

CONSUMER SCIENCES

Health and Consumer Sciences, Fashion Design and Retailing, Food and Nutrition

Chair: Janet Schwartz

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Departmental majors include Health and Consumer Sciences, Fashion Design and Retailing, and Food and Nutrition. Successful completion of college and departmental requirements leads to the Bachelor of Science. Programs prepare the student for positions in human services, consumer information, journalism, secondary teaching, county extension programs, fashion or interiors merchandising, clothing design, fabric design, fashion promotion, dietetics, community nutrition, and other food and nutrition specializations.

The General Education Requirement

Students in all majors must satisfy a general education requirement consisting of twelve (12) courses (see page 60).

Course Prerequisites

Courses may have specified conditions for enrollment, such as prior completion of less advanced courses, permission of the instructor, or appropriate placement test scores. Students should refer to course descriptions in the department listings for prerequisite requirements.

HEALTH AND CONSUMER SCIENCES

The Health and Consumer Sciences major prepares the student with a strong foundation in four bases of study in Consumer Sciences: family studies, consumer studies, natural sciences and the humanities. The Teacher Preparation concentration is designed to meet the state licensure requirements for the Initial license for teachers. The Consumer and Community Services concentration prepares students for careers in consumer affairs, human services and/or business communications depending upon the emphasis selected by the student.

TEACHER PREPARATION IN HEALTH/FAMILY AND CONSUMER SCIENCES (HCT)

Departmental Requirements for Major

Department Core Course:

34.210 Consumer Economics

Concentration Requirements:

34.105 Personal and Community Health

34.161 Principles of Food

34.205 Nutrition Science and Applications

34.270 Human Sexuality Education

- 34.271 Nutrition for Sport and Exercise
- 34.312 Family and Interpersonal Development
- 34.356 Development and Education of Young Children
- 34.422 Family Financial Decision Making
- 23.101 Biological Concepts (Gen. Ed. Goal 7)
- 23.333 Principles of Human Physiology
- 33.103 General Chemistry **or**
33.107 Principles of Chemistry (Gen. Ed. Goal 6)
- 33.201 Organic Chemistry
- 42.200 Psychology of Development (Gen. Ed. Goal 9)
- 84.420 Drug Addiction
- 14.200 Education in American Society with Field Study I
- 14.317 Professional Preparation and Field Study II: Methods, Special Education,
and Technology for Health/Family and Consumer Sciences All Levels
(two course credits)
- 14.417 Student Teaching Practicum and Seminar I: Health/Family and
Consumer Sciences All Levels (two course credits)
- 14.418 Student Teaching Practicum and Seminar II: Health/Family and
Consumer Sciences All Levels (two course credits)

Standard First Aid and CPR: Must be taken via the Red Cross (course will be available on campus)

Suggested Electives:

- 12.101 Principles of Macroeconomics (Goal 10)
- 42.212 Adolescent Psychology (Goals 9 and 12)
- 42.322 Abnormal Psychology

CONSUMER AND COMMUNITY SERVICES CONCENTRATION (HCC)

Departmental Core Course:

- 34.210 Consumer Economics

Concentration Requirements:

- 34.105 Personal and Community Health
- 34.111 Human Development
- 34.161 Principles of Food
- 34.205 Nutrition Science and Applications
- 34.312 Family and Interpersonal Development
- 34.332 Consumer Housing
- 34.422 Family Financial Decision Making
- 34.492 Internship in Consumer and Community Services (course – 2 credits)
- 33.103 General Chemistry **or**
33.131 Science – Environment and Health
- 23.101 Biological Concepts **or**
23.142 Introduction to Human Biology
- 14.314 Professional Preparation in Consumer and Community Services
- 71.115 Introduction to Speech Communication

A Minor in one of the following areas is required for this concentration: Business, Communication Arts, Information Technology, Professional Writing, Psychology, Sociology, or Spanish. Students should work closely with their advisor in choosing courses for their minors that will enhance their professional background.

