

due to disease with diet therapy. Lecture, four hours; laboratory, two hours. Prereq: NFS 311, CHE 236.

514 *Food Preservation.* (3)

Principles of home food preservation. Canning, dehydration, and freezing of fruits, vegetables and meats; pickling fruits and vegetables; making jams, jellies and preserves; brining. Lecture, two hours; laboratory, two hours. Prereq: MB 200, NFS 204.

516 *Food for Children.* (3)

Experience in selection, preparation and serving of food to young children. Emphasis is placed on the pre-school age and the factors important to establishing good food habits. Prereq: NFS 206, 311, HF 255.

517 *Food for Special Occasions.* (3)

Advanced work in culinary arts and skills. Preparation of attractive and appetizing dishes to help the homemaker in planning buffet suppers, receptions, picnics, wedding parties, formal meals. Laboratory, six hours. Prereq: NFS 204, 206.

540 *The School Lunch.* (3)

Designed for teachers who manage the lunch room. Consideration is given to equipment, menus, purchase, storage, preparation and service of food. Lecture, two hours; laboratory, two hours. Prereq: NFS 204, ECO 260.

542 *Institution Equipment.* (3)

Selection, arrangement, cost and care of equipment; problems of lighting, heating, ventilation and refrigeration. Two field trips are taken to neighboring cities to see equipment in use in institutions. Prereq: NFS 342.

546 *Institution Organization and Management.* (3)

Principles of institution organization, types of institution service, personnel and financial management. Legal aspects of institution management. Personal and professional qualification of an institution manager. Prereq: NFS 340, 342.

548 *Institution Administration.* (3)

Applications of scientific principles of institution management. Practical principles are developed in various aspects of food service management. Prereq: Approval of instructor. May be repeated twice for a total of nine credits.

590 *Field Work in Nutrition.* (1)

Nutrition problems at different age levels, correlated with surveys and experimental studies to show the relation between diet selection and its physical and mental effects. Lecture and laboratory. May be repeated three times for a maximum of four credits. Prereq: NFS 503, or approval of instructor.

591 *Special Problems in Foods and Nutrition.* (1-3)

Intensive work on a specific phase of the field. Senior or graduate standing. May be repeated for a maximum of six credits. Prereq: Consent of instructor.

594 *Special Problems in Institution Management.* (1-3)

Intensive work on specific problems. Prereq: Senior or graduate standing. May be repeated for a total of six credits. Prereq: Consent of instructor.

603 *Advanced Community Nutrition.* (3)

Study of nutrition surveys and of bases for judging community nutrition. Emphasis is placed upon economic, geographic, social and educational causes of malnutrition. Experience is given in development of nutrition programs. Prereq: NFS 503. May be repeated once for a total of six credits.

610 *Human Nutrition I.* (4)

The application of biochemical, analytical and preparative analysis of blood, urine and tissues to the analysis of nutrient metabolism and human health status. Lecture, two hours; laboratory, six hours. Prereq: NFS 311, CHE 236, NFS 512.

771 *Seminar in Nutrition.* (2)

May be repeated twice for a total of six credits.

781 *Special Problems in Food and Nutrition.* (1-3)

Independent advanced work on a specific problem. May be repeated for a total of six credits.

784 *Special Problems in Institution Management.* (1-3)

Independent advanced work. May be repeated for a total of six credits.

TEXTILES, CLOTHING AND MERCHANDISING

FACULTY

Betty D. Eastin, Acting Chairman

Assistant Professors

Charlotte M. Bennett M.S., Louisiana State, 1965

Betty D. Eastin M.S., Alabama, 1951

Mary M. Runnels
Ph.D., Texas Woman's University, 1956

Instructor

Donna Emerson M.S., Tennessee, 1969

Area Extension Specialist

Janette Brown B.S., Kentucky, 1964

The Department of Textiles, Clothing and Merchandising has the following purposes: to provide basic knowledge of textiles, clothing and merchandising for all home economic students as well as students from other areas on campus who take these courses as electives; to provide a specialized undergraduate program for students majoring in Textiles, Clothing and Merchandising; to provide state-wide leadership in Extension Home Economics programs in clothing and textiles; and to provide opportunities for research by faculty and students in the areas of textiles, clothing and merchandising.

The curriculum has been developed to include the following subject matter areas: Apparel and household textiles; clothing construction, selection and care; design of apparel through draping and flat pattern; clothing selection, use and care for family members; clothing for the handicapped; economics of clothing as related to individuals and families and to the economic system; sociological and psychological aspects of clothing; history of fashion; and merchandising of consumer goods and services involved in clothing the family. These subject matter areas provide the foundation in the professional activities of teaching, research, extension and service with individuals and families and with agencies and organizations concerned with the area of clothing and textiles.

A wide variety of job opportunities, including Extension, communication and executive positions within the organization of department stores, fiber producing industries, apparel industry, buying offices, pattern companies and other retail positions are available to graduates in Textiles, Clothing and Merchandising.

Course Descriptions

102 *Basic Design for Home Economics.* (2)

Application of basic principles of design to Home Economics through the use of the art elements. A laboratory provides opportunity of working with and applying the elements and principles to the student's major area of study. One hour lecture and two hours laboratory. (Same as HID 102.)