

SCHOOL OF APPLIED HUMAN SCIENCES

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Professional Liability Insurance

Students enrolling in the following practicum classes — in the School of Applied Human Sciences — are required to register for student Professional Liability Insurance. This fee is listed in each semester's schedule of classes. Please see the section on Student Liability Insurance for the College of Education and Applied Human Sciences.

Code	Title	Hours
CDF 399	Child and Family Studies Practicum	3-6
CDF 443	Family Studies Practicum	9
CDF 450	Early Childhood Practicum	9
CSD 374	Practicum in Speech Pathology	3
CSD 474	Advanced Practicum in Speech Pathology	3
CSD 541	School Services in Communication Disorders	3

Other Information

- Information on the Master of Arts in Teaching (M.A.T.) for Family and Consumer Sciences Education may be found in the ECU Graduate Catalog.
- Students following a first or second major, minor or associate degree must maintain a "C" average in departmental courses (CDF, FCS, FRM, NFA prefixes).
- Certain degree programs may have a higher GPA requirement.

Bachelor's

- Child and Family Studies, Bachelor of Science (B.S.) (<https://catalogs.eku.edu/undergraduate/education-applied-human-sciences/school-applied-human-sciences/child-family-studies-bs/>)
- Communication Disorders, Bachelor of Science (B.S.) (<https://catalogs.eku.edu/undergraduate/education-applied-human-sciences/school-applied-human-sciences/communication-disorders-bs/>)
- Food and Nutrition, Bachelor of Science (B.S.) (<https://catalogs.eku.edu/undergraduate/education-applied-human-sciences/school-applied-human-sciences/food-nutrition-bs/>)
- Global Hospitality and Tourism, Bachelor of Science (B.S.) (<https://catalogs.eku.edu/undergraduate/education-applied-human-sciences/school-applied-human-sciences/global-hospitality-tourism-bs/>)
- Interdisciplinary Human Sciences Education, Bachelor of Science (B.S.) (<https://catalogs.eku.edu/undergraduate/education-applied-human-sciences/school-applied-human-sciences/interdisciplinary-human-sciences-education-bs/>)

[human-sciences/school-applied-human-sciences/interdisciplinary-human-sciences-education-bs/](https://catalogs.eku.edu/undergraduate/education-applied-human-sciences/school-applied-human-sciences/interdisciplinary-human-sciences-education-bs/)

Minors

- Apparel Design and Merchandising, Minor (<https://catalogs.eku.edu/undergraduate/education-applied-human-sciences/school-applied-human-sciences/apparel-design-merchandising-minor/>)
- Child and Family Studies, Minor (<https://catalogs.eku.edu/undergraduate/education-applied-human-sciences/school-applied-human-sciences/child-family-studies-minor/>)
- Family and Consumer Sciences, Minor (<https://catalogs.eku.edu/undergraduate/education-applied-human-sciences/school-applied-human-sciences/family-consumer-sciences-minor/>)
- Food and Nutrition, Minor (<https://catalogs.eku.edu/undergraduate/education-applied-human-sciences/school-applied-human-sciences/food-nutrition-minor/>)

Courses

Apparel Design and Merchandising

ADM 102. Introductory Apparel Production. (3 Credits)

I, II. Basic principles of apparel production; selection, alteration, and fitting of commercial patterns. 3 Lec./3 Lab.

View Course Learning Outcomes

1. Be able to read a pattern, understanding the sizing, fit, and notions needed to make a garment. \n,
2. Know and be able to use basic sewing tools, (i.e. needles, thread, scissors, tape measure, thimble, sewing gauge, rotary cutter, and other tools as needed). \n,
3. Gain knowledge of a sewing machine and serger and be able to apply that knowledge to use in garment construction. \n,
4. Gain knowledge of sewing skills in order to complete the following tasks successfully: work a buttonhole, put in a zipper, hand hem a garment, sew fabric pieces together keeping the correct seam size throughout. \n,
5. Apply principles of pattern and fabric selection to select patterns and fabrics that correlate. \n,
6. Perform basic pattern alterations to achieve a good fit in garments he/she constructs. \n,
7. Develop skills in apparel construction including order of production, evaluating, and following written directions/guide sheets, operation and maintenance of sewing machine and serger. \n,
8. Apply management skills in the use of time, energy, and money as it relates to clothing construction

ADM 119. Introduction to Apparel Design and Merchandising. (3 Credits)

I. An introductory study of apparel and textile producers, designers, merchandisers, retailers, consumer characteristics, consumer behavior, and ethical issues. Information sources about the industry and consumers are examined. Exploration of career opportunities.