Suggested Electives:

- 12.272 Management Principles
- 21.286 Professional Writing

- 21.471 Business Writing
- 21.472 Technical Writing
- 34.141 Fashion: Designer to Consumer
- 34.262 Food, Culture, and Society
- 34.270 Human Sexuality Education
- 42.224 Social Psychology
- 42.231 Psychology of Adulthood and Aging
- 42.258 Human Relations
- 52.130 Social Problems
- 52.245 Race and Ethnic Relations
- 12.280 Applied Organizational Theory and Management
- 71.275 Introduction to Public Relations
- 71.105 Foundations of Communications
- 71.250 Media/Society/Self
- 52.280 Social Gerontology
- 61.131 Elementary Spanish I **or**
- 61.141 Elementary Portuguese I
- 61.132 Elementary Spanish II **or**
- 61.142 Elementary Portuguese II
- 84.420 Drug Addiction

MINOR OF CONSUMER AND COMMUNITY SERVICES

Students must take a total of five (5) courses:

- 34.111 Human Development
- 34.210 Consumer Economics

Choose three (3) courses from the following:

- 34.105 Personal and Community Health
- 34.141 Fashion: Designer to Consumer
- 34.205 Nutrition Science and Applications
- 34.270 Human Sexuality Education
- 34.312 Family and Interpersonal Development
- 34.422 Family and Financial Decision-making

FASHION DESIGN AND RETAILING

Departmental Requirements for Major:

Departmental core course:

- 34.210 Consumer Economics

Major requirements:

- 34.140 Principles of Construction
- 34.141 Fashion: Designer to Consumer
- 34.153 Consumer Textiles
- 34.243 Apparel Development and Evaluation
- 34.245 Psychological and Sociological Aspects of Clothing and Textiles
- 34.344 World Market: Textiles to Retailing
- 34.347 History of Textiles **or**
- 34.223 History of Costume
- 34.366 Fashion Merchandising: Theory and Distribution

**Fashion Design and Retailing majors must choose one of the following concentrations:
APPAREL DESIGN or MERCHANDISING.**

APPAREL DESIGN CONCENTRATION (FDA)

Concentration requirements:

- 34.091 Apparel Design Portfolio (no credit)
- 34.342 Flat Pattern Design
- 34.352 Draping
- 34.355 Fabric Structure and Design
- 34.447 Apparel Industry Methods
- 34.449 Functional Clothing Design
- 11.211 Drawing I **or**
11.110 Introduction to Drawing
- 11.301 Color Theory
- 11.357 Fashion Illustration

Electives (choose a minimum of two):

- 34.____ Additional Fashion Design and Retailing required course
- 34.253 Cultural Dress
- 34.354 Advanced Textiles
- 34.448 Tailoring
- 34.452 Fashion Promotion
- 34.455 Case Studies in Fashion
- 34.464 Fashion Merchandising: Planning, Policies, & Implementation
- 34.493 Independent Study in Clothing and Textiles
- 34.495 Internship in Clothing and Textiles
- 11.____ A studio art course not already required
- 11.____ An additional studio art course not already required
- 11.____ An Art History course
- 21.286 Professional Writing

MERCHANDISING CONCENTRATION (FDM)

Concentration requirements:

- 34.003 Field Study in Merchandising (no credit)
- 34.452 Fashion Promotion
- 34.464 Fashion Merchandising: Planning, Policies, and Implementation
- 34.490 Internship in Merchandising (Credit - two courses)
- 43.117 Introduction to Statistics or 43.200 Precalculus

Electives (restricted - choose a minimum of three):

- 34.278 History of Furniture
- 34.342 Flat Pattern Design **or**
34.352 Draping
- 34.354 Advanced Textiles
- 34.355 Fabric Structure and Design
- 34.455 Case Studies in Fashion

Electives (general - choose a minimum of two):

- 34.____ Additional Fashion Design and Retailing required course
- 34.____ Additional restricted elective
- 34.253 Cultural Dress
- 34.332 Consumer Housing
- 34.448 Tailoring
- 34.449 Functional Clothing Design
- 11.301 Color Theory
- 11.357 Fashion Illustration

- 12.120 Introduction to Financial Accounting
- 12.121 Introduction to Managerial Accounting
- 12.215 Legal Environment of Business
- 12.271 Marketing Principles
- 12.272 Management Principles
- 21.225 Introduction to Journalism
- 21.286 Professional Writing
- 42.258 Human Relations
- 42.277 Psychology of Work Behavior
- 42.334 Organizational Behavior
- 52.340 Sociology of Work-Occupations and Professions
- 52.342 Sociology of Organizations
- 71.245 Cultural Aspects of Media Representation
- 71.308 Media Criticism: Principles and Practice

MINOR IN APPAREL DESIGN (5 COURSES)

Required courses:

- 34.140 Principles of Construction
- 34.153 Consumer Textiles

Choose three (3) courses from the following:

- 34.223 History of Costume **or**
- 34.253 Cultural Dress
- 34.243 Apparel Development and Evaluation
- 34.342 Flat Pattern Design
- 34.352 Draping
- 34.355 Fabric Structure and Design
- 34.447 Apparel Industry Methods
- 34.449 Functional Clothing Design

MINOR IN MUSEUM STUDIES (7 COURSES) (SEE PAGE 54)

FOOD AND NUTRITION

Food and Nutrition Mission

The Food and Nutrition program at Framingham State College will develop a course of study that enables graduates to actively participate in the changing food environment, in the nutrition education process, and in health care delivery systems according to the highest standards of client service and professional ethics.

