Family Consumer Science

College of Allied Health & Nursing

Department of Family Consumer Science

102 Wiecking Center • 507-389-2421

Web site: www.mnsu.edu/dept/fcs

Chair: Kelley Brigman

David Bissonnette, Joyce Bond, Jill Conlon, Susan Fredstrom, Betty Young

The mission of the Department of Family Consumer Science is to promote the well-being of people, the enrichment of quality environments, and to prepare men and women to assume essential professional roles in a culturally diverse global society. The comprehensive program provides training for professional roles within dietetics, family consumer science education, family life and child development, and food and nutrition.

Declaring an FCS Major: Students may declare an FCS major at any point in their academic program. Upon declaring an FCS major, an advisor is assigned. Full admission to the department and major requires:
- a minimum of 32 earned semester credit hours.
- a minimum cumulative GPA of 2.5 (“C”).

Contact the department for application procedures.

Policies/Information

GPA Policy. All FCS courses required for an option must be at “C” level or higher.

P/N Grading Policy. All FCS courses required for an option must be taken for a grade, except where P/N grading is mandatory.

FAMILY CONSUMER SCIENCE, BS

Required for Major (Core, 3 credits): This core is required for all options.

FCS 101 Introduction to Family Consumer Science (3)

Required for Major (Option):

Select one of the following options to correspond with personal and professional objectives:

DIETETICS OPTION

The Dietetics Option* promotes growth among students wanting to become competent dietetics professionals by providing the ‘highest practicable quality’ advisory, academic, real-life and interactive opportunities while at Minnesota State Mankato, and by developing confidence and competence to advance after graduation to Dietetics Internship, graduate students and/or related employment.

A student who chooses to become a Registered Dietitian (RD) upon graduation from Minnesota State Mankato will also need to:
- a. Meet published requirements to receive a Verification Form from the Dietetics Director.
- b. Apply, be accepted and complete a supervised practice program (Dietetics Internship).
- c. Pass a national registration examination.

Minnesota State Mankato faculty are committed to positioning majors for successful transition from Minnesota State Mankato to Dietetics Internship and beyond. Regular and continuous advising is recommended to be successful.

Graduates are employed as RDs or non-RD Nutritionists in health care; community, public health, and corporate fitness settings or as members of food management teams.

* The Dietetics Option, a Didactic Program in Dietetics (DPD) of the American Dietetic Association (ADA), is accredited by the Commission for Accreditation for Dietetics Education of the ADA, 120 South Riverside Plaza, Suite 2000 (800-877-1600).

Family Consumer Science (3 credits):

FCS 101 Introduction to Family Consumer Science (3)

Required General Education (44 credits):

CHEM 106 Introduction to Chemistry for Allied Health (3)
IT 100 Introduction to Computing and Applications (4)
ENG 101 Composition (4)
ETHN 150 Multi-Cultural/ethnic Experience (3) OR
ETHN 101 Introduction to Multicultural & Ethnic Studies (3)
MATH 112 College Algebra (4)
POL 103W Thinking about Politics (3) OR
POL 111 United States Government (3)
SOC 101 Introduction to Sociology (3) OR
SOC 101W Introduction to Sociology (3)
SPEE 102 Public Speaking (3) OR
SPEE 100 Fundamentals of Speech Communications (3)
BIOL 105W General Biology I (4)

General Education Electives (17 credits)

Required Professional Courses (33 credits):

BIOL 220 Human Anatomy (4)
BIOL 230 Human Physiology (4)
CHEM 111 Chemistry of Life Processes (5)
CSP 471 Interpersonal Helping Skills (3)
ENG 271 Technical Communication (4)
HLTH 321 Medical Terminology (3)
HLTH 475 Biostatistics (3) OR
STAT 154 Elementary Statistics (3)
MRKT 100 Global Business Concepts (3)
PSYC 101 Psychology (4)

Required Family Consumer Courses (46 credits):

FCS 101 Introduction to Family Consumer Science (3)
FCS 150 Food, Culture and You (3)
FCS 240 Nutrition I (3)
FCS 252 Food Service Systems I (3)
FCS 340 Food Science (4)
FCS 342 Food Production Management (3)
FCS 350 Food Service Systems II (3)
FCS 420 Nutrition Assessment (3)
FCS 440 Nutrition II (3)
FCS 442 Clinical Dietetics I (3)
FCS 444 Experimental Food Science (3)
FCS 446 Lifespan Nutrition (3)
FCS 448 Clinical Dietetics II (3)
FCS 483 Adult Education in Family Consumer Science (2)
FCS 492 Diets and Nutrition Seminar (2)
FCS 498 Undergraduate Internship (2)

Major Electives (5 credits)

FAMILY LIFE AND CHILD DEVELOPMENT OPTION

This option helps prepare men and women to work with children, adults and families in a variety of human services, educational and community settings.

