CNH-CULINARY/NUTRITION/HOSPIT (CNH)

CNH 1XX. Cul/Nutrition/Hosp Elective. (1-3 Credits)

CNH 230. Culinary Math. (3 Credits)
Introduction to principles of culinary computations. Foundational knowledge of principles and techniques for calculating the cost of producing and serving food items; and pricing, to be profitable.

CNH 337. Nutrition Assessment. (3 Credits)
This course introduces the student to nutrition assessment, the first step in the nutrition care process. The 5 domains of nutrition assessment: 1) Food/Nutrition Related History, 2) Anthropometric Measurements, 3) Biochemical Data, Medical Tests, and Procedures, 4) Nutrition-Focused Physical Findings, and 5) Client History are discussed in this course. Case studies and labs are incorporated into the course. Prerequisite: CNH 342 and HPE 235. Medical Terminology. (Fall, odd number years)

CNH 342. Nutrition. (3 Credits)
Food requirements for different individuals, nutritive values of food, diet planning, and the relation of food to positive health.

CNH 342H. Nutrition-Honors. (3 Credits)
An in-depth study of food requirements for different individuals, nutritive values of food, diet planning, and the relation of food to positive health. Prerequisite: admittance into the UNA Honors College. (Fall, Spring)

CNH 369. Special Course. (1-6 Credits)
Course number reserved for special courses offered from time to time in response to special circumstances. The courses are discipline specific with variable credit and when offered, they are identified by department content and credit.

CNH 389. On-Campus Internship. (3 Credits)

CNH 479. Continued Enrollment. (1-3 Credits)