

College of Human Resources

- Individual and Family Studies (IFS)
- Nutrition and Dietetics (ND)
- Textiles, Design and Consumer Economics (TDC)
- General Home Economics

The College of Human Resources offers programs that combine broad general education with professional preparation in an ever expanding field for men and women. The diversified baccalaureate programs represented by curricular majors provide opportunities for a variety of challenging careers in business, industry, in various public, private, and government agencies, and in education at all levels.

In addition to the specialized college courses necessary for competence in one's selected professional major, courses in art, English, history, economics, psychology, sociology, and the natural sciences are basic to the preparation of majors in human resources. Students are urged to enrich their backgrounds further by selecting from the many excellent courses available in other colleges of the University.

An able faculty, excellent facilities, a growing student body, and curricula adapted to a world of changing professional demands insure progress in this college. In addition, a strong feeling of unity of purpose and understanding prevails between students and faculty in the college; throughout the four-year program, students are encouraged to recognize and accept society's need for educated citizens who can make an enduring contribution to family and community. Attention is given to the development of desirable personal attributes, attitudes,

and values and their relation to an understanding of and respect for the values and needs of others in our society and in other cultures of the world. The achievement of human resources graduates in business and industry, in graduate study, and in the field of education attests to the excellence of the curriculum.

STUDENT LIFE AND EXTRACURRICULAR ACTIVITIES

All human resources students are encouraged to further develop their own particular interests and abilities through participation in the programs of the Student Center, student organizations, and campus publications. The college sponsors student groups that serve to supplement the formal instructional program. Students may enjoy active participation in the student member section of the American Home Economics Association and various other organizations sponsored by departments. These organizations provide opportunities for the individual to carry out creative endeavors, to develop leadership skills and broad professional interests. Programs,

special projects, and state, regional, and national meetings acquaint students with current social and technological changes related to the profession and to family life both in our society and in other cultures.

The Human Resources College Council, an elected group of class representatives, acts as a liaison between students and faculty, promoting good communications through the exchange of ideas.

Representatives from the college's student organizations and departmental advisory committees serve on the Dean's Student Advisory Council.

The student's cultural and social experiences are further nurtured through concert series, art exhibitions, University theatre, and visiting scholars and lecturers.

STUDENT HONORS

The college is dedicated to encouraging and rewarding superior academic achievement. Students who have earned recognition for superior leadership, service, and scholarship throughout their college careers may be elected to the Alpha Upsilon Chapter of Kappa Omicron Nu, a national Home Economics academic honor society. Students with outstanding achievement may participate in honors programs and independent research studies such as the Degree with Distinction program and the Dean's Scholar program. Human Resources majors are also eligible for election to University-wide honor societies such as Phi Kappa Phi, Mortar Board, and Kappa Delta Pi. Some examples of other honors for students include:

Alumni Scholarships for Entering Freshmen. Two scholarships of \$1,000 each are presented by the College of Human Resources Alumni Association to entering freshman students. One scholarship is awarded to a Delaware resident and one to a nonresident. Recipients are selected on the basis of scholastic achievement, interests and activities in the school and community, and future professional goals and aspirations.

Outstanding Part-Time Undergraduate Student Award. The Alumni Association of the College of Human Resources awards \$100 to an outstanding part-time returning adult student. The awardee, in addition to exhibiting excellence in scholarship, must show interest in and enthusiasm for professions related to home economics.

Irma Ayers Scholar Award is a \$750 award presented to the sophomore with the highest cumulative index for the first three semesters of enrollment at the University, including a minimum of nine credits of course work in the College of Human Resources.

The American Association of Textile Chemists and Colorists Award is given to the outstanding textile and

clothing major who is a member of the University Chapter.

Amy Rextrew Award is a \$600 award presented to a senior and a junior in the College of Human Resources who possess outstanding qualities of scholarship, leadership, and character plus an appreciation of the values that are basic to success in the career field chosen.

Mildred Steel Clark Scholarship is awarded to a senior in the College of Human Resources and is based upon scholarship and financial need.

THE CURRICULA

The curricula for the Bachelor of Science in Human Resources degrees are not only designed for professional preparation, but students are also exposed to a broad, liberal education. At least one-third of the total required credits for the degree must be fulfilled by the satisfactory completion of courses in human resources. The remaining requirements must be satisfied in humanities (12 credits), the sciences (15 credits), and the social sciences (15 credits).

The individual descriptions of courses offered in the College of Human Resources are indicated according to the three departments: Individual and Family Studies, which includes life-span development education; Nutrition and Dietetics, which includes nutrition science, nutrition education, food service systems management, and hotel, restaurant and institutional management; and Textiles, Design, and Consumer Economics, which includes textile and clothing, resource management, consumer economics, and interior and apparel design.

INDIVIDUAL AND FAMILY STUDIES (IFS)

The Department of Individual and Family Studies offers three majors for students interested in understanding lifespan development within the family. Each of the majors provides career alternatives in community service or teaching.

The Community and Family Services major is designed for students wishing to work within public and private agencies serving clients, infants through the aged, and their families. Combining course work and clinical experiences, the program of study prepares graduates for positions in direct client services and/or management and administration in a variety of institutional and community settings.

The Nursery-Kindergarten Education major is designed for those wishing to work with young children and their families. It prepares students for teaching in a variety of early education settings including day care centers, public and private kindergartens, and specialized programs such as Head Start. This major meets kindergarten certification requirements and is a cooperative program with the College of Education.

The major in Young Exceptional Children serves those who desire to work with young handicapped children and their families. The course of study in this major focuses upon understanding both normal and exceptional development and the methods for developing or adapting programs for handicapped children and their families. Opportunities for employment include work in hospital child life programs as well as with public and private specialized service programs.

Teacher certification requirements in Home Economics Education can be met by early and careful planning.

See page 192 for content and professional course requirements for certification.

Selection and retention policies for all majors in this department have been established and must be followed. In addition, there are limitations on the number of students that can be enrolled in each major. Students are responsible for travel arrangements and costs for clinical/internship experiences.

DEGREE: BACHELOR OF SCIENCE IN HUMAN RESOURCES MAJOR: COMMUNITY AND FAMILY SERVICES

CURRICULUM CREDITS*

UNIVERSITY REQUIREMENTS

E 110 Critical Reading and Writing 31

Three credits in an approved course or courses stressing 314
multicultural, ethnic, and/or gender-related content#

MAJOR REQUIREMENTS

External to the College

Humanities

	3^2
Communication course	32
Humanities courses selected from Art, Art History,	6^{1-4}
Communication (except 320), English, Languages,	
Literature, Music, Philosophy, Theatre	
Sciences 1	5 ^{1,2}
Science courses selected from Physical Anthropology, Biology,	
Chemistry, Health and Life Sciences, Physical Sciences, Physics,	
Physiological Psychology, Plant Science, Entomology,	
Computer Science, Physical Geography, Geology, Mathematics,	
Statistics. (One course chosen must be a lab and at least six	
credits must be in Physical and Biological Sciences.)	
Social Sciences	
	3^1
A Sociology course	3

PSY 201 General Psychology 3 Social Science courses selected from 9 Cultural Anthropology, Black American Studies, Business Administration (309 or 321), Criminal Justice, Economics, Economic and Social Geography, History, Plant Science (200), Political Science, Psychology, Sociology, Individual and Family Studies 401.	1 2-4
Professional EDD 374 Experimental Education 38 EDD 372 Counseling Theories Workshop 38	3
Within the College	
IFS 101 Introduction to Community and Family Services 1 ¹ ND 200 Nutrition Concepts 3 ¹ TDC Course 3 ¹	1
Within the Department	
IFS 201 Issues in Life Span Development 3 ¹ IFS 221 Child Development 3 ² IFS 230 Emerging Life Styles 3 ² IFS 235 Survey in Child and Family Services 3 ² IFS 345 Development of Human Services Personnel 3 ³ IFS 422 Family Life 3 ³	2 2 3
Developmental electives chosen from:† 92 IFS 236 Infants and Toddlers: Development and Programs 3 IFS 329 Adolescent Development 3 IFS 403 Concepts in Gerontology 3 IFS 453 Development in Middle Childhood 3	
IFS 465 Seminar 34 IFS 449 Internship in Community Services 94 Prerequisite for IFS 449 Internship: cumulative index of 2.50 and major field index of 2.75 with a minimum grade of C in all IFS courses.	ŧ
ELECTIVES Restricted electives determined in consultation with adviser	3,4
May include Military Science, Music, or Physical Education. (Only two credits of activity-type Physical Education and four credits of Music organization credits and four credits of 100-and 200-level courses in Military Science/Air Force may be counted toward the degree.)	
CREDITS TO TOTAL A MINIMUM OF 129	

DEGREE: BACHELOR OF SCIENCE IN HUMAN RESOURCES MAJOR: NURSERY—KINDERGARTEN EDUCATION

UNIVERSITY REQUIREMENTS			
E 110 Critical Reading and Writing			31
Three credits in an approved course or courses stress	sing	·	3^{1-4}
multicultural, ethnic, and/or gender-related conte			

MAJOR REQUIREMENTS

External to the College

CURRICULUM

Humanities			
English course		 	3
Communication course	 	 	3

^{*}Superior figures indicate year or years in which the course should be taken, i.e. ¹freshman year, ²sophomore year, etc.

