FAMILY AND CONSUMER SCIENCES (FCS)

FCS 105 Individual and Family Development
3 credits
Basic principles and sequences in individual and family development; family structure and functions as they support human development. (Fall only)

FCS 119 Introduction to Fashion and the Apparel Industry
3 credits
Introduction to the sewn product manufacturing and merchandising industry; overview of socio-cultural, historic, aesthetic, design, business, and economic factors; emphasis on careers in the sewn products industry. Students must complete this course with a grade of ‘C’ or higher as a prerequisite to future Apparel, Textiles and Design courses. (Fall only)

FCS 123 Textiles
3 credits
Fiber, yarn, and fabric properties, color and finishes as they relate to performance, care, and consumer satisfaction. Students must complete this course with a grade of ‘C’ or higher as a prerequisite to future Apparel, Textiles and Design courses. (Fall only)

FCS 124 Introduction to Apparel Construction
2 credits
Introduction to hand sewing, home, and industrial sewing machinery to construct garments and products. Two 2.5-hour studios per week, 1 hour of outside studio time, and assigned work. Students must complete this course with a grade of ‘C’ or higher as a prerequisite to future Apparel, Textiles and Design courses. (Fall only)

FCS 146 Adulting: Life, Love & Money
3 credits
This introductory course offers a practical approach to learning necessary life skills such as money management, navigating personal relationships, and planning for the unexpected things in life. Using an interdisciplinary approach, this course explores how emotions affect the use of money, and how that affects relationships throughout the lifespan. Students will learn smart decision making skills to help them succeed in college and post-college.

FCS 200 (s) Seminar
Credit arranged

FCS 203 (s) Workshop
Credit arranged

FCS 204 (s) Special Topics
Credit arranged

FCS 205 Concepts in Human Nutrition
3 credits
Cross-listed with CORS 255. Nutrition principles with their application to nutrition in life cycle; nutrition problems and controversies such as weight control and nutrition for athletes; individual computerized study of student’s dietary intake.

FCS 210 Introduction to Early Childhood Education
2 credits
Provides an overview of the complexity of working with young children, including children with disabilities, and their families. The course includes introduction to history of early childhood education, supportive agencies, roles of professionals, contexts of typical and atypical child and family development, and curricular models. (Fall only)

FCS 219 Digital Illustration for the Apparel Industry
3 credits
Introduction to digital illustration software including apparel illustration tools, editing and coloring, working in the digital environment, and digital board building. Students follow an industry-typical concept and design process for a target customer, including corresponding design boards, line of garments, line presentation, and creation of an online portfolio site. Prereq: FCS 119, FCS 123, and FCS 224

FCS 224 Apparel Construction and Assembly Processes
3 credits
The course explores intermediate-level garment construction techniques and the relationship between design concepts, fabric characteristics, and fit. Students will complete individual projects in a variety of fabric types and assembly techniques within an apparel industry context. Two 3-hour studios per week, an expected 6-9 hours of outside studio time, and assigned work. Students must complete this course with a grade of ‘C’ or higher as a prerequisite to future Apparel, Textiles and Design courses. Prereq: FCS 124 or Instructor Permission

FCS 234 Infancy and Early Childhood
3 credits
Influences on development before birth through the preschool years; factors that determine physical, emotional, cognitive, social, and creative development. (Spring only)

FCS 235 Principles and Methods of Child Observation
3 credits
Development of skills necessary to observe, record, and interpret child behavior; observations to be arranged. (Fall only) Prereq: FCS 234 with a grade of ‘C’ or better

FCS 236 Directed Early Childhood Laboratory Experience
3 credits
Directed practical experience in early childhood settings to develop an understanding of early care and learning, and gain experience in developmentally appropriate practices and strategies to support the individual development and learning of young children. Prereq: “C” or above in FCS 234

FCS 240 Intimate Relationships
3 credits
Dynamics of intimate relationships from early adulthood through the adult lifespan. (Spring only)

FCS 251 Survey of FCS Professions
1 credit
Web delivered, survey course for students considering a career in Family and Consumer Sciences, particularly teaching. Televised interviews with professionals in a variety of FCS careers, and an in-depth look at teaching as a career. An advising meeting with the FCS Teacher Educator is required to explain the requirements of the program.