Family Consumer Science Core (3 credits):

FCS 101 Introduction to Family Consumer Science (3)

FLCD Core Courses (29-30 credits):

FCS 100 Personal and Family Living (3)
FCS 270 Family Housing (2)
FCS 275 Consumers in the Economy (3)
FCS 301 Lifespan Development (3)
FCS 311 Family Life and Sex Education (3)
FCS 400 Culturally Diverse Family Systems (3)
FCS 401 Family Life Development (3)

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FCS 475 Family Policy (2)
FCS 482 Teaching Family Life/Parent Education (2)
FCS 488 Parenting Education (3)
FCS 496 Selected Topics: FLCD (2-3)

FLCD Options (choose 13-16 credits):
FCS 230 Child Care Psychology (3)
FCS 303 Working with Families (2)
FCS 408 Family Life Dynamics (3)
FCS 416 Pre-School Child (2)
FCS 446 Lifespan Nutrition (3)
FCS 474 Residential Mgmt. for Families and Special Needs People (4)
FCS 478 Family Finance (2)
FCS 483 Adult Education in Family Consumer Science (2)
FCS 496 Selected Topics: FLCD (2-3)

Internship (0-6 credits)
FCS 497 Internship (1-6)
FCS 495 Intern: Early Child Family (3-4)

Support Courses (6-9 credits)
Students may select 6 to 9 credits of support courses from the Department of Family Consumer Science or other departments. Students may choose courses from the following list without advisor approval: PSYC 201 Statistics for Psychology and CSP 471 Interpersonal Helping Skills are highly recommended. The following courses are frequent choices and may be selected without advisor approval: PSYC 201 (4) Statistics for Psychology, CSP 471 (3) Interpersonal helping Skills, BIOL 102 (3) Biology of Women, CORR 255 (3) Juvenile Delinquency, ENG 325 (3) Children’s Literature, ENG 463 (3) Adolescent Literature, PSYC 340 (4) Social Psychology, PSYC 436 (4) Adolescent Psychology, PSYC 420 (4) Drugs and Behavior, SOC 409 (3) Family Violence, SOC 410 (3) Black American Families, REH 110W (3) Sensitivity to Disability.

Students may also take select courses from the FLCD Options category without advisor approval. Other courses may be selected with advisor approval and a substitution/waiver form will need to be filed with the Office of the Registrar.

Becoming a Certified Family Life Educator (CFLE)
The Family Life and Child Development program has been approved by the National Council on Family Relations. Minnesota State Mankato graduates with an FLCD major or minor who have taken the approved courses are eligible to become Certified Family Life Educators. Being a CFLE recognizes a broad understanding of family life issues. Certification is available to professionals from all disciplines who have met the requirements.

Required Minor: None.

FOOD AND NUTRITION OPTION
This option prepares graduates for various careers in food, food services, and/or nutrition, (such as restaurant or school lunch management); research and development or quality assurance in the food industry; and/or in corporate food distribution, production, sales and service. A supervised internship during the major allows students to gain experience in a particular area of interest. While a minor is not required, it is strongly recommended in order to improve employment opportunities.

Family Consumer Science (3 credits):
FCS 101 Introduction to Family Consumer Science (3)

Required for Option (42 credits):
FCS 100 Personal and Family Living (3)
FCS 120 Clothing and People (2)
FCS 140 Introduction to Nutrition (3)
FCS 240 Nutrition I (3)
FCS 252 Food Service Systems I (3)
FCS 270 Family Housing (2)
FCS 275 Consumers in the Economy (3)
FCS 340 Food Science (4)
FCS 342 Food Production Management (3)
FCS 350 Food Service Systems II (3)
FCS 440 Nutrition II (3)
FCS 444 Experimental Food Science (3)
FCS 446 Lifespan Nutrition (3)
FCS 483 Adult Education in Family Consumer Science (2)

Choose a minimum of 2 credits from the following courses:
FCS 497 Internship (G)
FCS 498 Internship (P/N)

Required Electives (23 credits):
BIOL 220 Human Anatomy (4)
BIOL 230 Human Physiology (4)
CHEM 106 Introduction to Chemistry for Allied Health (3)
CHEM 111 Chemistry of Life Processes (5)
ENG 271 Technical Communication (4)
STAT 154 Elementary Statistics (3) OR
HLTH 475 Biostatistics (3)

Required Minor: None.

