NUTRITION & FOOD SCIENCE (NUFD)

NUFD 110 # - International Cuisine  3 Credits
Prerequisite(s): Nutrition and Food Science majors with concentrations in Food Systems and Applied Nutrition. Special fee. Introductory course for the study of cooking styles associated with the development of ethnic and international cuisine. The course will primarily focus on a particular culinary region to be determined, giving students a holistic understanding of how ingredients and food customs develop into a cuisine. The lessons learned will enable students to research and prepare complete menus reflective of the culture and food goods of a region with emphasis on local ingredients and authentic preparation methods. 2 hours lecture, 1.5 hours lab.

NUFD 130 # - Introduction to Nutrition and Food Science Profession  1 Credit
Prerequisite(s): Nutrition and Food Science majors with concentration in Dietetics, Food Systems, Applied Nutrition or Food Science; or Nutrition and Food Science minors. An introductory course which provides general information about nutrition and food science fields and acquaints students with professional requirements and opportunities. 1 hour lecture.

NUFD 150 # - Food Composition and Scientific Preparation  3 Credits
Special fee. An introduction to food science, nutrition and food preparation with emphasis on scientific principles involved in the characteristics of acceptable standardized products and product evaluation. 1 hour lecture, 3 hours lab.

NUFD 153 # - Dynamics of Food and Society  3 Credits
This course is designed to give students an opportunity to explore issues of food consumption through a study of: basic nutrition requirements; social/psychological factors influencing food behaviors; food acquisition through history as compared to contemporary situations; the impact on the ecological system in the quest for food; and the social, economical, and political aspects of the world food situation and potential means of alleviating the problems of hunger and nutrient deficiencies. Meets Gen Ed 2002 - Social Science Perspectives. Meets World Cultures Requirement. 3 hours lecture.

NUFD 175 # - Soup and Sauce Technology  3 Credits
Special fee. This course introduces the students to basic, traditional and modern culinary principles of volume stock soup and sauce preparation. The course primarily focuses on how to make traditional soups and sauces and then develop production strategies necessary to bring these products to modern markets. Lessons learned enable students to formulate soup and sauce recipes that are tasteful, flavorful and targeted to modern markets. Artisanal and modern packaging, safety and marketing strategies are emphasized. The course features lecture and hands-on laboratory experiences. Laboratory fee. 1.5 hours lecture, 1.5 hours laboratory.

NUFD 182 # - Nutrition  3 Credits
This course is designed to give students a general knowledge of the components of the food we eat, the nutrients necessary for a healthy life, the functions of nutrients and the interrelationships and metabolism of nutrients. The factors which influence the recommended dietary intake of nutrients, and theories and guidelines for screening nutrition risk and disease and prevention are presented. 3 hours lecture.

NUFD 185 # - Artisanal and Modern Baking Techniques  3 Credits
This course is designed for students who need baking skills to produce artisanal breads and pastries in traditional and modern bakery production environments. Students learn basic methods and techniques for producing ferments, dough and bakery emulsions. They design and produce bakery products including breads, baguettes, flat breads, tortillas, pies, cakes and pastries. The students also learn how to preserve, add flavor to, and extend the shelf life of mass-produced bakery products. The course features hands-on laboratory baking experiences. Laboratory fee.

NUFD 192 # - Nutrition with Laboratory  4 Credits
Prerequisite(s): Nutrition and Food Science majors with concentrations in Dietetics, Applied Nutrition, Food Systems or Food Science; and Business Administration majors with a concentration in Hospitality Management; and Academy of Nutrition and Dietetics Certificate Program students. Special fee. This course is designed to provide students with a general understanding of the components of the food we eat and the nutrients necessary for life. The functions of nutrients, their interrelationships, digestion, absorption and metabolism of nutrients are discussed. The factors, such as age, gender, ethnicity, physical activity, and environmental factors, which influence food intake and requirements of nutrients, are covered. Students learn to measure and evaluate their nutritional status and body composition using equipment used in laboratory and analyze their diets using computer software. They plan meals considering individual's nutritional requirements in the laboratory. Historical, national, and international issues regarding food and nutrition are presented. Meets Gen Ed 2002 - Natural Science Laboratory. 3 hours lecture, 2 hours lab.

