NUTRITION & HOSPITALITY MGMT. (NAHM)

NAHM 1010: Introduction to Food Studies
Nutr and Hospitality Mgmt
Fundamental principles of food studies. Critical examination of food from agricultural, cultural, political, economic, scientific, health, environmental, and geographic perspectives.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture
Course Fees:
$10.00

NAHM 1140: Intro. to Health Professions
Nutr and Hospitality Mgmt
Introduction to the health care system in the U.S., with a focus on the professional aspects and career opportunities in various health care professions.
2 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 1500: Intro. to the FCS Profession
Nutr and Hospitality Mgmt
Exploring personal philosophy, career choices, history, philosophy, and mission of family and consumer sciences.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 2080: Nutrition Science Lab.
Nutr and Hospitality Mgmt
Laboratory to accompany FCS 209, Nutrition Science.
1 credit
Corequisites
NAHM 2090
Potentially offered with the following Instruction Type(s):
Laboratory
Course Fees:
$20.00

NAHM 2090: Nutrition Science
Nutr and Hospitality Mgmt
Introduction to the principles of the science of nutrition with implications for any applications to food selection for individuals of all ages.
3 credits
Corequisites
NAHM 2080
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 2100: Fndmtls. of Hosp. Accounting
Nutr and Hospitality Mgmt
This course introduces essential financial accounting principles in the hospitality industry, emphasizing the preparation, interpretation, and analysis of balance sheets and income statements. Students will develop practical skills to apply these tools in real-world decision-making, ensuring transparency in hospitality financial reporting.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 2110: Intro. to Culinary Science
Nutr and Hospitality Mgmt
Food principles and preparation techniques and their effects on food products.
3 credits
Corequisites
NAHM 2130
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 2120: Meal Management
Nutr and Hospitality Mgmt
3 credits
Potentially offered with the following Instruction Type(s):
Lecture/Lab
Course Fees:
$100.00

NAHM 2130: Intro. to Culinary Science Lab
Nutr and Hospitality Mgmt
Laboratory to accompany NHM 211. Students who withdraw from NHM 211 are required to withdraw from NHM 213.
1 credit
Corequisites
NAHM 2110
Potentially offered with the following Instruction Type(s):
Laboratory
Course Fees:
$150.00

NAHM 2140: Introduction to Dietetics
Nutr and Hospitality Mgmt
Examination of the dietetic profession including careers, professional issues, ethics, communication and counseling skills, and competencies required to become a registered dietitian.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 2150: Intro. to Hospitality Mgmt.
Nutr and Hospitality Mgmt
An overview of the hospitality industry from its beginning to projections for the future. A systems approach is used to survey each segment of this industry.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 2160: Fndtns of the Event Industry
Nutr and Hospitality Mgmt
Overview of the event industry. Foundations, techniques, and procedures required for producing successful events including examination of basic planning and production elements for events.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 2210: Fndtns of Tourism and Trav.
Nutr and Hospitality Mgmt
An overview of the travel and tourism industry including the history, scope and organization, tourism demand, destination management, destination impacts, major travel segments, and tourism marketing.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 2220: Hospitality Applied Experience
Nutr and Hospitality Mgmt
This course allows students to experience the hospitality industry by actively working in one of the sectors of the industry. To participate in this course, students need to secure employment either by themselves or by joining a departmental partner.
1 - 6 credits
Potentially offered with the following Instruction Type(s):
Internship

NAHM 2610: Principles of Hotel Operations
Nutr and Hospitality Mgmt
A comprehensive exploration of hotel operations, policies, and procedures.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture/Lab
Course Fees:
$25.00

NAHM 2680: Cult., Cuisine, & Gbl. Citiz.
Nutr and Hospitality Mgmt
Citizenship introduces a critical and transformative perspective of the wider world and one's place in a global community. Concepts, such as social responsibility, global sustainability, cultural diversity, and the exploration of a culture through its cuisine, will be visited with practical guidelines for safety, awareness, and appropriate interactions with international relationships.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 2840: Profess Devel in Hospitality
Nutr and Hospitality Mgmt
This course prepares students for professional success in the hospitality industry by building practical skills in résumé and cover letter writing, interviewing, networking, and professional etiquette.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3090: Menu Planning and Analysis
Nutr and Hospitality Mgmt
This course focuses on the principles and concepts of menu planning, menu format and layout with regard to a wide variety of dietary needs and tastes preferences of the dining public, with an emphasis on menu pricing, design, merchandising, nutritional considerations, schedules and profitability.
3 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3100: Hosp. Industry Accounting
Nutr and Hospitality Mgmt
Review of financial statements as well an introduction to financial analysis, operations budgeting, and cash management specific to the hospitality industry.
3 credits
Prerequisites
(NAHM 2150 OR NAHM 1140) AND (ACCY 2010 OR NAHM 2100) and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3110: Nutrition
Nutr and Hospitality Mgmt
Fundamental principles of human nutrition; application to needs of individuals and families at all stages of the life cycle.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3120: Social Events
Nutr and Hospitality Mgmt
This course focuses on the basic concepts of event planning as they specifically apply to celebratory events, parties, and weddings. Emphasis is placed on the planning, processes, design, and implementation of social events.
3 credits
Prerequisites
NAHM 2160 and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3130: Honors Recitation
Nutr and Hospitality Mgmt
Amplification of the principles covered in NHM 311, Nutrition.
1 credit
Prerequisites
One-Way Co-Requisite: NAHM 3110 and 24 Earned Credits.
Corequisites
NAHM 3110
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3140: Meeting and Conference Events
Nutr and Hospitality Mgmt
This course covers the aspects of organizing, planning, and operating corporate meetings, conferences, and expositions focusing on detailed elements of meeting clients' expectations.
3 credits
Prerequisites
NAHM 2160 and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture
Course Fees:
$75.00