CREDITS*

[#]This requirement may be fulfilled through a course taken to complete major, group, breadth, or elective requirements. See page 24

[†]One developmental elective may be used as a restrictive elective if appropriate for "area of emphasis." Resulting extra credits (3) may be used for free elective

Comm	ties courses selected from Art, Art History,	DEGREE: BACHELOR OF SCIENCE IN HUMAN RESOURCE MAJOR: YOUNG EXCEPTIONAL CHILDREN	CES
	ture, Music, Philosophy, Theatre.	CURRICULUM	CREDITS
Sciences Science c	courses selected from Physical Anthropology, Biology,	UNIVERSITY REQUIREMENTS	
Chemistr Physiolog Entomol Geology,	ry, Health and Life Sciences, Physical Sciences, Physics, gical Psychology, Plant Science 101 or 102, ogy 205, Computer Science, Physical Geography, Mathematics, Statistics (At least six credits must be in	E 110 Critical Reading and Writing Three credits in an approved course or courses stressing multicultural, ethnic, and/or gender-related content.#	31 31-4
Physical (M 251	or Biological Sciences.) Mathematics for Elementary School	MAJOR REQUIREMENTS	
B 105 B 115	Human Heredity and Development 31 Human Heredity and Development Laboratory 11	External to the College Humanities	
Social Sci	ences	English course	32
PSY 201 Social Sc Cultur	y course 31 General Psychology 31 ience courses selected from 924 ral Anthropology, Black American Studies, Business histration 309 or 321, Criminal Justice, Economics,	Communication course Humanities courses selected from Art, Art History, Communication (except 320, 321), English, Languages, Literature, Music, Philosophy, Theatre	3 ³
Geogr	and Resource Economics 120, Economic and Social aphy, History, Plant Science 200, Political Science, ology, Sociology, Individual and Family Studies 401	B 105 Human Heredity and Development B 115 Human Heredity and Development Laboratory	1 ¹
Profession EDD 220 EDD 306 EDS 230	Introduction to the Teaching of Reading	Science courses selected from Physical Anthropology Biology, Chemistry, Health and Life Sciences, Physical Sciences, Physics, Physiological Psychology, Plant Science 101 or 102, Entomology 205, Computer Science, Physical Geography, Geology, Mathematics, Statistics. (Six credits must be in Physical and Biological Sciences.)	81,
EDS 202	Music in Elementary Schools 33 Human Development and Educational Practice 31 Student Teaching 84	M 251 Mathematics for the Elementary School I	32
index 2.5 grade of nated in Within th ND 200	sites for EDD 400 Student Teaching: a cumulative for and a major field index of 2.75 with a minimum C in required courses. (Information on courses designajor field is available from Department Office.) The College Nutrition Concepts 31 arse 32 Introduction to Community and Family Services 11	Sociology course PSY 201 General Psychology Social Science courses selected from Cultural Anthropology, Black American Studies, Business Administration 309 or 321, Criminal Justice, Economics, Food and Resource Economics 120, Economic and Social Geography, History, Plant Science 200, Political Science, Psychology, Sociology, Individual and Family Studies 401 Professional Courses	3 l
Within ti	ne Department	EDS 202 Human Development and Educational Practice	31
IFS 201 IFS 221 IFS 222 IFS 224	Issues in Life Span Development 3 1 Child Development 3 1 Preschool Curriculum I: Materials 2 2 Preschool Curriculum I: Practicum 2 2	EDD 220 Introduction to the Teaching of Reading EDS 230 Introduction to Exceptional Children EDD 306 Language Arts in Nursery and Kindergarten MUE 390 Music in Elementary Schools.	3 ³ 3 ² 3 ³
IFS 236 IFS 340	Infants and Toddlers: Development and Programs 3 ² Preschool Curriculum II: Organization	Restricted electives to be selected from the following: EDS 431 Applied Behavior Analysis	6 ²⁻⁴
IFS 422 IFS 453 IFS 465	Family Life	EDD 432 Curriculum for School-Age Exceptional Children IFS 410 The Hospitalized Child EDS 435 Educational Evaluation for Exceptional Children	3
IFS 435 IFS 445 IFS 452	Preschool Programs for Exceptional Children 4 ³ Parent Resources 2 ⁴ Assessment of Young Children 3 ³	PE 342 Survey in Adaptive Physical Education and Recreation PSY 334 Abnormal Psychology IFS 235 Survey in Child and Family Services	3
ELECTI\	/ES	EDS 521 Manual Communication I EDS 522 Manual Communication II	3
	21 2,3	EDS 523 Manual Communication III	
(Only two	ude Military Science, Music, or Physical Education o credits of activity-type Physical Education and four	REC 310 Safety, First Aid and Emergency Care IFS 405 Impact of Aging on the Family	3
	Music organization credits and four credits of 100- level courses in Military Science/Air Force may be	Within the College	-
	toward the degree.)	ND 200 Nutrition Concepts TDC Course.	31
CREDIT	S TO TOTAL A MINIMUM OF 129	IFS 101 Introduction to Community and Family Services	1 1
		Within the Department	
		IFS 221 Child Development IFS 201 Issues in Life Span Development	31
		IFS 201 Issues in Life Span Development	o

^{*}Superior figures indicate year or years in which the course should be taken, i.e. ¹freshman year, ²sophomore year, etc. #This requirement may be fulfilled through a course taken to complete major, group, breadth, or elective requirements. See page 24.

IFS 236	Infants and Toddlers: Development and Programs	3
IFS 222	Preschool Curriculum I: Materials	2
IFS 224		2
IFS 340		3
IFS 422	Family Life 3	34
IFS 453	Development in Middle Childhood	3
IFS 463	Atypical Infant	
IFS 452	Assessment of Young Children.	3
IFS 445		4
IFS 435	Preschool Programs for Exceptional Children 4	3
IFS 470	Exceptional Children and their Families 3	34
IFS 465	Seminar 2	4
IFS 459	Child Development Practicum	34
a major fi required	sites for IFS 459 Practicum: cumulative index 2.50 and ield index of 2.75 with a minimum grade of C in courses. (Information on courses designated in major available from Department Office.)	
ELECTIV	/ES	
Restricted	d electives determined in consultation with adviser 6	3
Electives		3,4
	ide Military Science, Music, or Physical Education	
	o credits of activity-type Physical Education and four	
	Music organization credits and four credits of 100-	
and 200-l	evel courses in Military Science/Air Force may be toward the degree.)	
CREDITS	S TO TOTAL A MINIMUM OF 129)

NUTRITION AND DIETETICS (ND)

Dietetics is a health care profession. Integrating basic courses such as chemistry, biology, social science, and business with food science and nutrition, dietetics prepares individuals to be responsible for the nutritional well-being of others. Positions in administrative dietetics, nutrition education, wellness, clinical nutrition, and community nutrition are available in hospitals, schools, and other institutions and in community and government programs. Opportunities exist for positions with target groups of all age ranges and with a variety of cultural, ethnic and economic backgrounds.

Two majors in Dietetics lead to the attainment of certification as Registered Dietitian by the American Dietetic Association (ADA). The Coordinated Undergraduate Program in Dietetics (CUPD) has accredited program status by ADA and includes both academic and professional practice requirements as part of the baccalaureate degree. The Dietetics major meets the academic requirements of an Approved Program—Plan V (ADA). Students in this major complete the professional practice requirement after the Bachelor of Science degree by completing an ADA dietetic internship or alternative.

Students are admitted to the majors of Dietetics or Coordinated Undergraduate Program in Dietetics after successful completion of three semesters of course work in the Applied Nutrition major. A 2.5 cumulative grade point average is included in the criteria for admission.

The Applied Nutrition major is for the student with a creative idea that combines nutrition study with another emphasis of study. The curriculum is flexible so that an emphasis such as Gerontology, Communication, Food service Management, or Fitness may be incorporated. It is for the student who does not plan on becoming a Registered Dietitian and on conducting counseling and the related activities of a dietitian/nutrition counselor. The Applied Nutrition major also serves as the entry major for students who later apply to either Dietetics or the Coordinated Undergraduate Program in Dietetics.

