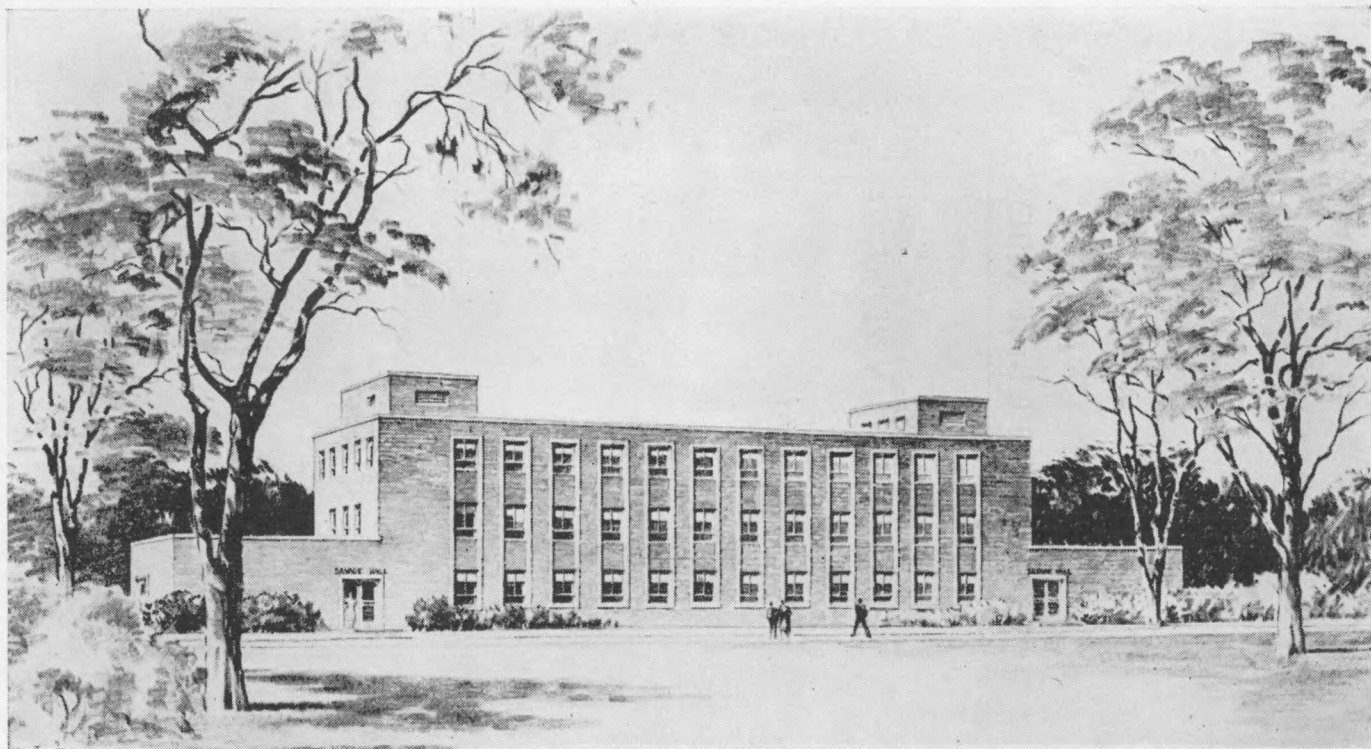


CORNELL UNIVERSITY  
OFFICIAL PUBLICATION

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*School of Nutrition*

1951-52



*Savage Hall, the home of the School of Nutrition*

# Faculty

## ADMINISTRATION

Deane Waldo Malott, A.B., M.B.A., LL.D., *President of the University*

Leonard Amby Maynard, Ph.D., D.Sc., *Director of the School*

Walter L. Nelson, Ph.D., *Secretary of the School*

## INSTRUCTION AND RESEARCH

Sydney Arthur Asdell, Ph.D., *Professor (Physiology)*

LeRoy Leshner Barnes, Ph.D., *Associate Professor (Biophysics)*

Kathleen K. Berresford, M.S., *Instructor (Nutrition)*

Richard Bradfield, Ph.D., *Professor (Agronomy)*

Alice Briant, Ph.D., *Associate Professor (Food)*

Louise J. Daniel, Ph.D., *Associate Professor (Biochemistry)*

Charles Douglas Darling, M.D., *Professor (Clinical Medicine)*

Lawrence B. Darrah, Ph.D., *Associate Professor (Economics)*

Herrell F. DeGraff, Ph.D., *Professor (Economics)*

Henry Hugh Dukes, D.V.M., *Professor (Physiology)*

Vincent du Vigneaud, Ph.D., *Professor (Biochemistry)*

Joseph A. Dye, Ph.D., *Professor (Physiology)*

Gordon H. Ellis, Ph.D., *Associate Professor (Biochemistry)*

Frederick S. Erdman, Ph.D., *Associate Professor (Mechanical Engineering)*

Faith Fenton, Ph.D., *Professor (Food)*

Grace Fiala, A.B., *Research Associate (Clinical Medicine)*

Howard Merrill Giffit, C.E., *Professor (Sanitary Engineering)*

Carl Edward Frederick Guterman, Ph.D., *Professor (Pathology)*

David B. Hand, Ph.D., *Professor (Biochemistry)*

Katherine Wyckoff Harris, M.A., *Professor (Institution Management)*

Hazel Marie Hauck, Ph.D., *Professor (Nutrition)*

Barbour L. Herrington, Ph.D., *Professor (Biochemistry)*

Gustave F. Heuser, Ph.D., *Professor (Nutrition)*

Forrest Frank Hill, Ph.D., LL.D., *Professor (Economics)*

- Frederick W. Hill, Ph.D., *Associate Professor (Nutrition)*  
Frances Johnston, Ph.D., *Associate Professor (Food and Nutrition)*.  
John Kaspar Loosli, Ph.D., *Professor (Nutrition)*  
Clive Maine McCay, Ph.D., *Professor (Nutrition)*  
Leonard Amby Maynard, Ph.D., D.Sc., *Professor (Nutrition)*  
Norman Slawson Moore, M.D., *Professor (Clinical Medicine)*  
Frank Barron Morrison, B.S., D.Sc., *Professor (Nutrition)*  
Yoshi Nakayama, M.A., *Research Librarian (Nutrition)*  
Walter L. Nelson, Ph.D., *Associate Professor (Biochemistry  
and Nutrition)*  
Leo Chandler Norris, Ph.D., *Professor (Nutrition)*  
Catherine Personius, Ph.D., *Professor (Food)*  
Marion Caroline Pfund, Ph.D., *Professor (Food Chemistry)*  
Paul Ramstad, Ph.D., *Associate Professor (Biochemistry)*  
Fred Hoffman Rhodes, Ph.D., *Professor (Chemical Engineering)*  
Charles I. Sayles, M.M.E., *Associate Professor (Engineering)*  
Milton L. Scott, Ph.D., *Associate Professor (Nutrition)*  
James Morgan Sherman, Ph.D., *Professor (Bacteriology)*  
Sedgwick E. Smith, Ph.D., *Professor (Nutrition)*  
Betty Steele, Ph.D., *Assistant Professor (Food and Nutrition)*  
Grace Steininger, Ph.D., *Professor (Food and Nutrition)*  
James Batcheller Sumner, Ph.D., *Professor (Biochemistry)*  
Kenneth L. Turk, Ph.D., *Professor (Animal Husbandry)*  
Herbert F. Wiegandt, Ph.D., *Associate Professor (Chemical  
Engineering)*  
- Odin Wilhelmy, Ph.D., *Assistant Professor (Biochemistry and  
Nutrition)*  
Harold H. Williams, Ph.D., *Professor (Biochemistry)*  
Charlotte Marie Young, Ph.D., *Associate Professor (Medical  
Nutrition)*

# *The School of Nutrition*

THE School of Nutrition was established at Cornell University to meet the enlarged and diversified needs of the many fields, both academic and industrial, in which a thorough knowledge of food and nutrition and their underlying sciences has become of importance. The program of the School offers an opportunity for the study of problems in food technology and food economics and problems of food supply and distribution. Its curricula provide for the training of research workers and teachers in nutrition, both human and animal; nutritionists in public health and institutional work; and personnel for the food and feed industries.

## ORGANIZATION AND FACILITIES

The School is an organization in which the various colleges of the University are cooperating to provide an integrated program of research and teaching in food and nutrition. It is administered by a board consisting of the Deans of the Colleges of Agriculture, Arts and Sciences, Engineering, Home Economics, and Medicine, the Provost, the Vice President designated by the President, the Director of the School, and the President of the University as chairman.

