

Fourth Year

First Semester		
DTHY 441	Dental Hygiene Theory III	4
DTHY 442	Dental Hygiene Clinic III	5
DTHY 405	General and Oral Pathology	4
DTHY 411	Community Oral Health Theory	1
DTHY 422	Clinical Application of Periodontology	1
HA 356	Ethics and Health Care	3
		18
Second Semester		
DTHY 451	Dental Hygiene Theory IV	4
DTHY 452	Dental Hygiene Clinic IV	5
DTHY 412	Community Oral Health Practicum	2
DTHY 457	Professional and Current Issues in Oral Health Care	3
		14
TOTAL HOURS		124

Degree Completion Option for Associate Degree Dental Hygienists

A bachelor's degree in dental hygiene is available to dental hygienists who have earned an associate degree in dental hygiene. Applicants for this degree will be considered on the basis of a review of the individual's records and transcripts. A maximum of 64 credit hours can be transferred from a community college. The applicant must hold a current license to practice dental hygiene from any U.S. state, be certified in CPR for health care providers, submit medical and immunization records, and complete a criminal background check and drug testing.

Following are course requirements for the bachelor's degree completion option:

- Completion of the University Core Curriculum;
- Completion of an associate degree in dental hygiene; and
- Completion of

HP 302	Biostatistics
HA 411	Health Care Leadership
DTHY 401	Clinical Management I
DTHY 402	Clinical Management II
DTHY 457	Professional and Current Issues in Oral Health Care

TOTAL MINIMUM CREDIT HOURS **124**

Course Descriptions

Following certain course descriptions are the designations: F, Sp, Su. These indicate the semesters fall, spring, summer in which the course is normally offered and are intended as an aid to students planning their programs of study.

A complete listing of dental hygiene course descriptions is available on the Web at www.health.usi.edu.

303 Oral Radiology (3) This course includes principles of radiation physics, exposing, processing, mounting, evaluating, and interpreting dental radiographs. Biological effects of radiation and protective principles, quality assurance protocols, and infection control are emphasized. Emerging imaging technology is addressed. Two hours lecture, two hours laboratory. Prereq: Admission into the Dental Hygiene or Dental Assisting Program. F

308 Applied Dental Materials (3) This course focuses on the study of the physical, chemical, and biologic properties and uses of dental materials. Identification and manipulation of common dental materials are incorporated in laboratory experiences. Two hours lecture, two hours laboratory. Prereq: Admission into the Dental Hygiene or Dental Assisting Program. F

314 Oral Anatomy (2) This course provides the student with a detailed study of the anatomy of the oral cavity and underlying structures. The eruption, arrangement, function, developmental disturbances, occlusion and morphological characteristics of both the permanent and deciduous dentitions is presented. Two hours lecture. Prereq: Admission into the Dental Hygiene or Dental Assisting Program. F

316 Preventive Oral Health I (2) This course emphasizes prevention of dental and periodontal diseases through mechanical dental plaque control, fluoride therapy, pit and fissure sealants, dietary control, and basic principles of client education. The effects of tobacco use on oral health are included. Tobacco cessation strategies and their use in oral health education are presented. Two hours lecture. Prereq: Admission into the Dental Hygiene Program. F

341 Dental Hygiene Theory I (4) This course introduces the theory of the dental hygiene process of care, including assessment, diagnosis, planning, implementation, and evaluation. Emphasis is on providing the student with an ethical and scientific foundation to use in applying appropriate infection control procedures, introductory client assessment procedures, and basic instrumentation skills. The use of the dental hygiene diagnosis in developing a care plan is introduced. Current clinical issues are addressed in a one-hour weekly seminar. Three hours lecture. Prereq: Admission into the Dental Hygiene Program. F

342 Dental Hygiene Clinic I (3) This pre-clinical laboratory experience course presents practicum covering the fundamentals of medical emergencies, infection control procedures, assessment of the dental hygiene client, development of a dental hygiene diagnosis, instrumentation skills, equipment use and maintenance, and basic oral health education. Eight hours laboratory. Prereq: Admission into the Dental Hygiene Program. F

Bachelor of Science or Bachelor of Arts in Food and Nutrition

The Food and Nutrition degree is designed to prepare graduates for entry into community food and nutrition-related careers including health care, business, and industry. The major provides a broad coverage of the interpersonal, conceptual, analytical, and application skills necessary to perform in the food and nutrition-related field. Three specialty tracks are available: dietetics, nutrition and wellness, or food service management. A minor in nutrition is also offered.