The Coordinated Program in Dietetics concentration integrates an academic and supervised practice curriculum to prepare students to be entry-level dietitians. The Nutrition and Dietetics concentration (Didactic Program in Dietetics) offers an academic curriculum to prepare students to be accepted in a dietetic internship to become a Registered Dietitian or into a graduate program, or to pursue a career in a food, nutrition or related field. The Applied Nutrition program offers an academic curriculum to prepare students to pursue a career in a food, nutrition or related field.

Food and Nutrition Program Goals: The program will

1. prepare graduates to become nutrition professionals.
2. prepare graduates to become dedicated learners throughout life and career.

3. foster a variety of careers in food and nutrition.
4. enable students to develop technology proficiency.
5. prepare Coordinated Program in Dietetics and Nutrition and Dietetics concentration students who have completed a dietetic internship to pass the Registration Exam administered by the Commission on Dietetic Registration of The American Dietetic Association.

NUTRITION AND DIETETICS CONCENTRATION (FND)

Students are prepared to assume entry-level positions in settings where applied nutrition and/or foodservice management services are provided. FND meets the requirements of the Didactic Program in Dietetics (DPD). Students in this concentration who wish to pursue eligibility for the Registration Examination for dietitians must apply for admission to a post-baccalaureate ADA-accredited supervised practice program. Students should contact the DPD advisor for assistance with the application process.

Departmental Core Course

34.210 Consumer Economics

Concentration Requirements:

34.205 Nutrition Science and Applications
 34.262 Food, Culture, and Society
 34.364 Experimental Study of Food
 34.374 Human Nutrition Science
 34.381 Introduction to Nutrition Practice
 34.384 Foodservice Systems
 34.478 Community Nutrition
 34.479 Computer Applications in Nutrition
 34.482 Management of Food and Nutrition Services
 34.483 Medical Nutrition Therapy
 23.101 Biological Concepts
 23.307 Principles of Microbiology
 23.272 Human Anatomy and Physiology I
 33.107 Principles of Chemistry
 33.108 Principles of Chemistry and Quantitative Analysis
 33.207 Organic Chemistry I
 33.301 Biochemistry
 34.111 Human Development **or**
 42.101 General Psychology

Suggested Electives for Food and Nutrition Majors:

34.002 Orientation to Dietetics (required for CPD)
 34.271 Nutrition for Sports and Exercise
 34.422 Family Financial Decision Making
 34.440 Geriatric Nutrition
 34.491 Independent Study in Food and Nutrition
 34.499 Food and Nutrition Internship: US Army Natick Research, Development and Engineering Center (NRDEC)
 12.120 Introduction to Financial Accounting
 21.225 Introduction to Journalism
 21.286 Professional Writing
 33.151 Principles of Food Science
 42.258 Human Relations
 42.271 Principles of Behavior Modification
 42.286 Psychology of Women

- 43.208 Biostatistics
- 52.101 Introduction to Sociology
- 52.245 Race and Ethnic Relations
- 52.280 Social Gerontology
- 52.325 Medical Sociology
- 71.105 Foundations of Communication
- 71.115 Introduction to Speech Communication

COORDINATED PROGRAM IN DIETETICS CONCENTRATION (FNP)

Students are prepared to assume entry-level positions in settings where applied nutrition and/or foodservice management services are provided. The Coordinated Program in Dietetics (CPD) includes both the academic requirements and the supervised practice requirements which qualify students to take the Registration Exam for dietitians upon graduation. Admission to the CPD is competitive. Applications are accepted only in the spring semester. A minimum second semester sophomore standing is required but applications are accepted from juniors and seniors. Transfer students must be matriculated at the College before applying.

