

UNIVERSITY
OF MINNESOTA
BULLETIN

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JUNE 28, 1978

COLLEGE OF HOME ECONOMICS



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College of
Home Economics

UNIVERSITY OF MINNESOTA

How to Use This Bulletin

This bulletin is the basic source of information about the College of Home Economics. Keep it at hand for repeated reference.

Section I gives general information about the college.

Section II contains program descriptions and curricular requirements.

Section III describes courses open to undergraduates and to adult special students. For graduate courses, only titles are given— descriptions are found in the *Graduate School Bulletin*.

Section IV lists the faculty of the college.

You will also need to consult the *General Information Bulletin*. This and other bulletins referred to in the text are available at the information booth in Williamson Hall or in 130 Coffey Hall. They also may be obtained by writing to the Office of Admissions and Records, 130 Coffey Hall, 1420 Eckles Avenue, University of Minnesota, St. Paul, Minnesota 55108.



The lobby of McNeal Hall, home of the College of Home Economics.

College of Home Economics

I. GENERAL INFORMATION

Rapid change has characterized the 1970s. Resources long taken for granted are becoming scarce, and the search for alternative supplies and methods of handling them is on. Roles of men and women have become blurred. New life-styles and family patterns are evolving, and individuals are attempting to adapt to these changes.

Throughout history, people have been eager to understand themselves and the world in which they live. But only less than a century ago did they begin to apply the methods of empirical science to their efforts to understand the complex relationships between individuals and social systems.

The role of the College of Home Economics is to help students understand the nature and process of social change, and the effect of social change on people and their near environment. Programs are based on a firm foundation of research and draw from the many disciplines that deal with human growth and behavior.

Current teaching programs are a far cry from the college's first 2-week lecture course on the principles of economy and cookery, offered in 1884. This first response to the demand that home economics address itself to the pressing needs of the people was well received; the course attracted more than 1,000 students.

The program grew rapidly, and, in 1897, the School of Agriculture admitted women into specialized courses in home economics. A college program in home economics was instituted in 1900, and its first graduate (in 1904) later became head of home economics at a leading midwestern institution.

Enrollment in home economics has continued to grow through the years. Today there are approximately 1,400 undergraduate students in the College of Home Economics. To accommodate the needs of growing numbers of students in increasingly more sophisticated programs, the physical space used by the college has undergone expansion and modernization through a recent building project. This involved renovating two existing buildings and connecting them with a substantial building addition. The resulting complex, McNeal Hall, provides outstanding facilities for the college's teaching and research programs. Research laboratories and offices for faculty in the areas of foods and nutrition are located in the Food Science and Nutrition Building, while work in quantity foods is housed in a section of the Dining Center. All locations provide access and facilities for the handicapped.

Although home economics has always recognized the importance of strengthening the family and maintaining a positive home environment, today its contacts reach out into industry and business, government agencies, and other units of society dealing with nutrition, housing, clothing, and the environmental aesthetics of the many settings of people's daily activity. Teaching, research, and extension programs in the college are geared toward meeting the demands of a changing, contemporary society.

Administrative Structure and Programs

The College of Home Economics is organized into four departments—Design, Family Social Science, Food Science and Nutrition, and Textiles and Clothing—and is also responsible for the administration of the Center for Youth Development and Research. The departmental units within the college provide the courses and the faculty to staff major programs.

Close ties are also maintained with the College of Education through its Division

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of Home Economics Education, as undergraduate students majoring in home economics education are jointly registered in the two colleges during their junior and senior years.

A dynamic field of study, home economics presents challenging career opportunities in a variety of areas—from those rooted in business and the physical and biological sciences to those in the arts and the social sciences. Based on the assumption that home economics is essentially problem-oriented and draws on various areas of expertise in analyzing problems or needs of a specific nature, the curricula in the College of Home Economics have been organized into programs, each focusing on a major interest area.

Undergraduate programs are administered by program committees composed primarily of faculty members from their parent departments or from other departments within the college. Programs are structured to deal with problem areas through an interdisciplinary approach. They provide great flexibility; you and your adviser may choose courses and other learning experiences appropriate to your individual needs and interests as well as to the changing demands of the career marketplace.

The range of programs offered by the college is designed to serve students interested in highly specialized or focused programs as well as those seeking a general background in home economics. The following undergraduate programs (including three options in home economics education) are currently offered:

- Consumer Food Science
- Costume Design
- Family Relationships
- Food Science and Technology
- General Design
- General Home Economics
- Home Economics Education:
 - Consumer-Homemaking
 - Family Life
 - Home Economics Occupational Education
- Hospitality and Food Service Management
- Housing
- Interior Design
- Nutrition and Dietetics
- Retail Merchandising
- Textiles and Clothing

The collateral field or area of emphasis, which is a part of the majority of programs offered by the college, makes your curriculum unique. It is a sequence of courses designed to act as a supporting field for your major, enhance your career opportunities, capitalize on your special interests or talents, and enable you to respond to newly emerging societal needs with expertise.

For students with a special interest in work with youth, a sequence of courses coordinated by the Center for Youth Development and Research has been designed to supplement the above programs as well as others within the University.

Audiotapes describing the college's programs and accounts of recent graduates in their new careers are available in 36 McNeal Hall.

Degrees Offered

Baccalaureate Degrees—Programs in home economics all lead to the bachelor of science degree.

Admission to the College of Home Economics

Postbaccalaureate Degrees—Professional degree opportunities are available to the graduate home economist who is interested in building professional competence and skills. Of special interest may be the master of education degree, offered by the College of Education and emphasizing home economics education, and the master of agriculture degree, offered by the College of Agriculture and emphasizing a variety of home economics-related areas. See the *College of Education Bulletin* or the *College of Agriculture Bulletin* for details.

Graduate Degrees—The master of arts, master of science, and doctor of philosophy degrees are offered in a variety of home economics areas through the Graduate School. For information about these programs, see the *Graduate School Bulletin*.

Equal Opportunity Statement

The University of Minnesota is committed to the policy that all persons shall have equal access to its programs, facilities, and employment without regard to race, creed, color, sex, national origin, or handicap. In adhering to this policy, the University abides by the requirements of Title IX of the Education Amendments of 1972, by Section 504 of the Rehabilitation Act of 1973, and by other applicable statutes and regulations relating to equality of opportunity.

Inquiries regarding compliance may be directed to Lillian H. Williams, Director, Office of Equal Opportunity and Affirmative Action, 419 Morrill Hall, 100 Church Street S.E., University of Minnesota, Minneapolis, Minnesota 55455, (612) 373-7969, or to the Director of the Office of Civil Rights, Department of Health, Education, and Welfare, 330 Independence Avenue S.W., Washington, D.C. 20201.

Admission to the College of Home Economics

Your application to a program in the College of Home Economics should be sent to the Office of Admissions and Records, 130 Coffey Hall, 1420 Eckles Avenue, University of Minnesota, St. Paul, Minnesota 55108. A \$10 nonrefundable credentials examination fee, payable to the University of Minnesota, must accompany your admission application. You may enroll in any quarter or summer term to begin your college work.

Applications must be received by July 15 for fall quarter admission, November 15 for winter quarter admission, February 15 for spring quarter admission, and May 15 for summer admission. Earlier application is advisable so that you can be informed of the special orientation-registration programs available for new students. You are encouraged to attend these programs.

Freshman Admission—If you graduated in the upper 50 percent of your high school class and completed 12 units in grades 10 through 12 you may be admitted. The high school courses must include three units in English and one unit each in elementary algebra (accepted if taken in grade 9), plane geometry, and higher algebra. Nine of these units should be in English, social studies and history, mathematics, natural science, and foreign languages. ACT or PSAT scores are also required.

Admission With Advanced Standing—To transfer to the University of Minnesota after completing course work at another college institution, you must apply for admission with advanced standing. Your previous college record—courses taken, credits earned, grade point average—is considered in making the admission decision. Advanced standing applicants must meet the same high school mathematics

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requirements as freshman applicants; a copy of your high school transcript forwarded to the Office of Admissions and Records will facilitate action on your application. Your course work will be evaluated in relation to the specific undergraduate program you intend to enter. See the *General Information Bulletin* for more information on advanced standing admission and transfer credit.

If you are planning to start your college career elsewhere with the intention of later transferring to the College of Home Economics, program descriptions and curricular requirements presented in section II of this bulletin should help you select appropriate courses so that the maximum number of credits are accepted when you transfer. For information about transfer of course work, write to the Student Services Office, College of Home Economics, 32 McNeal Hall, 1985 Buford Avenue, University of Minnesota, St. Paul, Minnesota 55108. You may also arrange to meet with an adviser from the program area you plan to enter.

Change of College Within the University—To enter the College of Home Economics after being admitted to another unit within the University, apply for change of college through the Office of Admissions and Records of the campus where you are currently enrolled. You should apply as far in advance of the quarter you wish to transfer as possible. By calling the director of student services in the College of Home Economics (373-0938), you can make a registration appointment with an adviser from the central advising staff. If you have not completed an algebra course at the University, you should have a copy of your high school transcript sent to the Office of Admissions and Records, 130 Coffey Hall, to verify that you have fulfilled the admission requirements in mathematics.

Readmission to the College—If you were previously enrolled in the College of Home Economics and wish to be readmitted, visit the college office, 32 McNeal Hall. Your request will be reviewed by the Office of Student Services. If you are readmitted, you will be expected to follow the alphabetical rotation schedule when registering for courses the next quarter.

Adult Special Admission—If you wish to register for particular courses to meet special needs rather than to pursue a degree, you may be admitted as an adult special student. Usually such students already hold a bachelor's degree. Apply through the Office of Admissions and Records, 130 Coffey Hall, 1420 Eckles Avenue, University of Minnesota, St. Paul, Minnesota 55108.

If you decide at a later date to seek a baccalaureate degree in home economics, you must file a special application with the Office of Admissions and Records, 130 Coffey Hall. To be admitted as a degree seeking student, you will be expected to meet College of Home Economics admission requirements.

If you are planning to enter the Graduate School, you should be aware that there is a limit on the number and type of adult special credits that may be transferred to a graduate program. Contact the Graduate School for information.

Admission to Graduate School—Refer to the *Graduate School Bulletin*.

Admission to Summer Session—Refer to the *Summer Session Bulletin*.

Senior Citizen Admission—If you are a Minnesota resident age 62 or older, you may be admitted to University of Minnesota classes when space is available after all tuition-paying students have been accommodated, provided you have completed specified prerequisites. If you take courses on an audit (no credit) basis, there is no charge unless materials or other special fees are involved. If you take courses for credit, a fee of \$2 per credit as well as any special fees are charged. Eligible persons should contact Charles Dahl, 130 Coffey Hall, 1420 Eckles Avenue, St. Paul, Minnesota 55108, telephone 373-0708, for information.

Expenses

For information about fees and expenses, see the current *General Information Bulletin*.

Financial Aids

The *General Information Bulletin* explains the overall financial aids picture at the University. For information about financial assistance, contact the Office of Student Financial Aid, 107 Armory, 15 Church Street S.E., University of Minnesota, Minneapolis, Minnesota 55455.

When applying for financial aid, state that you are a student in the College of Home Economics. Several scholarships administered through the Office of Student Financial Aid are available only to students in this college. Recipients of these scholarships are selected according to academic aptitude, vocational promise, personal attributes, leadership, and, in most but not all cases, financial need.

Registration

Your first obligation as a student is proper registration. Upon selecting specific courses for the coming quarter and paying fees, you are considered to have a contract with the University whereby the individual colleges offering the courses agree to make certain instruction and other facilities available to you and you agree to follow established regulations and procedures. Errors in registration, late registration, failure to observe procedures, or excessive changes in registration not only cause an imposition on others, but are costly and time-consuming.

Quarterly class offerings are listed in the *Class Schedule* which is published just before the registration period each quarter. You should check the *Class Schedule* for prerequisites, limitations on enrollment, special registration procedures, and meeting places and times for courses.

Registration periods begin in mid-August for fall quarter, mid-November for winter quarter, and mid-February for spring quarter. Continuing students register for summer terms in mid-May.

HOW TO REGISTER

Obtaining Registration Materials—If you are enrolling in the College of Home Economics for the first time (as a freshman, new advanced standing, or transfer within the University student), you will be mailed a *College Handbook* from the Office of Student Services with a letter informing you of a date and place for your first program planning and registration meeting.

As a continuing student, you will receive registration instructions at your summer mailing address for fall term and in your college mailbox at least 1 week prior to the first day of registration for winter, spring, and summer terms. Registration materials may be picked up in the college office, 32 McNeal Hall, approximately 2 days before the first day of registration.

Much of the inconvenience associated with registration can be avoided by following the procedure outlined below:

1. Check the alphabetical order of registration for the upcoming quarter. Plan a tentative course program, and sign up for an appointment with your adviser to have it approved.

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2. Report to the home economics window of the Office of Admissions and Records, 130 Coffey Hall, for your class entry cards for those classes whose size is controlled. If you register for courses offered in other colleges, your place in class will be confirmed in 130 Coffey Hall, and the entry card can be picked up in that office 1 week later.

When a course is closed, you may go to the class on the first day of the quarter to see if any vacant positions exist. Some departments keep waiting lists for closed classes. Other departments allow you to prereserve certain courses if you are majoring in that subject matter. Registration information distributed to students each quarter describes how to prereserve selected courses in business, design, and textiles and clothing.

3. Turn in your registration materials and obtain a fee statement. By presenting your completed registration materials to the fee statement window of the Office of Admissions and Records, 130 Coffey Hall, you will be issued a fee statement based on the courses for which you have registered. Class entry cards to admit you to classes on the first day are returned to you at this time. If you fail to appear on the first day of a class, you may lose your place in it even though you have a class entry card.
4. Pay your fees. Payment of fees, either in person or by mail, completes registration. The fee statement shows the deadline for payment without late penalty. Course work will not be officially accepted nor grades recorded until you have paid your fees. You also need your paid fee statement to obtain a number of University services including use of the libraries and health service.

Working With Your Adviser—Your faculty adviser approves your course selections, follows your academic progress, and offers assistance with other aspects of your college career. You will work with a central adviser until you have satisfactorily completed about 45 credits and have selected a major. Pre-home economics education students remain with a central adviser until joint registration with the College of Education has been approved. Transfer and advanced standing students work with a central adviser during initial registration or until all transfer credits have been evaluated and admission requirements met.

You are then assigned to an adviser in your program area by the head of the department most closely related to your particular program. Transfer or advanced standing students are assigned a faculty adviser in the major, usually during their first quarter in the college.

It is important that you take the initiative in keeping your adviser informed of your academic progress. Before meeting to have your registration approved you should develop a tentative program for the quarter using the curriculum requirements and course descriptions in this bulletin and the *Class Schedule*.

Curriculum Checklist—When you enroll in the college for the first time as a regular student, a curriculum checklist indicating all requirements for your major program will be placed in your academic file. Each quarter, as grades are reported, you and your adviser will update the checklist by including course work completed.

If you completed any college work before enrollment, that course work will be entered on the program checklist with an indication of how it transfers to your major. If you change majors, a new checklist must be substituted for the initial one.

Auditing Courses—You may find that sometime you wish to register for a course as an auditor rather than take the course for credit. To do so, you must enroll officially in the course and pay the same fee that is charged for regular registration in it. You must have the approval of your adviser, the instructor, and the Student Scholastic Standing Committee. As an auditor you do not complete course assignments or take

examinations nor do you receive a grade or credit for the course. To register for a course on audit, you insert the symbol V (visitor) in the credits column on the registration card.

Repeating a Course—You may repeat any course that you have not completed satisfactorily. If you receive a better grade when repeating a course in which you originally received a D grade, the higher grade will replace the D on your transcript. Withdrawals and N grades are not removed from your record.

Extra Credit Registration—There may be times when you would like to work independently and complete extra work in order to receive additional credits (from 1 to 3) in a course. Extra credit registration is designed to provide the opportunity for more intensive study of a topic in a regular course or an extension of study to a closely related topic. Extra credit can be earned by completing additional work concurrently as you study for the regular number of credits offered for a course or can be earned by completing additional work after you have taken the course for the regular number of credits. This special registration requires approval of the instructor. The usual regulations concerning fees, grades, and cancellations apply.

To register for extra credit, pick up a permission slip at the college office, 32 McNeal Hall, for the instructor to sign. Turn in the permission slip with your other registration materials. Registration for extra credit should be designated by an "X" after the course number (e.g., Dsgn 1532X).

Independent Study Registration—To encourage self-directed learning, certain courses in the college may be taken through independent study by following the syllabus of a course without attending classes. Independent study courses count in your credit load and carry the usual fees. You are expected to take the final examination if one is required, at the regular time (or at a time set by the instructor), and to meet deadlines for any other required work. This special registration requires approval of the department and, in most cases, the instructor. The usual regulations concerning grades, incompletes, and cancellations apply.

To register for independent study, pick up a permission slip at the college office, 32 McNeal Hall, and have it completed in the office of the department offering the course. In most cases you may also have to confer directly with the instructor for permission to register for independent study. Turn in the permission slip with your other registration materials. Independent study registration should be designated by a "Y" after the course number (e.g., FScN 1602Y).

CHANGES OF REGISTRATION—CANCEL/ADD

When you register for a course, you enter into an agreement that you will complete the work for which you are enrolled. Any change in registration must be officially recorded. The steps for either canceling or adding a course are listed below.

1. Obtain a cancel-add form from the college office, 32 McNeal Hall, or from the Office of Admissions and Records, 130 Coffey Hall.
2. Obtain necessary signatures (see below).
3. Submit the form to 130 Coffey Hall.
4. If the change alters your credit load so that it is below or above 12 credits, apply for an adjusted fee statement at 130 Coffey Hall.

During the regular registration period, cancel-adds will not be accepted until the alphabetical rotation schedule is completed.

During the first week of a quarter, you may add a course with the approval of your adviser—unless the course has been listed as closed, in which case you will also need the instructor's approval. After the first week of the quarter, you need the approval of both your adviser and the instructor to add a course.

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During the first 6 weeks of a quarter, you may cancel a course without grade (W) with your adviser's approval. (The course does not appear on your transcript if it is canceled in the first 2 weeks.) After the sixth week of the quarter, you need the approval of both your adviser and the instructor to cancel a course. If you cancel a course after the sixth week and are doing failing work at the time, you will receive a grade of N instead of a W. Cancellations after a quarter has begun are discouraged. They are often costly in terms of time and money, and, more importantly perhaps, often deny other students places in classes. Cancellations are not permitted during the last 2 weeks of the quarter except under unusual circumstances.

Canceling Out of College—If you find it necessary to withdraw from the University before the end of a quarter, you must go to the Office of Admissions and Records to cancel your registration. Cancellation within the first 6 weeks of a quarter entitles you to a refund prorated to the amount of time you attended class. Mere absence from class does not constitute withdrawal.

Credit

Credit Load—The average work load is 15 to 17 credits per quarter. If you are employed or have other outside commitments, you may need to take a lighter load. You must carry a minimum of 12 credits per quarter to be classified as a full-time student. To take more than 18 credits a quarter you must have a C (2.00) average. To carry more than 21 credits you must have a B (3.00) average in the work of the previous quarter and must secure permission from the Student Scholastic Standing Committee.

Credit From Extension Classes—You must officially transfer credits and grades for courses taken through the programs of Continuing Education and Extension at the University of Minnesota in order for them to appear on your transcript. Make your request for such transfer through the Office of Admissions and Records, 130 Coffey Hall.

Credit by Special Examination—You may earn credit for knowledge equivalent to that required to complete a variety of courses by satisfactorily completing special examinations. The University considers both credit and advanced placement based on test scores from the College Level Examination Program (CLEP). Apply to take the CLEP tests at 101 Eddy Hall, Minneapolis campus. The college faculty accepts grades above the 75th percentile in the CLEP English examination in lieu of the Rhet 1101 requirement for the undergraduate programs. Credits earned in the CLEP Humanities examination may be applied toward the Council on Liberal Education distribution requirements for category D, Artistic Expression.

Credit Through Cooperative Education—The Cooperative Education Program seeks to integrate work experience with academic experience to better prepare students for the work world. You can earn 2 to 15 credits through a prearranged work experience related to your professional program. The work experience may be completed concurrently while you attend classes part time or may be completed during a full-time placement for a summer or a quarter. Further information on this program is available at the Cooperative Education Office, 32 McNeal Hall, 376-2759.

Residence Credit Requirement for a Second Baccalaureate Degree—If you have earned a baccalaureate degree at another institution, you may earn a bachelor of science degree in the College of Home Economics by completing all degree requirements including a minimum of 45 credits while registered in this college. The residence credit requirement also applies to graduates of the College of Home Economics who return for a second baccalaureate degree in another major.

Grading System

The University has two grading systems available to students: the traditional letter grade (A-N) system or the satisfactory-no credit (S-N) system. When you register you must choose the grading system under which you want your class performance to be evaluated. The grading system must be declared at the time of registration and may not be changed after the second week of the quarter.

Under the A-N system satisfactory completion of a course is indicated by the grades A, B, C, or D. Students whose work is below the D level receive an N (no credit); F grades are not used. For computation of the grade point average (GPA), each credit of A is equivalent to 4 grade points; B, 3 grade points; C, 2 grade points; and D, 1 grade point. The GPA is computed by dividing the total number of grade points earned by the total number of A-N credits earned.

The S-N system is designed to allow students to explore a greater variety of course work while freed largely from the pressure of grades. Under this grading system instructors determine their own criteria for satisfactory work in a course. The S is not tied to any letter grade equivalent in the A-N system. Under the S-N system S stands for "satisfactory" and N for "no credit." S and N grades do not carry grade points and therefore are not included in the computation of the grade point average, but credits of S count toward the total credits required for graduation. The following restrictions apply to the use of the S-N system:

1. All courses open to undergraduate students may be taken on the S-N or the A-N basis except where specifically restricted by the department offering the course.
2. Baccalaureate candidates from the college may present a maximum of 25 percent of the residence credits offered for their degrees in courses in which they received grades of S.
3. The S-N system is available to students of the college irrespective of their academic standing.
4. Students may take only one course per quarter on the S-N grading system until they have completed 36 credits. This restriction does not include courses offered on the S-N system only.
5. S-N registration must be declared at the time of registration and may not be changed after the second week of the quarter. A course for which a student has previously registered on the A-N system may not be taken at a later date on the S-N system.
6. Required courses and courses recommended to fulfill curricular requirements must be taken under the A-N grading system. Prerequisites for required courses and courses in the major must also be taken under the A-N system, unless exceptions are made.

Your adviser or the college office will offer assistance if you have questions about the use of the S-N system.

Supplementary Symbols Used on the Transcript—The symbol I (incomplete) is assigned in a course when a student neither earns a final grade nor qualifies for a W (withdrawal) as defined below. You may earn a permanent grade to replace an I with the permission of the instructor (or of the department, if the instructor is unavailable). An I should be made up early in the next regular quarter of attendance, but the instructor may extend the time if he or she believes the delay is justified. An I that is not made up by the end of the quarter following its receipt becomes an N on the academic record. When an I is made up, it is removed from the academic record and replaced by the appropriate grade earned. You do not need to be registered in order to make up an I.

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The symbol W indicates official cancellation from a course without grade. This symbol is assigned in all cases of official cancellation during the first 6 weeks of classes regardless of academic standing at the time. After 6 weeks, W is posted only if you are doing passing work at the time of official cancellation. Permission to cancel a course after the sixth week must be granted by your adviser and the instructor.

The symbol X is reported in a continuation course for which a grade cannot be determined until the sequence is completed. The instructor submits a grade for each X when you have completed the entire sequence.

A symbol T (transferred) indicates credits transferred from another institution or from one college to another within the University when evaluation is required. It is posted on the transcript as a preceding supplement to the original grade.

Academic Records and Grade Reports—Your official grade record is kept by the Office of Admissions and Records. It indicates the outcome of every registration and shows all passing grades as well as any I, W, or N grades.

Fall and winter quarter grade reports are distributed in the college office, 32 McNeal Hall, upon presentation of your student identification card at the beginning of winter and spring quarters, respectively. An official transcript, which includes your spring quarter grades, is mailed to you each summer.

If you have any questions about grading symbols and transcripts, contact the Office of Admissions and Records, 130 Coffey Hall.

Satisfactory Progress

You are expected to complete a minimum of 50 percent of the courses you attempt each quarter and a minimum of 75 percent you attempt each year with grades of A, B, C, D, or S. These percentages apply to credits for which you were registered after the tenth day of class each quarter. An overall grade point average of 2.00 (C) is also required. Some undergraduate programs require specific grade point averages in courses for the major.

Students who do not achieve and maintain these standards are considered by the Student Scholastic Standing Committee and may be advised to reevaluate their academic goals. The accumulation of substandard grades or an inordinate number of withdrawals diminishes the likelihood of graduation or of transferring to another institution.

The Scholastic Standing Committee evaluates each individual case, on the basis of all evidence presented, and recommends continuance or suspension. You may appeal the recommendation through the Student-Faculty Complaints Committee if you think that additional information may modify the decision. If you are dropped for low scholarship, you may seek readmission to the college after an interval of a minimum of 9 months.

Students are encouraged to seek help from advisers, instructors, and the Student Counseling Bureau (190 Coffey Hall), which maintains a Reading and Study Skills Center and also provides personal and career counseling. If you feel you are having difficulties, check with your instructor, adviser, or a staff member in the Student Counseling Bureau immediately rather than waiting until you receive a low grade.

Confidentiality of and Access to Student Records

In accordance with University policy on confidentiality of and access to student records, most information in your student records is not released without your

permission. University policy also grants you access to examine the contents of your college record with a college representative present. See the *General Information Bulletin* for details.

Honor System

Examinations and quizzes in the College of Home Economics are conducted under an honor system. The honor system is operated on the assumption that honesty prevails among the large majority of students. Students place themselves on their honor not to give or receive aid during examinations. The responsibility for honesty is between student and student; the faculty does not place the student on his or her honor. The faculty permits students to conduct examinations and makes all possible provisions for fostering the operation of the honor system.

Students have the right, as well as the obligation, to respond to behavior that is in violation of the honor system by attempting to correct the situation immediately or by reporting the incident later to the classroom instructor or the Honor System Committee. When a violation of the honor system is reported and verified, the instructor and in consultation with the Honor System Committee will decide the appropriate action to take in the case.

Student appeals related to the action taken by the instructor and Honor System Committee may be directed to the dean of the college, who may refer the appeal to the Student-Faculty Complaints Committee. If unresolved at this level, the appeal may be referred to the all-University Campus Committee on Student Behavior.

You should familiarize yourself with the honor system policy by reading the brochure describing the system, which is distributed to all new students and is also available in the college office, 32 McNeal Hall. Members of the Home Economics Honor System Committee can be contacted through the Home Economics Board adviser in the college office.

Petitions and Appeals

Petitioning—If you need to request a departure from usual procedures and regulations, you must complete a petition form available at the college office, 32 McNeal Hall, or at the Office of Admissions and Records, 130 Coffey Hall. Consult your adviser about writing the petition and for approval. Present your petition to the college office for a decision by the Student Scholastic Standing Committee. You may pick up your copy of the decision approximately 10 days later.

