Nutrition and Food Science Department (http://www.csuchico.edu/nfsc/)
Holt Hall 369
530-898-6805
Email: nfsc@csuchico.edu
Chair: Joan Giampaoli

Insight
The Department of Nutrition and Food Science is known for our dedicated faculty who are committed to student success. As a student, you will learn from faculty who have the skills, knowledge, and enthusiasm for their various areas of expertise. These include human nutrition, clinical nutrition, food and nutrition management, food science, and counseling and education. Faculty members, in addition to teaching and advising, are actively involved in research and other professional activities.

Facilities include a food and sensory laboratory for courses and research in food science and nutrition. Students learn to use software programs for nutrient analysis, food cost control, recipe and menu evaluation, and electronic health records.

Experience
Students choose from a variety of educational and hands-on experiences. One such opportunity is participating in an externship where students work in a clinical, community, or foodservice setting obtaining valuable real work experience. Examples of externships students have participated in include eating disorders, skilled nursing facilities, hospital settings, school nutrition, quality assurance, sustainability in a university dining hall, and others. Students work closely with a faculty supervisor to guide them through their externship.

In addition to opportunities with individual faculty, the Center for Healthy Communities (CHC) is closely affiliated with our campus. The CHC provides civic engagement and service-learning externships to more than 120 California State University, Chico students each year. These structured externships—a requirement to apply for CHC student employment, another civic engagement opportunity—are open to students from all colleges and disciplines.

Outlook
Dietitians and nutritionists plan and conduct food service or nutritional programs to help people lead healthy lives. Dietitians and nutritionists work in many settings, including hospitals, nursing homes, clinics, cafeterias, and for state and local governments. Other options span opportunities in food and nutrition, from production through promoting wellness and nutrition support in health care.

The median annual wage for dietitians and nutritionists was $63,090 in May 2020. Employment of dietitians and nutritionists is projected to grow 11 percent from 2020 to 2030, faster than the average for all occupations. About 5,900 openings for dietitians and nutritionists are projected each year, on average, over the decade. Many of those openings are expected to result from the need to replace workers who transfer to different occupations or exit the labor force.

Graduates from the option in food and nutrition communication pursue careers in many areas including community nutrition/wellness. Others have found positions in personal training, product development and quality assurance in the food industry, public relations and marketing, and entrepreneurship.

Graduates from the option in nutrition management have found employment as a foodservice director/manager for senior care facilities or school foodservice, distribution specialist for Sierra Nevada Brewing Company, restaurant manager, and dietary manager/director.

Graduates from the general dietetics option have found employment as a clinical dietitian in a hospital, community dietitian for WIC, eating disorder dietitian, diabetes educator, wellness dietitian, and private practice.

Programs
Undergraduate
Bachelor's
• Nutrition and Food Sciences BS (https://catalog.csuchico.edu/colleges-departments/college-natural-sciences/nutrition-food-science/nutrition-food-science-bs/)

Minors
• Food Science Minor (https://catalog.csuchico.edu/colleges-departments/college-natural-sciences/nutrition-food-science/food-science-minor/)
• Foodservice Administration Minor (https://catalog.csuchico.edu/colleges-departments/college-natural-sciences/nutrition-food-science/foodservice-administration-minor/)
• Nutrition Minor (https://catalog.csuchico.edu/colleges-departments/college-natural-sciences/nutrition-food-science/nutrition-minor/)

Graduate
Master's
• Nutritional Science MS (https://catalog.csuchico.edu/colleges-departments/college-natural-sciences/nutrition-food-science/nutritional-science-ms/)

See Course Description Symbols and Terms (https://catalog.csuchico.edu/academic-standards-policies/course-description-symbols-terms/) for an explanation of course description terminology and symbols, the course numbering system, and course credit units.