The Nutritional Sciences major meets the needs of students who want to focus strongly on the science aspects of human nutrition. As a premedical program, it prepares students for careers in dentistry, veterinary and human medicine, laboratory research in nutrition, or positions with companies or agencies requiring the extensive use of a strong science and human nutrition background. It provides students with a strong foundation for graduate work in human nutrition and related fields and as such may be considered primarily as a preprofessional degree. Students planning on career-related employment upon graduation are encouraged to plan their electives in a concentrated area of interest such as journalism, dietetics, food science, child development, chemistry, biological sciences, or other related fields.

The department has a Nutrition Clinic that serves as an educational resource, providing opportunities for students to acquire clinical experience. The Nutrition Clinic educates students in skills such as counseling, nutrition education, resource development and interpersonal relations. The clinic enables the program to teach dietetics and nutritional science students the theory of nutrition intervention skills and to give them practical laboratory experience in applying theory to practice. The clinic is also an ongoing laboratory resource providing a department research base. Finally, it contributes to the wellness of the University and community by being a facility where individuals can obtain authoritative information for nutrition-related health situations.

Opportunities exist for students to participate in the American Dietetic Association and the Society of Nutrition Education.

Selection and retention policies for all majors in this department have been established.

MINOR IN NUTRITION

Requirements for a minor in nutrition requires ND 200, ND 400, ND 401 plus 6 credits in Nutrition and Dietetics at the 300 level or higher. A 2.5 grade point average is required for admission; a minimum grade of C is required in all courses in the minor. Note that C 214 and C 216 are necessary prerequisites for ND 400 and ND 401.

	: BACHELOR OF SCIENCE IN HUMAN RESOU DIETETICS	RCES	requiren	O 150 and ND 303 are not applicable to degree nents	
CURRIC	ULUM	CREDITS*	ND 103 ND 200	Introduction to Nutrition Professions	. 11
			ND 240	Introduction to Clinical Dietetics	92
UNIVERS	SITY REQUIREMENTS		ND 321	Quantity Food Production and Service	33
E 110	Critical Reading and Writing	31	ND 322	Food Service Systems Management	. 43
Three cre	edits in an approved course or courses stressing	3 1-4	ND 325	Laboratory in Quantity Food Production and Service	1^{3}
	ultural, ethnic, and/or gender-related content.#		ND 330	Nutrition Counseling	. 23
			ND 400	Macronutrients	-3^{3}
MAJOR	REQUIREMENTS		ND 401	Micronutrients	3^{3}
External	to the College		ND 403 ND 421	Dietetics Seminar Nutrition Research Methods	93
	es	02-4	ND 441	Nutrition and Disease	44
Minimum	of nine credits selected from Art, Art History,		ND 445	Nutrition Education	
	ication, English, Languages, Literature, Music,		ND 460	Community Nutrition	
	ny, Theatre.				
	xy, x neade.		ELECTIV	VES .	
Sciences		21	Electives .	a da parente penta ante: Sentreporte rational a manage rational de la compansa del compansa de la compansa del compansa de la compansa de la compansa de la compansa de la	191-
C 101	General Chemistry.	41		ude Military Science, Music, or Physical Education	
or C 103	General Chemistry	4	(Only tw	o credits of activity-type Physical Education and four	
			credits of	f Music organization credits and four credits of 100-	
C 102	General Chemistry	41		level courses in Military Science/Air Force may be	
or	0 10	49	counted	toward the degree.)	
C 104	General Chemistry		CREDIT	S TO TOTAL A MINIMUM OF 1	99
C 213	Elementary Organic Chemistry	4 ²	CILLDIA		43
C 214	Elementary Biochemistry	32		*	
C 216	Elementary Biochemistry Laboratory	14	BANKS (1995)	COMMINISTRAÇÃO DE TRANSPORTO DE APROPRIADA DE PRESENTA DE COMPANIO DE COMPANIO DE COMPANIO DE COMPANIO DE COMP	
B 103 B 113	General Biology ‡ General Biology Laboratory				
B 371	Introduction to Microbiology				
B 106	Human Physiology ‡	32	consistence of all and the second	E: BACHELOR OF SCIENCE IN HUMAN RESOURCES	
B 116	Human Anatomy and Physiology Laboratory	12	MAJOR:	COORDINATED UNDERGRADUATE DIETETICS	
			CURRIC	ULUM CRED	ITS
Social Scie EC 151	Introduction to Microeconomics	91		Ĩ	
PSY 201	General Psychology.	32	UNIVER	SITY REQUIREMENTS	
Sociology	course	31	E 110	Critical Reading and Writing	31
BU 309	Management and Organizational Behavior	33	Three cre	edits in an approved course or courses stressing	3^{1-4}
Social Sci	ence course selected from	34	multic	ultural, ethnic, and/or gender-related content.#	
Cultura	al Anthropology, Black American Studies, Criminal				
Justice,	Economics, Economic and Social Geography,		MAJOR	REQUIREMENTS	
	y, Political Science, Psychology, Sociology, Individua mily Studies 401	al		to the College	
Other	,		Humaniti	ies	92-
	course	22	Minimun	n of nine credits selected from Art, Art History,	
				nication, English, Languages, Literature, Music,	
M 114	Elementary Mathematics and Statistics	3 *	Philosop!	hy, Theatre	
Or Fauivaler	t competency (math placement exam and free elec	ctives)	Sciences		
			C 101	General Chemistry	41
FS 201	Food Principles	11.	or	,	
FS 211 FS 305	Food Principles Laboratory	92	C 103	General Chemistry	4
FS 306	Food Science Laboratory	12	C 102	General Chemistry	41
15 500	rood science Laboratory		or	,	
	e College		C 104	General Chemistry.	4
	e		C 213	Elementary Organic Chemistry	
TDC cour	"Se	3	C 214	Elementary Biochemistry	32
HR cours	es (IFS, ND, HRM, TDC)	5 ²	C 216	Elementary Biochemistry Laboratory	12
Within th	e Department		B 103	General Biology ‡	3^1
	Im grade of C must be achieved for credits to coun	ť	B 113	General Biology Laboratory	1^1
	e fulfillment of 41 credits in ND and FS; a minimum		B 371	Introduction to Microbiology	4^{3}
	C in 200-level courses must be achieved to proceed		B 106	Elementary Human Physiology ‡	
	el courses; only 300-level courses and a maximum of		B 116	Elementary Human Physiology Laboratory	12
	its of Special Problems/Independent Study (ND x6				
	t toward the fulfillment of this requirement.				

^{*}Superior figures indicate year or years in which the course is normally taken, i.e., ¹freshman year, ²sophomore year, etc. #This requirement may be fulfilled through a course taken to complete major, group, breadth, or elective requirements See page 24. ‡Students desiring to fulfill a Biology minor should take B 207 and 208 and B 406 and 416.

Social Scien		
PSY 201	Introduction to Microeconomics	3^2
BU 309 Social Scie Cultural Justice, History,	Management and Organizational Behavior conce course selected from I Anthropology, Black American Studies, Criminal Economics, Economic and Social Geography, Political Science, Psychology, Sociology, Individual	3^3
and Fan	nily Studies 401.	
Other ACC 207 Statistics co	Accounting I	3 ² 3 ¹
M 114	Elementary Mathematics and Statistics	3 ¹
or Equivalent	competency (math placement exam and free electives)	
Principles IFS 380	of Learning course to be selected from:	3 ² 3
Within the	e College	
FS 201 FS 211 FS 305 FS 306 IFS course or	Food Principles Food Principles Laboratory Food Science Food Science Laboratory	1 ¹ 2 ² 1 ² 3 ^{1,2}
Within the	e Department	
semesters of must be ac 55 ND and level cours es; a maxim Problems/ requirement	re eligible to apply for admission to this major after into the University and upon completion of three of the Dietetics curriculum. A minimum grade of C chieved for credits to count toward the fulfillment of I FS required credits; a minimum grade of C in 200-less must be achieved to proceed to upper-level coursmum of four credits of Special Tindependent Study (ND x66) may count toward ND ints. ND 150 and ND 303 are not applicable to puirements.	
ND 200 1 ND 321 ND 322 ND 400 ND 401 ND 401 ND 460 ND 331 ND 332 ND 450	Quantity Food Production and Service Quantity Food Production and Service Food Service Systems Management Macronutrients Micronutrients Advanced Nutrition Community Nutrition Coordinated Dietetics I Coordinated Dietetics III Coordinated Dietetics III	3 ³ 4 ³ 3 ³ 4 ³ 3 ⁴ 6 ³ 6 ³ 8 ⁴
ELECTIVE		
May includ (Only two credits of M and 200-lev counted to	de Military Science, Music, or Physical Education. credits of activity-type Physical Education and four Music organization credits and four credits of 100- vel courses in Military Science/Air Force may be oward the degree.)	
CREDITS'	TO TOTAL A MINIMUM OF	1