Student Scholastic Standing Committee—The college's Student Scholastic Standing Committee is composed of seven faculty members and two students. The committee interprets and enforces faculty policy concerning academic regulations and requirements. It makes final decisions in evaluating transfer credits in light of the aims of the college and the requirements of the various curricula. The committee is also authorized to consider alternative ways of meeting those requirements when a departure from normal procedures is requested.

College of Home Economics Appeals Committees—When you have problems or questions, your adviser, the program chairpersons, department heads, members of the Home Economics Board, or personnel of the college office are good sources of information and support.

Should you encounter a situation where it appears that the instructor is not fulfilling academic responsibilities in an appropriate manner, or you question some aspect of the college program, you may wish to carry your concern to either the College of Home Economics Academic Freedom and Responsibilities Appeals Com-

General Information

mittee or the College of Home Economics Student-Faculty Complaints Committee. These groups, composed of faculty and student members, are organized to resolve problems that cannot be handled through usual channels. The college office can provide information about appeals procedures.

Graduation

The college holds its graduation exercises during the last week of classes in fall, winter, and spring quarters. Students finishing their degrees during the summer terms participate in graduation ceremonies with the spring quarter graduating class.

APPLICATION TO GRADUATE

In your senior year, and preferably 3 quarters before you plan to graduate, you must obtain an Application for a Degree from the Office of Admissions and Records, 130 Coffey Hall. Complete this application and attach it to your updated program checklist filed in your adviser's office. When returned to the Office of Admissions and Records, this application will initiate the preparation of your Senior Balance Sheet. The balance sheet lists the total number of credits accumulated, the required courses that remain to be completed, and any deficiencies that must be removed before the degree can be granted. The Senior Balance Sheet will be mailed to you approximately 1 quarter after you apply for graduation.

Your application for degree lists your anticipated date of graduation and informs you of the time, place, and other important facts concerning the graduation ceremonies. You are responsible for informing the college office if your graduation date changes from that listed on your degree application.

GRADUATION WITH DISTINCTION

To be eligible for graduation with distinction from the College of Home Economics, you must rank in the top 10 percent of your class scholastically. The Office of Admissions and Records identifies graduating seniors who graduate with distinction based on the cumulative grade point average for courses completed at the University of Minnesota.

Student Personnel Services

College Information Desk—The receptionist at the college information desk in the college office, 32 McNeal Hall, will assist you in securing information about the programs and activities of the College of Home Economics. College bulletins and brochures describing the various curricula are available. You will be referred to appropriate staff members for answers to specific questions.

Student Mailboxes—When you initially register, the college office will assign you a student mailbox located in the main lobby of McNeal Hall. New mailbox numbers are issued at the beginning of each academic year.

The mailboxes do not serve the U.S. Postal System. However, they are an invaluable communications link between you and your adviser, instructors, the Career Planning and Placement Office, the college office, student organizations, and other students. You are urged to check your mailbox frequently.

Student Services Office—The Student Services Office has one major concern—to provide needed services for the students in the College of Home Econo-

mics. The office processes admission applications of high school students, new advanced standing students, and students who transfer from other colleges within the University. The Student Services Office maintains files on all students, acts as the agent for the Student Scholastic Standing Committee, maintains contact with prospective students, and coordinates undergraduate advising and student governance activities.

Career Planning and Placement Office—To help students secure employment after graduation the Career Planning and Placement Office, 32 McNeal Hall, announces job opportunities and assists in arranging interviews with employer representatives. While the office concentrates on full-time jobs for graduates, staff members frequently arrange summer work for students with companies offering internships or other types of employment and announce part-time work opportunities available during the course of the school year. In addition, departments are often aware of job opportunities, and you should ask their help.

Additional placement services are available to students in home economics education through the Education Career Development Office of the College of Education, 1425 University Avenue S.E., Minneapolis, Minnesota 55414.

All-University Personnel Services—The following specialized personnel services are provided by the University for all students (see the *General Information Bulletin* for details):

Admissions and Records—130 Coffey Hall (373-0703)

Campus Assistance Center—107 Temporary, North of Appleby (373-1234)

Employment Service, Student—6 Morrill Hall (373-3674)

Evening and Correspondence Courses—Continuing Education and Extension, 150 Westbrook Hall (373-3195; 376-3000 for bulletin)

Financial Aid Office—190 Coffey Hall, St. Paul (376-2572); 107 Armory, Minneapolis (373-4021)

Fraternities and Sororities—Interfraternity Council and Panhellenic Council offices, 235 Coffman Memorial Union (373-2435)

Handicapped Student Assistance Rehabilitation Services—N588 Elliott Hall (376-3143)

Health Service—1518 North Cleveland Avenue, St. Paul (373-0960); 410 Church Street S.E., Minneapolis (373-3141)

Housing Office—190 Coffey Hall, St. Paul (373-0822); Comstock Hall, Minneapolis (373-7542)

International Student Adviser—190 Coffey Hall, St. Paul (373-1197); 717 East River Road, Minneapolis (373-4094)

Legal Service, Student—720 Washington Avenue S.E. (376-5237)

Minnesota Women's Center—306 Walter Library (373-3850)

Orientation Office—190 Coffey Hall, St. Paul (373-1197); 324 Coffman Memorial Union, Minneapolis (373-0440)

Parking—Parking Services, 2818 Como Avenue S.E., (373-4190)

Reading and Study Skills Clinic—101 Eddy Hall, Minneapolis (373-4193); 190 Coffey Hall, St. Paul (373-1140)

Religious Activities—St. Paul Campus Ministry Center, 1407 North Cleveland, St. Paul (645-4561); Religious Activities Office, 350 Coffman Memorial Union, Minneapolis (373-4183)

Speech and Hearing Clinic—115 Shevlin Hall (373-4116)

Student Activities Center—350 Coffman Memorial Union (373-3955)

General Information

Student Affairs Office—190 Coffey Hall (373-1197)

Student Counseling Bureau—190 Coffey Hall, St. Paul (373-1140); 101 Eddy Hall, Minneapolis (373-4193)

Student Ombudsman Service—199 Coffey Hall (376-1214)

Visitor Information Center—101 Coffey Hall (373-1099)

Work-Study Program—107 Armory (373-4159)

Student Organizations

Home Economics Board—The major objectives of the Home Economics Board are to initiate, promote, and coordinate activities of home economics student organizations and to serve as a liaison between students and faculty in order to achieve the goals of the college. Board members facilitate communication between the student body, faculty, and the administration through their representation on college committees and through the publication of the quarterly student newsletter.

The Home Economics Board consists of five elected officers plus representatives from the following groups: the five curricular areas in the college, the freshman class, new advanced standing students, the three home economics organizations (Omicron Nu, Phi Upsilon Omicron, and the Home Economics Association), the St. Paul Board of Colleges, and the Student Center Board. All students in the college are eligible to file for a position as an officer or as a representative of one of the curricular areas: design, food science and nutrition, family social science, home economics education, and textiles and clothing. Elections are held during spring quarter. You can keep informed about the board's activities and its current membership by checking notices on the student bulletin board in McNeal Hall or by inquiring at the college office, 32 McNeal Hall. Student members of college committees automatically become members of the Home Economics Board, although they have nonvoting status.

Other Home Economics Student Organizations—Many of the undergraduate programs sponsor student clubs. Membership and participation in these organizations can add a valuable dimension to your academic program and contribute a great deal to your professional development. Check with the chairperson of your program about these organizations.

Honor societies and professional organizations periodically hold elections to invite selected students to membership.

If you have questions about these organizations, consult the director of student services, 32 McNeal Hall.

Freshman Board—This group, which meets in the homes of St. Paul campus faculty members, gives you an opportunity to learn about the University—its organization and administration, its governance procedures, and students' roles in decision making. Freshman students may apply for membership during the 2-week orientation-registration program in August or during Welcome Week in September. Freshmen are invited to become members each fall. For further information, inquire at the Student Affairs Office, 190 Coffey Hall.

St. Paul Campus Board of Colleges—The St. Paul Campus Board of Colleges directs and coordinates student activities and encourages student leadership throughout the St. Paul campus. Its membership is drawn from all major areas of the colleges of Agriculture, Forestry, Home Economics, Veterinary Medicine, and Biological Sciences.

The board cooperates with the Twin Cities Student Assembly (TCSA) and the Senate Committee on Student Affairs. It brings questions from the student body to

Student Organizations

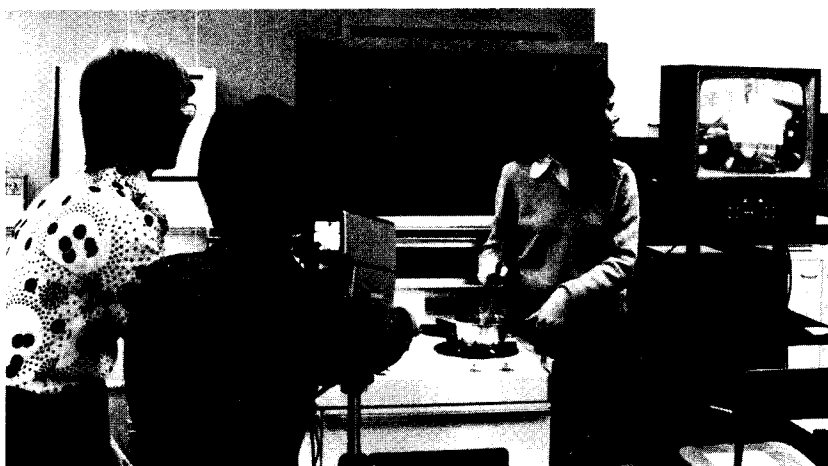
the administration of its member colleges and discusses and reaches decisions on matters of general interest. As a student in the College of Home Economics, you may file for election to the board. Inquire at the Student Affairs Office, 190 Coffey Hall, for more information.

Student Center Board of Governors—The St. Paul Campus Student Center sponsors a wealth of social, cultural, and recreational activities and contributes in many ways to the educational objectives of the campus. You are encouraged to participate in these varied activities. Students representing the academic units on the St. Paul campus are elected to the Board of Governors, which formulates policy for the operation of the Student Center and establishes its budget. For information about the Student Center, its operation, and opportunities to serve on its various planning and programming committees, inquire at the information desk, first floor of the Student Center.

Student Representation on College and University Committees—All College of Home Economics committees and most all-University committees have student representatives. Watch for announcements about filing for positions in the *Minnesota Daily* and on bulletin boards around the campuses.



An exhibit of student work on display in the Goldstein Gallery, 241 McNeal Hall.



A demonstration using the medium of videotaping for self-evaluation.



Microscopic analysis of fibers and fabrics is an important part of the study of textiles.

II. PROGRAMS AND CURRICULAR REQUIREMENTS

Meeting Curricular Requirements

Students new to the college are expected to complete the curricular requirements in effect when they enter. When requirements for a curriculum are changed, freshmen and sophomores are expected to fulfill the new requirements; juniors and seniors may choose to follow the new or the old requirements.

Students who are readmitted to the college after an absence of more than 2 years are advised to complete the curricular requirements in effect at the time they reenter. However, those who had completed more than 130 credits at the time of last attendance may elect to follow either current requirements or those in effect when they last attended the college.

Requirements of All Students

COUNCIL ON LIBERAL EDUCATION DISTRIBUTION REQUIREMENTS

The curricula in the College of Home Economics have been planned to meet the all-University Council on Liberal Education (CLE) distribution requirements. These requirements are designed to contribute to the liberal education of all students, whatever their major or professional goals.

In the broadest sense, a liberal education is one that frees us from the limitations that ignorance places on our powers of judgment and choice. More specifically, a liberal education asks of us that we seek control over the general intellectual instruments for acquiring and communicating knowledge, primarily through the command of language and numbers; that we seek understanding of the ways in which natural science has contributed to our knowledge of ourselves and our environment; that we seek behavioral, historical, and philosophic perspective on the nature of our own lives and the world in which we live; and that we seek appreciation of the creative insights into life and nature provided by literature and the arts.

The following broad categories are part of every curriculum and are designed to contribute to your liberal education.

Category A. Communications, Language, Symbolic Systems (18 credits minimum)

1. English and Foreign Language Communication Skills
2. Linguistics, Rhetoric, Logic, Philosophic Studies
3. Mathematics

Category B. Physical and Biological Sciences (9 credits minimum)

1. The Physical Universe
2. The Biological Universe

Category C. Man and Society (9 credits minimum)

1. Analysis of Human Behavior and Institutions
2. Historical and Philosophic Studies

Category D. Artistic Expression (9 credits minimum)

1. Literature
2. The Arts

Programs and Curricular Requirements

Some curricula require more than the minimum number of credits designated for certain of the CLE categories because they serve as preparation for major requirements. When a course is listed in your chosen curriculum by department and course number, you must complete that specific course. For elective courses for any of the CLE categories, refer to the following list of suggested courses.

COURSES SUGGESTED TO MEET CLE REQUIREMENTS

A. Communications, Language, Symbolic Systems

1. English and Foreign Language Communication Skills
AgJo 1011, 3530
Comm 1001-1002
Comp 1001-1002, 1027, 1028
Rhet 1101, 1102, 1147, 1220, 1222, 1226, 1251, 1506, 3254, 3257, 3266, 3551, 3562, 5551, 5561
Spch 1101, 1102, 3605
Foreign Languages—all beginning courses
2. Linguistics, Rhetoric, Logic, Philosophic Studies
Afro 1101
Clas 1015, 1048, 3048
Ling 1001, 3001
Phil 1001, 1002, 1003
Rhet 5175
3. Mathematics
Math—all courses

B. Physical and Biological Sciences

1. The Physical Universe
Ast 1011, 1021, 1201, 3051
BioC 1301-1302
Chem 1001-1002, 1004-1005, 1006
GC 1111, 1112, 1161, 1163, 1171
Geo 1001, 1002, 1011, 1012, 1013, 1014, 1111
NSci 1004-1054, 1005, 3011
Phys 1004-1005, 1031-1032
2. The Biological Universe
Biol—all courses
Bot 1009, 1012
FScN 1020
GC 1131, 1132, 1137
GCB 3002, 3008, 3022
MicB 3103
Phsl 1002, 3051

C. Man and Society

1. Analysis of Human Behavior and Institutions
Afro 1015, 1025, 1036, 3021, 3061, 3072, 5001
AgEc 1020, 1030, 5580
Amin 1771, 3026, 3131, 3311, 5332, 5411
AmSt 1101, 1102, 1103, 3111
Anth 1102, 5102, 5131, 5141, 5151, 5152, 5153, 5154, 5155, 5185
Chic 1105, 1107, 3615, 3711, 3345, 3617

CPsy 1301, 3303, 3304, 3311, 3331
Econ 1001, 1002
FSoS 5200, 5202, 5210, 5220, 5255
Geog 1301, 1973, 3331, 3371
Pol—all courses
Psy 1001, 3011, 3101, 3604
Soc 1001, 1002, 1651, 3102, 3103, 3405, 3501, 3505, 3506, 5201
SSci 3205, 3402, 3981
SW 1001, 3005, 3984

2. Historical and Philosophic Studies

Afro 1441, 1442, 3011, 5401
Amln 3111, 3112, 3121
Hist—all courses
Phil 3001, 3004, 3302

D. Artistic Expression

1. Literature and the Humanities

Amln 1111
AmSt 5101
Chic 3507, 3508, 3510
Clas 1001, 1002, 1003, 1004, 1005, 1006, 1019, 1042, 1043
Engl—all literature courses
Hum—all courses 1001 through 3038
Rhet 1301, 1302, 1303, 1376, 1401, 1424, 1425, 1442, 1451, 3280, 3321, 3322,
3323, 3371, 3372, 3373, 3374, 3381, 3471, 3473
Foreign Languages—all literature courses

2. The Arts

Afro 1301, 3101, 3105
Amln 3221, 3212
Arch 1001, 1021
ArH—all courses
Dsgn 1501, 5505, 5507, 5509, 5512, 5514, 5517
Mus 1001, 1021, 1604, 1804
Th 1101

Because of numerous changes that occur in course numbers, titles, content, and credits, an accurate list of courses that fulfill each of the above categories is difficult to maintain. For an updated list of suggested courses and for approval of courses not on this list, consult your adviser or contact the college office, 32 McNeal Hall (373-0938).

Curricula

All programs in the college draw from the disciplines in communications, the natural sciences, the social sciences, and the humanities, and from their own subject matter areas in home economics. The programs are unified, not by a common core of specific courses but by their unique focus on the individual and family toward improving the quality of life for all people.

Consumer Food Science

This program is designed to prepare students for work in the areas of promotion, product development, marketing, and consumption of food. From consumer educa-

Programs and Curricular Requirements

tion to public relations, graduates may become involved with many different aspects of food science, including developing new products as well as improving existing products, developing and testing new processing and packaging techniques, and writing for various communication media. Those with advanced degrees (M.S. or Ph.D.) may wish to enter research or college teaching positions.

Persons considering graduate work in the consumer food science field may acquire additional preparation in the physical and biological sciences or the social sciences by choosing appropriate collateral areas for the core undergraduate curriculum. A GPA above 2.80 is recommended to meet graduate study entrance standards.

Program Requirements for CONSUMER FOOD SCIENCE

A. Communication, Language, Symbolic Systems

- Rhet 1101, 1102—Communication (8)
- (or) Comp 1001-1002—Introductory Composition (8)
- Rhet 1222—Public Speaking (4)
- Rhet 3551—Professional Writing (4)
- (or) Rhet 3562—Scientific and Technical Writing (4)
- Math 1111—College Algebra and Analytic Geometry (5)

B. Physical and Biological Sciences

- Chem 1004-1005—General Principles of Chemistry (10)
- Chem 3301-3302—Elementary Organic Chemistry (8)
- Chem 3305-3306—Elementary Organic Chemistry Laboratory (4)
- Biol 1011—General Biology (5)
- MicB 3103—General Microbiology (5)
- (or) MicB 5105—Biology of Microorganisms (4)
- Biol 3021—Biochemistry (4)
- BioC 5025—Biochemistry Laboratory (2)
- Phsl 3051—Human Physiology (5)
- (or) Phsl 1002—Human Physiology (4)
- Phys 1031-1032—Introductory Physics: Measurement and Applications (8)
- Phys 1035-1036—Introductory Physics: Measurement and Applications Laboratory (2)

C. Man and Society

- AgEc 1020-1030—Principles of Macroeconomics, Microeconomics (9)
- (or) Econ 1001, 1002—Principles of Macroeconomics, Microeconomics (8)
- Psy 1001—General Psychology (5)
- Soc 1001—Introduction to Sociology (4)

D. Artistic Expression

Minimum of 9 credits to be selected from CLE-approved courses

E. Major Requirements

- FScN 1272—Introduction to Food Decision Making (2)
- FScN 1602—Principles of Nutrition (4)
- FScN 3110—Food Chemistry (4)
- FScN 3112—Food Chemistry Laboratory (2)
- FScN 3403—Experimental Foods (4)
- FScN 3472—Principles of Food Purchasing (4)
- FScN 3622—Food and Nutrition in the Life Cycle (4)
- (or) FScN 5622—Human Nutrition (5)

- FScN 5100—General Seminar (1)
- FScN 5360—Sensory Evaluation of Food Quality (4)
- FScN 5403—Experimental Study of Foods (5)
- FScN 5412—Physicochemistry of Foods (3)
- FScN 5413—Structural-Functional Relations in Food Systems (3)
- Stat 3081—Experimental Techniques and Statistical Inference (5)
- (or) Stat 5021—Statistical Analysis I (4)
- (or) Soc 3801-3802-3803—Sociological Methods (12)

F. Collateral Area

In addition to the previously defined course requirements, you must select one of the following fields as an area of emphasis. A minimum of 20 credits constitutes a collateral area.

Food Chemistry and Product Development

- Food Science and Nutrition—1102, 1500, 3730, 5000 (maximum 4 credits), 5102, 5111, 5120, 5122, 5123, 5135, 5136, 5310, 5312, 5350, 5380, 5404, 5406, 5622, 5643
- Family Social Science—1401
- Textiles and Clothing—3621
- Biochemistry—5002
- Chemistry—3100, 3101
- Mathematics—1142, 1211
- Statistics—5201, 5601
- Psychology—3031

Consumer Services

- Food Science and Nutrition—1600, 3400, 3642, 3720, 3730, 5000 (maximum 4 credits), 5102, 5310, 5404
- Design—1501, 1521, 1525, 1551 or 1552, 5505
- Family Social Science—1401, 3260, 3500, 5200, 5201, 5202, 5220, 5404
- Textiles and Clothing—3621, 5622
- Agricultural Economics—1400, 5580, 5590
- Journalism—1001, 1005, 1301, 5251
- Sociology—5355, 5411, 5501
- Psychology—5751
- Industrial Relations—3010
- Rhetoric—3254
- Secondary Education—5105, 5107, 5108, 5109
- Economics—1041 or 5041
- Marketing—3000, 3010
- Business Law—3508

Business

- Agricultural Economics—1400, 5580, 5590
- Agricultural Economics—3101, 3102, or Economics 3101, 3102
- Marketing—3000, 3077,
- Journalism—1001, 1005, 1301, 5251
- Psychology—3031, 5751
- Sociology—3803, 5201, 5411, 5951
- Statistics—5201
- Industrial Relations—3010
- Food Science and Nutrition—1600, 5000 (maximum 4 credits)
- Family Social Science—5202

Programs and Curricular Requirements

Communications/Mass Media

Jour 1001—Introduction to Mass Communications (2)

Jour 1005—Visual Communications (3)

Jour 1101—Reporting (5)

Jour 1301—Beginning Photojournalism (4)

Jour 3121—Public Affairs Reporting (4)

Suggested electives:

Journalism—3155, 3173, 5221, 5251

Food Science and Nutrition—3400, 5000 (maximum 4 credits)

Family Social Science—5202

Sociology—5201, 5355

Psychology—5201, 5751

Rhetoric—3254

Social Science

Anthropology—1102, 5141, 5151

Sociology—5201, 5305, 5355, 5405, 5411, 5501, 5505, 5951

Psychology—1004, 1005, 3031, 5201, 5751

Statistics—5201, 5601

Agricultural and Applied Economics—3101, 3102, or Economics 3101, 3102

Food Science and Nutrition—5000 (maximum 4 credits)

Physical and Biological Sciences

Math—1142

(or) Math—1211, 1221, 1231

Chem—1006, 3100, 3101, 3303, 5365, 5501, 5502, 5503, 5520, 5521

BioC—5002, 5751, 5752, 5745, 5746, 5747

Biol—3012

Bot—3131, 5141

FScN—5000 (maximum 4 credits)

If you are considering graduate study, you may substitute up to an additional 18-20 credits from courses listed above for an equivalent number of credits listed under Major Course Requirements upon consultation with your adviser.

G. Free Electives

Electives to make a total of 185 credits required for graduation

Costume Design

This program is designed to help students develop professional competence in the areas of creative fashion, apparel, and accessory design. The concept of total design for personal appearance and adornment is stressed as well as the relationship of total design to mass production. Courses in this major include basic and advanced design and construction methods for pattern, fabric, color, texture, costumes, and accessories; textiles, costumes, and production from a historical, cross-cultural, and subcultural approach; and art, economics, and humanities as a foundation for understanding people, their life-styles, and their needs.

Program Requirements for COSTUME DESIGN

A. Communication, Language, Symbolic Systems

Rhet 1101, 1102—Communication (8)

Rhet 1222—Public Speaking (4)

Rhet 3551—Professional Writing (4)
(or) Rhet 3562—Scientific and Technical Writing (4)
Foreign language or upper division course in composition or journalism (3 credits minimum)

B. Physical and Biological Sciences

NSci 1005—Physical World: Chemistry (4)
(or) Chem 1004-1005—General Principles of Chemistry (10)
One course from a discipline other than chemistry to be selected from CLE-approved courses

C. Man and Society

AgEc 1020-1030—Principles of Macroeconomics, Microeconomics (9)
(or) Econ 1001, 1002—Principles of Macroeconomics, Microeconomics (8)
Psy 1001—General Psychology (5)

D. Artistic Expression

Minimum of 9 credits to be selected from CLE-approved courses; may not include art history

E. Major Requirements

Dsgn 1521—Color and Design (4)
Dsgn 1523—Visual Presentation (4)
Dsgn 1525—Two-Dimensional Design I (3)
Dsgn 1531—Surface Fabric Design (4)
(or) Dsgn 1532—Structure Fabric Design I (4)
Dsgn 1541—Costume Design I (3)
Dsgn 1543—Fashion Illustration (4)
Dsgn 1544—Costume Design Special Techniques (4)
Dsgn 3517—History of Costume: Primitive Through 18th Century (3)
Dsgn 3527—Three-Dimensional Design (4)
Dsgn 3541—Costume Design II (4)
Dsgn 3583—Field Experience in Costume Design (4) (S-N)
Dsgn 5505—Art History (4)
(or) equivalent course
Dsgn 5518—History of Costume: 19th and 20th Centuries (3-4)
Dsgn 5541—Costume Design III (3)
Dsgn 5544—Costume Design Problems (4)
Dsgn 5589—Problems in Design: Costume (3-4 [12 max])
TexC 1601—Basic Clothing Construction (2)
TexC 1602—Pattern Fitting: Alteration (2)
TexC 3604—Flat Pattern Design (3)
TexC 3605—Draping Design and Construction (3)
TexC 3621—Textiles (5)

F. Collateral Area

A minimum of 18 credits from one area you select with approval of your adviser. The following areas and courses are suggested:

Design

Dsgn 1533—Metalsmithing: Introduction to Techniques (4)
Dsgn 3531—Surface Fabric Design II (4)
Dsgn 3532—Structure Fabric Design II (4)
Dsgn 3533—Metalsmithing: Fabrication (4)
Dsgn 3536—Metalsmithing: Enameling (4)

Programs and Curricular Requirements

- Dsgn 5531—Surface Fabric Design III (4)
Dsgn 5533—Metalsmithing: Combined Techniques (4)

Textiles and Clothing

- TexC 1641—Introduction to Merchandising (3)
TexC 3601—Tailoring (4)
TexC 3603—Ready-to-Wear Analysis (3)
TexC 3642—Apparel Industries (4)
TexC 3662—Aesthetics of Clothing (3)
TexC 5600—Advanced Apparel Design and Construction Problems (2-4)
TexC 5661—Clothing and Human Behavior (4)
TexC 5662—Clothing Consumption Problems (3)
TexC 5664—Fashion Theory and Analysis (4)

Decorative Arts

- Dsgn 5507—History of Decorative Arts I: Textiles (3-4)
Dsgn 5509—History of Decorative Arts II: Metals, Ceramics, Wood, and Glass (3-4)
ArH 3008—History of Ancient Art (4)
Additional elective credits

Theatre

- Th 1101—Introduction to Theatre (4)
Th 1504—Elements of Technical Theatre (4)
Th 3513—Technical Theatre Production I (4)
Th 5171—History of Theatre (4)
Th 5172—History of Theatre (4)
Th 5173—History of Theatre (4)
Th 5512—Advanced Problems in Costuming (4)
Th 5520—Costume Crafts

Journalism and Mass Communication

- Jour 1001—Introduction: Mass Communication (2)
Jour 1101—Reporting (5)
Jour 1201—Principles of Advertising (4)
Jour 5251—Psychology of Advertising (4)
Additional elective credits

Art Studio

- ArtS 1101—Basic Drawing (4)
ArtS 1701—Introduction: Photo Medium (4)
ArtS 1702—Photography (4)
ArtS 3703—Film Workshop (4)
ArtS 3704, 3705, 3706—Photography II (4)
ArtS 5704, 5705, 5706—Advanced Problems (4)

Other

Independent work in cultural and subcultural studies in design, clothing, and language—historical and modern—chosen in consultation with your adviser (or) Business courses, industrial design courses, or study outside United States

G. Free Electives

Electives to make a total of 185 credits needed for graduation

Family Relationships

The interpersonal dynamics of dating, marriage, parent-child interaction, and family relationships are the primary focus of this program. The course of study is multidisciplinary in nature, incorporating knowledge from anthropology, family sociology, social psychology, and other related areas. Students will have the opportunity to acquire skills in functional management and interpersonal relationships, and in enhancement of marital and family relationships. Through a college-supervised practicum, students may work with a community-based professional on projects related to marital, parent-child, and family relationships. Graduates may engage in service to couples and families or may choose to pursue graduate work in an academic or professional school.