NFSC 100 Basic Nutrition  3 Units GE
Typically Offered: Fall and spring
Physiological, social, and psychological factors affecting food intake are examined, as well as relationships of nutrients to health throughout life. Sustainable food practices are explored. 3 hours lecture. (004273)
General Education: Lifelong Learning and Self-Development (E)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Lower Division
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<tr>
<th>Course Code</th>
<th>Course Title</th>
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<tr>
<td>NFSC 120</td>
<td>Introduction to Food Science</td>
<td>3 Units</td>
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<td>Typically Offered: Fall and spring</td>
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<td>An elementary study of the chemical, physical and sensory properties of foods. An emphasis on food science principles as they relate to food preparation, ingredient function and interaction, purchasing, storage, nutrient preservation, safety and sanitation. 2 hours discussion, 3 hours laboratory. (004271)</td>
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<td>Course Attributes: Lower Division</td>
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<td>NFSC 122</td>
<td>Food Safety and Sanitation</td>
<td>2 Units</td>
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<td>Typically Offered: Fall only</td>
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<td>Knowledge of national (FDA's Food Code and statewide (California Retail Food Code) health and sanitation principles for retail food facilities. A student may receive a ServSafe® Certification from the National Restaurant Association certification if he or she receives a minimum of 75% on the respective examinations. Good Agricultural Practices are reviewed alongside various food safety topics. 2 hours lecture. (020596)</td>
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<td>Course Attributes: Lower Division</td>
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<td>NFSC 155</td>
<td>Introduction to Nutrition and Food Sciences</td>
<td>1 Unit</td>
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<td>Typically Offered: Fall and spring</td>
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<td>Introduction to professional associations, legislation, and career opportunities in the Nutrition and Food Sciences major and an introduction to campus resources. 1 hour lecture. (020288)</td>
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<td>Course Attributes: Lower Division</td>
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<td>NFSC 198</td>
<td>Special Topics</td>
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<td>Typically Offered: Fall and spring</td>
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<td>This course is for special topics, which may be offered for 1.0 to 3.0 units. Typically the topic is offered on a one-time-only basis and may vary from term to term and be different for different sections. See the Class Schedule for the specific topic being offered. 3 hours supervision. (006374)</td>
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<td>Course Attributes: Lower Division</td>
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<td>NFSC 200</td>
<td>Health at Every Size: A Non-Diet Approach to Wellness</td>
<td>3 Units GE, USD</td>
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<td>Typically Offered: Fall and spring</td>
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<td>This course provides an overview of the Health at Every Size paradigm. Topics include size discrimination, social and cultural influences on body dissatisfaction and the adoption of enjoyable physical activity, and mindful eating. 3 hours lecture. (021134)</td>
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<td>Course Attributes: Lower Division; US Diversity</td>
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<td>NFSC 200W</td>
<td>Health at Every Size: A Non-Diet Approach to Wellness (W)</td>
<td>3 Units GE, USD, W</td>
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<td>Typically Offered: Fall and spring</td>
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<td>This course provides an overview of the Health at Every Size paradigm. Topics include size discrimination, social and cultural influences on body dissatisfaction and the adoption of enjoyable physical activity, and mindful eating. 3 hours lecture. (021256)</td>
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<td>Course Attributes: Lower Division; US Diversity; Writing Course</td>
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<td>NFSC 230</td>
<td>Introduction to Foodservice Administration</td>
<td>3 Units</td>
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<td>Typically Offered: Fall and spring</td>
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<td>Study of management tools and practices ranging from conceptual to applied as they relate to all aspects of the field of nutrition and food services. 3 hours discussion. (004294)</td>
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<td>Course Attributes: Lower Division</td>
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<td>NFSC 303</td>
<td>Nutrition and Physical Fitness</td>
<td>3 Units GE</td>
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<td>Prerequisite: One lower-division course in biological sciences; GE Oral Communication (A1); GE Written Communication (A2); GE Critical Thinking (A3); GE Mathematics/Quantitative Reasoning (B4) requirements, or consent of the instructor.</td>
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<td>Typically Offered: Fall and spring</td>
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<td>Analyzes and evaluates current practices and theories regarding nutrition and its relationship to athletics, weight control, and physical exercise. 3 hours lecture. (004288)</td>
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<td>General Education: Upper-Division Scientific Inq/Quant Reason (UDB); Health and Wellness Pathway</td>
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<td>Course Attributes: Upper Division</td>
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<td>NFSC 310</td>
<td>Global Nutrition</td>
<td>3 Units GC, GE</td>
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<td>Prerequisite: GE Oral Communication (A1); GE Written Communication (A2); GE Critical Thinking (A3); GE Mathematics/Quantitative Reasoning (B4) requirements, or consent of the instructor.</td>
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<td>Typically Offered: Fall and spring</td>
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<td>This course examines the relationships among human dietary patterns, human biology, and societies. Topics covered include the prevalence of hunger and malnutrition, factors contributing to malnutrition, and the ecology of obesity and chronic diseases in both developing and industrialized nations. Inter-relationships between food systems and major chronic diseases affecting the world population are also examined. Special attention is given to a critical analysis of the biological, environmental and socio-cultural determinants of nutrition-related issues around the world and strategies for addressing those issues. 3 hours lecture. (020508)</td>
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<td>General Education: Upper-Division Scientific Inq/Quant Reason (UDB); Agriculture, Food, and Environment Pathway; Global Studies Pathway</td>
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<td>Grade Basis: Graded</td>
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<td>Repeatability: You may take this course for a maximum of 3 units</td>
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<td>Course Attributes: Upper Division; Global Cultures; Sustainable Course</td>
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NFSC 318 Nutrition and Disease 3 Units
Prerequisite: NFSC 340.
Typically Offered: Fall and spring
This course is designed to develop skills in the use of clinical nutrition in the prevention and treatment of diet-related health problems, such as cardiovascular disease, diabetes, hypertension, and kidney disease. 3 hours lecture. (020608)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Upper Division