View Course Learning Outcomes

1. {}

ADM 201. Introduction to Textiles. (3 Credits)

I, II. Introduction to fibers, yarns, fabrics, colorations, and finishes. Emphasis on consumer use. 2 Lec/2 Lab.

View Course Learning Outcomes

1. {}

ADM 203. Intermediate Apparel Production. (3 Credits)

A. Prerequisite: ADM 102. A basic study of pattern alteration and fitting using commercial patterns. Assess and execute various intermediate construction methods, including construction of several full-scale garments. 3 Lec/1 Lab.

View Course Learning Outcomes

1. {}

ADM 210. Dress, Appearance and Culture. (3 Credits)

A. Prerequisites: CDF 132 and PSY 200. Social, cultural, and psychological factors which influence beliefs, attitudes and choices regarding appearance and dress of individuals and groups.

View Course Learning Outcomes

1. {}

ADM 300. Apparel and Textile Sourcing. (3 Credits)

I. Prerequisites: ADM 119, 201, and ECO 230. Study of domestic and international apparel and textile sources of supply. Examines topics related to textile/apparel production, manufacturing, import/export, retailing and consumption.

View Course Learning Outcomes

1. {}

ADM 302. Textile Evaluation and Specification. (3 Credits)

II. Prerequisite: ADM 201. Performance evaluation of textiles. Examination and development of textile standards and specifications. 2 Lec/2 Lab.

View Course Learning Outcomes

1. {}

ADM 310. Historical Costume and the Social Order. (3 Credits)

I. Cross listed as WGS 310. Prerequisite: ADM102 or 201. History of dress from ancient Egypt through the 20th century. Factors which influence the style of dress are studied and relationship between costume of the past and current modes. Credit will not be awarded to students who have credit for WGS 310.

View Course Learning Outcomes

1. {}

ADM 312. Flat Pattern Draping Design. (3 Credits)

A. Prerequisite: ADM 102 or department approval. Development of apparel designs through flat pattern and draping techniques. 3 Lec/1 Lab.

View Course Learning Outcomes

1. {}

ADM 313. Apparel Design and Quality. (3 Credits)

II. A study of apparel selection including terminology, sizing of ready-to-wear, factors influencing quality levels of sewn products, and principles of design and aesthetics of dress.

View Course Learning Outcomes

1. {}

ADM 319. Apparel Merchandising. (3 Credits)

A. Prerequisites: ADM 119 and ECO 230. The merchandising of apparel, including merchandise control, buying procedures, vendors, vendor relations, planning assortments and budgets for basic and fashion categories. Practice in merchandise mathematics.

View Course Learning Outcomes

1. {}

ADM 339. Visual Merchandising. (3 Credits)

I. Prerequisite: Junior standing or Department approval. Principles and techniques used in the display of fashion merchandise and their application in planning and actual display of fashion goods for store windows and interiors. 2 Lec/2 Lab.

View Course Learning Outcomes

1. {}

ADM 349. Applied Learning in Apparel. (0.5-8 Credits)

A. Work under faculty and field supervisors in placements related to academic studies. One to eight hours credit per semester. May be retaken for a total of eight hours for Associate students and sixteen for Baccalaureate. Minimum of 80 hours work required for each academic credit.

View Course Learning Outcomes

1. {}

ADM 412. Advanced Apparel Design. (3 Credits)

A. Prerequisites: ADM 201 and 312 or department approval. Solving design problems through fabric selection, patternmaking techniques, and apparel production methods. Presentation of design concepts in a portfolio. 3 Lec/1 Lab.

View Course Learning Outcomes

1. {}

ADM 413. Apparel Product Development. (3 Credits)

II. Prerequisites: ADM 102, 210, 300, 313, 349. Problem solving and the development of sewn products and services in the apparel industry.

View Course Learning Outcomes

1. {}

ADM 414. Apparel Design and Merchandising. (6 Credits)

A. Prerequisites: ADM 312 or 319, ADM 413, and 2.0 cumulative GPA. Supervised practicum studying apparel design and/or merchandising in manufacturing, design, retail or wholesale firms.

View Course Learning Outcomes

1. {}

ADM 419. Independent Study in ADM. (1-3 Credits)

A. Prerequisites: 3.0 GPA and department approval. The student selects a problem and works under the supervision of the instructor. Students must have the independent study proposal form approved by faculty supervisor and department chair prior to enrollment. May be retaken to a maximum of six hours, providing additional study projects differ.

View Course Learning Outcomes

1. {}

ADM 550. ADM Topics:____. (1-3 Credits)

A. A course designed to offer specialized expertise in numerous areas related to textiles, clothing, and fashion. May be retaken to a maximum of six hours provided topics vary.