Program Requirements for FAMILY RELATIONSHIPS

A. Communication, Language, Symbolic Systems

- Rhet 1101, 1102—Communication (8)
(or) equivalent course
- Rhet 1222—Public Speaking (4)
- Rhet 3551—Professional Writing (4)
- Math 1111—College Algebra and Analytic Geometry (5)
(or) equivalent course

B. Physical and Biological Sciences

Minimum of 9 credits to be selected from CLE-approved courses; must include one course in a biological science and one in a physical science

C. Man and Society

- AgEc 1020-1030—Principles of Macroeconomics, Microeconomics (9)
(or) Econ 1001, 1002—Principles of Macroeconomics, Microeconomics (8)
- Anth 1102—Introduction to Social and Cultural Anthropology (5)
- FSoS 1001 (or) 1002—Dynamics of Dating, Courtship, and Marriage (3)
(or) FSoS 1025—Parenthood (4)
- Pol 1001—American Government and Politics (5)
- Psy 1001—General Psychology (5)
- One introductory course in sociology (3-5)
- Three courses, preferably in sequence, in American studies, history, philosophy, or classics

D. Artistic Expression

Minimum of 9 credits to be selected from CLE-approved courses

E. Major Requirements (all major requirements must be taken A-N)

- FSoS 1003—Survey of Family Social Science (2) (S-N only)
- FSoS 3260—Home Management Principles (3)
- FSoS 5001—Human Sexual Behavior (5)
- FSoS 5200—Family Relationships (5)
- FSoS 5201—Family in American Social Structure (4)
- FSoS 5202—Introduction to Social Psychology With Application to the Family (5)
(or) Soc 5201—Introduction to Social Psychology (4)
(or) Psy 5201—Social Psychology (4)
- FSoS 5210—Family in World Perspective (5)
- FSoS 5220—Family Economics (3)
- Soc 5505—Family Development (4)

Programs and Curricular Requirements

CPsy 1301—Introductory Child Psychology (4)

(or) Cpsy 3303—Adolescent Psychology (4)

4-5 credits in statistics and/or computer programming

3-5 credits in methodology courses in measurement and research design

Minimum of 5 credits in FSoS 5249—Fieldwork: Directed Community Work Experience (3-5 [15 max])

F. Electives

Electives to make a total of 185 credits required for graduation, to be selected in consultation with your adviser

Food Science and Technology

Food science and technology is the application of modern science and engineering to the manufacture and distribution of food. To accomplish this objective, an understanding of the basic principles and techniques of many disciplines, including chemistry, physics, economics, engineering, microbiology, nutrition, management, public health, and agricultural production, must be coupled with the ability to apply this knowledge to food processing and preservation as well as to marketing situations. Food scientists and technologists are concerned with the theoretical and practical aspects of the food industry that involve the food chain from production of raw materials to the ultimate utilization of products by consumers. This curriculum balances fundamental principles and useful applications of theory within a flexible program that permits each student to tailor her or his education to fit personal career goals.

The basic objective of the program is to provide the student with a liberal and professional education that will lead to a satisfying career in one of the numerous areas of the food industry. In addition to a general education, the program emphasizes the attitudes, knowledge, and skills essential to understanding of the principles of food science. Many graduates of the program seek employment after earning the bachelor of science degree; however, qualified students often continue on to graduate study. Food scientists and technologists have diverse and challenging career opportunities in food and allied industries, government service, and education. Among the job areas available for graduates are production management, product and process research and development, public health and regulatory agency service, teaching, merchandising, advertising, technical service and sales, quality control supervision, and international nutrition and food agency work.

Food scientists and technologists must assume roles of leadership in satisfying the needs of the future. They will face the challenge to search out and develop new and better ways to feed the expanding world population, and will be called upon to improve the quality of existing foods and to synthesize new foods from unconventional ingredients. Students in this program are taught to recognize and analyze problems of the food industry and to arrive at solutions through the application of principles of the biological and physical sciences, engineering, and business. Students develop competence in professional disciplines related to the food industry through supplementary areas of emphasis in business administration, chemistry, engineering, microbiology, and public health. These food scientists and technologists should be prepared to meet challenges in such areas as cereals, dairy products, fruits and vegetables, meat and poultry products, or fabricated foods of the future.

Most of the courses required for categories A and B, except Rhet 3551, should be taken during the freshman and sophomore years. Courses required for categories C and D should be distributed over all 4 years.

**Program Requirements for
FOOD SCIENCE AND TECHNOLOGY**

A. Communication, Language, Symbolic Systems

- Rhet 1101, 1102—Communication I, II (8)
- Rhet 1222—Public Speaking (4)
- Rhet 3551—Professional Writing (4)
- (or) Rhet 3562—Scientific and Technical Writing (4)
- Math 1142—Introduction to Calculus (5)
- Statistics (4)

B. Physical and Biological Sciences

- Chem 1004-1005—General Principles of Chemistry (10)
- Chem 3301-3302—Elementary Organic Chemistry (8)
- Chem 3305-3306—Elementary Organic Chemistry Laboratory (4)
- Biol 3021—Biochemistry (4)
- BioC 5025—Biochemistry Laboratory (2)
- Phys 1031-1032—Introductory Physics: Measurement and Applications (8)
- Phys 1035-1036—Introductory Physics Laboratory (2)
- Biol 1011—General Biology (5)
- MicB 3103—General Microbiology (5)

C. Man and Society

- AgEc 1020-1030—Principles of Macroeconomics, Microeconomics (9)
- (or) Econ 1001, 1002—Principles of Macroeconomics, Microeconomics (8)
- Additional courses to be selected from CLE list to make a total of 14 credits minimum

D. Artistic Expression

- 9 credits to be selected from CLE-approved courses

E. Major Requirements

- FScN 1102—Technology of Food Processing (4)
- FScN 1602—Principles of Nutrition (4)
- FScN 3110—Food Chemistry (4)
- FScN 3112—Food Chemistry Laboratory (2)
- FScN 5100—General Seminar (1)
- (or) FScN 5102—Case Studies in Food Science and Nutrition (5)
- FScN 5120—Food Microbiology (5)
- FScN 5122—Sanitation and Control of Microorganisms (2)
- FScN 5123—Microbiology of Food Fermentations (2)
- FScN 5135-5136—Food Process Engineering (6)
- FScN 5312—Chemical and Instrumental Analysis of Foods (5)

In addition to the above required courses, a minimum of 20 credits to be chosen from the following courses; a minimum of 8 of the credits must be chosen from FScN 5512, 5522, 5523, 5530, 5540, 5555:

- FScN 1500—Meat Science (4)
- FScN 5000—Professional Experience Program (1-6)
- FScN 5102—Case Studies in Food Science and Nutrition (5)
- FScN 5111—Independent Study in Food Science and Nutrition (1-5)
- FScN 5310—Advanced Food Chemistry (3)
- FScN 5320—Advanced Dairy and Food Microbiology (4)
- FScN 5321—Independent Study in Food Microbiology (1-5)
- FScN 5350—Food Formulation and Product Development (4)
- FScN 5360—Sensory Evaluation of Food Quality (4)

Programs and Curricular Requirements

- FScN 5380—Food Packaging (3)
- FScN 5510—Muscle Chemistry and Physiology (4)
- FScN 5512—Meat and Protein Technology (4)
- FScN 5522—Technology of Fluid and Concentrated Milk Products (4)
- FScN 5523—Technology of Fermented Dairy Products (4)
- FScN 5524—Sensory Evaluation of Dairy Products (1)
- FScN 5530—Industrial Processing of Fruits and Vegetables (4)
- FScN 5540—Fats and Oils Chemistry and Technology (4)
- FScN 5555—Freezing and Dehydration of Foods (5)

F. Areas of Emphasis

In addition to the course requirements specified above, you must complete one of the following seven areas of emphasis as well as sufficient electives to meet the 186-credit requirement for graduation. The area of emphasis is designed to support and complement your major field. Thus, courses in food per se are not acceptable as an area of emphasis while courses in a specialized area such as nutrition are acceptable. It is assumed that a well-conceived area of emphasis will include some 3000- and 5000-level courses.

Chemistry

This area of emphasis is designed for the student seeking a basic and fundamental approach to the chemistry of foods and food processes. FScN 5310 is required of all students selecting this area of emphasis. At least 20 credits of chemistry must be selected, which may include FScN 5310 if not counted in item E. Other credits usually include the following:

- Chem 1006—Solution Chemistry (4)
- Chem 3100-3101—Quantitative Analysis (3/2)
- Chem 5520-5521—Elementary Physical Chemistry (6)
- BioC 5002—Biochemistry (4)

Engineering Technology

This area of emphasis is designed for the student interested primarily in the engineering technology aspects of food process development and production. At least 25 credits in a cohesive program are to be selected in consultation with your advisor. These should include AgEn 5021, 5022, 5023.

Students interested in a 4-year food engineering degree should consult the listings of the Department of Agricultural Engineering in the *Institute of Technology Bulletin*.

Industrial Engineering

This area of emphasis is designed for the student with competence and interest in the industrial engineering aspects of the food industry. The requirements include the following:

- ME 3900—Introduction to Engineering Statistics (4)
- (or) Stat 3091—Introduction: Probability, Statistics (4)

At least 20 credits from the industrial engineering courses described in the *Institute of Technology Bulletin*

Management

This area of emphasis is designed for the student interested in the problems of the business and economic phases of food industries. At least 30 credits must be selected from course offerings in the departments of Agricultural and Applied Economics, Economics, and Rhetoric, and in the College of Business Administration.

BioC 1301-1302-1303 (10) may be substituted for Chem 3301-3302-3305-3306 (10) and Biol 3021-BioC 5025 (6) in category B if desired.

Microbiology

This area of emphasis is designed for the student interested in courses related to the microbiological aspects of the food processing industry. About 20 credits of microbiology-oriented courses in biochemistry, microbiology, plant pathology, public health, and related departments must be selected. These usually include:

MicB 5321—Physiology of Bacteria (3)

Nutrition

This area of emphasis is designed for the student interested in courses related to the nutritional aspects of the food processing industry. The following courses are required:

Phs1 1002—Human Physiology (4) (or) Phs1 3051—Human Physiology (5)

About 20 additional credits of nutrition-oriented courses in food science and nutrition, biochemistry, animal science, and related departments, including FScN 3622—Food and Nutrition in the Life Cycle (4) and FScN 5622—Human Nutrition (5)

Public Health

This area of emphasis is designed to provide the necessary background for the variety of activities performed by the sanitarian in either governmental or industrial work related to the regulatory and quality control of raw materials and finished products in the food field. At least 20 credits are to be selected from course offerings of the School of Public Health. See the *School of Public Health Bulletin* for course offerings.

Other Areas

The courses presented for the above seven areas of emphasis may not satisfy the needs of every student. With the aid of your adviser, you may set up a course of study designed to meet specific requirements in another area of emphasis or in a combination of suggested areas. Examples include advertising, journalism, sales, mechanical engineering, statistics, and experimental design. Some 3000- and 5000-level courses must be included.

G. Free Electives

Electives to make a total of 186 credits required for graduation

General Design

This program provides a strong foundation in basic design. The program combines systematic study of the elements and principles of design with intensive laboratory experience in applied design. Courses in drawing, color, design, and introduction to two- and three-dimensional design are taken prior to concentration in one of two options—general design or crafts design. The emphasis on design in both options makes this program unique at the University and in the state.

Students in both options may prepare themselves for leadership roles in teaching design in community extension programs, community arts councils and resources, continuing education for adults and senior citizens, and youth education in nonschool settings. This broad training might also offer preparation for work in museums or in design, crafts, decorative arts, or home economics publications. Both options are designed to prepare students for graduate work and continuing professional education.

The general design option is elected by students desiring broad professional competence in two- and three-dimensional applied design and the decorative arts.

Programs and Curricular Requirements

The crafts design option is directed toward students who wish to concentrate in fiber-fabric design and/or metal design (jewelry, holloware, etc.) while developing competence in the general area of applied design for the home and person.

Program Requirements for GENERAL DESIGN

A. Communication, Language, Symbolic Systems

Rhet 1101, 1102—Communication (8)

Rhet 1222—Public Speaking (4)

Rhet 3551—Professional Writing (4)

Minimum of 2 additional credits selected from CLE-approved courses (may be taken S-N)

B. Physical and Biological Sciences

Minimum of 9 credits to be selected from CLE-approved courses from at least two disciplines (may be taken S-N)

C. Man and Society

Psy 1001—General Psychology (5)

Minimum of 4 additional credits from a second discipline (may be taken S-N)

D. Artistic Expression

Dsgn 5505—Art History (4)

(or) equivalent course

Minimum of 5 additional credits to be selected from CLE-approved courses (may be taken S-N)

E. Major Requirements

1. Basic design requirements—prerequisite to selection of options

Dsgn 1501—Introduction to Design (3)

Dsgn 1521—Color and Design I (4)

Dsgn 1523—Visual Presentation (4)

Dsgn 1525—Two-Dimensional Design (3)

Dsgn 1531—Surface-Fabric Design I (4)

Dsgn 1532—Structure-Fabric Design I (4)

Dsgn 1533—Metalsmithing: Introduction to Techniques (4)

Dsgn 3527—Three-Dimensional Design (3)

AgJo 5301—Functional Photography (3)

(or) equivalent course

8 credits in studio art courses (may be taken S-N)

12 credits selected from the following:

Dsgn 3517—History of Costume: Primitive Through 18th Century (3)

Dsgn 5507—History of Decorative Arts I: Textiles (3-4)

Dsgn 5509—History of Decorative Arts II: Metals, Ceramics, Glass (3-4)

Dsgn 5512—History of European Furniture and Interiors (3-4)

Dsgn 5514—History of American Furniture and Interiors (3-4)

Dsgn 5518—History of Costume: 19th and 20th Centuries (3-4)

(and/or) Courses taught in Department of Art History (see adviser for list)

(and/or) Courses taught in School of Architecture (see adviser for list)

2. Option requirements (select one option)

a. *General Design* (minimum of 32 credits required)

A minimum of 16 credits in the following courses:

Dsgn 3521—Color and Design II (4)

- Dsgn 3523—Visual Presentation II (4)
- Dsgn 3525—Design II (4)
- Dsgn 3574—Crafts Seminar (1)
- Dsgn 3582—Field Experiences (3)
- Dsgn 5585—Problems in Design (3-4 [12 max])

A minimum of 16 additional credits in other Department of Design courses, selected with approval of your adviser

A minimum of 8 additional credits in drawing from supporting areas are recommended. Prerequisites to these courses must be completed prior to enrollment in them.

- Dsgn 1543—Fashion Illustration (4)
- Dsgn 3550—Interior Design Presentation (3)
- Art Studio courses in drawing (see adviser list)
- Th 5510—Drawing and Rendering for Theatre Designers (2-4)

b. *Design: Craft Option* (minimum of 34 credits required)

A minimum of 18 credits to be selected from the following:

GC 1513—Principles: Small Business Operations (4)

(or) equivalent

- Dsgn 3535—Design Process: Materials (4)
- Dsgn 3574—Crafts Seminar (1)
- Dsgn 3582—Field Experiences in Design (3)
- Dsgn 3584—Field Experiences in Design (1-5)
- Dsgn 5585—Problems in Design: General (2-4)
- Dsgn 5587—Problems in Design: Jewelry (3-4)
- Dsgn 5588—Problems in Design: Textiles (3-4)

A minimum of 16 credits to be selected from one of the following areas:

Fiber-Fabric Design

- Dsgn 3531—Surface Fabric Design II (4)
- Dsgn 3532—Structure Fabric Design II (4)
- Dsgn 5531—Surface Fabric Design III (4)
- Dsgn 5532—Structure Fabric Design III (4)
- Dsgn 5588—Problems in Design: Textiles (3-4 [12 max])

Jewelry Design

- Dsgn 3533—Metalsmithing: Fabrication (4)
- Dsgn 3536—Metalsmithing: Enameling (4)
- Dsgn 5533—Metalsmithing: Combined Techniques (4)
- Dsgn 5587—Problems in Design: Jewelry. (3-4 [12 max])

A minimum of 12 additional credits from the following courses are recommended:

- Dsgn 3574—Crafts Seminar (1)
- Dsgn 3582—Field Experiences in Design (3)
- Dsgn 3584—Field Experiences in Fiber-Fabric (1-10)

F. Collateral Area

A minimum of 18 credits from an area to be selected with approval of your adviser (may be taken S-N)

Collateral and supporting areas recommended (consult with your adviser):

- History of Art and Architecture
- Business
- Education and Psychology
- Family Social Science

Programs and Curricular Requirements

Youth Studies
Journalism and Mass Communication (includes commercial art)
Landscape Architecture
Social Work
Sociology
Studio Art
Theatre Arts

Other supporting areas may be developed in addition to collateral requirement:

Costume Design
Design and Graphics (calligraphy, illumination, illustration)
Interior Design
Industrial Design

G. Free Electives

Electives to make a total of 185 credits required for graduation (may be taken S-N; no more than 25 percent of total [46] may be taken S-N)

General Home Economics

This program, which is interdepartmental and interdisciplinary in focus and function, is designed to provide a broad cultural background as well as preparation for certain types of professional work for which the background of a generalist in home economics is desirable. The program includes courses that meet the all-University distribution requirements plus home economics courses in food and nutrition, textiles and clothing, design, housing and household equipment, home management, and family relationships. The remainder of the program—a minimum of 18 credits in a collateral area or supporting field of study and 50 credits of electives—provides the flexibility to develop depth in a particular area, either within or outside home economics, that is consistent with your personal and professional goals.

You may work with your adviser to develop an individualized collateral area, or you may follow one of several defined areas that have been developed with the aid of practicing professionals in the field. Individualized collateral areas could include human services, gerontology, horticulture, international studies, and others. Defined collateral areas that are available include the following:

Agricultural Extension Service
Business
Consumer Affairs
Home Economics Journalism and/or Communications
Household Equipment and Energy
Nursery School Certification
Youth Studies

Consult your adviser for collateral area requirements.

Program Requirements for GENERAL HOME ECONOMICS

A. Communication, Language, Symbolic Systems

Rhet 1101, 1102—Communication (8)
(or) equivalent course
Rhet 1222—Public Speaking (4)
Rhet 3551—Professional Writing (4)
Minimum of 2 additional credits selected from CLE-approved courses (may be taken S-N)

B. Physical and Biological Sciences (must be taken A-N)

NSci 1005—Physical World: Chemistry (4)

(or) equivalent course

FSCN 1020—Introductory Microbiology (4)

(or) MicB 3103—General Microbiology (5)

Minimum of 9 additional credits in science to include a course in physics and a course in biology (check prerequisites for desired courses to guide your selection)

C. Man and Society

AgEc 1020-1030—Principles of Macroeconomics, Microeconomics (9)

(or) Econ 1001, 1002—Principles of Macroeconomics, Microeconomics (8)

Psy 1001—General Psychology (5)

Soc 1001—Introduction to Sociology (4)

Anth 1102—Introduction to Social and Cultural Anthropology (5)

CPsy 1301—Introduction to Child Psychology (4)

D. Artistic Expression

Minimum of 9 credits to be selected from CLE-approved courses in such areas as humanities, literature, theatre, design, art, or music (may be taken S-N)

E. Major Requirements (must be taken A-N)

Nutrition (5 credits minimum)

Foods (9 credits minimum)

Dsgn 1501—Introduction to Design (3)

Dsgn 1551—Consumer Aspects of Housing and Furnishings (4)

FSoS 1401—Household Equipment (3)

FSoS 3260—Home Management Principles (3)

FSoS 3264—Home Management Practicum (2)

FSoS 5200—Family Relationships (5)

TexC 3261—Textiles (5)

One 5000-level course in home economics (3-5)

F. Collateral Area (must be taken A-N)

A minimum of 18 credits to be selected in consultation with your adviser on the basis of your professional goals and interests; at least half the credits in the collateral area must be from upper division courses

G. Free Electives

Electives to make a total of 185 credits required for graduation; at least one-third should be from upper division courses (may be taken S-N)

Home Economics Education

The curricula in home economics education, offered jointly by the College of Home Economics and the College of Education, are designed for those who wish to become teachers in junior or senior high schools. Satisfactory completion of one of the three curricular options qualifies students for teaching home economics in federally aided schools.

During the first 2 years, you register in the College of Home Economics. Early in the quarter of the year in which you will complete 90 credits of specified courses, and after completion of HEEd 1500 and/or HEEd 1510, you apply for joint admission to the College of Education. To be eligible for admission to the College of Education, you must have earned a grade point average of 2.00 (C) overall and 2.50 (C+) in your

Programs and Curricular Requirements

major courses. The application form and information about admission procedures should be obtained at the Office of Admissions and Records, 130 Coffey Hall. For admission to clinical experiences, you must have earned a grade point average of 2.00 overall and 2.50 in all major and HEEd courses.

You must complete the liberal education distribution requirements as detailed in the *College of Education Bulletin*. The three curricular options, designed to include appropriate courses to satisfy the liberal education distribution requirements, are consumer-homemaking; family life; and occupational education with child care and development, food service, or textiles and clothing clusters.

Departmentally approved alternates may be substituted for specified courses. Advisers can provide information about electives.

Common Requirements For ALL HOME ECONOMICS EDUCATION CURRICULA

AgEc 1020-1030—Principles of Macroeconomics, Microeconomics (9)
(or) Econ 1001, 1002—Principles of Macroeconomics, Microeconomics (8)
Psy 1001—General Psychology (5)
Rhet 1101, 1102—Communication I, II (8)
Rhet 1222—Public Speaking (4)
Rhet 3551—Professional Writing (4)
Soc 1001—Introduction to Sociology (4)
HEEd 1500—Introduction to Home Economics Teaching (2)
HEEd 1510—Knowledge and Values in Teaching (4)
HEEd 3520—Home Economics Curriculum and Instruction: Cognitive Learning (5)
HEEd 3530—Home Economics Curriculum and Instruction: Affective Learning (4)
HEEd 3620—Curriculum Management (3)
HEEd 3601—Clinical Experience (9)
HEEd 3611—Fieldwork (3)
HEEd 3090—School and Society (3)
PsyF 3380—Introduction to Human Relations (3)
PubH 3004—Basic Concepts in Personal and Community Health (5)
SeEd 3150—Introduction to Secondary Teaching (5)
SeEd 3155—Psychological Foundations of Secondary Education (5)
VoEd 5300—Philosophy and Practice of Vocational Education (3)
Minimum of 2 additional credits in category A (Communication, Language, Symbolic Systems) to meet CLE requirement
Minimum of 12 elective credits from nonstudio courses in category D (Artistic Expression) to meet CLE requirement
Minimum of 3 elective credits in physical education

In addition to the common requirements, you must complete one of the three options that follow and a minimum of 186 credits.

CONSUMER-HOMEMAKING OPTION

Related Course Requirements

Anth 1102—Introduction to Social and Cultural Anthropology (5)
AgEc 5580—Economic Organization of the Household (3)
(or) FSoS 5220—Family Economics (3)
Chem 1004-1005—General Principles of Chemistry (10)
(or) NSci 1004, 1005—Physical World: Physics, Chemistry (8)
GC 1132—Biological Science: The Human Body (5)
CPsy 1301—Introductory Child Psychology (4)

Elective credits (4 or more) in human growth and development chosen in consultation with your adviser; one course from the following: FScN 1020, MicB 3103, Biol 3051, PubH 3151

Major Courses

FScN 1212, 1213—Scientific Principles of Food Preparation I, II (7)
FScN 1600—Sociocultural Aspects of Nutrition (3)
FScN 1602—Principles of Nutrition (4)
FScN 3472—Principles of Food Purchasing (4)
Dsgn 1551—Consumer Aspects of Housing and Furnishings (4)
TexC 1601—Basic Clothing Construction (2)
TexC 1602—Pattern Fitting and Alteration (2)
TexC 3621—Textiles (5)
FSoS 1401—Household Equipment (3)
FSoS 3260—Home Management Principles (3)
FSoS 3500—Consumer and the Market System (3)
FSoS 5200—Family Relationships (5)

One elective from the following:

Dsgn 5558—Purchasing Home Furnishings (3)
Dsgn 5567—Housing Alternatives for the Family (4)
FSoS 5409—Consumer Selection Guides for Household Equipment (3)

One elective from the following:

FSoS 5202—Introduction: Social Psychology—Applications to the Family (5)
FSoS 5210—Family in World Perspective (5)
GCB 3002—Human Genetics (3)

One elective from the following:

TexC 3603—Ready-to-Wear Analysis (3)
TexC 5622—Issues and Trends in Textile Consumer Protection (3)
TexC 5661—Clothing and Human Behavior (4)
TexC 5662—Clothing Consumption Problems (3)

Minimum of 6 elective credits in consumer behavior, management, or decision making

FAMILY LIFE OPTION

Related Course Requirements

Anth 1102—Introduction to Social and Cultural Anthropology (5)
Biol 1011—General Biology (5)
Rhet 3266—Discussion Methods (4)
7 credits of electives in physical or biological science

Major Courses (minimum of 65 credits)

50 credits distributed among the following areas with a minimum of 6 credits in each area and 15 credits in human growth and development:

Anthropology
Family Social Science
Psychology
Sociology
Other areas relating to the family exclusive of home economics

15 credits in home economics courses in the areas of design, food science and nutrition, textiles and clothing, and family social science (FSoS 3260 or 3264, 5260, and 5220 may be included)

HOME ECONOMICS OCCUPATIONAL EDUCATION OPTION

To qualify for licensure as a teacher in a high school home economics occupational education program in Minnesota, you must select one or more subject matter clusters: food service, child development and care, or textiles and clothing services. In addition to the subject matter preparation, licensure requirements include a specified number of hours of occupational experience in the cluster area.