FCS 270 Scientific Principles of Food Preparation
3 credits
Exploration of the scientific principles, basic concepts, and techniques of food preparation; food safety principles; sensory evaluation of food.
FCS 275 Experimental Foods Lab
2 credits
Exploration of food preparation and application of underlying scientific principles through laboratory experiments. Applied sensory evaluation of food products; recipe modification and testing for special dietary considerations.
PreReq: FCS 270

FCS 295 Career Development in Apparel & Textiles
1 credit, max 2
Preparation for professional internship and job search experiences, including identifying goals, skills, opportunities and strategies, fine-tuning resumes, the application processes, preparing for interviews, analyzing the internship, and introductory portfolio preparation. (Fall only)
PreReq: ATD major or permission

FCS 299 (s) Directed Study
Credit arranged

FCS 301 Professional Skills in Dietetics I
1 credit
Development of professional skills for CPD students including leadership skills, communication techniques, involvement in professional organizations, and promotion of foods and nutrition. Students will create a professional development portfolio. (Fall only)
PreReq: FCS 270 and Junior standing in the Food and Nutrition Coordinated Program in Dietetics Option.

FCS 305 Nutrition Related to Fitness and Sport
2 credits
Identification of energy, macro/micro nutrient and fluid requirements during exercise; evaluation of dietary regimens and ergogenic aids for pre and post competition, weight maintenance, and wellness. (Fall only)
PreReq: FCS 205; and Family and Consumer Sciences major or Movement Sciences major or Permission

FCS 323 Apparel Product Development
3 credits
Analysis of textile and apparel products and processes relative to design, development, and production methods, including evaluation of consumer value. Students must complete this course with a grade of 'C' or higher as a prerequisite to future Apparel, Textiles and Design courses. Open to all students with sophomore standing or higher.

FCS 324 Patternmaking
4 credits
Methods and principles of flat pattern and draping design; use of pattern making skills and advanced construction skills in apparel product development; developing specifications for apparel production. Two 3-hour studios per week and assigned work. Students must complete this course with a grade of 'C' or higher as a prerequisite to future Apparel, Textiles and Design courses.
PreReq: FCS 224 with a grade of 'C' or better and Apparel, Textiles, and Design major; or Permission

FCS 325 Computer-Aided Pattern Drafting
3 credits
This course builds on existing patternmaking skills by applying methods and techniques for developing patterns using computer-aided pattern drafting software and includes grading, markers, and graded spec sheets.
PreReq: FCS 324

FCS 329 History of Western Dress
3 credits
Historic overview of western dress from ancient Mesopotamia and Egypt to Western Europe through the 20th century; focus on dress and human appearance as a reflection of the socio-cultural factors of the times. (Spring only)
PreReq: Junior standing; and FCS 123 and ART 100; or Permission

FCS 333 Developmental Curriculum for Young Children
4 credits
Principles and practices of a developmentally based curriculum, assessment, intervention, and evaluation. Three hours of lecture and two hours of lab per week. (Spring only)
PreReq: FCS 235 with a grade of 'C' or better or Permission

FCS 334 Middle Childhood-Adolescence
3 credits
Behavior, development, and guidance of children and youth from entrance in school until they are launched into adulthood; influences of family, school, peer group, and larger community. (Fall only)
PreReq: FCS 105, PSYC 101, or SOC 101; or Permission

FCS 333 Developmental Curriculum for Young Children
4 credits
Principles and procedures of individual and family management and their relationship to human and economic resources; applications of management principles to spending, saving, borrowing, and investing decisions. (Spring only)

FCS 336 Personal and Family Finance and Management
4 credits
Principles and procedures of individual and family management and their relationship to human and economic resources; applications of management principles to spending, saving, borrowing, and investing decisions. (Spring only)

FCS 339 Apparel Technology
3 credits
Introduction to e-Textiles, laser cutting and 3D printing in an apparel or wearable context. Students will learn how to design within each technology and produce prototypes for evaluation.