The School is housed in a new building, provided by a special gift to the University for the purpose. This building contains offices, classrooms, and laboratories and is equipped for teaching and research in the various aspects of food and nutrition. The facilities include biochemical, microbiological, and food laboratories, air-conditioned rooms for small-animal studies, and several laboratories equipped for other specific purposes. In addition, well-equipped laboratories and other facilities are available in the cooperating colleges for studies of both human and animal nutrition and of the food supplies concerned. The Department of Clinical and Preventive Medicine of the University offers opportunities for studying the clinical aspects of nutrition. The U.S. Plant, Soil, and Nutrition Laboratory, established at Cornell in 1939, provides unusual opportunities for studying the relation of the production and processing of food crops to their nutritive value.

## CURRICULUM AND DEGREES

The School offers a two-year curriculum providing for specialization in either nutritional science or food science and leading to the degree of Master of Nutritional Science or Master of Food Science.

## ADMISSION

To be admitted to the School the applicant must hold a baccalaureate degree from a college or university of recognized standing, or have done work equivalent to that required for such a degree, except that admission is open to Cornell undergraduates who can otherwise qualify at the end of their third year and for whom a combined curriculum can be planned which will enable them to receive the Bachelor's degree in their college and simultaneously complete the first year's work of the School. The applicant must have a definite professional interest in the field of nutrition. His training must have included the completion, with a superior record, of courses in the following subjects, with the approximate number of semester hours stated:

	<i>Hours</i>		<i>Hours</i>
Chemistry (including quant. and organic) .....	16	Introductory course in physiology .....	3
Physics .....	6	Introductory course in human or animal	
Biology or zoology .....	6	nutrition .....	3
Bacteriology .....	6		
Social studies .....	9		

In addition, the applicant's record must show evidence that he has satisfactorily completed other courses which would be prerequisite to those he would need to take as a candidate for the degree for which he wishes to register. An applicant who cannot meet in full the specific course requirements listed above may be admitted if the Committee on Admissions and Counseling of the School so recommends after a consideration of his case, but with the understanding that the deficiencies must be made up before graduation.

An applicant who enters with the Bachelor's degree and who can meet the full requirements for admission and in addition has taken certain courses considered fully equivalent to certain ones specified as required for graduation, or which his faculty adviser might consider to satisfy the requirements for approved electives, may be given advanced standing upon recommendation of the Committee on Admissions and Counseling.

Admission as special students is open to applicants who desire to register for a term or more to take specific courses but who do not wish to become candidates for a degree. Such applicants must hold Bachelors' degrees, meet the other requirements specified for admission, and show evidence that the courses desired will be of special benefit to them in their professional careers.

Students not previously registered at Cornell University must meet the general requirements for admission to the University as set forth in its *General Information* booklet. These include the following medical requirements: (1) Every student matriculating in the University must present a certificate of vaccination against smallpox showing a successful



vaccination within five years or at least three unsuccessful attempts in that period. (2) Entering students are also required to have two injections of tetanus toxoid either by a private physician before the student enters the University or by staff doctors during the first two months of residence. If the injections are given before entrance, a physician's certificate must be presented by the student. (3) Within a month preceding or following matriculation every student must submit to the University Health Officer for permanent filing a satisfactory chest radiograph taken within this two-month period. Such radiographs are made at the Infirmary at a special rate for students.

All students admitted to the School must also register with the Registrar of the University at the beginning of each term or session. Students wishing to register for the degree of Doctor of Philosophy with a major in nutrition should apply to the Graduate School, which has exclusive jurisdiction over this degree.\*

Inquiries about admission should be addressed to the office of the School of Nutrition, Cornell University, Ithaca, New York. An application for admission should be made upon the form supplied by the office of the School. No application will be acted upon until all credentials enumerated in this form have been filed.