Related Course Requirements

- FScN 1020—Introduction to Microbiology (4)
- GC 1132—Biological Science: The Human Body (5)
- GC 1163—Physical Science: Principles of Physics (5)
- (or) NSci 1004—Physical World: Physics (4)
- Chem 1004-1005—General Principles of Chemistry (10)
- (or) NSci 1005—Physical World: Chemistry (4)
- CPsy 1301—Introductory Child Psychology (4)
- Elective credits (4 or more) in human growth and development

Major Courses (minimum 25 credits)

- FSoS 1401—Household Equipment (3)
- FSoS 3260—Home Management Principles (3)
- FSoS 5200—Family Relationships (5)
- FScN 1212—Scientific Principles of Food Preparation I (4)
- FScN 1602—Principles of Nutrition (4)
- HEEd 5336—Home Economics Occupational Experience (1-9)
- Selected electives (consult with your adviser) (6)

Cluster Requirements

Food Service Cluster (minimum 18 credits)

- FScN 1700—Introduction to the Hospitality and Food Service Industries (2)
- FScN 3472—Principles of Food Purchasing (4)
- FScN 3730—Quantity Foods Purchasing and Production (5)
- Selected electives (consult with your adviser)

Child Development and Care Cluster (minimum 18 credits)

- CPsy 3330—Directed Experiences With Children (4)
- CPsy 3331—Processes of Socialization of Children (4)
- Elem 3378—Social Learning in Early Childhood Education (3)
- Selected electives (consult with your adviser)

Textiles and Clothing Cluster (minimum 29 credits)

- TexC 1601—Basic Clothing Construction (2)
- TexC 1602—Pattern Fitting and Alteration (2)
- TexC 3601—Tailoring (4)
- TexC 3604—Flat Pattern Design (3)
- TexC 3605—Draping Design and Construction (3)
- TexC 3621—Textiles (5)
- TexC 3642—Apparel Industries (4)
- TexC 3662—Aesthetics of Clothing (3)
- TexC 5600—Advanced Apparel Design and Construction Problems (2-4)
- Selected electives (consult with your adviser)

Optional Program for Teacher Coordinator Licensure

Home economics teachers who wish to prepare themselves for positions as coordinators of home economics occupational programs in secondary schools may do so by completing additional occupational experience and the following courses:

HEEd 5106—Coordination Techniques in Home Economics Occupational Education (3)

HEEd 5301—Curriculum, Materials and Methods in Home Economics Occupational Education (3)

Master of education programs in home economics education include Plan I for licensed home economics teachers and Plan II for nonlicensed professional workers in home economics education. See the *College of Education Bulletin* for details.

Hospitality and Food Service Management

This program is intended for those interested in the field of hospitality management. The broad scope of the hospitality and food service industry and changes in life-styles among the American people have created a variety of service-related fields in which you may concentrate your professional preparation. Since work in the field involves the application of theoretical principles, course work strives to balance theory and practical experience.

Hospitality and food service management majors complete a common core of courses and may choose an area of emphasis in food production, food service management, or hospitality management.

Program Requirements for HOSPITALITY AND FOOD SERVICE MANAGEMENT

A. Communication, Language, Symbolic Systems

Rhet 1101, 1102—Communication I, II (8)

(or) Comp 1001-1002—Introductory Composition (8)

Rhet 1222—Public Speaking (4)

Rhet 3551—Professional Writing (4)

(or) Rhet 3562—Scientific and Technical Writing (4)

Math 1111—College Algebra and Analytic Geometry (5)

(or) Math 1131—Finite Math (5)

(or) Math 1142—Introduction to Calculus (5)

B. Physical and Biological Sciences

Chem 1004-1005—General Principles of Chemistry (10)

Biol 1011—General Biology (5)

C. Man and Society

AgEc 1020-1030—Principles of Macroeconomics, Microeconomics (9)

(or) Econ 1001, 1002—Principles of Macroeconomics, Microeconomics (8)

Psy 1001—General Psychology (5)

Soc 1001—Introduction to Sociology (4)

D. Artistic Expression

Minimum of 9 credits to be selected from CLE-approved courses

Programs and Curricular Requirements

E. Major Requirements

- FScN 1212-1213—Scientific Principles of Food Preparation I-II (7)
- (or) FScN 3110-3112—Food Chemistry (6)
- FScN 1602—Principles of Nutrition (4)
- FScN 1700—Introduction to the Hospitality and Food Service Industries (2)
- FScN 3123—Microbiology of Foods (5)
- FScN 3760—Hospitality Cost Management (4)
- FScN 5100—General Seminar (1)
- Acct 1050-1051—Principles of Accounting (8)
- BFin 3000—Finance Fundamentals (4)
- IR 3002—Industrial Relations Systems: Labor Markets and the Management of Human Resources (4)
- Mgmt 3001—Fundamentals of Management (4)
- MIS 3099—Elementary FORTRAN (1)

F. Area of Emphasis

In addition to the course requirements, you must select one of the three following areas of emphasis:

Food Production

This area of emphasis is designed to prepare graduates to respond to the needs of the food service industry for technically competent workers in such areas as operations, management, and food quality assurance. Food production majors should take FScN 3110-3112 rather than FScN 1212-1213.

- FScN 1500—Meat Science (4)
- FScN 3403—Experimental Foods (4)
- FScN 3622—Food and Nutrition in the Life Cycle (4)
- (or) FScN 5622—Human Nutrition (5)
- FScN 3720—Administrative Experience: Hospitality or Food Service Enterprise (5)
- FScN 3730—Quality Food Purchasing and Producing (5)
- FScN 3740—Design and Layout of Food Services (4)
- FScN 3752—Food and Hospitality Operations: Application of Computer Systems to Smaller Units (4)
- (or) MIS 5100—Introduction to Computers and Computer Data Processing (4)
- (or) MIS 5101—Introduction to Management Information Systems (4)
- FScN 5135-5136—Food Process Engineering I-II (6)
- FScN 5360—Sensory Evaluation of Food Quality (4)
- Chem 3301-3302—Elementary Organic Chemistry (8)
- Chem 3305-3306—Elementary Organic Chemistry Laboratory (4)
- Biol 3021—Biochemistry (4)
- BioC 5025—Biochemistry Laboratory (2)
- Math 1142—Introduction to Calculus (5)
- (or) Math 1311-1321-1323—Computer Calculus I-II-III (15)
- PhsI 3051—Human Physiology (5)
- (or) PhsI 1002—Human Physiology (4)
- Phys 1031-1032-1035-1036—Introductory Physics: Measurement and Applications, Laboratory (10)
- (or) Phys 1014-1024—Introductory Physics: Concepts in Physics (8)
- (or) Phys 1104-1105-1106—General Physics (15)
- Stat 3081—Experimental Techniques and Statistical Inference (5)
- (or) Stat 5021—Statistical Analysis I (4)
- (or) Soc 3801-3802-3803—Sociological Methods (15)

Food Service Management

This area of emphasis is designed to prepare graduates for employment as managers of institutional or commercial food services in such organizations as hospitals, nursing homes, schools, colleges and universities, airlines, vending services, hotels, motels, restaurants, and fast food establishments.

- FScN 3472—Principles of Food Purchasing (4)
- FScN 3720—Administrative Experience: Hospitality or Food Service Enterprise (5)
- FScN 3730—Quality Food Purchasing and Production (5)
- FScN 3740—Design and Layout of Food Services (4)
- FScN 3750—Management of Food Service and Hospitality Business Systems (3)
- FScN 3752—Food and Hospitality Operations: Application of Computer Systems to Smaller Units (4)
- AgEc 3410—Economic Organization of the Hospitality Industry (4)
- BLaw 3058—Introduction to Law, and the Law of Contracts and Agency (4)
- MIS 5100—Computer Systems Design (4)
- Mktg 3000—Principles of Marketing (4)

20 credits from the following courses, selected in consultation with your adviser:

- Afro 1441—Afro-American History, Culture to 1865 (4)
- Afro 3061—Black Family (4)
- Amln 1771—Introduction to American Indian Studies (4)
- Arch 1001—Environmental Design: Man and Environment (4)
- BA 3002—Business and Society (4)
- Chic 1105—Introduction to Chicano Studies: The Beginnings (4)
- EBB 3101—Ecology: Engineers and Physical Scientists (4)
- FScN 1102—Technology of Food Processing (4)
- FScN 1500—Meat Science (4)
- FScN 3622—Food and Nutrition in the Life Cycle (4)
- FScN 3762—Hospitality Financial Management (4)
- FScN 5000—Professional Experience Program (1-6)
- FSoS 3001—Communication Skills and Interviewing Techniques: An Introduction (3)
- Geog 3371—Urban Geography (4)
- Ins 3100—Risk Management and Insurance (4)
- IR 3007—Collective Bargaining Negotiations and Modern Labor Relations (4)
- Mktg 3010—Buyer Behavior and Marketing Analysis (4)
- Phys 1014-1024—Introductory Physics: Concepts in Physics (8)
- Pol 1001—American Government and Politics (5)
- PubH 3004—Basic Concepts in Personal and Community Health (5)
- QA 1050—Elementary Managerial Statistics (4)
- Soc 1002—American Community (4)
- Soc 5201—Introduction to Social Psychology (4)
- (or) Psy 5201—Social Psychology (4)
- Soc 5951—Minority Group Relations (4)
- SSci 3981—Societies of the Future (4)

Hospitality Management

This area of emphasis is designed to prepare graduates to manage a wide range of facilities that provide services for the away-from-home public.

- FScN 3752—Food and Hospitality Operations: Application of Computer Systems to Smaller Units (4)
- (or) MIS 5100—Computers and Systems Design (4)

Programs and Curricular Requirements

(or) MIS 5101—Introduction to Management Information Systems (4)
FScN 3762—Hospitality Financial Management (4)
AgEc 3410—Economic Organization of the Hospitality Industry (4)
BA 3002—Business and Society (4)
BLaw 3058—Introduction to Law, and the Law of Contracts and Agency (4)
AgEc 3101—Microeconomic Theory (4)
Math 1131-1142—Finite Mathematics, Introduction to Calculus (10)
(or) Math 1201-1211-1221—Analysis (15)
Mktg 3000—Principles of Marketing (4)
OAM 3055—Introduction to Management Sciences (4)
QA 1050—Elementary Managerial Statistics (4)
20 credits at the 3000 level and above in the areas of business and food science and nutrition, selected in consultation with your adviser

G. Free Electives

Electives to make a total of 185 credits required for graduation

Housing

This program provides a multidisciplinary sequence of educational experiences in the area of the housing needs and problems of individuals and families. Building upon pertinent courses within the college and in other units of the University, the curriculum offers three options: business and commerce, social service, and design.

Students graduating from this program may work with public agencies concerned with housing at the local, state, or federal level, or with public or private agencies in areas such as housing management, environmental design, or social services. Students may also pursue graduate studies to prepare for college teaching or research in a special area of interest.

Program Requirements for HOUSING

A. Communication, Language, Symbolic Systems—(A-N only)

Rhet 1101, 1102—Communication (8)
(or) equivalent course
Rhet 1222—Public Speaking (4)
Rhet 3551—Professional Writing (4)
(or) Rhet 3562—Scientific and Technical Writing (4)
Rhet 3254—Advanced Public Speaking (4)
(or) Spch 3641—Discussion Conference Methods (4)
(or) a foreign language
(or) mathematics

B. Physical and Biological Sciences—(A-N only)

Minimum of 9 credits to be selected from CLE-approved courses from at least two disciplines, to include:
NSci 1004—Physical World: Physics (4)

C. Man and Society—(A-N only)

AgEc 1020-1030—Principles of Macroeconomics, Microeconomics (9)
(or) Econ 1001, 1002—Principles of Macroeconomics, Microeconomics (8)
Psy 1001—General Psychology (5)
Soc 1001—Introduction to Sociology (4)

D. Artistic Expression

Minimum of 9 credits to be selected from CLE-approved courses from at least two disciplines

E. Major Requirements (must include a minimum of 12 credits from courses in the Department of Design and a minimum of 12 credits from courses in the Department of Family Social Science):

Minimum of 33 credits from the following:

- Dsgn 1551—Consumer Aspects of Housing and Furnishings (4)
(or) Dsgn 1552—Introduction to Housing and Interior Design (3)
(and) Dsgn 1553—Interior Design I (4) (see design option)
- Dsgn 3563—Art and the Environment (3)
- Dsgn 3570—Senior Seminar in Housing (1) (required for all majors)
- Dsgn 5561—Housing Management (5)
- Dsgn 5565—Homes of the World (3-4)
- Dsgn 5567—Housing Alternatives for the Family (4)
- Dsgn 5568—Housing Problems of the Family (5)
- Dsgn 5570—Seminar: Design—Selected Topics (1-3)
- Dsgn 5581—Designed Environments and Aging (4)
- FSoS 1401—Household Equipment (3)
- FSoS 3001—Communication Skills and Interviewing Techniques: An Introduction (3)
- FSoS 3260—Home Management Principles (3)
- FSoS 5200—Family Relationships (5)
- FSoS 5202—Introduction to Social Psychology With Applications to the Family (5)
(or) Soc 5201—Introduction to Social Psychology (4)
(or) Psy 5201—Social Psychology (4)
- FSoS 5220—Family Economics (3)
- FSoS 5255—Public Social Policy and the American Family (4-5)

30 credits from the following:

- PA 5505—Housing Policy (4) (required for all majors)
- Anth 1102—Introduction to Social and Cultural Anthropology (5)
- Arch 1001-1002-1003—Environmental Design (12)
- Arch 5137—Planning: Urban Function and Structure (4)
- AgEc 5580—Economic Organization of the Household (4)
- Geog 1301—Human Geography (5)
- Geog 3371—Urban Geography (4)
- Hist 3901, 3902—American Urban History (8)
- Pol 1001—American Government and Politics (5)
- Pol 5327—Local Government (4)
- HED 3210—Societies of the Future (4)
- SW 1001—Introduction to Social Welfare and Community Services (5)

One of the following courses is recommended for all majors:

- Stat 1051—Introduction to Ideas of Statistics (4)
(or) Stat 5021—Statistical Analysis I (5)
(or) Soc 3801-3802-3803—Sociological Methods I, II, III (15)
(or) Psy 3801—Introduction Measurement, Statistical Methods (4)
(or) MIS 5100—Introduction: Computers, Computer Data Processing (4)

A minimum of 30 credits to be chosen from the following options (you may choose from a single option or across options):

Business and Commerce Option

- Acct 1050-1051—Principles of Accounting (8)
- AgEc 5590—Government and Consumers (4)

Programs and Curricular Requirements

AgEc 5620—Regional Economic Analysis (4)
BA 3002—Business and Society (4)
BFIn 3500—Real Estate Investment Analysis (4)
BLaw 3058—Introduction to Law, and the Law of Contracts and Agency (4)
Dsgn 5586—Problems in Design: Housing and/or Interiors (3-4 [max 12])
Econ 5623—Housing Markets and Public Policy: United States (4)
ForP 3310—Manufactured Housing Systems (4)
Mgmt 3001—Fundamentals of Management (4)
Mgmt 3002—Psychology of Management (4)
Mktg 3000—Principles of Marketing (4)
Mktg 3010—Buyer Behavior and Marketing Analysis (4)

Social Service Option

SW 3005—Social Work Processes: Methods of Intervention (4) (required for this option)
FSoS 5201—Family in American Social Structure (4)
(or) Soc 5405—Social Stratification and Mobility (4)
(or) Soc 5951—Minority Group Relations (4)
Pol 5328—Metropolitan Government and Politics (4)
Psy 3031—Sensation and Perception (4)
Soc 1651—Rural Sociology (4)
Soc 5401—Social Organization (4)
Soc 5601—Urban Sociology (4)
Soc 5605—Urbanization and Social Policy (4)
Soc 5801—Computer Usage in Social Research (4)
Recommended—Soc 3801, 3802, 3803—Sociological Methods, I, II, III, (15)

Design Option

The following lower division courses are prerequisite to the design option (7 credits may apply to this option only):

AgEn 1010—Technical Drawing (3)
(or) demonstrated proficiency
Dsgn 1521—Color and Design I (4)
Dsgn 1523—Visual Presentation I (4)
Dsgn 1525—Two-Dimensional Design I (3)
Dsgn 1552, 1553—Introduction to Housing and Interior Design, Interior Design I (7) (required for this option; see item E above)

Recommended:

Arch 5055, 5056—English and Early American Architecture, Modern Architecture (8)
(or) Arth 5546, 5547—American Architecture 1860-1914, Modern American and European Architecture from 1914 to Present (10)
Arch 5137—Planning: Urban Function and Structure (4)
Arch 5138—Planning: Theory and Methodology (4)
Dsgn 3550—Interior Design Presentation (3)
Dsgn 3553—Interior Design II (4)
Dsgn 3557—Interior Design Resources and Materials (3)
(or) Dsgn 5558—Purchasing Home Furnishings (3)
Dsgn 5552—Interior Design III: Residential Design (4)
Dsgn 5586—Problems in Design: Housing and/or Interiors (3-4)
ForP 3310—Manufactured Housing Systems (4)
FSoS 5404—Evaluation Procedures for Household Equipment (3-4)
FSoS 5418—Equipment: Independent Study (1-4)

F. Field Experiences

Dsgn 3580—Field Experience in Housing (15)

G. Collateral Area

12-18 credits to be chosen with the help of your adviser; suggested areas of concentration are available from your adviser

H. Free Electives

Electives to make a total of 185 credits required for graduation

Interior Design

The objective of this program is to prepare students for entrance into the field of interior design. The curriculum provides a firm professional base and offers flexibility in the choice of supporting disciplines. The program attempts to help the student develop competence to solve problems of the immediate physical environment by acquiring (1) an understanding of the relationship between the individual and the environment, (2) a sense of the designer's responsibility to society, (3) a foundation in basic design, (4) an understanding of historical styles and contemporary trends, (5) technical and communication skills, and (6) an awareness of business and professional ethics.

Upon graduation, students may work in residential or contract design or in community service. Potential employers include interior design studios, furniture stores, lighting companies, wholesale furniture and fabric showrooms, contract design firms, or community service organizations.

Students beginning the curriculum are considered pre-interior design majors. A limited number of students who have met the specified requirements are admitted to the interior design program. Contact the program chairperson for further information.

A grade of at least C is required in all interior design courses.

Program Requirements for INTERIOR DESIGN

A. Communication, Language, Symbolic Systems

Rhet 1101, 1102—Communication (8)

Rhet 1222—Public Speaking (4)

Rhet 3551—Professional Writing (4)

(or) upper division course in composition

Minimum of 3 additional credits to be selected from CLE-approved courses (may be taken S-N)

B. Physical and Biological Sciences

NSci 1005—Physical World: Chemistry (4)

(or) equivalent course in chemistry that is a prerequisite to work required in textiles

Minimum of 5 additional credits to be selected from CLE-approved courses from a discipline other than chemistry (may be taken S-N)

C. Man and Society

AgEc 1020-1030—Principles of Macroeconomics, Microeconomics (9)

(or) Econ 1001, 1002—Principles of Macroeconomics, Microeconomics (8)

Psy 1001—General Psychology (5)

Programs and Curricular Requirements

D. Artistic Expression

Dsgn 5505—Art History (4)

(or) equivalent

Minimum of 5 additional credits to be selected from CLE-approved courses (may be taken S-N)

E. Major Requirements

AgEn 1015—Basic Architectural Drafting (4)

(or) Dsgn 1450—Drafting—Basic Drafting Techniques (4)

(or) demonstrated proficiency

Dsgn 1501—Introduction to Design (3)

Dsgn 1521—Color and Design I (4)

Dsgn 1523—Visual Presentation I (4)

Dsgn 1525—Two-Dimensional Design I (3)

Dsgn 1552—Introduction of Housing and Interior Design (3)

Dsgn 1553—Interior Design I (4)

Dsgn 3527—Three-Dimensional Design (4)

Dsgn 3550—Interior Design Presentation (3)

Dsgn 3553—Interior Design II (4)

Dsgn 3557—Interior Design Resources and Materials (3)

Dsgn 3559—Interior Design Business Procedures and Client Relationships (2)

Dsgn 3575—Senior Seminar in Interior Design (1)

Dsgn 5507—History of Decorative Arts I: Textiles (3-4)

(or) Dsgn 5509—History of Decorative Arts II: Metal, Ceramics, Wood, Glass (3-4)

Dsgn 5512—History of European Furniture and Interiors (3-4)

Dsgn 5514—History of American Furniture and Interiors (3-4)

Dsgn 5515—20th-Century Interiors and Furnishings (3-4)

Dsgn 5552—Interior Design III: Residential Design (4)

Dsgn 5554—Interior Design IV: Contract Design (4)

Select one of the following alternatives (see adviser):

1. Dsgn 3581—Field Experiences (3) or Dsgn 5568—Housing Problems of the Family (5), and additional credits for a total of 15 from interior design, general design, or related courses
2. Dsgn 5555—Honors Thesis Project in Interior Design (15)

FSoS 1401—Household Equipment (3-4)

FSoS 3260—Principles of Home Management (3)

(or) AgEc 5580—Economic Organization of the Household (4)

ForP 3310—Manufactured Housing Systems (4)

TexC 3621—Textiles (5)

TexC 3622—Textiles for Interiors (3)

Select two courses from the following:

Acct 1050—Principles of Accounting (4)

(or) AgEc 1250—Principles of Accounting (5)

Mktg 3000—Principles of Marketing (4)

Mgmt 3001—Fundamentals of Management (4)

9 credits selected from the following areas (may be taken S-N):

Anthropology

Family Social Science

History

Political Science

Social Work

Sociology

F. Collateral Area

Minimum of 15 credits of related courses selected with approval of your adviser (may be taken S-N)

G. Free Electives

Electives to make a total of 185 credits needed for graduation (may be taken S-N; no more than 25 percent of total credits may be taken S-N)

Nutrition and Dietetics

This program is intended for those interested in the field of nutrition and its various applications in dietetics, public health, and nutrition science. The options offered in general dietetics and community nutrition meet the requirements of the American Dietetic Association for membership and for internship. Students completing either option and a 6- to 12-month hospital or public health internship may seek employment in hospitals or community agencies.

The nutrition science option is planned for those interested in graduate study in this area. Students in this option should maintain a minimum grade point average of 2.80. Employment possibilities for persons holding graduate degrees in nutrition science include college or university teaching or university or industrial research.

Students must complete the organic chemistry sequence by the end of the sophomore year in order to have the prerequisites to enter courses normally scheduled in the junior year, or they may be delayed in completing the program. Transfer students who have completed organic chemistry or biochemistry courses that are not as extensive as those listed below are required to take additional courses in both fields.

The American Dietetic Association has accredited a coordinated undergraduate program in dietetics at the University. With the cooperation of Twin Cities area hospitals, this program enables qualified students to integrate an internship experience with the final 2 years of undergraduate study. Students completing the program are assured membership in the American Dietetic Association. Enrollment is limited, and interested students should apply to the program director early in their sophomore year.

Program Requirements for NUTRITION AND DIETETICS

A. Communication, Language, Symbolic Systems

Rhet 1101, 1102—Communication I, II (8)
(or) equivalent course
Rhet 3551—Professional Writing (4)
(or) Rhet 3562—Scientific and Technical Writing (4)
Math 1111—College Algebra and Analytic Geometry (5)
Minimum of 2 additional credits selected from CLE-approved courses

B. Physical and Biological Sciences

Chem 1004-1005—General Principles of Chemistry (10)
Chem 3301-3302—Elementary Organic Chemistry (8)
Chem 3305-3306—Elementary Organic Chemistry Laboratory (4)
Biol 1011—General Biology (5)
Biol 3021—Biochemistry (4)
BioC 5025—Laboratory in Biochemistry (2)
MicB 3103—General Microbiology (5)

Programs and Curricular Requirements

(or) Biol 3013—General Microbiology (5)

Phsl 3051—Human Physiology (5)

(or) Phsl 1002—Human Physiology (4)

C. Man and Society

AgEc 1020-1030—Principles of Macroeconomics, Microeconomics (9)

(or) Econ 1001, 1002—Principles of Macroeconomics, Microeconomics (8)

Psy 1001—General Psychology (5)

Soc 1001—Introduction to Sociology (4)

D. Artistic Expression

Minimum of 9 credits to be selected from CLE-approved courses

E. Major Requirements

FScN 1600—Sociocultural Aspects of Nutrition (3)

FScN 1602—Principles of Nutrition (4)

FScN 3110—Food Chemistry (4)

FScN 3112—Food Chemistry Laboratory (2)

FScN 3403—Experimental Foods (4)

FScN 3472—Principles of Food Purchasing (4)

FScN 3622—Food and Nutrition in the Life Cycle (4)

FScN 5100—General Seminar (1)

FScN 5622—Human Nutrition (5)

FScN 5662—Clinical Nutrition (3)

FScN 5663—Clinical Nutrition Laboratory (2)

LaMP 5175, 5176—Pathology and Clinical Medicine for Allied Health Students I, II (6)

Mgmt 3001—Fundamentals (4)

4-5 additional credits in sociology or anthropology

3 credits in psychology of learning to be selected from:

PsyF 5182—Psychology of Student Learning (3)

PsyF 5183—Adult Learning, Educational Practice (3)

HSU 5011—Instructional Skills for Health Professionals: The Teaching-Learning Process (3)

3-5 credits in statistics or computer usage to be selected from the following or in consultation with your adviser:

Stat 1051—Introduction to Ideas of Statistics (4)

Stat 3081—Experimental Techniques and Statistical Inference (5)

Stat 5021—Statistical Analysis I (5)

Soc 3801—Sociological Methods I: Descriptive Statistics (5)

PsyF 5110—Introductory Statistical Methods (3)

PubH 5404—Introduction to Biostatistics and Statistical Decision (4)

F. Areas of Emphasis

In addition to the course requirements specified above, you must complete one of the five following areas.

General Dietetics

FScN 3730—Quantity Food Purchasing and Production (5)

FScN 3750—Management of Food Service and Hospitality Business Systems (3)

Therapeutic and Clinical Dietetics

The requirements for this option are met by the general program listed above. Additional courses in anatomy, genetics, and physiology are recommended.

Community Nutrition

FScN 1700—Introduction to the Hospitality and Food Service Industries (2)

FScN 3642—Community Nutrition (3)

PubH 5380—Applied Human Nutrition (3)

One additional course in food service management to be selected in consultation with your adviser

Coordinated Undergraduate Program in Dietetics

The basic curriculum is similar to that described in requirements A through E above. However, it also includes field experience courses in which didactic and clinical phases of instruction are coordinated. A detailed plan of the coordinated program may be obtained from the Department of Food Science and Nutrition.

FScN 5664—Field Experience in Clinical Nutrition (18)

Nutrition Science

If you want a nutrition science emphasis or are considering graduate study, you may, after consultation with your adviser, substitute up to 20 credits from the courses listed below for an equivalent number of credits from major requirements. This option is intended primarily to provide preparation for graduate studies and does not meet the American Dietetic Association requirements for internship.

BioC 5751, 5752, with BioC 5745

Chem 1006, 3100, 3303, 5520, 5521

Math 1142 or 1201, 1211, 1221

10-15 credits of college physics

G. Free Electives

Electives to make a total of 185 credits required for graduation

Retail Merchandising

This program is designed for students with an interest in clothing or other textile products who want to combine this interest with a career in retail merchandising. The program includes fundamental studies in textiles and textile products as well as the business procedures used in merchandising these items. You may select one of two areas of emphasis, the apparel option or the home furnishings option.