Dietetics specialty

Dietetics is the science of managing food and nutrition to promote health. Students choosing this specialty will examine nutrition and its application to food and health. Students choosing this track need to be aware of information concerning approval or accreditation of the specialty by the Commission on Accreditation of Dietetic Education (CADE). To become a registered dietitian

(R.D.), students must complete a CADE-accredited undergraduate program and complete the required Supervised Practice Program. Graduates who meet these requirements are eligible to take the national registration exam.

Nutrition and Wellness specialty

The Nutrition and Wellness specialty track provides students with an understanding of the role of exercise and nutrition in overall wellness. Graduates are prepared to work in nutrition and wellness positions in fitness centers, community and public health settings, nutrition marketing, product development, and consumer affairs. With the epidemic growth of obesity and related illnesses, graduates of the specialty will have multiple employment opportunities.

Food Service Management specialty

The Food Service Management specialty track courses are designed to develop problem-solving skills and creative thinking in food service. During the completion of this specialty track, the students will be provided opportunities to complete food service certifications. Certifications have proven to be an important key element for developing professionalism in the food service industry and a way of recognizing employees and reducing turnover. Nationally recognized certifications will be offered.

Admission Requirements

All applicants must first seek admission to the University by completing an application, having official transcripts of high school and other universities and colleges sent to the University of Southern Indiana, and completing all other University admission requirements. Applicants with a minimum of a 2.0 grade point average may make application throughout the school year to the Bachelor of Science in Food and Nutrition program by completing an admission packet available from the Food and Nutrition program director's office.

Food and Nutrition Degree Requirements

A candidate for the Bachelor of Science in Food and Nutrition degree must meet the general requirements for graduation as outlined in this bulletin and successfully complete the food and nutrition courses required for the major area of study.

Summary of food and nutrition degree program requirements:

1. Completion of the University Core Curriculum requirements as outlined in this bulletin: a minimum

of 50 credit hours. Specific requirements for the University Core Curriculum component of each specialty area are noted in the section following.

2. Complete required nutrition core courses: 29 credit hours.
3. Complete 35-38 credit hours in one of the specialty areas.
4. A minimum of 124 credit hours.
5. A minimum of 30 credit hours must be taken from the University of Southern Indiana.
6. A minimum of 39 hours of 300/400-level credit hours.
7. Obtain an average of 2.0 grade point average or better on all work taken at the University of Southern Indiana.
8. Achieve a grade of C or better in all core nutrition and specialty nutrition required courses.

Major

64-67 credit hours (29 hours in nutrition core plus 35-38 hours in specialty area)

Required Nutrition Core Courses

NUTR 203	Introduction to Food, Nutrition, and Wellness	1
NUTR 285	Management Fundamentals in Food and Nutrition	3
NUTR 376	Principles and Applications in Nutrition	3
NUTR 381	Quantity Food Production and Purchasing with Lab	4
NUTR 384	Principles and Applications in Food Science	3
NUTR 396	Nutrition Throughout the Lifecycle	3
NUTR 397	Nutrition for Health Promotion and Disease Prevention	3
NUTR 415	Dietary Supplements and Herb Use in Nutrition	3
NUTR 465	Community Nutrition	3
NUTR 496	Leadership and Professional Issues in Food and Nutrition	3
Total		29

Food and Nutrition Specialty Area

In the student's sophomore year, and upon completion of the majority of the core curriculum courses, the student will choose a specialty track.

