

132. Family Finance (2)

Practical financial problems of the individual and family; bank accounts, consumer credit, insurance, savings, and investments; wills, property laws, home mortgages; personal and family budgets; efficient buying practices.

133. Home Furnishings (2)

Recommended H Ec 38. History of homes and home furnishings from the time of early Egyptians to the present; geographic, sociological, economic, cultural, religious and other influences affecting design; furnishings from various periods in the present day home.

137. Nutrition (3)

Prerequisite or concurrently: general chemistry. Principles of nutrition and factors influencing ability of the individual and the family to secure and maintain good nutritional status; requirements at different stages of growth and development; recent scientific developments in the field.

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 10A-B, 130, 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.

180. Advanced Studies in Home Economics (2)

Advanced study of problems related to the teaching of home economics. (Recommended for student teachers)