Opportunities exist for graduates in many retail situations such as department stores, discount houses, or specialty stores. Graduates may work as buyers, department managers, or sales coordinators, or in merchandising positions at a variety of levels between the manufacturer and the consumer.

A minimum grade of C must be earned in all courses used to fulfill major requirements and supporting business requirements (items E and F below).

**Program Requirements for
RETAIL MERCHANDISING**

A. Communication, Language, Symbolic Systems

Rhet 1101, 1102—Communications (8)

Rhet 1222—Public Speaking (4)

Rhet 3551—Professional Writing (4)

(or) Rhet 3562—Scientific and Technical Writing (4)

Math 1131—Finite Mathematics (5)

(or) Math 1111—College Algebra and Analytic Geometry (5)

Programs and Curricular Requirements

B. Physical and Biological Sciences

- Chem 1001-1002—Chemical Principles and Covalent Systems (10)
- (or) Chem 1004-1005—General Principles of Chemistry (10)
- (or) NSci 1005—Physical World: Chemistry (4)
- One course from a discipline other than chemistry to be selected from CLE-approved courses

C. Man and Society

- AgEc 1020-1030—Principles of Macroeconomics, Microeconomics (9)
- (or) Econ 1001, 1002—Principles of Macroeconomics, Microeconomics (8)
- Psy 1001—General Psychology (5)
- Soc 1001—Introduction to Sociology (4)

D. Artistic Expression

- Dsgn 5505—Art History (4)
- (or) equivalent course
- Minimum of 5 additional credits to be selected from CLE-approved courses

E. Major Requirements

- Dsgn 1501—Introduction to Design (3)
- TexC 1641—Introduction to Retail Merchandising (3)
- TexC 1642—Seminar: Orientation to Retail Merchandising (1)
- TexC 3621—Textiles (5)
- TexC 3642—Apparel Industries (4)
- TexC 3643—Retail Merchandising (5)
- TexC 3644—Retail Experience Seminar I (2)
- TexC 3645—Retail Experience Seminar II (2)
- TexC 5641—Topics in Merchandising (3)
- TexC 5664—Fashion Theory and Analysis (4)

Select one of the following options:

Apparel Option

- TexC 3603—Ready-to-Wear Analysis (3)
- TexC 3622—Textiles for Interiors (3)
- (or) TexC 3623—Performance Evaluation of Textiles (3)
- (or) TexC 5622—Issues and Trends in Textile Consumer Protection (3)
- TexC 3662—Aesthetics of Clothing (3)
- TexC 5661—Clothing and Human Behavior (4)
- (or) TexC 5662—Clothing Consumption Problems (3)
- 9 additional TexC credits (to be taken A-N)

Home Furnishings Option

- Dsgn 1521—Color and Design I (3)
- Dsgn 1552—Introduction to Housing and Interior Design (3)
- (or) Dsgn 1551—Consumer Aspects of Housing and Furnishings (4)
- Dsgn 3557—Interior Design Resources and Materials (1-3)
- (or) Dsgn 5558—Purchasing Home Furnishings (3)
- Dsgn 5507—History of Decorative Arts: Textiles (3-4)
- (or) Dsgn 5509—History of Decorative Arts: Metal, Ceramics, Wood, and Glass (3-4)
- Dsgn 5512—History of European Furniture and Interiors (3-4)
- Dsgn 5514—History of American Furniture and Interiors (3-4)
- TexC 3622—Textiles for Interiors (3)

F. Supporting Business Requirements

- Acct 1050—Principles of Accounting I (4)
- Acct 1051—Principles of Accounting II (4)
- QA 1050—Elementary Managerial Statistics (4)
- Mgmt 3001—Fundamentals of Management (4)
- Mgmt 3002—Psychology of Management (4)
- Mktg 3000—Principles of Marketing (4)
- Mktg 3010—Buyer Behavior and Marketing Analysis (4)
- Mktg 3065—Retail Management (4)
- Fin 3000—Finance Fundamentals (4)
- 12 additional credits (to be taken A-N)

G. Free Electives

Electives to make a total of 185 credits required for graduation

Textiles and Clothing

This program relates clothing and other textile products in the near environment to the physical, psychological, and social needs of individual consumers and families. Its two basic emphases are: (1) materials and physical behavioral aspects of textile products especially clothing, and (2) human behavioral aspects of clothing. Analysis of the textile and clothing needs of people and design of solutions to problems involving those needs help students gain the personal insights and expertise in textiles and clothing necessary for effecting environmental change.

By selecting appropriate supporting areas, majors may direct their professional goals toward positions in educational services programs (government agency, business/industry, mass media, community/extension); product analysis or market research (business/industry, government agency; or promotional and training programs business/industry). This program may also serve as preparation for graduate study in textiles and clothing or other advanced professional programs.

Within the program you may emphasize either textiles or clothing by selecting electives in the desired area. A supporting area is also planned to correlate with your professional interests. Courses in the supporting area may be chosen—according to your objectives—from other departments within the college as well as other units within the University such as: anthropology, business, chemistry, design, economics, education, family social science, journalism, sociology, physics, psychology.

A GPA of 2.50 in courses from the Department of Textiles and Clothing is required for graduation. A higher overall GPA is required for admission to graduate study.

Program Requirements for TEXTILES AND CLOTHING

A. Communication, Language, Symbolic Systems

- Rhet 1101, 1102—Communication (8)
- Rhet 1222—Public Speaking (4)
- Rhet 3551—Professional Writing (4)
- (or) Rhet 3562—Scientific and Technical Writing (4)
- Math 1131—Finite Mathematics (5)
- (or) Math 1111—College Algebra and Analytical Geometry (5)

B. Physical and Biological Sciences

- Biol 1011—General Biology (5)
- (or) GCB 3032—Human Genetics and Social Affairs (3)

Programs and Curricular Requirements

Chem 1001-1002—Chemical Principles and Covalent Systems (10)
(or) Chem 1004-1005—General Principles of Chemistry (10)

C. Man and Society

AgEc 1020-1030—Principles of Macroeconomics, Microeconomics (9)
(or) Econ 1001, 1002—Principles of Macroeconomics, Microeconomics (8)
Psy 1001—General Psychology (5)
Soc 1001—Introduction to Sociology (4)

D. Artistic Expression

Dsgn 1501—Introduction to Design (3)
Minimum of 6 additional credits selected from CLE-approved courses such as humanities, literature, music, art history, theatre arts (no studio or technical courses)

E. Major Requirements

TexC 1601, 1602—Basic Clothing Construction, Pattern Fitting and Alteration (4)
TexC 3621—Textiles (5)
TexC 3622—Textiles for Interiors (3)
TexC 3642—Apparel Industries (4)
TexC 3661—Cultural Perspectives on Dress (3)
TexC 3662—Aesthetics of Clothing (3)
TexC 5621—Macro-Micro Property Relationships (5)
TexC 5622—Issues and Trends in Textile Consumer Protection (3)
TexC 5661—Clothing and Human Behavior (4)
TexC 5662—Clothing Consumption Problems (3)
TexC 5664—Fashion Theory and Analysis (4)
14-19 additional credits in TexC courses, with a maximum of 6 credits from any one course
35 credits in supporting area selected with approval of adviser (lists of recommended courses in supporting areas are available for use by students and advisers)

F. Free Electives

Electives to total 185 credits required for graduation

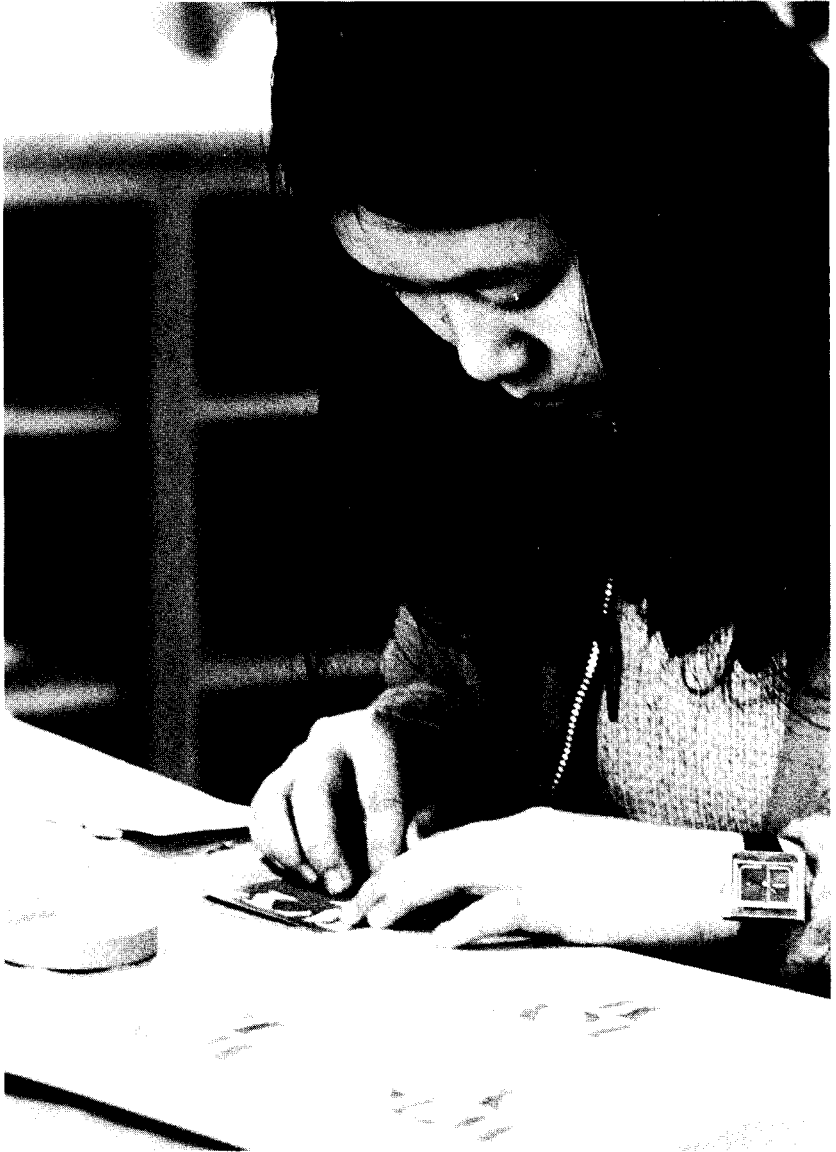
Youth Studies Collateral

The Center for Youth Development and Research provides a 1-year 24-credit collateral area in youth studies for selected juniors and seniors registered in any college of the University of Minnesota. The purpose of the collateral is to assist students in acquiring the basic understanding, skills, attitudes, and insights into themselves necessary for study about or continuing work with youth. The center does not offer a degree in youth studies.

The youth studies collateral includes:

1. A designated course for each of 3 quarters: CPsy 3303 or 5303—Adolescent Psychology; Soc 5952—Youth in Modern Society; and a course from either speech and communication or educational psychology emphasizing communication skills and techniques.
2. 8-10 hours per week of direct work with youth throughout the 3 quarters.
3. A weekly seminar throughout the academic year to reflect on and integrate knowledge about and experience with youth. Students register for YoSt 5201-5202-5203—Practicum.

For further information about the center's teaching programs, contact the Center for Youth Development and Research, 48 McNeal Hall, 1985 Buford Avenue, University of Minnesota, St. Paul, Minnesota 55108; telephone 376-7624.



Students experiment to solve a variety of basic design problems.



Students and instructor in a nutrition class discuss the effects of diet on health and appearance.



Warping the loom — a first step in the weaving process.

III. COURSE OFFERINGS

Course Numbers and Symbols—Courses primarily for freshmen and sophomores are numbered 1000 through 1998; for juniors and seniors, 3000 through 3998; for juniors, seniors, and graduate students, 5000 through 5998. Courses numbered 8000 and above are restricted to students registered in the Graduate School.

The following symbols are used throughout the descriptions:

† All courses preceding the dagger must be completed before credit will be granted for any quarter of the sequence.

§ Credit will not be granted if the equivalent course listed after the section mark has been taken for credit.

¶ Concurrent registration is allowed in the course listed after the paragraph mark.

Consent of instructor is required prior to registration.

△ Consent of department or school offering course is required prior to registration.

When no abbreviated departmental prefix precedes the course number listed as a prerequisite, that prerequisite is in the same department as the course being described.

Design (Dsgn)

- 1501. **INTRODUCTION TO DESIGN.** (3 cr)
Awareness of design in the near environment.
- 1521. **COLOR AND DESIGN.** (4 cr)
Color concepts and their applications to design.
- 1523. **VISUAL PRESENTATION I.** (4 cr)
Development of basic drawing skills for the designer.
- 1525. **TWO-DIMENSIONAL DESIGN I.** (3 cr)
Experiments with principles of two-dimensional design.
- 1531. **SURFACE FABRIC DESIGN I.** (4 cr)
Exploration of surface pattern and composition with varied media and materials: dyeing, resist, batik, stencil, block printing, and others.
- 1532. **STRUCTURE FABRIC DESIGN I.** (4 cr)
Individual designing with loomed and nonloomed structural techniques; weaving, macrame, plaiting, stitchery, and others.
- 1533. **METALSMITHING: INTRODUCTION TO TECHNIQUES.** (4 cr)
Introduction to techniques used in contemporary metalsmithing and jewelry making.
- 1538. **CONSTRUCTION AND REFINISHING OF HOME FURNISHINGS.** (3 cr; prereq #)
Laboratory problems in refinishing and reupholstering furniture and making slip covers and draperies. Emphasis on design. Techniques suitable for homemakers, extension workers, and teachers. Students must furnish own materials.
- 1541. **COSTUME DESIGN I.** (3 cr; prereq 1521, 1523 or 1525, or #)
Problems in color, texture, design for the individual. Introduction to sketching. Folk and regional costume.
- 1543. **FASHION ILLUSTRATION.** (4 cr; prereq 1541 or #)
Human figure sketches and fashion illustration as a form of communication. Emphasis on color, proportion, cut, and fabric detail.
- 1544. **COSTUME DESIGN: SPECIAL TECHNIQUES.** (4 cr; prereq 1531)
Studio problems in stitchery and other special techniques for costume. Emphasis on line, shape, and color.
- 1551. **CONSUMER ASPECTS OF HOUSING AND FURNISHINGS.** (4 cr)
Survey of choices, bases for decision, sources of materials and information, relationships of aesthetic and practical functions. Lecture, discussion, laboratory, and field experience.
- 1552. **INTRODUCTION TO HOUSING AND INTERIOR DESIGN.** (3 cr, §1551; prereq soph)
Problems involved in choosing location and planning or selecting a dwelling unit and its furnishings. Emphasis on design and appraisal of individual and family needs.

Course Offerings

- 1553. INTERIOR DESIGN I.** (4 cr; prereq 1501, 1521, 1552, AgEn 1015 or equiv)
Problems in designing for living space needs. Application of the design elements and principles to interior design projects and the interior space laboratory.
- 3517. HISTORY OF COSTUME: PRIMITIVE THROUGH 18TH CENTURY.** (3 cr; prereq ArH 1015 or equiv)
Emphasis on European costume.
- 3521. COLOR AND DESIGN II.** (4 cr; prereq 1521, 1523, 1525, and #)
Continued study of color concepts and their application to design.
- 3523. VISUAL PRESENTATION II.** (4 cr; prereq 1523 or equiv)
Continued development of drawing skills for the designer.
- 3525. TWO-DIMENSIONAL DESIGN II.** (4 cr; prereq 1525 or equiv)
Experiments with principles of two-dimensional design.
- 3527. THREE-DIMENSIONAL DESIGN.** (4 cr; prereq 1525, 1521, 1523 or #)
Study and application of principles of three-dimensional design.
- 3531. SURFACE-FABRIC DESIGN II.** (4 cr; prereq 1531, 1521, 1523 or #)
Selection from printed and dyed techniques.
- 3532. STRUCTURE FABRIC DESIGN II.** (4 cr; prereq 1532)
Studio problems. Beginning floor loom weaving, further exploration of off-loom fiber techniques, and introduction of new techniques.
- 3533. METALSMITHING: FABRICATION.** (4 cr; prereq 1533)
Techniques of raising and forging and other noncasting techniques to create useful objects.
- 3535. DESIGN PROCESS: MATERIALS.** (4 cr; prereq 1521, 1523, 1525)
Design process to convey visual concepts explored through a series of units in selected materials.
- 3536. METALSMITHING: ENAMELING.** (4 cr; prereq 1533 or #, some metals experience)
Enamel used as surface decoration on metal jewelry or other useful objects.
- 3541. COSTUME DESIGN II.** (4 cr; prereq 1541, 1543)
Problems in production for design of sportswear, day and evening wear, and children's garments.
- 3550. INTERIOR DESIGN PRESENTATION.** (3 cr; prereq 1523 or equiv, 1553, AgEn 1010 or equiv, pass portfolio review)
Methods of rapid rendering for interiors in various media. Presentation techniques for traditional and modern interior details.
- 3553. INTERIOR DESIGN II.** (4 cr; prereq 3550 and pass portfolio review or #)
Intermediate interior design; working creatively with design elements as related to interiors. Solutions to assigned problems presented in space laboratory and two-dimensionally.
- 3557. INTERIOR DESIGN RESOURCES AND MATERIALS.** (3 cr; prereq 1553, TexC 3621)
Resources and materials used in interiors and their functional and aesthetic relationship to interior design.
- 3559. INTERIOR DESIGN BUSINESS PROCEDURES AND CLIENT RELATIONSHIPS.** (2 cr; prereq 3553)
Problems related to the interior design profession including client-designer relations, fees and compensations, and ethical responsibilities.
- 3563. ART AND THE ENVIRONMENT.** (3 cr; prereq soph)
Art and design in housing; an individual's role and responsibility; contemporary and historic examples of alternative approaches to design of the physical home environment.
- 3570. SENIOR SEMINAR IN HOUSING.** (1 cr [may be repeated for cr]; S-N only; prereq sr housing major or other interested student)
Discussion of professionalism and problems in the field, job opportunities, and assembly of credentials.
- 3571. SENIOR SEMINAR IN DESIGN.** (1 cr; prereq sr in design)
Discussions of problems in the field, possible goals, and professionalism. Assigned readings and reports.
- 3574. CRAFTS SEMINAR.** (1 cr per yr)
- 3575. SENIOR SEMINAR IN INTERIOR DESIGN.** (1 cr; S-N only; to be taken last 2 qtrs prior to graduation or #)
Discussion of professionalism and problems in the field, portfolio presentation, and assembly of credentials.
- 3580. FIELD EXPERIENCE IN HOUSING.** (Cr ar [max 15 cr]; S-N only; prereq completion of one-half of professional sequence and #)
International, intercultural, or other directed work in the community that offers a varied experience in housing problems. Seminar, readings, and a major paper required.
- 3581. FIELD EXPERIENCE IN INTERIOR DESIGN: RETAIL OR COMMUNITY SERVICE.** (3 cr; S-N only; prereq Psy 1001, completion of at least one-half of professional sequence and #)
Supervised work-study program with a professional firm, interior design studio, or retail store.

- 3582. FIELD EXPERIENCE IN DESIGN.** (3 cr; prereq completion of at least one-half of professional sequence and #)
Minnesota State Fair and other exhibitions.
- 3583. FIELD EXPERIENCE IN COSTUME DESIGN.** (4 cr; prereq completion of at least one-half of professional sequence or #)
Supervised independent work-study program with a professional firm or institution such as a clothing manufacturing firm, accessory design studio, art museum, or free-lance designer.
- 3584. FIELD EXPERIENCE IN DESIGN.** (Cr or [max 15 cr]; S-N only; prereq #, approved plan to be filed in Dept of Design office)
Supervised work-study program with a professional firm, design studio, retail store, community service, museum, publishing firm, or other appropriate organization.
- 5502. APPLICATION OF ART THEORY IN HOME ECONOMICS.** (3 cr; prereq 5505 or equiv)
Current literature of art in the area of home and family living.
- 5504. CULTURAL RESOURCES OF THE TWIN CITIES.** (2-3 cr)
The broad range of arts represented in the Twin Cities area. Lectures by instructor and practicing professional artists, field trips, selected readings.
- 5505. ART HISTORY.** (4 cr)
Art from the Egyptian period to present. Painting, sculpture, and architecture of the past studied for influence on contemporary period. Field trips.
- 5507. HISTORY OF DECORATIVE ARTS: TEXTILES.** (3-4 cr; prereq 5505 or equiv)
Textiles from early civilization to the 20th century. Design, materials, and techniques.
- 5509. HISTORY OF DECORATIVE ARTS: METAL, CERAMICS, WOOD, AND GLASS.** (3-4 cr; prereq 5505 or equiv)
Glass, ceramics, metalwork, wood, and other materials from selected historical periods. Application to interior design.
- 5512. HISTORY OF EUROPEAN FURNITURE AND INTERIORS.** (3-4 cr; prereq 5505 or equiv)
Furniture and interiors from ancient civilizations through the 19th century.
- 5514. HISTORY OF AMERICAN FURNITURE AND INTERIORS.** (3-4 cr; prereq 5505 or equiv, 5512)
Styles of American interiors and furnishings from the 17th to the 20th century.
- 5515. 20TH-CENTURY INTERIORS AND FURNISHINGS.** (3-4 cr; prereq 5514 or #)
In-depth study of 20th-century design for interiors and furnishings from Victorian to the present time.
- 5518. HISTORY OF COSTUME: 19TH AND 20TH CENTURIES.** (3-4 cr; prereq 3517 or #)
Emphasis on American costume. Study of historic costumes from the Department of Design's costume collection.
- 5531. SURFACE FABRIC DESIGN III.** (4 cr; prereq 3531 and portfolio review)
Designing in one special surface textile technique. Studio problems. Readings.
- 5532. STRUCTURE FABRIC DESIGN III.** (4 cr; prereq 3532 and portfolio review)
Designing in one special structural textile technique—floor loom weaving and/or off-loom fiber techniques. Readings.
- 5533. METALSMITHING: COMBINED TECHNIQUES.** (4 cr; prereq 3533)
Combined cast and fabrication techniques to create jewelry and other useful objects.
- 5541. COSTUME DESIGN III.** (3 cr; prereq 3541, TexC 3604 or #)
Advanced problems in draping and sketching. Pencil, crayon, and watercolor techniques. Studies and reports on selected topics.
- 5544. COSTUME DESIGN PROBLEMS.** (4 cr; prereq 5541 or *5541)
Supervised experience in design production; development of a "line"; professional ethics and business practice.
- 5552. INTERIOR DESIGN III: RESIDENTIAL DESIGN.** (4 cr; prereq 3550, 3553, TexC 3621, FSoS 1401 or #)
Advanced problems in planning and furnishing residential spaces to meet individual and/or family needs.
- 5554. INTERIOR DESIGN IV: CONTRACT DESIGN.** (4 cr; prereq 3550, 3553, 3557)
Design problems related to commercial interiors.
- 5555. HONORS THESIS IN INTERIOR DESIGN.** (15 cr; prereq completion of all other professional courses, program committee approval)
Independent interior design thesis project under tutorial guidance.
- 5556. ENVIRONMENTAL STUDIES IN INTERIOR DESIGN.** (1-3 cr; for postbaccalaureate students; prereq 6 cr in housing, home furnishing, interior design or equiv)
Space, color, light, and arrangement in interiors, work in specially designed laboratories. Review of current research.

Course Offerings

5558. **PURCHASING HOME FURNISHINGS.** (3 cr; prereq 1551 or 1553)
Home furnishings viewed in terms of appearance, cost, use, and upkeep. Includes furniture, floor coverings, fabrics, dinnerware, glassware, and flatware. Slides and actual materials used. Field trips.
5561. **HOUSING MANAGEMENT.** (5 cr; prereq #)
Career demands for professionalism in housing management. Emphasis on increasing interpersonal skills. Includes historical perspectives, current status of housing, management approaches, psychosocial impact of housing and community design, specific residential populations.
5565. **HOMES OF THE WORLD.** (3-4 cr; prereq 1551 or 1553 or 3563 or equiv)
Home design in selected regions of the world.
5567. **HOUSING ALTERNATIVES FOR THE FAMILY.** (4 cr; prereq 1551 or 1552, 3563 or #)
Alternative housing choices for the family in today's market; emphasis on design for special needs of the elderly, the handicapped, and differing life-styles.
5568. **HOUSING PROBLEMS OF THE FAMILY.** (5 cr; prereq 1551, 1553 or 3563 or equiv)
Housing problems of low-income, elderly, and minority individuals and families. Emphasis on rehabilitation of older housing including rehabilitation process, programs, and projects. Students work with a low-income inner-city client family on a home improvement project.
5570. **SEMINAR: DESIGN—SELECTED TOPICS.** (1-3 cr per qtr [max 12 cr]; prereq #)
Study of selected topics through assigned readings, discussions, and lectures by resource people.
5581. **DESIGNED ENVIRONMENTS AND AGING.** (4 cr, §PA 5681)
Design of environments with potential to compensate for deficits in physical and mental functioning; emphasis on older adults and on barrier-free, flexible, and responsive physical environments.
5584. **READINGS IN DESIGN.** (1-3 cr; not open to srs; prereq #)
Independent study and review of books and periodicals. Written reports.
5585. **PROBLEMS IN DESIGN: GENERAL.** (2-4 cr per qtr [12 cr max]; prereq # and Δ)
Independent study in design under tutorial guidance.
5586. **PROBLEMS IN DESIGN: HOUSING AND/OR INTERIORS.** (3-4 cr per qtr [12 cr max]; prereq # and Δ)
Independent study under tutorial guidance.
5587. **PROBLEMS IN DESIGN: JEWELRY.** (3-4 cr per qtr [12 cr max]; prereq passed portfolio review, # and Δ)
Independent study under tutorial guidance.
5588. **PROBLEMS IN DESIGN: TEXTILES.** (3-4 cr per qtr [max 12]; prereq passed portfolio review, # and Δ)
Independent study under tutorial guidance.
5589. **PROBLEMS IN DESIGN: COSTUME.** (3-4 cr per qtr [max 12]; prereq 5518 or equiv, passed portfolio review, #)
Independent study under tutorial guidance.
8521. **DESIGN PROCESS: COLOR**
8523. **DESIGN PROCESS: DRAWING**
8525. **DESIGN PROCESS: TWO-DIMENSIONAL DESIGN**
8531. **SPECIAL PROBLEMS IN TEXTILE DESIGN**
8552. **SPECIAL PROBLEMS IN HOME PLANNING AND FURNISHING**
8556. **ENVIRONMENTAL STUDIES IN INTERIOR DESIGN**
8575. **SEMINAR: DESIGN**
8576. **SEMINAR: DESIGN INSTRUCTION**
8584. **READINGS IN DESIGN**
8585. **PROBLEMS: DESIGN**
- 8586-8587. **PROBLEMS: DESIGN**

Family Social Science (FSoS)

1001. **DYNAMICS OF DATING, COURTSHIP, AND MARRIAGE.** (3 cr, §1002)
Application of principles from behavioral sciences to dating, courtship, mate selection, engagement, mixed marriages, roles of men and women, interaction of marital spouses, and marital stability.
1002. **DYNAMICS OF DATING, COURTSHIP, MARRIAGE.** (3 cr, §1001; prereq upper division, married, or engaged students)
See 1001.

