NUTRITION AND FOODS (NUTR)

NUTR 1162. Food Systems Laboratory.
This course provides for application of the management techniques and
concepts of planning, preparation, cost analysis, and evaluation covered
in NUTR 1362. Pre or Co-requisite: NUTR 1362.
about Food Systems Laboratory
1 Credit Hour. 0 Lecture Contact Hours. 2 Lab Contact Hours.
Grade Mode: Standard Letter
about Food Systems Laboratory

NUTR 1362. Food Systems.
Nutrition, food science, and management principles in planning,
procuring, preparing, preserving, evaluating, and serving food to fulfill
dietary requirements of individuals and diverse cultural groups. Includes
federal legislation, environmental issues, and culinary principles. Pre or
Co-requisite: NUTR 1162.
about Food Systems
3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.
Grade Mode: Standard Letter
about Food Systems

NUTR 2162. Food Science Laboratory.
Students engage in laboratory techniques and exercises related to food,
chemistry, microbiology, nutrition, food palatability, and food safety.
Prerequisite: NUTR 2360 with grade of C or higher. Co- or prerequisite:
NUTR 2362.
about Food Science Laboratory
1 Credit Hour. 0 Lecture Contact Hours. 2 Lab Contact Hours.
Grade Mode: Standard Letter
about Food Science Laboratory

The science of human nutrition with emphasis on nutrient digestion,
absorption, and excretion; nutrient metabolism, requirements, and
sources. Prerequisite: Three semester hours of science.
about Nutrition Science
3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.
Grade Mode: Standard Letter
TCCN: BIOL 1322
about Nutrition Science

NUTR 2361. Nutritional Assessment.
This course teaches the principles and techniques of assessing
nutritional status, presents interviewing and nutrition counseling theories,
development of individualized treatment plans and educational tools,
and accessing community nutrition resources. Practical application is
provided through assignments and in-class experiences. Prerequisites:
NUTR 1362, NUTR 2360 with grades of C or higher.
about Nutritional Assessment
3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.
Grade Mode: Standard Letter
about Nutritional Assessment

NUTR 2362. Food Science.
Students learn the scientific principles underlying the relationships
among food, chemistry, microbiology, nutrition, and food safety as related
to the major food groups. Prerequisites: 3 hours of chemistry or biology,
and NUTR 2360 with grade of C or higher. Co- or prerequisite: NUTR 2162.
about Food Science
3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.
Grade Mode: Standard Letter
about Food Science

NUTR 3166. Advanced Food Science Laboratory.
This lab teaches different techniques and protocols used in
physical, chemical, colorometric, spectrophotometric, molecular, and
microbiological analysis of food components and assessment of food
quality, stability, and safety. Different bioprocessing techniques to
improve the quality of food will also be performed. Prerequisites: NUTR
2362, NUTR 2162, CHEM 1341, CHEM 1342. Co-requisite: NUTR 3366.
about Advanced Food Science Laboratory
1 Credit Hour. 0 Lecture Contact Hours. 2 Lab Contact Hours.
Grade Mode: Standard Letter
about Advanced Food Science Laboratory

For non-science majors. Involves the study of the nutrients and their
function in promoting health throughout the life span. Includes standards
for consumer selection of a proper diet and analysis of nutrition-related
health problems.
about Nutrition and Health
3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.
Grade Mode: Standard Letter
about Nutrition and Health

NUTR 3363. Nutrition for Wellness and Fitness.
Students will study the causes and treatment of overweight and obesity
and the effects of dietary and lifestyle choices on attainment and
maintenance of health and prevention of chronic diseases. Basic exercise
physiology is introduced and dietary recommendations for sports, fitness
and prevention of eating disorders are also presented. Prerequisites:
NUTR 2361 and NUTR 3367; BIO 2430, or BIO 2451 and BIO 2452, all with
grades of C or higher.
about Nutrition for Wellness and Fitness
3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.
Course Attribute(s): Multi.Content & Perspective
Grade Mode: Standard Letter
about Nutrition for Wellness and Fitness

This course focuses on basic nutritional science, with emphasis on
the physiological and biochemical importance of nutrition to physical
performance, health, and fitness. The use and efficacy of ergogenic aids
will be investigated. The course requires reading and interpreting the
scientific literature. Restricted to students majoring in Athletic Training,
Exercise Sports Science, Family and Consumer Sciences, Health &
Fitness Management, or Health & Wellness Promotion.
about The Science of Nutrition and Exercise
3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.
Grade Mode: Standard Letter
about The Science of Nutrition and Exercise
NUTR 3366. Advanced Food Science.
This course provides an examination of the chemistry, morphology, concentration, and compartmentalization of cellular components in food; the effect of storage and processing on molecular levels of food quality; the kinetic behavior, activity, and stability of food enzymes and microbes, and their effect on food quality and safety. Prerequisites: NUTR 2162, NUTR 2362, CHEM 1341, CHEM 1342. Co-requisite: NUTR 3166.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.
Grade Mode: Standard Letter