View Course Learning Outcomes

1. {}

ADM 750. ADM Topics:_____. (1-3 Credits)

A. A workshop course designed to offer specialized expertise in numerous areas related to textiles, clothing and fashion. May be retaken to a maximum of six hours provided workshop topics vary.

View Course Learning Outcomes

1. {}

Child and Family Studies**CDF 132. Introduction to the Family. (3 Credits)**

II. Cross listed as WGS 132. Ecological and systems approach applied to public and private family concepts; historical changes and current status; relationships among individuals, families, consumers, and communities; status of women, men, children and the elderly; public policy related to changes in the family. Credit will not be awarded to students who have credit for WGS 132.

View Course Learning Outcomes

1. {}

CDF 203. Philosophical and Historical Foundations of the EC Profession. (3 Credits)

I, II. An orientation to the profession: Exploration of the qualities, expectations, & responsibilities of an EC professional. Relationships among early learning standards, history of the profession, interdisciplinary fields, professional organizations, & philosophical approaches. Background check College approved procedure must be ordered and paid for by the first day of class. A minimum of 10 clinical hours is required for Interdisciplinary Human Science Education (IHSE) students. A grade of "B" or better is required for admission to teacher education. Credit will not be awarded for both CDF 203 and EDF 203.

View Course Learning Outcomes

1. {}

CDF 232. Human Sexuality, Behavior, and Attitudes. (3 Credits)

I, II. This course examines human sexuality and identity development through the lens of psychology, sociology, and lifespan human development. The course explores how individual, social, and cultural factors shape sexual attitudes, behaviors, gender roles, and human relations. Students will become familiar with social and behavioral science methods and approaches to study topics such as sexual development across the lifespan, communication and intimacy, reproductive health, and the influence of media and social norms on sexuality and gender development. Emphasis will be on promotion and maintenance of positive mental, physical, emotional, and sexual development. [Social and Behavioral Sciences]

View Course Learning Outcomes

1. {}

CDF 235. Child Development: Conception-Eight Years. (3 Credits)

I, II. Developmental characteristics and theory pertinent to children conception to age eight. Special emphasis on early childhood theoretical frameworks. A minimum of 20 clinical hours is required for Interdisciplinary Human Science Education (IHSE) students. A grade of "B" or better is required for admission to teacher education.

View Course Learning Outcomes

1. {}

CDF 236. Interaction and Guidance. (3 Credits)

I, II. Overview of guidance strategies in fostering children's social competency within group or individually. Adults' role in various interactions (e.g. parent-child, teacher-child) and resources for working with families/parents (e.g. parent education workshop) will be explored.

View Course Learning Outcomes

1. {}

CDF 243. Introduction to Family Life Programs. (3 Credits)

A. Prerequisite or Corequisite: CDF 132. Examination of programs which focus on forming partnerships with families through the public, private, and nonprofit sectors to support family and individual well-being. Career development and opportunities explored.

View Course Learning Outcomes

1. {}

CDF 246. Creative Activities and Materials for Young Children. (3 Credits)

I, II. Prerequisite: CDF 235 or department approval. Survey of learning experiences in various curriculum areas. Planning activities, including techniques and materials, to provide environment appropriate to the age and background of young children for the individual child based on age, ability, culture and ethnicity.

View Course Learning Outcomes

1. {}

CDF 310. Observation and Assessment in ECE. (3 Credits)

I, II. Prerequisite: CDF 235. Authentic assessment approaches through observation of children in natural environments. Intentional planning and implementation of Developmentally Appropriate Practice in EC settings. Special emphasis on linking assessment to the EC curriculum.

View Course Learning Outcomes

1. {}

CDF 327. Family Involvement with Young Children. (3 Credits)

I, II. Prerequisites: CDF 235 and 236, or departmental approval. Study of effective relationships with families. Methods and materials useful in fostering family life education, including adult learning principles. Experiences include implementing family service plans, planning discussion groups, conducting home visits, and parent-teacher conferences.

View Course Learning Outcomes

1. {}

CDF 331. Marriage and Intimate Relationships. (3 Credits)

I. Cross listed as WGS 331. The process within and types of intimate relationships in contemporary times. Topics include singlehood, partner selection, marriage, divorce, remarriage, longterm enduring marriage, and factors which affect the success of intimate relationships. Credit will not be awarded to students who have credit for WGS 331.

View Course Learning Outcomes

1. {}

CDF 342. Child and Adolescent Development. (3 Credits)

II. Study of U.S. youth, utilizing systems theory and a life-course perspective approach. Effects of economic, social, and technological change on policies and programs affecting youth of diverse backgrounds.