	E: BACHELOR OF SCIENCE IN HUMAN RESOURCES APPLIED NUTRITION (AN)	S
CURRIC	ULUM	DITS*
E 110 Three cr	SITY REQUIREMENTS Critical Reading and Writing edits in an approved course or courses stressing ultural, ethnic, and/or gender-related content.#	. 3 ¹ . 3 ¹⁻⁴
MAJOR	REQUIREMENTS	
External	to the College	
Minimur Commur	ies n of nine credits selected from Art, Art History, nication, English, Languages, Literature, Music, hy, Theatre	9 ²⁻⁴
Sciences C 101	General Chemistry	4 ¹
or C 103	General Chemistry	4
C 102	General Chemistry	4 ¹
or C 104	General Chemistry	4
C 213	Elementary Organic Chemistry	42
C 214 C 216	Elementary Biochemistry Elementary Biochemistry Laboratory	
B 103	General Biology	
B 113	General Biology Laboratory	
or B 207	Introductory Biology I	4
B 106	Elementary Human Physiology	32
B 116	Elementary Human Anatomy and Physiology Lab	
or B 406 B 416	Human Physiology Human Anatomy and Physiology Lab	
Social Scie	mces	
Economi PSY 201	cs Course General Psychology	
	Course	. 31
BU 309	Management and Organizational Behavior	
Cultur Justice Histor	Al Anthropology, Black American Studies, Criminal , Economics, Economic and Social Geography, y, Political Science, Psychology, Sociology, Individual mily Studies 401.	3
Other	conty automate avai	
M 114	Elementary Mathematics and Statistics	31
or Equivaler	nt competency (math placement exam and free electives))
FS 201	Food Principles	21
FS 211	Food Principles Laboratory	11
FS 305 FS 306	Food Science Food Science Laboratory	
Within th	ne College	219

A minimum grade of C must be achieved for credits to count

Within the Department

 TDC course
 3

 HR courses (IFS, ND, TDC, HR)
 5²

toward the fulfillment of 32 credits in ND and FS; a minimum grade of C in 200-level courses must be achieved to proceed to upper-level courses; only 300-level courses and a maximum of

^{*}Superior figures indicate year or years in which the course is normally taken, i.e., ¹freshman year, ²sophomore year, etc #This requirement may be fulfilled through a course taken to complete major, group, breadth, or elective requirements. See page 24

four gradity of Special Problems (Independent Study (ND v66)	Other	
four credits of Special Problems/Independent Study (ND x66) may count toward the fulfillment of this requirement. Note: ND	AEC 608 Research Methods	23
150 and ND 303 are not applicable to degree requirements. ND 103 Introduction to Nutrition Professions	M 991 Colonius I	
ND 200 Nutrition Concepts 31	Oi.	
ND 400 Macronutrients	M 241 Analytic Geometry and Calculus A	
ND 401 Micronutrients 3 ¹	M 222 Calculus II	31
ND 404 Senior Seminar 1 ⁴	or	
ND 445 Nutrition Education 34	M 242 Analytic Geometry and Calculus B	4
ND xxx ND Courses	Within the College	
ELECTIVES	FS 201 Food Principles	21
Electives	FS 211 Food Principles Laboratory	11
May include Military Science, Music, or Physical Education	FS 305 Food Science	22
(Only two credits of activity-type Physical Education and four	FS 306 Food Science Laboratory	
credits of Music organization credits and four credits of 100-	IFS course	3 ²
and 200-level courses in Military Science/Air Force may be	or TDC course	92
counted toward the degree.)		
CREDITS TO TOTAL A MINIMUM OF 126	Human Resources courses (IFS, ND, FS, TDC, HR)	85
	Within the Department	
Particular interpretation and deposits a condition of the conditions and the conditions and the conditions and the conditions are conditional and the c	A minimum grade of C must be achieved for credits to count	
	toward the fulfillment of 32 credits in ND and FS; a minimum	
	grade of C in 200-level courses must be achieved to proceed to	
DEGREE: BACHELOR OF SCIENCE IN HUMAN RESOURCES	upper-level courses; only 300-level courses and a maximum of four credits of Special Problems/Independent Study (ND x66)	
MAJOR: NUTRITIONAL SCIENCES	may count toward the fulfillment of this requirement. Note: ND	
CURRICULUM CREDITS	170 1170 000 11 11 1 1	
CORRECTION	ND 200 Nutrition Concepts	3 ¹
UNIVERSITY REQUIREMENTS	ND 400 Macronutrients	33
E 110 Critical Reading and Writing	ND 401 Micronutrients	33
Three credits in an approved course or courses stressing	ND 421 Nutrition Research Methods	
multicultural, ethnic, and/or gender-related content.#	ND 440 Nutrition and Disease ND Courses	112-
MAJOR REQUIREMENTS	ELECTIVES	
External to the College	Electives	1 624
External to the College		4-0
Humanities 9 ³ ,	(Only two credits of activity-type Physical Education and four	
Minimum of nine credits selected from Art, Art History,	credits of Music organization credits and four credits of 100-	
Communication, English, Languages, Literature, Music, Philosophy, Theatre	and 200-level courses in Military Science/Air Force may be	
* ***	counted toward the degree)	
Sciences	CREDITS TO TOTAL A MINIMUM OF	129
C 103 General Chemistry 4 ¹ C 104 General Chemistry 4 ¹		•
C 321 Organic Chemistry 32		
C 325 Organic Chemistry Laboratory		
C 322 Organic Chemistry		
C 326 Organic Chemistry Laboratory 12	DECREE, DAOUEL OR OF COUNDE IN HUMAN PROCURO	ES
B 207 Introductory Biology I 4 ¹	MA IOD. HOTEL DECTALIDANT AND INCTITUTIONAL MANAGE	
B 208 Introductory Biology II		
B 406 Human Physiology 3 ² B 416 Human Anatomy and Physiology Laboratory 1 ²	CURRICULUM CR	REDITS*
B 371 Introduction to Microbiology 43	UNIVERSITY REQUIREMENTS	
C 214 Elementary Biochemistry 3 ²	E 110 Critical Reading and Writing	21
C 216 Elementary Biochemistry Laboratory 12	Three gradits in an approved source or source stressing	214
C 220 Quantative Analysis I	multipultural otheric and for gonder valeted content #	3
C 221 Quantative Analysis Laboratory 12		
PS 201 General Physics	MAJOR REQUIREMENTS	
Social Sciences	External to the College	
EC 151 Introduction to Microeconomics 3 ³	•	- 1.4
Social Science courses selected from 12 ²⁴ Cultural Anthropology, Black American Studies, Criminal		
Justice, Economics, Economic and Social Geography,	E 312 Written Communications in Business	47
History, Political Science, Psychology, Sociology, Individual	Humanities Electives	0
and Family Studies 401		

^{*}Superior figures indicate year or years in which the course is normally taken, i.e., ¹freshman year, ²sophomore year, etc. #This requirement may be fulfilled through a course taken to complete major, group, breadth, or elective requirements. See page 24.