NUTR 3367. Nutrition and Physiology.
This course integrates the study of nutrition with other biological sciences, focusing on cellular and molecular physiological processes related to digestion, absorption, transport, and metabolism of nutrients and other dietary components. Prerequisites: NUTR 2360 and BIO 2430 with grades of C or higher; and CHEM 1341, CHEM 1141, CHEM 1342, CHEM 1142.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.
Grade Mode: Standard Letter

NUTR 4101. Special Problems in Nutrition and Foods.
Independent reading and/or research on a specific topic related to students' primary area of interest. Work may consist of research, reviews, and integration of existing literature, or other appropriate independent work. May be repeated once for credit with approval of instructor.

1 Credit Hour. 0 Lecture Contact Hours. 2 Lab Contact Hours.
Course Attribute(s): Exclude from 3-peat Processing
Grade Mode: Standard Letter

NUTR 4167. Food Systems-Production & Management Laboratory.
This course provides for the application of the management techniques and concepts of institutional food production covered in NUTR 4367. Prerequisites: NUTR 1362, NUTR 2360 with grades of C or higher; Pre- or corequisite: NUTR 4367.

1 Credit Hour. 0 Lecture Contact Hours. 2 Lab Contact Hours.
Grade Mode: Standard Letter

Students engage in applied experience under the supervision of a professional mentor in nutrition and foods-related professions, services, businesses, and/or research. Prerequisite: must meet college, department and program requirements. (WI)(Capstone Course).

3 Credit Hours. 0 Lecture Contact Hours. 6 Lab Contact Hours.
Course Attribute(s): Exclude from 3-peat Processing|Writing Intensive
Grade Mode: Standard Letter

NUTR 4302. Micronutrients.
A study of the biochemical and physiological foundations of nutrition. Information pertaining to biochemical structure, metabolism and physiological regulation of minerals and fat-soluble vitamins. Prerequisites: NUTR 2360 and NUTR 3365; Co-requisite: CHEM 2450.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.
Course Attribute(s): Exclude from 3-peat Processing|Topics
Grade Mode: Standard Letter

NUTR 4302E. Community Nutrition.
A study of community nutrition programs addressing food insecurity, prevention and treatment of chronic diseases, and health promotion among special populations, including maternal, infant, child, adolescent and older adults. Review of national and international healthcare systems; program planning incorporating evidence-based intervention strategies. Prerequisite: NUTR 2360 or NUTR 3362; NUTR 4365.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.
Course Attribute(s): Exclude from 3-peat Processing|Topics
Grade Mode: Standard Letter

NUTR 4304. Functional Foods and Nutraceuticals.
This course introduces students to functional foods, nutraceuticals and dietary supplements used to prevent and treat chronic and infectious diseases. Emphasis is placed on sources and mechanisms of action of dietary bioactives and addresses regulatory issues that govern the development and commercialization of these compounds. Prerequisites: NUTR 2360 or NUTR 3362 and two semesters of chemistry and/or biology.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.
Grade Mode: Standard Letter

NUTR 4350. Hospitality.
Focus on the principles underlying operations in the hospitality industry. Concepts include residential and lodging operations, guest expectations, food, beverage, and maintenance services, promotions, budget control, personnel and security.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.
Grade Mode: Standard Letter

NUTR 4360. Medical Nutrition Therapy.
This course explains the physiological and biochemical abnormalities of certain disease states of human body systems with emphasis on diet modification as a therapeutic measure. Prerequisites: NUTR 3367; and BIO 2430 or BIO 2451 and BIO 2452, all with grades of C or better; and NUTR 4365 with a grade of D or better.
A study of the biochemical and physiological foundations of nutrition. Information pertaining to cytology, biochemical structure of nutrients, energy transformations, nutrient-drug interactions, and the anatomy, physiology, and nutrient metabolism of major organ systems is covered. Prerequisites: NUTR 3367; and BIO 2430 or BIO 2451 and BIO 2452, all with grades of C or better; and NUTR 4365 with grade of D or better. Pre- or co-requisite: CHEM 2350 and CHEM 2150, or CHEM 3375, or CHEM 4375.

Grade Mode: Standard Letter about Biochemical Nutrition

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.