NAHM 3150: Intl. Travel and Tourism
Nutr and Hospitality Mgmt
This course explores key components, trends, challenges, and opportunities in international travel and tourism, with a focus on ethical and cultural considerations and the impact of tourism on economies and communities.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3160: Luxury Travel Operations
Nutr and Hospitality Mgmt
This course provides a comprehensive exploration of luxury travel operations and management and equips students with the knowledge and skills essential for excelling in the luxury tourism sector.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3170: Destination Branding and Mgmt.
Nutr and Hospitality Mgmt
This course provides an in-depth exploration of the concepts and practices involved in destination branding and management.
3 credits
Prerequisites
NAHM 2210.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3190: Foundations in Sports Nut.
Nutr and Hospitality Mgmt
This course explores the physiological and psychological benefits of regular physical activity throughout the life cycle. The special nutritional needs of a person engaged in regular physical activity are evaluated. Emphasis is placed on planning a diet to achieve optimal performance and overall wellness. Athletic performance-enhancing supplements are examined to determine the efficacy and safety of such products. Special populations such as Ironman athletes, tactical service members, Paralympic, college athletes, and professional athletes will be covered through assignments and case studies.
3 credits
Prerequisites
NAHM 3110.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3210: Sports Tourism
Nutr and Hospitality Mgmt
This course explores the dynamic intersection of sports and tourism, emphasizing the impact of sporting events and destinations on local and global tourism economies.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3230: Human Dev. Across the Lifespan
Nutr and Hospitality Mgmt
Life span of human development, including physical, intellectual, emotional, and social development; the needs of individuals throughout the life span; and the formation and maintenance of human relationships.
3 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3250: Marriage/Family Relations
Nutr and Hospitality Mgmt
A functional approach to family relationships.
3 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3270: Topics in Child/Family
Nutr and Hospitality Mgmt
A study of the internal and external social processes impacting individuals, including public policies, diversity, and ethical issues in the workplace.
3 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3280: Child Development
Nutr and Hospitality Mgmt
The development of children from conception through pre-puberty.
3 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture/Lab

NAHM 3290: Gender and Families
Nutr and Hospitality Mgmt
An analysis of the intersection of gender and families.
3 credits
Prerequisites
NAHM 3250 with minimum grade of C.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3310: Micro Environments
Nutr and Hospitality Mgmt
3 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture/Lab

NAHM 3600: Legal Iss. in the Hosp. Indust
Nutr and Hospitality Mgmt
Application of management theory and techniques to the hospitality industry as applied to the issues of law. Includes topics such as discrimination, tort, innkeeper liability to guests and contracts in the hospitality industry.
3 credits
Prerequisites
NAHM 2150.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3630: Foodservice Procurement
Nutr and Hospitality Mgmt
Purchasing methods based on standards of quality, grade, care, and storage for food and nonfood supplies. Purchasing, installation, operation, and care of large foodservice equipment.
3 credits
Prerequisites
NAHM 2110 AND NAHM 2130 AND (NAHM 2150 OR NAHM 2140 OR NAHM 1140) and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture
Course Fees:
$25.00

NAHM 3700: The Hospitalized Child
Nutr and Hospitality Mgmt
Examine and discuss issues regarding child life in hospitals.
3 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3710: Service Management
Nutr and Hospitality Mgmt
Study of management issues related to service and quality in hospitality service operations.
3 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3730: Consumer and Food Economics
Nutr and Hospitality Mgmt
An examination of economic principles regarding consumer decisions about food and nutrition.
3 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3760: Hospitality Information Tech.
Nutr and Hospitality Mgmt
Information and communication technologies (ICT) have emerged as key platforms to facilitate operations, commerce, and communication on a global basis. In the hospitality and tourism industry, the importance of information technology systems has increased tremendously in the past few years – and this trend will certainly continue. The integration of technology systems into the operation, marketing, and management efforts of hospitality and tourism organizations is an important key to success. This integration requires that technology and the overall organizational mission/goals are coordinated to achieve the desired effectiveness. This course is designed to cover topics related to information system applications in the hospitality industry.
3 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 3810: Bar and Beverage Operations
Nutr and Hospitality Mgmt
The course will address the operational challenges of bar and beverage management and how to meet them while emphasizing the legal and social responsibility of serving alcoholic beverages.
3 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture
Course Fees:
$50.00

NAHM 3999A: Topics in Nut. & Hosp. Abroad
Nutr and Hospitality Mgmt
Students complete approved coursework on a nutrition or hospitality management topic at a foreign university. May be repeated with permission from the chair of the Department of Nutrition and Hospitality Management.
1 - 9 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4010: Spec. Topics in Med. Nut. Ther
Nutr and Hospitality Mgmt
A review of medical nutrition therapy principles. May not be counted toward a major or minor in the Department of Nutrition and Hospitality Management.
3 credits
Prerequisites
6 Credits in NAHM Courses and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Tutorial