Departmental Core Course:

- 34.210 Consumer Economics

Concentration Requirements:

- 34.002 Orientation to Dietetics (no credit)
- 34.205 Nutrition Science and Applications
- 34.262 Food, Culture and Society
- 34.364 Experimental Study of Food
- 34.374 Human Nutrition Science
- 34.381 Introduction to Nutrition Practice
- 34.384 Foodservice Systems
- 34.478 Community Nutrition
- 34.482 Management of Food and Nutrition Services
- 34.483 Medical Nutrition Therapy
- 34.485 Practicum in Foodservice Systems
- 34.486 Experiences in Community Nutrition
- 34.488 Seminar in Clinical Nutrition
- 34.489 Clinical Experience in Dietetics (credit - 2 courses)
- 23.101 Biological Concepts
- 23.307 Principles of Microbiology
- 23.272 Human Anatomy and Physiology I
- 33.107 Principles of Chemistry
- 33.108 Principles of Chemistry and Quantitative Analysis
- 33.207 Organic Chemistry I
- 33.301 Biochemistry
- 42.101 General Psychology **or**
34.111 Human Development

Suggested Electives: see list under Dietetics Concentration.

APPLIED NUTRITION CONCENTRATION (FNU)

This concentration is for students who do not plan to pursue requirements for the Registration Exam for dietitians. Students take basic science courses in chemistry and biology in addition to a core of food and nutrition courses that provide a general background in nutrition and health, community nutrition, and foodservice management. Students are required to choose a minor that provides an area of specialization.

Departmental core course:

34.210 Consumer Economics

Concentration requirements:

34.205 Nutrition Science and Applications
 34.262 Food, Culture, and Society
 34.271 Nutrition for Sports and Exercise
 34.364 Experimental Study of Food
 34.381 Introduction to Nutrition Practice
 34.478 Community Nutrition
 34.479 Computer Applications in Nutrition
 34.384 Foodservice Systems
 34.482 Management of Food and Nutrition Services
 21.286 Professional Writing
 23.142 Introduction to Human Biology
 33.103 General Chemistry **or**
 33.107 Principles of Chemistry
 33.201 Organic Chemistry
 42.101 General Psychology

A minor in one of the following areas is required for this concentration: biology, business, information technology, journalism, psychology, sociology, Spanish, communication arts, or professional writing. Other minors require Department Chair's approval. Students should work closely with their advisors in choosing courses for their minors that will enhance their professional background.

MINOR IN NUTRITION (6 COURSES)

Students complete the following six (6) required courses:

23.272 Human Anatomy and Physiology I
 33.301 Biochemistry
 34.205 Nutrition Science and Applications
 34.374 Human Nutrition Science
 34.478 Community Nutrition
 34.483 Medical Nutrition Therapy

Students interested in completing additional coursework to meet the requirements of the American Dietetic Association for a post-graduate dietetic internship and eligibility to take the Registration Exam for Dietitians should contact the Director of the Dietetics Program in the Food and Nutrition program.

CONSUMER SCIENCES COURSES APPROPRIATE FOR GENERAL EDUCATION (GEN. ED.)

Course	Goal
34.205 Nutrition Science and Applications	7
34.223 History of Costume	5
34.253 Cultural Dress	11
34.278 History of Furniture	5

COURSE DESCRIPTIONS

34.002 Orientation to Dietetics (No course credit)

A non-credit (200 hour minimum work experience in dietetics approved by a Food and Nutrition faculty member. A written evaluation of the student's performance is required from the student's employer. This work experience is recommended for all Food and Nutrition majors and is required prior to admission to the Coordinated Program in Dietetics.

34.003 Field Study in Merchandising (No course credit)

A non-credit 200 hour field experience for all students preparing for a career in merchandising. The students observe and participate in a wide spectrum of experiences in a retail setting including contact with customers, retail sales and stocking merchandise. Must be completed by the beginning of the junior year. May be waived with approval of the department coordinator of School to Work/Tech Prep/School to Career Programs. Field experience at a two-year college may be used to fulfill the requirement with the approval of the coordinator.

34.091 Apparel Design Portfolio (No course credit)

A non-credit presentation requirement of Fashion Design and Retailing majors in the Apparel Design concentration. The portfolio presentation must demonstrate the ability to design for a variety of garment categories; assemble ideas in an aesthetic and professional format; and integrate the components of design, fabric, and end use. Prerequisite: Senior standing and 34.447 Apparel Industry Methods, or permission of instructor.

34.105 Personal and Community Health

Designed to include discussion and debates on health issues that affect us throughout the life cycle. The course integrates physical, mental, social, emotional, intellectual, and spiritual health. Emphasis is placed on health promotion and disease prevention and includes examination and assessment of community health services.

34.111 Human Development

A survey of prenatal through adult development. Physical, social, emotional, and cognitive development throughout the life cycle is examined. Emphasis is placed on the developmental issues facing individuals at the various stages. Students have the opportunity to be involved in direct community experiences.

