PURDUE UNIVERSITY
REQUEST FOR ADDITION, EXPIRATION,
OR REVISION OF AN UNDERGRADUATE COURSE
(10000-40000 LEVEL)

DEPARTMENT: Consumer & Family Sciences
EFFECTIVE SESSION: Fall 2009

INSTRUCTIONS: Please check the items below which describe the purpose of this request:

☐ 1. New course with supporting documents
☐ 2. Add existing course offered at another campus
☐ 3. Expiration of a course
☐ 4. Change in course number
☐ 5. Change in course title
☐ 6. Change in course credit type
☐ 7. Change in course attributes (department head signature only)
☐ 8. Change in Instructional hours
☐ 9. Change in course description
☐ 10. Change in course requisites
☐ 11. Change in semesters offered (department head signature only)
☐ 12. Transfer from one department to another

PROPOSED:

Subject Abbreviation: FNN
Course Number: 304
Long Title: Nutrition's Place in Hospitality
Short Title: Nutr Place in Hosp

EXISTING:

Subject Abbreviation
Course Number
Long Title
Short Title

TERMS OFFERED:

Check All That Apply:
☐ Summer
☐ Fall
☐ Spring

CAMPUS(ES) INVOLVED:

☐ Calumet
☐ Cont Ed
☐ Ft. Wayne
☐ Indianapolis
☐ N. Central
☐ Tech Statewide
☐ W. Lafayette

Course Attributes:

☐ 1. Pass/Not Pass Only
☐ 2. Satisfactory/Unsatisfactory Only
☐ 3. Repeatable
☐ 4. Credit by Examination
☐ 5. Special Credit

Schedule Type

Lecture: 75
Recitation: 2
Presentation: 2
Laboratory: 2
Lab Prep: 2
Study: 2
Distance: 2
Clinic: 2
Experiential: 2
Research: 2
Ind. Study: 2
Pract/Observ: 2

Credit Type

1. Fixed Credit: Cr. Hrs.
2. Variable Credit Range:
Minimum Cr. Hrs.
Maximum Cr. Hrs.
Equivalent Credit: Yes

Course Description (Include Requisites/Restrictions):

This course focuses on fundamental nutrition for the student's personal and professional life. Needs for, functions of, and food sources of nutrients will be covered. Emphasis in this course will be on food habits, trends, and factors affecting selection of foods, and how this relates and can be used in menu planning and evaluation of personal use and in the food service/industrial industry. Emphasis in this course is on nutrition topics pertinent to the food service/industrial industry. P: HTM 204 (New Food, History & Culture)

Calumet Department Head
Date: 12/6/08
Calumet School Dean
Date: 12/2/08

Fort Wayne Department Head
Date: 12/2/08
Fort Wayne School Dean
Date: 12/2/08

Indianapolis Department Head
Date: 12/2/08
Indianapolis School Dean
Date: 12/2/08

North Central Department Head
Date: 12/2/08
North Central Chancellor
Date: 12/2/08

West Lafayette Department Head
Date: 12/2/08
West Lafayette College/School Dean
Date: 12/2/08

West Lafayette Registrar
Date: 12/2/08
FNN 304 (new number requested) Nutrition's Place in Hospitality

Credits: 3

Prerequisite
FNN NEW Food, History & Culture

Note: This is not a new course. It has been taught on a regular/ongoing basis as a special section of FNN 303 (Essentials of Nutrition) restricted to HTM majors. Request new course number/name to avoid confusion and ensure HM majors take this nutrition course designed/targeted to meet their needs.

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Course Objectives
Upon completion of this course, the student will be able to:
Demonstrate an understanding of the relationship of nutrition to health.
Demonstrate an understanding of the methods used to plan and evaluate menus and diets.
Demonstrate an understanding of factors affecting food habits.
Apply nutrition information to future profession.
Apply nutrition information to personal life.
Apply physical fitness information to personal life.
Demonstrate an understanding of the importance of select areas of food safety and consumerism.