# **DEPARTMENT OF HUMAN SCIENCES**

## **About**

Department Chair: Ron Reed, M.S. (rlr054@SHSU.EDU)

#### **Contact Information**

Human Sciences (https://www.shsu.edu/academics/health-sciences/human-sciences/) (936) 294-1242

Box 2177 SHSU

1700 Sam Houston Ave.

Huntsville, TX 77341-2177

Website: Department of Human Sciences (https://www.shsu.edu/academics/health-sciences/human-sciences/)

#### Mission

The mission of the Department of Human Sciences is to prepare future professionals with the knowledge and skills to positively impact individuals, families, and communities.

## **Programs**

#### M.S. in Dietetics

The SHSU M.S./DI program is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics; 120 South Riverside Plaza, Suite 2190, Chicago, IL 60606-6995, (800) 877-1600, ext. 5400. Academy of Nutrition and Dietetics website. (https://www.eatright.org/)

 Master of Science in Dietetics (http://catalog.shsu.edu/archives/2022-2023/graduate-and-professional/college-departments/health-sciences/ human-sciences/dietetics-ms/)

## FACS 5079. Dietetic Internship Practicum. 1-3 Hours.

This course is composed of a supervised internship in an area of specialization. Course may be repeated for credit. Variable Credit (1-3).

#### FACS 5087. Independent Study. 1-3 Hours.

Variable Credit (1-3).

## FACS 5097. Special Topics Fam&Con Science. 3 Hours.

## FACS 5323. Interiors & Aging Population. 3 Hours.

This course provides an in-depth study of how interior environments affect the aging population, primarily focusing on housing issues and options. Emphasis is on policy, needs assessment, finances, and physical design.

Prerequisite: Graduate Standing.

#### FACS 5330. Seminr Fam & Consumer Sci Rsch. 3 Hours.

A course designed to acquaint graduate students with the need for and contribution of research. Criteria are developed for designing and completing research.

#### FACS 5341. Family Resource Management, 3 Hours.

The course focuses on factors influencing family decisions, such as finances, time, energy, and education. Individual and family resources are analyzed for efficient management throughout the life cycle.

Prerequisite: Graduate standing.

## FACS 5343. Lifespan Devlpt in the Family. 3 Hours.

The course examines the impact of the family unit on cognitive, emotional, physical, and social development. Prenatal through end-of-life stages from the perspective of the family and consumer scientist professional.

Prerequisite: Graduate standing.

## FACS 5367. Consumer & Food Technology. 3 Hours.

Investigations of recent developments in food production and marketing; consideration of physical and chemical factors influencing the quality of food; implications and guidelines for the consumer.

#### FACS 5375. Seminar in Recent Developments in Family and Consumer Sciences. 3 Hours.

A critical analysis of current trends, issues and problems in Family and Consumer Sciences. Course may be repeated for credit.

#### FACS 5377. Wkshp Fam & Consumer Sci Edu. 3 Hours.

Principles and procedures in planning, organizing, and developing occupational programs using knowledge and skills within the discipline of Family and Consumer Sciences are stressed. Emphasis is on curriculum, space, equipment, methods, and teaching materials particular to these programs.

#### FACS 5380. Needs of Aging Populations and Their Families. 3 Hours.

This course is focused on the broad principles of family and effects of the environments, nutrition, physical activities, apparel and textiles, and family transitions related to an aging population.

### FACS 5381. Evaluation Techniques in Family and Consumer Sciences. 3 Hours.

The focus of this course is on individual and program evaluation theories, designs, and processes applicable to those seeking the MS degree in FACS. Selection and development of instruments as well as interpretation and reporting of data are integrated throughout the course.

#### FACS 5383. Research Problems. 3 Hours.

This course is tailored to the needs of students in the Dietetic Internship (DI) Program in regard to research, project development, and problem solving. Each student will conduct an individual project. As a team, students will develop a case study based on a nutrition problem with a culturally diverse target population group. Students will develop and market a brochure based on solutions to the developed study.

Prerequisite: FACS 5330 and SOCI 5314.

#### FACS 5385. Sports Nutrition. 3 Hours.

This course is designed for students to review evidence-based research of nutrient requirements of health promotion and wellness, and for competitive sports in children, adolescents, adults and the elite athlete. Students will be taught various strategies and interventions to provide effective dietary changes for the performance enhancement of athletes across the life cycle in multiple levels of sport activities.

Prerequisite: Graduate Standing.

#### FACS 5395. Dietary Supplements. 3 Hours.

This course will prepare students for identifying the potential benefits or harmful effects of dietary supplements for health, wellness, and medical intervention for illness or athletic performance. A review of the botanical properties and complementary medicinal claims of popular dietary supplements commonly used in various cultures will be reviewed for preventative health, medicinal intervention, and potential ergogenic aids. The Dietary Reference Intakes (DRI)'s for several vitamins and minerals released by the Institute of Medicine's Food and Nutrition Board will also be reviewed. Credit 3

Prerequisite: Graduate Standing.

#### FACS 5396. Cultural Food Counseling. 3 Hours.

This course focuses on nutrition education strategies and interventions that will improve dietary patterns that relate to cultural values and mores associated with food habits and behaviors. Students will explore and appreciate the cultural factors that affect food patterns, cultural competency, and appropriate medical nutrition therapies and interventions.

Prerequisite: Graduate Standing.

#### FACS 5398. Public Health Nutrition. 3 Hours.

This course emphasizes the various roles of public health nutritionists in the context of global public health concerns and programs, and the role dietitians play in numerous public health programs. Research approaches and core competencies of public health nutritionists, global, and national public health goals and objectives, and interventions within public health nutrition programs are investigated in the course.

## FACS 6098. Thesis I. 1-3 Hours.

This phase of the thesis investigation includes the completion of the review of the related literature, formulation of the research design and procedures, and related pilot studies. Some data collection may also occur, and the thesis symposium must be completed to the satisfaction of the advisor and members of the thesis committee. Variable Credit (1-3).

#### FACS 6099. Thesis II. 1-3 Hours.

This phase of the thesis includes the completion of the data collection, as well as the actual writing and defense of the thesis. Variable Credit (1-3).

#### Director/Chair: Ronald Lee Reed

Berna El Rahi Abed el Sater, PHD (bxa051@shsu.edu), Assistant Professor of Food Science and Nutrition, Department of Family & Consumer Sciences\*, PHD, University of Montreal; MS, American University of Beirut; BS, Notre Dame University

Basem Azmy Saad Boutros, PHD (bab151@shsu.edu), Assistant Professor of Family and Consumer Sciences, Department of Family & Consumer Sciences\*, PHD, Kansas State University; MSC, Fayoum University; BSC, Fayoum University

Laura Keilers Burleson, PHD (hec\_lpb@shsu.edu), Assistant Professor of Interior Design, Department of Family & Consumer Sciences\*, PHD, Texas Tech University; MS, Oklahoma State University; BS, Oklahoma State University

Ronald Lee Reed, MS (rlr054@shsu.edu), Associate Professor and Chair of Family and Consumer Sciences, Department of Family & Consumer Sciences\*, MS, Colorado State University; BS, Univ of Arkansas-Fayetteville