34.120 Nutrition, Fitness, and Health

A study of nutrition issues as they affect fitness, health and disease. Emphasis is on basic nutrition principles. Topics include sports nutrition; health promotion; prevention of diseases such as heart disease, cancer and osteoporosis; eating disorders; nutrient and performance-enhancing supplements; and vegetarianism. Students complete a personal nutrition and exercise study. **Note:** Credit is not given for both this course and 34.120 Current Issues in Nutrition and Health, 34.171 Human Nutrition in the Life Cycle or 34.205 Nutrition Science and Applications.

34.140 Principles of Construction

A laboratory course in which students use commercial patterns to produce completed garments. Emphasis is on materials selection, construction techniques, and quality standards. A notebook of basic assembly techniques is produced. Students with extensive construction experience may petition for exemption from this course.

34.141 Fashion: Designer to Consumer

An introductory study of the psychological, sociological, and economic theories of the fashion industry. Elements and principles of design are related to clothing and home furnishings. The flow of the apparel and home furnishings industry is traced from design inspiration to retailer. Consumer issues and industry resources related to clothing and home furnishings are investigated.

34.153 Consumer Textiles

A study of the interrelationship of fibers, yarns, fabric structures, and finishes. Product suitability for end use, quality in relation to serviceability, and use and care problems are determined from fiber/fabric information. Textile identification, analysis, and testing procedures are explored.

34.161 Principles of Food

An understanding and appreciation of the theory and principles involved in food preparation. Emphasis is on professional techniques, efficient work methods, and application of fundamentals of nutrition. Evaluation of new developments in food.

34.205 Nutrition Science and Applications (Gen. Ed. Goal 7)

An integration of nutrition science with its application to diet and health. Emphasis is placed on nutrient and energy requirements for individuals throughout the life span. Topics include macro- and micronutrients; digestion, absorption, and metabolism; body composition and weight management; vegetarianism; sports nutrition; chronic

disease; and environmental issues. Students conduct a computer analysis of their own diets.

Note: Students cannot receive credit for both 34.205 Nutrition Science and Applications **and** 34.120 Current Issues in Nutrition and Health **or** 34.171 Human Nutrition in the Life Cycle.

34.223 History of Costume (Gen. Ed. Goal 5)

The study of costume from ancient Mesopotamia to the present. Costume is viewed as an integrated and characteristic expression of its period. The influence of social, political, technological, and economic conditions on costume is investigated through visual, audio, and written expression. This course examines fabrication, silhouette, color, and the aesthetics of people's costume through works of art and garments throughout history.

Note: Credit is not given for both this course and 34.336 History of Costume.

34.210 Consumer Economics

Designed to make the student a more intelligent consumer, considering basic economic concepts as they relate to consumer decision-making. Topics to be considered are consumerism, the dual role of the consumer in our economy, consumer problems, consumer demand, advertising, the budget, credit, saving, investing, insurance, housing, fraud and deception in the marketplace, and consumer protection.

34.243 Apparel Development and Evaluation

A laboratory course that details the apparel production process from pattern development through completed garment. Students create patterns, plan and carry out efficient garment assembly sequences, and evaluate the results. Product quality evaluations are made based on fabrication, fit, production methods, style, design details, cost, salability, and federal specifications.

Prerequisites: 34.140 Principles of Construction **and** 34.153 Consumer Textiles.

34.245 Psychological and Sociological Aspects of Clothing and Textiles

An analysis of psychological and sociological theories applied to clothing and home furnishings. Research and literature on industry demographics/psychographics are related to stages of the life cycle. Students compare research methods used in literature and participate in a research project. Observations and computer data analysis are utilized.

Prerequisite: 34.141 Fashion: Designer to Consumer **and** sophomore status.

34.253 Cultural Dress (Gen. Ed. Goal 11)

An investigation of the dress of selected cultures. Textiles, garment shapes, and design adaptations are examined in relation to technology, geographic environment, social structure, political systems, and economic conditions.

34.262 Food, Culture, and Society

A study of the sociocultural and economic factors that affect the ways individuals and groups manage food. The impacts of culture, income, gender, age, health concerns, and time management are examined. The food system is studied as it relates to consumers' needs. Food management skills are emphasized in laboratory experiences. Nutritional analyses are performed on the computer.

Prerequisite: 34.205 Nutrition Science and Applications.