## REQUIREMENTS FOR GRADUATION

Each student's program is carried out under the guidance of a faculty adviser. The requirements for graduation call for the completion of sixty semester hours, including the preparation of a written report on an approved problem, which may or may not require laboratory research. The two-year course differs in accordance with the field in which the student wishes to specialize, as follows:

A. *Nutritional Science*. The specialized training in this field leading to the degree of Master of Nutritional Science, emphasizes the scientific knowledge and techniques underlying nutrition. The completion of the following curriculum is required:

	Hours		Hours
General Biochemistry . . . . .	6	History of Nutrition . . . . .	1
Principles of Nutrition . . . . .	3	Seminars . . . . .	1
Laboratory work in		Advanced course in human	
nutrition . . . . .	3	or animal nutrition . . . . .	3
Physiology . . . . .	6	Report on individual	
Food Economics . . . . .	3	problem . . . . .	6-10
Statistics (Biometry) . . . . .	3	Approved electives . . . . .	25-21

\* Candidates for this degree who are majoring in nutrition may become informally affiliated with the School of Nutrition, if they so desire, provided they can meet its entrance requirements.

The electives will be those approved by the faculty adviser as being appropriate for rounding out the student's training in the field of food science.

B. *Food Science*. The specialized training in this field, leading to the degree of Master of Food Science, emphasizes the sciences involved in food processing and utilization. The completion of the following curriculum is required:

	<i>Hours</i>		<i>Hours</i>
General Biochemistry . . . . .	6	Advanced course in	
Advanced Bacteriology . . . . .	6	nutrition . . . . .	3
Advanced course in foods . . . . .	8	Seminars . . . . .	1
Food Economics . . . . .	3	Report on individual	
Statistics (Biometry) . . . . .	3	problem . . . . .	6-10
		Approved electives . . . . .	24-20

The electives will be those approved by the faculty adviser as being appropriate for rounding out the student's training in the field of food science.

The work involved in the report on an individual problem, required for both degrees, may be carried out, with the approval of the student's faculty adviser, under the direction of any member of the faculty of the School whom the student may choose and who is willing to supervise it. The original copy of this report should be submitted to the office of the Secretary of the School of Nutrition, after approval by the faculty adviser, at least one week prior to the beginning of the final examination period. Directions concerning the form in which the report is to be presented may be obtained either from the student's faculty adviser or the office of the Secretary of the School of Nutrition.

### TRAINING FOR SPECIALIZED FIELDS

The provision for approved electives in the curricula for the two degrees enables the student, under the guidance of his faculty adviser, to prepare himself for one of several specialized fields in the general area in which the School operates. Students who wish to prepare themselves for teaching or research are given training in the principles governing the nutrition of all species, and they also have the opportunity, through an appropriate choice of electives, to learn how to apply these principles in either human or animal nutrition.

Special opportunities are provided for students of appropriate background who are interested in preparing themselves for work as nutritionists with health and welfare agencies. Here the approved electives will include certain phases of social science, the elements of public health, and appropriate informational service techniques. Opportunities for supervised experiences with health agencies are available for selected students. Suitable students are urged to spend a portion of the summer in "in-



service" training in nutrition as applied to public health. Help will be given in making the necessary contacts. These opportunities will provide assignments which can be used as the basis for meeting the requirement for a report on an individual problem.

Students who desire to prepare themselves for positions in the food industry will receive training in the sciences fundamental to work in food production and processing, quality control, and industrial research and development. The special training will emphasize biochemistry, bacteriology, and engineering and their applications in food processing and preservation. Opportunity will be provided for studies in economics, marketing, and business administration to round out the basic needs of the student for a professional career. It is also hoped that the student will gain practical experience in a food-processing establishment prior to the completion of his studies.

Students who desire to prepare for positions in the feed industry should have completed, prior to admission, reasonably broad training in livestock production, including poultry. They will receive in the School special training in the sciences which are fundamental to the work dealing with the formulation of rations for animals, the analysis of feedstuffs, and the conduct of experimental work. The training will stress principles of animal nutrition, experimental methods in animal nutrition, animal physiology, bacteriology, and analytical procedures. In order to round out the training of the student, courses in food economics, marketing, and business administration are provided. The student will be encouraged to obtain practical experience in a feed-manufacturing plant before completing his studies for the degree.

### RESIDENCE REQUIREMENTS

The normal period of residence for the completion of the requirements for a degree is four semesters or two academic years. Students holding Bachelors' degrees may be considered for advanced standing, as previously mentioned. In no case may a student receive a degree from the School who has not completed two terms of residence during the regular academic year after receiving the Bachelor's degree from Cornell or elsewhere. A student who holds a teaching or research assistantship involving a significant loss of time from his course work will not be given full residence credit. Assistants whose duties call for approximately twenty hours of work weekly will receive only three-fourths residence credit a term. In other cases the amount of the deduction will be determined by the Committee on Admissions and Counseling.

### CREDIT FOR WORK DONE IN THE SUMMER

A student who is registered in the School may receive credit for work done in the University Summer Session if his program is approved in

advance by his faculty adviser. To receive this credit he must also be registered in the Summer Session.

A student who has been registered in the School for one term after receiving his Bachelor's degree may, with the approval of his faculty adviser, register for a minimum of four and a maximum of twelve weeks for work on his individual problem under personal direction of a member of the faculty of the School and thus earn four to twelve weeks of residence credit. The student can thus make use of the summer period to meet, in whole or in part, the requirements of ten credit hours which are granted upon the completion of his report on an approved problem. A student who is registered in the School for work under personal direction must also register with the Registrar of the University.

### TUITION AND FEES

A registration deposit of \$30.00 is required of every student. A check or money order payable to Cornell should be remitted to the School of Nutrition upon notification of acceptance by the School. A matriculation fee of \$16 and a chest radiograph fee of \$2 are deducted from this registration deposit, leaving a guaranty fund of \$12 which is refundable upon graduation or permanent withdrawal from the University.