NUFD 240 # - Sanitation Management and Food Microbiology: Certification  1 Credit
Prerequisite(s): NUFD 150 or HOSP 250 may be taken as prerequisite or corequisite. Food safety for effective food service management. Understanding of Sanitation Risk Management, microbial food contaminants, and food safety regulations. Students will be entitled to take the "ServSafe Food Protection Manager Certification" examination. 1 hour lecture.

NUFD 253 # - Quantity Food Purchasing and Production  3 Credits
Prerequisite(s): NUFD 182 or NUFD 192. Determining needs, purchasing, storing, preparing and serving food in large volume. 3 hours lecture.

NUFD 254 # - Foodservice Equipment and Facilities Design  3 Credits
Prerequisite(s): NUFD 150. Facilities layout and design. Selection of equipment based on design criteria. Purchasing standards and procedures. 3 hours lecture.

NUFD 255 # - Meal Design and Management  4 Credits
Prerequisite(s): NUFD 150; and either NUFD 182 or NUFD 192. Current health insurance and negative PPD test required. Special fee. In this course, students learn about the design and analysis of meals for individuals and families, giving special emphasis to therapeutic nutrition and economic needs balanced with current lifestyles. Students also learn about principles involved in meal management and practice those in class labs. 3 hours lecture, 1.5 hours lab.

NUFD 257 # - Principles of Food Science  3 Credits
Prerequisite(s): NUFD 150 and CHEM 113. Students will learn basic principles of Food Science with emphasis on food processing and the chemical, physical and biological reactions occurring in food that affect nutritional, sensory and safety during processing and storage. This course is appropriate for students in the Food Science concentration and well as Food Systems, Biology, Chemistry and Health Sciences. 3 hours lecture.
NUFD 282 # - Applied Nutrition in the Lifecycle 3 Credits
Prerequisite(s): NUFD 130 (may be taken as prerequisite or corequisite); and NUFD 182 or NUFD 192. Special fee. The application of basic nutrition knowledge to individuals in various life stages. Analysis of the physiological, biochemical, psychological and social factors that affect nutrient needs throughout the lifecycle. 3 hours lecture.

NUFD 285 # - Nutrition in Chronic Disease Prevention 3 Credits
Prerequisite(s): NUFD 182 or NUFD 192. This course uses a systems approach to understand the role of nutrition in influencing chronic disease outcomes among adults. The course focuses on five specific organ systems (immune, circulatory, skeletal, endocrine, and excretory) and their role in influencing risks to diseases such as cancer, heart disease, osteoporosis, overweight/obesity, diabetes, and hypertension. The functions and metabolism of the major nutrients related to these diseases will be discussed in detail. Finally, the course will use an applied format (case studies) to help students demonstrate a basic knowledge of how reliable nutrition information is derived from scientific research, and be able to discern facts from fallacy in diet-related issues. Utilizing this knowledge, they will be able to work with community-based agencies in developing initiatives that help various population groups make healthier food choices and prevent chronic disease risks more effectively. 3 hours lecture.

NUFD 292 # - Applied Community Nutrition 3 Credits
Prerequisite(s): NUFD 192. This course provides a comprehensive overview of the impact of federal and state legislation on community nutrition service, dietetics practice, and health care within the United States. Students learn about the Nutrition Care Process, which is a systematic approach to providing quality nutrition care consisting of four distinct, interrelated steps: nutrition assessment, intervention, and monitoring/evaluation. The course demonstrates the application of this process. Nutrition informatics—the intersection of information, nutrition, and technology—is also presented. This course may be repeated for a maximum of 6 credits. 3 hours lecture.

