

DPD Program Nutrition Course Descriptions

The following list includes a description and the prerequisites of the DPD Program Nutrition courses. DPD students must make a "B" or better in these courses to remain in the DPD Program. Please see the Texas A&M University course catalog (<http://catalog.tamu.edu/undergraduate/course-descriptions/nutr/>) or the departmental handbook for a description and prerequisites of other DPD course requirements.**

NFSC 203 Scientific Principles in Human Nutrition (Credit 3); offered fall and spring semesters

Chemistry and physiology of proteins, carbohydrates, lipids, vitamins and minerals; their ingestion, digestion, absorption, transport, and metabolism.

Prerequisites: Completion of CHEM 101/111. Majors only.

NFSC 204 Current Perspectives in Nutrition and Food Science (Credit 1); offered fall and spring semesters

Current trends in the fields of nutrition and food science; critical review of relevant literature in these fields ranging from popular press to peer-reviewed research; study of original research and market trends in understanding food, food processing, nutrients, health and diseases.

Prerequisites: Majors only.

NFSC 210 Horizons in Nutrition and Food Science (Credit 2); offered fall and spring semesters

Introduction to nutrition and food science career opportunities through presentations by nutrition and food science researchers and industry professionals; addresses issues of professionalism including portfolio development, teamwork, and critical thinking skills.

NFSC 211 Scientific Principles of Foods (Credit 4); offered fall and spring semesters

Basic principles underlying selection, preparation, and preservation of food in relation to quality standards, acceptability, and aesthetics; Introduces the composition, nutritive value, chemical and physical properties of foods and the experimental study of foods; includes lecture and lab that meets three hours weekly.

Prerequisites: CHEM 101, CHEM 111; NFSC 202 or NFSC 203; sophomore classification or above.

NFSC 301 Nutrition Through Life (Credit 3); offered fall and spring semesters

Analysis of nutrition with emphasis on human biological needs through stages of the life cycle. The biochemical, physiological, and anthropometric aspects of nutrition.

Prerequisites: NFSC 203; junior classification or approval of department head.

NFSC 304 Food Service Systems and Management (Credit 4); offered fall and spring semesters

Dietetics Students Only

Principles of food service management used in selecting, storing, preparing and serving food in quantity; emphasis on menu planning, quality control, purchasing, equipment and layout/design; application of basic management principles in food service operations, including financial planning and personnel issues; includes lecture and lab that meets three hours weekly. Students will participate in off-campus lab activities; they will be given the Texas A&M DPD Off-Campus Labs or Observational Experiences Policy and required to confirm understanding of the guidelines.

Prerequisites: NFSC 203 and NFSC 211, junior or senior classification.

NFSC 365 Nutritional Physiology of Vitamins and Minerals (Credits 3) *

Fundamental nutritional significance of fat soluble and water soluble vitamins and minerals to human metabolism, cell biology and physiology; micro-nutrient groups as per metabolic function or biochemical and physiological actions; important dietary sources, absorption, storage, metabolism, biochemistry, deficiency and toxicity of individual nutrients in this context and basis of DRIs.

Prerequisites: NFSC 203 and NFSC 301; junior or senior classification.

NFSC 404 Nutrition Assessment and Planning (Credit 4); offered fall semester ONLY

Dietetics Students Only

Methods of determining the nutritional status of individuals; dietary assessment techniques; planning nutritional care including diet modifications and nutrition support; nutrition counseling; documentation on nutritional care; includes lecture and lab that meets three hours weekly. Students will participate in off-campus observational activities; they will be given the Texas A&M DPD Off-Campus Labs or Observational Experiences Policy and required to confirm understanding of the guidelines.

Prerequisites: NFSC 203; NFSC 211; NFSC 301; junior classification or approval of department head.

NFSC 407 Nutritional Care and Therapy (Credit 4); offered spring semester ONLY

Application of the Nutrition Care Process for clinical diagnoses and conditions; planning of nutritional care plans for complex patients, including the formulation and planning for enteral and parenteral nutrition support.

Prerequisites: NFSC 203, NFSC 211, NFSC 301 and NFSC 404; junior classification, dietetics track; or instructor approval

NFSC 430 Community Nutrition (Credit 3); offered fall, spring, & summer semesters; *Meets Writing-Intensive Course Requirements*

Health and nutrition programs, food labeling, cultural and religious food practices, consumer education.

Prerequisites: Completion of NFSC 203 and 301 or instructor approval.

NFSC 475 Nutrition and Physiological Chemistry (Credit 3); offered fall and spring semesters

This course is designed to integrate Nutrition, biochemistry and physiology. Students will learn how carbohydrates, lipids and proteins are used for energy.

Prerequisites: NFSC 203; NFSC 301; BICH 410; senior classification or approval of department head.

NFSC 481 Seminar (Credit 1); offered fall, spring, & summer semesters; *Meets Communication Intensive Course Requirements*

Review of current literature and research in nutrition; oral presentations and critical discussions.

Prerequisites: Senior classification in Nutritional sciences or allied area, or instructor approval.

NOTE: This course should be taken your last semester at TAMU.

*New course required for all students entering the DPD program in the 2018-2019 academic year.

**Note: Course prefixes changed from NUTR to NFSC in the 2018-2019 academic year.

DPD Program Graduate Course Substitutions

Undergraduate Course Requirement	Acceptable Graduate Course Substitutions
NFSC 475 NUTR & PHYSIOLOG CHEM	NFSC 641 Nutritional Biochemistry I
NFSC 481 SEMINAR	NFSC 681 Seminar
NFSC/DASC 326 FOOD BACTERIOLOGY	NFSC 606/DASC 606 Microbiology of Foods

NFSC 365 NUTRITIONAL PHYSIOLOGY OF VITAMINS AND MINERALS	NFSC 645/POSC 645 Nutrition and Metabolism of Vitamins
	NFSC 650/POSC 650 Nutrition and Metabolism of Minerals
GENE 301 COMPREHENSIVE GENETICS GENE 312 COMPREHENSIVE GENETICS LAB	GENE 603 Genetics
BIOL 320 INTEGRATED HUM AN/PHY II	VTPP 605 Systemic Veterinary Physiology I
MGMT 309 SURVEY OF MANAGEMENT	MGMT 655 Survey of Management
BICH 410 COMPREHEN BIOCHEM I	BICH 601 Fundamentals of Biochemistry I
BICH 411 COMPREHEN BIOCHEM II	BICH 602 Fundamentals of Biochemistry II
STAT 302 STATISTICAL METHODS	STAT 601 Statistical Analysis