34.270 Human Sexuality Education

A combination of discussions, debates, and review of research regarding sexuality from a physiological, psychological, and sociological perspective. Topics include social and biological foundations of human sexuality, human reproduction and contraception, cross-cultural perspectives on sexual behavior and contemporary society, gender roles and stereotyping, current and controversial issues in sex education, and the effects of economics, class, public policy, and the political climate on expression of human sexuality. Students develop teaching competency in human sexuality. **Note:** Students cannot receive credit for both 32.270 Human Sexuality Education **and** 42.269 Human Sexuality.

34.271 Nutrition for Sports and Exercise

The study of the association between nutrition and exercise performance. Metabolism of carbohydrates, fats, proteins, vitamins, minerals and water and its effect on athletic training is stressed. Nutrition assessment of athletes, how to measure body composition, and the use of and controversy over ergogenic aids are explored in depth.

Prerequisites: 34.205 Nutrition Science and Applications, 33.103 General Chemistry or 33.107 Principles of Chemistry, 23.142 Introduction to Human Biology **or** 23.333 Principles of Human Physiology.

34.278 History of Furniture (Gen. Ed. Goal 5)

An examination of the development of furniture, accessories, architectural background and domestic interiors from primitive times to the present. The major emphasis is on the changes generated by the Industrial Revolution and the development of new materials and techniques of the 1950's.

Furnishings, architecture, and fine arts are cross-referenced and discussed in relation to the socio-economic conditions existent in each period.

34.312 Family and Interpersonal Development

A study of individual and interpersonal development through the processes of courtship, marriage and family living. Emphasis is on contemporary issues as they relate to understanding family function and dysfunction.

34.332 Consumer Housing

A study of cultural, economic, social, psychological, legislative, and environmental aspects of housing. Emphasis is on contemporary American consumer housing issues as related to the individual and the family. Resources and systems outside the family are examined as they interact to determine housing decisions throughout the life cycle.

34.342 Flat Pattern Design

The study of the theory and application of the flat pattern method used to create patterns for the design of apparel. The drafted master pattern is used to develop a variety of bodices, skirts, sleeves, collars, and shirts. The student applies developed skills in flat patternmaking to create original garments which emphasize design principles, flat sketching, prototype development, fit, and assembly techniques.

Prerequisites: 34.243 Apparel Development and Evaluation.

34.344 World Market: Textiles to Retailing

A study of U.S. and global trade in apparel and home furnishings. Trade principles, history, legislation, and importing/exporting are stressed. Global statistics and trends in relation to the chain of the apparel and home furnishings industries are analyzed. Such topics as multinational corporations, mergers, and world trade for companies from textiles through retailing are investigated. Research of international industries such as jewelry, cosmetics, footwear, and fur is conducted.

Prerequisite: 34.245 Psychological and Sociological Aspects of Clothing and Textiles.

34.347 History of Textiles

The study of the evolution of fibers, fabric structures, design motifs, color processes, and finishing techniques. Textiles are studied in relation to culture, conquest, trade routes, and the Industrial Revolution. Present day fabrics are analyzed based upon their historical development.

Prerequisite: 34.153 Consumer Textiles.

34.352 Draping

A study of the theory and application of principles of apparel design on three dimensional body forms. Basic silhouettes and garment style features are draped and fitted in muslin. Students use the principles of draping to create original apparel designs in fashion fabric for specified target markets.

Prerequisite: 34.243 Apparel Development and Evaluation.

34.354 Advanced Textiles

The in-depth study of textile products, specialty fibers, and current development in the textile industry. The relationship of textile products to legislation, human and industrial needs, and world political development is explored. Textile testing standards, specifications, and methods are studied and applied in a research project.

Prerequisite: 34.153 Consumer Textiles

34.355 Fabric Structure and Design

An introduction to basic fabric construction and embellishment techniques. Students study and experiment with weaving (tapestry and four-harness), knotting, knitting, embroidery, quilting, piecework, and coloration. The elements and principles of design are incorporated.

Prerequisites: 34.140 Principles of Construction, 34.141 Fashion: Designer to Consumer, and 34.153 Consumer Textiles.

34.356 Development and Education of Young Children

A study of the physical, cognitive, social, and emotional development of the young child from birth to school age. Office of Child Care Services and Massachusetts Department of Education regulations will be used in planning developmentally appropriate curricula and educational settings for young children. Administrative tasks involved in the operation of a child care center and coordination of secondary education students' interaction with young children and parents in a laboratory setting are included. Field experiences include observations of young children and their teachers in a variety of settings. Not open to Coordinate majors in Early Childhood Education.

