

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

Course #	Course Name	Description	Prerequisites	When offered*
FNDH 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 laddering. Guest speakers from various areas of professional practice will supplement lectures and student assignments.	None	Fall, Spring
FNDH 132	Basic Nutrition (3 credit hours)	Concepts of human nutrition applied to personal food choices and health.	None	Fall, Spring, Summer
FNDH 340	Food and Health: Safety, Allergies and Intolerances (3 credit hours)  <i>Technically listed as a Natural Science requirement since students choose between FNDH 340 and Microbiology</i>	An overview of the food system as it relates to the field of dietetics, focusing on issues that impact the quality, safety, accessibility, and sustainability of food. The course includes the systems approach, food safety principles, food allergy/intolerances principles, food contamination, religious issues, and related government regulations. This course will cover the following topics: food safety, food allergies and intolerances, sustainability, religious and cultural issues that affect food safety and health. Specific applications of these topics will be made for the dietetics profession (institutions, health care settings, grocery stores, etc.)	None	Fall, Spring
FNDH 342	Food Production Management (4 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. <b>Students must locate a large foodservice operation in which to complete labs for 4 hours/week.</b>	FNDH 413, FNDH 340 or Microbiology; ServSafe Manager Certification	Fall, Spring
FNDH 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.	CHM 110/111 or CHM 210; BIOL 198; strongly recommend FNDH 132 & CHM 230 first	Fall, Spring, Summer
FNDH 413	Science of Food (4 credit hours)	Chemical, physical, sensory, and nutritional properties of food related to processes used in food preparation. <b>Students are responsible for purchasing all food and equipment for labs. Cost of food may be in excess of \$350. Availability of a kitchen, appliances and digital camera are required.</b>	CHM 110/111 or CHM 210	Fall, Spring
FNDH 426	Financial Management in Dietetics (3 credit hours)	Application of financial management principles used to control costs and generate revenue in dietetics practice and noncommercial foodservice operations.	FNDH 342 or concurrent enrollment.	Spring

Course #	Course Name	Description	Prerequisites	When offered*
FNDH 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>It is recommended that students find RDN in a healthcare setting for assistance with some assignments.</i>	FNDH 132	Fall, Summer
FNDH 510	Life Span Nutrition (2 credit hours)	Physiological and environmental influences on nutritional requirements; nutritional problems and eating patterns of age groups throughout the life cycle.	FNDH 400; recommend taking FNDH 450 first	Fall, Spring
FNDH 515	Counseling Strategies in Dietetic Practice (3 credit hours)	Application of interviewing, counseling, and educational techniques in dietetics, including individual and group methods.	Gen. Psych. or Intro to Soc. w/grade of C or better; FNDH 450 w/grade of B or better or concurrent enrollment	Fall, Summer
FNDH 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.	FNDH 426; Admission to the Didactic or Coordinated program	Spring, Summer
FNDH 570	Introduction to Research in Dietetics Practice (1 credit hour)	Introduction to basic research design in dietetics with application of the research to evidenced based practice using the Evidence Analysis Library of the Academy of Nutrition and Dietetics.	Junior standing or instructor permission.	Fall, Summer
FNDH 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.	FNDH 450	Fall, Spring
FNDH 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.	FNDH 400; Anatomy & Physiology; Biochemistry	Fall, Spring
FNDH 631	Clinical Nutrition I (3 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.	FNDH 450	Fall, Spring
FNDH 632	Clinical Nutrition II (3 credit hours)	Continuation of the application of nutrition principles in disease; includes 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.	FNDH 620 and FNDH 631; both must have been taken within the previous 5 years	Fall, Spring

**Grades of A or B are required in all professional courses**

\*Schedule of course offerings is subject to change.