

Date Prepared: July 25, 2000

COURSE OUTLINE

 New x Revised

Effective Date: August 21, 2000

1. **COURSE PREFIX NUMBER:** HRI 226 **CREDIT HOURS:** 1
2. **COURSE TITLE:** Nutritional Analysis of Menus
3. **PREREQUISITES:** HRI 159 or Program Head Approval
4. **COURSE DESCRIPTION:** Focuses on the study of nutritional analysis as applied to actual commercial and non-commercial menu(s). Lecture 1 hour per week.
5. **CONTENT:** (Major Headings)
 - a. This course consists of a focused study of nutritional analysis as applied to actual commercial and non-commercial foodservice menus.
6. **GENERAL COURSE OBJECTIVES:**

Upon successful completion of the course, the student will be able to

 - a. Identify and use resources that explain guidelines and legal requirements for nutrition labeling.
 - b. Access food composition data through Internet and/or print-based means.
 - c. Analyze food menus for a variety of nutrients.
 - d. Provide their clientele with specific nutrition information.