Prerequisite: 42.200 Psychology of Development or permission of the instructor.

34.364 Experimental Study of Food

A study of the scientific basis for the selection, preparation and handling of food. Laboratory application includes principles underlying food preparation, experimentation in comparative food preparation, and an independent student laboratory research project.

Prerequisite: 34.262 Food, Culture, and Society and an organic chemistry course.

34.366 Fashion Merchandising: Theory and Distribution

A study of fashion theories related to consumer demand for apparel and home furnishings. History, development, and organization of types of retail stores are discussed and analyzed. Concepts of merchandise policy, merchandise resources, sourcing, and buying office functions for each type of store are compared. Vendor relations, business practices, role of buyer, negotiating terms of an order, and evaluation of sale are reviewed. Terms of order and financing are calculated.

Prerequisite: 34.344 World Market: Textiles to Retailing **or** permission of the instructor.

34.374 Human Nutrition Science

A study of the interrelationships and respective functions of nutrients, and the integration of nutrition, biochemistry, and human physiology. Emphasis is placed on research design in classic and current nutrition studies with respect to nutrition and health.

Prerequisites: 33.301 Biochemistry **and** 23.273 Human Anatomy and Physiology II.

34.381 Introduction to Nutrition Practice

An introduction to the application of nutrition care of individuals and groups in a variety of health care settings. Topics include nutrition assessment and care plans, medical terminology and documentation, interviewing and counseling skills, and educational theory and material development. The Coordinated Program in Dietetics requires students to complete a concurrent clinical experience in cooperating health care facilities. Food and Nutrition majors with a minimum 2.50 QPA may elect to complete a clinical experience. A physical exam and liability insurance are required for clinical experience.

Prerequisites: 23.272 Human Anatomy and Physiology I **or** 23.142 Introduction to Human Biology; 34.262 Food, Culture, and Society

34.384 Foodservice Systems

A study of current trends and practices in the management of foodservice systems. Using a problem-based learning approach, the course includes the concepts of food safety, menu planning, procurement, quantity food production, delivery systems, and financial management. Topics are augmented by a laboratory experience in a foodservice facility. Liability insurance is required.

Prerequisite: 34.364 Experimental Study of Food.

34.422 Family Financial Decision Making

Strategies for allocating family economic resources to achieve goals at various life cycle stages and income levels. Emphasis on the legal and political factors that constrain and enhance opportunities. Special focus on making fiscal preparations for retirement, death, illness and other emergencies. The tax consequences of financial decisions will also be considered.

Prerequisites: 34.210 Consumer Economics.

34.440 Geriatric Nutrition

An overview of the physiological and socioeconomic aspects of aging and their impact on nutrition. Course includes an in-depth discussion of nutritional assessment, nutrition programs, and chronic medical disorders associated with the older adult.

Prerequisite: 34.374 Human Nutrition Science.

34.447 Apparel Industry Methods

The advanced study of professional techniques used in the production of apparel. Course work includes: design criteria and process for developing a line of apparel for specific garment categories, fashion illustration, flat sketching, garment specification writing, sourcing, prototype evaluation, and grading. Computerized illustration and flat sketching are taught.

Prerequisites: 34.342 Flat Pattern Design **and** 11.357 Fashion Illustration.

34.448 Tailoring

A laboratory course which emphasizes the comparison of couture and mass production tailoring methods, selection of fabrics, product standards, and fit. Processes specific to womenswear and menswear are implemented.

Prerequisite: 34.243 Apparel Development **and** Evaluation or permission of instructor. This course will count as a "General Departmental Elective" in both Apparel Design and Merchandising Concentrations.

34.449 Functional Clothing Design

The advanced study and analysis of apparel design with special attention to design lines and materials for specific end use. Students research, design, develop patterns, and construct original garments in categories such as: active sportswear, swimwear, careerwear, protective apparel, childrenswear, and clothing for the handicapped.

Prerequisite: 34.342 Flat Pattern Design.

34.452 Fashion Promotion

A study of promotional activities related to fashion merchandising. Theory and application of visual display, special events, publicity, and advertising

are emphasized. Factors such as organizational philosophy, store image, and budgeting are considered.

Prerequisite: 34.366 Fashion Merchandising: Theory and Distribution.

34.455 Case Studies in Fashion

A case methods course using real situations from existing textile, apparel, home furnishings, and retail companies. Decision making using facts and concepts exhibited in each case is emphasized. Underscored are factors such as executive responsibility, ethics, consequences, and pressures in the work place. Field trips are an integral part of this course.