NUFD 304 # - Introduction to Research 3 Credits
Prerequisite(s): MATH 109; and NUFD 282 may be taken as prerequisite or corequisite. A study of the basic concepts, principles and methodologies of scientific research and their application to the investigation of research problems in health, nutrition, and food science. 3 hours lecture.

NUFD 350 # - Quantity Food Applications 3 Credits
Prerequisite(s): NUFD 253 or HOSP 390; and junior or senior standing. Students must provide proof of current health insurance coverage and a negative PPD test. Special fee. Capstone lecture and laboratory experiences to support basic concepts of quantity food purchasing and production. Students will learn hands-on skills to produce culinary products in large quantities. Laboratory assignments in the MSU Food Management laboratory and in functioning food service facilities off campus. 4 hours lab.

NUFD 352 # - Organization and Management of Foodservice Systems 3 Credits
Prerequisite(s): NUFD 282 may be taken as prerequisite or corequisite. Principles of management, organizational structure, policy and decision-making. The menu in management, budgeting and cost control, sanitation and safety, personnel policies and management. Meets the University Writing Requirement for majors in Nutrition and Food Science. 3 hours lecture.

NUFD 353 # - Catering and Banquet Management 3 Credits
Prerequisite(s): NUFD 253 or HOSP 390. Current health insurance and negative PPD test required Special fee. This course is designed for those who need to know how food is prepared and then served in a catered or banquet setting. Students learn how to select and determine costs of catered food, plan a catered banquet and various culturally influenced serving styles. 3 hours lecture.

NUFD 357 # - Experimental Food Science 3 Credits
Prerequisite(s): CHEM 113; NUFD 240 may be taken as prerequisite or corequisite. Special fee. Study of the theory and applications of the chemical and physical changes involved in food processing, storage and preparation through objective and subjective analytical techniques. 1 hour lecture, 3 hours lab.

NUFD 360 # - Urban Agriculture and Sustainable Food Systems 4 Credits
Prerequisite(s): NUFD 240. In this service-learning course, students gain hands-on experience in urban agriculture, including garden planning, growing and harvesting vegetables, and designing garden-based lesson plans. While gaining a foundation in agroecology and community development approaches, students critically assess the role urban agriculture plays in creating sustainable food systems and promoting community empowerment. By participating in a service-learning field experience, students develop a place-based understanding of the potentials and challenges confronting urban agriculture. May be repeated for a maximum of 12 credits.

NUFD 367 # - Fundamentals of Food Processing and Preservation 3 Credits
Prerequisite(s): NUFD 257. Students learn general food processing and preservation principles and methods. They learn about emerging technologies for processing, packaging, and preserving foods and beverages, the appropriate use of food processing equipment, and quality assessment techniques for food processing and preservation. Students visit food processing facilities where they have hands-on experiences of the food processing principles learned in the class. Course activities include reading and analyzing scenarios that demonstrate the food scientist’s role in the Integration and application of food processing and preservation concepts, principles, and skills in solving real-world food science problems. 3 hours lecture.

NUFD 377 # - Sensory Evaluation of Foods 3 Credits
Prerequisite(s): NUFD 150, NUFD 257 and NUFD 357. This course is an upper level Food Science course within the Nutrition and Food Science major. It expands and builds on previous food science courses and is designed to integrate and increase knowledge and skills in determining food quality and consumer acceptance via use of the human senses. The students will follow step by step procedures to learn how to evaluate food sensory characteristics such as appearance, color, flavor, odor, texture, and choices via sensory methods and techniques. Students will learn various sensory testing methods and statistical methods in evaluating food quality. May be repeated for a maximum of 9 credits. 3 hours lecture.

