooms division, convention/meeting spaces, and general business operations. Pre- or Corequisite: HOSP 1603.

HOSP 3601L. Culture and Cuisines of the World Practicum. 1 Hour.

Development of service management skills for the hospitality industry through preparation and service of food, staffing, professionalism, recipe standardization, menu planning, cost control, sanitation, safety, and overall quality assurance. Instruction for planning food flow from receiving to service of meals, including choosing proper equipment for the flow plan and service items. Laboratory 7 hrs per week. Pre- or Corequisite: HOSP 3603. Prerequisite: NUTR 1213, HOSP 2603, HOSP 2611, Junior standing and HOSP majors only.

HOSP 3603. Menu, Layout & Food Preparation. 3 Hours.

Preparation and service of food for large groups. Course includes recipe standardization, menu planning, cost control, sanitation, safety, and overall quality assurance. Instruction for planning food flow from receiving to service of meals, including choosing proper equipment for the flow plan and service items. Lecture 2 hours, laboratory 6 hours per week. Prerequisite: NUTR 1213 and HOSP 2603 and Junior standing.

HOSP 3623. Introduction to Meetings and Events Management. 3 Hours.

Focuses on the planning and management of meetings and events in the hospitality industry. Includes developing event goals and objectives, site planning and management, event set up, risk management, food and beverage planning and management, budgeting, working with event services vendors, and marketing and promotion of events and meetings. Prerequisite: HOSP 1603, HOSP 2603 and HOSP 2633.

HOSP 3653. Hospitality, Dietetic Management and Human Resources. 3 Hours.

Function and methods of management as related to the hospitality, nutrition and dietetic industries. Management principles, decision-making, organizations, interpersonal relationships, and production systems. Prerequisite: HOSP 1603 and junior standing.

HOSP 3673. Venue Management. 3 Hours.

This course will provide students with the information, skills, and tools necessary to help provide a safe environment, reduce liability, and guide individual and group behavior at events. Students will learn how to develop a risk management and safety plan for an event and/or venue, how to identify and plan to avoid potential problems, and how to implement safety and crowd management plans to ensure a safe event. The primary focus of the course will be on live event and venue safety planning. Prerequisite: HOSP 1603 and HOSP 2603.

HOSP 4643. Special Events Management. 3 Hours.

Hands-on study of special events. Planning activities include conception, planning, implementation, execution of the hospitality program's annual fundraising event and evaluation. The interaction between staff, customers, guests, vendors, and others necessary to implement a successful special event. Topics including marketing, public relations and volunteer coordination are implemented. Additional focus on catering through, hotels, restaurants, and private companies. Prerequisite: HOSP 1603, HOSP 2603, HOSP 3623 and HOSP majors only.

HOSP 4653. Global Travel and Tourism Management. 3 Hours.

Course recounts the history of travel, explores the future, and discusses the components of tourism from a global perspective. An overview of tourism planning at the global level will be presented. A variety of planning theories, procedures and tourism guidelines to meet the diverse needs of travelers, destination communities, hospitality organizations, public, non-governmental organizations, and the private sector will be introduced in this class. Prerequisite: HOSP 1603 and PSYC 2003 or SOCI 2013.

HOSP 4663. Hospitality Management Capstone. 3 Hours.

Integration of previous classroom, laboratory, and practical experiences through development of a comprehensive project. Additional focus on application of critical thinking, demonstration of leadership principles, interaction with industry professionals and development of an awareness of societal and ethical issues and their application to the hospitality industries. Prerequisite: HOSP 1603, HOSP 3653 and junior standing. May be repeated for up to 6 hours of degree credit.

HOSP 4673. Destination Marketing & Operations. 3 Hours.

This course is designed to provide students with a basic understanding of the tasks and processes involved in running a successful destination management organization (DMO). The course places heavy emphasis on destination marketing. Prerequisite: HOSP 1603 and junior standing.

HOSP 4683. Food and Wine Management, Service and Evaluation. 3 Hours.

This course provides students with knowledge of the sensory relationship of wine and food and the important role this process has on gastronomic satisfaction and gastronomic tourism. Course topics will include developing and marketing the wine/food tourism product, wine and food pairing as a hierarchical process, gastronomic identity, Old and New World traditions, managing a food and wine program, trends in food and wine, and promoting Arkansas food and wine. Students must have Junior standing and be at least 21 years old. Students who may not imbibe for any reason should speak with the instructor about an accommodation and alternative assignments. Prerequisite: Junior standing and HOSP majors only and instructor consent required.

HOSP 4693. Hospitality Management Internship. 3 Hours.

