

## Program Goals

### Course Descriptions

#### [FCSFN 680 Supervised Practice in Food Systems Management](#)

Application of management principles involved in the acquisition, production, quality control, distribution, and service of quality food in an acute care environment; development a philosophy of excellence in administrative leadership through supervision of foodservice personnel (360 clock hours). Open only to DI students. Prerequisite: permission of the Chairperson.

#### [FCSFN 681 Supervised Practice in Nutrition Therapy](#)

Application of the health care team approach of dietary management to human pathophysiology through assessing, planning, documenting, and counseling individuals and educating groups in an acute care environment (520 clock hours). Open only to DI students. Prerequisite: permission of the Chairperson.

#### [FCSFN 682 Supervised Practice in Community Business/Entrepreneur](#)

Application of concepts and methodologies of nutrition and health practices as related to the family and people in the community; provision of education programs for specific populations and the public through community agencies and related business and private organizations (320 clock hours). Open only to DI students. Prerequisite: permission of the Chairperson.