NUFD 382 # - Advanced Nutrition 4 Credits
Prerequisite(s): CHEM 270 and NUFD 182 or NUFD 192. BIOL 243 may be taken as a prerequisite or a corequisite. Corequisite(s): BIOL 243 may be taken as a prerequisite or a corequisite. Special fee. The physiological and chemical bases for nutrient needs, mechanisms through which nutrients meet the biological needs of humans, evaluation and interpretation of research findings. 4 hours lecture.
<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
<th>Prerequisite(s)</th>
</tr>
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<tbody>
<tr>
<td>NUFD 384 #</td>
<td>Nutrition in Developing Countries</td>
<td>3</td>
<td>NUFD 282. Nutritional problems; factors which contribute to malnutrition; effect of under-nutrition and malnutrition; methods of assessing nutrition status of a population and application of measures for improvement. 3 hours lecture.</td>
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<tr>
<td>NUFD 387 #</td>
<td>Molecular Cuisine</td>
<td>3</td>
<td>NUFD 240. Current health insurance and negative PPD test required. Special fee. This course focuses on current gastronomic trends, utilizing innovative scientific approaches to food production. The course includes combining classical cooking techniques with state-of-the-art methods, deconstruction of recipes and scientific preparation of edible foods. Lessons learned will enable students to critically assess traditional food combinations to open up creative avenues of thinking for future food production and presentation strategies. The course features lectures and hands-on laboratory experiences. 2 hours lecture and 2 hours lab.</td>
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<tr>
<td>NUFD 392 #</td>
<td>Food Systems and Agribusinesses Issues</td>
<td>3</td>
<td>NUFD 282. This course provides an introductory examination of the systems of production, processes, and distribution of food throughout the food chain. The course places particular critical emphasis on the current agribusiness model through the examination of the role and impact of government and politics in food processes and distribution. Text, required readings, current events, guest speakers, and current journal articles are utilized in the course as the means to explore and evaluate the current agribusiness model, alternatives, and regulatory and policy influences. 3 hours lecture.</td>
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<tr>
<td>NUFD 395 #</td>
<td>Applied Nutrition for Populations</td>
<td>3</td>
<td>NUFD 182 or NUFD 192; and HLTH 102; and HLTH 240 or NUFD 282. This course is a comprehensive overview of the concepts and principles of nutrition, especially as it relates to using a population-based approach to preventing and managing chronic disease in the community. In this course, an emphasis is placed on the distinct chronic disease states of overweight/obesity, heart disease, hypertension, diabetes, cancer, and HIV/AIDS. Students learn about the socio-ecological model and the various personal, social, environmental, and policy-related factors that influence prevalence rates of these diseases among diverse population groups. Through this course, students also learn to apply their knowledge of nutritional principles, make important and practical connections between diet and disease in the community, and improve their oral and written communication skills. 3 hours lecture.</td>
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<tr>
<td>NUFD 399 #</td>
<td>Concepts of the Sommelier</td>
<td>3</td>
<td>NUFD 357 or HOSP 390; must be over 21 years old; departmental approval This course provides an overview of the wine producing regions of the world and the elements of wine appreciation and service. Students participate in several tasting sessions in which they analyze wine through three sensory attributes: appearance, smell and palate sensation. Through blind tasting and sensory deduction, the students learn to compare and contrast wine quality and flaws. The students learn to recognize the diversity of the world of wine production by studying variables such as grape variety, climate, soil, and local approaches to grape growing and wine making. Additionally, students apply the principles of the wine service. 2 hours lecture, 2 hours lab.</td>
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<tr>
<td>NUFD 405 #</td>
<td>Internship in Nutrition and Food Science</td>
<td>4-8</td>
<td>NUFD 352 and senior standing or minimum of 24 credits in the major. Nutrition and Food Science majors only. 2.67 GPA required. Opportunity to work as an intern in a professional setting related to food management, nutrition or dietetics related profession. Application available from advisor. 4-8 hours other.</td>