NFSC 320 Science of Food 3 Units
Prerequisite: CHEM 107 or CHEM 111, NFSC 120.
Typically Offered: Fall only
Application of principles and methods of physical and sensory analysis of food; effects of functional ingredients, processing, and biotechnology on the food supply. Group research projects are conducted, presented, and evaluated. 2 hours discussion, 3 hours laboratory. (004293)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Upper Division

NFSC 340 Human Nutrition 3 Units
Prerequisite: BIOL 104, CHEM 108.
Typically Offered: Fall and spring
Physiological and chemical roles of proteins, lipids, carbohydrates, minerals, vitamins, and water in the functioning of the human body. Factors affecting the digestion of foods, use of nutrients, and the body's need for nutrients. 3 hours discussion. (004296)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Upper Division

NFSC 345W Diet Supplements and Functional Foods (W) 3 Units W
Prerequisite: NFSC 340.
Typically Offered: Spring only
Scientific overview of popular dietary supplements and food phytochemicals and their relation to human health and disease. Current government regulations are also considered. 3 hours lecture. (020289)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Upper Division; Writing Course

NFSC 360 Nutrition Throughout the Life Cycle 3 Units
Prerequisite: BIOL 104; NFSC 100 or NFSC 340.
Typically Offered: Fall and spring
A survey of nutritional needs from conception to death, including the relationship of nutrients to health and well-being and factors which affect food selection of different population groups. 3 hours discussion. (004298)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Upper Division; Writing Course

NFSC 365 Nutrition Counseling and Education 3 Units
Prerequisite: NFSC 360 (may be taken concurrently).
Typically Offered: Fall and spring
Communication skills for nutrition counseling and nutrition education; strategies and techniques for nutrition education; including the development, implementation and evaluation of nutrition education interventions; client-centered nutrition counseling techniques to promote behavior change. 3 hours seminar. (004335)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Upper Division

NFSC 389 Nutrition Fieldwork 1-3 Units
Prerequisite: faculty permission.
Typically Offered: Fall and spring
This course is directed fieldwork for 1-3 units. You must register directly with a supervising faculty member. The course provides students with field experience in a variety of campus or community programs. You may be required to purchase professional liability insurance. 0 hours independent study. (020993)
Grade Basis: Credit/No Credit
Repeatability: You may take this course for a maximum of 15 units
Course Attributes: Upper Division

NFSC 390 Research Methods in Nutrition and Food Sciences 2 Units
Prerequisite: MATH 105.
Typically Offered: Spring only
This course introduces students to research methods and design in the field of nutrition. Students critically evaluate evidence-based literature, including interpretation of results, statistical analysis, and application of research to nutritional science. 2 hours lecture. (022370)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 2 units
Course Attributes: Upper Division

NFSC 398 Special Topics 1-3 Units
Typically Offered: Fall and spring
This course is for special topics offered for 1.0-3.0 units. Typically the topic is offered on a one-time-only basis and may vary from term to term and be different for different sections. See the Class Schedule for the specific topic being offered. 3 hours supervision. (006376)
Grade Basis: Graded
Repeatability: You may take this course more than once
Course Attributes: Upper Division