View Course Learning Outcomes

1. {}

CDF 349. Co-op or Applied Learning: Child Development. (0.5-8 Credits)

A. Work under faculty and field supervisors in placements related to academic studies. Minimum of 40 hours field experience required.

View Course Learning Outcomes

1. {}

CDF 351. Practicum for Early Childhood Practitioners. (3 Credits)

A. Prerequisites: department approval, 2.5 cumulative GPA, minimum grade of "C" in all courses with "CDF" prefix. Enrollment limited to students who have earned a Child Development Associate credential with college credit. Teaching experience in early childhood programs emphasizing emergent curriculum, documentation, project work, and family involvement. Meetings for collaborative.

View Course Learning Outcomes

1. {}

CDF 360. Consumer and Career Finance. (3 Credits)

A. This course equips students with knowledge and skills for understanding and managing consumer and career financial decisions, covering budgeting for financial goals, financial statements, saving, investing, credit, housing, employment benefits, insurance, and retirement planning.

View Course Learning Outcomes

1. {}

CDF 363. Early Childhood Literacy. (3 Credits)

I, II. An exploration of the emergent literacy development of young children within the language-rich context of play. Emphasis on state & national language arts standards, 2nd language learners, literacy assessment, resources for literacy instruction. Course material presented within theoretical context.

View Course Learning Outcomes

1. {}

CDF 399. Child and Family Studies Practicum. (3-6 Credits)

I, II. Prerequisite: Department Approval. Supervised practicum experience in programs serving young children and families. Focusing on organizations at the public, private, and non-profit sectors. Open to CDF students only. Minimum of 160 hours of field experience.

View Course Learning Outcomes

1. {}

CDF 405. Program Planning for Infants and Toddlers. (3 Credits)

I, II. Prerequisites: CDF 132, CDF 235, CDF 236, CDF 246, CDF 310. Planning, implementation, and evaluation of developmentally and culturally appropriate environments for infants and toddlers. Emphasis is placed on the caregiver-infant relationship, intentional teaching and curriculum/program assessment, laboratory and field experiences, and environmental adaptations for special needs.

View Course Learning Outcomes

1. {}

CDF 406. Progress Planning for Preschool Children. (3 Credits)

I,II. Planning, implementation, and evaluation of developmentally and culturally appropriate environments for preschool children. Emphasis on intentional teaching, curriculum/program assessment, inquiry learning, documentation, project work, collaborative work with families/colleagues/community, and various programs (e.g. Montessori, Head Start, High Scope).

View Course Learning Outcomes

1. {}

CDF 424. Diversity Awareness in Professional Practice. (3 Credits)

II. Prerequisite: Junior standing. Professionals working with individuals and families today must develop an awareness of multiple cultures. With a focus on sensitivity and respect, this course provides an overview of the varying needs of individuals and families.

View Course Learning Outcomes

1. {}

CDF 437. Family Stress and Resilience. (3 Credits)

I, II. Prerequisite: CDF 132 or department approval. Study of stressors which may affect the quality of family life and resiliency factors which families and individuals employ to cope effectively with these stressors. Current research and models of family stress and resilience are studied.

View Course Learning Outcomes

1. {}

CDF 441. Family Dynamics in Adulthood and Aging. (3 Credits)

A. Individual and familial development from young adulthood through death. Particular focus on changing family roles as members age. Emphasis on social changes affecting life satisfaction, living environments, and social relations of the middle-aged and elderly.

View Course Learning Outcomes

1. {}

CDF 443. Family Studies Practicum. (9 Credits)

I,II. Prerequisites: CDF 132, 243, and 327; 3.0 GPA in major, and minimum of "C" in all courses with a CDF prefix. Senior standing required. Supervised practicum experience in family life education, family resources and community-based programs serving individuals and families in the public, private, and nonprofit sectors.

View Course Learning Outcomes

1. {}

CDF 449. Special Problems in Child Development. (1-3 Credits)

A. Prerequisites: department approval and a 3.0 GPA (major). The student chooses a problem and works under the supervision of the instructor. Student must have the independent study proposal form approved by faculty supervisor and department chair prior to enrollment. May be retaken to a maximum of six hours provided topics vary.

View Course Learning Outcomes

1. {}

CDF 450. Early Childhood Practicum. (9 Credits)

I, II. Prerequisites: CDF 246, 327, 405, and 544, 3.0 GPA in major requirements, and minimum grade of "C" in all courses with a CDF prefix. Practicum focusing on designing and equipping the environment, implementing learning experiences, developing strategies for guiding young children, and arranging effective communication for family involvement. Meetings for collaborative planning and reflective discussion to make program decisions.

