

## PROFESSIONAL COURSES FOR DISTANCE DIETETICS PROGRAM — KANSAS STATE UNIVERSITY

Course #	Course Name	Description	Prerequisites	When offered*
HMD 130	Careers in Nutrition and Dietetics (1 credit hour)	An introduction to career opportunities in the field of nutrition and dietetics with emphasis on academic preparation, acquisition of professional credentials, and career ladder. Guest speakers from various areas of professional practice will supplement lectures and student assignments.	None	Fall, Spring and Summer
HMD 220	Environmental Issues in Hospitality I (2 credit hours)	Principles of foodborne disease function and transmission, bloodborne pathogens, Hazard Analysis Critical Control Point (HACCP) system, food safety principles and applications, and work place safety. <i>Must complete ServSafe certification by end of semester.</i>	Sophomore standing, 30 hours or more	Fall, Spring
HMD 341	Principles of Food Production Management (3 credit hours)	Basic principles and theories of foodservice systems; menu planning; development, standardization, adjustment and costing of quantity recipes; procurement and production of quality food; and foodservice computer applications.	HMD 220 or concurrent enrollment	Fall
HMD 342	Food Production Management (3 credit hours)	Application and principles of food production that includes procurement, quantity food production and controls, work simplification, food service systems, quality food; commercial equipment use; and Hazard Analysis Critical Control Point (HACCP) system. <i>Students must locate a large foodservice operation in which to complete labs for 4 hours/week.</i>	HMD 341, HN 413, ServSafe Certification	Spring
HMD 420	Environmental Issues in Hospitality II (1 credit hour)	Principles of conservation of natural resources, solid waste management, air quality, safety and governmental regulations in the hospitality industry.	HMD 342	Summer
HMD 426	Financial Management in Dietetics (3 credit hours)	Application of financial management principles used to control costs and general revenues in dietetics practice and noncommercial foodservice operations.	Accounting for Business Operations, HMD 342 or concurrent enrollment	Spring
HMD 490	Practicum in Clinical Dietetics (2 credit hours)	Through a series of case studies and projects, this course introduces the dietetic student to a variety of actual clinical nutritional cases found in a long term care facility. The course instructs students on the roles of the dietitian employed in a long-term care facility including nutrition documentation. <i>Students will gain practicum experience by completing three shadowing experiences with a dietitian of their choice.</i>	Admission to the didactic program, HN 631 or concurrent enrollment	Spring, Summer
HMD 515	Counseling Strategies in Dietetic Practice (3 credit hours)	Application of interviewing, counseling, and educational techniques in dietetics, including individual and group methods.	General Psychology or Intro to Sociology; HN 450 or concurrent enrollment	Fall
HMD 560	Management in Dietetics (3 credit hours)	Management and leadership in dietetic practice. Discussion of current issues affecting practice including human resources, outcomes management, accreditation/quality assurance, financial resources, marketing, technology and recent trends in various fields of management practice.	HMD 426; Admission to the didactic or coordinated program	Fall, Spring, Summer

Course #	Course Name	Description	Prerequisites	When offered*
HMD 570	Professional Practice in Dietetics (1 credit hour)	Current research issues and trends in the practice of dietetics. Transition to professional practice as a dietitian.	Course must be taken concurrently with HMD 560. Admission to the didactic or coordinated program	Fall, Spring, Summer
HN 132	Basic Nutrition (3 credit hours)	Concepts of human nutrition applied to personal food choices and health.	None	Fall, Spring, Summer
HN 400	Human Nutrition (3 credit hours)	Nutrients, their function, metabolism, and relation to health and disease: the digestion, absorption, transport, utilization, and storage of nutrients in humans.	General Chemistry and laboratory or Chemistry I; Principles of Biology;	Fall, Spring, Summer
HN 413	Science of Food) (4 credit hours)	Chemical, physical, sensory, and nutritional properties of food related to processes used in food preparation. <i>Students are responsible for purchasing all food and equipment for labs. Cost of food alone may be in excess of \$250 depending on student's location. Availability of a kitchen &amp; appliances and digital camera are required.</i>	General Chemistry and lab, or Chemistry I	Fall
HN 450	Nutritional Assessment (2 credit hours)	Methods of nutritional assessment in humans to evaluate dietary intake and body composition; use of biologic markers of human nutritional status. <i>Requires students to find a Registered Dietitian in a healthcare setting for assistance with some assignments.</i>	HN 400 or concurrent enrollment	Summer
HN 510	Life Span Nutrition (3 credit hours)	Physiological and environmental influences on nutritional requirements; nutritional problems and eating patterns of age groups throughout the life cycle.	HN 400; Human Body ( <i>also recommend taking HN 450 before HN 510</i> )	Fall, Spring
HN 600	Public Health Nutrition (3 credit hours)	Public health nutrition issues for various segments of the population; nutritional components of community assessment, program planning, and evaluation; and policy issues pertaining to the nutritional status of the population.	HN 400, HN 450	Fall, Spring
HN 620	Nutrient Metabolism (3 credit hours)	Basic concepts of the mechanisms of actions, interactions, and the processes of cellular assimilation and utilization of nutrients in humans. Emphasis on the coordinated control of nutrient utilization among the major organs.	HN 400; Human Body; General Biochemistry	Fall, Spring and Summer
HN 631	Clinical Nutrition I (2 credit hours)	First course of a two semester study of the application of nutrition principles in disease; includes physiological basis of nutritional care, effects of disease on nutrient metabolism, medical nutrition therapy, in-class team diagnoses presentations, and nutrition counseling.	HN 450	Fall, Spring
HN 632	Clinical Nutrition II (3 credit hours)	Continuation of the application of nutrition principles in disease, including physiological and biochemical basis of nutritional care, effects of disease on nutrient metabolism, medical nutrition therapy for critical care needs, standardized language in advanced professional nutrition diagnoses and care of selected diseases.	HN 620, HN 631	Fall, Spring

\*Schedule of course offerings is subject to change