FCS 340 Parent-Child Relationships in Family and Community
3 credits
May be taken by nonmajors. Dynamics of parent-child interactions and models for parent education programs in community and school settings. (Fall only)
PreReq: FCS 234 or FCS 334

FCS 346 Personal and Family Finance and Management
4 credits
Principles and procedures of individual and family management and their relationship to human and economic resources; applications of management principles to spending, saving, borrowing, and investing decisions. (Spring only)

FCS 359 Apparel Technology
3 credits
Introduction to e-Textiles, laser cutting and 3D printing in an apparel or wearable context. Students will learn how to design within each technology and produce prototypes for evaluation.

FCS 360 Sexuality across the Lifespan
3 credits
Sexuality lies at the core of our identities as human beings. This course explores critical perspectives on the development of sexuality across the lifespan, from childhood and adolescence to adulthood and later life, within the contexts of intimate relationships, family systems, and society. Participants are introduced to theory and research that prepare them to engage in sophisticated and thoughtful analyses of the complexity of identity and diverse sexualities, sexual behavior and feelings, cultural traditions and moral beliefs related to sex and identity, and academic approaches to the study of sex and sexual development.
PreReq: FCS 105 and FCS 240

FCS 361 Advanced Nutrition
3 credits
Principles of nutrition; physiology of digestion, absorption and metabolism of nutrients. (Fall only)
PreReq: FCS 205, BIOL 300, BIOL 120 and BIOL 121
FCS 362 Introduction to Clinical Dietetics  
3 credits  
Nutritional assessment; review and application of the American Dietetic Association's Nutrition Care Process; introduction of nutrition therapies for disease. (Spring only)  
Prereq: FCS 361

FCS 363 Medical Nutrition Therapy  
4 credits  
Diet modification for adult and child needs in disease and convalescence. Clinical experience in Spokane hospitals. (Fall only)  
Prereq: Senior standing in CPD

FCS 364 Clinical Dietetics I  
4 credits  
Clinical experience and simulations preparing students for entry into hospital rotations in Idaho/Washington hospitals. (Fall only)  
Prereq: Senior standing in CPD

FCS 365 Advanced Nutrition Lab  
1 credit  
Lab to accompany FCS 361 for students accepted into CPD program only. One 2-hour lab per week. (Fall only)  
Prereq: CPD major, FCS 205, BIOL 227 and BIOL 228, BIOL 300

FCS 370 Meal Management  
3 credits  
Principles of meal management for individual and family meals including menu planning, purchasing, preparation, and service. Includes cultural, social, economic, and environmental aspects of food selection and menu planning and the role of food in promotion of a healthy lifestyle. Hybrid course integrating web-based modules and face-to-face class sessions.  
Prereq: FCS 275

FCS 375 Recipe Development and Culinary Exploration

FCS 387 Food Systems Management  
3 credits  
Institutional organization and management; supervised practice in food service. Three lectures per week. (Spring only)  
Prereq: FCS 384 or Permission

FCS 388 Intro Dietetics Supervised Practice II  
1 credit  
CPD supervised practice experience including introductory clinical, community, and food service management activities and facility rotations. One 3-hour lab per week. (Spring only)  
Prereq: FCS 384  
Coreq: FCS 387

FCS 389 Intro Clinical Nutrition Lab  
1 credit  
Application of clinical nutrition principles. Three hours of lab per week. (Spring only)  
Prereq: FCS 361; Foods and Nutrition Majors or permission  
Coreq: FCS 362

FCS 398 (s) Internship  
Credit arranged

FCS 400 (s) Seminar  
Credit arranged

FCS 401 Professional Ethics and Practice in CFCS  
1 credit  
Gen Ed: Senior Experience  
Establishing a professional identity and transitioning to a career in human development and family services. Emphasis on professional presentation and ethical conduct. Explores ethical and philosophical issues; professional development and leadership; and career goals, opportunities, and challenges as they relate to human development and family sciences.  
Prereq: Major in Child, Family, and Consumer Studies

FCS 403 (s) Workshop  
Credit arranged

FCS 404 (s) Special Topics  
Credit arranged

FCS 405 (s) Professional Development  
Credit arranged

FCS 410 Growing Old in a New Age  
3 credits  
Overview of issues related to aging; life-span development, how environments affect older persons, seeking an optimal quality of life, cross-cultural considerations, how aging is studied, and how to access resources.