NAHM 4020: Directed St. in Nut. Services
Nutr and Hospitality Mgmt
A review of community nutrition and food-service systems management principles. May not be counted toward a major or minor in the Department of Nutrition and Hospitality Management.
3 credits
Prerequisites
6 Credits in NAHM Courses and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Tutorial

NAHM 4030: New York Tour
Nutr and Hospitality Mgmt
A student-paid tour of selected New York hospitality businesses and organizations including professional exhibitions, seminars, and conferences.
3 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4100: Fndmtls. of Nut. Assessment
Nutr and Hospitality Mgmt
Study of the methods and tools used to perform an individual nutrition assessment with an overview on the interpretation and use of data gathered.
3 credits
Prerequisites
NAHM 3110 and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4110: Medical Nutrition Therapy II
Nutr and Hospitality Mgmt
Continuation of NHM 410, involving basic principles of medical nutrition therapy for diseases of the cardiovascular, endocrine, and renal systems, utilizing intermediate application of the Nutrition Care Process.
3 credits
Prerequisites
NAHM 4100 AND (NAHM 2140 OR NAHM 1140) AND (BISC 2060 OR BISC 3300) and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4120: Nut. Thrpy. and Pathophysio
Nutr and Hospitality Mgmt
Modification of the normal diet to meet nutritional needs in the prevention and treatment of disease.
3 credits
Prerequisites
NAHM 3110 AND (BISC 2070 OR BISC 3300) and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4140: Professional Dev. in Nutrition
Nutr and Hospitality Mgmt
This course is provided to help students better prepare for their transition from college into either graduate school or a career in nutrition and dietetics by enhancing the professional development and leadership skills necessary to be successful.
3 credits
Prerequisites
NAHM 4100 AND (NAHM 2140 OR NAHM 1140) and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4150: Research in Culinary Science
Nutr and Hospitality Mgmt
Experimental study of chemical and physical factors affecting standard food preparation procedures.
3 credits
Prerequisites
NAHM 2110 AND NAHM 2130 and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture/Lab
Course Fees:
$100.00

NAHM 4170: Community Nutrition
Nutr and Hospitality Mgmt
Nutrition services and problems in the community. Exploration of methods for determining and implementing action programs in nutrition education.
3 credits
Prerequisites
NAHM 3110 and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4180: First Choice Purchasing
Nutr and Hospitality Mgmt
Procurement education that supports the delivery of nutritious, appealing meals to children while emphasizing the links among purchasing, nutrition integrity, food safety, and financial success of USDA child nutrition programs.
3 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Independent Study

NAHM 4220: Admin. of Child Dev. Prog
Nutr and Hospitality Mgmt
Issues, functions, and responsibilities involved in developing and implementing childcare programs. Included are types of programs, staffing, scheduling, environmental design, equipment, evaluation, and financing.
3 credits
Prerequisites
NAHM 3280 and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4250: Adolescents and Families
Nutr and Hospitality Mgmt
The social processes, changes, experiences, expectations and requirements of families with adolescents in our society.
3 credits
Prerequisites
NAHM 3230 AND NAHM 3250 and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4270: Aging and Families
Nutr and Hospitality Mgmt
Social processes, changes, experiences, expectations, and requirements of families with aging members.
3 credits
Prerequisites
NAHM 3230 AND NAHM 3250 and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4410: Food Systems Mgmt. and Ldrshp.
Nutr and Hospitality Mgmt
Reinforcement of the key management and leadership components applied in commercial and noncommercial food and beverage operations management.
3 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4430: Family Financial Management
Nutr and Hospitality Mgmt
Financial planning and management skills to meet personal financial goals. Topics include budgeting, income tax, saving, consumer credit, housing, insurance, and investing.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4440: Strategic Issues in Hosp.
Nutr and Hospitality Mgmt
Strategy in a dramatically changing, intensely competitive marketplace. Focuses on key concepts in comsumer-driven hospitality organizations.
3 credits
Prerequisites
NAHM 2150 and (MKTG 3000 or GBUS 3500) and (MGMT 3000 or MGMT 3920 or GBUS 3700) and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4510: Parenting Across the Life Span
Nutr and Hospitality Mgmt
A study of how parents teach, guide, and influence throughout the life span. Topics include parenting as a process, parental rights and responsibilities, parental roles over the life cycle, and variations in parenting practices.
3 credits
Prerequisites
NAHM 3230 AND (NAHM 3250 with a minimum grade of C).
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4610: Foodservice Systems Mgmt. I
Nutr and Hospitality Mgmt
Management of foodservice systems and the interrelationships among foodservice systems components.
3 credits
Prerequisites
NAHM 3630 AND (MGMT 3920 OR MGMT 3000 OR GBUS 3700) and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4620: Quantity Food Prod. and Serv.
Nutr and Hospitality Mgmt
Principles and fundamentals of quantity food production and service in commercial and institutional operations, menu planning, recipe standardization, human resource utilization, hazard analysis of critical control points, and costing.
3 credits
Prerequisites
NAHM 2110: and NAHM 2130: and (MGMT 3000 or MGMT 3920 or GBUS 3700) and
Corequisites
NAHM 4720
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4630: Sales in Hosp. and Tourism
Nutr and Hospitality Mgmt
This course offers a comprehensive overview of key marketing and sales approaches, negotiation techniques, revenue forecasting strategies, revenue management techniques, and sales data interpretation in the hospitality and tourism industry.
3 credits
Prerequisites
NAHM 2210.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4640: Mktg. in the Hosp. Industry
Nutr and Hospitality Mgmt
Overview of marketing principles, theories, and practices and their applications to the hospitality industry.
3 credits
Prerequisites
(MKTG 3000 OR GBUS 3500) and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4670: Hosp. Services Finan. Mgmt
Nutr and Hospitality Mgmt
Application of financial management theory and techniques to the hospitality industry.
3 credits
Prerequisites
NAHM 3110 and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4680: Nut./Hosp. Mgmt Study Tour
Nutr and Hospitality Mgmt
A student-paid tour of selected industries/organizations, including domestic and international professional exhibitions, seminars, and conferences.
1 - 9 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4690: Orientation to Chld Nut. Manag
Nutr and Hospitality Mgmt
Topics include an overview of child nutrition programs, the role and responsibilities of a director, the relationship between local policies, state/federal regulations, and a variety of management topics.
3 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture/Lab