A tuition fee of \$225 a term is to be paid by all students registered in the School except that those students jointly registered in one of the undergraduate colleges will pay the tuition of that college.

A graduation fee of \$10 is required of every candidate for a degree in the School at least 10 days before the degree is to be conferred.

A composite fee of \$50 a term is required of each single registrant in the School. This fee covers the following services: administration, laboratory and library, health and infirmary, physical education and recreation, and student union.

Students of the School who attend classes in the Summer Session must register both in the School and in the Summer Session and pay the tuition and other fees required by the Summer Session.

A student working under personal direction in the School of Nutrition for twelve weeks (the maximum amount of residence credit which can be earned), or less, during the summer must pay a tuition fee of \$14.064 a week of residence credit. He must also pay a composite fee of \$45 for the twelve-week period or one-half of this fee if registered for eight weeks or less.

### FELLOWSHIPS, ASSISTANTSHIPS, AND SCHOLARSHIPS

The School of Nutrition has a limited number of fellowships, assistantships, and tuition-free scholarships to which appointments for the following year are usually made during the spring term. Applications for these fellowships, assistantships, and scholarships should be made to the office of the School of Nutrition not later than March 1.

### ADVISORY SERVICE FOR STUDENTS PREPARING AT CORNELL TO ENTER THE SCHOOL

Students who prepare for admission to the School of Nutrition in the Colleges of Agriculture, Arts and Sciences, or Home Economics at Cornell University, are advised during the period of preparation by members of the faculty of the School who are also members of the faculty of the college in which the students matriculate.

Undergraduates interested in nutrition who are matriculating at Cornell University for the first time should state upon the application for admission that the business or profession (field of work) which they expect to enter upon completion of their studies is nutrition. This is necessary in order that appropriate faculty advisers may be assigned to them.

### HEALTH SERVICES AND MEDICAL CARE

These services are centered in the University Clinic or out-patient department and in the Cornell Infirmary or hospital. Students are entitled to unlimited visits at the Clinic; laboratory and X-ray examinations indicated for diagnosis and treatment; hospitalization in the Infirmary with medical care for a maximum of fourteen days each term; and emergency surgical care. The cost for these services is included in the College and University general fee. For further details, including charges for special services, see the *General Information* booklet.

## *Description of Courses*

THE following list of courses includes both those previously specified as required for the degrees offered and those from which electives may be selected, with the approval of the student's faculty adviser, in accordance with his specific field of interest.

The information in parentheses following the name and the course refers to the college in which the course is given, the department, and the course number. In registering for any of these courses the information shown in the parentheses should be given rather than the name of the course. In some instances the time and place are not given in the descriptive material enclosed in the parentheses following the title of the course. To obtain this information the student should consult the specific departmental office or special announcements issued by the colleges concerned.

### NUTRITION

*PRINCIPLES OF ANIMAL NUTRITION.* (Agriculture; Animal Husbandry 110.) Fall term. Credit three hours. For seniors and graduate students. Prerequisite, a course in human or veterinary physiology and a course in organic chemistry or biochemistry. Lectures, M W F 10. Savage 100. Professor LOOSLI.

The chemistry and physiology of nutrition and the nutritive requirements for growth, reproduction, lactation, and other body functions.

*LABORATORY WORK IN ANIMAL NUTRITION.* (Agriculture; Animal Husbandry 111.) Fall. Credit three hours. Prerequisite, a course in quantitative analysis. Registration by permission. M W F 2-4:20. Stocking 160. Professor McCAY.

This course is designed to familiarize the student with the application of chemical methods to the solution of fundamental problems of nutrition.

*NUTRITION.* (Home Economics; Food and Nutrition 230.) Spring. Credit three hours. Prerequisites, elementary college courses in nutrition, biochemistry, and human physiology. Discussion, T Th 8. Van Rensselaer 339. Laboratory, F 2-4 or S 9-11. Van Rensselaer 426. Professor HAUCK and Miss NEWMAN.

Principles of nutrition as they relate to energy metabolism and weight control, hygiene of the digestive tract, proteins, minerals, and vitamins. Application of the principles of nutrition to needs of normal individuals. During and as a result of this course the student is expected to establish and maintain good nutrition practices.

*MATERNAL AND CHILD NUTRITION.* (Home Economics; Food and Nutrition 340). Fall and spring. Credit two hours. Prerequisite, Food and Nutrition 103 or 190. Not open to students who take Food and Nutrition 230. Lecture and discussion, W F 8. Van Rensselaer 339. Miss NEWMAN.

Family nutrition with special emphasis upon the nutritional needs of the child. Relation of nutrition to physical growth and development.

*NUTRITION OF GROWTH AND DEVELOPMENT.* (Home Economics; Food

and Nutrition 440.) Spring. Credit two hours. Prerequisite, Food and Nutrition 230 or equivalent. T Th 11. Van Rensselaer 301. Professor STEININGER.

Relation of nutrition to growth and development from the prenatal period to adulthood. A study of research literature.

*HISTORY OF NUTRITION.* (Agriculture; Animal Husbandry 215.) Fall. Credit one hour. Th 4:15. Wing E. Professor McCAY.

Lectures and conferences on the nutrition of animal species from the invertebrate to man, with special emphasis upon the fundamental discoveries in such fields as growth, comparative biochemistry, and physiology that have been synthesized into the modern science of nutrition.

*SPECIAL TOPICS IN NUTRITION.* (Agriculture; Biochemistry and Nutrition 220.) Spring term. Credit one hour. Primarily for graduate students. Prerequisite, a course in biochemistry and a course in nutrition. Registration by permission. T 8. Savage 145. Professor MAYNARD.

*EXPERIMENTAL METHODS IN POULTRY NUTRITION.* (Agriculture; Poultry Husbandry 210.) Spring. Credit two hours. For graduate students. Not given every year and not unless five or more students apply for the course. Registration by appointment. Discussion and laboratory period, Th 2-4. Rice 201. Professor NORRIS and Associate Professor SCOTT.

A critical consideration of the domestic fowl as an experimental animal and of the experimental methods used in conducting research in poultry nutrition.