FCS 411 Global Nutrition  
3 credits  
Gen Ed: International  
The history of food, hunger, and the global nature of food systems. Food & culture, environmental impact of food decisions, agricultural production, world populations relative to food supply, hunger, biotechnology, safety of our food supply, sustainability, effects of urbanization, and problems of under- and over-nutrition will be examined. (Spring only)

FCS 419 Dress and Culture  
3 credits  
Gen Ed: International  
Dress and culture examined from an interdisciplinary and cross-cultural perspective with emphasis on diversity within a global scale society; the relationship of dress to physical environments, social and economic systems, aesthetic expression, individual identity, and cultural ideals and values. Field trip. (Spring only)  
Prereq: Humanities and Social Science General Education completed, Junior standing, or Permission

FCS 423 Sewn Product Industry Tour  
1 credit, max 3  
Field site tours of apparel industry firms representing design, manufacturing, merchandising, sourcing, retailing, and other aspects of the industry. Forty-five hours of instruction, field experience, and follow-up project work (3 hours prep, 32 hours tours/company visits, 10 hours project). Variable field trip fee depending on actual cost.  
Prereq: Apparel, Textiles and Design major and junior standing; or Permission

FCS 424 Senior Experience: Apparel Design  
4 credits  
Gen Ed: Senior Experience  
Advanced patterning, draping, and construction skills, combined with aesthetic principles of design, prepare students to create apparel lines. A senior capstone to design and product development studies. Two 3-hour studios per week and assigned work.  
Prereq: FCS 119, FCS 219, FCS 323, FCS 324, or Permission
FCS 425 Historic Dress Collections Management
3 credits
Introduction to managing a historic collection of garments including accession and deaccession policies and procedures, conservation and storage practices, disaster management, and research for and mounting of exhibitions.
Prereq: FCS Major

FCS 428 Housing America's Families
3 credits
Housing, furnishings, and equipment as they influence family well-being, and families' housing choices as affected by social, psychological, economic, technological, and political factors. Four-five 2-hour field trips. (Spring only)

FCS 431 Certified Family Life Educator Methodology
3 credits
This course surveys the models and methods for strengthening family relationships utilizing primary prevention strategies. Students will learn diverse techniques for teaching content related to the three cornerstones of family life education: interpersonal relationships, sexuality, and parenting.
Prereq: FCS 240, FCS 340, or FCS 440

FCS 432 Apparel Promotion and Merchandising
3 credits
Gen Ed: Senior Experience
Promotion in Merchandising is designed to cover the principles of fashion, consumer behavior as it relates to promotion activities, and non-personal selling techniques. The non-personal selling techniques to be covered include (but are not limited to) store image, advertising, display, publicity/public relations, fashion shows, and special events. Students will be involved in actual hands-on experience with many of the techniques.
Prereq: FCS 119, FCS 219, and FCS 323

FCS 434 Adulthood and Aging within the Context of Family
3 credits
Analysis of development from young adulthood to old age. Includes factors that influence changes as well as continuity in physical, emotional, social, cognitive, and creative development. Overview of theories of human development and current issues in aging, including dementia, family and lifestyle choices, relationships, retirement, and grandparenting. Requirements for graduate credit include conducting a review of literature in a chosen topic and presenting it to the class.
(Spring, alt/years)
Prereq: FCS 105, Junior standing

FCS 435 Feeding Young Children in Group Settings
1 credit
This course increases awareness concerning the best practices in feeding young children. Practical, hands-on activities and assignments are included in the course through videotapes and the course website, www.aee.uidaho.edu/feeding.