NAHM 4720: Quantity Food Prod. & Serv. La
Nutr and Hospitality Mgmt
Laboratory to accompany FCS 462.
2 credits
Prerequisites
NAHM 2110 and NAHM 2130 and (MGMT 3920 or MGMT 3000 or GBUS 3700) and 24 Earned Credits.
Corequisites
NAHM 4620
Potentially offered with the following Instruction Type(s):
Laboratory
Course Fees:
$190.00

NAHM 4730: Family Life Education
Nutr and Hospitality Mgmt
A study of the general philosophy and broad principles of family life education.
3 credits
Prerequisites
NAHM 3230 AND NAHM 3250 and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 4740: Study Tour in Human Dev.
Nutr and Hospitality Mgmt
A student-paid tour of sites or conferences related to human development.
3 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture/Lab

NAHM 4810: Merchandising Internship
Nutr and Hospitality Mgmt
Individually obtained work experience in one or more facets of the merchandising industry. The work experience must be approved by the student's adviser.
3 credits
Prerequisites
MGMT 3000 AND MKTG 3000 AND MKTG 3061 AND MKTG 3411 AND NAHM 4440 and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Internship

NAHM 4820: Prac. in Child and Fam. Life
Nutr and Hospitality Mgmt
3 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Laboratory

NAHM 4830: Applied Exprs. in Dietetics
Nutr and Hospitality Mgmt
Development and implementation of selected dietetics and nutrition-related activities in a variety of professional settings.
3 credits
Prerequisites
NAHM 3630 AND NAHM 4100 AND WRIT 2500 and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Laboratory
Course Fees:
$35.00

NAHM 4840: Internship in Hospitality
Nutr and Hospitality Mgmt
Individually planned work experience consisting of 400 hours in one or more facets of the hospitality industry. The work experience must be approved by the instructor. Completion of 200 documented hours of work experience or service in hospitality will be required as a prerequisite to enrolling in this course.
3 credits
Prerequisites
NAHM 3100 AND NAHM 4640 AND NAHM 3760 AND (MGMT 3910 OR NAHM 5140) and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Laboratory
Course Fees:
$20.00

NAHM 4910: Hotel Management & Analytics
Nutr and Hospitality Mgmt
Development of essential skills required for managing front office and sales departments in the hotel industry. Topics include reservation systems and room availability, yield management, sales and marketing, registration, billing, night audits, and STAR reports.
3 credits
Prerequisites
NAHM 2610 and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture
Course Fees:
$25.00

NAHM 4930: Individual / Group Study
Nutr and Hospitality Mgmt
Development of special projects under supervision.
1 - 6 credits
Prerequisites
24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Independent Study, Lecture

NAHM 4980: Orientation to Dietetics Pract
Nutr and Hospitality Mgmt
This course will serve as the orientation to prepare students for supervised practice in professional dietetics settings, combining seminars, experiential learning, and self-assessment.
1 credit
Potentially offered with the following Instruction Type(s):
Lecture/Lab

NAHM 5000: Seminar in Entrepreneurship
Nutr and Hospitality Mgmt
Implementation of a business plan. May require student-paid overnight travel to a regional center.
3 credits
Prerequisites
ACCY 2010 AND ACCY 2020 AND BUSN 2920 AND MKTG 3061 AND MKTG 3411 (All prequisites must be completed with a minimum grade of C).
Potentially offered with the following Instruction Type(s):
Seminar

NAHM 5110: Advanced Nutrition
Nutr and Hospitality Mgmt
Scientific principles of human nutrition at the cellular and systemic levels; application to needs at all stages of the life cycle.
3 credits
Prerequisites
NAHM 3110 and (CHEM 1060 or 1061) and ((BISC 1020 and BISC 1030) or (BISC 1600 and BISC 1610) or BISC 2060) and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5130: Demonstration Techniques
Nutr and Hospitality Mgmt
Principles and procedures in the organization and presentation of demonstrations in various phases of home economics.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture/Lab