Supervised experience in an instructor approved work/learning situation relating to the hospitality industry in multiple aspects of a hospitality organization. Emphasis on application of knowledge and skills to actual job roles and responsibilities related to a future career in the hospitality industry. Requires employment in a hospitality setting for a minimum of 250 clock hours that must be completed in the semester of enrollment. Prerequisite: HOSP 1301, Junior standing, restricted to HOSP students, 500 hours of documented work-related hospitality industry experience and instructor consent. May be repeated for up to 6 hours of degree credit.

Human Environmental Sciences Courses

HESC 1501. Issues and Trends in Human Environmental Sciences. 1 Hour.

History of human environmental sciences and breadth of its professional opportunities. Prerequisite: AMPD, HESC, HOSP, NUTR, HDFS majors only or departmental consent.

HESC 255V. Special Topics. 1-6 Hour.

Topics not covered in other courses or a more intensive study of specific topics in the specializations of human environmental sciences. May be repeated for degree credit.

HESC 400V. Special Problems. 1-6 Hour.

Special problems. May be repeated for up to 6 hours of degree credit.

HESC 4233. Childhood Obesity: Context and Preventions. 3 Hours.

A multidisciplinary course that focuses on the context and prevention of childhood obesity. Directed readings and discussion will center on an ecological approach: identifying the problem(s) and behavioral and environmental factors and their interactions, as well as predisposing, enabling, and reinforcing factors, and action plan(s). The issue is addressed from a multidisciplinary perspective, including economics, marketing, child development, nutrition, and health behavior.

HESC 4233H. Honors Childhood Obesity: Context and Preventions. 3 Hours.

A multidisciplinary course that focuses on the context and prevention of childhood obesity. Directed readings and discussion will center on an ecological approach: identifying the problem(s) and behavioral and environmental factors and their interactions, as well as predisposing, enabling, and reinforcing factors, and action plan(s). The issue is addressed from a multidisciplinary perspective, including economics, marketing, child development, nutrition, and health behavior.

This course is equivalent to HESC 4233.

HESC 455V. Special Topics. 1-6 Hour.

Topics not covered in other courses, a focused study of specific topics in the students' areas of concentration. May be repeated for up to 6 hours of degree credit.

HESC 455VH. Honors Special Topics. 1-6 Hour.

Topics not covered in other courses, a focused study of specific topics in the students' areas of concentration. Prerequisite: Honors standing. May be repeated for up to 6 hours of degree credit.

Nutrition Courses

NUTR 1201. Introduction to the Dietetic Profession. 1 Hour.

Introduction to profession of dietetics and nutrition including history, scope and future of professionals with emphasis on academic preparation, internships, acquisition of professional credentials, career laddering and career opportunities. Guest speakers will supplement lectures and assignments. Prerequisite: HESCBS or HNHIBS majors only or by department consent.

NUTR 1213. Fundamentals of Nutrition. 3 Hours.

The functions of food, body processes, optimum diets in relation to health and physical fitness.

NUTR 1213H. Honors Fundamentals of Nutrition. 3 Hours.

The functions of food, body processes, optimum diets in relation to health and physical fitness.

This course is equivalent to NUTR 1213.

NUTR 2111L. Principles of Foods Laboratory. 1 Hour.

Laboratory exercises and practice applicable of Principles of Foods. Lab 3 hours. Corequisite: NUTR 2112.

NUTR 2113. Principles of Foods. 3 Hours.

Physical and chemical characteristics of foods, organized by food science and nutrition, protein foods, phytochemicals, complex and refined carbohydrates, and fats. Emphasis on food preparation and storage methods and effect on foods. Investigation and practice of food preparation basics, cooking and baking techniques, knife skills, food safety, and sensory evaluation of food. Corequisite: NUTR 2111L. Prerequisite: NUTR 1213, HOSP 2611 and (CHEM 1073, or CHEM 1103, or CHEM 1203), and one of the following programs, minors or concentrations: (HNADBS, FNAHBS, HESCBS, GFNU-M, or CATEBS-FCSE).

NUTR 2203. Sports Nutrition. 3 Hours.

The integration of concepts from nutrition and exercise physiology into an applied multidisciplinary study of how food, beverages and dietary supplements influence physical performance. Prerequisite: NUTR 1213.

NUTR 3003. Nutrition Assessment. 3 Hours.

Principles of nutritional assessment and methodology including anthropometric, biochemical, clinical, and dietary evaluation. Emphasis placed on Nutrition Focused Physical Assessment, the interpretation of indices for all age groups in health and disease for both individuals and groups, and the application of nutrition assessment data in the nutrition care process. Prerequisite: NUTR 3203 and junior standing.

NUTR 3101L. Culinary Nutrition Lab. 1 Hour.

Students will explore ways to apply evidence based nutrition research to culinary application. It addresses the fundamental culinary skills and knowledge required to prepare meals that impact the nutritional and sensory appeal of food. Corequisite: NUTR 3103. Prerequisite: NUTR 2113 and NUTR 2111L.