Dietetics Specialty Courses

HP 115	Medical Terminology	2
NUTR 378	Nutrition for Fitness and Sports	3
NUTR 412	Advanced Human Metabolism	4
NUTR 452	Nutrition and Health Assessment	3
NUTR 481	Nutritional Counseling and Theory	3
NUTR 485	Medical Nutrition Therapy	4
BIOL 272	Medical Microbiology	3
HP 402	Health Care Research & Statistics	3
HP 478	School and Community Health Education Methods	3
CHEM 241	Organic/Biochemistry Principles	4
BIOL 121	Human Anatomy and Physiology I	3
BIOL 122	Human Anatomy and Physiology II	3
Total		38

Required Core Curriculum Courses for dietetics specialty

CHEM 261	General Chemistry I	4
CHEM 262	General Chemistry II	4CMST 107 MATH 111
SOC 121		
PSY 201		
PHIL 363 or HP 456		

Nutrition and Wellness Specialty Courses

PED 281	Personal Health Science	3
HP 115	Medical Terminology	2
HP 305	Health Promotion and Worksite Wellness I	3
HP 306	Health Promotion and Worksite Wellness II	3
HP 478	School and Community Health Education Methods	3
PED 385	Exercise Leadership	3
PED 481	Physiology of Exercise I	3
PED 484	Exercise Testing and Prescription	3
GERO 318	Healthy Aging	3
NUTR 378	Nutrition for Fitness and Sports	3
NUTR 420	Practicum (Optional)	3
NUTR 481	Nutritional Counseling and Theory	3
Total		35

Required Core Curriculum Courses for Nutrition and Wellness Specialty

BIOL 121	Human Anatomy and Physiology I	3
BIOL 121	Human Anatomy and Physiology II	3
CHEM 141	Principles of Chemistry	4

Food Service Management Specialty Courses

CIS 151	Computer Applications in Business	3
ECON 208	Principles of Microeconomics	3
ECON 209	Principles of Macroeconomics	3
ACCT 201	Accounting Principles I	3
ACCT 202	Accounting Principles II	3
MKTG 201	Introduction to Marketing	3
MKTG 332	Consumer Behavior	3
NUTR 492	Food Service Operations Management	3
HP411	Health Care Systems Mngt.-3 Hrs. or	
MNGT201	Survey of Mngt.-3 Hrs. or	
MNGT305	Mngt. of Organizational Behavior-	3
HP 421	Financial Management in Health care 3 Hrs. or	
FIN 201	Fundamentals of Finance 3	3
HP 478	School and Community Health Education Methods	3
NUTR 427	Senior Project in Food and Nutrition	3
Total		36

Required Core Curriculum Courses for Food Service Management Specialty

BIOL 141	Principles of Biology	4
CHEM 141	Principles of Chemistry (Directed Core)	4

Many of the courses required for the Bachelor of Science in Food and Nutrition degree are available online to distance education students.

**Sample Food and Nutrition Curriculum
Dietetics Specialty****First Year**

Fall Semester		
ENG 101	*English Composition I	3
CMST 107	*Introduction to Interpersonal Communication	3
BIOL 121	*Human Anatomy and Physiology I	3
HP 115	Medical Terminology	2
MATH 111	*College Algebra	4
		15

Spring Semester

ENG 201	*English Composition II	3
BIOL 122	*Human Anatomy and Physiology II	3
ECON 175	*Fundamentals in Economics	3
SOC 121	*Introduction to Sociology	3
PSY 201	*Introduction to Psychology	3
		15

Second Year

Fall Semester		
CHEM 261	*General Chemistry I	4
HUM	*Western Culture Core Curriculum Selection	3
ART	*The Arts Core Curriculum Selection	3
NUTR 203	Introduction to Food, Nutrition, & Wellness	1
NUTR 376	*Principles and Applications in Nutrition	3
PED	*Physical Education Activity Selection	1
		15