NAHM 5140: Hum. Resource Dev. in Services
Nutr and Hospitality Mgmt
Examination of human resource theories and techniques as they apply to service industries. Emphasis is placed on organizational culture, recruitment, selection, and training and development of human resources.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5150: Nut. Along the Weight Continuu
Nutr and Hospitality Mgmt
Comprehensive exploration of weight-related topics concerning individuals across the spectrum of body weights. Students will understand issues concerning the development and health effects of weight-centric eating behaviors using an evidence-based approach. Obesity and eating disorders, diverse body types, cultural contexts, and socioeconomic factors will be examined.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5160: Nutrition in Aging
Nutr and Hospitality Mgmt
Nutritional needs of the aged, including concepts of menu selection and preparation. Psychological, physiological, and socioeconomic factors affecting dietary problems and practices among the elderly. Prerequisite requirements for this course may also be satisfied by equivalent course work as approved by the department.
3 credits
Prerequisites
NAHM 3110.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5180: Maternal, Child, & Adol. Nut.
Nutr and Hospitality Mgmt
Principles of human nutrition applied to pregnancy and the infant/child and adolescent stages of the life cycle. Characteristics of normal growth and development are presented as well as special needs and problems. Prerequisite requirement for this course may also be satisfied by equivalent course work as approved by the department.
3 credits
Prerequisites
NAHM 3110 or NAHM 5110.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5210: Marriage and Family Therapy
Nutr and Hospitality Mgmt
Study of historical and contemporary contexts of family therapy and prominent family therapy models.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5220: Nutrition Policy
Nutr and Hospitality Mgmt
An examination of public policy issues related to nutrition. Topics include food and nutrition assistance programs in the United States, global food and nutrition policy, community-based nutrition services, and policy development and evaluation.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5230: Early Childhood Education
Nutr and Hospitality Mgmt
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5250: Res. I - Principles of Res.
Nutr and Hospitality Mgmt
Introduction to social and human science research in food, nutrition, and hospitality with primary focus on the development of research ideas, definition and measurement of variables, identification of research subjects, and development of sound research strategy and design.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5260: Statistics I in NHM
Nutr and Hospitality Mgmt
A study of statistical foundations and techniques used for applied research in food, nutrition, and hospitality management.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5270: Sem-Art / Music-Early Child
Nutr and Hospitality Mgmt
3 credits
Potentially offered with the following Instruction Type(s):
Seminar

NAHM 5310: Cmnty. Nut.: Theory and App
Nutr and Hospitality Mgmt
This course provides an overview of nutrition services and problems within communities. Students will strengthen skills in developing and implementing action programs in nutrition education.
3 credits
Prerequisites
NAHM 3110.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5320: Nut. Edu & Coun: Thry & Practi
Nutr and Hospitality Mgmt
This course will require students to practice basic nutrition assessment, education, and counseling techniques with a series of semi- standardized or standardized patients. They will practice documentation of the assessment and intervention following SOAP or ADIME formats.
3 credits
Prerequisites
NAHM 4100 AND NAHM 4120.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5330: Foodservice Mgmt.: Thry & App
Nutr and Hospitality Mgmt
This course will require students to design and fully implement (including ordering, production, and marketing) a menu in a nonretail foodservice location.
3 credits
Prerequisites
NAHM 3090.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5340: Med. Nut. Thrpy.: Thry and Ap
Nutr and Hospitality Mgmt
This course will require students to apply the Nutrition Care Process and use standardized dietetics terminology for a range of disease states through clinical case studies.
3 credits
Prerequisites
NAHM 4110 AND NAHM 4120.
Potentially offered with the following Instruction Type(s):
Lecture
Course Fees:
$10.00

NAHM 5350: Human Sexuality
Nutr and Hospitality Mgmt
The physiological, psychological, sociological, and ethical aspects of sexuality are addressed. Topics include, but are not limited to, the human sexual system, sexual response, gender identity and sexuality, sexual behavior and fulfillment, sexual expression, sexual value systems, sexual diseases, and sexual ethics.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5430: Individual Study
Nutr and Hospitality Mgmt
Development of special projects under supervision.
1 - 6 credits
Potentially offered with the following Instruction Type(s):
Independent Study

NAHM 5450: Adv. Nut./Hosp. Study Tour
Nutr and Hospitality Mgmt
A student-paid tour of selected industries/organizations, including domestic and international professional exhibitions, seminars, and conferences.
1 - 9 credits
Potentially offered with the following Instruction Type(s):
Independent Study

NAHM 5484: Family Seminar
Nutr and Hospitality Mgmt
Examination of issues that face families across the life cycle, as well as public policy issues that impact families.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5500: Seminar in Entrepreneurship
Nutr and Hospitality Mgmt
Implementation of a business plan. May require student-paid overnight travel to a regional center.
3 credits
Prerequisites
ACCY 2010 AND ACCY 2020 AND BUSN 2920 AND MKTG 3061 AND MKTG 3411 (All prequisites must be completed with a minimum grade of C).
Potentially offered with the following Instruction Type(s):
Seminar

NAHM 5610: Advanced Nutrition
Nutr and Hospitality Mgmt
Scientific principles of human nutrition at the cellular and systemic levels; application to needs at all stages of the life cycle.
3 credits
Prerequisites
NAHM 3110 and (CHEM 1060 or 1061) and ((BISC 1020 and BISC 1030) or (BISC 1600 and BISC 1610) or BISC 2060) and 24 Earned Credits.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5630: Demonstration Techniques
Nutr and Hospitality Mgmt
Principles and procedures in the organization and presentation of demonstrations in various phases of home economics.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture/Lab