- 1003. SURVEY OF FAMILY SOCIAL SCIENCE.** (2 cr; S-N only)
Broad view of the field of family social science, orientation to the curriculum of the family relationships program. Presentations by faculty members, field representatives, and other relevant persons. Students will work in small group projects on topics designed to provide them with a more adequate understanding and appreciation of the family relations field.
- 1025. PARENTHOOD.** (4 cr)
Differing concepts of family roles—father, mother, son, daughter, sister, brother. Their implications for parent-child and sibling interaction. Effects of parenthood on husband-wife relations.
- 1109. SEX IN MODERN LIFE.** (2 cr. §Obst 1109; S-N only)
A general introductory course, designed to help students accept themselves as sexual beings. Biological functioning, the social implications of sexuality.
- 1119. SEX IN MODERN LIFE.** (3 cr. §1109; S-N only)
See 1109. Students must attend a discussion section in addition to the lecture.
- 1249. BEGINNING FIELDWORK: DIRECTED COMMUNITY EXPERIENCE.** (3 cr; prereq Soc 1001, #)
Lower division counterpart to 5249 offering freshmen and sophomores the opportunity to learn about various community agencies and their programs while making contributions as staff trainees. At least 4 hours per week will be spent in an agency, becoming oriented to policy and services and interacting with agency clientele under supervision. Participation in a weekly seminar that will serve as a further learning and problem-solving medium for the fieldwork experience.
- 1401. HOUSEHOLD EQUIPMENT.** (3 cr; prereq soph or #...GC 1163 or NSci 1004 or Phys 1031 recommended)
Principles in selection, operation, care, and convenient arrangement of equipment in the home.
- 1402. HOUSEHOLD EQUIPMENT LABORATORY.** (1 cr; prereq 1401 or #1401 or soph or #)
- 3001. COMMUNICATION SKILLS AND INTERVIEWING TECHNIQUES: AN INTRODUCTION.** (3 cr; prereq 1001)
Introductory training and experience in various communication skills and interviewing techniques for undergraduates. Integration of didactic and experiential training, and preparation for more advanced course work in the department.
- 3015. AMERICAN WOMEN: THEIR CHANGING STATUS.** (4 cr)
Participation of American women in society with emphasis on the period since 1960. Roles, statuses, education, work, problems, the future.
- 3240. SPECIAL TOPICS IN FAMILY SOCIAL SCIENCE.** (3 cr per qtr [max 9 cr]; prereq dependent upon specific topic, soph or above, and/or #)
- 3260. HOME MANAGEMENT PRINCIPLES.** (3 cr; prereq AgEc 1030)
Development of a theoretical systems framework for analysis of behavior in families with emphasis on managerial aspects of behavior; goal setting, planning, and implementing in use of resources.
- 3264 HOME MANAGEMENT PRACTICUM.** (2 cr; prereq #3260)
Laboratory application of the principles and concepts of management within the family. Theory applied in family situations.
- 3500. CONSUMER AND THE MARKET SYSTEM.** (3 cr; prereq Soc 1001, Psy 1001, AgEc 1030...3260 recommended)
Analysis of the interaction of the family and marketing systems; consumer problems resulting from that interaction.
- 5001. HUMAN SEXUAL BEHAVIOR.** (4 cr; prereq 15 cr in psychology or sociology)
Nature of sexual functioning, sexual development, ethics and attitudes, research problems.
- 5025. PARENTING.** (4 cr; prereq 5200 or 5202, CPsy 1301)
Parenting methods, the child's development from infancy through adolescence. Designed to help identify differing parenting techniques, develop their own parenting approach, and conduct parenting classes.
- 5200. FAMILY RELATIONSHIPS.** (5 cr; prereq Psy 1001 or equiv, Soc 1001 or equiv)
The family as an institution and system of relationships. Current developments in study of the family. Changes in American society and their influence on family life.
- 5201. FAMILY IN AMERICAN SOCIAL STRUCTURE.** (4 cr; prereq 5200, 25 cr in social science courses exclusive of economics, or #)
The family as a social institution interrelated with the economic, political, and other social institutions of society. Sources of change in the family and effects of other subsystems or social structures on the family viewed within the framework of sociological theories useful in understanding the process or change.
- 5202. INTRODUCTION TO SOCIAL PSYCHOLOGY WITH APPLICATIONS TO THE FAMILY.** (5 cr. §Psy 5201, §Soc 5201, §PsyF 5170; prereq Psy 1001 and introductory sociology or #)
Social psychology with applications to courtship, marriage, and the family. Social interaction, communication, social effects on individual functioning, the family as a small group, social influence, social ecology, person perception, social motivation, interpersonal attraction, and other topics.

Course Offerings

- 5205. THEORY AND RESEARCH IN FAMILY RELATIONSHIPS.** (3 cr; prereq 5200 or equiv, Soc 3803 or Soc 5804 or #)
Scientific method in study of family relationships. Current theoretical questions discussed, and hypotheses derived, tested, and analyzed in laboratory sessions.
- 5206. THEORY AND RESEARCH IN FAMILY RELATIONSHIPS: PROJECT DEVELOPMENT AND EVALUATION.** (3 cr; prereq 5205, sr. #)
Pilot research projects are developed, carried out, and evaluated with small sample of families. Projects will build upon theoretical frameworks and research methods that are relevant to the family field.
- 5210. FAMILY IN WORLD PERSPECTIVE.** (5 cr, §Anth 5312, §Soc 5511; prereq 5200 and Anth 1102 or #)
Comparison of kinship, marriage, family organization, the family life cycle, and modes of family functioning across cultures; relationship to economic, political, religious, and other institutions, with emphasis on adaptations of the family to urbanization and industrialization.
- 5219. PROBLEMS IN FAMILY FINANCIAL MANAGEMENT.** (3-4 cr; prereq 3260 or 3001, 5260 or #)
Financial management processes, modification of management behavior by application of behavioral techniques.
- 5220. FAMILY ECONOMICS.** (3 cr; prereq 3260 or #)
Variations in family income, saving, spending, and decision making related to socio economic factors. Conceptual development and research on economic problems of families.
- 5230. INDEPENDENT STUDY IN FAMILY SOCIAL SCIENCE.** (Cr ar [max 4 cr per qtr])
Independent reading or research under faculty supervision.
- 5231. INTERNSHIP: PLANNING.** (1 cr; prereq #)
Identification and development of professional skills, needs, and goals in relation to a particular professional role. Preparation for an actual, planned work experience.
- 5232. INTERNSHIP: WORK EXPERIENCE.** (5 cr; prereq 5231)
Full-time planned work experience in a preprofessional position related to the student's field of study.
- 5233. INTERNSHIP: EVALUATION.** (1 cr; prereq 5232)
Evaluation of work experience related to general and specific program and professional goals.
- 5240. SPECIAL TOPICS IN FAMILY SOCIAL SCIENCE.** (2-6 cr per qtr [max 16 cr]; prereq set by instructor and dependent on specific topic)
Review of research and discussion.
- 5241. SEMINAR IN FAMILY AND SOCIAL PROBLEMS.** (4 cr; prereq 5200 or equiv, 5202 or Soc 5201 or Psy 5201)
Social problems as they affect family structure and functioning. Concepts of "social problem" and "deviance." Research findings in problem areas. Topics include alcoholism, divorce, mental retardation, illegitimacy.
- 5249. FIELDWORK—DIRECTED COMMUNITY WORK EXPERIENCE.** (3-5 cr per qtr [max 15 cr]; prereq 5200 and #)
Directed preprofessional work experience with families from social, medical, and/or educational orientation.
- 5255. PUBLIC SOCIAL POLICY AND THE AMERICAN FAMILY.** (4-5 cr)
How social legislation in the areas of welfare, housing, child development, health care, etc., affects and, in some cases, determines the nature, structure, and quality of the family as a social institution.
- 5260. DYNAMICS OF FAMILY DECISION MAKING.** (3 cr; prereq 3260 or #)
Conceptual models of decision making and resource management. Review and critique of current research and literature.
- 5404. EVALUATION PROCEDURES FOR HOUSEHOLD EQUIPMENT.** (3-4 cr; prereq 1401 or equiv, 8 addtl cr in home economics)
Procedures and instruments used to determine operating characteristics of selected household appliances and to assess selected physical characteristics of houses.
- 5407. TOPICS IN HOUSEHOLD EQUIPMENT.** (1-3 cr; prereq 1401, total of 15 cr in physics, foods, textiles and clothing)
Assigned readings, reports, and discussion of topics in household equipment.
- 5409. CONSUMER SELECTION GUIDES FOR HOUSEHOLD EQUIPMENT.** (3-4 cr; prereq 1401 or equiv, 3264, #...5220 recommended)
Construction and operating components of current models of selected appliances. Suitability of the appliances in light of research-based recommendations for kitchen and laundry planning.
- 5414. CONSTRUCTION AND USE CHARACTERISTICS OF HOUSEHOLD APPLIANCES.** (3-4 cr; prereq 1401)
Thermal, mechanical, and electrical characteristics of ranges, refrigerators, and home freezers. Use of the equipment.
- 5416. EQUIPMENT IN THE HOME LAUNDRY AND KITCHEN.** (3-4 cr; prereq 1401, FScN 1212)
Thermal, mechanical, and electrical characteristics of laundry equipment. Use of the equipment. Meal preparation in kitchens planned and set up by student groups.

5418. **EQUIPMENT: INDEPENDENT STUDY.** (Cr ar [1-4 cr per qtr, max 8 cr]; prereq 5404, 5414 or 5416, #)
Independent research and/or reading in the area of home equipment under faculty supervision.
8200. **SEMINAR: RESEARCH AND INTERPRETATION**
8201. **STAGE DEVELOPMENT WITH APPLICATION TO THE FAMILY**
- 8205, 8206. **THEORY AND RESEARCH IN FAMILY RELATIONSHIPS**
- 8214, 8215, 8216. **MARRIAGE AND FAMILY COUNSELING I, II, III**
- 8221, 8222, 8223. **INTERNSHIP IN TEACHING COLLEGE LEVEL FAMILY COURSES I, II, III**
8230. **DIRECTED STUDY IN FAMILY SOCIAL SCIENCE**
8231. **SEMINAR IN GENDER ROLES**
8251. **PROBLEMS: FAMILY SOCIAL SCIENCE**
8252. **PROBLEMS: FAMILY SOCIAL SCIENCE**
- 8255, 8256, 8257. **PROSEMINAR IN FAMILY I, II, III**
- 8261, 8262, 8263. **PROCESS SEMINAR FOR FAMILY I, II, III**
8266. **FAMILY RESEARCH METHODOLOGY I**
8267. **FAMILY RESEARCH METHODOLOGY II**
8270. **PRACTICUM IN FAMILY RESEARCH**
- 8551, 8552, 8553. **MARRIAGE AND FAMILY COUNSELING INTERNSHIP I, II, III**

Food Science and Nutrition (FSnN)

1010. **MAN'S FOOD.** (4 cr, §1012)
Human nutritional needs; food composition, world food supply, consumption patterns, acceptance, quality programs and regulations, food preservation, commercial processes, packaging, marketing, national and international food programs.
1012. **FOOD FOR THOUGHT—FOR FOOD.** (4 cr, §1010)
Human nutritional requirements, basis of a balanced diet, effect of processing and storage on food quality and nutritional value, chemical additives and food safety, FDA, food fads, dieting, future world food production problems and answers. Individual 1-week dietary survey to be conducted.
1020. **INTRODUCTORY MICROBIOLOGY.** (4 cr; especially for students in home economics; prereq 3rd-qtr fr, #)
Fundamental principles of microbiology. Characteristics of bacteria, yeasts, molds, and other microorganisms; their importance in the preparation and preservation of foods, and their relation to the health and well-being of the individual and the family.
1030. **UNDERSTANDING CHEESE.** (2 cr; intended for nonmajors)
Conversion of milk into cheese; cheese curing, optimum characteristics of many varieties of natural cheese; fondue, process, and club cheese; nutritional value and care of cheese in the home.
1102. **TECHNOLOGY OF FOOD PROCESSING.** (4 cr; prereq high school chemistry and biology)
Introduction to the technology of processing and distribution of foods with reference to the prevention of biological, physical, and chemical deterioration. Changes in food composition, microbiological safety, food laws and regulations, technologies of the major food processes such as canning, freezing, drying, cereal and oilseed processing.
1212. **SCIENTIFIC PRINCIPLES OF FOOD PREPARATION I.** (4 cr; prereq Chem 1002 or 1005)
Introduction to composition, nutritive value, and chemical and physical properties of foods; interaction and reaction of foods during preparation procedures; evaluation of food products prepared in laboratory using quality standards; introduction to experimental study of foods.
1213. **SCIENTIFIC PRINCIPLES OF FOOD PREPARATION II.** (3 cr; prereq 1212)
Continuation of 1212 with the addition of individual and group projects to illustrate work area layouts and the sequence of tasks in food preparation.
1215. **HOME PRESERVATION OF FOODS.** (2 cr; intended for nonmajors)
Description and demonstration of safe methods of home food preservation. Students prepare various products in laboratory. Topics include canning, freezing, fermenting, salting, drying, and others.
1272. **INTRODUCTION TO FOOD DECISION MAKING.** (2 cr; prereq 1602 or 1600)
The decision-making process related to the provision of nutritionally adequate food for a variety of eating patterns.

Course Offerings

- 1500. MEAT SCIENCE.** (4 cr; prereq Biol 1011)
(Same as AnSc 1500) Role of antemortem and postmortem factors in altering the anatomy, function, and biochemical properties of muscle during its conversion to meat; importance of these changes to meat quality and the manufacture, selection, preparation, and palatability characteristics of meat and meat products.
- 1600. SOCIOCULTURAL ASPECTS OF NUTRITION.** (3 cr)
Human food habits viewed in terms of historical, social, and cultural perspectives. Influence of different food patterns on nutritional status.
- 1602. PRINCIPLES OF NUTRITION.** (4 cr; prereq one course in biology and one course in chemistry or equiv in natural science sequence)
Survey of fundamental principles of nutrition including requirements for various nutrients and results of excess or deficient intake of these nutrients.
- 1603. FAMILY NUTRITION.** (2 cr; intended for nonmajors)
Basic concepts in nutrition emphasizing interrelationships between nutrients and the human requirement for specific nutrients. Current controversial topics.
- 1700. INTRODUCTION TO THE HOSPITALITY AND FOOD SERVICE INDUSTRIES.** (2 cr)
Emphasis on the scope, current trends, growth and relationship to the community of the hospitality and food service industries.
- 3110. FOOD CHEMISTRY.** (4 cr; prereq BioC 1302 or Biol 3021)
Structures, properties, reactions, and functions of basic chemical components of foods. Chemical properties of food systems, influence of processing, storage, and preparation.
- 3112. FOOD CHEMISTRY LABORATORY.** (2 cr; prereq 3110 or 3110)
Laboratory experiments to investigate chemical properties and reactions of selected food systems and food components.
- 3123. MICROBIOLOGY OF FOODS.** (5 cr, §MicB 3103, §VPB 3103; not for majors in food science and technology; prereq Biol 1011 and 10 cr college chemistry, or 1020 or #)
Incidence and sources of microorganisms in foods. Principles involved in the control of microorganisms in foods for prevention of spoilage and public health hazards. Enhancement of keeping quality, nutritive value, and flavor attributes of food by the activities of microorganisms, as found in the manufacture of cheese or other fermented food products. Principles involved in sanitation and destruction or inhibition of growth of microorganisms through use of physical and chemical agents.
- 3400. FOOD DEMONSTRATION TECHNIQUES.** (3 cr; prereq 1213 or 3403)
Purposes of and techniques for food demonstrations for the general public and business. Production performance and techniques for TV and motion picture food demonstrations. Effective use of media (films, slides, and other visuals) in the presentation of accurate food and nutrition information for designated audience situations. Opportunity to present one food demonstration to an appropriate audience in the community.
- 3403. EXPERIMENTAL FOODS.** (4 cr; prereq 3110)
Principles and modern concepts of food systems and preparation; laboratory projects to illustrate effects of different procedures and ingredients.
- 3472. PRINCIPLES OF FOOD PURCHASING.** (4 cr; prereq 5 cr in food science and nutrition)
Principles of purchasing basic groups of foods. Relative cost of key nutrients from alternates within the food group. Food prices and indices of change. Laws and regulations pertinent to the labeling of food. Food standards and grades. Functional role of food additives.
- 3602. NUTRITION IN PROFESSIONAL HEALTH CARE.** (4 cr, §1602; prereq chemistry, human physiology, regis in a professional health discipline or #)
General principles of nutrition in professional health care. Nutrition as a factor in attaining and maintaining health. The role of the health practitioner in nutrition education.
- 3622. FOOD AND NUTRITION IN THE LIFE CYCLE.** (4 cr; prereq 1602, 3472, physiology or human biology, or #)
Application of the principles of nutrition to meet the special requirements of growth, development, adult maintenance, and aging. The delivery of nutrients from foods as influenced by various life styles and stages.
- 3623. FOOD AND NUTRITION IN THE LIFE CYCLE.** (4 cr; prereq 1602, 3472, physiology or human biology, regis in coordinated undergrad program in dietetics)
Application of the principles of nutrition to meet the special requirements of growth, development, adult maintenance, and aging. The delivery of nutrients from foods as influenced by various life styles and stages. Emphasis on professional education for nutritional care of various age groups.
- 3642. COMMUNITY NUTRITION.** (3 cr; prereq jr, 1602 or equiv, 6 cr of psychology, sociology, anthropology or economics)
Nutrition and health practices of the family in the community; concepts and methodologies for nutrition education.

- 3643. COMMUNITY NUTRITION.** (4 cr; prereq 1602 or equiv, 6 cr of psychology, sociology, anthropology or economics . . . regis in coordinated undergrad program in dietetics)
Nutrition and health practices of the family in the community; concepts and methodologies for nutrition education. The development of competency in application of nutrition principles to problems in the community.
- 3662. INTRODUCTION TO THE CLINICAL PRACTICE OF DIETETICS.** (2 cr; prereq 12 cr in food science and nutrition, regis in the coordinated undergrad program in dietetics)
The practice of dietetics in hospitals, outpatient clinics, public service agencies, and food services.
- 3702. PRINCIPLES OF FOOD SERVICE ORGANIZATION AND MANAGEMENT.** (4 cr; prereq sr, Mgmt 3001, regis in coordinated undergrad program in dietetics)
Systems of food service management in the delivery of health care services; selection, supervision, and evaluation of personnel; effective planning and communication with food service management personnel.
- 3703. FIELD EXPERIENCE IN FOOD SERVICE MANAGEMENT.** (3 cr; prereq sr, Mgmt 3001, *3702, regis in coordinated undergrad program in dietetics)
Supervised food service management experience in a health care facility.
- 3720. ADMINISTRATIVE EXPERIENCE: HOSPITALITY OR FOOD SERVICE ENTERPRISE.** (5 cr; prereq 3760, sr in hospitality and food service management or #)
Planned management experience in a selected food service or hospitality business, including understanding the operation, planning, purchasing, personnel management, financial management, supervision, and related functions.
- 3730. QUANTITY FOODS PURCHASING AND PRODUCTION.** (5 cr; prereq 3rd-qr soph, 1212 or 3110, 3472)
Participation in the management procedures used in the selection, storage, preparation, pricing, and service of food in quantity. A quantity food service is used as a laboratory.
- 3740. DESIGN AND LAYOUT OF FOOD SERVICES.** (4 cr; prereq 3730)
Arrangement and layout of food production, service, and storage areas. Purchase, maintenance, construction, and operation of equipment related to quantity food service.
- 3742. HOSPITALITY FACILITY PLANNING AND DESIGN.** (5 cr; prereq 1700)
Hospitality managerial planning and design of space; mechanical, electrical, and structural requirements for hospitality facilities.
- 3750. MANAGEMENT OF FOOD SERVICE AND HOSPITALITY BUSINESS SYSTEMS.** (3 cr; prereq 3730, Mgmt 3001)
Application of management principles in a food service or hospitality business. Business procedures, personnel management, cost control, advertising, and related administrative problems. Field trips may be required.
- 3752. FOOD AND HOSPITALITY OPERATIONS: APPLICATION OF COMPUTER SYSTEMS TO SMALLER UNITS.** (4 cr; prereq 3730, 3762, MIS 5100 or #)
Use of the computer in planning, operating, and controlling production and services, personnel, logistics, finances, and quality control in a small food and hospitality unit.
- 3760. HOSPITALITY COST MANAGEMENT.** (4 cr; prereq Acct 1050)
Cost accounting applied to the hospitality services industry.
- 3762. HOSPITALITY FINANCIAL MANAGEMENT.** (4 cr; prereq 3760, 4 cr in statistics)
Financial management and forecasting applied to the hospitality industry.
- 3790. FOOD SERVICE MARKETING, ADVERTISING, AND PROMOTION.** (4 cr; prereq 1700, AgEc 1030 or Econ 1002, or #)
Theories and practices of market analysis, product planning, and consumer motivation as they relate to enterprises that provide hospitality to people away from home. Determining the needs and interests of the consuming public and how those needs and interests can be satisfied in public eating places, clubs, hospitals, in-plant cafeterias, schools, and other institutions.
- 5000. PROFESSIONAL EXPERIENCE PROGRAM.** (1-6 cr; not for grad cr; prereq 15 cr in food science and nutrition and #; grading S-N . . . A-N when required)
Up to 12 weeks of planned experience in a selected position in the food industry; evaluative reports and consultations with faculty advisers and employers.
- 5100. GENERAL SEMINAR.** (1 cr; S-N only; prereq sr or #)
Literature review and presentation of papers in selected areas of food science and nutrition.
- 5102. CASE STUDIES IN FOOD SCIENCE AND NUTRITION.** (5 cr; prereq sr, #)
Experiences in problem solving; integration of the various aspects of food science by means of a team approach to solving a current problem.
- 5111. INDEPENDENT STUDY IN FOOD SCIENCE AND NUTRITION.** (1-5 cr [may be repeated for cr]; prereq Δ)
Individual laboratory or library research in an area related to food chemistry, food processing, nutrition, food service, or hospitality management. Open to students in any college who wish to gain experience in the food science and nutrition area.

Course Offerings

- 5120. FOOD MICROBIOLOGY.** (3 or 5 cr [3 cr for lect taken separately with #]; prereq MicB 3103)
Relationship of environment to occurrence, growth, and survival of microorganisms in foods; evaluation of microbiological quality of dairy and food products; characteristics and activities of bacteria, yeasts, and molds related to food spoilage; utilization of microorganisms in manufacture of dairy and food products; recognition and control of food-borne pathogens and food poisoning.
- 5122. SANITATION AND CONTROL OF MICROORGANISMS.** (2 cr; prereq 5120 or # ... #5123 advised, especially for food science and technology majors)
Factors that influence the control and destruction of microorganisms; chemical, physical, and microbiological principles in cleaning and sanitizing food processing equipment; inactivation of microorganisms and thermal process evaluation; microbiological preservation methods; development of sanitation programs; microbiological criteria; hazard analysis and critical control point concept.
- 5123. MICROBIOLOGY OF FOOD FERMENTATIONS.** 2 cr; prereq 5120 or # ... #5122 advised, especially for food science and technology majors)
Characteristics of bacteria, yeasts, and molds involved in dairy and food fermentations; properties of lactic bacteriophages and methods of control in dairy fermentations; composition and factors that influence activity of dairy and food starter cultures; microbiology of natural and controlled fermentations; use of microorganisms in production of single cell protein of products consumed as food, and in waste utilization.
- 5135. FOOD PROCESS ENGINEERING I.** (3 cr; prereq 1102 or #1102, Math 1142, Phys 1031-1032)
Discussion and demonstration of fluid flow, heat transfer, sanitation design, refrigeration, mass transfer, process control, and waste treatment methods as used by the food processing industry.
- 5136. FOOD PROCESS ENGINEERING II.** (3 cr; prereq 5135)
Continuation of 5135.
- 5310. ADVANCED FOOD CHEMISTRY.** (3 cr; prereq 3110)
Changes in chemical structure and functional properties of foods as modified by processing. Additional topics in areas of flavor, color, safety, nutritive value, sweeteners, and irradiation of food.
- 5312. CHEMICAL AND INSTRUMENTAL ANALYSIS OF FOODS.** (5 cr; prereq 3112, BioC 5025 or #)
Application of quantitative physical, chemical, and instrumental methods of analysis to the examination of food products; evaluation of methods and interpretation of results.
- 5320. ADVANCED DAIRY AND FOOD MICROBIOLOGY.** (4 cr; prereq sr, 5122 or #)
Microbiology of food starter cultures; composition of starters, nutrition and metabolism, inhibitors in milk, strain association and compatibility, preservation and mass production, and bacteriophage in cheese-making. Influence of food environments on spore formation, activation, germination, and resistance. Natural and microbial toxicants in foods, occurrence, techniques (general and specific) for monitoring their presence, and control.
- 5321. INDEPENDENT STUDY IN FOOD MICROBIOLOGY.** (1-5 cr; prereq sr, Δ ; hrs ar)
Laboratory or library research on problems related to the microbiology of dairy and food products.
- 5350. FOOD FORMULATION, PRODUCT DEVELOPMENT.** (4 cr; prereq course in statistics; lab hrs ar)
Application of concepts and techniques of experimental design to the solution of food science problems. Case studies, computer programming and use emphasized.
- 5360. SENSORY EVALUATION OF FOOD QUALITY.** (4 cr; prereq Stat 3081 or 5021 or equiv)
Fundamentals of sensory perception. Test designs and methods used in studying sensory qualities of foods.
- 5380. FOOD PACKAGING.** (3 cr; prereq Phys 1031, 1032 or equiv)
Lectures on and demonstrations of the properties of various packaging materials and their uses in the food industry.
- 5402. MODERN FOOD PREPARATION PRINCIPLES AND PRACTICES.** (2-4 cr; prereq organic chemistry and 15 cr in food science and nutrition)
Experimental bases of principles underlying present-day food preparation practices; development of experiences to illustrate such principles in high school teaching, dietetics, and foods in business.
- 5403. EXPERIMENTAL STUDY OF FOODS.** (5 cr; prereq 5360 or #)
Individual laboratory experimentation and comprehensive literature search on a problem in foods. Statistics and computers as research tools. Data analysis and interpretation for a scientific paper.
- 5404. CURRENT ISSUES IN FOOD AND NUTRITION.** (2-4 cr; prereq 15 cr in food science and nutrition or #)
Evaluation of popular and scientific literature dealing with nutrition, food additives, food safety, food fads, health foods, environmental contamination, the consumer movement, naturally occurring food toxicants, processed foods, synthetic foods, organically grown foods.
- 5406. CURRENT LITERATURE IN FOODS.** (2-4 cr per qtr [max 6 cr]; prereq 5413, Δ)
Assigned readings, reports, and discussions on topics in the experimental study of foods.
- 5412. PHYSICO-CHEMISTRY OF FOODS.** (3 cr; prereq 3110)
Characterization of crystalline systems, gels, emulsions, foams, and rheological systems; functionality of food macromolecules in these systems.