Sciences		514
M 115	Pre-Calculus	
ST 201	Introduction to Statistics	
B 171	Microbiology in Modern Society	
	s selected from but not limited to:	
PS 101	Introduction to Physics	
PS 104 PS 201	Elementary Physics General Physics	
SC 101	Physical Science 3-	
C 101	General Chemistry	
C 105	General Chemistry.	5
C 200	Biochemistry Seminar for Nonscience Majors	3
CIS 105	General Computer Science	3
Social Scien	nces	5 ¹⁻⁴
PSY 201	General Psychology	3
EC 151	Introduction to Microeconomics	3
EC 152	Introduction to Macroeconomics	
BU 309	Management and Organizational Behavior	3
Sociology	course chosen from:	
SOC 201		3
SOC 202	Social Deviance	3
SOC 203	The Individual and Society	
SOC 204	Urban Communities	
SOC 209 SOC 210	Social Problems Population Problems	3 2
	*	
Other		5 1-4
ACC 207		3^{3}
		3
BU 260	Law and Social Issues in Business Introduction to Business Information Systems I	э 3
BU 301	,	3
DC 30.1	indoddenon to marketing.	0
Within th		- 1
FS 201	Food Principles	2 ¹
FS 201 FS 211	Food Principles Food Principles Laboratory	11
FS 201 FS 211 IFS course	Food Principles Food Principles Laboratory	11
FS 201 FS 211 IFS course	Food Principles Food Principles Laboratory	11
FS 201 FS 211 IFS course or TDC cour	Food Principles Food Principles Laboratory se	1 ¹ 3 ¹
FS 201 FS 211 IFS course or TDC cour Within the	Food Principles Food Principles Laboratory se	1 ¹ 3 ¹
FS 201 FS 211 IFS course or TDC cour Within the HRM 180	Food Principles Food Principles Laboratory se	1 ¹ 3 ¹ 3 ² 3 ¹⁻⁴
FS 201 FS 211 IFS course or TDC cour Within the HRM 180 ND 200	Food Principles Food Principles Laboratory se Department Introduction to Hospitality Nutrition Concepts	1 ¹ 3 ¹ 3 ² 3 ¹⁻⁴ 3 ¹⁻⁴
FS 201 FS 211 IFS course or TDC cour Within the HRM 180 ND 200 HRM 280	Food Principles Food Principles Laboratory se Pe Department Introduction to Hospitality Nutrition Concepts Property Management Hotel Restaurant and General Food Service Purchasing	1 ¹ 3 ¹ 3 ² 3 ¹ -4 3 ¹ -4 3 ¹ -4 3 ¹ -4
FS 201 FS 211 IFS course or TDC cour Within th HRM 180 ND 200 HRM 280 HRM 320	Food Principles Food Principles Laboratory se e Department Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Oughtity Food Production and Service	11 31 32 31-4 31-4 31-4 31-4
FS 201 FS 211 IFS course or TDC cour Within th HRM 180 ND 200 HRM 280 HRM 320 ND 321 ND 321 ND 325	Food Principles Food Principles Laboratory se e Department Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Quantity Food Production and Service Laboratory in Quantity Food Production and Service	1 1 3 1 3 2 3 1-4 3 1-4 3 1-4 1 1-4
FS 201 FS 211 IFS course or TDC cour Within the HRM 180 ND 200 HRM 280 HRM 320 ND 321 ND 325 HRM 380	Food Principles Food Principles Laboratory se e Department Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Quantity Food Production and Service Laboratory in Quantity Food Production and Service Management of Lodging Operations	11 31 32 31-4 31-4 31-4 31-4 11-4 91-4
FS 201 FS 211 IFS course or TDC cour Within th HRM 180 ND 200 HRM 280 HRM 320 ND 321 ND 325 HRM 380 HRM 380 HRM 381	Food Principles Food Principles Laboratory se ### Department Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Quantity Food Production and Service Laboratory in Quantity Food Production and Service Management of Lodging Operations Management of Food and Beverage Operations	11 31 32 31-4 31-4 31-4 31-4 31-4 31-4 31-4 31-4
FS 201 FS 211 IFS course or TDC cour Within th HRM 180 ND 200 HRM 280 HRM 320 ND 321 ND 325 HRM 380 HRM 380 HRM 381	Food Principles Food Principles Laboratory se Popertment Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Quantity Food Production and Service Laboratory in Quantity Food Production and Service Management of Lodging Operations Management of Food and Beverage Operations	11 31 32 31-4 31-4 31-4 31-4 11-4 91-4
FS 201 FS 211 IFS course or TDC cour Within th HRM 180 ND 200 HRM 280 HRM 320 ND 321 ND 325 HRM 380 HRM 381 HRM 381	Food Principles Food Principles Laboratory se Popartment Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Quantity Food Production and Service Laboratory in Quantity Food Production and Service Management of Lodging Operations Management of Food and Beverage Operations Managerial Accounting and Finance in the Hospitality Industry	1 1 3 1 3 2 3 1 4 3 1 4 3 1 4 3 1 4 3 1 4 3 1 4 3 1 4 3 1 4 3 1 4 3 1 4 3 1 4 3 1 4 3 1 4 4 3 1 4 4 5 1 4 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6
FS 201 FS 211 IFS course or TDC cour Within th HRM 180 ND 200 HRM 280 HRM 320 ND 321 ND 325 HRM 380 HRM 381 HRM 382	Food Principles Food Principles Laboratory se Pe Department Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Quantity Food Production and Service Laboratory in Quantity Food Production and Service Management of Lodging Operations Management of Food and Beverage Operations Managerial Accounting and Finance in the Hospitality Industry Human Relations in the Hospitality Industry	1 1 3 1 3 2 3 1 4
FS 201 FS 211 IFS course or TDC cour Within th HRM 180 ND 200 HRM 280 HRM 320 ND 321 ND 325 HRM 380 HRM 381 HRM 382 HRM 480 HRM 481	Food Principles Food Principles Laboratory se e Department Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Quantity Food Production and Service Laboratory in Quantity Food Production and Service Management of Lodging Operations Management of Food and Beverage Operations Managerial Accounting and Finance in the Hospitality Industry Human Relations in the Hospitality Industry Marketing in the Hospitality Industry	11 31 32 31-4 31-4 31-4 31-4 31-4 31-4 31-4 31-4
FS 201 FS 211 IFS course or TDC cour Within the HRM 180 ND 200 HRM 280 HRM 320 ND 321 ND 325 HRM 380 HRM 381 HRM 480 HRM 481 HRM 481 HRM 481 HRM 481	Food Principles Food Principles Laboratory se Popartment Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Quantity Food Production and Service Laboratory in Quantity Food Production and Service Management of Lodging Operations Management of Food and Beverage Operations Managerial Accounting and Finance in the Hospitality Industry Human Relations in the Hospitality Industry Marketing in the Hospitality Industry Law of Innkeeping	11 31 32 31-4 31-4 31-4 31-4 31-4 31-4 31-4 31-4
FS 201 FS 211 IFS course or TDC cour Within th HRM 180 ND 200 HRM 280 HRM 320 ND 321 ND 325 HRM 380 HRM 381 HRM 482 HRM 481 HRM 482 HRM 481 HRM 482 HRM 487	Food Principles Food Principles Laboratory se e Department Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Quantity Food Production and Service Laboratory in Quantity Food Production and Service Management of Lodging Operations Management of Food and Beverage Operations Management of Food and Beverage Operations Managerial Accounting and Finance in the Hospitality Industry Human Relations in the Hospitality Industry Marketing in the Hospitality Industry Law of Innkeeping Management Systems in the Hospitality Industry	11 31 32 31-4 31-4 31-4 31-4 31-4 31-4 31-4 31-4
FS 201 FS 211 IFS course or TDC cour Within th HRM 180 ND 200 HRM 280 HRM 320 ND 321 ND 325 HRM 380 HRM 381 HRM 481 HRM 481 HRM 487 HRM 487 HRM 487	Food Principles Food Principles Laboratory se Popartment Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Quantity Food Production and Service Laboratory in Quantity Food Production and Service Laboratory in Quantity Food Production and Service Management of Lodging Operations Management of Food and Beverage Operations Managerial Accounting and Finance in the Hospitality Industry Human Relations in the Hospitality Industry Marketing in the Hospitality Industry Law of Innkeeping Management Systems in the Hospitality Industry HRIM Practicum I	11 31 32 31-4 31-4 31-4 31-4 31-4 31-4 31-4 31-4
FS 201 FS 211 IFS course or TDC cour Within th HRM 180 ND 200 HRM 280 HRM 320 ND 321 ND 325 HRM 380 HRM 381 HRM 481 HRM 481 HRM 487 HRM 487 HRM 487	Food Principles Food Principles Laboratory se e Department Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Quantity Food Production and Service Laboratory in Quantity Food Production and Service Management of Lodging Operations Management of Food and Beverage Operations Management of Food and Beverage Operations Managerial Accounting and Finance in the Hospitality Industry Human Relations in the Hospitality Industry Marketing in the Hospitality Industry Law of Innkeeping Management Systems in the Hospitality Industry HRIM Practicum I HRIM Practicum II	11 31 32 31-4 31-4 31-4 31-4 31-4 31-4 31-4 31-4
FS 201 FS 211 IFS course or TDC cour Within the HRM 180 ND 200 HRM 280 HRM 320 ND 321 ND 325 HRM 380 HRM 381 HRM 482 HRM 484 HRM 488 HRM 487 HRM 488 HRM 489 ELECTIVE	Food Principles Food Principles Laboratory se Department Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Quantity Food Production and Service Laboratory in Quantity Food Production and Service Management of Lodging Operations Management of Food and Beverage Operations Managerial Accounting and Finance in the Hospitality Industry Human Relations in the Hospitality Industry Marketing in the Hospitality Industry Law of Innkeeping Management Systems in the Hospitality Industry HRIM Practicum I HRIM Practicum II	1 1 3 1 3 2 3 1 4 3 1 4 3 1 4 3 1 4 3 1 4 4 1 4 4 1 4 6 1 4
FS 201 FS 211 IFS course or TDC cour Within the HRM 180 ND 200 HRM 280 HRM 320 ND 321 ND 325 HRM 380 HRM 381 HRM 480 HRM 481 HRM 482 HRM 487 HRM 488 HRM 489 ELECTIVE	Food Principles Food Principles Laboratory se Department Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Quantity Food Production and Service Laboratory in Quantity Food Production and Service Laboratory in Quantity Food Production and Service Management of Lodging Operations Management of Food and Beverage Operations Managerial Accounting and Finance in the Hospitality Industry Human Relations in the Hospitality Industry Marketing in the Hospitality Industry Law of Innkeeping Management Systems in the Hospitality Industry HRIM Practicum I HRIM Practicum I HRIM Practicum II	1 1 3 1 3 2 3 1 4 3 1 4 3 1 4 3 1 4 3 1 4 4 1 4 4 1 4 6 1 4
FS 201 FS 211 IFS course or TDC cour Within the HRM 180 ND 200 HRM 280 HRM 320 ND 321 ND 325 HRM 380 HRM 381 HRM 480 HRM 481 HRM 487 HRM 487 HRM 488 HRM 489 ELECTIVE Electives May include	Food Principles Food Principles Laboratory se Department Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Quantity Food Production and Service Laboratory in Quantity Food Production and Service Laboratory in Quantity Food Production and Service Management of Lodging Operations Management of Food and Beverage Operations Managerial Accounting and Finance in the Hospitality Industry Human Relations in the Hospitality Industry Marketing in the Hospitality Industry Law of Innkeeping Management Systems in the Hospitality Industry HRIM Practicum I HRIM Practicum I HRIM Practicum II ES	1 1 3 1 3 2 3 1 4 3 1 4 3 1 4 3 1 4 3 1 4 4 1 4 4 1 4 6 1 4
FS 201 FS 211 IFS course or TDC cour Within the HRM 180 ND 200 HRM 280 HRM 320 ND 321 ND 325 HRM 380 HRM 381 HRM 480 HRM 481 HRM 482 HRM 487 HRM 489 ELECTIVI Electives May inclue (Only two	Food Principles Food Principles Laboratory se Department Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Quantity Food Production and Service Laboratory in Quantity Food Production and Service Management of Lodging Operations Management of Food and Beverage Operations Managerial Accounting and Finance in the Hospitality Industry Human Relations in the Hospitality Industry Marketing in the Hospitality Industry Law of Innkeeping Management Systems in the Hospitality Industry HRIM Practicum I HRIM Practicum I ES 19 de Military Science, Music, or Physical Education credits of activity-type Physical Education and four	1 1 3 1 3 2 3 1 4 3 1 4 3 1 4 3 1 4 3 1 4 4 1 4 4 1 4 6 1 4
FS 201 FS 211 IFS course or TDC cour Within the HRM 180 ND 200 HRM 280 HRM 320 ND 321 ND 325 HRM 380 HRM 381 HRM 482 HRM 489 HRM 489 ELECTIVE Electives May incluse (Only two	Food Principles Food Principles Laboratory se Department Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Quantity Food Production and Service Laboratory in Quantity Food Production and Service Management of Lodging Operations Management of Food and Beverage Operations Management of Food and Beverage Operations Managerial Accounting and Finance in the Hospitality Industry Human Relations in the Hospitality Industry Marketing in the Hospitality Industry Law of Innkeeping Management Systems in the Hospitality Industry HRIM Practicum I HRIM Practicum I HRIM Practicum II ES 19 de Military Science, Music, or Physical Education credits of activity-type Physical Education and four Music organization credits and four credits of 100-	1 1 3 1 3 2 3 1 4 3 1 4 3 1 4 3 1 4 3 1 4 4 1 4 4 1 4 6 1 4
FS 201 FS 211 IFS course or TDC cour Within th HRM 180 ND 200 HRM 280 HRM 320 ND 321 ND 325 HRM 380 HRM 381 HRM 482 HRM 489 ELECTIVI Electives May includ (Only two credits of and 200-16	Food Principles Food Principles Laboratory se Department Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Quantity Food Production and Service Laboratory in Quantity Food Production and Service Management of Lodging Operations Management of Food and Beverage Operations Managerial Accounting and Finance in the Hospitality Industry Human Relations in the Hospitality Industry Marketing in the Hospitality Industry Law of Innkeeping Management Systems in the Hospitality Industry HRIM Practicum I HRIM Practicum I ES 19 de Military Science, Music, or Physical Education credits of activity-type Physical Education and four	1 1 3 1 3 2 3 1 4 3 1 4 3 1 4 3 1 4 3 1 4 4 1 4 4 1 4 6 1 4
FS 201 FS 211 IFS course or TDC cour Within the HRM 180 ND 200 HRM 280 HRM 320 ND 321 ND 325 HRM 380 HRM 381 HRM 480 HRM 481 HRM 482 HRM 487 HRM 489 ELECTIVE Electives May include (Only two credits of and 200-16 counted to	Food Principles Food Principles Laboratory se e Department Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Quantity Food Production and Service Laboratory in Quantity Food Production and Service Management of Lodging Operations Management of Food and Beverage Operations Management of Food and Beverage Operations Management of Food in Beverage Operations Management of Food in Beverage Operations Management of Food in Beverage Operations Management Systems in the Hospitality Industry Human Relations in the Hospitality Industry Law of Innkeeping Management Systems in the Hospitality Industry HRIM Practicum I HRIM Practicum I HRIM Practicum II ES 19 de Military Science, Music, or Physical Education credits of activity-type Physical Education and four Music organization credits and four credits of 100- evel courses in Military Science/Air Force may be	1 1 3 1 3 2 3 1 4 3 1 4 3 1 4 3 1 4 3 1 4 4 1 4 4 1 4 6 1 4
FS 201 FS 211 IFS course or TDC cour Within the HRM 180 ND 200 HRM 280 HRM 320 ND 321 ND 325 HRM 380 HRM 381 HRM 480 HRM 481 HRM 489 ELECTIVI Electives May inclue (Only two credits of and 200-1- counted to op fluency	Food Principles Food Principles Laboratory se Popartment Introduction to Hospitality Nutrition Concepts Property Management Hotel, Restaurant and General Food Service Purchasing Quantity Food Production and Service Laboratory in Quantity Food Production and Service Management of Lodging Operations Management of Food and Beverage Operations Managerial Accounting and Finance in the Hospitality Industry Human Relations in the Hospitality Industry Marketing in the Hospitality Industry Law of Innkeeping Management Systems in the Hospitality Industry HRIM Practicum I Ses de Military Science, Music, or Physical Education credits of activity-type Physical Education and four Music organization credits and four credits of 100- evel courses in Military Science/Air Force may be oward the degree.) Students are encouraged to devel-	1 1 3 1 3 2 3 1 4 3 1 4 3 1 4 3 1 4 3 1 4 4 1 4 6 1 4 6 1 4 9 3 4