[*READINGS IN NUTRITION.* (Home Economics; Food and Nutrition 400.) Fall. Offered in alternate years. Credit two hours. Registration with permission of the instructor. Discussion, T Th 11. Van Rensselaer 301. Professor HAUCK.

Critical review of literature in the field of vitamin and mineral metabolism, with emphasis on the experimental data on which the principles of human nutrition are based. Not offered in 1951-52.]

*READINGS IN NUTRITION.* (Home Economics; Food and Nutrition 401.) Fall. Offered in alternate years. Credit two hours. Registration with permission of the instructor. Professor HAUCK. T Th 11. Van Rensselaer 301.

Critical review of literature relating to energy metabolism, proteins, fats, and carbohydrates, with emphasis on the experimental data on which the principles of human nutrition are based.

*SEMINAR IN ANIMAL NUTRITION.* (Agriculture; Animal Husbandry 219.) Fall term. Credit one hour. Open to graduate students with major field of study in animal nutrition. Registration by permission. T 4:30. Wing E. Animal Nutrition staff.

A critical review of the literature and other topics of special interest to graduate students in animal nutrition.

*NUTRITION SEMINAR.* (Agriculture; Biochemistry and Nutrition 292.) Spring term. Credit one hour. Registration by permission. M 4:15. Savage 100. Professor MAYNARD and staff.

Assignments and discussions of recent advances in the biochemistry and physiology of nutrition.

*SEMINAR IN FOOD AND NUTRITION.* (Home Economics; Food and Nutrition 360.) Fall. Credit one hour. Primarily for seniors; open to graduate students. Prerequisite, Food and Nutrition 215 or 225. Professor FENTON and Miss NEWMAN. Th 2. Van Rensselaer 301.

Study of historical and current literature.

*ADVANCED SEMINAR IN NUTRITION.* (Home Economics; Food and Nutrition 420.) Fall. Credit one hour. T 4:30. Van Rensselaer 301. Assistant Professor STEELE and department staff.



**CLINICAL AND PUBLIC HEALTH NUTRITION.** (Clinical and Preventive Medicine 392.) Spring. Credit two hours. Prerequisites, a course in nutrition, in physiology, and in biochemistry. Registration by permission of the instructor. For School of Nutrition and Graduate School students only. T Th 12. Savage 145. Associate Professor YOUNG and members of the medical staff.

This course is designed to familiarize the student with some of the applications of nutrition to clinical problems.

**FIELD OBSERVATION AND EXPERIENCE IN COMMUNITY NUTRITION.** (Clinical and Preventive Medicine 381-382.) Both terms. Credit two hours (a term). Prerequisite, consent of the instructor. For School of Nutrition and Graduate School students only. Th 9-12 and others as arranged. Room as arranged. Mrs. BERRESFORD.

Supervised observation and experiences in the community nutrition program of a county health unit. Supervision is provided by a qualified nutritionist.

**PUBLIC HEALTH NUTRITION TECHNIQUES.** (Clinical and Preventive Medicine 375.) Fall. Credit one hour. Registration by permission. For School of Nutrition and graduate students only. W 9. Savage. Mrs. BERRESFORD.

A discussion of the function of the public health nutritionist in official and voluntary agencies at the national, state, and local level, and a study of various techniques employed in executing a nutrition program, such as low-cost budgeting, racial diet patterns, interviewing, evaluation and preparation of educational materials and visual aids, clinic procedures, consultation to institutions, and nutrition education in schools.

**DIET THERAPY.** (Home Economics; Food and Nutrition 330.) Fall. Credit three hours. Prerequisite, Food and Nutrition 230 or equivalent. Registration with permission. Lecture and discussion, M W F 9. Van Rensselaer 426. Professor HAUCK.

Diet in diseases such as fever, gastrointestinal disturbances, and diabetes.

**NUTRITION AND HEALTH.** (Home Economics; Food and Nutrition 190.) Spring. Credit two hours. Intended exclusively for students outside the College of Home Economics who have had no previous course in human nutrition. Acceptable for meeting entrance requirements in nutrition for School of Nutrition students. T Th 11. Room 339. Van Rensselaer. Professor HAUCK.

The relationship of food to the maintenance of health; its importance to the individual and society.

**LIVESTOCK FEEDING.** (Agriculture; Animal Husbandry 10.) Fall or spring term. Credit four hours. Prerequisite, Chemistry 101, 105, or Biochemistry 2. Lectures: fall term, M W F 11; spring term, M W F 9. Wing A. Laboratory: fall term, Th or F; spring term M W Th or F, 2-4:20. Wing C. Associate Professor S. E. SMITH and assistants.

The feeding of farm animals, including the general basic principles, feeding standards, the computation of rations, and the composition and nutritive value of livestock feeds. (Acceptable for meeting entrance requirements in nutrition for School of Nutrition students.)

## PUBLIC HEALTH

**PUBLIC HEALTH AND COMMUNITY SANITATION.** (Engineering 2509.) Spring. Credit three hours. Elective for advanced and graduate students. M W F 9. Room to be arranged. Associate Professor GIFFT and Assistant Professor BOND.

A general course outlining basic principles in transmission of disease and communicable disease control; organizations and functions of federal, state, and local health departments; standards of environmental sanitation, including water supply, waste disposal, milk, restaurant and school sanitation, insect and rodent control; industrial hygiene; vital statistics. Content of the course adjusted to the needs

of the students enrolled in order to demonstrate the responsibility of individuals and their professions for maintaining the public health.

## FOOD

**PRINCIPLES OF FOOD PRESERVATION.** (Agriculture; Biochemistry 130.) Spring. Credit two hours. Prerequisite, Biochemistry or Organic Chemistry. Lectures, T Th 10. Savage 145. Associate Professor RAMSTAD.

A discussion of the basic physical, chemical, and biological principles of food preservation and their application in refining, dehydration, cold storage, freezing, canning, fermentation, chemical preservation, and packaging. The effects of food processing upon the maintenance of nutritive value and on other food qualities.

**SCIENCE IN FOOD PREPARATION.** (Home Economics; Food and Nutrition 314.) Fall. Credit three hours. Prerequisites, Food and Nutrition 215 or 225 and Biochemistry 10. Registration with permission. Lecture T Th 8; Van Rensselaer 339. Laboratory F 2-4; Van Rensselaer 358. Professor PERSONIUS.

