

149T. Topics in Home Economics Education (1-3; max total 15 if no topic repeated; max 3 in one area)

One course in each area required for credential candidates. Topics include Consumer Science Resources; Organization and Management of Food and Nutrition; Clothing and Textiles; Housing and Interior Design; and Child Development and Family Relations.

150. Advanced Foods (3) (Former H Ec 105)

Prerequisite: H Ec 50 or permission of instructor. An investigation of food preparation principles emphasizing characteristics of high-quality food and evaluation techniques. (1 lecture, 4 lab-demonstration hours)

151. Experimental Food Study (3; max total 6) (Former H Ec 130)

Prerequisite: H Ec 150, Chem 2A-B or 2A-C and Biol 10 or 20 or permission of instructor. Basic principles, procedures, sensory and objective evaluation methods necessary to organize professionally and carry through a food research project. Lectures, demonstrations, individual research and field trips. (1 lecture, 4 lab-discussion hours)

153. Advanced Nutrition (3) (Former H Ec 137)

Prerequisite: H Ec 54, Chem 2A-B or 2A-C, Biol 10. Present knowledge of the metabolism of carbohydrates, fats, proteins, vitamins and minerals. Dietary study and evaluation.

154. Nutrition in Disease (3) (Former H Ec 152.2, 138)

Prerequisite: H Ec 153 or permission of instructor. Nutritional aspects and dietetic treatment of disease. (2 lecture, 2 lab hours)

155. Food Service Management I (3) (Former H Ec 141)

Prerequisite: Mgt 110A, permission of instructor. Organization and operation of food services; management principles; food service personnel; food cost control; record keeping.

156. Food Service Management II (3) (Former H Ec 144, 145)

Prerequisite: H Ec 150, 155, 160, permission of instructor. Work simplification; plant layout; selecting, procuring and maintaining equipment and furnishings for food service units. Menu planning and quantity food purchasing.

158. Food Service Management III (3) (Former H Ec 142)

Prerequisite: H Ec 156, permission of instructor. Quantity food production and management; food merchandising and catering. (1 lecture, 4 lab hours)

159. Institution Experience (3) (Former H Ec 143)

Prerequisite: H Ec 154, 155, 156, permission of instructor. Supervised work experience in hospital dietary departments. (1 lecture, 4 lab hours)

160. Meal Management (3)

Prerequisite: H Ec 50. Principles of foods and nutrition applied to meal planning, preparation, and service. Economic, aesthetic, nutritional, and managerial aspects of meal planning. (2 lecture, 2 lab hours)

161. Scientific and Creative Food Experiences (3)

Prerequisite: H Ec 39. Emphasis on structuring experiences in food through scientific and creative activities.

162T. Topics in Food, Nutrition and Dietetics (1-4; max total 12 if no topic repeated) (Former H Ec 182T)

Prerequisite: H Ec 50, 54, or permission of instructor. Topics relating to food, nutrition and dietetics.

164. Child Nutrition (3) (Former H Ec 182T section)

Prerequisite: H Ec 39 and 54. Prenatal nutrition; nutritional requirements during different periods of growth; malnutrition and mental development; improving nutritional status of children.