NAHM 5640: Hum. Resource Dev. in Services
Nutr and Hospitality Mgmt
Examination of human resource theories and techniques as they apply to service industries. Emphasis is placed on organizational culture, recruitment, selection, and training and development of human resources.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5650: Nut. Along the Weight Continuu
Nutr and Hospitality Mgmt
Comprehensive exploration of weight-related topics concerning individuals across the spectrum of body weights. Students will understand issues concerning the development and health effects of weight-centric eating behaviors using an evidence-based approach. Obesity and eating disorders, diverse body types, cultural contexts, and socioeconomic factors will be examined.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5660: Nutrition in Aging
Nutr and Hospitality Mgmt
Nutritional needs of the aged, including concepts of menu selection and preparation. Psychological, physiological, and socioeconomic factors affecting dietary problems and practices among the elderly. Prerequisite requirements for this course may also be satisfied by equivalent course work as approved by the department.
3 credits
Prerequisites
NAHM 3110.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5680: Maternal, Child, & Adol. Nut.
Nutr and Hospitality Mgmt
Principles of human nutrition applied to pregnancy and the infant/child and adolescent stages of the life cycle. Characteristics of normal growth and development are presented as well as special needs and problems. Prerequisite requirement for this course may also be satisfied by equivalent course work as approved by the department.
3 credits
Prerequisites
NAHM 3110 or NAHM 5110.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5710: Marriage and Family Therapy
Nutr and Hospitality Mgmt
Study of historical and contemporary contexts of family therapy and prominent family therapy models.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5720: Nutrition Policy
Nutr and Hospitality Mgmt
An examination of public policy issues related to nutrition. Topics include food and nutrition assistance programs in the United States, global food and nutrition policy, community-based nutrition services, and policy development and evaluation.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5730: Early Childhood Education
Nutr and Hospitality Mgmt
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5750: Res. I - Principles of Res.
Nutr and Hospitality Mgmt
Introduction to social and human science research in food, nutrition, and hospitality with primary focus on the development of research ideas, definition and measurement of variables, identification of research subjects, and development of sound research strategy and design.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5760: Statistics I in NHM
Nutr and Hospitality Mgmt
A study of statistical foundations and techniques used for applied research in food, nutrition, and hospitality management.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5770: Sem-Art / Music-Early Child
Nutr and Hospitality Mgmt
3 credits
Potentially offered with the following Instruction Type(s):
Seminar

NAHM 5810: Cmnty. Nut.: Theory and App
Nutr and Hospitality Mgmt
This course provides an overview of nutrition services and problems within communities. Students will strengthen skills in developing and implementing action programs in nutrition education.
3 credits
Prerequisites
NAHM 3110.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5820: Nut. Edu & Coun: Thry & Practi
Nutr and Hospitality Mgmt
This course will require students to practice basic nutrition assessment, education, and counseling techniques with a series of semi- standardized or standardized patients. They will practice documentation of the assessment and intervention following SOAP or ADIME formats.
3 credits
Prerequisites
NAHM 4110 AND NAHM 4120.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5830: Foodservice Mgmt.: Thry & App
Nutr and Hospitality Mgmt
This course will require students to design and fully implement (including ordering, production, and marketing) a menu in a nonretail foodservice location.
3 credits
Prerequisites
NAHM 3090.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5840: Med. Nut. Thrpy.: Thry and Ap
Nutr and Hospitality Mgmt
This course will require students to apply the Nutrition Care Process and use standardized dietetics terminology for a range of disease states through clinical case studies.
3 credits
Prerequisites
NAHM 4110 AND NAHM 4120.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5850: Human Sexuality
Nutr and Hospitality Mgmt
The physiological, psychological, sociological, and ethical aspects of sexuality are addressed. Topics include, but are not limited to, the human sexual system, sexual response, gender identity and sexuality, sexual behavior and fulfillment, sexual expression, sexual value systems, sexual diseases, and sexual ethics.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 5930: Individual Study
Nutr and Hospitality Mgmt
Development of special projects under supervision.
1 - 6 credits
Potentially offered with the following Instruction Type(s):
Independent Study

NAHM 5950: Adv. Nut./Hosp. Study Tour
Nutr and Hospitality Mgmt
A student-paid tour of selected industries/organizations, including domestic and international professional exhibitions, seminars, and conferences.
1 - 9 credits
Potentially offered with the following Instruction Type(s):
Independent Study