NUTR 3103. Culinary Nutrition. 3 Hours.

This course is grounded in a food first approach to health and wellness with an emphasis on disease prevention. Students will study the physical and chemical characteristics of foods that increase nutritional value and will include exploration of the culinary nutrition modification process and application of these concepts to planning nutritionally balanced meals. Corequisite: NUTR 3101L. Prerequisite: NUTR 2113 and NUTR 2111L.

NUTR 3203. Human Nutrition. 3 Hours.

Fundamental human nutrition; nutritive value of foods and general functions of nutrients based on concepts derived from inorganic and organic chemistry. Examples relating nutrition to disease used as illustrations to deepen understanding of normal nutrition. Lecture 3 hours per week. Corequisite: CHEM 2613 and CHEM 2611L or CHEM 3603 and CHEM 3601L. Prerequisite: NUTR 1213.

NUTR 3213. Nutrition Education and Counseling. 3 Hours.

Introduction to development of communication skills related to educational theory and techniques, development of educational materials, interpersonal communication skills, group dynamics, public speaking, and interviewing techniques. Includes discussion of counseling theory and methods, and how education and counseling are intertwined for nutrition professionals. Includes development of skills in nutrition counseling. Prerequisite: NUTR 1213, and HNAD or FNAH majors only.

NUTR 3603. Quantity Foods. 3 Hours.

This course focuses on menu planning for a variety of food service organizations, with consideration of age, special needs, diet type, cultural and ethical parameters. Students will design flavorful and appealing menus that meet current nutrition recommendations, guidelines and budgetary constraints. They will learn recipe standardization, quantity production, and overall quality control. Prerequisite: NUTR 1213 and HNAD or FNAH majors only.

NUTR 4001. Nutrition Seminar. 1 Hour.

Presentation and discussion of selected nutrition topics of current interest. Prerequisite: NUTR 4213. May be repeated for up to 2 hours of degree credit.

NUTR 4101L. Research Methods in Nutrition Lab. 1 Hour.

Application of experimental methods for investigations in nutrition research. Pre- or corequisite: STAT 2303 and Human Nutrition and Dietetics or Food, Nutrition and Health majors with senior standing only. Corequisite: NUTR 4103. Prerequisite: NUTR 2113 and NUTR 2111L.

NUTR 4103. Research Methods in Nutrition. 3 Hours.

This course will cover applications of experimental methods for investigations in nutrition research and cookery. Pre- or Corequisite: STAT 2303. Prerequisite: NUTR 2113, NUTR 2111L and Human Nutrition and Dietetics or Food, Nutrition and Health majors with senior standing only.

NUTR 4213. Advanced Nutrition. 3 Hours.

Normal nutrition with emphasis on utilization of nutrients. Lecture and reports on current literature 3 hours per week. Prerequisite: CHEM 3813 and NUTR 3203.

NUTR 4223. Life Cycle Nutrition. 3 Hours.

Study of normal nutrition emphasizing quantitative needs for nutrients as functions of biologic processes that vary during stages of the life cycle. Attention is given to preconception, pregnancy, childhood and older adults. Prerequisite: NUTR 1213 and BIOL 2213 and BIOL 2211L.

NUTR 4243. Community Nutrition. 3 Hours.

Identifying, assessing, and developing solutions for nutritional problems encountered at the local, state, federal, and international levels. Lecture 3 hours per week. Prerequisite: NUTR 1213.

NUTR 4263. Medical Nutrition Therapy I. 3 Hours.

Principles of medical nutrition therapy with emphasis on the Nutrition Care Process, and the pathophysiology and current standards of practice for diseases and disorders. Pre- or corequisite: NUTR 3213 and NUTR 4213. Prerequisite: BIOL 2213, BIOL 2211L and CHEM 3813.

NUTR 4273. Medical Nutrition Therapy II. 3 Hours.

Principles of medical nutrition therapy with emphasis on the Nutrition Care Process, and the pathophysiology and current standards of practice for diseases and disorders. Lecture 3 hours per week. Prerequisite: NUTR 4263.

NUTR 4303. Culinary Perspectives on Foods. 3 Hours.

Cultural competence is growing in importance as our population becomes more culturally diverse. This course covers cuisine and culture of various regions for the purpose of promoting respect and understanding for cultural diversity. Students will learn the history of foods, ingredients, flavor profiles, religious based food practices, etiquette, and customs. Corequisite: Junior or senior standing, and Human Nutrition and Dietetics, Food Nutrition and Health, or Hospitality Management majors only.

NUTR 4403. Recipe Modification. 3 Hours.

Students will use existing research to identify foods with preventative and functional properties and apply that information to develop recipes for improved nutritional quality and disease management. They will gather data to modify and refine the product and create an educational tool to promote their product. Prerequisite: NUTR 3103 and NUTR 3101L.