Study of scientific principles underlying modern theory and practice in the preparation of batters, doughs, and starch-thickened products and in egg and milk cookery. The relation to food preparation of the physical and chemical properties of fats, proteins, starches and leavening agents; colloidal systems—gels, sols, foams, and emulsions. Laboratory studies of effect of varying ingredients, manipulation, and cooking conditions on quality of the product.

**SCIENCE IN FOOD PREPARATION. INTRODUCTORY EXPERIMENTAL COOKERY.** (Home Economics; Food and Nutrition 315.) Spring. Credit three hours. Prerequisite, Food and Nutrition 314, or equivalent. Registration with permission. Lecture T Th 8. Van Rensselaer 426. Laboratory S 8-11. Van Rensselaer 358. Professor FENTON.

Continuation of Food and Nutrition 314 with emphasis on meat, fruit, vegetable, and sugar cookery and frozen desserts. The relation to food preparation of the physical and chemical properties of sugars, polysaccharides other than starch, and fruit and vegetable pigments and flavor constituents; properties of true solutions—solubility, boiling and freezing point, crystallization. Study of methods and techniques used in experimental work in food. About one-half of the semester will be devoted to independent work on a problem in food preparation.

**ADVANCED EXPERIMENTAL COOKERY.** (Home Economics; Food and Nutrition 414.) Fall. Credit three hours. Prerequisite, Food and Nutrition 315 or equivalent. Registration with permission. Laboratory T Th 10-1, Van Rensselaer 358. Professor PFUND.

A study of the objectives, methods, and results of food research. Objective and subjective experimental techniques used in measuring the quality of food. Independent laboratory work on problems in food preparation.

**FOOD DEMONSTRATIONS.** (Home Economics; Food and Nutrition 305.) Fall and spring. Credit one hour. Limited to 10 students. Prerequisites, Food and Nutrition 215 or 225. Registration with permission. T Th 2:30-4. Van Rensselaer 352. Associate Professor FOSTER.

Emphasis on the purposes and techniques of demonstrations in relation to food preparation and nutrition, with application to teaching, extension, business, and social service.

**INSTITUTION ORGANIZATION AND ADMINISTRATION.** (Home Economics; Institution Management 320.) Spring. Credit three hours. Prerequisites, Institution Management 230 and Hotel Accounting 240. Hotel Administration 119, Industrial and Labor Relations 461, and Textiles and Clothing 310 are recommended. Registration with permission. M 2-4, F 2-3. Van Rensselaer 124. Professor HARRIS.

Analysis and interpretation of major administrative problems such as the operational plan of a food service organization, policies underlying the plan, financial management, some phases of employment management, planning of efficient kitchens, and selection of equipment. A one- or two-day trip to Syracuse or Rochester to visit various types of institutions will be included. Estimated cost of trip, \$6 to \$12.

**SEMINAR.** (Agriculture; Food Science and Technology 190.) Spring term. Credit one hour. For seniors in food science and students in the School of Nutrition. Th 4:30. Savage 130. Professors HERRINGTON and Associate Professor RAMSTAD.

**ADVANCED SEMINAR IN FOOD.** (Home Economics; Food and Nutrition 421.) Spring. Credit one hour. T 4:30. Van Rensselaer 301. Professor FENTON and department staff.

**CHEMISTRY OF MILK.** (Agriculture; Dairy Industry 113.) Fall. Credit two hours. Prerequisite, qualitative and quantitative analysis and organic chemistry. M W 8. Stocking 120. Professor HERRINGTON.

A consideration of milk from the physicochemical point of view.

**MILK-PRODUCTS MANUFACTURING.** (Agriculture; Dairy Industry 103.) Fall. Credit five hours. Prerequisite, Dairy Industry 1 and Bacteriology 1 or its equivalent. T Th 11-4:30. Stocking 120. Associate Professor KOSIKOWSKY and assistant.

The principles and practice of making butter, cheese, and casein, including a study of the physical, chemical, and biological factors involved. Consideration is given also to commercial operations and dairy-plant management.

**MILK-PRODUCTS MANUFACTURING.** (Agriculture; Dairy Industry 104.) Spring. Credit five hours. Prerequisite, Dairy Industry 1; should be preceded by Dairy Industry 5. F 12-5, S 8-1. Stocking 120. Professor JORDAN and assistant.

The principles and practice of making condensed and evaporated milk, milk powders, ice-cream, and by-products, including a study of the physical, chemical, and biological factors involved.

**HANDLING, STORAGE, AND UTILIZATION OF FRUIT.** (Agriculture; Pomology 111.) Fall. Credit three hours. Prerequisite, Pomology 1. Lectures, T Th 8. Plant Science 143. Laboratory, Th or F 2-4:30. Plant Science 107. Professor SMOCK and assistant.

Emphasis is placed on the practices and problems of handling apples, but the work covers also such fruit as peaches, pears, and grapes, insofar as these are available. The important factors in handling fruit that affect quality and marketability, including the chemistry and physiology of fruits before and after harvest, are studied. The effect of grades and packages on distribution and marketing is fully discussed, with some attention to the problems of market inspection. Consideration is given to the principles and practices of common, cold, and controlled atmospheric storage and to the utilization of fruits in the dried, canned, frozen, or juice forms. One Saturday and one afternoon field trip are required.

**SPECIAL TOPICS IN VEGETABLE CROPS.** (Agriculture; Vegetable Crops 225.) Spring. Credit three hours. Primarily for graduate students. Prerequisite, Vegetable Crops 101 and Botany 31. It is recommended that Botany 231 and 232 precede or accompany this course. Professors THOMPSON, RALEIGH, ORA SMITH, and HARTMAN, and Associate Professor JACOB.

In this course the students are expected to review critically and to evaluate the more important research publications that deal with vegetable production, handling, and storage problems. In the discussions attention is given to research methods and techniques.

