DHN 212 - INTRODUCTORY NUTRITION

College of Ag, Food and Environment

Credit(s): 3

An elementary study of the principles of nutrition and the application of these principles to providing adequate nutrition to humans. The chemical and physiological approach to nutrition is emphasized.

Prereq: CHE 105 or CHE 103 or CHE 108; plus, past or concurrent BIO 103 or BIO 148 or BIO 152 or BIO 208.

Approved for Distance Learning.

DHN 241 - FOOD SERVICE SANITATION

College of Ag, Food and Environment

Credit(s): 1

This course covers the principles of food microbiology, important food borne diseases, standards that are enforced by regulatory agencies, and applied measures for the prevention of food borne diseases and other microbiological problems. It leads to certification from the National Restaurant Association.

Approved for Distance Learning.

DHN 302 - PRINCIPLES OF FOOD PREPARATION

College of Ag, Food and Environment

Credit(s): 3

The physical and chemical principles involved in the preparation of foods and the application of these principles to control for quality outcomes. Laboratory experiences link theory to practice to ensure that the standards of safety and overall quality factors are applied to maximize nutrient retention while maintaining the acceptability and nutritional qualities of foods produced for individuals and groups. Lecture, one hour; Laboratory, four hours.

Prereq: DHN 241; Limited to DHN and Family Consumer Science (FCS) department majors and with permission of instructor.

DHN 311 - NUTRITIONAL BIOCHEMISTRY

College of Ag, Food and Environment

Credit(s): 3

An introductory study of the biochemical basis of nutrition—the physiochemical properties of nutrients and other essential biochemicals and their role in physiological and metabolic processes.

Prereq: CHE 230 or CHE 236 must be completed prior to DHN 311; PGY 206 must be taken concurrently or prior to DHN 311. Limited to Dietetics, Human Nutrition, and Food Science Majors only; other majors by Consent of Instructor.

DHN 312 - LIFE CYCLE AND COMMUNITY NUTRITION I

College of Ag, Food and Environment

Credit(s): 3

A study of the physiological changes occurring in the human life cycle with associated nutrient needs. The course focuses on assessment and determination of nutrition issues and nutrition education for individuals from in-utero to toddlerhood. Nutrition education programs on a community level will be addressed at each stage of the life cycle.

Prereq: DHN 212; Limited to Dietetics and Human Nutrition Majors only.

DHN 313 - LIFE CYCLE AND COMMUNITY NUTRITION II

College of Ag, Food and Environment

Credit(s): 3

A study of the physiological changes occurring in the life cycle with associated nutrient needs. The course focuses on assessment and determination of nutrition issues and nutrition education for individuals from childhood to old age. Nutrition education programs on a community level will be addressed at each stage of the life cycle. Program planning, evaluation and grant writing will also be covered and applied in this course.

Prereq: DHN 312; limited to Dietetics and Human Nutrition majors only.

DHN 315 - NUTRITION ISSUES IN PHYSICAL ACTIVITY

College of Ag, Food and Environment

Credit(s): 3

This course explores the special nutritional needs of a person engaged in regular physical activity. Emphasis will be placed on selecting a diet to achieve optimal performance and overall wellness. Athletic performance enhancing supplements will be examined to determine the efficacy and safety of such products.

Prereq: DHN 212 and restricted to dietetics or Human Nutrition majors.

DHN 318 - HUNGER, FOOD BEHAVIOR, AND THE ENVIRONMENT

College of Ag, Food and Environment

Credit(s): 3

This course brings together the role of the biological processes that influence hunger with the physiological responses to cues in the social and neighborhood environment that influence what we eat. The connection between what we eat and lifelong health consequences of dietary patterns can be seen at the individual, familial, and community level. Topics in this course will include hunger and satiety, taste preferences and food aversions, food policy, sustainability, the role of the food environment, and nutrition policy.

Prereq: DHN 101, DHN 212, or consent of instructor. Approved for Distance Learning.

DHN 408G - SEMINAR IN DIETETICS AND HUMAN NUTRITION

College of Ag, Food and Environment

Credit(s): 1

Investigation of recent research in dietetics and human nutrition. May be repeated to a maximum of three credits. Nutritional Sciences graduate students may not enroll for graduate credit.

Prereq: DHN 510 or consent of instructor. Repeatable up to 3 credit hours.

DHN 474 - RESEARCH IN NUTRITION: THEORY

College of Ag, Food and Environment

Credit(s): 3

A required course which allows the student to explore research opportunities in the health field, identify potential funding sources, review institutional review board requirements, and develop and grant proposal based on their own interests in nutrition. This course is a Graduation Composition and Communication Requirement (GCCR) course in certain programs, and hence is not likely to be eligible for automatic transfer credit to UK.

Prereq: Human Nutrition majors only. Senior standing. DHN 311 (may be taken concurrently with consent of instructor).

DHN 475 - RESEARCH IN NUTRITION: APPLICATION

College of Ag, Food and Environment

Credit(s): 3

A required course which allows the student to design a research study, write a grant, prepare a comprehensive literature review, design a survey, conduct statistical analyses on collected data, and prepare a professional article and poster to present at University and regional events. This course is a Graduation Composition and Communication Requirement (GCCR) course in certain programs, and hence is not likely to be eligible for automatic transfer credit to UK.

Prereq: Human Nutrition majors only. Grade of C or better in DHN 474. Graduation Writing Requirement Course - Credit is awarded to students meeting the GWR prerequisites.

DHN 510 - ADVANCED NUTRITION

College of Ag, Food and Environment

Credit(s): 3

Application of biochemistry, physiology and nutrition to the understanding of the utilization and function of nutrients in the body as related to the structure, function and metabolic needs of cells/organ systems.

Prereq: DHN 311 or BCH 401G or equivalent; PGY 206; Dietetic and Human Nutrition Majors or admission to graduate program.

DHN 593 - INTRODUCTION TO CULINARY MEDICINE

College of Ag, Food and Environment

Credit(s): 3

This course will introduce students to the field of culinary medicine, which involves using both evidence-based nutrition and medicine knowledge and culinary skills to assist healthcare providers and nutrition professionals in supporting patients and their families in achieving and maintaining optimal health and wellness through diet. Students will learn key food preparation and food science principles and how those can be translated to modifying recipes for optimal health and provided as appropriate evidence-based educational resources for use in patient care. Students will apply this knowledge to prepare healthy, flavorful and delicious snacks and meals that are appropriate for individuals with chronic health conditions such as food allergies, Celiac disease, gastrointestinal disorders, heart disease, diabetes, hypertension, cancer, and obesity.

Prereq: Admission to Graduate Certificate in Applied Nutrition and Culinary Medicine; Admission to MS degree programs in Nutrition and Food Systems or Science and Translation Outreach; Upper-level undergraduate students who have completed DHN 302; or, Consent of Instructor.

Approved for Distance Learning.

PHI 305 - HEALTH CARE ETHICS

College of Arts & Sciences

Credit(s): 3

A consideration of the ethical issues and difficult choices generated or made acute by advances in biology, technology, and medicine. Typical issues include: informed consent, healer-patient relationships, truth telling, confidentiality, problem of birth defects, abortion, placebos and health, allocation of scarce medical resources, genetic research and experimentation, cost containment in health care, accountability of health care professionals, care of the dying, and death.

Approved for Distance Learning.