Spring Semester

CHEM 262	*General Chemistry II	4
HIST	*History Core Curriculum Selection	3
HUM	*Western Culture Core Curriculum Selection	3
BIOL 272	Medical Microbiology	3
NUTR 285	Management Fundamentals in Food & Nutrition	3
		16

Third Year

Fall Semester		
NUTR 378	Nutrition for Fitness and Sport	3
NUTR 381	Quantity Food Production and Purchasing	4
NUTR 396	Nutrition Throughout the Lifecycle	3
HP 402	Health Care Research and Statistics	3
Elective	(Recommend PED 481 Exercise Physiology)	3
		16

Spring Semester

CHEM 241	Organic and Biochemistry	4
NUTR 384	Principles and Applications in Food Science	3
NUTR 397	Nutr in Health Promotion & Disease Prevention	3
Core	*Ethics (PHIL 363 or HP 456)	3
Elective	(Recommend HP 335 Pathophysiology)	3
		16

Fourth Year

Fall Semester		
HP 478	School & Community Health Education Methods	3
NUTR 412	Advanced Human Metabolism	4
NUTR 415	Dietary Supplements and Herb Use in Nutrition	3
NUTR 452	Nutrition and Health Assessment	3
NUTR 496	Leadership Issues in Food and Nutrition	3
		16

Spring Semester		
NUTR 465	Community Nutrition	3
NUTR 481	Nutritional Counseling and Theory	3
NUTR 485	Medical Nutrition Therapy	4
Core	*Global Communities Core Curriculum Selection	3
Elective	(Recommend HP 325 Pharmacology)	<u>3</u>
		16

*University Core Curriculum courses

Sample Food and Nutrition Curriculum Food Service Management Specialty

First Year

Fall Semester		
ENG 101	*English Composition I	3
CMST 107	*Introduction to Interpersonal Communication	3
CIS 151	Computers in Business	3
MATH 111	*College Algebra	4
Elective		<u>3</u>
		16

Spring Semester		
ENG 201	*English Composition II	3
ECON 208	*Principles of Microeconomics	3
BIOL 141	*Principles of Biology	4
Core	*The Arts Core Curriculum Selection	3
Core	*History Core Curriculum Selection	<u>3</u>
		16

Second Year

Fall Semester		
Core	*Science Core Curriculum Selection	3-4
ACCT 201	*Accounting Principles I	3
Core	*Western Culture Core Curriculum Selection	3
ECON 209	*Principles of Macroeconomics	3
NUTR 376	*Principles and Applications in Nutrition	3
NUTR 203	Introduction to Food, Nutrition, and Wellness	<u>1</u>
		16-17

Spring Semester		
MKTG 201	Introduction to Marketing	3
ACCT 202	Accounting Principles II	3
Core	*Western Culture Core Curriculum Selection	3
Core	*Science Core Curriculum Selection or Elective	3
NUTR 285	Management Fundamentals in Food & Nutrition	3
Core	*Health and Fitness Activity Core Curr. Selection	<u>1</u>
		16

Third Year

Fall Semester		
HP 421/ FIN 201	Financial Management/Fund of Finance	3
HP 411/ MGMT 201/ 305	Health Care Mgmt/Survey of Management	3
NUTR 396	Nutrition Throughout the Lifecycle	3
NUTR 381	Quantity Food Production and Purchasing	4
Elective		<u>3</u>
		16

Spring Semester		
MKTG 332	Consumer Behavior	3
NUTR 384	Principles and Applications in Food Science	3
NUTR 397	Nutr. in Health Promotion & Disease Prevention	3
NUTR 492	Food Service Operations Management	3
Elective		<u>3</u>
		15

Fourth Year

Fall Semester		
Core	*Ethics Core Curriculum Selection	3
NUTR 415	Dietary Supplements and Herb Use in Nutrition	3
NUTR 496	Leadership & Prof. Issues in Food and Nutrition	3
Elective		3
Elective		<u>3</u>
		14

Spring Semester		
NUTR 465	Community Nutrition	3
HP 478	School and Community Health Educ. Methods	3
NUTR 427	Senior Project in Food and Nutrition	3
Core	*Global Communities Core Curriculum Selection	3
Elective		<u>2</u>
		15