NFSC 399 Special Problems 1-3 Units
Typically Offered: Fall and spring
This course is an independent study of special problems offered for 1.0-3.0 units. You must register directly with a supervising faculty member. 9 hours supervision. (006377)
Grade Basis: Credit/No Credit
Repeatability: You may take this course for a maximum of 6 units
Course Attributes: Upper Division

NFSC 403 Sports Nutrition 3 Units
Prerequisite: CHEM 108 or KINE 323, NFSC 303 or NFSC 340.
Typically Offered: Fall only
Integration of nutrition, physiology, and biochemistry in the examination of the relationship among nutrition, fitness, and exercise performance. Emphasis is on the application of current research finding in regards to nutrition and athletic performance. 3 hours lecture. (015977)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Upper Division

NFSC 425 Advanced Food Science 3 Units
Prerequisite: NFSC 320.
Typically Offered: Inquire at department
Development of knowledge and skills in food chemistry, microbiology, processing, packaging, and sensory evaluation, with an emphasis on current food industry practices. 3 hours lecture. (021729)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Upper Division
NFSC 429W  Cultural Food (W)  3 Units USD, W, GW
Prerequisite: GE Written Communication (A2) requirement, NFSC 120, senior standing.
Typically Offered: Spring only
Study of world food patterns, including food customs of peoples of different ethnic backgrounds. Emphasis upon nutritional significance. Survey of social, economic, religious, and aesthetic aspects of food customs. 2 hours discussion, 3 hours laboratory. (004330)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Upper Division; US Diversity; Writing Course; Graduation Writing Assessment

NFSC 432  Foodservice Procurement and Production Management  4 Units
Prerequisite: NFSC 120, NFSC 122, NFSC 230.
Typically Offered: Fall only
Application of procedures and principles of menu planning, operation of foodservice equipment, recipe adaptation and costing, employee and production schedules, environmental health control, regulating agencies, in-service training, and marketing techniques. Principles of purchasing for commercial and non-commercial foodservice including purchase specifications, factors affecting cost control, and theories of internal control. Experience in a variety of foodservice systems 3 hours activity, 3 hours lecture. (022369)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 4 units
Course Attributes: Upper Division

NFSC 440  Advanced Human Nutrition  4 Units
Prerequisite: CHEM 350 or CHEM 451 with a grade of C or higher, NFSC 340.
Typically Offered: Fall only
Theories integrated from physiology, biochemistry, and nutrition with recent developments in the discipline. Emphasis on practical significance of current research and theory. 4 hours seminar. (004331)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 4 units
Course Attributes: Upper Division

NFSC 455  Futures in Nutrition and Food Science  1 Unit
Prerequisite: Senior standing.
Typically Offered: Spring only
Overview of career opportunities and application procedures for post-baccalaureate programs in the discipline. 1 hour lecture. (004336)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 1 unit
Course Attributes: Upper Division

NFSC 457  Futures in Dietetics  1 Unit
Prerequisite: Senior standing, permission of Didactic Program Director.
Typically Offered: Fall only
Overview of career opportunities in dietetics and application procedures for dietetic internships and other post-baccalaureate programs in the discipline. 1 hour lecture. (020609)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 1 unit
Course Attributes: Upper Division

NFSC 460L  Nutrition Counseling Clinical  1 Unit
Prerequisite: Faculty permission.
Typically Offered: Fall and spring
Provides nutrition counseling experience in a peer-led nutrition and exercise program. 3 hours laboratory. (021845)
Grade Basis: Credit/No Credit
Repeatability: You may take this course for a maximum of 4 units
Course Attributes: Upper Division

NFSC 465  Community Nutrition  3 Units
Prerequisite: NFSC 360, NFSC 365 (may be taken concurrently).
Typically Offered: Fall and spring
Acquaints the student with nutrition programs, approaches, and policies that relate the science of nutrition to the promotion of improved health status among individuals and groups. Principles of community organization, engaged citizenship, policy development, health care systems, sustainable food systems, and issues related to global food insecurity and hunger are addressed. 3 hours lecture. (004333)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Upper Division

NFSC 468  Child Nutrition  3 Units
Prerequisite: NFSC 360 or faculty permission.
Typically Offered: Inquire at department
Examines the relationship of food and nutrition with social, cultural and behavioral factors in child and adolescent development. Topics include nutrition and learning, nutrition education, eating disorders, sports nutrition, public policy, food safety and child nutrition programs. 3 hours lecture. (020611)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Upper Division

