

awareness and management, crisis intervention, constructive feedback, and delivery of potentially disturbing information; in academic, health care, and community-based settings. *Fall*

NRS655 (3)

Prepares the student to critically evaluate research studies and to design strategies for integrating or utilizing research to guide and develop an evidence based practice specific to their anticipated advanced practice role. Prerequisites: NRS510, 517, 580, 638, 658, 660. *Spring*

NRS658 (2)

Provides advanced practice nurses with teaching strategies that are both theoretical and evidence based followed with strategies and skills necessary for successful instruction and teaching of clients, community, nursing students, and other health care professionals. Prerequisites: NRS510, 517, 638. *Fall*

NRS660 (2)

Provides students with knowledge related to analysis, development or design, and re-design or improvement, and evaluation of client, student, or professional nursing curricula. Instruction on principles and procedures for curricular development will be addressed. Prerequisites: NRS510, 517, 638. *Fall*

NRS665 (3)

Students are provided information on methods for assessing overall educational outcomes, such as the individual patient education, classroom instruction, and in providing continuing education units for professional nurses. Prerequisites: NRS510, 517, 580, 638, 658, 660. *Spring*

NRS668 (2)

Explores the various teaching and faculty roles that impinge upon

accomplishments, including 200 hours of professional dietetic experience. A verification form for completion of the DPD program will not be issued until the professional development portfolio has been satisfactorily completed by the student.

After completion of the BS course work for the DPD, an eight month Dietetic Internship must be completed by a dietetic student for registration eligibility. This supervised practice provides experiences in three main areas of dietetics—community nutrition, clinical nutrition, and food-service management. The Dietetic Internship is available at several hospitals affiliated with Andrews University. Successful completion of this intensive eight-month supervised practice permits a student to write the national registration exam in dietetics. Students who successfully complete the internship will be issued a verification statement.

Upon passing the registry exam, graduates receive formal recognition as Registered Dietitians (RD). This status is maintained

may apply to do a Dietetic Internship as part of their MS in Nutrition and Wellness. Students accepted into this non-thesis program must register for 4 credits of FDNT594 in the fall semester and 4 credits in the spring semester, in the place of FDNT698.

The Dietetic Internship is available only to students seeking registration eligibility, not to students with an RD. Successful completion of this intensive 8-month supervised practice qualifies students to write the national registration exam in dietetics.

- Electives are to be selected in consultation with the graduate advisor from graduate course offerings in nutrition, health, education, communication, behavioral science, business, and marketing.

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See inside front cover for symbol code.

FDNT118 (1)
A discussion of the dietetics profession and the role of the dietitian within the health-care team. Ethical concerns in the practice of dietetics. *Spring*

FDNT124 \$ (3)
Chemical and physical properties of foods that affect food handling, preparation, and preservation. Lab procedures apply the principles studied to the preparation of foods. Weekly: 2 lectures and a 3-hour lab. *Fall*

FDNT230 \$ (3)
A study of the basic principles of nutrition science, the biochemical functions of various nutrients, the changes in physiological needs with age, and the relationship between nutrition and health. Students needing life science general education credit must also register for the lab, FDNT240. Three lectures per week. *Fall, Spring*

FDNT230 V (3)
AU/GU course—see content above.

FDNT240 \$ (1)
Discovering principles of nutrition science in the laboratory. A weekly 3-hour lab. Required for those students needing life science general education credit. *Fall, Spring*

FDNT310 (3)
Study of the nutritional needs of the healthy person throughout the life cycle. The influence of socioeconomic, cultural, and psychological factors on food and nutritional behavior. Prerequisites: FDNT230. *Fall*

FDNT351 (4)
Introduction to the systems approach and application of the functions of management to foodservice systems. Principles of menu development, food production, service, delivery, procurement, sanitation, safety, and equipment selection in food service organizations. Weekly: 3 hours lecture and up to 4 hours practicum. Prerequisites: FDNT124; BIOL260; MATH145 or equivalent. *Fall—Offered alternate years*

FDNT352 (3)
Application of management functions and principles to foodservice organizations. Specific attention to marketing processes, CQI, and integration of foodservice subsystems. Includes the management of human, material, spatial, and financial resources in environmentally responsible ways. Weekly: 2 hours lecture and up to 4 hours practicum. Prerequisites: FDNT351; BSAD355. *Spring—Offered alternate years*

FDNT415 (1-4)
A supervised lab experience introducing the student to the role of a professional in the workplace. Repeatable to 8 credits. *Fall, Spring*

FDNT421 S \$ (2)
Principles for presenting nutrition information to individuals and groups. Community assessment and planning a community nutrition program. Weekly: 1 hour lecture and a 3 hour practicum. Prerequisite: FDNT310. *Fall—Offered alternate years*

FDNT422 \$ (2)
Analysis of local and national nutrition programs and services. Impact of nutrition policies on community health. Implementing and evaluating a community nutrition program. Weekly: 1 hour lecture and a 3 hour practicum. Prerequisite: FDNT421. *Spring—Offered alternate years*

FDNT431 (4)
Introduction to medical nutrition therapy. Medical terminology for healthcare professionals. Assessment of nutritional status by various methods. Development of nutritional care plans. Theory and techniques of counseling in various settings. Weekly: 3 hours lecture and 4 hours practicum. Prerequisites: FDNT310, 485. *Fall*

FDNT432 (4)
Implement medical nutrition therapy through the assessment of nutritional status and development of care plans for a variety of clinical conditions, such as chronic diseases, oncology, nutrition support, and renal disease. Weekly: 3 hours lecture and 4 hours practicum. Prerequisite: FDNT431. *Spring*

FDNT440 (1-3)
Selected topics in nutrition. Repeatable with different topics.