**HANDLING VEGETABLE CROPS, ADVANCED COURSE.** (Agriculture;

Vegetable Crops 112.) Fall term. Credit four hours. Primarily for graduate students and those undergraduates who are specializing in marketing. Lectures, T Th 11; East Roberts 222. Laboratory, T or W 2-4:30; East Roberts 223. One-hour conference period, to be arranged. Professor HARTMAN.

This course has the same lectures and laboratories as Course 12. Much more outside reading of research publications in the field is required in Course 112 than in Course 12, and different examinations are given for the two courses.

**VEGETABLE CROPS, ADVANCED COURSE.** (Agriculture; Vegetable Crops 101.) Fall. Credit three hours. Prerequisite, Vegetable Crops 1 and Botany 31. Lectures, M W F 9. East Roberts 223. Professor THOMPSON.

A course devoted to a systematic study of the sources of knowledge and opinions as to practices in vegetable production and handling. Results of experiments that have been concluded or are being conducted are studied, and their application to the solution of practical problems is discussed.

**ENGINEERING IN FOOD PROCESSING.** (Engineering 3510.) Fall. Credit three hours. Three lecture-recitation periods a week. Prerequisites, college physics and chemistry. Primarily for students in the College of Agriculture and School of Nutrition. Not open to engineering students. Lectures, T Th S 9. Caldwell 143. Professor ERDMAN.

An introduction to engineering principles of construction and operation of mechanical and electrical equipment used in the preservation and storage of foods.

**ELEMENTARY CHEMICAL ENGINEERING.** (Engineering 5110.) Spring. Credit three hours. Prerequisite, Engineering 3510. Primarily for students in agriculture or nutrition. Not open to students in Chemical Engineering. Lectures, M W F 11. Olin 158. Professor WIEGANDT.

A general discussion of the fundamental operations and processes of chemical engineering, with particular emphasis on their applications in the food-processing industries. Among the topics discussed are the unit operations of evaporation, filtration, agitation, distillation, and drying, and the general design of food-processing plants.

### BACTERIOLOGY

**ADVANCED BACTERIOLOGY.** (Agriculture; Bacteriology 103.) Spring term. Credit six hours. Prerequisite, Course 1, quantitative analysis, and organic chemistry. Lectures and laboratory practice, M W F 1:40-5. Professor SHERMAN, Assistant Professor SEELEY, and assistants.

A systematic study of the important groups of bacteria that are of significance in water, milk, foods, and industry, together with the methods used in these fields of bacteriology.

**HIGHER BACTERIA AND RELATED MICROORGANISMS.** (Agriculture; Bacteriology 105.) Fall. Credit four hours. Prerequisite, Bacteriology 1. Lectures, recitations, and laboratory practice, T Th 1:40-5. Stocking 119 and 323. Professor KNAYSI and assistant.

A study of the higher bacteria, together with the yeasts and molds that are of special importance to the bacteriologist.

**PHYSIOLOGY OF BACTERIA.** (Agriculture; Bacteriology 210.) Fall term. Credit two hours. Prerequisite, Bacteriology 1, at least one additional course in bacteriology and one in organic chemistry. Lectures, T Th 8. Stocking 120. Assistant Professor DELWICHE.

The physiology of bacteria and the biochemistry of microbic processes.

**MORPHOLOGY AND CYTOLOGY OF BACTERIOLOGY.** (Agriculture; Bacteriology 213.) Fall term. Credit three hours. For seniors and graduate students. Lectures, T Th S 9. Stocking 119. Professor KNAYSI.

The morphology, cytology, and microchemistry of microorganisms.

**CHEMISTRY OF BACTERIAL PROCESSES.** (Agriculture; Bacteriology 215.) Spring. Credit two hours. For seniors and graduate students. Lectures, T Th 8. Stocking 119. Assistant Professor DELWICHE.

The chemistry of metabolism, fermentation, and nutrition of microorganisms.

### BIOCHEMISTRY

**GENERAL BIOCHEMISTRY, LECTURE.** (Agriculture; Biochemistry 101.) Fall. Credit four hours. Prerequisites, Chemistry 215, or the equivalent; and 303 and 305 or the equivalent. Lectures, M W F S 11. Savage 100. Professor WILLIAMS.

For graduate and advanced undergraduate students, dealing with the chemistry of plant and animal substances and the reactions occurring in biological systems.

**GENERAL BIOCHEMISTRY, LABORATORY.** (Agriculture; Biochemistry 102.) Fall. Credit two hours. Prerequisite or parallel, Biochemistry 101. Laboratory, M W or T Th 2-4:20. Savage 230. Professor WILLIAMS and assistants.

Laboratory practice with plant and animal materials, and the experimental study of their chemical properties.

**BIOCHEMISTRY OF LIPIDS AND CARBOHYDRATES.** (Agriculture; Biochemistry 201.) Spring. Credit two hours. Prerequisite, Biochemistry 101 and 102, and Physical Chemistry 405 and 406, or the equivalent. Lectures, M W 9. Savage 100. Professor SUMNER and Associate Professor NELSON.

Discussion of the properties and biological role of the lipids and carbohydrates.

**BIOCHEMISTRY OF PROTEINS AND ENZYMES.** (Agriculture; Biochemistry 202.) Spring. Credit two hours. Prerequisite, Biochemistry 101 and 102, and Physical Chemistry 405 and 406, or the equivalent. Lectures, T Th 9. Savage 100. Professor SUMNER.

Discussion of the properties and biological role of proteins and enzymes.

**ADVANCED BIOCHEMISTRY, LABORATORY.** (Agriculture; Biochemistry 203.) Spring term. Credit three hours. Prerequisite, to accompany or follow Biochemistry 201 and 202. Registration by permission only. M W 2-5. Savage 230. Professor SUMNER and Associate Professor NELSON.

Practice in the use of special techniques and instruments employed in biochemical research and in the isolation of biochemical compounds.

**SELECTED TOPICS IN FOOD BIOCHEMISTRY.** (Agriculture; Biochemistry 140.) Spring. Credit two hours. Prerequisite, Biochemistry 101. Lectures, M W 10. Savage 145. Associate Professor RAMSTAD.

A discussion of some of the important nonmicrobial changes in foods, such as denaturation and the Maillard browning reaction. Emphasis is placed on the occurrence, significance, and prevention or control of the changes as they affect the color, odor, flavor, texture, or nutritive value of foods.