NAHM 5984: Family Seminar
Nutr and Hospitality Mgmt
Examination of issues that face families across the life cycle, as well as public policy issues that impact families.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 6060: Eth. and Hum. Subjects Res.
Nutr and Hospitality Mgmt
This course has been designed to study the ethical underpinnings for the proper conduct of research involving human participants. Course topics will include a brief historical review of ethics in science; a short history of how we arrived at our current system of ethical oversight in human subjects' research; an examination of the codes, laws, and regulations that address human subjects' research. Throughout the course, we will seek to understand ethical dimensions in scientific inquiry. We will discuss the application and integration of ethical principles in human subjects' research – including ethics related to experimental design, participant recruitment and the consent process, management and access of scientific data, authorship and publication, the scientists' interaction with industry, dealing with conflicts of interest, and emerging societal issues that result from new technology and scientific advances. The purpose of this course is consistent with the University of Mississippi Creed: "The University of Mississippi is a community of learning dedicated to nurturing excellence in intellectual inquiry and personal character in an open and diverse environment. As a voluntary member of this community, I believe in respect for the dignity of each person. I believe in fairness and civility. I believe in personal and professional integrity. I believe in academic honesty. I believe in academic freedom. I believe in good stewardship of our resources. I pledge to uphold these values and encourage others to follow my example." These noble tenets require thorough understanding and wisdom in application as you engage in research with human participants.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 6120: Nut. & Exrcs in Hlth & Dis. Mg
Nutr and Hospitality Mgmt
Advanced study of the modifications of the normal diet and physical activity patterns to meet needs in the treatment of disease.
3 credits
Prerequisites
NAHM 5110 or NAHM 5610.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 6130: Thry. App. for Nutrtnl. Ed
Nutr and Hospitality Mgmt
Development and delivery of nutrition education programs, products, and services to individuals, groups, and populations.
3 credits
Prerequisites
NAHM 5110 or NAHM 5610.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 6140: Fndtns in Child Nut. Managemen
Nutr and Hospitality Mgmt
Foundational information on child nutrition programs, the role and responsibilities of programmatic/departmental leaders, the relationship between local policies, state/federal regulations, and a variety of management topics.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 6150: Advanced Finan. Mgt. in Hosp.
Nutr and Hospitality Mgmt
This course provides students both conceptual understanding of financial management and practical use of financial statements by using structured analysis techniques in the hospitality industry. The structure and sequence of topics was carefully planned to serve as a basis to develop knowledge and understanding of financial management methods for analyzing the benefits of various sources of finance and capital investment opportunities, and of the application of management accounting techniques for business planning and control.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 6170: Advanced Foodservice Mgmt.
Nutr and Hospitality Mgmt
Strategic application of principles of management and systems in foodservice operations to individuals and organizations.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 6190: Sports Nutrition
Nutr and Hospitality Mgmt
This course explores the relationship between nutrition, exercise, and sports activities for athletics of recreational to elite levels. Topics will cover the biological, psychological, and sociological aspects of nutrition as it relates to fitness performance across the life span. Current topics in sports nutrition will also be discussed.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 6200: Global Ldrshp. in Serv. Orgs.
Nutr and Hospitality Mgmt
Exposure to theories and their applications in the area of leadership and management of people, resources, information, and internal and external customers as they relate to service organizations, including dietetics, food service, and hospitality management professions.
3 credits
Prerequisites
NAHM 5140 or NAHM 5640.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 6210: Advanced Human Development
Nutr and Hospitality Mgmt
An in-depth exploration of the social processes, changes, experiences, and expectations that impact human relationships throughout the life span. Special emphasis placed on the relationship between human relationships and physical well-being across the life span.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 6230: Nutritional Epidemiology
Nutr and Hospitality Mgmt
An advanced review of concepts and applications of nutritional epidemiology used in public health, community health, and clinical research.
3 credits
Prerequisites
(NAHM 5110 or NAHM 5610) and (PBHL 6250 or NAHM 5250 or NAHM 5750).
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 6240: Advanced Mktg. Hosp. Industry
Nutr and Hospitality Mgmt
A conceptual and theoretical understanding of marketing and its application using structured analysis techniques in the hospitality industry. The structure and sequence of topics explore and develop marketing environments, perform competitive analysis, determine market segments and positions, best use of marketing mix, utilize marketing research techniques and information systems, and apply marketing strategies and plans.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 6270: Topics in Hosp. and Ldrshp.
Nutr and Hospitality Mgmt
An analysis of current trends, topics, and future projections influencing the field of hospitality management and leadership.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 6280: Org.al Behavior in Hosp.
Nutr and Hospitality Mgmt
This course provides students a framework for understanding and evaluating hospitality companies' organizational behavior. The primary focus of the course is on human behavior in the workplace, employee attitudes and satisfaction, human resource laws, organizational structure and culture, employee ethics, and strategies utilized to motivate employees.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 6470: Seminar Home Management
Nutr and Hospitality Mgmt
3 credits
Potentially offered with the following Instruction Type(s):
Seminar

NAHM 6620: Advanced Hotel Operations
Nutr and Hospitality Mgmt
The analysis of the lodging industry from a strategic management standpoint and the application of theories and concepts to research.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture
Course Fees:
$25.00

NAHM 6710: Adv. Service Quality Mgmt..
Nutr and Hospitality Mgmt
Examines service marketing and management concepts relevant to the hospitality industry and explores how these concepts can be applied to service delivery systems in the hospitality industry.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 6760: Adv. Hospitality Info. Tech.
Nutr and Hospitality Mgmt
Information and communication technologies (ICT) have emerged as key platforms to facilitate operations, commerce, and communication on a global basis. In the hospitality and tourism industry, the importance of information technology systems has increased tremendously in the past few years – and this trend will certainly continue. The integration of technology systems into the operation, marketing, and management efforts of hospitality and tourism organizations is an important key to success. This integration requires that technology and the overall organizational mission/goals are coordinated to achieve the desired effectiveness. This course is a survey of technology applications, issues, innovations, and trends in the hospitality industry. Emphasis is placed on the role of technology in operations and management of technology as a strategy. The content of this seminar-style course will be facilitated through readings, discussions, field trips, and research projects.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 6910: Spec. Top. in Nut. & Hospital
Nutr and Hospitality Mgmt
Course designed to cover special topics in nutrition and hospitality management research not covered in regular courses.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 6930: Directed Independent Research
Nutr and Hospitality Mgmt
Practical experience in the organization and conduct of a research project and reporting of the results. May be repeated for credit.
1 - 6 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 6980: Intro. to Dietetics Practice
Nutr and Hospitality Mgmt
This course will prepare students for supervised practice in professional dietetics settings through a combination of seminars, experiential learning, and self-assessment. Z grade.
1 credit
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 6990: Supervised Practice
Nutr and Hospitality Mgmt
Rotations in a variety of clinical, community, and food-service settings that provide Coordinated Program in Dietetics students with opportunities to apply principles and knowledge addressed during their undergraduate and graduate curriculum and to participate directly in hands-on application of clinical, food-service, and community nutrition. Students will have opportunities to develop and improve a variety of skills, with emphasis in critical thinking, evaluation, and assessment. May be repeated for up to 15 hours. Z grade.
1 - 9 credits
Potentially offered with the following Instruction Type(s):
Internship
Course Fees:
$150.00