Prerequisite: 34.366 Fashion Merchandising: Theory and Distribution.

34.464 Fashion Merchandising: Planning, Policies, and Implementation

An analysis of industry standards in a business plan for a model retail business. Concepts included are financial planning, store location, organizational structure, merchandise assortment, and financial structure of the apparel and home furnishings industries. The role of the buyers and managers in policy making is analyzed. Open-to-buy and pricing are calculated and evaluated. Procedures and techniques practiced in assortment, movement of goods, customer service, security, and store policies are reviewed.

Prerequisite: 34.366 Fashion Merchandising: Theory and Distribution.

34.478 Community Nutrition

An introduction to the program, policies, and institutions that influence nutrition services at the local, state, and national levels. Special attention is given to the assessment, planning, intervention, and evaluation of programs targeted to populations with high nutritional risk. The role of the political process in the promotion of food and nutrition programs is examined.

Prerequisite: 34.381 Introduction to Nutrition Practice.

34.479 Computer Applications in Nutrition.

A study of technology designed to enhance the efficiency and accuracy of practice in nutrition professions. Investigations include development, application and evaluation of computer hardware and software and other technology used in nutrition practice. Topics include computer-based instruction, nutrient analysis, foodservice management, medical nutrition therapy, business applications, presentation software and Internet use in the professions.

Prerequisite: 34.262 Food, Culture, and Society.

34.482 Management of Food and Nutrition Services

The application of principles of management as they relate to the administration of human, physical, and financial resources of food and nutrition services. Topics include management theory, personnel selection, training, evaluation, organizational behavior, communication, governmental influences, labor management relations, marketing, and budgeting. This course, designed for Food and Nutrition majors, utilizes the case study approach, and requires the development of a business plan. **Note:** Credit will not be given for both 34.482 Management of Food and Nutrition Services, and 12.272 Management Principles.

34.483 Medical Nutrition Therapy

An integration of pathophysiology, biochemistry, and nutrition concepts that form the basis for medical nutrition therapy in health care. Case study discussions and nutrition care plans are included. An additional three-hour lab is required for Coordinated Program in Dietetics students.

Prerequisites: 34.374 Human Nutrition Science and 34.381 Introduction to Nutrition Practice.

34.485 Practicum in Foodservice Systems

A concentrated continuous experience in an off-campus foodservice system in which concepts taught concurrently in 34.384 Foodservice Systems are utilized and applied. 34.482 Management of Food and Nutrition Services must be taken simultaneously.

Prerequisite: Acceptance in the Coordinated Program in Dietetics.

34.486 Experience in Community Nutrition

Field experience in community health settings coordinated with campus seminars. Students utilize their knowledge of normal and modified nutrition, skills in communications, recognition of socio-economic influences, and familiarity with community health agencies, resources and the legislative process. Education and motivation of individuals and groups and contributions to total health care in a community are explored.

Prerequisite: Acceptance in the Coordinated Program in Dietetics.

34.488 Seminar in Clinical Nutrition

A study of advanced topics in clinical nutrition, in particular, enteral, parenteral and critical care nutrition. Students present a seminar on a current topic in medical nutrition therapy. Current issues in health care as they relate to clinical nutrition management are also included.

Prerequisite: 34.483 Medical Nutrition Therapy

**34.489 Clinical Experience in Dietetics
(Credit - 2 courses)**

Concentrated, supervised, continuous experience in various aspects of medical nutrition therapy. Students are placed in a cooperative medical facility where they work as a member of the health team to develop skills as an entry level dietitian. This course must be taken simultaneously with 34.488 Seminar in Clinical Nutrition or by permission of the instructor.

Prerequisite: Acceptance in the Coordinated Program in Dietetics.

34.490 Internship in Merchandising (Quarter course) (two course credits)

A supervised full-time management level work experience in a retail-related establishment. During this experience the student must work a minimum of 280 hours. A weekly campus classroom component provides guidance for professional development. A College supervisor and a representative from the retail establishment evaluate student performance.

Prerequisite: 2.50 QPA in all Consumer Sciences courses, senior status, departmental requirements completed. Advance permission required. Offered fall term only. Apply by February 15 for fall term.

34.491 Independent Study in Food and Nutrition

An in-depth investigation of a specific topic relating to the student's area of interest in food and nutrition. A written proposal on the topic selected is made by the student to the faculty advisor. An oral presentation and final written report of the student's topic is required.

Prerequisite: 34.374 Human Nutrition Science. Application due by October 15 for spring semester and February 15 for fall semester.