FDNT448 (3)
The dietary factors associated with the major chronic diseases of Western society. The use of plant-based diets in health promotion and disease prevention. Discussion of herbal therapies. Prerequisite: FDNT230. *Fall*

FDNT460 (1-2)
Review of contemporary issues and/or current literature in nutrition. Repeatable to 3 credits. *Spring*

FDNT469	(2–3)	FDNT570	(3)
A study of world food production, supply, storage, and marketing. Causes and symptoms of nutritional deficiencies in the developing world. Diseases of the affluent. Effects of nutritional deprivation on health and productivity. Effects of social and cultural factors in nutrition. <i>Fall</i>		Preventive health care and conditions necessary for mother and child well-being in developing countries. Community-based interventions for child survival. Management of maternal and child health programs.	
FDNT476	(2)	FDNT585	(1–4)
Physiological changes in aging. Food-selection patterns, nutritional needs, nutritional disorders, and chronic diseases. Prerequisite: FDNT230. <i>Fall</i>		Selected topics in the areas of nutrition and wellness. Repeatable to 6 credits.	
FDNT485	(3)	FDNT586	(1–4)
Study of the nutrients and their functions within the living cell and the complex organism. Discussion of the major metabolic pathways. Prerequisites: BCHM120, FDNT230. <i>Spring</i>		Opportunities for unique supervised practical experiences in various organizations to introduce the student to the role of a professional. A maximum of 4 credits per semester can be taken. Repeatable to 8 credits.	
FDNT490	(1)	FDNT594	\$ (0, 4)
A comprehensive review of the major elements of the undergraduate dietetics program (DPD). The senior comprehensive exam will be given at the end of the semester.		The internship is equivalent to a full-time load. It involves 35-40 hours per week of supervised practice. Open only to students seeking registration eligibility with the Commission on Dietetic Registration of the American Dietetic Association. <i>Fall, Spring</i>	
FDNT495	(1–3)	FDNT600	(1)
Repeatable to 4 credits in independent study and 4 credits in readings on nutrition and dietetics. Consent of instructor required.		Criteria for the organization, analysis, and reporting of research in Nutrition. Preparation of a proposal for a master's thesis or project. Prerequisite: FDNT498 or equivalent. <i>Spring</i>	
FDNT498	(2)	FDNT648	(1–4)
A study of research methodology, survey methods, and applied statistics as they relate to dietetics. <i>Fall</i>		FDNT650 \$ (0)	
FDNT540	(2)	FDNT655	\$ (0)
Role of nutrition in human growth and development, with emphasis on prenatal period, infancy, childhood, and adolescence.		FDNT660 \$ (0)	
FDNT545	(2–4)	FDNT665	\$ (0)
Development of nutrition and wellness programs for community groups emphasizing health promotion. Includes participation in community assessment, program planning, implementation, and evaluation of a program. Prerequisite: FDNT448.			
FDNT555	(3)		
Functions and nutritional metabolism of simple and complex carbohydrates, lipids, amino acids, and proteins. Public health applications. Prerequisite: A course in biochemistry. <i>Fall</i>			
FDNT556	(3)		
Functions and nutritional metabolism and interactions of fat-soluble and water-soluble vitamins, minerals, and trace minerals. Public health applications. Prerequisite: A course in biochemistry. <i>Spring</i>			
FDNT565	(3)		
Discussion of current issues in nutrition, food safety, public health, and wellness. Prerequisite: FDNT230. <i>Spring</i>			

Health

HLED120 \$ (1)

A balanced up-to-date coverage of all critical areas of wellness including physical fitness, nutrition, weight management, stress, cardiovascular disease, cancer, addictions, and injury prevention. Practical tools will be given to help adopt healthier lifestyles.

PETH465 (4)

Study of the body's physiological response to exercise. Prerequisites: BIOL111, 112 or equivalent. Three lectures per week plus a 3-hour lab. *Spring*

PETH495 (1-4)

Independent Study: Directed study in an area of interest resulting in a formal term paper.

Independent Readings: Weekly meetings with the instructor for individual assignments and reports.

Independent Research: Design and execution of an experiment or causal-comparative research.

Independent Project: Practical or creative experience or project in consultation with instructor. Permission required from the instructor and department chair. Thirty hours of involvement required for each credit. Contract of proposed activity required. Repeatable to 4 credits in each area. *Fall, Spring*

Physical Activity

PEAC106 \$ (1)

Instruction in the fundamental skills of shooting, passing, ball-handling, man-to-man defensive play, basic rules, offensive strategy, basic rules, and team play.