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<tr>
<td>NUFD 412 #</td>
<td>Nutrition Education Techniques</td>
<td>3</td>
<td>NUFD 282; and NUFD 304 may be taken as prerequisite or corequisite. Procedures and techniques for developing programs and teaching nutrition to a variety of target populations. Individual and group methods emphasize innovation. Field studies. 3 hours lecture.</td>
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<tr>
<td>NUFD 456 #</td>
<td>Research in Foods</td>
<td>3</td>
<td>NUFD 357. Special fee. Scientific method in the design and execution of experimental food studies and in the interpretation and evaluation of results. Independent laboratory research. 1 hour lecture, 3 hours lab.</td>
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<tr>
<td>NUFD 466 #</td>
<td>Food Product Development</td>
<td>3</td>
<td>NUFD 367. In this course students will learn to integrate knowledge and skills from previous food science and nutrition courses to develop new, nutritious, safe and sensory acceptable food products. Students will develop oral and written reports that will document information on current food trends, shelf life stability, nutrition labeling, quality assurance parameters, marketing, sensory evaluation, and packaging of food products. 3 hours lecture.</td>
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<tr>
<td>NUFD 470 #</td>
<td>Selected Topics in Nutrition and Food Science</td>
<td>1-3</td>
<td>NUFD 304 or departmental approval This course provides students with the opportunity to expand their professional preparation and expertise about selected topics in nutrition and food science not covered in other undergraduate courses. These topics will be based on significant, emerging nutrition and food problems and issues, on new scientific developments and discoveries pertinent to the nutrition and food science professions. May be repeated once for a maximum of 6.0 credits.</td>
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<tr>
<td>NUFD 482 #</td>
<td>Nutrition Counseling</td>
<td>3</td>
<td>NUFD 304; and NUFD 412 may be taken as prerequisite or corequisite. This course offers practical experience dealing with the principles of marketing, adult learning, helping skills, assessment, documentation, and evaluation as related to weight control and the role of food in promotion of a healthy lifestyle. Six hours of clinical experience is required. 3 hours lecture.</td>
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<tr>
<td>NUFD 488 #</td>
<td>Medical Nutrition Therapy</td>
<td>4</td>
<td>NUFD 182 or 192 and NUFD 382 and BIOL 243 and CHEM 270. Special fee. This course enables students to apply nutrition science to the prevention and treatment of human diseases and medical conditions. Nutrition assessment, diet modification, and specialized nutrition support, such as enteral and parenteral feeding, are covered. 4 hours lecture.</td>
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<tr>
<td>NUFD 489 #</td>
<td>Externship in Food and Nutrition</td>
<td>3</td>
<td>NUFD 253 and NUFD 382. A supervised experience in selected quantity food services, agencies, clinics or organizations involved in foods and nutrition problems of the community. 4 hours lecture.</td>
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<tr>
<td>NUFD 490 #</td>
<td>Nutrition and Food Science Professional Seminar</td>
<td>1</td>
<td>NUFD 130 and NUFD 304; Restricted to Nutrition and Food Science majors with concentrations in Dietetics, Food Systems, Food Science, or Applied Nutrition. A capstone course which provides skills necessary for beginning professionals in nutrition and food science fields. 1 hour seminar.</td>
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<tr>
<td>NUFD 499 #</td>
<td>Medical Nutrition Applications</td>
<td>2</td>
<td>NUFD 382; and NUFD 488 may be taken as prerequisite or corequisite. Provides an overview of the concepts, principles and methodology for nutrition assessment. Emphasis is placed on practical application and case models. 2 hours lecture. Starting Winter 2017 Semester Hours: 3 Student Contact Activity: 3 hours lecture.</td>
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NUFD 501 # - Principles of Nutrition  4 Credits
Topics include advanced study of the biochemical and physiological aspects of human nutrition with emphasis on vitamins, minerals, lipids, protein, carbohydrate, water and energy. 4 hours lecture.

