

**133. History of Housing and Home Furnishings (2)**

Development of the home and its furnishings from early Egyptian period to present; sociological, economic, geographic, and religious influences affecting design; styles of various periods coordinated in home of today.

**137. Advanced Nutrition (3)**

Prerequisite: H Ec 40, Chem 2A-B, Biol 2A. Metabolism of carbohydrates, fats, and proteins; vitamins and minerals; recent developments in the field. (2 lecture, 2 lecture-lab hours)

**138. Diet in Disease (2)**

Prerequisite: H Ec 137 or permission of instructor. Metabolism in disease and adaptation of diet to meet existing conditions. (2 2-hour lecture-labs)

**139. Child Development (3)**

Prerequisite: H Ec 39 or permission of instructor. Application of principles of development and guidance in specific situations in the child development laboratory. Directed observation and participation in guiding children in the nursery school; opportunities to work with parents. (2 lecture, 3 lab hours)

**140. Methods of Teaching Home Economics (3)**

Philosophy and procedures of homemaking education in secondary schools; factors in homemaking teaching competence; observation in public schools. (2 lecture, 2 lab hours)

**141. Institution Organization and Management (3)**

Institution food service organization and operation; management principles; methods of control, selection, and training of personnel; food cost control and record keeping.

**142. Quantity Cookery (3)**

Prerequisite: H Ec 10, 105, junior standing. Calculation of raw materials needed; experience in quantity food preparation and service; use and care of institution food service equipment. (2 lecture, 4 lab hours)

**143. Institution Experience (3)**

Open only to dietetics majors. Prerequisite: H Ec 138, 141, 142. Supervised work experience in hospital dietary departments. (Lecture-lab hours arranged)

**144. Marketing, Equipment and Plant Layout (3)**

Wholesale market functions and purchase of food for institutional use, factors determining quality and cost; floor plan and layouts; materials, construction, specifications, and maintenance of equipment, furniture, and furnishings for institution food units.

**190. Independent Study (1-3; max see reference)**

See *Regulations and Procedures—Independent Study*.

**GRADUATE COURSES**

(See *Course Numbering System—Definitions and Eligibility*)

**200. Research Methods in Home Economics (3)**

Prerequisite: graduate standing. Methods, techniques of research; locating and formulating problems; collection and interpretation of data; preparation of research reports; analysis of professional literature.