View Course Learning Outcomes

1. {}

CDF 499. Supervised Teaching IECE. (12 Credits)

I, II. Prerequisites: completion of all major courses, supporting courses, special education minor, and professional courses. Practice teaching in programs for children ages birth through five years focusing on organizing environments for learning, planning and implementing developmentally appropriate curricula, selecting and implementing guidance strategies, assessing individual strengths and concerns of children and their families and colleagues for the benefit of children.

View Course Learning Outcomes

1. {}

CDF 501. Prenatal and Infant Development. (3 Credits)

I, II, A. Growth and development from conception to three years. In-depth study of theories and issues related to development during the first three years and before birth. Impact of family, education, and community will be explored. Credit for CDF 501 will not be awarded to students that have credit for CDF 701.

View Course Learning Outcomes

1. {}

CDF 512. Childhood and Nature. (3 Credits)

A. This course provides foundational knowledge of theory, practice, and research on the emerging field of nature-based learning for young children in formal and non-formal settings.

View Course Learning Outcomes

1. {}

CDF 538. Research Analysis in Child and Family Studies. (3 Credits)

I, II. Prerequisites: CDF 235 and six hours in CDF; or department approval. Students will acquire the skills required to read and evaluate professional research literature in child and family studies by examining current studies. Students will also compare and contrast the treatment of current issues in their field in both popular and professional writing.

View Course Learning Outcomes

1. {}

CDF 541. Infant-Toddler Development and Group Care. (3 Credits)

A. Growth and development from conception to three years. Emphasis on family intervention, appropriate policies and practices for group care, assessment, disabilities, multicultural and gender issues, and caregiver professional growth.

View Course Learning Outcomes

1. {}

CDF 544. Early Childhood Development and Program Planning. (3 Credits)

A. Prerequisites: CDF 132, CDF 235, CDF 236, CDF 246, CDF 310. Corequisite CED 450. Theory pertinent to early childhood development and learning including constructivism, socially-mediated intelligence, multiple intelligences and creativity. Emphasis on emergent curriculum and teaching strategies reflecting social collaboration such as webbing, project work, and multimedia documentation.

View Course Learning Outcomes

1. {}

CDF 547. Organization and Administration of Early Childhood Programs. (3 Credits)

I, II. Prerequisites: CDF 327, 405 and 544; or departmental approval. Review of the theories influencing the definition of goals, philosophies and rationales for establishment of early childhood programs (0-5), study of the procedures for organizing early childhood programs, and discussion of the management processes for administering quality early childhood programs.

View Course Learning Outcomes

1. {}

CDF 550. Child and Family Studies Topics:____. (1-3 Credits)

A. Study of various topics in child and family studies selected to meet student needs and interests. May be retaken to a maximum of six hours provided topics vary.

View Course Learning Outcomes

1. {}

Family and Consumer Sciences**FCS 320. Family Housing and Design. (3 Credits)**

I. Introduction to housing and its relationship to human needs. Historical, governmental and current issues influencing housing consumption of individuals and families. Design considerations emphasized include principles and elements, architecture, furniture, and space planning.

View Course Learning Outcomes

1. {}

FCS 349. Applied Learning in Family and Consumer Sciences. (0.5-8 Credits)

A. Prerequisite: Department approval. Work under faculty and field supervisors in placements related to academic studies. One to eight hours credit per semester or summer. Total hours: eight, associate; sixteen, baccalaureate. A minimum of 80 hours work required for each academic credit.

View Course Learning Outcomes

1. {}

FCS 400. Ethics and Advocacy in Family and Consumer Sciences. (3 Credits)

I, II. Prerequisites: ENG 102 or ENG 102R or ENG 105(B) or HON 102; CDF 132, and 12 additional hours in the department. History and principles of the profession of Family and Consumer Sciences. Course emphasizes the interdisciplinary nature of the field and its commitment to public policy activism to benefit individuals and families. Credit for FCS 400 will not be awarded to students who have credit for FCS 400W.

View Course Learning Outcomes

1. {}

FCS 550. Family and Consumer Sciences Topics. (1-3 Credits)

A. Selected topics in Family and Consumer Sciences. May be retaken to a maximum of six hours provided topics vary.

View Course Learning Outcomes

1. {}

Family Resource Management**FRM 352. Family as Consumers. (3 Credits)**

I, II. Family resource management across the life course. Resource allocation and decision-making to attain family goals and financial wellbeing; time, money, housing, work-family balance. Role of family economics in marital/family satisfaction and multiple family forms. Credit will not be awarded to students who have credit for FIN 201.