FCS 436 Theories of Child and Family Development
3 credits
Identification, interpretation, and evaluation of individual and family developmental theories. (Fall only)
Prereq: Family and Consumer Sciences major or Permission

FCS 440 Contemporary Family Relationships
3 credits
Dynamics of the major types of family relationships; marital, parent-child, sibling, and extended-family interaction in contemporary society. (Spring only)
Prereq: PSYC 101, SOC 101, or Permission

FCS 445 Issues in Work and Family Life
3 credits
Joint-listed with FCS 545
Study of theories, trends, policies, and issues related to work and family; examination of assessment instruments; development of proposals. Additional projects/assignments required for graduate credit. (Spring only)
Prereq: FCS 105 and FCS 346; and Family and Consumer Sciences major

FCS 446 Financial Counseling and Debt Management
3 credits
Course content includes an examination of financial counseling and debt management with individuals and families. Topics include principles of financial counseling, budgets, financial statements, credit, debt, collection policies and practices, mortgages, foreclosures, and bankruptcy. After completion, students are eligible to take a national exam towards becoming an Accredited Financial Counselor. Recommended Preparation: FCS 346. (Fall only)

FCS 448 Consumer Economic Issues
3 credits
Consumer economic issues, including consumers in the marketplace, the consumer movement, rights and remedies, advocacy, public policy, decision making, buying, credit, banking, insurance, clothing, health care, food, housing, and investments. (Fall only)
Prereq: ECON 201, ECON 202, ECON 272 or FCS 105; or Permission

FCS 462 Eating Disorders
2 credits
Joint-listed with FCS 562
Examination of anorexia nervosa, bulimia nervosa, compulsive eating, obesity, and weight preoccupation; discussion of cultural and nutritional factors, family issues, and psychological consequences, as well as preventative and therapeutic interventions. Additional projects/assignments required for graduate credit.
Prereq: Family and Consumer Sciences major or Permission

FCS 463 Helping Skills in Dietetics
2 credits
Application and integration of the Skilled Helper and nutritional counseling models in dietetics. Development of communication skills essential for effective helping. This course requires role-playing. Students are assessed on the knowledge and skills they have acquired. (Fall only)
Prereq: FCS 362

FCS 468 Real Estate Management
3 credits
This course is organized around the sequence of the real estate transaction for the new real estate professional. Other aspects of real estate will include diversified properties that require management and the duties and obligation of the property manager.
Prereq: FCS 346

FCS 472 Clinical Dietetics II
8 credits
Continuation of FCS 364. Supervised practice in Washington/Idaho hospitals. (Spring only)
Prereq: FCS 364, Senior standing in CPD
FCS 473 Community Nutrition
3 credits
Identification of current public health nutrition problems; influence of socioeconomic, cultural and psychological factors on food and nutrition behavior; available community programs; program development and marketing; and the implications of public policy legislation; teaching/ counseling methods for the nutrition education of small groups and individual clients/patients. (Fall only)
Prereq: FCS 270

FCS 475 Food Preservation
1 credit
Online course explores foodborne illness, food safety and food science behind high quality, shelf-stable home preserved foods; topics include water bath canning, pressure canning, pickling, freezing, and drying. Real-time chat Thursdays at 1:00 PDT.

FCS 476 (s) Textile Structures
1-3 credits, max 9
This studio course gives students the opportunity to experiment with fiber-based fabrications. These may include woven, knitted, felted, laced, and knotted fabrications dependent on current industry trends. May include embellishment and surface design depending on the fabrication and industry trends. Can be repeated up to 3 times.
Prereq: FCS 123 or Permission

FCS 477 (s) Surface Design
1-3 credits, max 9
This studio course gives students the opportunity to experiment with the texture and appearance of textile fabrications. Techniques may include dyeing and resist methods, subtraction, and embellishment, among others depending on industry trends. Can be repeated up to 3 times.
Prereq: FCS 123 or Permission