*University Core Curriculum courses

Sample Food and Nutrition Curriculum Nutrition and Wellness Specialty

First Year

Fall Semester		
ENG 101	*English Composition I	3
CMST 107	*Introduction to Interpersonal Communication	3
CHEM 141	*Principles of Chemistry	4
Core	*Individual Development Core Curr. Selection	3
MATH 108/ 111	*Survey of Math/College Algebra	<u>3-4</u>
		15-16

Spring Semester		
ENG 201	*English Composition II	3
HIST	*History Core Curriculum Selection	3
PED 281	*Personal Health Science	3
HP 115	Medical Terminology	2
Core	*Individual Development Core Curr. Selection	3
Core	*Health and Fitness Activity Core Curr. Selection	<u>1</u>
		15

Second Year

Fall Semester		
BIOL 121	*Human Anatomy and Physiology I	3
HUM	*Western Culture Core Curriculum Selection	3
ART	*The Arts Core Curriculum Selection	3
NUTR 203	Introduction to Food, Nutrition, & Wellness	1
NUTR 376	*Principles and Applications in Nutrition	3
Elective		<u>3</u>
		17

Spring Semester		
GERO 318	Healthy Aging	3
BIOL 122	*Human Anatomy and Physiology II	3
HUM	*Western Culture Core Curriculum Selection	3
PED 385	Exercise Leadership	3
NUTR 285	Management Fundamentals in Food & Nutrition	<u>3</u>
		15

Third Year

Fall Semester		
PED 481	Exercise Physiology	3
NUTR 381	Quantity Food Production and Purchasing	4
NUTR 396	Nutrition Throughout the Lifecycle	3
HP 305	Health Promotion and Worksite Wellness	3
Elective		<u>3</u>
		16
Spring Semester		
NUTR 378	Nutrition for Fitness and Sport	3
NUTR 384	Principles and Applications in Food Science	3
NUTR 397	Nutr in Health Promotion & Disease Prevention	3
HP 306	Health Promotion and Worksite Wellness II	3
Elective		<u>3</u>
		15

Fourth Year

Fall Semester		
HP 478	School & Community Health Education Methods	3
PED 484	Exercise Testing and Prescription	3
NUTR 415	Dietary Supplements and Herb Use in Nutrition	3
NUTR 496	Leadership & Prof. Issues in Food and Nutrition	3
Elective		4
		16
Spring Semester		
NUTR 465	Community Nutrition	3
NUTR 481	Nutritional Counseling and Theory	3
Core	*Ethics Core Curriculum Selection	3
Core	*Global Communities Core Curriculum Selection	3
Elective		<u>3</u>
		15

*University Core Curriculum courses

Minor – Nutrition**18-19 Credit Hours**

The minor in Nutrition will allow students to gain a better understanding of nutrition and its role in achieving optimal health.

Courses for the minor include: one three- or four-hour biology or chemistry core curriculum course, NUTR 376: Principles and Applications in Nutrition; NUTR 378: Nutrition for Sport and Fitness; NUTR 396: Nutrition Throughout the Lifecycle; NUTR 415: Dietary Supplements and Herb Use in Nutrition; and NUTR 465: Community Nutrition.

Course Descriptions

Following certain course descriptions are the designations: F, Sp, Su. These indicate the semesters fall, spring, summer in which the course is normally offered and are intended as an aid to students planning their programs of study.

Food and Nutrition (NUTR)

203 Introduction to Food, Nutrition, and Dietetics (1) This course provides students with a general overview of practice in food, nutrition, and dietetics. Students gain a beginning understanding of state and national credentialing requirements, certification standards, ethics, and life-long learning needs. Prereq: None. F

205 The Profession of Dietetics (1) This course provides students with a general overview of the history, philosophy, and practice of dietetics. Students gain a beginning understanding of the Commission of Accreditation of Dietetic Education standards, professional ethics, and policies and their effects on dietetic practice. The students will recognize state and national credentialing requirements and life-long learning needs. Prere: None.

