

NUTRITION AND FOOD SCIENCE

Nutrition and Food Science Department (<http://www.csuchico.edu/nfsc/>)
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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 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, or 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

<p>NFSC 120 Introduction to Food Science 3 Units Typically Offered: Fall and spring 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) Grade Basis: Graded Repeatability: You may take this course for a maximum of 3 units Course Attributes: Lower Division</p>	<p>NFSC 200W Health at Every Size: A Non-Diet Approach to Wellness (W) 3 Units GE, USD, W Typically Offered: Fall and spring 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) General Education: Social Sciences (D) Grade Basis: Graded Repeatability: You may take this course for a maximum of 3 units Course Attributes: Lower Division; U.S. Diversity; Writing Course</p>
<p>NFSC 122 Food Safety and Sanitation 2 Units Typically Offered: Fall only 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) Grade Basis: Graded Repeatability: You may take this course for a maximum of 2 units Course Attributes: Lower Division</p>	<p>NFSC 230 Introduction to Foodservice Administration 3 Units Typically Offered: Fall and spring 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) Grade Basis: Graded Repeatability: You may take this course for a maximum of 3 units Course Attributes: Lower Division</p>
<p>NFSC 155 Introduction to Nutrition and Food Sciences 1 Unit Typically Offered: Fall and spring 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) Grade Basis: Credit/No Credit Repeatability: You may take this course for a maximum of 1 unit Course Attributes: Lower Division</p>	<p>NFSC 303 Nutrition and Physical Fitness 3 Units GE 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. Typically Offered: Fall and spring Analyzes and evaluates current practices and theories regarding nutrition and its relationship to athletics, weight control, and physical exercise. 3 hours lecture. (004288) General Education: Upper-Division Scientific Inq/Quant Reason (UDB); Health and Wellness Pathway Grade Basis: Graded Repeatability: You may take this course for a maximum of 3 units Course Attributes: Upper Division</p>
<p>NFSC 198 Special Topics 1-3 Units Typically Offered: Fall and spring 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) Grade Basis: Graded Repeatability: You may take this course more than once Course Attributes: Lower Division</p>	<p>NFSC 310 Global Nutrition 3 Units GC, GE Prerequisite: GE Oral Communication (A1); GE Written Communication (A2); GE Critical Thinking (A3); GE Mathematics/Quantitative Reasoning (B4) requirements, or consent of the instructor. Typically Offered: Fall and spring 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) General Education: Upper-Division Scientific Inq/Quant Reason (UDB); Agriculture, Food, and Environment Pathway; Global Studies Pathway Grade Basis: Graded Repeatability: You may take this course for a maximum of 3 units Course Attributes: Upper Division; Global Cultures; Sustainable Course</p>
<p>NFSC 200 Health at Every Size: A Non-Diet Approach to Wellness 3 Units GE, USD Typically Offered: Fall and spring 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) General Education: Social Sciences (D) Grade Basis: Graded Repeatability: You may take this course for a maximum of 3 units Course Attributes: Lower Division; U.S. Diversity</p>	

<p>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</p>	<p>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</p>
<p>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</p>	<p>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</p>
<p>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</p>	<p>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</p>
<p>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</p>	<p>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</p>
<p>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</p>	<p>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</p>
<p>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</p>	<p>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; U.S. Diversity; Writing Course; Graduation Writing Assessment</p>

- NFSC 430 Foodservice Procurement and Management** **3 Units**
Prerequisite: NFSC 120, NFSC 122, NFSC 230.
Typically Offered: Fall and spring
 Principles of purchasing for commercial and institution foodservice. A study of the types of food, their distribution, and laws affecting sales and quality; purchase procedures for other supplies and equipment. Preparation of purchase specifications, factors affecting cost control, budgeting, and theories of internal control. 2 hours activity, 2 hours lecture. (004326)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Upper Division
- NFSC 431W Foodservice Equipment and Production Systems (W)** **3 Units W, GW**
Prerequisite: GE Written Communication (A2) requirement, NFSC 430.
Typically Offered: Fall and spring
 Application of meal production, recipe adaptation and costing, employee and production schedules, environmental health control, inservice training, and logic models. Survey of various foodservice operations. 2 hours discussion, 3 hours laboratory. (004332)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Upper Division; Writing Course; Graduation Writing Assessment
- 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
- NFSC 471 Medical Nutrition Therapy II** **4 Units**
Prerequisite: NFSC 470.
Typically Offered: Spring only
 A continuation of the 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. (020613)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 4 units
Course Attributes: Upper Division