FCS 478 (s) Experimental Construction
1-3 credits, max 9
This studio course gives students the opportunity to experiment with transforming two-dimensional textiles into three-dimensional apparel products. Techniques may include tailoring, upcycling, use of non-traditional textiles, and use of fabrics students have produced in other courses, among others dependent on current industry trends. Can be repeated up to 3 times.
Prereq: FCS 224 or Permission

FCS 480 Assessment: Early Childhood/SPED
3 credits
The assessment process, link between assessment, curriculum planning, and IEP/IFSP development, cultural responsiveness in assessment, legal issues and family partnerships. Practical experience using strategies and tools for screening and assessing development of infants and children birth through age 8, including typical and atypical development.
Recommended Preparation: FCS 234 and FCS 333
Prereq: "C" or better in FCS 234, FCS 235, & EDSP 300

FCS 481 Early Childhood SPED Curriculum
3 credits
Overview of typical and atypical infant and child development; instructional strategies for working with infants, toddlers and young children through third grade, linking assessment, curriculum and IEP and IFSP development, designing instructional programming for natural settings and formal settings; involving families, collaboration among professionals, working with volunteers and paraprofessionals.
Recommended Preparation: FCS 234 and FCS 333.
Prereq: "C" or better in FCS 234, EDSP 300, & EDCI 302

FCS 482 Quantity Food Production and Equipment
3 credits
Principles and practices of food production in large volume; foodservice systems and management; use and selection of institutional foodservice equipment. Three hours of lecture per week. (Fall only)
Prereq: FCS 370 and FCS 375

FCS 483 Quantity Food Production and Equipment Lab
2 credits
Quantity food production lab and supervised practice experience including equipment training, recipe development and testing, theme meal production, and foodservice facility rotations. (Fall only)
Prereq: FCS 370 and FCS 375
Coreq: FCS 482

FCS 484 Vegetarian Food and Nutrition
3 credits
Vegetarian food and nutrition principles with their application to health benefits and life cycles stages. (online only)
Prereq: FCS 205

FCS 486 Nutrition in the Life Cycle
3 credits
Gen Ed: Senior Experience
Maternal nutrition and fetal development; lactation; nutritional needs and dietary patterns from conception to end of life. (Fall only)
Prereq: FCS 205; and Food and Nutrition major; or Permission

FCS 487 Community Nutrition Supervised Practice
4 credits
Community nutrition supervised practice experience in WIC, Child Nutrition, wellness facilities, public health, etc.
Prereq: FCS 486 and Senior standing in CPD
Coreq: FCS 473 and FCS 486

FCS 488 Management Supervised Practice II
8 credits
Supervised practice with dietitians and employees in school and hospital food service settings in Idaho or Washington.
Prereq: FCS 387 and Senior Standing in CPD

FCS 490 Infant & Toddler SPED Internship
1-7 credits
Direct practical experience in settings serving typically and atypically developing infants: ages birth to 36 months. Demonstration of screening, assessment, development of IFSP, programming in natural environments, working closely with parents to increase their roles as partners and collaboration among service providers.
Prereq: FCS 480 and FCS 481

FCS 491 Research Methods in Food Nutrition
3 credits
Research methodology currently used in food and nutrition; critical review of the literature; use of electronic surveys; research proposal and presentations. (Spring only)
Prereq: FCS 205 and STAT 251

FCS 492 Nutrition Education in the Life Cycle
3 credits
Gen Ed: Senior Experience
Principles and theories of learning, curriculum development, evaluation methods, and applied food and nutrition education throughout the life cycle. Practice in delivering nutrition education through food demonstrations. (Spring only)
Prereq: FCS 205 and FCS 275 and FCS 486
FCS 493 Design and Development for a Client
3 credits
Student teams develop a line of apparel for a client from concept to finished prototype; design, patternmaking, construction, tech pack building and presentation skills are all used throughout the course.
Prereq: FCS 323 and FCS 324

FCS 494 Portfolio Development
3 credits
Preparation of a professional portfolio, in both digital and hard copy formats, for design, merchandising, and other FCS career development applications.
Prereq: FCS 219 and FCS 324; or Permission

FCS 496 Internship: Fashion Business
2-8 credits, max 8
Supervised experience in fashion business: fashion design, textile/apparel manufacturing, retailing, merchandising; geared to career goals of student. Graded P/F.
Prereq: Apparel, Textiles and Design major.