285 Management Fundamentals in Food and Nutrition (3) This course focuses on defining and applying management theories and functions in food and nutrition settings. Human, material and facility management will be discussed. Students gain an understanding of the tools available for managing effective and efficient food and nutrition organizations. Prereq: None. Sp

376 Principles and Applications in Nutrition (3) Principles and applications in nutrition emphasizes the relationships among the nutrients and how homeostasis relationships are maintained in the healthy person. Students will learn more about themselves and their health in an effort to use this knowledge to improve their health. This knowledge of nutrition will allow the student to personalize information to fit their lifestyle. Special attention to nutrition for the developing human and lectures focusing on nutrition counseling will address the needs of the dental hygiene student and other health professionals seeking concepts in applied nutrition. Prereq: MATH 108 and CHEM 107 recommended. F, Sp, Su

378 Nutrition for Fitness and Sports (3) An overview of the relationship of basic nutrition and energy systems to physical activity and body composition. This course examines popular myths and misconceptions associated with nutrition and performance. Incorporates application of introductory biochemistry. Prereq: MATH 108 recommended. F, Sp

381 Quantity Food Production and Purchasing (4) This course provides application of the principles of nutrition and food production in meal service from both a family social unit and the broad spectrum of food service. This course will focus on different stages of food service from menu planning and recipe conversion through the end result of serving the food. Special consideration will be given to meeting nutritional needs, food safety, cultural diversification, and consumer satisfaction. Purchasing and inventory techniques will be examined. In conjunction with the University of Southern Indiana food service and other food service establishments, this course will include a practicum in management. Includes a laboratory. Prereq: NUTR 285 and BIOL 141 or BIOL 122. F

384 Principles and Applications in Food Science (3) This course will focus on the studies of foods in relation to their composition of physical and chemical properties. This course will include the experimental approach to the study of foods. Throughout this course, sensory evaluation techniques will be utilized. Recipe development and modification will be explored. Includes a laboratory. Prereq: NUTR 376 and NUTR 381. Sp

396 Nutrition Throughout the Lifecycle (3) This course focuses on the nutritional needs of all ages. Child growth and development theories and the understanding and application of nutrition to pregnant and breastfeeding mothers and the growing infant and child are discussed. Nutrition assessment of the pregnant adolescent, managing complications during pregnancy, and children with special health care needs are included. It allows for the analysis of nutrient requirements, nutrient utilization, nutrition risk through the integration of physiologic aging, nutrition, and conditions of aging. Prereq: None. F

397 Nutrition in Health Promotion and Disease Prevention (3) This course focuses on understanding the role of nutrition in health promotion and disease prevention. Health promotion and disease prevention theories and guidelines will be discussed. Students will have a better understanding of health and food consumption behaviors of diverse populations by evaluating population-based studies. Nutrition needs and current nutritional therapies for the promotion of health and disease prevention will be determined and translated into food choices and menus for people of diverse cultures and religions. Prereq: NUTR 376 and NUTR 396 recommended. Sp

412 Advanced Human Metabolism (4) This course focuses on understanding the relationship between food and nutrients, the science of chemistry of the living organism, and health. The course stresses the importance of nutrient interactions and regulation of metabolism. The methods used to assess both nutrient requirements and deficiencies will be studied. Prereq: NUTR 376, BIOL 122, and CHEM 241 or CHEM 354. F

415 Dietary Supplements and Herb Use in Nutrition (3) This course focuses on understanding the role of supplements from a nutrition standpoint in maintaining and promoting health. Common supplements used such as: vitamins, minerals, herbs and other substances will be discussed. Emphases are placed on understanding the history of their use, their proposed mechanisms of action, and safety concerns using the process of a critical review of the literature. Students will analyze the role of these supplements when making nutritional recommendations to individuals and groups. Prereq: NUTR. 376 F