PEAC107 \$ (1)

Instruction in the basic skills of serving, setting, passing, and spiking, and the basic instruction on rules, and 2, 3, 4, and 6 person team play.

PEAC109 \$ (1)

Instruction in the fundamental skills of throwing, catching, base running, batting, and fielding of ground and fly balls. Position play, game situation drills, scrimmages, and rules are covered. Student must supply own glove. *Spring*

PEAC114 \$ (1)

Learning the fundamental skills of ball control, passing, blocking, and shooting goals. Indoor or outdoor games depending upon the season and weather.

PEAC116 \$ (1)

Study of the factors involved in increasing, decreasing, or retaining body weight. Also the practice of exercises designed to control body weight.

PEAC118 \$ (1)

Analysis and practice of basic strokes, singles and doubles play, strategy, and rule interpretations.

PEAC119 \$ (1)

Instruction in the fundamental skills of ground strokes, serving, and team play. Basic strategy and rules. *Spring*

PEAC120 \$ (1)

An entry level course in scuba diving. Includes instruction in the buddy system, dive planning, donning and removing equipment in the water, alternate air sources, buddy breathing, entries, communication, and navigation. Swimming pretest required. YMCA certification. Additional fees apply. *Spring*

PEAC125 \$ (1)

Emphasis on precise canoe handling through paddle control

PEAC207	\$ (1)	PEAC255	\$ (1)
Instruction in advanced team play, offensive and defensive strategies. Game scrimmages will help to perfect fundamental skills.		Learning, performance, and exploration of tumbling and balancing. With emphasis on conceptual creativity, choreography, and program management. Instruction on spotting techniques, teaching theories, progression and safety will be given.	
PEAC209	\$ (1)	PEAC266	(1)
Instruction in team play, cutoffs, relays, and offensive and defensive strategies. Game scrimmages use the pitching machine. Students supply own glove.		Practical field experience in officiating. Rules, officiating mechanics, and signals, learned and practiced. MHSAA certification available. Certified officials have opportunities to earn up to \$50.00 a game for officiating elementary school, middle school, and high school athletic contests. Prerequisite: Previous knowledge of the game and/or experience playing the game.	
PEAC210	\$ (1)	PEAC275	\$ (1)
A study of basic-fitness concepts and principles in conjunction with a personalized exercise program for disease prevention and health maintenance. Short readings are required weekly.		One to two week trips beyond the normally offered activity courses: Biking, Backpacking, Skiing. Repeatable in different areas. Instructor's permission required. Consult the current class schedule for activities offered each year. Normally involves out-of-state destinations when school is not in regular session.	
PEAC214	\$ (1)	PEAC300	(1)
Instruction in body development and coordination activities for men; weight lifting and individual calisthenics program; and body development and shaping for women.		Instruction in accident prevention, aquatic facility supervision, and water-rescue techniques. Successful completion results in American Red Cross Lifeguard Training certification. Current first aid and CPR certification included. Prerequisite: Ability to swim 500 yards in 10 minutes or less. <i>Fall</i>	
PEAC215	\$ (1)	PEAC330	\$ (1)
Learning and performance of the fundamental skills of tumbling and balancing.		Instruction in camping and survival techniques, open fire cooking, orienteering, backpacking, wilderness first aid, edible wild plants, and tracking. Students supply their own equipment. One weekend trip required.	
PEAC228	\$ (1)	PEAC350	(1)
Analysis of golf swing and techniques of improving the short game. Emphasis on refining the golf swing. Students supply their own equipment. Additional lab fees required. <i>Spring</i>		Instruction in techniques for teaching American Red Cross swimming courses. Current CPR certification required. Swimming pretest required. <i>Spring</i>	
PEAC229	\$ (1)	PEAC389	(1)
Perfection of fundamental skills and strategy.		Students who have a current American Red Cross Water Safety Instructor's Certification or equivalent can take advantage of this opportunity. Participants will teach and organize a class of students for the Learn-To-Swim program. Teachers will be expected to provide lesson plans and teach all the required lessons. <i>Fall, Spring, S/U.</i>	
PEAC240	\$ (1)		
The student will be a part of a demonstration acrobatic team that will perform for various audiences both spiritual and secular in nature. Students will learn to perform various acrobatics, increase their physical fitness level and learn teamwork. Students will develop tolerance both for others and for themselves as they become a part of the team and will have an opportunity to share what God has done and what He is ready to do again in their lives. Class meets four nights a week for 2 hours throughout the Fall and Spring semesters of the school year. Registration for this class is contingent upon being selected for the team following tryouts. Students only register in the Spring semester.			
PEAC244	\$ (1)		
Analysis of and drills in fundamental skills, position play, and team strategies. Emphasis given to team play.			
PEAC245	\$ (1)		
A six-day experience (Sunday–Friday) beyond the normally offered activity courses: Canoeing, Off-road Biking, Road Biking. Repeatable in different areas. Instructor's permission required. Consult the current class schedule for activities offered each year. <i>Summer Intensive.</i>			