

FOODS & NUTRITION (FN)

FN C160 3 Units (54 lecture hours)

Food Safety and Sanitation

Advisory: FN C170.

Grading Mode: Standard Letter, Pass/No Pass

Transfer Credit: CSU.

The basic principles of bacteriology, safety, equipment selection, and facility layout for food service operations. Includes cause and control of food-borne illnesses, cleaning materials and procedures, general safety regulations, food processing methods, first aid, and fire prevention. National food handler certification exam will be given. Graded or Pass/No Pass option. **C-ID:** HOSP 110.

FN C170 3 Units (54 lecture hours)

Nutrition

Grading Mode: Standard Letter, Pass/No Pass

Transfer Credit: CSU; UC.

This course covers the scientific concepts of nutrition relating to the functioning of nutrients in basic processes of life. Individual needs, food sources of nutrients, current nutrition issues, scientific principles to analyze and evaluate nutritional information, and diet analysis will be emphasized. Graded or Pass/No Pass option. **C-ID:** NUTR 110.

FN C177 3 Units (54 lecture hours)

Global Perspectives of Food and Culture

Grading Mode: Standard Letter, Pass/No Pass

Transfer Credit: CSU; UC.

This course uses anthropological concepts to examine the social, cultural, and ecological aspects of food, food production, material culture of food, and food resources in a global, historical, and comparative perspective. Examines how food choices affect personal health, lifestyle, environment, and the wider human society. This course is identical to ANTH C175. Graded or Pass/No Pass option.

FN C180 3 Units (54 lecture hours)

Nutrition and Disease

Prerequisite(s): FN C170.

Grading Mode: Standard Letter, Pass/No Pass

Transfer Credit: CSU.

Fundamentals of nutrition needs for common and uncommon health conditions/diseases including lifecycle variations. Review of the Nutrition Care Process (NCP), scope of practice, screening for nutritional risk, assessment of dietary needs, medical nutrition therapy interventions, modified diets, meal planning, and menu writing. Graded or Pass/No Pass option.

FN C190 3 Units (54 lecture hours)

Foodservice Management

Grading Mode: Standard Letter, Pass/No Pass

Transfer Credit: CSU.

This course is the study of personnel, communication, and business operation as they pertain to dietary managers. Course content covers recruiting, staffing, scheduling, educating, and managing personnel as well as managing operation and capital budget, purchasing, and implementing cost-effective procedures. This course is identical to MGMT C160. Graded or Pass/No Pass option.

FN C225 3 Units (54 lecture hours)

Nutrition through the Lifecycle

Advisory: FN C170.

Grading Mode: Standard Letter, Pass/No Pass

Transfer Credit: CSU.

This course is the study of special nutritional needs, physiology and health concerns throughout the principle stages of the lifecycle - pregnancy, lactation, infancy, childhood, adolescence, adulthood, older adulthood. This course is identical to AGNG C225. Graded or Pass/No Pass option.

FN C283 1 Unit (8 lecture hours; 48-50 other hours)

Work Based Learning in Business Operations and Personnel Management

Prerequisite(s): FN C190.

Grading Mode: Standard Letter, Pass/No Pass

Transfer Credit: CSU.

Course is designed to provide students with real-life experience in business operation and personnel management as they pertain to dietary managers. Students will practice and apply topics covered in their instructional courses which include determining personnel needs and job functions, participating in employee hiring process, managing a budget and planning and budgeting for improvement in the department design and layout, assisting in the purchasing process and implementing cost-effective procedures. Students complete 48-50 hours of work in a field related to Foodservice Business Operation and Personnel Management. Graded or Pass/No Pass option.

FN C284 1.5 Units (8 lecture hours; 72-75 other hours)

Work Based Learning in Foodservice, Sanitation and Safety

Prerequisite(s): FN C160.

Grading Mode: Standard Letter, Pass/No Pass

Transfer Credit: CSU.

This work-based learning course provides field experience for students in the Dietary Management Program. Students will apply the principles of sanitation, food protection, hazard analysis critical control guidelines, manage standardized recipes, prepare and produce food on a large scale. Students will complete 72-75 hours of work in a field related to Foodservice, Sanitation and Safety. Graded or Pass/No Pass option.

FN C285 0.5 Units (8 lecture hours; 24-25 other hours)

Work Based Learning in Nutrition

Prerequisite(s): FN C180.

Grading Mode: Standard Letter, Pass/No Pass

Transfer Credit: CSU.

This course is the study and practice of medical nutrition therapy as it pertains to dietary managers. Students will gather and apply nutrition data, interview for nutrition-related information and provide nutrition education to clients under the supervision of a Registered Dietitian in healthcare setting. Students complete 24-25 hours of work in a field related to nutrition. Graded or Pass/No Pass option.