FAMILY CONSUMER SCIENCE EDUCATION BS TEACHING
This option prepares men and women to teach family consumer science in grades 5-12 and for other education-related professions.

Family Consumer Science Core (3 credits)
FCS 101 Introduction to Family Consumer Science (3)

Required for Option (51 credits):
FCS 100 Personal and Family Living (3)
FCS 120 Clothing and People (2)
FCS 140 Introduction to Nutrition (3)
FCS 270 Family Housing (2)
FCS 275 Consumers in the Economy (3)
FCS 301 Lifespan Nutrition (3)
FCS 302 Food Science (4)
FCS 401 Family Life Development (3)
FCS 416 Pre-School Child (2)
FCS 474 Residential Mgmt. for Families and Special Needs People (4)
FCS 482 Teaching Family Life/Parent Education (2)
FCS 483 Adult Education in Family Consumer Science (2)
FCS 484 Program Development in Family Consumer Science (4)
FCS 488 Parenting Education (3)

Required for Major (Professional Education, 30 credits):
See the SECONDARY EDUCATION section for admission requirements to Professional Education and a list of required professional education courses.

Required Minor: None.

FAMILY CONSUMER SCIENCE MINOR
The Department of Family Consumer Science offers a flexible minor consisting of 20 semester hours of approved FCS courses. Students may work with an FCS advisor to select the courses that will be most helpful. However, most students will benefit from a minor with one of three focus areas below.

FOOD AND NUTRITION
Students majoring in Nursing, Human Performance, Dental Hygiene, Food Science Technology, Community Health, or other similar majors can benefit from a Food and Nutrition minor.

Required courses (16 credits):
FCS 140 Introduction to Nutrition (3)
FCS 240 Nutrition I (3)
FCS 340 Food Science (4)
FCS 440 Nutrition II (3)

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FCS 446 Lifespan Nutrition (3)

May select 4 credits below
FCS 100 Personal and Family Living (3)
FCS 101 Introduction to Family Consumer Science (3)
FCS 252 Food Service Systems I (3)
FCS 275 Consumers in the Economy (3)
FCS 301 Lifespan Development (3)
FCS 303 Working with Families (2)
FCS 350 Food Service Systems II (3)
FCS 400 Culturally Diverse Family Systems (3)
FCS 401 Family Life Development (3)
FCS 408 Family Life Dynamics (3)
FCS 436 Nutrition in Exercise and Sport (3)
FCS 444 Experimental Food Science (3)
FCS 445 Food Preservation (2)
FCS 475 Family Policy (2)
FCS 483 Adult Education in Family Consumer Science (3)
FCS 497 Internship (1-6) OR
FCS 498 Undergraduate Internship (1-6)

FAMILY LIFE AND CHILD DEVELOPMENT
A minor with a focus in Family Life and Child Development is useful to a variety of students going into professions related to health and human services, especially those who will work with children and families. Students may choose any combination of 20 credits from the categories below for a minor. Other courses may be chosen with advisor approval. A minor in this area can enable students to become Certified Family Life Educators through National Council on Family Relations.

Family Relations
FCS 100 Personal and Family Living (3)
FCS 401 Family Life Development (3)
FCS 408 Family Life Dynamics (3)

Parenting
FCS 488 Parenting Education (3)

Cultural Diversity (cultural diversity core course)
FCS 400 Culturally Diverse Family Systems (3)

Child/Human Development
FCS 230 Child Care Psychology (3)
FCS 301 Lifespan Development (3)
FCS 416 Pre-School Child (2)
FCS 446 Lifespan Nutrition (3)

Family-life Education
FCS 311 Family Life and Sex Education (3)
FCS 482 Teaching Family Life/Parent Education* (2)
FCS 483 Adult Education in FCS* (2)

Family Resource Management
FCS 275 Consumers in the Economy* (3)
FCS 474 Residential Management for Families & Special Needs People* (4)
FCS 478 Family Finance (2)

Family Law and Policy
FCS 475 Family Policy* (2)

FLCD Related
FCS 101 Introduction to Family Consumer Science (3)
FCS 270 Family Housing (3)
FCS 496 Selected Topics (2-3)
FCS 303 Working with Families (2)

Internship (may choose 3 hours 495 or 497)

CONSUMER STUDIES
Professionals in this business related area usually work with people in professions such helping consumers get the best product or service for their money, advocating for a good availability of choices, resolving consumer complaints to achieve fair solutions, and helping consumers with a variety of money management issues.