View Course Learning Outcomes

1. {}

FRM 453. Balance Work/Family Resources. (3 Credits)

A. Prerequisites: NFA 321 and FRM 352. Concentration on value identification/ clarification, the decision making process, family resource management and the management process by individuals and families. Group projects and supervised field experiences with community programs.

View Course Learning Outcomes

1. {}

FRM 456. Spec Prob Family Eco & Mgt. (1-3 Credits)

A. Prerequisite: departmental approval. The student chooses a problem and works under the supervision of the instructor. Student must have the independent study proposal form approved by faculty supervisor and department chair prior to enrollment. May be retaken to a maximum of six hours provided topics vary.

View Course Learning Outcomes

1. {}

Gastronomic Tourism**GTO 210. Gastronomic Tourism. (3 Credits)**

A. An exploration of the planning, development, and management of gastronomic tourism. Emphasis on sustainable practices, stakeholders, and policies associated with successful gastronomic tours.

View Course Learning Outcomes

1. {}

GTO 320. Bourbon, Beer & Spirits. (3 Credits)

A. The history, culture, and production of bourbon, beer, and spirits. Study of brewing and distilling tourism, with an emphasis on community impact, marketing, and sustainable practices. The student must adhere to all location-based alcohol consumption rules, including any age restrictions (for example, in the United States, the student must be age 21 or older to consume alcohol). Alternative assignments can be provided for any consumption-based assignments.

View Course Learning Outcomes

1. {}

GTO 325. Culture & Consumption of Wine. (3 Credits)

A. An exploration of interactions between wine, culture, and tourism. Topics include interpreting a wine label and identifying wine-growing regions around the world, understanding wine and health issues, and basic wine tasting. The student must adhere to all location-based alcohol consumption rules, including any age restrictions (for example, in the United States, the student must be age 21 or older to consume alcohol). Alternative assignments can be provided for any consumption-based assignments.

View Course Learning Outcomes

1. {}

GTO 410. Gastronomic Tourism Development. (3 Credits)

A. Pre-requisite GTO 210. An advanced course examining environmental, societal, and economic impacts of gastronomic tourism. Creation of a gastronomic tour emphasizing cultural competence, sustainable practices, and marketing strategies.

View Course Learning Outcomes

1. {}

Global Hospitality and Tourism**GHT 201. Hospitality & Tourism Essentials. (3 Credits)**

A. An overview of the hospitality and tourism industry with emphasis on historical development, management and leadership functions, current trends, and future challenges.

View Course Learning Outcomes

1. {}

GHT 310. Be Our Guest. (3 Credits)

I. An examination of industry standards and procedures to deliver quality customer experiences. Special emphasis on improvement plans, service leadership and assessing customer satisfaction.

View Course Learning Outcomes

1. {}

GHT 320. Impact of Hospitality. (3 Credits)

I, II. The role of culture in the development of hospitality, leisure, and travel. Sociocultural impacts of tourism and hospitality on local, regional, national, and global cultures.

View Course Learning Outcomes

1. {}

GHT 425. Hospitality & Tourism Analysis. (3 Credits)

A. Prerequisite: ENG 102 or 102R or 105(B) or HON 102; and STA 215 or SOC 232. Evaluation of hospitality and tourism research terminology, methods, ethics, and theory. Emphasis on analyzing professional literature to make informed decisions that impact hospitality and tourism practice. Credit for GHT 425 will not be awarded to students who have credit for GHT 425W.

View Course Learning Outcomes

1. {}

GHT 450. Global Hospitality Law. (3 Credits)

I. Introductory course in hospitality and tourism law with an emphasis on laws, negligence, rules and regulations applicable to the hospitality industry worldwide.

View Course Learning Outcomes

1. {}

GHT 499. Hospitality & Tourism Practice. (3 Credits)

A. Prerequisite: Global Hospitality and Tourism Majors only and Department Approval. Directed global hospitality and tourism field experience. Minimum of 240 clock hours. May be retaken up to a maximum of 6 hrs

View Course Learning Outcomes

1. {}

Nutrition/Foods/Foods Administration

NFA 121. Introduction to Food Composition and Preparation. (3 Credits)

I, II. A beginning food science course which deals with food composition and the relationship of scientific processes and principles to food preparation. Lecture and laboratory experiences.

View Course Learning Outcomes

1. {}

NFA 201. Essentials of Nutrition. (3 Credits)

I, II. A scientific study of the essential nutrients and their application in meeting nutritional needs of all ages. Consideration is given to food selection, nutrition misinformation, obesity, and other common dietary problems.