- 5413. STRUCTURAL-FUNCTIONAL RELATIONS IN FOOD SYSTEMS.** (3 cr; prereq 3110)
Food as a complex biochemical system. Functionality of various biological entities and chemical constituents of food systems.
- 5462. ADVANCED TOPICS IN SENSORY EVALUATION OF FOOD.** (2-4 cr; prereq 5360)
Review of current literature pertinent to specific topics under active investigation.
- 5472. FOOD PURCHASING.** (4 cr; prereq principles of economics and 15 cr in food science and nutrition)
Cost-quality relationships of diverse food products as affected by technological changes. Composition and nutritive value of processed and formulated food products. Function of food additives. Recent legislation pertinent to labeling and grading food products.
- 5473. ADVANCES IN THE MANAGEMENT AND PREPARATION OF FOOD.** (2-4 cr; prereq 3403, 3472 or equiv)
Recent developments in food materials and methods of preparation; their implications for the management of time, money, and energy expenditures.
- 5510. MUSCLE CHEMISTRY AND PHYSIOLOGY.** (4 cr; prereq BioC 1302 or #)
(Same as AnSc 5510) Fundamental properties of muscle ultrastructure, chemistry and physiology as they relate to muscle protein, growth, contraction, energy metabolism, adaptive responses, rigor mortis, and conversion of muscle to meat.
- 5512. MEAT AND PROTEIN TECHNOLOGY.** (4 cr; prereq BioC 1302 or #)
(Same as AnSc 5512) Meat proteins: effects of pH, salt, and temperature on hydration and emulsification; methods of fractionation. Meat preservation: effects of heat, freezing, curing, and problems of product stability during storage. Sausage manufacture: chemistry, technology, least-cost analysis (graphical and computer methods), and chemical methods of quality control (rapid and classical methods of proximate analysis).
- 5522. TECHNOLOGY OF FLUID AND CONCENTRATED MILK PRODUCTS.** (4 cr; prereq 3110, 5135, 5120 or #)
Application of scientific principles to problems involved in processing fluid and dehydrated milk systems and their control. Demonstration of basic processing operations including heating, cooling, homogenization, evaporation, drying, crystallization, and freezing.
- 5523. TECHNOLOGY OF FERMENTED DAIRY PRODUCTS.** (4 cr; prereq 3112, 5123)
Chemical, microbiological, and physical principles involved in the processing of cheeses, buttermilk, yogurt, and sour cream.
- 5524. SENSORY EVALUATION OF DAIRY PRODUCTS.** (1 cr; prereq 5360 or #)
Laboratory and commercial procedures for evaluating the sensory properties and market quality of dairy products. Cause and identification of common defects in flavor, physical properties, and appearance.
- 5530. INDUSTRIAL PROCESSING OF FRUITS AND VEGETABLES.** (4 cr; prereq 3110, 5120, and 5135 or #; 3 lect and 3 lab hrs per wk)
Relationship of chemical, physical, and microbiological principles to commercial processing of fruits and vegetables from procurement of raw products through preparation, preservation, packaging, storage, transportation, and merchandising. Emphasis on preservation methods involving heat, sterilization, and freezing.
- 5540. FATS AND OILS CHEMISTRY AND TECHNOLOGY.** (4 cr; prereq 3112 or #)
Nature of fats and oils; their structure, composition, and chemical and physical properties; raw materials for fat and oil products; extraction, refining, hydrogenization, and other industrial manipulations; handling, storage, and analysis and grading of raw materials and finished products.
- 5555. FREEZING AND DEHYDRATION OF FOODS.** (5 cr; prereq 3110, 5120, 5135, or #)
Principles involved in the processing, handling, and storage of frozen, dry, and intermediate moisture foods with emphasis on the physicochemical properties of water in foods.
- 5622. HUMAN NUTRITION.** (5 cr; prereq 1602, Biol 3021, Phsl 3051 or #)
Physiological function and metabolic role of nutrients and factors influencing the utilization of nutrients in the human body.
- 5642. FIELD EXPERIENCE IN COMMUNITY NUTRITION.** (3-18 cr; prereq at least one course in human nutrition and #)
Application of nutrition information to problems of health and welfare; assigned readings, discussions, and experience in a community agency.
- 5643. SEMINAR: WORLD FOOD SUPPLY PROBLEMS.** (4 cr, \$AgEc 5790, \$PIPa 5220, \$Soc 5675, \$LACS 5280; limited enrollment; prereq sr or grad student with #)
A multidisciplinary approach to social, economic, and technical problems of feeding the world's growing population.
- 5662. CLINICAL NUTRITION.** (3 cr; prereq 5622, Biol 3021 or #)
Application of principles of normal nutrition to clinical problems, with description of altered nutrient requirements under conditions of human disease. Nutritional therapy for common clinical conditions and the effects of treatment on the nutritional status of the patient.

Course Offerings

- 5663. CLINICAL NUTRITION LABORATORY.** (2 cr; S-N only; prereq 5662 or 5662 or #)
Application of the principles of normal and clinical nutrition to diet therapy. Techniques of therapeutic diet writing, patient interviewing, and patient instruction in dietary management.
- 5664. FIELD EXPERIENCE IN CLINICAL NUTRITION.** (3-18 cr; prereq a course in human nutrition and #)
Application of nutrition information to problems of health and disease; assigned readings, discussions, and experience in a clinical facility.
- 5665. APPLIED CLINICAL NUTRITION I.** (2 cr; prereq sr in coordinated undergrad program in dietetics)
Description of pathology and diet therapy in diseases of the mouth, esophagus, stomach, intestine, liver, pancreas, and gallbladder.
- 5666. APPLIED CLINICAL NUTRITION II.** (2 cr; prereq 5665)
(Continuation of 5665) Description of pathology and therapy in diseases of the kidney and urinary tract, anemia, allergy, hypertension, parathyroid disease.
- 5667. APPLIED CLINICAL NUTRITION III.** (2 cr; prereq 5666)
(Continuation of 5666) Description of pathology and therapy in diseases of the cardiovascular system and of the metabolic system.
- 5668. ADVANCED CLINICAL NUTRITION.** (2 cr; prereq 5662 or #; offered at Rochester and Twin Cities)
An integrated approach to prevention and treatment of illness focusing upon the role of nutrition in total medical care.
- 5693. SELECTED ASPECTS OF NUTRITION.** (2-4 cr per qtr [max 12 cr]; prereq sr, 1212, 1602, or #)
In-depth investigation of a single, preselected aspect of nutrition in any one offering. Teaching procedure and approach determined by nature of topic and student needs. Specific topic announced in advance of course offering.
- 5694. METABOLIC BASIS FOR THERAPEUTIC NUTRITION.** (4 cr; prereq 5664 or #; offered at Rochester and Twin Cities)
Physiological and biochemical bases for dietary treatment, dietary principles related to adequate nutrition. Case study presentations and clinical experience included.
- 5702. SELECTED ASPECTS OF FOOD SERVICE MANAGEMENT IN HEALTH CARE FACILITIES.** (3 cr; prereq 3 cr elementary statistics, 6 cr economics, #)
Management techniques applied to food services for health care facilities. Methods of analysis and control.
- 5730. VOLUME RECIPE FORMULATION, PRODUCTION AND CONTROL.** (5 cr; prereq sr, 3110, 3740, 5360, or #)
The technology associated with the operation of food facilities producing 3,000 to 100,000 or more meals a day; analysis and selection of ingredients for industrial types of food processes, specification of optimum operating conditions and establishment of controls to insure that products comply with specifications. Laboratory examination of ingredients and process control methodology.
- 5740. DESIGN AND LAYOUT OF FOOD SERVICES.** (4 cr; prereq 3740)
Problems related to the design and layout of remodeled and new food services.
- 5750. SELECTED ASPECTS OF FOOD SERVICE AND HOSPITALITY BUSINESS MANAGEMENT.** (4 cr; prereq 4 cr elementary statistics, 3762, MIS 5100)
Management techniques applied to a food service or hospitality business. Methods of analysis and control.
- 5752. FOOD AND HOSPITALITY OPERATIONS: CORPORATE APPLICATION OF COMPUTER SYSTEMS.** (4 cr; prereq 3752, Acct 3255 or #)
Use of the computer in planning, operating, and controlling production and services, personnel, logistics and finances, quality assurance and quality control in a multiunit corporate food and/or hospitality operation.
- 5790. QUANTITY FOOD PREPARATION PRACTICES.** (3 cr; prereq baccalaureate degree and current or impending affiliation with occupational food program in a secondary school)
Storage, preparation, service, and pricing of selected menu items. Students investigate and seek solutions to problems related to quantity food service. Opportunity to integrate lectures, laboratory experiences, and independent study with instructional programs in occupational foods.
- 8101. RESEARCH SEMINAR**
- 8120. PROCESS MICROBIOLOGY**
- 8205. GENERAL SEMINAR**
- 8310. ADVANCED FOOD CHEMISTRY**
- 8311. FLAVOR CHEMISTRY**
- 8312. REACTION KINETICS OF FOOD DETERIORATION**
- 8313. TOPICS IN LIPID CHEMISTRY**
- 8315. FOOD PROTEINS**

- 8322. MICROBIOLOGY AND ENGINEERING OF FOOD STERILIZATION PROCESS
- 8323. MICROBIAL STARTER CULTURES
- 8324. MICROBIAL TOXINS AND TOXIC MICROORGANISMS IN FOODS
- 8401. INDEPENDENT STUDY: FOOD SCIENCE
- 8403. ADVANCED TOPICS IN FOOD SCIENCE
- 8412. INTERRELATIONSHIPS AND FUNCTIONS OF FOOD COMPONENTS
- 8621. INDEPENDENT STUDY: NUTRITION
- 8622. ADVANCED HUMAN NUTRITION I
- 8623. ADVANCED HUMAN NUTRITION II

Home Economics (HE)

- 5191. DEVELOPMENT IN HOME ECONOMICS. (2 cr)
Discussion of the development of home economics with emphasis on current problems.

Home Economics Education (HEEd)

- 1500. INTRODUCTION TO HOME ECONOMICS EDUCATION. (2 cr; prereq soph)
Structure and function of teaching; nature of home economics teachers' work, emphasis on specific teaching options; impact of schooling on growth and development of pupils.
- 1510. KNOWLEDGE AND VALUES IN TEACHING. (4 cr; prereq 1500 or #)
Roles of the home economics teacher in creating and using knowledge and in weighing and fostering values.
- 3021. EDUCATION THROUGH EXTENSION METHODS. (3 cr, \$AgEd 3021; prereq soph)
Role of nonschool agencies in rural and agricultural education; method and techniques of formal and informal instruction in school and nonschool educational programs.
- 3315. ADULT EDUCATION IN HOME ECONOMICS. (3 cr; prereq 3520 or #)
Objectives; problems affecting community and family life; methods of helping adults and out-of-school youth in solving problems in home living.
- 3325. PRACTICUM IN CHILD DEVELOPMENT. (1 cr; prereq 3320 or †3320 and Δ)
Observation and experience with children as a method of teaching child development in the home economics program.
- 3520. HOME ECONOMICS CURRICULUM AND INSTRUCTION: COGNITIVE LEARNING. (5 cr; prereq 1510)
Broad overview of elements of curriculum; objectives, assessment, and strategies related to cognitive learning.
- 3530. HOME ECONOMICS CURRICULUM AND INSTRUCTION: AFFECTIVE LEARNING. (4 cr; prereq 3520 or #, SeEd 3150, 3155 or †SeEd 3150, 3155)
Objectives, assessment, and strategies related to affective learning.
- 3601. CLINICAL EXPERIENCE. (3-18 cr; S-N only; prereq 3620 and †3611, Δ)
Classroom teaching in consumer homemaking, family life, and home economics occupational education in selected Minnesota schools.
- 3611. FIELDWORK. (3 cr; S-N only; prereq 3620 and †3601, Δ)
Individualized instruction in selected consumer homemaking, family life, or occupational education programs in the field and on campus.
- 3620. CURRICULUM MANAGEMENT. (3 cr; prereq 3530 or †3530)
Planning, developing, organizing, and evaluating home economics programs.
- 3900. INDEPENDENT STUDY. (1-9 cr per qtr [max 9 cr]; prereq jr and #)
Study of selected topics in home economics chosen in collaboration with staff.
- 5021. EDUCATION THROUGH EXTENSION METHODS. (3 cr, \$AgEd 5021; prereq grad student or #)
Role of nonschool agencies in rural and agricultural education; methods and techniques of formal and informal instruction in school and nonschool educational programs.
- 5023. EXTENSION METHODS FOR DEVELOPING COUNTRIES. (3 cr, \$AgEd 5023)
Extension methods to promote the rapid adoption of improved practices.

Course Offerings

- 5024. EXTENSION HISTORY AND PHILOSOPHY.** (3 cr, §AgEd 5024; prereq #)
Independent study, under tutorial guidance, of the origin, philosophy, historical development, objectives, and organizational structure of the Cooperative Extension Service.
- 5025. EXTENSION PROGRAM DEVELOPMENT.** (3 cr, §AgEd 5025)
Planning, implementing, and evaluating the program development process.
- 5026. EXTENSION ADMINISTRATION.** (3 cr, §AgEd 5026; prereq #)
Administration of the Cooperative Extension Service at the county, area, and state levels.
- 5027. PRACTICUM: PLACEMENT FOR EXTENSION EXPERIENCES.** (2-6 cr per qtr [max 6 cr], §3605, §AgEd 5027; S-N optional)
Observation of activities of county extension staff; familiarization with staff, program planning and development, county committee, youth activities, and office activities; opportunity to participate in functions of an extension educator.
- 5106. COORDINATION TECHNIQUES IN HOME ECONOMICS OCCUPATIONAL EDUCATION.** (3 cr)
Application in secondary and postsecondary cooperative and project plan programs; licensure course for home economics teacher-coordinators.
- 5300. HOME ECONOMICS CURRICULUM.** (3 cr; prereq 3530 and #)
Examination of research and literature; development of units of study and programs at elementary and secondary levels; production and evaluation of materials.
- 5301. CURRICULUM, MATERIALS, AND METHODS IN HOME ECONOMICS OCCUPATIONAL EDUCATION.** (3 cr)
For teacher-coordinators of cooperative and project plan home economics education; licensure course for home economics teacher-coordinators.
- 5305. HOME ECONOMICS CURRICULUM: COLLEGE LEVEL.** (3 cr; prereq #)
Examination of research and literature; course and program development in higher education; analysis of current college programs; production and evaluation of curriculum materials.
- 5310. METHOD IN TEACHING HOME ECONOMICS: THEORY AND TECHNOLOGY.** (3 cr; prereq 3530 and #)
Derivation of theory for educational method from relevant research; application to educational objectives; analysis of technology related to teaching method.
- 5315. EVALUATION: THEORETICAL AND TECHNICAL ASPECTS.** (3 cr; prereq 3530, #)
Collecting and interpreting evidence related to achievement of objectives, emphasizing higher levels of cognition and affective behaviors.
- 5320. ADULT EDUCATION IN HOME ECONOMICS.** (3 cr; prereq 3315 or #)
Planning a community program; teaching procedures; special problems.
- 5325. TRENDS IN HOME ECONOMICS EDUCATION.** (3 cr; prereq 5300 or 5305)
Current status; purposes, programs, content emphasis, research, problems and issues in the field.
- 5331. HOME ECONOMICS OCCUPATIONAL EDUCATION.** (3 cr per qtr [max 12 cr]; prereq sr or tchg exper or #)
Exploration of career opportunities; identification of needed competencies; development of instructional units; objectives, teaching-learning experiences, appraisal procedures; preparation of teaching materials.
- 5336. HOME ECONOMICS OCCUPATIONAL EXPERIENCE.** (1-9 cr; cr may not be applied toward a grad degree; prereq jr, sr, home economics education major only and #)
Observation and experience in the chosen occupational cluster; weekly seminars on guidance and teaching of students.
- 5337. HOME ECONOMICS OCCUPATIONAL SEMINAR.** (3-9 cr per qtr [max 9 cr]; max 3 cr may be used in a degree program; prereq #)
Current practices and career opportunities in business and industry; planned experiences in work environments and related seminar.
- 5400. WORKSHOP: HOME PLANNING AND FURNISHING.** (3 or 4 cr per qtr [max 12 cr]; prereq Δ)
Problems at high school and adult levels; use of new materials and techniques; group and individual projects to meet the needs and interests of experienced teachers.
- 5405. WORKSHOP: CHILD DEVELOPMENT AND FAMILY RELATIONS.** (1-4 cr per qtr [max 4 cr]; prereq grad student or in-service teacher)
Recent emphasis on growth and guidance of individuals; materials and techniques for high school and adult levels to attain better understanding.
- 5410. WORKSHOP: FOODS AND NUTRITION.** (3 or 4 cr per qtr [max 12 cr]; prereq Δ)
Problems in teaching at high school and adult levels; use of new materials and techniques; group and individual projects for experienced teachers.
- 5415. WORKSHOP: MATERIALS FOR INSTRUCTION.** (1-4 cr; prereq grad student or teacher in service)
Problems in selection and use of new materials for instruction in home economics.

- 5420. WORKSHOP: ADULT EDUCATION.** (3 or 4 cr per qtr [max 12 cr], prereq Δ)
Procedures in teaching adults; planning the program; use of new materials and techniques; group and individual problems.
- 5430. WORKSHOP: CONTEMPORARY PROBLEMS IN HOME ECONOMICS EDUCATION.** (3 or 4 cr per qtr [max 12 cr]; prereq Δ)
Consideration of topic of current concern in home economics education.
- 5500. PROSEMINAR: HOME ECONOMICS EDUCATION.** (2 cr; required of all new grad students)
Relation of the processes and standards of rational thought to professional competence and the goals of a graduate program of study.
- 5520. PHILOSOPHY OF HOME ECONOMICS.** (4 cr; prereq #)
Application of philosophic thought to conceptions of home economics upheld in literature and practice.
- 5600. PRACTICUM: ADULT EDUCATION.** (3 cr; prereq #)
Individual field assignments under supervision.
- 5900. READINGS IN HOME ECONOMICS EDUCATION.** (1-3 cr; prereq #)
Independent study under tutorial guidance.
- 5910. INTEGRATING PAPER.** (3 cr; prereq MEd student)
Independent paper integrating learnings from a course or courses in education with learnings in home economics education.
- 8300. RESEARCH METHODS**
- 8305. RESEARCH METHODS**
- 8500. SEMINAR: CURRICULUM DEVELOPMENT**
- 8505. SEMINAR: SUPERVISION OF STUDENT TEACHING**
- 8510. SEMINAR: IMPROVEMENT OF INSTRUCTION IN ADULT EDUCATION**
- 8515. SEMINAR: TEACHER EDUCATION**
- 8520. SEMINAR: HISTORY AND PHILOSOPHY OF HOME ECONOMICS EDUCATION**
- 8525. SEMINAR: ADMINISTRATION AND SUPERVISION OF HOME ECONOMICS PROGRAMS**
- 8530. SEMINAR: HOME ECONOMICS EDUCATION**
- 8631. PRACTICUM: HOME ECONOMICS TEACHER EDUCATION**
- 8900. PROBLEMS: HOME ECONOMICS EDUCATION**

Textiles and Clothing (TexC)

- 1601. BASIC CLOTHING CONSTRUCTION.** (2 cr; *1602 required)
Basic principles and techniques for creating clothing.
- 1602. PATTERN FITTING AND ALTERATION.** (2 cr; *1601 required)
Analysis of figure problems; alteration of commercial patterns to adjust to any figure problem. Development of individual patterns from commercial basic patterns.
- 1641. INTRODUCTION TO MERCHANDISING.** (3 cr)
Techniques and psychology of selling related to consumer needs, store organization and policies.
- 1642. SEMINAR ORIENTATION TO RETAIL MERCHANDISING.** (1 cr, S-N only; to be taken 1st or 2nd qtr on campus)
Orientation to careers in retailing and preparation for field experience.
- 3601. TAILORING.** (4 cr; prereq 1601, 1602, 3621, or #)
Problems in tailoring a lined wool garment, speed tailoring techniques.
- 3603. READY-TO-WEAR-ANALYSIS.** (3 cr, prereq soph, 3621)
Interrelationship of fabric characteristics, construction methods, and garment function in judging quality of ready-to-wear.
- 3604. FLAT PATTERN DESIGN.** (3 cr; prereq soph, 1601 or proficiency, 1602, 3662 or Dsgn 1525)
Principles of flat pattern design, drafting and advance pattern development.
- 3605. DRAPING DESIGN AND CONSTRUCTION.** (3 cr; prereq soph, 1601 or proficiency, 1602, 3662 or Dsgn 1525)
Techniques in fitting and draping as a basis for creative designing in fabric. Emphasis on relation of fabric to design and construction methods.

Course Offerings

- 3621. TEXTILES.** (5 cr; prereq soph, Chem 1002 or 1005 or NSci 1005 or #)
Basic physical, chemical, and biological characteristics of fiber, yarn, and fabric structures; interrelationship with choice, maintenance, and performance of consumer textiles.
- 3622. TEXTILES FOR INTERIORS.** (3 cr; prereq 3621, #)
Developments and trends with reference to fiber, yarn, construction and finish of textiles for upholstery, and floor, wall, and window coverings.
- 3623. PERFORMANCE EVALUATION OF TEXTILES.** (3 cr; prereq 3621)
Standard laboratory methods for rapid prediction of textile performance in the consumer environment; problems in specifying care procedures for labeling.
- 3641. FIELD STUDY IN TEXTILES AND CLOTHING.** (1 cr; S-N only; prereq soph)
One-week field trip between winter and spring quarters to a major market city (e.g., New York, Los Angeles, Dallas). Scheduled visits to apparel and textile manufacturers' showrooms, pattern companies, major designers' workrooms, fashion publications, resident buying offices, museums, etc. Opportunity to survey major retail operations. Preparatory and follow-up seminars required.
- 3642. APPAREL INDUSTRIES.** (4 cr; prereq Econ 1002 or AgEc 1030)
Structure, operation, and problems of domestic and foreign apparel industries including ready-to-wear, couture, and auxiliary fashion sector. Interrelationships with the textile industry and distributors.
- 3643. RETAIL MERCHANDISING.** (5 cr; prereq 1641, Mktg 3065)
Merchandise selection and controls, sales analysis, model stocks and buying plans.
- 3644. RETAIL EXPERIENCE SEMINAR I.** (2 cr; S-N only; prereq 3rd-qr soph, 1641, 1642, and 200 hrs or f200 hrs approved selling experience)
Integration of work experience with classroom study accomplished through individual analysis and participation in group discussion of selected topics.
- 3645. RETAIL EXPERIENCE SEMINAR II.** (2 cr; S-N only; prereq 3644, f3643 and addtl 200 hrs or faddtl 200 hrs approved selling experience)
Integration of work experience with classroom study accomplished through individual analysis and participation in group discussion of selected topics.
- 3661. CULTURAL PERSPECTIVES ON DRESS.** (3 cr; prereq Anth 1102 or Soc 1001)
The influence of cultural ideals and standards on dress. How dress evolves in response to society's needs, values, and technology.
- 3662. AESTHETICS OF CLOTHING.** (3 cr; prereq Psy 1001, Dsgn 1501 or #)
Perception of design elements and art principles in clothing related to individual physical differences. Experience in creating illusions related to clothing and appearance.
- 3683. PRACTICUM: TEXTILES AND CLOTHING CONSUMER PROBLEMS.** (3-12 cr; prereq 2nd- or 3rd-qr sr, #)
Individual problems for solution through field externship or laboratory work.
- 5600. ADVANCED APPAREL DESIGN AND CONSTRUCTION PROBLEMS.** (2-4 cr per qtr [max 12 cr]; prereq 3621, #)
Analytical study and construction of advanced apparel design utilizing draping and flat pattern techniques. Relating the latest technological developments in textiles to garment design.
- 5601. PROBLEMS IN CLOTHING CONSTRUCTION.** (3-5 cr per qtr [max 10 cr]; prereq #)
Discussion and laboratory work in clothing construction problems. Topics may vary with demand.
- 5603. EXPERIMENTAL STUDIES IN CLOTHING CONSTRUCTION.** (3-5 cr; prereq 6 cr in construction or teaching experience, #)
Comparative study of selected procedures in areas of clothing construction and fabric difference.
- 5621. MACRO-MICRO PROPERTY RELATIONSHIPS.** (5 cr; prereq 3622 or 3263)
Relating visual and tactile properties of textiles to microscopically and submicroscopically detectable physical and chemical determinants.
- 5622. ISSUES AND TRENDS IN TEXTILE CONSUMER PROTECTION.** (3 cr)
The needs of the textile consumer for protection from deception and hazard; critical analysis of federal, state, and local legislation as well as voluntary industrial systems; case histories; change mechanisms.
- 5624. TEXTILE COLORATION AND FINISHING.** (5 cr; prereq 5621)
Comprehensive survey of processes and operations for coloring and finishing textiles; development of a rational base for predicting hazard and performance in service and recycling, and a realistic limiting perspective for textile design.
- 5625. COLOR METROLOGY.** (3 cr; prereq 3623)
Theory of color perception and measurement; analysis of color order systems; instrumentation; application to unambiguous numerical color specification and description of small color difference; noncolor components of surface appearance.