- NFSC 475L Nutrition Practicum Clinical** 1 Unit
Prerequisite: Faculty permission.
Typically Offered: Fall and spring
 Provides fieldwork experience in a healthcare-based nutrition program. 3 hours laboratory. (021588)
Grade Basis: Credit/No Credit
Repeatability: You may take this course for a maximum of 4 units
Course Attributes: Upper Division
- NFSC 489 Externship** 1-6 Units
Typically Offered: Fall and spring
 This course is an externship offered for 1.0-6.0 units. You must register directly with a supervising faculty member. The externship provides students with preprofessional experience and is designed as a transition to professional practice wherein the student applies learned theory to actual practice. Students may be required to purchase professional liability insurance. 9 hours supervision. (004353)
Grade Basis: Credit/No Credit
Repeatability: You may take this course for a maximum of 15 units
Course Attributes: Upper Division
- NFSC 489C Center for Healthy Communities Externship** 1-6 Units
Typically Offered: Fall and spring
 This course is an externship offered by the Center for Healthy Communities (CHS) for 1.0-6.0 units. You must submit an application to the CHC to register. The externship provides students with preprofessional community-based experience and is designed as a transition to professional practice wherein the student applies learned theory to actual practice. 0 hours supervision. (021637)
Grade Basis: Credit/No Credit
Repeatability: You may take this course for a maximum of 15 units
Course Attributes: Upper Division
- NFSC 498 Special Topics** 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 discussion. (006378)
Grade Basis: Graded
Repeatability: You may take this course more than once
Course Attributes: Upper Division
- NFSC 499 Special Problems** 1-3 Units
Prerequisite: Faculty permission.
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. 3 hours supervision. (006379)
Grade Basis: Credit/No Credit
Repeatability: You may take this course for a maximum of 6 units
Course Attributes: Upper Division
- NFSC 499H Honors Senior Thesis or Project** 3 Units
Prerequisite: NFSC 100 or NFSC 340; selected screening courses by content area, all with grades which place student in top five percent; interview; faculty permission.
Typically Offered: Fall and spring
 An independent study involving substantial research for a thesis or project culminating in a public presentation. Students will enroll in NFSC 499H twice. 9 hours supervision. (004357)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 6 units
Course Attributes: Upper Division
- NFSC 530 Nutrition Program Management and Administration** 3 Units
Prerequisite: NFSC 431 or faculty permission.
Typically Offered: Inquire at department
 Study and application of program and organizational management within the fields of food and nutrition, such as community nutrition and health programs, clinical nutrition administration, and school and hospital foodservice administration. 3 hours lecture. (021446)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Upper Division
- NFSC 560 Principles of Motivational Interviewing in Nutrition Counseling** 3 Units
Prerequisite: KINE 320W or NFSC 365 or faculty permission.
Typically Offered: Fall and spring
 This course focuses on developing communication skill for nutrition counseling with Motivational Interviewing (MI) and other nutrition counseling techniques using the principles of Eating Competence, Health at Every Size and Intuitive Exercise. 2 hours activity, 2 hours lecture. (021844)
Grade Basis: Graded
Repeatability: You may take this course for a maximum of 3 units
Course Attributes: Upper Division
- NFSC 600 Research Methods in Nutritional Sciences** 4 Units
Prerequisite: MATH 105 or MATH 315. Recommended: MATH 615.
Typically Offered: Fall only
 An examination of quantitative and qualitative research methods via the analysis of data and the design and implementation of original research and evaluation studies. Activities are designed to develop skills in research design, sampling design, instrumentation, data collection, statistics analysis, presentation and interpretation of results, and the presentation of original research via poster boards and journal manuscripts. 3 hours laboratory, 3 hours lecture. (006380)
Grade Basis: Graduate Graded
Repeatability: You may take this course for a maximum of 4 units
Course Attributes: Graduate Division; Laptop required
- NFSC 601 Nutritional Epidemiology** 2 Units
Prerequisite: NFSC 600 (may be taken concurrently).
Typically Offered: Fall only
 An examination of research methods used in nutritional epidemiological studies and a critical review of the current state of knowledge regarding diet and other lifestyle-related indicators as factors in disease. 2 hours seminar. (022133)
Grade Basis: Graduate Graded
Repeatability: You may take this course for a maximum of 2 units
Course Attributes: Graduate Division
- 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

<p>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</p>	<p>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</p>
<p>NFSC 663 Public Health Nutrition 3 Units Prerequisite: NFSC 465 or instructor 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</p>	<p>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</p>
<p>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</p>	<p>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</p>
<p>NFSC 667 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</p>	<p>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</p>
<p>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</p>	<p>Nutrition and Food Science Department The Faculty Deborah BELLIS 1998 Lecturer Master of Science Texas Woman'S Univ</p> <p>Tracy A Berman 1992 Lecturer Master of Arts Cal St Univ-Chico</p> <p>Stephanie Bianco 2005 Associate Professor Master of Science Texas A&M Univ</p> <p>Stacey M Boek 2008 Lecturer Master of Science CSU-Chico</p> <p>Laura Curtis 2006 Lecturer Master of Science CSU-Chico</p> <p>Joan M Giampaoli 2014 Chair Doctor of Philosophy Oregon St Univ</p> <p>Joan M Giampaoli 2014 Professor Doctor of Philosophy Oregon St Univ</p> <p>Maria E Giovanni 2011 Associate Professor Doctor of Philosophy Colorado St Univ</p>

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

Debra M Hook 2022
 Lecturer
 Master of Public Health Loma Linda Univ

Paige A Jones 2021
 Lecturer
 Master of Science CSU-Chico

Melanie D King 2013
 Lecturer
 Master of Science CSU-Chico

Seth S Klobodu 2017
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Susan E Krug 2018
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Lauren M McNamara 2013
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Michelle R Morris 2000
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Sydney A Naylor 2022
 Lecturer
 Master of Science Bastyr College

Emeritus Faculty

Barbara A Fischer
 Emeritus
 Doctor of Education Utah St Univ

Faye S Johnson
 Emeritus
 Doctor of Education Univ Of The Pacific

Kathryn Silliman 1990
 Professor
 Doctor of Philosophy Univ Of Cal-Berkeley

Cindy B Wolff
 Emeritus
 Doctor of Philosophy Colorado St Univ