This course will examine the specific processes in intermediary nutrient metabolism and their genetic regulation. The effects of nutrients on gene expression, cell signaling, cell physiology, and disease processes will also be explored. Prerequisites: NUTR 3367; and BIO 2430 or BIO 2451 and BIO 2452; and BIO 2440 or BIO 2400, all with grades of C or higher. about Nutrition and Genetics

Grade Mode: Standard Letter about Nutrition and Genetics

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.

NUTR 4363. Nutrition Counseling and Education.
Study of teaching/learning styles and development of counseling skills to improve the nutritional status of individuals, families, and groups. Development of effective nutrition education materials and media communications. Prerequisites: NUTR 2361, 4365. about Nutrition Counseling and Education

Grade Mode: Standard Letter about Nutrition Counseling and Education

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.

NUTR 4365. Nutrition in the Life Span.
This course provides for the in-depth study of the normal growth, development, and nutritional requirements associated with pre-pregnancy, pregnancy, infancy, childhood, adolescence, and the older adulthood. Prerequisites: NUTR 3367; and BIO 2430 or BIO 2451 and BIO 2452, all with grades of C or higher. (WI).

Grade Mode: Standard Letter about Nutrition in the Life Span

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.

Course Attribute(s): Writing Intensive

Grade Mode: Standard Letter about Nutrition in the Life Span

This course addresses the influence of government, interest groups, media, and industry on nutrition policy decisions, public and private funding, nutrition education, the food supply and food choices, and includes discussion of ethical considerations that have an impact on public health. Prerequisites: NUTR 1362 with grade of C or higher; NUTR 4365. (WI).

Grade Mode: Standard Letter about Ethics and Policy in Nutrition

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.

Course Attribute(s): Writing Intensive

Grade Mode: Standard Letter about Ethics and Policy in Nutrition

NUTR 4367. Food Systems-Production & Management.
Students study the principles, policies, and procedures for planning, procurement, staffing, production, evaluation, and research in institutional food service. Topics include systems design, decision hierarchy, organizational structure, and personnel selection, training, and management. Prerequisites: NUTR 1362, NUTR 2360 with grades of C or higher; Pre- or corequisite: NUTR 4167 about Food Systems-Production & Management

Grade Mode: Standard Letter about Food Systems-Production & Management

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.

Independent reading and/or research on a specific topic related to students’ primary area of interest. Work may consist of research, reviews, and integration of existing literature, or other appropriate independent work. May be repeated once for credit with approval of instructor. (WI).

Grade Mode: Leveling/Assistantships about Independent Study in Nutrition and Foods

3 Credit Hours. 0 Lecture Contact Hours. 6 Lab Contact Hours.

Course Attribute(s): Exclude from 3-peat Processing|Writing Intensive

Grade Mode: Leveling/Assistantships about Independent Study in Nutrition and Foods

NUTR 5101. Graduate Assistant Development.
This course is required as a condition of employment for graduate teaching and instructional assistants. This course provides regular in-service and planned periodic evaluations of instructional responsibilities. This course does not earn graduate degree credit.

Grade Mode: Credit/No Credit about Graduate Assistant Development

1 Credit Hour. 1 Lecture Contact Hour. 0 Lab Contact Hours.

Course Attribute(s): Graduate Assistantship|Exclude from Graduate GPA

Grade Mode: Leveling/Assistantships about Graduate Assistant Development

NUTR 5199B. Thesis.
Continuing thesis enrollment. Focus is on data collection, analysis and writing of the thesis. The student continues to enroll in this course until the thesis is defended. Prerequisite: NUTR 5399A about Thesis

Grade Mode: Credit/No Credit about Thesis

1 Credit Hour. 1 Lecture Contact Hour. 0 Lab Contact Hours.

NUTR 5299B. Thesis.
Continuing thesis enrollment. Focus is on data collection, analysis and writing of the thesis. The student continues to enroll in this course until the thesis is defended. Prerequisite: NUTR 5399A about Thesis

Grade Mode: Credit/No Credit about Thesis

2 Credit Hours. 2 Lecture Contact Hours. 0 Lab Contact Hours.

This course is designed for students who do not have a sufficient background in the foundations of nutrition and food science to be successful in graduate level courses. Prerequisite: consent of graduate advisor. No graduate credit awarded; may be repeated.

Grade Mode: Leveling/Assistantships about Foundation Studies in Human Nutrition

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.