Core Course
FCS 101 Introduction to Family Consumer Science (3)

Consumer Related Courses
FCS 376 Household Equipment (3)
FCS 275 Families in the Economy (3)
FCS 473 Consumer Protection (3)
FCS 474 Residential Mgmt. for Families and Special Needs People (4)
FCS 475 Family Policy (2)
FCS 478 Family Finance (2)

May count one of the following
FCS 140 Introduction to Nutrition (3)
FCS 120 Clothing and People (2)
FCS 270 Family Housing (2)
FCS 303 Working with Families (2)
FCS 483 Adult Education in Family Consumer Science (2)
FCS 496 Topics (2-3)
FCS 498 Internship (1-3)

Strongly Recommended Electives
MRKT 310 Principles of Marketing (3)
MRKT 316 Consumer Behavior (3)

COURSE DESCRIPTIONS

FCS 100 (3) Personal & Family Living
Emphasizes individual growth and interpersonal relationships within our diverse society. Focuses on issues such as interpersonal communication, conflict resolution, mate selection, marriage and family issues, family strengths, stress and crises, parenting decision-making and parent-child relationships, resource management, and personal and family financial issues.
Fall, Spring
GE-5

FCS 101 (3) Introduction to Family Consumer Science
An overview of the scope of family consumer sciences and the career potentials of the profession.
Fall

FCS 120 (2) Clothing and People
Relationship of clothing to people from cultural, social, psychological, economic and aesthetic perspectives.
Fall

FCS 140 (3) Introduction to Nutrition
An introductory nutrition class which emphasizes the scientific method and natural science principles from biochemistry, physiology, chemistry, and other sciences to explain the relationships between food and its use by the human body for energy, regulation, structure, and optimal health.
Fall, Spring
GE-3

