

FCS 690M – List of NDFS Pre-Approved Courses

California State University, Northridge

What is FCS? Family & Consumer Sciences is the study of the relationships among people and their personal environments. Students who major in Family & Consumer Sciences learn to improve the quality of life for individuals and families across the life span. They study issues related to food and nutrition, apparel and interior design, child development and family relations, family and consumer resource management, and education. The Department is accredited by the American Association of Family and Consumer Sciences.

Masters of Science Degree in Family and Consumer Sciences **(beginning 2012-2014 catalog)**

What is the M.S. Degree in Family & Consumer Sciences? The graduate program in Family & Consumer Sciences leads to a Master of Science degree. The programs are designed to be flexible so that individual needs may be considered in the program planning. Students may earn a graduate degree with emphasis in any of the options of the Family & Consumer Sciences identified as part of the undergraduate program. Particular emphasis is given to the options of: Apparel Design and Merchandising, Consumer Affairs, Family Studies, Interior Design, and Nutrition and Food Science.

Master of Science Degree Option: Nutrition, Dietetics and Food Science

What is Nutrition, Dietetics, and Food Science? The Nutrition, Dietetics, and Food Science programs emphasize the application of physical, biological, and social sciences to the study of foods and nutrition. The nutrition and dietetics pattern educates students in the knowledge of food and nutrition to health-related issues. The undergraduate program of study is approved and the graduate level Dietetic Internship is accredited by The Academy of Nutrition and Dietetics to prepare graduates to work in the field of nutritional science as registered dietitians and nutritionists for private businesses, hospitals and nursing homes, pharmaceutical companies, public health agencies, and government agencies. The food science pattern stresses product development, nutrient analysis and chemistry, the production, distribution, and marketing of foods, and prepares students for careers in a wide variety of positions within the food industry.

Required Courses (30 units)

Note 1: For complete course descriptions, please refer to your CSU Northridge Catalog, listed under Family & Consumer Sciences.

Note 2: Many of the listed courses have prerequisite requirements. Check the CSU Northridge catalog to determine what these are.

Note 3: Most graduate courses are not offered every semester. Check the CSUN Schedule of classes for course offerings.

A minimum of **30 units** of approved coursework composed of the following:

**1. Core Requirements:
Nutrition & Dietetics (15 units)**

Course	Units	Course Description
FCS 681	3	Research Methods
FCS 682	3	Research Applications
FCS 505	3	Nutrient and Drug Interactions
FCS 606	3	Vitamin and Mineral Metabolism
FCS 607	3	Carbohydrate, Lipid, & Protein Metabolism

Food Science (9 units)

Course	Units	Course Description
FCS 681	3	Research Methods
FCS 682	3	Research Applications
FCS 690B	3	Seminar in Food Science

2. Capstone/Culminating Experience (3-6 units depending on choice of culminating experience)

Capstone

Select one of the following

A. Thesis or Project

1. The proposal must be approved by the student's committee and the Graduate Coordinator. Student enrolls in FCS 696C (Directed Graduate Research) for 3 units. Classified status is required for enrollment.
2. The student will register for FCS 698C (Thesis/Project) for 3 units. Classified status is required for enrollment.
3. The student must successfully defend the thesis or project at an oral exam.
4. Students completing a thesis/project will need a total of 30 units to graduate. FCS 696C and 698C will be counted as 6 units.

3. Select from the Following Courses to Complete Program Electives: (9-18 units):

- o Most of these courses have prerequisites; consult the CSUN Catalog for information.
- o A student may take a maximum of 6-9 units of graduate coursework outside of Nutrition and Food Science courses.

Course	Units	Course Description
FCS 501	3	Advanced Food Chemistry and Analysis
FCS 602	3	Vitamin and Mineral Analysis
FCS 690A	3	Seminar in Nutrition (might be taken more than once, if different topics)
FCS 690B	3	Seminar in Food Science (might be taken more than once, if different topics)
FCS 608	3	Sports Nutrition
FCS 694C	3	Supervised Field Study (Food Science only)
FCS 690M	3	Nutrition and Food Science Research Culminating Experiences
FCS 699 A-C	1-3	Independent Study (only by approval of instructor)
FCS 573 A, B, C	1-3	Seminar for Dietetics Interns only
FCS 542	3	Theories of Family Development
FCS 640	3	Family Strengths

FCS 690K	3	Consumer Economics
FCS 690C	3	Family Financial Issues
FCS 690J	3	Family Relations
HSCI 537	3	Communications in Health Education
HSCI 521	3	Health Care Ethics
HSCI 533	3	Advanced Concepts of Health Education
HSCI 535	3	Curriculum Development in Health Education
HSCI 510	3	Health System Development
HSCI 523	3	Health Care Organization
HSCI 595D	3	Public Health Policy
PSY 629	3	Behavior Modification
EOH 554	3	Seminar: Environmental and Occupational Health problems

Up to 9 Units of the Following 400 Level Courses may be included if not taken at Undergraduate Level:

Course	Units	Course Description
FCS 401/L	3	Food Chemistry and Analysis
FCS 409	3	Geriatric Nutrition
FCS 496C	3	Money Matters
HSCI 488	3	Epidemiology
HSCI 496LA	3	Lactation Education
EPC 451	3	Fundamentals in Counseling
EOH 456	3	Fundamentals of Toxicology
BIOL 431/L	2/2	Food Microbiology

Total Units required: 30 units

Faculty:

- Nutrition & Dietetics:
 - o Dr. Michelle Barrack-Gardner, PhD, RD: michelle.barrackgardner@csun.edu
 - o Dr. Dena Herman, R.D.: drh07758@csun.edu
 - o Dr. Terri Lisagor, R.D: terri.lisagor@csun.edu
 - o Dr. Elizabeth Sussman, R.D, elizabeth.sussman@csun.edu
 - o Dr. Setareh Torabian, R.D. (DPD Director): svriasati@aol.com, setareh.torabian@csun.edu
 - o Dr. Annette Besnilian, R.D. (Dietetic Internship Director): annette.besnilian@csun.edu
- Food Science:
 - o Dr. Claudia Fajardo-Lira, Ph.D.: claudia.fajardo@csun.edu