Course Attribute(s): Exclude from Graduate GPA|Leveling

Grade Mode: Leveling/Assistantships about Foundation Studies in Human Nutrition
NUTR 5302E. Nutrition and Disease. 
An advanced study of the ability of various nutrient and non-nutrient compounds found in food to prevent and treat disease. Diseases covered include cancer, diabetes, cardiovascular disease, among others. Prerequisite: graduate standing and permission of instructor.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours. 
Course Attribute(s): Topics
Grade Mode: Standard Letter
about Nutrition and Disease

NUTR 5302F. Nutritional Supplements. 
An advanced study of the efficacy of dietary supplements. Both nutrient and non-nutrient supplement components will be discussed. Clinical trials, epidemiological data and molecular mechanisms of action of dietary supplements will be compared to manufacturer's claimed action. Prerequisite: graduate standing and consent of instructor.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours. 
Course Attribute(s): Topics
Grade Mode: Standard Letter
about Nutritional Supplements

NUTR 5302G. Pediatric Obesity. 
An advanced study of pediatric obesity, including causes, economic and health related consequences, evidence-based treatment and prevention strategies. Prerequisite: graduate standing and consent of instructor.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours. 
Course Attribute(s): Topics
Grade Mode: Standard Letter
about Pediatric Obesity

NUTR 5302H. Advanced Nutrition and Genetics. 
This course will examine the specific processes in intermediary nutrient metabolism and their genetic regulation. The effects on gene expression, cell signaling, cell physiology, and disease processes will also be explored. Prerequisite: Admission to MS in Human Nutrition.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours. 
Course Attribute(s): Topics
Grade Mode: Standard Letter
about Advanced Nutrition and Genetics

NUTR 5302I. Advances in Nutrition Policy & Ethics. 
This course will investigate scientific literature reviewing ethical and policy issues influencing the food systems and nutrition science in the United States and globally. Students will identify ethical issues, review current policy, and conduct analyses of policy solutions. Students will prepare and engage in informed debates of current issues.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours. 
Course Attribute(s): Exclude from 3-peat Processing|Topics
Grade Mode: Standard Letter
about Advances in Nutrition Policy & Ethics

NUTR 5302J. Diet Therapy and Pathophysiology. 
This course will investigate the use of diet as a treatment for a variety of acute and chronic disease states. Students will also learn to apply the nutrition care process to treat patients/clients with acute and chronic diseases.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours. 
Course Attribute(s): Exclude from 3-peat Processing|Topics
Grade Mode: Standard Letter
about Diet Therapy and Pathophysiology

NUTR 5303. Nutrition and Food Science Project. 
Directs the graduate student to review, analyze and compile current scientific literature pertaining to a specific, advanced topic in nutrition under guidance of faculty. Course includes preparation of a manuscript (review of literature) in publication format. Prerequisite: Graduate Standing.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours. 
Grade Mode: Standard Letter
about Nutrition and Food Science Project

Sources and mechanism of action of dietary bioactive compounds in functional foods, nutraceuticals and supplements in the prevention and management of chronic and infectious diseases. The efficacy, safety and regulatory issues governing development and commercialization will be discussed.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours. 
Grade Mode: Standard Letter
about Advanced Functional Foods and Nutraceuticals

NUTR 5305. Seminar in Nutrition and Disease. 
An advanced study of a selected topic in nutrition concerning nutrients and functional foods and their role in disease prevention or treatment. Class topics will enter on clinical trials, epidemiological data and molecular mechanisms of action concerning the ability of nutrients to prevent or treat disease. Repeatable for credit when topic varies.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours. 
Grade Mode: Standard Letter
about Seminar in Nutrition and Disease

NUTR 5306. Seminar in Nutrition in the Lifespan. 
An advanced study of a selected topic in nutrition and the lifespan from a multidisciplinary perspective, including review of scientific literature in nutrition, physiology, biochemistry, sociology, exercise sports science, epidemiology, endocrinology and genetics. Repeatable for credit when topic varies.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours. 
Grade Mode: Standard Letter
about Seminar in Nutrition in the Lifespan
NUTR 5350. Research Methods in Nutrition and Food Science. Evaluation of research concepts, methods, and strategies used in nutrition and food science research. Topics include the nature of scientific research, sampling, measurement, data collection, types of research methodology, use of data analysis and management software, and evaluation of research reports.

Grade Mode: 3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.

NUTR 5355. Advanced Independent Study in Nutrition. Individual work with specific guidance from graduate nutrition faculty. Work may include participation in research, professional practice, and/or critical review of the scientific literature. Course may be repeated once for credit when topics vary.