NOTE: A 2.7 grade-point average is required of all internal transfer students.

The Hotel, Restaurant and Institutional Management Program curriculum is based in liberal arts, business and specialized courses in technical applications for the hotel and restaurant industries. The program is designed to produce tomorrow's leaders in the hospitality industry. Students are provided a foundation in the traditional academic areas to complement the state-of-the-art business and hospitality courses. The curriculum is structured to provide both a practical and a theoretical education. An integral part of the curriculum is the hospitality related work experience. A documented and paid student work requirement of 800 hours is required prior to the Level I and II internships (practicums) during the senior year. These combined work experiences assist in the preparation of students for the increasingly complex and challenging hospitality industry.

The emphasis of this new program is on educational excellence and quality with a selective admissions process. One unique feature is the Hospitality Mentor System whereby students not only receive academic advisement from dedicated faculty, but are encouraged and enriched by preselected personal mentors from industry who share an interest in their professional growth and development. This linkage between academics and industry ensures the best possible guidance for students in pursuit of successful hospitality careers.

The University of Delaware is ideally located for a hospitality program. Job opportunities in the Delaware, Pennsylvania, New Jersey and Maryland metropolitan areas are unlimited. Students who desire part-time work will find outstanding employment opportunities in the local area.

TEXTILES, DESIGN AND CONSUMER ECONOMICS (TDC)

Textiles and Clothing Merchandising emphasizes the business aspects of buying and selling textile and apparel products, including retail management and fashion promotion. Textile Science addresses the fundamental connections between the structure of textile products (from fibers through finishes) and their end use properties. Both the Interior and Apparel Design programs prepare students to apply creative design techniques to aesthetic endeavors as well as functional problems. The Interior Design program focuses on fundamental design, design analysis, and space planning as it relates to all interior spaces. Apparel Design majors apply design techniques to human function and apparel forms. The Consumer Economics major prepares students to analyze and evaluate the economic, social and political impacts of consumer decisions. This major prepares students for consumer affairs positions in business or government.