NFSC 469  Nutrition and Aging  3 Units
Prerequisite: NFSC 360 or faculty permission.
Typically Offered: Inquire at department
Designed to provide an overview of the physiological, socioeconomic, psychological, and environmental factors affecting the nutritional status and requirements of older adults. Policies and programs related to health care and nutrition services for older Americans are also addressed. 3 hours lecture. (020612)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Upper Division

NFSC 470  Medical Nutrition Therapy I  4 Units
Prerequisite: NFSC 440 (may be taken concurrently).
Typically Offered: Fall only
Investigation of the physiological and biochemical changes imposed on the body by certain disorders as well as by dietary modifications, and analysis of nutritive value of diets prescribed for treatment of disease as part of the nutrition care process. Adaptation of dietary patterns of individuals to special needs. 2 hours activity, 3 hours lecture. (015979)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 4 units
Course Attributes: Upper Division
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<th>Course Code</th>
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<td>Medical Nutrition Therapy II</td>
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<td>Spring only</td>
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<td>NFSC 475L</td>
<td>Nutrition Practicum Clinical</td>
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<td>You may take this course for a maximum of 4 units</td>
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<td>NFSC 489</td>
<td>Externship</td>
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<td>You may take this course for a maximum of 15 units</td>
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<td>NFSC 489C</td>
<td>Center for Healthy Communities Externship</td>
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<td>You may take this course for a maximum of 15 units</td>
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<td>NFSC 498</td>
<td>Special Topics</td>
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<td>You may take this course more than once</td>
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<td>NFSC 499H</td>
<td>Honors Senior Thesis or Project</td>
<td>3</td>
<td>NFSC 100 or NFSC 340; selected screening</td>
<td>Fall and spring</td>
<td>Graded</td>
<td>You may take this course for a maximum of 6 units</td>
<td>Upper Division</td>
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<td>research for a thesis or project</td>
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<td>Students will enroll in NFSC 499H twice.</td>
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<td>Repeatability:</td>
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<td>You may take this course for a maximum of 6</td>
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<td>Course Attributes:</td>
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<td>NFSC 530</td>
<td>Nutrition Program Management and Administration</td>
<td>3</td>
<td>NFSC 432 or faculty permission.</td>
<td>Fall and spring</td>
<td>Graded</td>
<td>You may take this course for a maximum of 3 units</td>
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<td>Study and application of program and</td>
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<td>community nutrition and health programs,</td>
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<td>NFSC 560</td>
<td>Principles of Motivational Interviewing in Nutrition Counseling</td>
<td>3</td>
<td>NFSC 365 or faculty permission.</td>
<td>Fall and spring</td>
<td>Graded</td>
<td>You may take this course for a maximum of 3 units</td>
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<td>counseling with Motivational Interviewing</td>
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<td>Eating Competence, Health at Every Size</td>
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<td>and Intuitive Exercise. 2 hours activity,</td>
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<td>NFSC 600</td>
<td>Research Methods in Nutritional Sciences</td>
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<td>Prerequisite: MATH 105 or MATH 315.</td>
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<td>Repeatability:</td>
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<td>You may take this course for a maximum of 3</td>
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<td>NFSC 601</td>
<td>Nutritional Epidemiology</td>
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<td>Prerequisite: NFSC 600 (may be taken</td>
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<td>disease. 2 hours seminar.</td>
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NFSC 643 Advanced Topics in Macro and Micronutrients 4 Units
Prerequisite: NFSC 440, biochemistry.
Typically Offered: Spring only
Review of current scientific literature in select aspects of protein, carbohydrates, lipids, and micronutrients and their use by the body. 4 hours lecture. (022134)
Grade Basis: Graduate Graded
Repeatability: You may take this course for a maximum of 4 units
Course Attributes: Graduate Division

NFSC 644 Nutritional Genomics 2 Units
Prerequisite: NFSC 440, biochemistry.
Typically Offered: Spring only
Review of current scientific literature in select topics related to nutritional genomics. 2 hours seminar. (022135)
Grade Basis: Graduate Graded
Repeatability: You may take this course for a maximum of 2 units
Course Attributes: Graduate Division