Grade Mode: Standard Letter

NUTR 5360. Practicum for Dietetic Internship. Students observe and engage in the practice of dietetics under the supervision of practitioners in facilities for health care, public health, and food systems. Repeated twice to meet requirements to complete the dietetic internship program. Graded on a credit (CR), no credit (F) basis. Prerequisites: Admission to Texas State Dietetic Internship.

Grade Mode: Credit/No Credit

NUTR 5361. Advanced Food Systems Administration. Techniques and procedures for management, service, and marketing of meals in commercial and noncommercial food service facilities.

Grade Mode: Standard Letter

NUTR 5362. Advanced Medical Nutrition Therapy. Advanced study of medical nutrition therapy with emphasis on application of principles and techniques of nutritional assessment emphasizing current clinical nutrition practices. Current scientific literature will be used extensively to discuss most recent advances in the area of medical nutrition therapy.

Grade Mode: Standard Letter

NUTR 5363. Advanced Community Nutrition. Assessment of the nutritional needs of the community and of programs that serve the needs. Experiences include survey techniques, nutritional education, and management of programs to meet specific nutritional needs through community agencies.

Grade Mode: Standard Letter

NUTR 5364. The Science of Nutrition and Exercise. An advanced course focusing on the physiological and biochemical impact of nutrient intake on physical performance, health and fitness. Special emphasis will be placed on the investigation of a variety of dietary supplements, including purported ergogenic aids. The course requires significant reading and interpreting of the scientific literature.

Grade Mode: Standard Letter


Grade Mode: Standard Letter

NUTR 5366. Nutrient Metabolism I. An advanced study of the biochemical and physiological foundations of nutrition and metabolism and its relevance to health and wellness. Scientific literature pertaining to biochemical structure, metabolism and physiological regulation of macronutrients and water-soluble vitamins. Prerequisites: Graduate Standing.

Grade Mode: Standard Letter

NUTR 5367. Nutrient Metabolism II. An advanced study of the biochemical and physiological foundations of nutrition with emphasis on fat-soluble vitamins and minerals. Current scientific information pertaining to structure, metabolism and physiological regulation of these micronutrients. Prerequisites: Graduate Standing.

Grade Mode: Standard Letter

NUTR 5368. Food Biotechnology. Applications of microbiology, genetic engineering and biotechnology to the production of food and food ingredients. Addresses the use of biotechnology in creation of genetically engineered foods and functional foods from microbes, plants and animals. Ethical and security risks associated with food biotechnology will be debated. Prerequisites: Graduate Standing.

Grade Mode: Standard Letter
NUTR 5369. Nutrition and Immune Function.
This course integrates existing knowledge in several areas - nutrition, food science, metabolism and immunology. Discussion will focus on the effect of dietary components on activation of cells and genes related to immune system and underlying mechanisms of nutritional immunomodulation. Prerequisites: Graduate Standing.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.
Grade Mode: Standard Letter

NUTR 5370. Food and Nutritional Toxicology.
Basic principles of nutritional and food toxicology. Absorption, metabolism and excretion of xenobiotics, allergenic and toxic constituents in diet. Effect of dietary toxins on nutritional status, mutagenesis, carcinogenesis and disease. Regulation and safety assessment of foods including food additives, environmental contaminants, pesticides and antibiotic residues. Prerequisite: Graduate standing.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.
Grade Mode: Standard Letter

NUTR 5371. Externship in Human Nutrition.
Structured practical experience in human nutrition, food science, food biotechnology. Supervision provided by a member of the graduate faculty and a designated individual at the work site. Requires a minimum of 150 hours of supervised experience. Prerequisites: Graduate standing and approval by graduate advisor and faculty supervisor.

3 Credit Hours. 0 Lecture Contact Hours. 40 Lab Contact Hours.
Grade Mode: Standard Letter

NUTR 5375. Advances in Life Span Nutrition.
An advanced study of the nutritional requirements throughout the life span involving a multidisciplinary approach including, biochemistry, endocrinology and genetics, and perspectives of human psychological and social development. Prerequisite: consent of graduate advisor.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.
Grade Mode: Standard Letter

NUTR 5399A. Thesis.
Initial thesis enrollment. Focus is on identification of thesis topic, review of literature, research design and preparation of thesis proposal. No thesis credit is awarded until completion of NUTR 5399B. Prerequisite: Graduate standing.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.
Grade Mode: Credit/No Credit

NUTR 5399B. Thesis.
Continuing thesis enrollment. Focus is on data collection, analysis and writing of the thesis. The student continues to enroll in this course until the thesis is defended. Prerequisite: NUTR 5399A.

3 Credit Hours. 3 Lecture Contact Hours. 0 Lab Contact Hours.
Grade Mode: Credit/No Credit