There are limitations on the number of students that	TDC 218 Fashion Merchandising
can be enrolled in each major. Students wanting to trans-	TDC 224 Clothing Design and Production Since 1700
fer into the department will need to investigate depart-	TDC 315 Textile Analysis 33 TDC 318 Textile Marshandisian Products
ment selection policies. Students are responsible for	TDC 318 Fashion Merchandising Products 3 TDC 418 Advanced Fashion Merchandising 3
travel arrangements and costs for internships and some	TDC 419 Social-Psychological Aspects of Clothing 3 ⁴
	TDC 425 Textile Performance. 34
field experiences.	TDC 455 Textiles, Clothing and the Economy
	TDC 465 Seminar
DEGREE: BACHELOR OF SCIENCE IN HUMAN RESOURCES	TDC courses
MAJOR: TEXTILES AND CLOTHING: MERCHANDISING	ELECTIVES
CURRICULUM CREDITS*	Electives
UNIVERSITY REQUIREMENTS	May include Military Science, Music or Physical Education.
E 110 Critical Reading and Writing	(Only two credits of activity-type Physical Education and four credits of Music organization credits and four credits of 100-
Three credits in an approved course or courses stressing	and 200-level courses in Military Science/Air Force may be counted toward the degree)
MAJOR REQUIREMENTS	CREDITS TO TOTAL A MINIMUM OF
External to the College	· · · · · · · · · · · · · · · · · · ·
Humanities	
English Writing course	
COM 255 Fundamentals of Communication 31	DEGREE: BACHELOR OF SCIENCE IN HUMAN RESOURCES
Art course	MAJOR: TEXTILE SCIENCE
or	
Art History course	CURRICULUM CREDITS*
English Literature course	UNIVERSITY REQUIREMENTS
Sciences	E 110 Critical Reading and Writing 3 ¹
C 101 General Chemistry	Three credits in an approved course or courses stressing
C 102 General Chemistry	multicultural, ethnic, and/or gender-related content.#
C 213 Elementary Organic Chemistry 42	MAJOR REQUIREMENTS
Statistics course	MAJOR REQUIREMENTS
Or Computer Science course	External to the College
or	Humanities
Mathematics course†	E 312 Written Communications in Business 32
Social Sciences	COM 255 Fundamentals of Communication
EC 151 Introduction to Microeconomics	or
EC 152 Introduction to Macroeconomics 3 ¹	COM 312 Oral Communication in Business
PSY 201 General Psychology	Humanities course selected from
SOC 201 Introduction to Sociology	Art, Art History, Communication (except 320), English,
History course 31	Language, Literature, Music, Philosophy, Theatre.
Business	Foreign Language courses 0-12
BU 309 Management and Organizational Behavior	Sciences
ACC 207 Accounting I. 32	C 103 General Chemistry 4 ¹
BU 301 Introduction to Marketing. 3 ³ ACC 352 Law and Social Issues In Business 3 ³	C 104 General Chemistry
BU 471 Advertising Management 34	C 220 Quantitative Analysis I 32 C 221 Quantitative Analysis Laboratory 12
BU 474 Marketing Channels and Retailing 34	C 321 Organic Chemistry 32
Business course(s)	C 325 Organic Chemistry Laboratory 12
and/or	C 322 Organic Chemistry
Economics course(s) 3-6	C 326 Organic Chemistry Laboratory
Within the College	C 418 Introductory Physical Chemistry
Human Resources courses from two departments other than TDC 62,3	C 445 Physical Chemistry Laboratory 1 ^{3,4} M 241 Analytic Geometry and Calculus A 4
	M 241 Analytic Geometry and Calculus A 4 M 242 Analytic Geometry and Calculus B 4
Within the Department	PS 207 General Physics 4 ³
TDC 114 Clothing in Contemporary Society	Social Sciences
	EC 151 Introduction to Microeconomics
TDC 211 Clothing A: Basic Processes	EC 151 Introduction to Microeconomics
TDC 216 Clothing B: Advanced Processes	PSY 201 General Psychology

^{*}Superior figures indicate year or years in which the course is normally taken, i.e., ¹freshman year, ²sophomore year, etc. #This requirement may be fulfilled through a course taken to complete major, group, breadth, or elective requirements. See page 24. †EC 151 Introduction to Microeconomics has M 114 or M 115 as a corequisite.

SOC 201 Introduction to Sociology Social Science course selected from Social Science Social Scie	Computer Science, Physical Geography, Geology, Mathematics, Statistics
Cultural Anthropology, Black American Studies, Business	Social Sciences
Administration 339, Criminal Justice, Economics, Food and	EC 151 Introduction to Microeconomics
Resource Economics 120, Economic and Social Geography,	History course
History, Political Science, Psychology, Sociology, Individual and	Sociology course 3 ¹
Family Studies 401	Psychology course
Other	Social Science course selected from
BU 301 Introduction to Marketing SACC 260 Introduction to Business Information Systems I	3 Cultural Anthropology, Black American Studies, Business
Within the College	Food and Resource Economics 120, Economic and Social Geography, History, Political Science, Psychology, Sociology,
Human Resources courses.	Individual and Family Studies 401.
Six credits in two departments other than TDC	Business
Within the Department	Business courses 6 ⁴
TDC 115 Introduction to Textiles	31
TDC 315 Textile Analysis	3 Within the College
TDC 415 Topics in Textiles	Human Resources (IFS, NS, FS, TDC) six credits from two
TDC 425 Textile Performance.	
TDC 455 Textiles, Clothing and the Economy	0
TDC 465 Seminar	3 William the Department
TDC 466 Independent Study	1DC 114 Clouming in Contemporary Society
TDC courses	1DG 113 Introduction to rexules
1DG COMISCS . BELLEVILLE DESTRUCTIONS BELLEVILLE CONTROL CONTR	TDC 211 Basic Clouming Processes of exemption
ELECTIVES	TDC 216 Advanced Clothing Processes
Electives 5-17	TDC 218 Fashion Merchandising
	IDC 214 Costume History Deloie 1700
May include Military Science, Music, or Physical Education	TDC 224 Clothing Design and Production Since 1700
(only two credits of activity-type Physical Education and four	TDC 233 Fashion Drawing and Rendering
credits of Music organization credits and four credits of 100-	TDC 333 Fashion Illustration and Coordination 33
and 200-level courses in Military Science/Air Force may be	TDC 314 Apparel Design I
counted toward the degree)	TDC 324 Apparel Design II
CREDITS TO TOTAL A MINIMUM OF 129	TDC 424 Apparel Design III
	1DC 419 Social-rsychological Aspects of Clothing
N Company of the Comp	TDC 425 Textile Performance
. *	TDC 455 Textiles, Clothing and the Economy 3 ⁴ TDC 465 Seminar 1 ³
	TDC 403 Seminar
	ELECTIVES
DEGREE: BACHELOR OF SCIENCE IN HUMAN RESOURCES	71
MAJOR: APPAREL DESIGN	Electives 17-20 ²⁻
CURRICULUM CREDIT	May include Military Science, Music, or Physical Education
UNIVERSITY REQUIREMENTS	credits of Music organization credits and four credits of 100-
	and 200-level courses in Military Science/Air Force may be
E 110 Critical Reading and Writing	counted toward the degree).
Three credits in an approved course or courses stressing multicultural, ethnic, and/or gender-related content.#	CREDITS TO TOTAL A MINIMUM OF
MAJOR REQUIREMENTS	
External to the College	
Humanities	
English Writing/Communication course	DEGREE: BACHELOR OF SCIENCE IN HUMAN RESOURCES MAJOR: INTERIOR DESIGN
COM 255 Fundamentals of Communication 3	
ART 129 Design in Visual Arts	
Twelve credits selected from Art, Art History, Theatre	UNIVERSITY REQUIREMENTS
Sciences	
C 101 General Chemistry. 4	E 110 Critical Reading and Writing 31
B 106 Elementary Human Physiology	1 Times creates in an approved course of courses successing
B 116 Elementary Human Physiology Laboratory 1	multicultural, ethnic, and/or gender-related content.#
Mathematics course†	2
Science course selected from 4	2
Physical Anthropology, Biology, Chemistry, Health and Life	
Sciences, Physical Sciences, Physics, Physiological	
Psychology, Plant Science 101 or 102, Entomology 205,	

^{*}Superior figures indicate year or years in which the course is normally taken, i.e., ¹freshman year, ²sophomore year, etc. #This requirement may be fulfilled through a course taken to complete major, group, breadth, or elective requirements. See page 24. †EC 151 Introduction to Microeconomics has M 114 or M 115 as a corequisite.