NFSC 663 Public Health Nutrition 3 Units
Prerequisite: NFSC 465 or faculty permission.
Typically Offered: Fall only
A multidisciplinary examination of nutritional health promotion and disease prevention for individual, groups and populations. NOTE: The literacy requirement for graduate students in the MS in Nutritional Science must be met in this class. 3 hours lecture. (022136)
Grade Basis: Graduate Graded
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Graduate Division

NFSC 664 Nutrition Communication and Leadership 2 Units
Prerequisite: NFSC 663 (may be taken concurrently).
Typically Offered: Fall only
This course focuses on how skills and abilities in leadership and management can be developed and applied by individuals in order to make a difference in organizations, communities, and societies. This course also explores communication styles and the challenges involved when leaders attempt to affect change to achieve a goal. 2 hours lecture. (022137)
Grade Basis: Graduate Graded
Repeatability: You may take this course for a maximum of 2 units
Course Attributes: Graduate Division

NFSC 666 International Issues in Nutrition 2 Units
Prerequisite: NFSC 429W, biochemistry.
Typically Offered: Inquire at department
Review of international issues that influence nutritional status of individuals and populations, with emphasis on contemporary problems in less developed countries. 2 hours seminar. (004366)
Grade Basis: Graduate Graded
Repeatability: You may take this course for a maximum of 2 units
Course Attributes: Graduate Division

NFSC 671 Advanced Clinical Nutrition 3 Units
Prerequisite: NFSC 471, biochemistry or instructor permission.
Typically Offered: Spring only
A course designed to provide master’s students with the opportunity to apply the theories and principles of medical nutrition therapy into clinical practice. 3 hours lecture. (022138)
Grade Basis: Graduate Graded
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Graduate Division

NFSC 680A Dietetics Professional Practicum I 1 Unit
Prerequisite: Graduate Standing and acceptance into the combined Master's and Dietetic Internship program.
Typically Offered: Fall only
In consultation with the Dietetic Internship Director, dietetic interns meet and document core knowledge and competencies in the practice area of community nutrition. 0 hours independent study. (022393)
Grade Basis: Credit/No Credit
Repeatability: You may take this course for a maximum of 1 unit
Course Attributes: Graduate Division

NFSC 680B Dietetics Professional Practicum II 1 Unit
Prerequisite: NFSC 680A
Typically Offered: Spring only
In consultation with the Dietetic Internship Director, dietetic interns meet and document core knowledge and competencies in the practice area of foodservice administration. 0 hours independent study. (022394)
Grade Basis: Credit/No Credit
Repeatability: You may take this course for a maximum of 1 unit
Course Attributes: Graduate Division

NFSC 680C Dietetics Professional Practicum III 1 Unit
Prerequisite: NFSC 680B.
Typically Offered: Fall only
In consultation with the Dietetic Internship Director, dietetic interns meet and document core knowledge and competencies in the practice area of clinical nutrition. 0 hours independent study. (022395)
Grade Basis: Credit/No Credit
Repeatability: You may take this course for a maximum of 1 unit
Course Attributes: Graduate Division

NFSC 681A Dietetics Practice in Community Nutrition 3 Units
Prerequisite: NFSC 681A.
Typically Offered: Spring only
Supervised practice experience in various community agencies. Students complete a minimum of 300 hours of supervised practice experience and participate in bi-weekly meetings with the Clinical Instructor. 0 hours independent study. (022396)
Grade Basis: Credit/No Credit
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Graduate Division

NFSC 681B Dietetics Practice in Foodservice Administration 2 Units
Prerequisite: NFSC 681A.
Typically Offered: Spring only
Supervised practice experience in foodservice administration. Students complete a minimum of 280 hours of supervised practice experience and participate in bi-weekly meetings with the Clinical Instructor. 0 hours independent study. (022397)
Grade Basis: Credit/No Credit
Repeatability: You may take this course for a maximum of 2 units
Course Attributes: Graduate Division

