

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

Course #	Course Name	Description	Prerequisites	When offered*
FNDH 115	Introduction to Health and Nutrition Professions (3 credit hours)	An interdisciplinary introductory course that covers foundational concepts needed by all health and nutrition professions. Topics include a healthcare system overview, health services financing, interprofessional health care practice, professional licensure/credentialing/scope of practice, a survey of health professions, the intersection between healthcare and public health program/policy, and professional topics (ethics, interpersonal skills, cultural competency, critical thinking, and evidence-based practice).	None	Spring
FNDH 132	Basic Nutrition (3 credit hours)	Concepts of human nutrition applied to personal food choices and health.	None	Fall, Spring, Summer
FNDH 300	Dietetics ServSafe Manager Certification (0 credit hours)	Supports student completion of ServSafe Manager online certification exam (National Restaurant Association) which is required for enrollment in FNDH 342. Course is credit/no credit. Credit is earned by uploading ServSafe Manager certification card. Students will register and pay for the ServSafe online exam through the National Restaurant Association <a href="https://www.servsafe.com/">https://www.servsafe.com/</a> . <i>Note: ServSafe Manager Certification is required for enrollment in FNDH 342.</i>	FNDH majors or instructor permission	Fall, Spring, Summer
FNDH 342	Food Production Management (4 credit hours)	Application and principles of food production systems and management that include planning, procurement, production controls, work simplification, commercial equipment use, safety, communication and decision making. <i>Students must locate a large foodservice operation in which to complete labs for 4 hours/week.</i>	Microbiology, FNDH 300; FNDH 413 or concurrent enrollment. Recommend taking FNDH 413 first.	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. <i>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.</i>	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 and DT majors	Spring 2024, then Fall only
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 and sophomore standing	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 and FNDH 450	Fall

Course #	Course Name	Description	Prerequisites	When offered*
FNDH 515	Counseling Strategies in Dietetic Practice (3 credit hours)	Application of interviewing, counseling, and educational techniques in dietetics, including individual and group methods.	PSYCH 110 or SOCIO 211 w/grade of C or better; FNDH 450 w/grade of B or better	Fall, Summer
FNDH 540	Nutrition Education and Program Planning (2 credit hours)	Education strategies for communicating evidence-based health information and planning strategies for developing community programs.	Junior Standing	Spring 2024, then Fall only
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 and DT major	Spring
FNDH 575	Research in Health Sciences (1 credit hour)	Provide initial instruction on how to locate, understand, and evaluate the research literature in the student's area of interest in health science. A range of health research methods will be covered, and studies about treatment effectiveness. Student learning outcomes will include various forms of communication.	Junior standing	Spring 2024, then Fall only
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 or FNDH 400 and Junior standing	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 I and II; 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 400 and FNDH 450 Recommend taking FNDH 515 first	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
FNDH 645	Capstone in Dietetics (1 credit hour)	Culminating experience for dietetic students with a focus on professional engagement, governance of dietetics profession, and professionalism including self-advocacy, civil debate, and advocacy for nutrition and dietetics policies.	DT majors accepted into DPD or instructor permission	Fall

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

\*Schedule of course offerings subject to change.