MAJOR REQUIREMENTS 200-level courses in Military Science/Air Force may be counted toward the degree.) External to the College CREDITS TO TOTAL A MINIMUM OF 129 Humanities English Writing/Communication course 3³ COM 312 Oral Communication in Business 3² **DEGREE: BACHELOR OF SCIENCE IN HUMAN RESOURCES** General Chemistry 4¹ C 101 C 102 General Chemistry 41 Mathematics course† 32 Science course selected from 42 Physical Anthropology, Biology, Chemistry, Health and Life **MAJOR: CONSUMER ECONOMICS** CURRICULUM CREDITS* **UNIVERSITY REQUIREMENTS** Sciences, Physical Sciences, Physics, Physiological Psychology, Plant Science 101, Entomology 205, Computer Science, Physical Geography, Geology, Mathematics, multicultural, ethnic, and/or gender-related content.# Statistics. Social Sciences **MAJOR REQUIREMENTS** EC 151 Introduction to Microeconomics 32 History course 31 Sociology course 32 Psychology course 32 External to the College Humanities English Writing course 3² COM 255 Fundamentals of Communication 3² Cultural Anthropology, Black American Studies, Business PHL 200 3⁴ Administration 339 or 321, Criminal Justice, Economics, or Food and Resource Economics 120, Economic and Social Geography, History, Political Science, Psychology, Sociology, Individual and Family Studies 401. Business course(s) 0-6⁴ Languages, I iterature, Music, Philosophy, Theatre Accounting course(s) 0-6 Sciences Art course(s) 0-9³ ST 201 Art History course(s) 0-9³ Science courses selected from 6² Physical Anthropology, Biology, Chemistry, Health and Life Interior Design 0-9^{3,4} Sciences, Physical Sciences, Physics, Physiological Plant Science 0-9 Psychology, Plant Science 101 or 201, Entomology 205, Computer Science, Physical Geography, Geology, Six credits from two departments in the college other than TDC. Mathematics, Statistics Math course 31 Within the Department TDC 110 Introduction to Interior Design 31 TDC 115 Introduction to Textiles. 31 TDC 221 Interior Color Systems 31 Social Sciences EC 151 EC 152 TDC 234 Residential Design 31 PSY 201 General Psychology 32 TDC 311 Building Systems I 32 TDC 312 American Residential Style 32 Sociology course 3 Political Science course 3³ TDC 325 Presentation Techniques. 32 TDC 334 Contract Design I TDC 341 Interior Lighting Systems 33 Business TDC 351 Detail Drawing 33 TDC 410 Environmental Products I 34 ACC 352 Law and Social Issues in Business 32 Introduction to Marketing 33 Management and Organizational Behavior 33 Buyer Behavior 34 BU 301 BU 309 BU 473 TDC 451 Contemporary Furnishings and/or Economics course(s) and/or **ELECTIVES** Accounting course(s) and/or Any of the following: May include Military Science, Music, or Physical Education. PSC 341 Environment of Multinational Corporations...... 3 (Only two credits of activity-type Physical Education and four credits of Music organization credits and four credits 100- and

^{*}Superior figures indicate year or years in which the course is normally taken, i.e., ¹freshman year, ²sophomore year, etc. #This requirement may be fulfilled through a course taken to complete major, group, breadth, or elective requirements. See page 24. †EC 151 Introduction to Microeconomics has M 114 or M 115 as a corequisite.

PSC 454 Public Administrative and Organizational Theory
Within the College Human Resources courses (IFS, ND, TDC)
Within the Department TDC 200 Consumer Economics 3² TDC 335 Consumer Financial Management 34 TDC 342 Consumer Laws and Regulation 3² TDC 440 Advanced Consumer Economics 3³ Electives chosen from 15¹ TDC 100, 235, 242, 306, 310, 340, 435, 465 and other courses in Consumer Economics
ELECTIVES
Electives. 83. May include Military Science Music, or Physical Education. (Only two credits of activity-type Physical Education and four credits of Music organization credits and four credits 100- and 200-level courses in Military Science/Air Force may be counted toward the degree).
CREDITS TO TOTAL A MINIMUM OF

INTERDISCIPLINARY STUDIES IN HUMAN RESOURCES

This major combines science, humanities, and social science requirements with a breadth of courses in the College. In addition to the core requirements in the College of Human Resources, the student also selects twenty-one additional credit hours from the three departments. These credits can provide depth in one content area within the College or they can be selected from various content areas. If the Human Resource courses are focused in one content area, and if available, the student may also declare a minor within the college. (The Department of Nutrition and Dietetics has a minor in nutrition.) Those courses that the student does select should reflect his or her personal and career objectives.

The student also has an opportunity to individualize the academic program through eighteen credit hours required in an area of interest outside the College. These courses should support a specialized program within the college and enhance the student's personal and career goals. If approved by the appropriate department, these courses may also fulfill the requirements for a minor.

Because of the opportunity to individualize the academic program, the Interdisciplinary Studies major is appropriate for students:

 whose career or personal goals can best be achieved by combining University-wide liberal arts

- courses, our College's area of specialization, and an area of interest/minor outside the College; or
- seeking Home Economics teacher certification.

Students desiring certification for teaching home economics grades 5-12 in Delaware schools can major in Interdisciplinary Studies in Human Resources or another home economics related program in the College of Human Resources. As part of their academic program they will complete necessary content and professional course requirements. These requirements which are necessary for the Standard Certificate include:

- A minimum of 15 semester hours including human development, methods of teaching, and clinical and/or field experiences including student teaching at the appropriate level (7-12); and
- A minimum of 30 semester hours with at least one course from each of the following areas:
 Housing, home furnishings and home equipment
 Consumer and family economics
 Home management
 Family relations and child development
 Foods and nutrition
 Textiles and clothing

In addition, if a student has already received a bachelor's degree from an accredited college (which includes a general studies component) they can fulfill the requirements above and apply for certification.

For additional details, refer to pages 192-193.

CURRICULTIM

DEGREE: BACHELOR OF SCIENCE IN HUMAN RESOURCES MAJOR: INTERDISCIPLINARY STUDIES IN HUMAN RESOURCES

CURRICULUM	115*
UNIVERSITY REQUIREMENTS E 110 Critical Reading and Writing Three credits in an approved course or courses stressing multicultural, ethnic, and/or gender-related content#	3 ¹ 3 ¹⁴
 MAJOR REQUIREMENTS	
External to the College†	
Humanities Humanities courses selected from Art, Art History, Communication (except 320), English, Languages, Literature, Music, Philosophy, Theatre. Communications course	0.4
Sciences Science courses selected from Biology, Chemistry, Computer Science, Mathematics, Physical Geography, Geology, Statistics, Physical Anthropology, Life and Health Science, Physical Science, Physics, Physiological Psychology, Plant Science, and	8 1-3
Entomology. Biology course	4 1-2

^{*}Superior figures indicate year or years in which the course is normally taken, i.e., ¹freshman year, ²sophomore year, etc

ODEDITE:

[#]This requirement may be fulfilled through a course taken to complete major, group, breadth, or elective requirements. See page 24

[†]The major requires the completion of a second writing course selected from the College of Arts and Sciences. "Courses Approved for Second Writing Requirement list." It is recommended that EDD 374, practical/internship experience or a research component be included in the academic program

Social Sciences	
Economics course	3 ¹
Psychology course	3 1
Sociology course	
Social Science courses selected from	92,3
Cultural Anthropology, Black American Studies, Business	;
Administration 309 or 321, Criminal Justice, Economics,	
Food and Resource Economics 120, Economic and Socia	1
Geography, History, Plant Science 200, Political Science,	
Psychology, Sociology, Individual and Family Studies 401.	
Other	
	1924
Courses in area of minor outside the College	21
W 114 of equivalent	
Within the Department	
TDC 114 Clothing in Contemporary Society	31
ND 200 Nutrition Concepts	31
ND 205 Nutrition in the Lifespan	32
IFS 221 Child Development	3 1,2
IFS 201 Issues in Lifespan Development	
TDC 235 Management of Resources	
TDC 200 Consumer Economics	
Human Resources courses (IFS, HRM, ND, TDC, HR)**	21 2-4
ELECTIVES	,
Electives	1624
May include Military Science, Music, or Physical Education	
(Only two credits of activity-type Physical Education and four	
credits of Music organization credits and four credits 100- at	nd
200-level courses in Military Science/Air Force may be coun	
toward the degree.)	
what are degree.	
CREDITS TO TOTAL A MINIMUM OF	124

^{**}Approved minor within the College may be included.

^{*}Superior figures indicate year or years in which the course is normally taken, i.e., ¹freshman year, ²sophomore year, etc #This requirement may be fulfilled through a course taken to complete major, group, breadth, or elective requirements. See page 24.