NUFD 506 # - Research and Evaluation in Nutrition and Food Science  1-3 Credits
This course gives students a foundation in the design of research in Nutrition and Food Science, and in the analysis of research data in these fields. Students critically evaluate, interpret, and summarize reports of research in articles published in health, nutrition and food science journals. They develop knowledge and skills for posing research questions in Nutrition and Food Science, designing studies to answer the questions, detecting threats to validity of the research, identifying appropriate techniques for analyzing data, performing nutrition/food science data analyses, and reporting on the results in a format suitable for publication in an academic journal. 1 - 3 hours lecture.

NUFD 507 # - Research in Nutrition and Food Science  3 Credits
Prerequisite(s): NUFD 501; and NUFD 506 may be taken as prerequisite or corequisite. Special fee. Designed to provide basic research and statistical literacy so that students can develop a research proposal in its entirety in nutrition and food science. 3 hours lecture.

NUFD 508 # - Independent Study in Nutrition and Food Science  1-3 Credits
Prerequisite(s): Departmental approval. An opportunity to study in-depth areas of nutrition and food science which are not offered in the regular curriculum. May be repeated for a maximum of 6.0 credits as long as the topic is different. 3 hours lecture.

NUFD 509 # - Research Seminar  3 Credits
Prerequisite(s): NUFD 507. Carrying out a research study on specific problems of limited scope. Work to be taken in nutrition and food science. 3 hours seminar.

NUFD 557 # - Food Safety  3 Credits
Special fee. This course is offered for those who must understand food sanitation and safety for effective food management and production. The course emphasizes the understanding of food safety and food sanitation risk management and microbial food contaminants as it encompasses changing federal and state compliance regulations including Hazard Analysis Critical Control Point (HACCP), good manufacturing practices and Safe, Sanitary Operational Procedures (SSOP). 3 hours lecture.

NUFD 560 # - Advanced Nutrition Counseling for Diverse Population Groups  3 Credits
Prerequisite(s): NUFD 501 may be taken as prerequisite or corequisite. Topics include ethnic variations in health care beliefs; culturally sensitive nutrition counseling skills, developmental skills and dietary behaviors of children, adolescents and aging adults and nutrition counseling approaches for these age groups. Six hours of nutrition counseling clinical experience required. 3 hours lecture.

NUFD 570 # - Selected Topics in Nutrition and Food Science  1-3 Credits
This course provides students with the opportunity to expand their professional preparation and expertise about selected topics in nutrition and food science not covered in other graduate courses. These topics will be based on significant, emerging nutrition and food problems and issues and on new scientific developments and discoveries pertinent to the nutrition and food science professions. Such issues could include sports nutrition, nutrition in complementary care, environmental nutrition, advanced clinical nutrition, research methodology, gerontology nutrition, and sustainable food systems. 1 hours lecture.

NUFD 572 # - Food Systems: Politics and Ecology  3 Credits
In this course, students engage in a comprehensive examination of the systems of production, processes, and distribution of food throughout the food chain. They give particular attention to critically examining the agribusiness model through analysis of the role and impact of government and politics in food processes and distribution. To enhance their understanding of the competing ideologies and micro and macro food economic concepts and effects, students explore current events and learn from guest speakers as well as reading current journal articles. 3 hours lecture.

NUFD 573 # - Food and Nutrition Regulations and Compliances  3 Credits
This course will provide an in-depth understanding of the legal and regulatory compliances of food and dietary supplement products in the United States. Topics will cover issues such as food and food safety regulation, regulatory compliance, Hazard Analysis Critical Control Points (HACCP), International Standards Organization (ISO), the regulation of Genetically Modified Organisms (GMOs), food additives, food labeling, dietary supplements and, more recently, the protection of the food supply from bio or chemo terrorism or “food security.” 3 hours lecture.

NUFD 577 # - Social Marketing in Nutrition  3 Credits
Prerequisite(s): NUFD 501 may be taken as prerequisite or corequisite. Social Marketing in Nutrition course entails a comprehensive view of the applications of social marketing in the design, implementation, and evaluation of nutrition education programs. Social marketing is an audience-centered approach that focuses on multiple, reinforcing channels of communication along with environmental changes to influence behavior. Highlights of social marketing will be presented in light of its usefulness and applicability to nutrition education. 3 hours lecture.

NUFD 580 # - Current Applications in Nutrition  3 Credits
This course enables students to develop detailed and in-depth knowledge of recent findings in human nutrition and to apply this knowledge by learning how to write a grant application for funding. Emphasis is placed on the critical review and analysis of recent developments in nutrition research and developing a successful proposal. 3 hours lecture.