FCS 150 (3) Food, Culture and You
Introduces students to basic food preparation and culinary techniques. Students look at different cultures and the roles of individuals and nations in a global context using food habits as a model.
Spring
<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Description</th>
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<tbody>
<tr>
<td>FCS 220 (3)</td>
<td>Introduction to Fashion Merchandising</td>
<td>Principles and hands on application of textiles and clothing construction. Emphasis placed on consumer perspective and understanding basic construction skills for personal or home furnishings use. Spring</td>
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<tr>
<td>FCS 221 (3)</td>
<td>Apparel Design: Flat Pattern</td>
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<tr>
<td>FCS 230 (3)</td>
<td>Child Care Psychology</td>
<td>Principles of psychology applied to child rearing.</td>
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<tr>
<td>FCS 240 (3)</td>
<td>Nutrition I</td>
<td>The science of six nutrient classes, including digestion through metabolism. Pre: Chemistry background</td>
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<td>Fall, Spring</td>
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<tr>
<td>FCS 252 (3)</td>
<td>Food Service Systems I</td>
<td>Principles of food services operations related to menu planning, standardized recipes, production and service for profit and nonprofit settings. Includes the NRA ServSafe certification.</td>
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<td>Fall, Spring</td>
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<tr>
<td>FCS 270 (2)</td>
<td>Family Housing</td>
<td>Physical, psychological, social, and managerial aspects of housing. Reciprocal relationship between housing and people. Guidelines and basic principles in planning for individual and family needs.</td>
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<td>Spring</td>
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<tr>
<td>FCS 275 (3)</td>
<td>Consumers in the Economy</td>
<td>Economic decision making related to achieving maximum satisfaction from resources spent in the marketplace on housing, food, clothing, transportation, and other dimensions of the family. Basic information about the functions and responsibilities of the consumer, laws and agencies affecting consumer well-being and sources of help.</td>
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<td>Fall, Spring</td>
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<tr>
<td>FCS 280 (2)</td>
<td>Orientation to Family Consumer Science Education</td>
<td>Nature and scope of family consumer science education as a professional career. Identification of personal competencies and interests. Presentation of varied teaching methods and techniques.</td>
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<td>Spring</td>
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<tr>
<td>FCS 281 (3)</td>
<td>Aesthetic Applications in Family Consumer Science</td>
<td>Hands on applications of aesthetics in family consumer science using family consumer science computer software. Exploration of the historical, cultural, behavioral and technological influences on aesthetics within the context of family consumer science.</td>
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<td>Variable</td>
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<tr>
<td>FCS 301 (3)</td>
<td>Lifespan Development</td>
<td>Study of the family from a historical perspective; in terms of the family system and the broader ecological system; in terms of stresses faced and coping responses. This course will address issues at each of four life stages: infancy and early childhood; the school years; transition from school to adult life; and the adult years.</td>
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<td>Fall</td>
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<tr>
<td>FCS 303 (2)</td>
<td>Working With Families</td>
<td>Study of the role of the family in the development of the young child. Provide teachers and care providers with knowledge and understanding of family systems and appropriate interactions with families.</td>
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<td>Spring</td>
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<tr>
<td>FCS 311 (3)</td>
<td>Family Life and Sex Education</td>
<td>Explores biological, physiological, and sociological perspectives of human sexuality. The course examines personal and family relationships and addresses family life and sex education teaching methods for school and community settings.</td>
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<td>Spring</td>
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<tr>
<td>FCS 331 (3)</td>
<td>Textiles and Clothing Construction</td>
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<tr>
<td>FCS 340 (4)</td>
<td>Food Science</td>
<td>Study of why, how, and when physical and chemical phenomena occur during the preparation of food and its products. Includes discussion and laboratory experience demonstrating how preparation methods affect food quality, composition, and nutritive value.</td>
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<td>Fall, Spring</td>
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<tr>
<td>FCS 342 (3)</td>
<td>Food Production Management</td>
<td>Planning, preparing and serving meals with emphasis on effective management, nutritive needs, purchasing, and equipment. Includes quantity food service laboratory.</td>
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<td>Pre: FCS 252, FCS 340, FCS 350</td>
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<td>Spring</td>
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<tr>
<td>FCS 350 (3)</td>
<td>Food Service Systems II</td>
<td>Principles of food services management related to budgeting, food safety and operational sanitation, analysis and control of quality and quantity in institutional and public food service operations.</td>
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<td>Pre: FCS 252</td>
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<td>Spring</td>
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<tr>
<td>FCS 370 (3)</td>
<td>Housing and Lifestyle</td>
<td>Issues in lifestyle housing, e.g. aging, children, special needs, low income, head of family, and single person households. Study of housing types and designs including solar and earth sheltered. Constraints, deficiencies and evaluation of housing issues.</td>
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<td>Pre: FCS 270</td>
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<td>FCS 376 (2)</td>
<td>Household Equipment</td>
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<tr>
<td>FCS 400 (3)</td>
<td>Culturally Diverse Family Systems</td>
<td>An analysis of culturally diverse family systems in America; emphasis on relationships within the family and with the larger community across the family life cycle.</td>
