

## PROFESSIONAL COURSES FOR 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 laddering. Guest speakers from various areas of professional practice will supplement lectures and student assignments.	None	Fall – On campus  Fall, spring, summer by distance
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.	Sophomore standing, 30 hours or more	Fall – On campus  Fall, spring by distance
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, spring – On campus  Fall by distance
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. Two hours lecture, four hours lab	HMD 341, HN 413 ServSafe Certification	Fall, spring – On Campus  Spring by distance
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	Spring – On campus Summer by distance
HMD 426	Financial Management in Dietetics (3 credit hours)	Application of financial management principles used to control costs and generate revenues in dietetics practice and noncommercial foodservice operations.	ACCTG 231, Operations, HMD 342 or concurrent enrollment	Fall, spring – On campus Spring by distance
HMD 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; HN 450 or concurrent enrollment	Fall by distance Spring on campus
HMD 570 (DPD students only)	Professional Practice in Dietetics (2 credit hours)	Current issues and trends in dietetics practice. Preparation for entrance into the profession including portfolio development, professional association issues and involvement, and career development.	Admission into the DPD Program. Concurrent enrollment with HMD 560	Fall, Spring, Summer by distance
HMD 560 (DPD)	Management in Dietetics (3 credit hours)	Management and leadership in dietetic practice. Discussion of current issues affecting	HMD 342 and admission into the DPD Program	Fall, spring – On campus

students only)		practice including human resources, outcomes management, accreditation/quality assurance, entrepreneurship, and the impact of managed health care.		Fall, spring, summer by distance
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\*Schedule of course offerings is subject to change

Course #	Course Name	Description	Prerequisites	When offered*
HN 132	Basic Nutrition	Concepts of human nutrition applied to personal food choices and health.	None	Fall, Spring on-campus Fall, spring, summer by distance
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.	<u>CHM 110</u> and <u>111</u> or <u>210</u> ; <u>BIOL 198</u> ; <u>HN 132</u> , or <u>ASI 318</u> , or consent of instructor.	Spring – On campus Fall, spring, some summers by distance
HN 413	Science of Food (4 credit hours)	Chemical, physical, sensory, and nutritional properties of food related to processes used in food preparation. Three hours lec. and four hours lab a week. Pr.:	<u>CHM 110</u> and <u>111</u> or <u>210</u> .	Fall, spring on-campus Fall by distance
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. One hour lec. And two hours lab a week.	<u>HN 400</u> , or conc. enrollment in each.	Spring - on campus Summer by distance
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 450	Fall - on campus and by distance
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.	<u>BIOL 340</u> or <u>KIN 398</u> and <u>HN 400</u> .	Spring – on campus Fall, spring by distance
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.	<u>HN 400</u> , <u>BIOL 340</u> or <u>KIN 398</u> and <u>BIOCH 521</u> .	Fall – on campus Fall, spring, summer by distance
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 – on campus and by distance
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,	HN 450 and HN 631	Spring – on campus and by distance

		effects of disease on nutrient metabolism, medical nutrition therapy for critical care needs, standardized language in advanced professional nutrition diagnosis and care of selected diseases.		
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<b>MANAGEMENT SEMESTER of the COORDINATED PROGRAM IN DIETETICS</b>				
<b>Course #</b>	<b>Course Name</b>	<b>Description</b>	<b>Prerequisites</b>	<b>When offered*</b>
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, entrepreneurship, and the impact of managed health care.	HMD 422	Fall, Spring – on campus
HMD 561	Management in Dietetics Practicum (6 credit hours)	Supervised practice experience in the application of management principles in foodservice operations or other dietetics practice settings.	HMD 422, ACCTG 231, admission to the coordinated program in dietetics, and previous or conc. enrollment in HMD 560. Limited to students in Kansas.	Fall, Spring – on campus and by distance
HMD 562	Management in Dietetics Practicum Recitation (1 credit hour)	Focused discussion of significant occurrences during the supervised practice experience and the application of management principles in foodservice operations or other dietetic practice settings. Behavior-based assessment and progression is utilized to encourage self-development and entry-level competence in dietetics practice.	Enrollment in HMD 561 Admission to Coordinated Program in Dietetics	Fall, Spring – on campus
HMD 570	Professional Practice in Dietetics (2 credit hours)	Current issues and trends in dietetics practice. Preparation for entrance into the profession including portfolio development, professional association issues and involvement, and career development.	Concurrent enrollment in HMD 561. Admission into the Coordinated Program in Dietetics	Fall, Spring – on campus

<b>CLINICAL SEMESTER of the COORDINATED PROGRAM IN DIETETICS</b>				
<b>Course #</b>	<b>Course Name</b>	<b>Description</b>	<b>Prerequisites</b>	<b>When offered*</b>
HMD 520	Applied Clinical Dietetics (3 credit hours)	Application of clinical nutrition principles through case studies, independent research, discussion, groups, and oral presentations. Case studies will focus on medical nutrition therapy and education of persons throughout the life cycle and nutrition intervention for individuals with multiple disease states in various healthcare settings.	Admission to the coordinated program in dietetics. Limited to students in Kansas.	Fall, Spring – distance
HMD 521	Clinical Dietetic Practicum (6 credit hours)	Supervised clinical/community experience in the nutritional care of patients/clients. Practicum experiences are arranged with participating healthcare facilities. Successful	HN 600 and HN 630; HMD 515; must be taken conc. with HMD 520; and admission to the coordinated	Fall, Spring – distance

		completion of 6 credit hours of Clinical Dietetics Practicum is required in the coordinated program in dietetics.	program in dietetics. Limited to students in Kansas.	
HMD 510	Introduction to Clinical Dietetics (1 credit hour)	Preparation for entrance into the clinical supervised practice experience. Review of medical record content; current practice protocols in clinical dietetics; practice case studies.	Concurrent enrollment in HMD 521 and admission into the Coordinated Program in Dietetics	Fall, Spring – distance (course taught on campus first week of the semester)
HMD 516	Communication Competencies in Dietetics Practice (1 credit hour)	Assessment of audiences and development of effective food/nutrition messages in community settings.	Admission into the Coordinated Program in Dietetics. Concurrent enrollment in HMD 521	Fall, Spring – distance
HMD 517	Communication Competencies in Dietetics Practicum (1 credit hour)	Application of principles learned in HMD 516 Communication Competencies in Dietetics Practice to the development, implementation, and evaluation of a community project under the guidance of a community preceptor.	Admission into the Coordinated Program in Dietetics. Concurrent enrollment in HMD 516 and HMD 521	Fall, Spring - distance

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