NUFD 581 # - Nutrition Education  3 Credits
Prerequisite(s): NUFD 501 may be taken as prerequisite or corequisite. This course is designed to provide students with skills for developing, implementing, evaluating and funding nutrition education programs for populations with various demographic characteristics. 3 hours lecture.

NUFD 583 # - Nutritional Aspects of Food Processing and Handling  3 Credits
Prerequisite(s): NUFD 501 may be taken as prerequisite or corequisite. A course designed to study the theory and practice of evaluating food processing from a nutritional standpoint and to compare food availability with the effects that various kinds of processing have on nutrient content. This course is appropriate for graduate students and selected seniors in food and nutrition, food service management, biology, chemistry, and health sciences. 3 hours lecture.

NUFD 585 # - Food and Nutrition Issues  3 Credits
Prerequisite(s): NUFD 501 may be taken as prerequisite or corequisite. An investigation of current issues in food and nutrition with an emphasis on consumer, food industry, government and professional perspectives. 3 hours lecture.
**NUFD 587 # - Practicum**  
3 Credits  
Prerequisite(s): NUFD 501 and NUFD 595. Departmental approval.  
This practicum provides students in nutrition, food science and food management with planned supervised experiences in a variety of selected business, agencies or organizations offering nutrition education or food-related services. Students engage in experiential and in-class work at a specific corporate setting, agency or organization, depending on their professional goals and previous experiences. They work productively with business, agencies and/or organizations for a total of 90 hours. 3 hours practicum.  

**NUFD 588 # - Organizational Behavior in Food Businesses**  
3 Credits  
In this course, students critically assess principals of management currently being used in the food industry. In doing so they learn novel approaches to organizational structure and policy and decision-making in the manufacturing, retail restaurant and institutional food sectors. Students analyze food systems and the economic and production activities of food businesses by using economic theories and case studies. 3 hours lecture.  

**NUFD 590 # - Nutrition Policy**  
3 Credits  
Prerequisite(s): Graduate Standing. This course introduces students to theories, models, and analytic frameworks for understanding the dynamics of policy making and evaluation processes that address nutrition policy problems. Students develop a project for evaluating policy decision-making, outcomes and impacts. Case studies are used as a teaching tool to underscore policy lessons, facilitate small group discussion, and introduce students to several policy initiatives (i.e., School Meal Programs, Food stamps, Special Supplemental Nutrition Program for Women, Infants and Children). 3 hours lecture.  

**NUFD 595 # - Principles of Food Science**  
3 Credits  
Prerequisite(s): A college level chemistry course or permission of instructor. This course provides students with advanced knowledge in food science, giving them in-depth exposure to key elements of this growing field of study. Students learn about principles and processes in chemistry and microbiology that are essential to work in food science. They explore the processing of food and food products. They examine concepts of food preservation, the packaging and marketing of foods and global food issues. 3 hours lecture.  

**NUFD 668 # - Nutrition Assessment**  
3 Credits  
Prerequisite(s): NUFD 501 or departmental approval. This course covers the systematic principles and comprehensive steps of human nutrition assessment. This includes screening of nutritional status, planning nutrition intervention as well as implementation and evaluation of nutrition intervention processes. The tools and techniques used in nutrition assessment will be utilized by the students in this course. 3 hours lecture.  

**NUFD 698 # - Master's Thesis**  
4 Credits  
Prerequisite(s): Departmental approval. Independent research project done under faculty advisement. Students must follow the MSU Thesis Guidelines, which may be obtained from the Graduate School. Students should take NUFD 699 if they don't complete NUFD 698 within the semester.  

**NUFD 699 # - Master's Thesis Extension**  
1 Credit  
Prerequisite(s): NUFD 698. Continuation of Master's Thesis Project. Thesis Extension will be graded as IP (In Progress) until thesis is completed, at which time a grade of Pass or Fail will be given.