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<td>Fall, CD-Core</td>
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<tr>
<td>FCS 401 (3)</td>
<td>Family Life Development</td>
<td>The course is a study of development through the family life cycle. Emphasis on developmental interaction and systems theory.</td>
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<td>Spring</td>
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<tr>
<td>FCS 408 (3)</td>
<td>Family Life Dynamics</td>
<td>Same as SOC 408.</td>
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<tr>
<td>FCS 415 (1-2)</td>
<td>Student Organization</td>
<td>The teacher-coordinator’s role as a vocational club advisor.</td>
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<td>Variable</td>
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<tr>
<td>FCS 416 (2)</td>
<td>Pre-School Child</td>
<td>Study of preschool child by observation and participation in nursery school setting.</td>
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<td>Variable</td>
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<td>FCS 420 (3)</td>
<td>Nutrition Assessment</td>
<td>In-depth study and practice of Nutrition assessment techniques including dietary histories, anthropometrics, physical signs and symptoms, and laboratory interpretation in various age groups and conditions. Students will use findings to determine nutritional needs and make nutritional diagnoses.</td>
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<td>Spring</td>
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<tr>
<td>FCS 436 (3)</td>
<td>Nutrition in Exercise and Sport</td>
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<th>Course Code</th>
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<th>Credits</th>
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<tbody>
<tr>
<td>FCS 437</td>
<td>(1-3) Topic: Textiles and Clothing</td>
<td>Variable</td>
<td>Topics of current interest. May be repeated.</td>
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<tr>
<td>FCS 438</td>
<td>(3) Merchandising Seminar</td>
<td>Variable</td>
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<tr>
<td>FCS 439</td>
<td>(3) Nutrition for Physical Activity and Sport</td>
<td>Variable</td>
<td>Provides in-depth exploration of the dietary needs of physically active individuals across the lifespan. Its laboratory component will focus on performance and interpretation of assessments commonly used to determine dietary and physiological status. Pre: FCS 140 or FCS 240 Fall, Spring</td>
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<tr>
<td>FCS 440</td>
<td>(3) Nutrition II</td>
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<td>An advanced nutrition course in the function and interaction of nutrients in metabolic processes. Contains a nutrition research component and research case study, focusing on metabolism in persons selected by the student. Pre: BIOL 230, CHEM 111, FCS 240 Spring</td>
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<tr>
<td>FCS 442</td>
<td>(3) Clinical Dietsies I</td>
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<td>The role and influence of dietetics in society, nutritional assessment and care plans, dietary principles applied to normal and malnourished states. Case-based approach. Pre: FCS 440, HLTH 321 Fall</td>
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<tr>
<td>FCS 444</td>
<td>(3) Experimental Food Science</td>
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<td>Food quality, safety, formulation, processing, preservation, and biotechnology are explored. Original food science experiments are planned, executed, interpreted, and presented using appropriate scientific techniques. Pre: FCS 340; HLTH 475, (or STAT 154) Spring</td>
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<tr>
<td>FCS 445</td>
<td>(2) Food Preservation</td>
<td>Variable</td>
<td>Principles of and laboratory experience in food preservation by drying, freezing, canning, pickling, and jelly making.</td>
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<td>FCS 446</td>
<td>(3) Lifespan Nutrition</td>
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<td>Study of nutritional needs of pregnancy, infancy, childhood, and adulthood. Experience in group dynamics in providing nutritional education to a target population. Pre: FCS 140 or FCS 240 Fall</td>
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<tr>
<td>FCS 448</td>
<td>(3) Clinical Dietsies II</td>
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<td>The pathophysiological, nutrient assessment, planning and counseling aspects of biliary, surgical, endocrine, cardiovascular and renal conditions. Case-based approach. Pre: FCS 442 Spring</td>
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<tr>
<td>FCS 451</td>
<td>(2) Integrating Service Values</td>
<td></td>
<td>This course will provide the theoretical and practical foundations for integrating service-learning values into foods management practice.</td>
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<tr>
<td>FCS 452</td>
<td>(3) Integrating Foodservice Software Into Practice</td>
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<td>This course will provide the theoretical and practical foundations for integrating current technologies into foods management practice.</td>
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<tr>
<td>FCS 454</td>
<td>(3) Sensory Evaluation and Food Product Development</td>
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<td>Principles of sensory evaluation and application of those principles and other food science by selecting, planning, conducting, and reporting on a food product development project. Spring</td>
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FCS 490 (1-3) Workshop
Workshop topics vary as announced in class schedule. May be repeated.
Variable

FCS 491 (1-4) In-Service
May be repeated on each new topic.
Variable

FCS 492 (2) Dietetics Seminar
Preparation for advancement in a career as a registered dietitian, including a first draft of the dietetic internship application.
Pre: Graduation by the following May to December; FCS 498 or concurrent
Fall

FCS 495 (3-4) Intern: Early Child Family
A scheduled work assignment that will include on-site experiences with parents in early childhood family education.
Fall, Spring

FCS 496 (2-3) Selected Topics: FLCD
Topics announced as offered. May be repeated.
Variable

FCS 497 (1-6) Internship
A scheduled work assignment with supervision in private business, industry and government agency appropriate to each area of concentration.
Pre: Consent
Fall, Spring

FCS 498 (1-6) Undergraduate Internship
A scheduled work assignment with supervision in private business, industry, and government agency appropriate to each area of concentration.
Pre: Consent
Fall, Spring

FCS 499 (1-4) Individual Study
Arranged with the instructor.
Pre: Consent
Fall, Spring