420 Practicum in Food, Nutrition and Wellness (1-3) This course provides junior- and senior- level students who meet eligibility criteria with the opportunity to gain practical insight into the food and nutrition environments while applying their management knowledge skills. The experience will lead to deeper appreciation and valuable understanding of practical workplace situations. The students will be able to apply their leadership and teamwork skills. Repeatable to a maximum of six hours. Prereq: NUTR 376, NUTR 285, and NUTR 381. F, Sp, Su

427 Senior Project in Food and Nutrition (3) This course will provide application of the principles of food production and nutrition by designing a menu and serving a meal. Students will focus on assessing needs, planning, implementing, and evaluating a food service meal. Students will utilize their knowledge of food service management and apply food and nutrition principles in a group setting. Prereq: NUTR 285, NUTR 376, and NUTR 381. Sp

452 Nutrition and Health Assessment (3) This course will focus on the comprehensive scientific assessment of nutrition-related problems throughout the lifespan of both individuals and communities. Students will examine the steps in the assessment process. They will select appropriate assessment methods and interpret findings. Evaluation of the outcomes of assessment and quality improvement will be discussed. Prereq: NUTR 376 and NUTR 397. F

465 Community Nutrition (3) This course focuses on understanding the role of nutrition in public health. It will allow for an understanding of the tools used to design and implement community nutrition programs that promote and protect the public's health. Emphases are placed on community nutrition assessment, program planning and evaluation, nutrition policy making and the legislative process. Prereq: NUTR 376. Sp

481 Nutritional Counseling and Theory (3) This course focuses on the acquisition of nutrition counseling knowledge and the development of interpersonal skills that would enhance the translation of nutrition knowledge into healthy food choices. Employing a problem-solving

model, the course covers counseling strategies and techniques, interviewing methods, psychological theories, life span and cross-cultural considerations for counseling, emotional factors of nutrition, eating disorders, ethics, and professional aspects of practice. Students will be challenged to apply and think critically about different counseling techniques and situations. Appropriate educational materials and documentation methods will be evaluated and developed as needed. Prereq: Recommend PSY 201 and SPCH 107, and NURT 376 or consent of instructor. Sp

485 Medical Nutrition Therapy (4) This course focuses on understanding the diseases that are modifiable by medical nutrition therapy such as obesity, diabetes, hypertension, and hyperlipidemia across the lifespan. For each disease the pathophysiology, evidence supporting medical nutrition therapy, and dietary treatments will be discussed. Prereq: NUTR 376, BIOL 122 and NUTR 452. Sp

492 Food Service Operations Management (3) This course will be a systems approach to food service management. Program planning, forecasting, program evaluation, and marketing will be discussed. This course will cover cost control methods that are specific to managing food service operations, including food waste and theft. Prereq: NUTR 285, NUTR 381, and HP 411 or MNGT 201 or MNGT 305. Sp

496 Leadership and Professional Issues in Food and Nutrition (3) This course will explore current political, regulatory, ethical, training, quality improvement, management, and other important related issues facing food and nutrition professionals. Students will use their educational foundation to investigate, identify, and suggest alternative methods of resolving these problems. The course will examine the leadership roles of food and nutrition professionals. Students will apply this knowledge by investigating current controversial issues in food and nutrition and will develop solutions to these problems. Prereq: NUTR 285 and junior or senior standing. F

Bachelor of Science in Health Services

Bachelor of Science in Health Services graduates are prepared for entry into or advancement in the health care field. This degree program is designed to provide educational opportunities for students interested in gaining a knowledge base for positions in health care not requiring specialized clinical preparation, or for individuals who have completed a health professions clinical program and wish to increase their knowledge and skills to effectively respond to the rapidly changing needs of the American health care delivery system.

Admission Requirements

All applicants must first seek admission to the University by completing an application, having official transcripts of high school and other universities and colleges sent to the University of Southern Indiana and completing all other University admission requirements. Applicants with at least a 2.0 grade point average may make application to the Bachelor of Science in Health Services program by completing an admission packet available on the Health Services program Web site or in the department office.