View Course Learning Outcomes

1. {}

NFA 203. Introduction to Food and Nutrition Careers. (1 Credit)

A. A professional orientation course for future food and nutrition professionals describing pathways to management, community, and clinical careers in the field, including an overview of the relationships to healthcare, industry partners, and government food programs.

View Course Learning Outcomes

1. {}

NFA 301. Bio Nutrition. (3 Credits)

A. Prerequisites: CHE 102, CHE 102L, and NFA 201. Structures and chemical properties of CHO, PRO, fat and nucleic acids, vitamins, coenzymes, minerals, and water related to metabolic processes.

View Course Learning Outcomes

1. {}

NFA 303. Nutrition Education and Counseling. (3 Credits)

A. Pre-requisite: NFA 201. Discussion, practice, and application of nutrition-related education and counseling strategies and health behavior theories to develop communication and counseling skills for work with individuals and groups.

View Course Learning Outcomes

1. {}

NFA 310. Junior Seminar in Dietetics. (3 Credits)

I. Prerequisite: Admission to General Dietetics Program. Preparation and planning for transition to internship, graduate school or professional work. Emphasis on professional roles and responsibilities, and ethical practice in dietetics.

View Course Learning Outcomes

1. {}

NFA 317. Nutrition in the Life Cycle. (3 Credits)

I, II. Study of dietary needs adapted to periods of the life cycle.

View Course Learning Outcomes

1. {}

NFA 323. Experimental Foods. (3 Credits)

A. Prerequisites: NFA 121. Advanced food science course concerning the study of the reactions and interactions of food components in complex food systems during preparation, processing, and preservation. Lecture and laboratory experiences.

View Course Learning Outcomes

1. {}

NFA 325. Quantity Food Production. (3 Credits)

I. Prerequisite: NFA 121. Corequisite: NFA 326. Standards, principles, and techniques for managing throughout the functional subsystems of a food service setting; emphasis on quality, quantity, and cost controls.

View Course Learning Outcomes

1. {}

NFA 326. Field Experiences in Quantity Food Production. (3 Credits)

I. Corequisite: NFA 325. Supervised field experience in the technical application of theory presented in NFA 325.

View Course Learning Outcomes

1. {}

NFA 328. Food Preparation and Culinary Arts. (3 Credits)

II. Prerequisites: NFA 325 and 326 each with a grade of "C" or better. Culinary and baking techniques. Emphasis on professional plating and presentation of food. 1 Lec/4 Lab.

View Course Learning Outcomes

1. {}

NFA 344. Food Purchasing. (3 Credits)

II. Prerequisites: NFA 325 and 326 or departmental approval. Principles and methods of purchasing foods and equipment for various types of food service establishments. Emphasis on specifications and factors affecting quality, and food product identification.

View Course Learning Outcomes

1. {}

NFA 349. Applied Learning in Nutrition, Foods, and Food Administration. (0.5-8 Credits)

A. Prerequisite: instructor approval. Work under faculty and field supervisors in placements related to academic studies. One to eight hours credit per semester or summer. Total hours: eight, associate; sixteen, baccalaureate. A minimum of 80 hours work required for each academic credit.

View Course Learning Outcomes

1. {}

NFA 401. Human Nutrition. (3 Credits)

I. Prerequisites: NFA 301 (with a minimum grade of C), BIO 307, and BIO 308. Study of the functions, requirements, and interrelations of macronutrients in normal nutrition; integration and regulation of energy metabolism and balance.

View Course Learning Outcomes

1. {}

NFA 402. Medical Nutrition Therapy. (3 Credits)

I. Prerequisite or Corequisite: NFA 401. Analysis and application of nutrition assessment, documentation, and modified feeding practices including enteral and parenteral nutrition with application for therapeutic management of gastrointestinal disorders.

View Course Learning Outcomes

1. {}

NFA 403. Medical Nutrition Therapy II. (3 Credits)

II. Prerequisite: NFA 402. Integration of nutrition therapy, pathophysiology, and biochemical alterations for assessment and management of trauma, diabetes, cancer; and cardiovascular, renal, hepatic, and pulmonary disorders.

View Course Learning Outcomes

1. {}

NFA 404. Human Nutrition II. (3 Credits)

II. Prerequisite: NFA 401. Study of the functions, requirements, and interrelations of essential and non-essential micronutrients in normal nutrition and wellness.

View Course Learning Outcomes

1. {}

NFA 411. Community Nutrition. (3 Credits)

A. Prerequisite: NFA 201 and NFA 317. Survey of services, legislation, assessment, other relevant activities, and the role of nutritionists in various community settings. Development of educational resources for different populations. Field experience in community programs and settings to include individual and family nutrition counseling.