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- 5626. RECYCLING PROCESSES.** (3 cr; prereq 5621)
Principles and practices in recovery of initial appearance and properties of textile products; application to restoration of historic textile materials; water pollution by effluent from wet cleaning processes
- 5627. ANALYTICAL METHODS FOR CONSUMER TEXTILES.** (3 cr per qtr [max 6 cr; no cr if cr for both 3622 and 3623 has been received and only 3 cr if cr for either of these has been received]; prereq 3621)
Standard laboratory methods for rapid performance prediction of textile fabrics and products in the consumer environment; study of textiles for interiors with reference to fiber, yarn, construction and finish.
- 5628. CHARACTERIZATION OF YARNS AND WOVEN FABRICS.** (3 cr; prereq 3621)
Techniques of dimensional and structural characterization of yarns and woven fabrics; the relationship of these characteristics to performance of such fabrics in textile products.
- 5629. CHARACTERIZATION OF KNITTED FABRICS.** (3 cr; prereq 5628 or #)
Techniques of dimensional and structural characterization of knitted fabrics; the relationship of these characteristics to performance of such fabrics in textile products.
- 5641. TOPICS IN MERCHANDISING.** (3 cr per qtr [max 6 cr]; prereq 3643, 3644 or #)
Study of a current issue related to merchandising textile and clothing products. Topic may vary each quarter.
- 5642. RETAILING INTERNSHIP.** (12 cr; prereq 3643, sr in fashion merchandising, minimum GPA 2.50)
Full quarter of supervised managerial work experience in off-campus cooperating retail stores. Applicants screened, interviewed, and selected for available internships.
- 5661. CLOTHING AND HUMAN BEHAVIOR.** (4 cr; prereq sr, 3662 or equiv, Soc 1001, Psy 1001, or #)
Clothing in relation to individual and group behavior patterns, personal and social meaning attributed to dress; conventions and standards influencing clothing choice and use.
- 5662. CLOTHING CONSUMPTION PROBLEMS.** (3 cr; prereq 3621, AgEc 1030 or Econ 1002, Soc 1001, Psy 1001 or #)
Clothing problems as part of the consumption process of individuals and families; consequences of personal and socioeconomic conditions; impact of technology and public and private policy on the planning, acquisition, use, maintenance, and discard of clothing.
- 5664. FASHION THEORY AND ANALYSIS.** (4 cr; prereq Soc 1001, Psy 1001)
Fashion theories and factors that influence fashion adoption and diffusion. Analysis of fashion trends.
- 5668. AFRICAN DRESS.** (3 cr; prereq 3661, Anth 1102, Soc 1001 or #)
Sociocultural analysis of dress (apparel, accessories, and body modification) of various African peoples with emphasis on cultural patterns of technology, aesthetics, ritual, morality, and symbolism as related to dress. External influences on Africa as well as African influence on other continents.
- 5680. SPECIAL TOPICS IN TEXTILES AND CLOTHING.** (2-5 cr per qtr [max 10 cr]; prereq depends on topic, Δ)
Review of research and methodology in organized group sessions. Topics in developing areas of the discipline vary and will be announced prior to registration.
- 5685. INTERNATIONAL DEVELOPMENTS IN TEXTILES AND CLOTHING.** (4 cr; prereq #)
Comparison of production, distribution, and consumption in the United States and Europe. Effects of world trade on supply and distribution.
- 5686. EUROPEAN FIELD EXPERIENCE IN TEXTILES AND CLOTHING.** (6-12 cr; prereq 5685 and #)
One quarter abroad in comparative study of design, production, distribution, and consumption of textiles and clothing in European market centers. Includes lectures, field trips, individual study projects, and observations of activities in selected textile and clothing industries, businesses, and related organizations.
- 8621. READINGS IN TEXTILES**
- 8622. STRUCTURE AND PROPERTIES OF TEXTILE MATERIALS**
- 8623. MECHANICAL-PHYSICAL METROLOGY**
- 8624. CHEMICAL METROLOGY**
- 8625. PROBLEMS: TEXTILES AND CLOTHING**
- 8627. COMFORT FACTORS IN CLOTHING**
- 8661. READINGS IN CLOTHING**
- 8663. PROBLEMS: CLOTHING AND TEXTILES**
- 8680. SEMINAR: TOPICS IN CLOTHING AND TEXTILES**

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- 5120. INDEPENDENT STUDY IN YOUTH STUDIES.** (Cr ar [max 12 cr]; prereq #)
Independent reading and/or research under faculty supervision.

Course Offerings

- 5130. SPECIAL TOPICS IN YOUTH STUDIES.** (3-5 cr per qtr [max 15 cr]; prereq #)
Review of research and discussion
- 5131. PROGRAMS AND SERVICES FOR YOUTH.** (3 cr; prereq SW 3102, Soc 5952, CPsy 5303, #)
Analysis of main types of youth-serving organizations. Includes national and local organizations, both voluntary and public, with emphasis on agency philosophy, goals, program, funding and development, staffing patterns. Agencies in juvenile justice, health, recreation, and education. Examples from Minnesota.
- 5132. ACTION LEARNING FOR YOUTH.** (3 cr; prereq 5131, HEd 3090, CPsy 5303, #)
Purposes of service and action-learning programs in schools and youth-serving agencies. Development and implementation of programs in which adolescents perform valued service and work in their communities. Evaluation of action-learning programs.
- 5133. YOUTH AND HEALTH.** (3 cr; prereq 5131, Soc 1001, CPsy 5303, PubH 3004, #)
A basic course on the medical and health status of youth. Age-specific morbidity data with respect to youth. Introduction of youth development concepts for use in sociomedical and sociohealth problem analysis and program development.
- 5201-5202-5203. PRACTICUM.** (4 cr per qtr; prereq acceptance into youth studies collateral)
Two-hour seminar and 8-10 hours of fieldwork each week. Students reflect on and integrate knowledge about youth with ongoing experience in work with youth.
- 5230. WORK WITH YOUTH—INDIVIDUAL.** (3 cr per qtr; prereq Soc 1001, Psy 1001, CPsy 5303, #)
Basic assumptions underlying work with youth. Emphasis on how adolescents, in particular, learn to get along with themselves. Special issues and concerns of adolescents and of persons who work with them.
- 5231. WORK WITH YOUTH—FAMILY.** (3 cr per qtr; prereq 5230, FSoS 5200 or #)
Basic assumptions underlying work with youth. Emphasis on how adolescents, in particular, learn to get along with themselves and their role in the family. Special issues and concerns of adolescents and of persons who work with them.
- 5232. WORK WITH YOUTH—GROUP.** (3 cr per qtr; prereq 5230, Spch 5411 or #)
Basic assumptions underlying work with youth. Emphasis on how adolescents, in particular, learn to get along with themselves, their role in the family, relationships with peers and on the job. Special issues and concerns of adolescents and of persons who work with them.
- 8001-8002-8003. ADVANCED SEMINAR IN YOUTH STUDIES**

SUPPORTING COURSES

Rhetoric (Rhet)

- 1101. COMMUNICATION I.** (4 cr)
Writing from observation and personal experience. Emphasis on expository and descriptive prose that is clear, vigorous, honest, and economical. Attention to effectively written sentences and sound paragraph construction.
- 1102. COMMUNICATION II.** (4 cr)
Writing from research and from personal observation. Emphasis on the research paper including techniques of drawing hypotheses; examining indexes and guides; selecting, evaluating, and organizing evidence; constructing paraphrases; and assembling footnotes and bibliography. Attention to effective sentences and forceful style.
- 1147. EFFICIENT READING.** (3 cr)
Designed to increase reading rate, comprehension, and vocabulary. For persons of average or above-average reading ability who wish to achieve or maintain superior scholastic status. Not a remedial course.
- 1220. PRINCIPLES OF HUMAN COMMUNICATION.** (3 cr)
The dimensions of human communication. The origins and nature of language; the development of language in the individual; theories of intrapersonal, interpersonal, and small group communication; the role of public speaking in America; and the impact and development of the mass media. Emphasis on the relationship between language and human values, attitudes, beliefs, and behaviors.
- 1221. AN INTRODUCTION TO INTERPERSONAL COMMUNICATION.** (3 cr; prereq completion of freshman communication requirement)
The dimensions of interpersonal communication. Theories of, problems of, and practical exercises in interpersonal communication. Designed to enable students to become better communicators in interpersonal situations. Principles and experiences of interpersonal communication including factors related to interpersonal perception, orientation, contents, models, choice, attraction, barriers, and breakdowns.
- 1222. PUBLIC SPEAKING.** (4 cr; prereq soph, completion of freshman communication requirement)
Practical course in fundamentals of speechmaking. Emphasis on organizing the speech and projecting it to the audience.

- 1226. PARLIAMENTARY PROCEDURE, LEADERSHIP, AND PARTICIPATION.** (3 cr; prereq completion of freshman communication requirement)
Individual participation in the creation and development of a functioning organization using rules of parliamentary procedure as its basis for doing business. The history, theories, and processes of democratically oriented organizations.
- 1251. EFFECTIVE LISTENING.** (3 cr)
Designed to increase listening comprehension by developing four central abilities. Readings, research, theory, and practice.
- 1301. HUMANITIES: THE ENLIGHTENMENT.** (4 cr)
Introduction to interdisciplinary humanistic study; the French Revolution, the Napoleonic era, the rise of rationalism in religion, humanism, neoclassicism, and the rise of science.
- 1302. HUMANITIES: THE INDUSTRIAL REVOLUTION.** (4 cr)
The industrial transformation of Europe: laissez-faire capitalism and liberalism; the romantic response; socialism.
- 1303. HUMANITIES: THE AGE OF DARWIN.** (4 cr)
The impact of evolutionary thought: philosophy, religion, and morality in a changing society.
- 1376. HUMANITIES: TOPICS IN HUMANITIES AND LITERATURE.** (4 cr)
Topics vary from quarter to quarter and are listed in the *Class Schedule*. For full details, inquire at the departmental office prior to registration.
- 1401. INTRODUCTION TO LITERATURE.** (4 cr)
Analysis of literary structural forms and stylistic devices: poetry, drama, and prose fiction.
- 1424. WORLD LITERATURE I.** (4 cr)
Examination and analysis of selected master works of continental and Middle Eastern literature from the ancients through the Renaissance.
- 1425. WORLD LITERATURE II.** (4 cr)
Examination and analysis of selected master works of continental literature from the neoclassical period to the present.
- 1442. NOVEL AND SHORT STORY.** (4 cr)
Analysis of selected European and American fiction. Emphasis on literary style in relation to themes of prose fiction.
- 1451. INTRODUCTION TO DRAMATIC LITERATURE.** (4 cr)
Selected plays from Greek literature to the present. Emphasis on the development of dramatic art form.
- 1506. ORIGINAL WRITING.** (3 cr)
Systematic analysis of short story techniques. Through reading and writing short stories, the student is acquainted with basic constants of the art. Emphasis is on writing, but the course also provides a different way of reading and appreciating short stories.
- 3166. SCIENTIFIC AND TECHNICAL GRAPHICS.** (4 cr; prereq #)
A survey of graphic methods of transferring scientific and technical knowledge. Designed to acquaint students with types and methods of using graphics in technical communication. Contemporary and historical overview of the use of graphics in scientific and technical disciplines. As many types of graphics as possible will be used in class; e.g., the illustrated lecture, videotape, 35mm slides, and others.
- 3176. THE USE OF SCIENTIFIC AND TECHNICAL FILM.** (4 cr)
The uses of the motion picture as a communication tool by science and industry. Students learn to apply film concepts and aesthetics in evaluating films. Emphasis on theory rather than production.
- 3192. COMMUNICATION FOR INTERNATIONAL EXCHANGE GROUPS.** (3 cr; prereq intermediate knowledge of oral and written English)
Communication and culture among members of international exchange groups of similar national origins. Communication processes and skill areas; factors such as animal, interpersonal, nonverbal, and intercultural communication. Facets of American literature, painting, and architecture.
- 3254. ADVANCED PUBLIC SPEAKING.** (4 cr; prereq 1222)
Training for specific speech situations most likely to be encountered professionally, soon after graduation. Psychology of communication, especially as related to use of visual aids, demonstration, performance methods, and radio.
- 3266. DISCUSSION METHODS.** (4 cr; prereq completion of freshman communication requirement)
Study of and practice in structured and unstructured discussion. Emphasis on group dynamics and the psychology of leadership. Practice in leading meetings, debating, planning radio programs, organizing in-service training programs, and evaluating group progress.
- 3270. SPEECH: SPECIAL PROBLEMS.** (1-5 cr; prereq #)
Supervised reading and research on advanced speech-communication topics not covered in regularly scheduled speech offerings.

Course Offerings

- 3280. AMERICAN WOMEN COMMUNICATORS.** (3-5 cr; prereq completion of freshman communication requirement)
Effective communication by American women traced historically and original texts of speeches by women (both in print and on tape) analyzed. Students examine the rhetoric used in available speeches and, where possible, evaluate the vocal delivery used. In a few cases, influential written communications will be considered where speech texts are unavailable. Individual research into special areas of American culture to discover influential women speakers or analyze the most important speeches of individual women allows students to follow their particular interests.
- 3321. HUMANITIES: THE GREEK HERITAGE.** (4 cr)
The literature, philosophy, and arts of ancient Greece central to understanding contemporary Western society.
- 3322. HUMANITIES: THE ROMAN AND MEDIEVAL HERITAGE.** (4 cr)
The continuing relevance of the literature, philosophy, theology, and arts of the Roman past and of the Middle Ages.
- 3323. HUMANITIES: THE RENAISSANCE AND REFORMATION.** (4 cr)
The literature, philosophy, arts, and scientific advances of the early and high Renaissance; the Reformation and Counter-Reformation in the church.
- 3371. HUMANITIES: AMERICAN INDIVIDUALISM.** (4 cr)
Examination and evaluation of conflicts arising from the varied individualistic traditions in America.
- 3372. HUMANITIES: RELIGION IN AMERICAN THOUGHT AND EXPERIENCE.** (4 cr)
The diverse values centered in American religious and philosophical thinking from the 17th century to the present.
- 3373. HUMANITIES: NATIONALISM IN AMERICAN THOUGHT AND EXPERIENCE.** (4 cr)
The growth of political and cultural nationalism in America from the 17th century to the present.
- 3374. HUMANITIES: SPECIAL PROBLEMS.** (1-5 cr; prereq #)
Primarily for supervised reading and research on topics not covered in regularly scheduled humanities offerings.
- 3381. HUMANITIES: 20TH-CENTURY CULTURE.** (4 cr)
The changing structure of 20th-century culture from World War I to the present. Communism, fascism, and democracy. Modern movements in literature, the visual arts, and architecture.
- 3471. AMERICAN LITERATURE.** (4 cr)
Analysis of philosophical and social concepts that have shaped American culture, as reflected in literature.
- 3473. CONTEMPORARY LITERATURE.** (4 cr)
Reading and analysis of significant modern literary works.
- 3551. PROFESSIONAL WRITING.** (4 cr; 3551 or 3562 is required of all students unless exempted through dept exam; prereq jr)
Projects and reports in professional communication: the résumé, application letter, and interview; professional journals; the review of literature; specialized bibliographic tools; the feature article.
- 3562. SCIENTIFIC AND TECHNICAL WRITING.** (4 cr; 3562 or 3551 is required of all students unless exempted through dept exam; prereq jr)
Methods of exposition in scientific and technical writing; types of reports; audience analysis; continuous practice in report writing.
- 3700. RHETORICAL THEORY: PERSUASION AND THE LITERATURE OF SCIENCE.** (4 cr; prereq completion of freshman communication requirement)
Introduction to principles of rhetorical analysis. Emphasis on Aristotelian theory. Practice in rhetorical criticism of contemporary communication.
- 5000. PROFESSIONAL EXPERIENCE PROGRAM.** (1-6 cr; prereq #; not for grad cr)
Internship in technical communication designed to give majors practical, on-the-job experience with communication problems. Students intern as writers or editors either at the University or in industry.
- 5100. TECHNICAL COMMUNICATION: SPECIAL PROBLEMS.** (Cr ar; prereq #)
Supervised reading, research, and work on advanced technical communication projects not covered in regularly scheduled courses.
- 5147. ADULT READING PROGRAMS.** (2 cr)
Problems, methods, and research in this field. Survey and evaluation of program designs including those suitable for TV.
- 5150. DIRECTION OF TRAINING IN BUSINESS AND SERVICE ORGANIZATIONS.** (4 cr; prereq freshman communication or equiv)
Business, industrial, and service organizations and their in-post and out-post training programs. The scope and sequence of specialized training and development programs, the job of the typical director of training and development, and skills required for entry into the field. Students make an on-site visit to a training and development office in a selected business and/or service organization and conduct descriptive research concerning effectiveness of program involved.

- 5165. STUDIES IN ORGANIZATIONAL COMMUNICATION, CONFLICT AND CHANGE.** (4 cr; prereq freshman communication or equiv)
The roles of internal and external organizational communication, conflict-problem identification, and change processes. Contemporary theory and research in organizational development. Methods of problem identification and diagnosis. Change processes and applications to actual organizational settings.
- 5170. MANAGERIAL COMMUNICATIONS.** (4 cr; prereq freshman communication or equiv)
Systematic analysis of communication techniques and procedures for the manager. Emphasis on manager's ability to achieve vertical and horizontal understanding and acceptance. Readings, guest speakers, and a term project.
- 5175. PRINCIPLES OF LANGUAGE DEVELOPMENT.** (4 cr)
Analysis through history and semantics of principles of the English language. The course is based on the premise that an understanding of how English has evolved will generate a more enlightened attitude in its use.
- 5180. INTERNSHIP IN TECHNICAL COMMUNICATION.** (Cr ar)
On-the-job experience for technical communication majors at the University or in industry or government.
- 5257. SCIENTIFIC AND TECHNICAL PRESENTATIONS.** (4 cr; prereq 1222, 3562 or 3551 or #)
Presentations for specific situations related to technical or scientific topics. Audience analysis and adaptation, techniques of support and visualization, organization for clarity and accuracy, and techniques of interpreting and answering questions. Students make and evaluate technical and scientific presentations. Emphasis on seminar reports and professional conference papers.
- 5258. INTERVIEWING: DYNAMICS OF FACE-TO-FACE COMMUNICATION.** (4 cr)
Designed to improve intrapersonal and interpersonal skills in interviewing situations through understanding and participating in appraisal, reprimand, complaint, persuasion, problem-solving, and counseling interviews. Participation in a research interview project. Equal emphasis on interviewer and interviewee roles.
- 5375. HUMANITIES: SEMINAR IN AMERICAN AGRARIANISM.** (3 cr; prereq #)
Interdisciplinary seminar in humanities. The roots of the agrarian ideal in European thought and in early America. Individual research into and evaluations of the agrarian tradition in American social and political philosophy, and in history of imaginative literature, fine arts, and popular culture.
- 5400. DISSEMINATION AND UTILIZATION OF INFORMATION.** (4 cr; prereq jr, sr, or grad standing)
Methods and processes of using specialized information. Study of cases and development of materials for application in professional fields. Emphasis on channels for dissemination and utilization.
- 5500. RESEARCH IN COMMUNICATION STRATEGIES.** (4 cr; prereq #)
(Same as AgJo 5500) Introduction to basic research design and methodology in communication. Emphasis on application of various research methods to particular communication strategies or settings.
- 5551. REPORT AND THESIS WRITING.** (3 cr; prereq 3551 or 3562 or #)
For graduate students and seniors actually working on reports or theses. Organization of reports and theses; library investigation; presentation of data; methods of documentation. Emphasis on revision of manuscripts and improvement in style of writing.
- 5561. WRITING FOR PUBLICATION.** (4 cr; prereq 3551 or 3562 or bachelor's degree)
The professional as communicator; analysis of markets: professional, trade, and general; information sources and topic selection; adaptation to the specialized and general reader; writing and preparing manuscripts for publication; marketing techniques.
- 5600. TRANSFER OF TECHNOLOGY.** (4 cr; prereq one of the following courses: 5257, 5400, Jour 5133 or #)
(Same as AgJo 5600) Methods of transferring scientific and technical knowledge and practice from those individuals and organizations who possess it to those who need it. Review of research in diffusion and transfer methods at different technical levels. Tools, methods, and assessment procedures for an actual program of technical or scientific subject matter. Planning state-of-the-art or frontier technology seminars and impact analyses for scientists, engineers, and/or segments of the public required.
- 5700. COMMUNICATION IN TECHNOLOGICAL AND ENVIRONMENTAL IMPACT ASSESSMENT.** (4 cr; prereq sr or grad standing, one course in statistics, #)
Theories and processes involved in technological assessment and environmental impact statement preparation. Case studies of technology assessments, forecasts, and environmental impact statements. Term project on planning of process and project management in an actual impact assessment.

IV. FACULTY

Program Committee Chairpersons

Consumer Food Science—Eugenia Davis
Costume Design—Homa Amir-Fazli, Marilyn DeLong
Family Relationships—James Hawkins
Food Science and Technology—Joseph Warthesen
General Design—Tim Blade
General Home Economics—Gertrude Strinden
Home Economics Education—Joan McFadden
Hospitality and Food Service Management—Louise Mullan
Housing—Evelyn Franklin
Interior Design—Ann Erickson
Nutrition and Dietetics—Margaret Doyle
Retail Merchandising—Samuel Druy
Textiles and Clothing—Peter Brown, Marilyn DeLong

Departmental Faculty

ADMINISTRATION

(32 McNeal Hall)

Professor

Keith N. McFarland, *dean*
Signe T. Betsinger, *assistant dean*

Associate Professor

Natalie Gallagher

Assistant Professor

Marie Christenson
Barbara Nemecek
Gertrude Strinden

DESIGN

(240 McNeal Hall)

Professor

Gertrude Esteros, *head*
Marian O. Bagley
Eugene Larkir

Associate Professor

Richard Abell
Homa Amir-Fazli
William Angell
Ann Erickson
Virginia Nagle
Joseph Ordos
Hazel Stoeckeler

Assistant Professor

Timothy Blade
Linda Reece

Instructor

Charlene Burningham
Evelyn Franklin
Delores Ginthner
Roger Peterson
Suman Shenoj

Lecturer

Don Lee

FAMILY SOCIAL SCIENCE

(290 McNeal Hall)

Professor

Geraldine Gage
Richard N. Hey
Reuben L. Hill
Edna Jordahl
Gerhard Neubeck
David H. Olson
Paul C. Rosenblatt

Associate Professor

Michael Baizerman
James L. Hawkins
M. Janice Hogan
Sander Latts
Wanda Olson

Assistant Professor

Paula Berry
James W. Maddock

Instructor

Anne T. Truax
Becky Yust

FOOD SCIENCE AND NUTRITION

(228 Food Science and Nutrition)

Professor

Elwood F. Caldwell, *head*
Paul B. Addis
Eugene C. Allen
Francis F. Busta
Margaret D. Doyle
Richard J. Epley
Joan Gordon
P. V. J. Hegarty
Theodore P. Labuza
Larry L. McKay
Howard A. Morris
Lura M. Morse
Vernal S. Packard, Jr.
Irving J. Pflug
Patricia B. Swan
Sita R. Tatini
Eimer L. Thomas
Edmund A. Zottola

Associate Professor

William M. Breene
Muriel Brink
Saari A. Csallany
Eugenia A. Davis
Gary A. Reineccius
Eugene H. Sander
Oscar P. Snyder, Jr.
David R. Thompson
Dorothy G. Verstraete

Assistant Professor

Margarita Billings
Mary E. Darling
Louise M. Mullan, Jr.
Zata M. Vickers
Joseph J. Warthesen

Instructor

Elaïne H. Asp
Madge Hanson
Donna P. Meiske
Robert P. Olson
Jeanne Rousu
Isabel Wolf

Lecturer

Lorraine E. Anderson
Sharol Hopwood
Mary Jones
Alfred T. May
Karen E. Moxness
John E. Snow
Sister Mary Moira Tighe

HOME ECONOMICS EDUCATION

(386 McNeal Hall)

Professor

Marjorie Brown
Emma Whiteford

Associate Professor

Joan McFadden, *head*

Assistant Professor

Marilyn Rossmann
Ruth Thomas
Ardell Wantoch

HOME ECONOMICS EXTENSION SPECIALISTS—FAMILY LIVING

(340 Coffey Hall)

Professor

Evelyn P. Quesenberry, *program director*

Assistant Professor

Angele Parker, *assistant program director*
Susan S. Meyers

Instructor

Patricia Kramm
Kathleen M. Magnum
Ronald L. Pitzer

TEXTILES AND CLOTHING

(364 McNeal Hall)

Professor

Joanne B. Eicher, *head*
Margaret P. Grindereing
Robert F. Johnson

Associate Professor

Peter Brown
Ruth Franzen

Assistant Professor

Marilyn DeLong
Lois Goering
Barbara Nemecek
Gloria Williams

Instructor

Sherri Johnson
Wanda Sieben

Lecturer

Samuel Druy

Faculty

YOUTH DEVELOPMENT AND RESEARCH, CENTER FOR

(48 McNeal Hall)

Professor

John Clark
Miriam Cohn
Robert tenBensel

Associate Professor

Jerome Beker, *director*
Michael Baizerman
W. Andrew Collins
John M. Taborn
Ruth Teeter

Assistant Professor

Willis Bright
Veryl Cashman
Miriam Seltzer

Instructor

Daniel E. Conrad
Diane Hedin



Interaction and discussion in a family social science course.

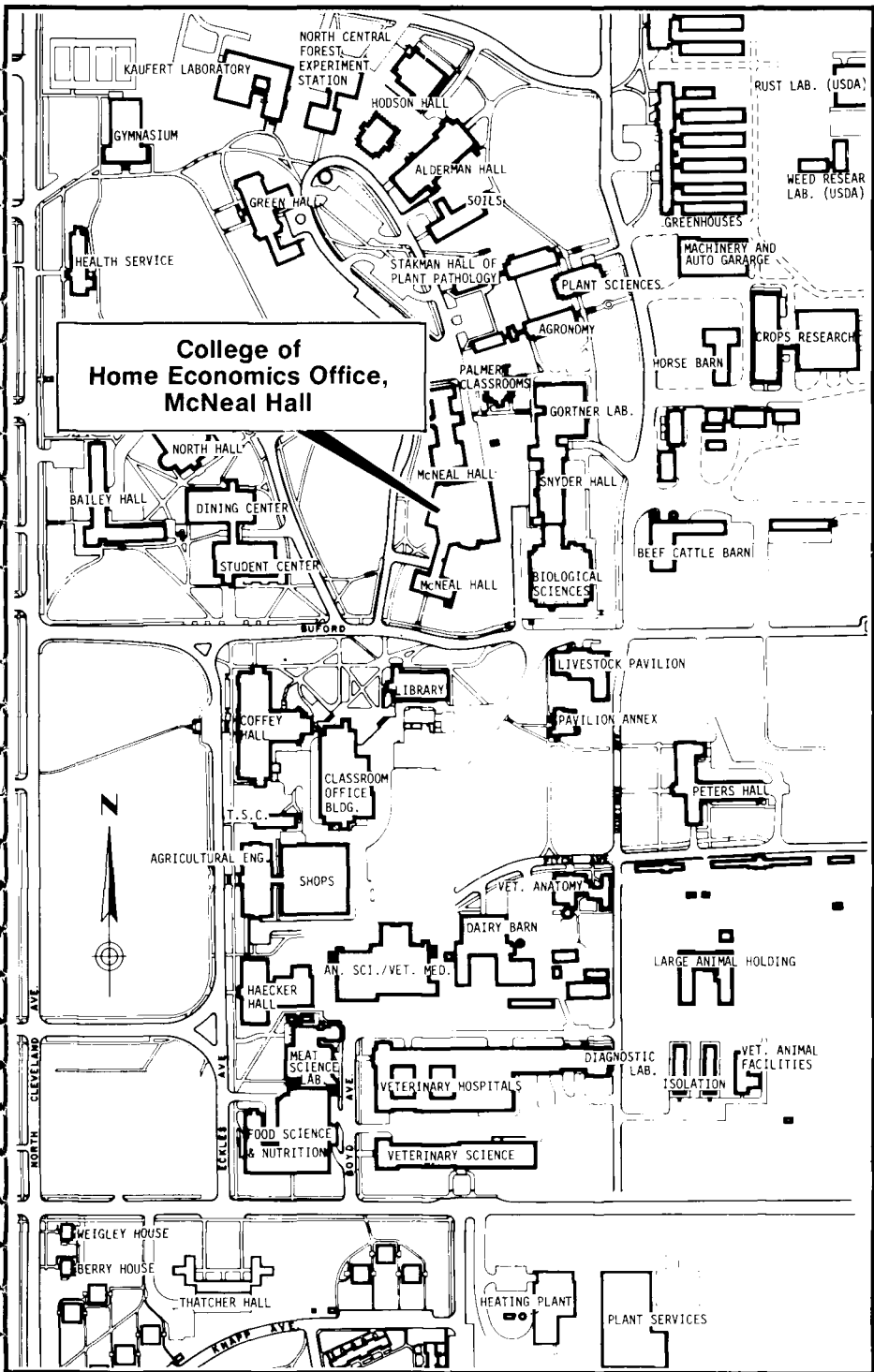


Conversation at a student/faculty social hour.

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