NAHM 6997A: Thesis
Nutr and Hospitality Mgmt
Completion of a nutrition-focused thesis. Z grade
1 - 6 credits
Prerequisites
PBHL 6250 or SOCY 5010 or SOCY 5510 or SPRA 6250.
Potentially offered with the following Instruction Type(s):
Thesis

NAHM 7010: Graduate Seminar
Nutr and Hospitality Mgmt
This 1 credit course is designed as a forum for doctoral students to critically discuss papers from current peer-reviewed journals; identify gaps that need to be filled with future research; and consider appropriate experiment designs and implications of new research. Seminar is designed to develop a student's capacity for careful review of published research, critical-thinking skills and ability to integrate knowledge across the different areas of a subject area.
1 credit
Potentially offered with the following Instruction Type(s):
Seminar

NAHM 7020: Elements of Academic Dev.
Nutr and Hospitality Mgmt
Key elements that contribute to a successful academic career as a teacher-scholar will be explored, including teaching skills, teaching portfolio development, professional writing, and mentoring.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 7110: Macronutrients
Nutr and Hospitality Mgmt
Biochemistry of macronutrients and explanation of their roles at the cellular and systemic levels.
3 credits
Prerequisites
NAHM 5110 or NAHM 5610.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 7120: Community Food Systems
Nutr and Hospitality Mgmt
A comprehensive examination of community food systems from farm to fork. Food production, processing, distribution, and consumption will be examined from environmental, economic, social, and nutritional health perspectives. Identification of food system challenges and opportunities within a community, as well as development of policies to address them, will be explored.
3 credits
Prerequisites
(NAHM 5250 or NAHM 5750) and (NAHM 5260 or NAHM 5760) and (NAHM 5110 or NAHM 5610)
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 7140: Advanced Child Nutrition Mgmt.
Nutr and Hospitality Mgmt
Advanced assessment and analysis of child nutrition programs in the analysis of comparable and contrasting programmatic issues and ramifications of federal, state, and local regulations and policy implementations.
3 credits
Prerequisites
NAHM 6140.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 7190: Adv. Assmt. & App. in Sport Nu
Nutr and Hospitality Mgmt
A comprehensive examination of nutritional assessment in sport.
3 credits
Prerequisites
EXSC 6140 AND NAHM 6120 AND NAHM 6190.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 7210: Micronutrients
Nutr and Hospitality Mgmt
Biochemistry of micronutrients and explanation of their roles at the cellular and systemic levels.
3 credits
Prerequisites
NAHM 5110 or NAHM 5610.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 7250: Res. II - Adv. Res. Methods
Nutr and Hospitality Mgmt
Advanced research methods used in food, nutrition, and hospitality management studies, including research design and measurement.
3 credits
Prerequisites
(NAHM 5250 or NAHM 5750) and (NAHM 5260 or NAHM 5760)
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 7260: App. Regression Anlys. in NHM
Nutr and Hospitality Mgmt
Conceptual foundations of applied regression methods with a focus on practical applications in food, nutrition, and hospitality research.
3 credits
Prerequisites
(NAHM 5250 or NAHM 5750) and (NAHM 5260 or NAHM 5760)
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 7280: Advanced Survey Data Analysis
Nutr and Hospitality Mgmt
Regression-based causal inference techniques for observational data in nutrition and health research. Prerequisite of 6 hours of graduate-level statistics required.
3 credits
Prerequisites
NAHM 7260.
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 7400: Cons. Bhvr. in the Hosp. Ind
Nutr and Hospitality Mgmt
The analysis of consumer behavior as it relates to the hospitality industry from theories and research to application.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 7410: Strat. Mgmt in Hosp. & Serv. I
Nutr and Hospitality Mgmt
Utilization of integrative skills to evaluate theories and concepts regarding decision making, strategic planning, and strategic management with application and synthesis to hospitality and food service organizations.
3 credits
Prerequisites
(NAHM 5250 or NAHM 5750) and (NAHM 5260 or NAHM 5760)
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 7910: Spec. Top. in Nut. & Hospital
Nutr and Hospitality Mgmt
Course designed to cover special topics in nutrition and hospitality management research not covered in regular courses.
3 credits
Potentially offered with the following Instruction Type(s):
Lecture

NAHM 7998A: Dissertation
Nutr and Hospitality Mgmt
A doctoral-level course, which focuses on the completion of the dissertation. Z grade.
1 - 9 credits
Potentially offered with the following Instruction Type(s):
Dissertation