FCS 497 INTERN: Preschool
Credit arranged
Gen Ed: Senior Experience
Supervised applied experience in child development and family relations. The field experience offers opportunity for students to learn about working in settings for children and families.
Prereq: 'C' or better in FCS 234, FCS 235, FCS 333, and Permission

FCS 498 (s) Internship
3-9 credits, max 9
Supervised internship in education institutions, governmental/social agencies, hospitals, business, or industry; geared to the professional goals of students.
Prereq: Permission

FCS 499 (s) Directed Study
Credit arranged

FCS 500 Master's Research and Thesis
Credit arranged

FCS 501 (s) Seminar
Credit arranged

FCS 502 (s) Directed Study
Credit arranged

FCS 503 (s) Workshop
Credit arranged

FCS 504 (s) Special Topics
Credit arranged

FCS 505 (s) Professional Development
Credit arranged

FCS 508 Helping Skills in Family and Consumer Sciences
3 credits
Using the Skilled Helper Model, students apply the model in working with families and clientele in FCS occupations. (Spring only)

FCS 509 Nutrition and Dietetics Professional Skills
1 credit
Prepares dietetic students to assume professional responsibilities to provide safe, ethical, and effective nutrition services and to use effective communication, collaboration, and advocacy skills.

FCS 540 Parent-Child Relationships
3 credits
Open to nonmajors. The developing family; patterns of child rearing.
Prereq: FCS 234 or FCS 334, FCS 440, and 6 credits in Psychology and/or Sociology or Equivalent

FCS 545 Issues in Work and Family Life
3 credits
Joint-listed with FCS 445
Study of theories, trends, policies, and issues related to work and family; examination of assessment instruments; development of proposals. Additional projects/assignments required for graduate credit. (Spring only)

FCS 555 Nutrition Therapy and Disease
4 credits
Course content includes evidence-based practice in nutritional management of diseases. Elements of pathology and biochemistry of the nutrition related problems are integrated into course topics. Students will apply the entire nutrition care process through a variety of clinical cases and simulations.
Prereq: FCS 362

FCS 566 Applied Clinical Dietetics
7 credits
Applied Clinical Dietetics takes place in hospitals in Idaho or Washington. Students spend 320 hours of supervised experiential learning implementing the nutrition care process with a diverse patient population.
Prereq: FCS 565 and Acceptance into the M.S. in Dietetics

FCS 573 Applied Community Nutrition
5 credits
Applied community nutrition takes place in a facility in Idaho or Washington. Students will be assigned to a facility that they will report to two days per week throughout a 16-week semester or every day during a 6-week summer session. Students will spend 240 hours of supervised assessment and educating the community on topics related to health.
Prereq: FCS 473 or H&S 490; and Acceptance into the M.S. in Dietetics

FCS 587 Management and Leadership in Dietetics
3 credits
Institutional organization, management, and leadership concepts for dietetics practice. Course includes applied management experiences in foodservice facilities and dietetics leadership projects.

FCS 588 Applied Food and Nutrition Management
7 credits
Applied food and nutrition management takes place in hospital foodservice facilities and child nutrition program settings in Idaho, Washington, and Oregon. Students spend 320 hours in organizational settings where they apply skills and meet competencies in food service management and leadership.
Prereq: FCS 587 and Acceptance into the M.S. in Dietetics

FCS 590 Intellectual Foundations in Family and Consumer Sciences
3 credits
Overview of historical perspectives of family and consumer sciences profession; explanation and application of alternative modes of inquiry in family and consumer sciences research.
FCS 598 (s) Internship
Credit arranged
Supervised internship in educational institutions, governmental/social agencies, hospitals, or industry; geared to the educational and vocational goals of students.
Prereq: Permission

FCS 599 (s) Non-thesis Master's Research
Credit arranged
Research not directly related to a thesis or dissertation.
Prereq: Permission