View Course Learning Outcomes

1. {}

NFA 412. Research Applications in Nutrition. (3 Credits)

I. Prerequisite: ENG 102 or 102R or 105(B) or HON 102; and STA 215 and admission to Food and Nutrition Dietetics Concentration; or departmental approval. Evaluation, interpretation, and application of professional and research literature in nutrition/dietetics; scientific writing (AMA format). Emphasis on making ethical, evidence-based practice decisions. Credit will not be awarded to students who have credit for NFA 412W.

View Course Learning Outcomes

1. {}

NFA 416. Special Problems in Nutrition. (1-3 Credits)

A. Prerequisites: NFA 401 and departmental approval. The student chooses a problem and works under the supervision of an instructor. May be retaken to a maximum of six hours provided the topics vary. Student must have the independent study proposal form approved by faculty supervisor and department chair prior to enrollment.

View Course Learning Outcomes

1. {}

NFA 420. Food in Health and Wellness. (3 Credits)

A. Prerequisites: NFA 121 and NFA 201 each with a grade of "C" or better. Application of evidence-based nutrition information for health promotion and condition management. Emphasis on menu development and modification for food service and culinary events to meet the nutritional needs and desires of consumers.

View Course Learning Outcomes

1. {}

NFA 445. Food Service Organization and Management. (3 Credits)

A. Prerequisites: NFA 325 and NFA 326. Administrative functions within a food service system. Emphasis in top management responsibilities: financial and time management, quality assurance, legislation, labor unions, merchandising, networking, and human resource management.

View Course Learning Outcomes

1. {}

NFA 447. Food Culture and Systems. (3 Credits)

A. Cross-cultural study of the formation of personal identities and social groups via food production, preparation, and consumption. In-depth exploration of global food systems and sustainability.

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1. {}

NFA 499. Culinary Nutrition and Food Management Practicum. (3 Credits)

A. Prerequisite: NFA 349, Food and Nutrition Majors only and Junior or Senior standing. Directed culinary nutrition and food management field experience. Minimum of 240 clock hours.

View Course Learning Outcomes

1. {}

NFA 505. Maternal and Infant Nutrition. (3 Credits)

A. Prerequisite: NFA 317 or equivalent. Nutritional requirements prior to and during pregnancy, lactation, and infancy. Survey the effects of dietary toxicants, deficiency and excesses of nutrients. Field experience. Credit for NFA 505 will not be awarded to students that have credit for NFA 705.

View Course Learning Outcomes

1. {}

NFA 507. Child and Adolescent Nutrition. (3 Credits)

A. Prerequisite: NFA 201. Nutritional needs, problems, dietary habits, and motivations of the toddler through adolescent years. Field experience.

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1. {}

NFA 509. Nutrition and Aging. (3 Credits)

A. Prerequisite: NFA 201. The theories of causes of aging; nutritional requirements, dietary intakes and effects of nutrition on the rate of biological aging. Field experience. Credit for NFA 509 will not be awarded to students that have credit for NFA 709.

View Course Learning Outcomes

1. {}

NFA 517. Sports Nutrition. (3 Credits)

A. Prerequisite: NFA 201 or NFA 500/700. Relationship of nutrition to optimal sports performance. Examines energy use during exercise metabolism, specific nutrient needs, nutritional strategies during training, conditions requiring special consideration, controversial and potentially dangerous nutritional practices of athletes.

View Course Learning Outcomes

1. {}

Sustainable Hospitality

SHO 341. Sustainable Hospitality. (3 Credits)

A. An examination of the history, purpose, and global practices in sustainable hospitality and tourism. Special attention to initiatives, organizations, and stakeholders that support sustainable hospitality development.

View Course Learning Outcomes

1. {}

SHO 410. Multigenerational Programming. (3 Credits)

A. An exploration of hospitality and tourism programming to meet the needs of individuals across the lifespan. Emphasis on developmentally appropriate activities and programs within each sector of the hospitality and tourism industry.

View Course Learning Outcomes

1. {}

SHO 420. Sustainable Global Practices. (3 Credits)

A. Prerequisite: SHO 341. Analysis of sustainable global practices in hospitality and tourism industries. Application of sustainable practices in a variety of sectors incorporating system approaches.

View Course Learning Outcomes

1. {}

SHO 460. Universal Sustainable Design. (3 Credits)

(A). An exploration of universal design and sustainable practices utilized in hospitality and tourism industries to support inclusivity and social justice.

View Course Learning Outcomes

1. {}

SHO 475. Promoting Hospitable Experiences. (3 Credits)

(A). A study of strategies used to enhance and promote the hospitality and tourism experience. Includes tourism branding, service culture development, and marketing.

View Course Learning Outcomes

1. {}