NFSC 681C Dietetics Practice in Clinical Nutrition I 3 Units
Prerequisite: NFSC 681B.
Typically Offered: Summer session only
Completion of supervised practice experience in foodservice administration and the start of supervised practice experience in clinical nutrition. Students complete a minimum of 360 hours of supervised practice experience and participate in bi-weekly meetings with the Clinical Instructor. 0 hours independent study. (022398)
Grade Basis: Credit/No Credit
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Graduate Division
**NFSC 681D  Dietetics Practice in Clinical Nutrition II**  
3 Units  
**Prerequisite:** NFSC 681C.  
**Typically Offered:** Fall only  
Completion of supervised practice experience in clinical nutrition. Students complete a minimum of 300 hours of supervised practice experience and participate in bi-weekly meetings with the Clinical Instructor. 0 hours independent study. (022399)  
**Grade Basis:** Credit/No Credit  
**Repeatability:** You may take this course for a maximum of 3 units  
**Course Attributes:** Graduate Division

**NFSC 689  Graduate Internship**  
1-6 Units  
**Typically Offered:** Fall and spring  
This course is an internship offered for 1.0-6.0 units. You must register directly with a supervising faculty member. The internship is designed to provide semiprofessional field experience for graduate students in agencies which use application of theoretical knowledge in the discipline. May be repeated more than once for credit. 0 hours supervision. (004368)  
**Grade Basis:** Credit/No Credit  
**Repeatability:** You may take this course for a maximum of 15 units  
**Course Attributes:** Graduate Division

**NFSC 691  Application in Nutrition Research**  
1 Unit  
**Prerequisite:** NFSC 600, Graduate Standing.  
**Typically Offered:** Fall and spring  
An examination of quantitative and qualitative methods via the analysis of data in students’ graduate research projects. Activities are designed to develop skills in data analysis using software programs, presentations and interpretation of results and the presentation of original research via oral presentations. 1 hour seminar. (022139)  
**Grade Basis:** Credit/No Credit  
**Repeatability:** You may take this course for a maximum of 1 unit  
**Course Attributes:** Graduate Division

**NFSC 697  Independent Study**  
1-3 Units  
**Typically Offered:** Fall and spring  
This course is a graduate-level independent study offered for 1.0-3.0 units. You must register directly with a supervising faculty member. 9 hours supervision. (006382)  
**Grade Basis:** Report in Progress: CR/NC  
**Repeatability:** You may take this course for a maximum of 6 units  
**Course Attributes:** Graduate Division

**NFSC 697P  Professional Paper**  
3 Units  
**Typically Offered:** Fall and spring  
Culminating activity for the MS degree. A professional paper is written based on original research. You must register directly with a supervising faculty member. 9 hours supervision. (006386)  
**Grade Basis:** Report in Progress: CR/NC  
**Repeatability:** You may take this course for a maximum of 3 units  
**Course Attributes:** Graduate Division

**NFSC 699P  Research Project Paper**  
2 Units  
**Typically Offered:** Spring only  
Culminating activity for the combined MS/dietetic internship program. A research project paper is written based on original research conducted during the dietetic internship practicum. You must register directly with a supervising faculty member. 0 hours independent study. (022400)  
**Grade Basis:** Credit/No Credit  
**Repeatability:** You may take this course for a maximum of 2 units  
**Course Attributes:** Graduate Division

**Nutrition and Food Science Department**

**The Faculty**

**Deborah Bellis**  
1998  
Lecturer  
Master of Science Texas Woman's Univ

**Stephanie Bianco**  
2005  
Master of Science Texas A&M Univ

**Laura Curtis**  
2006  
Lecturer  
Master of Science CSU-Chico

**Joan M Giampaoli**  
2014  
Chair  
Doctor of Philosophy Oregon St Univ

**Maria E Giovanni**  
2011  
Associate Professor  
Doctor of Philosophy Colorado St Univ

**Keiko Goto**  
2006  
Professor  
Doctor of Philosophy Cornell Univ-Nys Statutory Col

**Angela M Harter Alger**  
2011  
Lecturer  
Master of Science CSU-Chico

**Julie M Holland**  
2007  
Associate Professor  
Doctor of Philosophy Univ of Cal-Davis

**Melanie D King**  
2013  
Lecturer  
Master of Science CSU-Chico

**Cynthia Klobodu**  
2022  
Assistant Professor  
Doctor of Philosophy Drexel Univ

**Seth S Klobodu**  
2017  
Assistant Professor  
Doctor of Philosophy Texas Tech Univ

**Susan E Krug**  
2018  
Lecturer  
Master of Science CSU-Chico

**Lauren M McNamara**  
2013  
Assistant Professor  
Master of Science CSU-Chico

**Michelle R Morris**  
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