**PLANT BIOCHEMISTRY.** (Agriculture; Biochemistry 210.) Spring. Credit two hours. Prerequisite, Biochemistry 101 and 102 or the equivalent. Given in alternate years. Lectures, T Th 11. Savage 145. Associate Professor NEAL.

Lectures and discussions of biochemical topics of particular interest to students in plant sciences.

**BIOCHEMISTRY SEMINAR.** (Agriculture; Biochemistry 290.) Fall term. Credit one hour. Prerequisite, Biochemistry 201 and 202 or the equivalent. Registration by permission. M 4:15. Savage 100. Professor SUMNER and staff.

Assignments and discussions of recent advances in biochemistry.

**FOOD BIOCHEMISTRY SEMINAR.** (Agriculture; Biochemistry 294.) Fall term. Credit one hour. Registration by permission. T 4:30. Savage 130. Associate Professor RAMSTAD.



Assignments and discussions of literature pertaining to the biochemical aspects of food processing.

### CHEMISTRY AND PHYSICS

**[CHEMISTRY OF NATURAL PRODUCTS.** (Arts and Sciences; Chemistry 395–396.) Throughout the year. Two hours a term. Prerequisite, Chemistry 320 or 365–366. Primarily for graduate students. Open to undergraduates by consent of the instructor. Students may register for either term separately. Lectures, T Th 9. Mr. POSVIC.

A discussion of the organic chemistry of natural products. Fall term: terpenes, vitamin A, quinones, plant pigments, antibiotics, and alkaloids. Spring term: amino acids, proteins, carbohydrates, vitamin C, the vitamin B group, and steroids. Given in alternate years. Not offered in 1951–52.]

**ANALYTICAL METHODS.** (Agriculture; Dairy Industry 111.) Spring. Credit four hours. Prerequisite, quantitative analysis. Lectures, T Th 11. Laboratory practice, T 1–5. Stocking 120. Professor HERRINGTON and assistant.

A study of the more important operations and apparatus used in quantitative analysis and their practical application.

**[ELEMENTARY PHYSICAL CHEMISTRY.** (Arts and Sciences; Chemistry 405, 406.) Throughout the year. Credit: Chemistry 405, three hours; Chemistry 406, two hours. Prerequisite, Chemistry 303 and 305 and Mathematics 153–154. Chemistry 405 is prerequisite to Chemistry 406. Open only to students in the biological sciences. Lectures, fall term, T Th S 12; spring term, T Th 12. Professor HOARD.

A survey of the principles of elementary physical chemistry, including an introduction to colloid chemistry and electrochemistry. Not offered in 1951–52.]

**INTRODUCTORY PHYSICAL CHEMISTRY.** (Arts and Sciences; Chemistry 403–404.) Throughout the year. Credit three hours a term. Prerequisite, Chemistry 215 or 220 and 222, 307–308, Mathematics 161–162–163, and Physics 107 and 108 (or their substantial equivalent). Chemistry 403 is prerequisite to Chemistry 404. Required of candidates for the degree of B. Chem. Eng. Lectures, M W F 9. Professor HOARD.

A systematic presentation of the principles of physical chemistry. The topics include the properties of gases, liquids, and solids; physical and chemical equilibrium in homogeneous and heterogeneous systems; the mass law, theorem of Le Chatelier, and the phase rule; thermochemistry and elementary thermodynamics; the theory of solutions; ionic equilibria; chemical kinetics; problems in physical chemistry.

**INTRODUCTORY PHYSICAL LABORATORY.** (Arts and Sciences; Chemistry 411–412.) Throughout the year. Credit three hours a term. Prerequisite or parallel course, Chemistry 403–404 or 407–408. Students may register for either term separately. Enrollment may be limited. Laboratory, M T or Th F 2–4:30. Professors BRIGGS, HOARD, MUSCHLITZ, and assistants.

Qualitative and quantitative experiments illustrating the principles of physical chemistry, and practice in performing typical physicochemical measurements.

**COLLOID CHEMISTRY.** (Arts and Sciences; Chemistry 440.) Spring. Credit three hours. Prerequisite, Chemistry 403–404 or 407–408. Lectures, M W F 11. Professor BRIGGS.

The general theory of colloid chemistry and absorption. Applications of the theory with emphasis on the inorganic colloids. Given in alternate years.

**PHYSICS FOR STUDENTS OF BIOLOGY AND MEDICINE.** (Arts and Sciences; Physics 200.) Either term. Credit three hours. Prerequisites, six semester hours of college work in each of the following: physics, chemistry, and a biological

science. Students having grades below 70 in Physics 103 and 104 are not encouraged to elect this course. Lectures, T Th 12. Laboratory, T or Th 2-4. Professor BARNES.

Lectures, demonstrations, and laboratory experiments dealing with such topics in molecular physics, electricity and magnetism, electromagnetic radiation, and nuclear physics as are related to the study of biology.

### ECONOMICS

*FOOD ECONOMICS.* (Agriculture; Agricultural Economics 160.) Spring. Credit three hours. Designed especially for students in the School of Nutrition and in the College of Home Economics. Not open to students in the College of Agriculture except by permission of the instructor. Lectures and discussions, M W F 8. Warren 325. Professor DeGRAFF.

Economic aspects of food, including production, distribution, and consumption with special emphasis on the economics of diet.

*MARKETING.* (Agriculture; Agricultural Economics 140.) Spring term. Credit three hours. Lectures, M F 11. Warren 25. Discussion, T W or Th 2-4. Warren 225. Associate Professor DARRAH.

Characteristics of the demand for and supply of farm products; alternative marketing channels; and services and costs involved in marketing. Course includes one all-day and five half-day field trips to visit farms and marketing agencies.

*SURVEY OF INDUSTRIAL AND LABOR RELATIONS.* (Industrial and Labor Relations 293.) Fall and spring. Credit three hours. Open to students not in the School of Industrial and Labor Relations. M W F 12.

A survey for students in other divisions of the University. The course will include an analysis of the major problems in industrial and labor relations: labor union history, organization, and operation; labor market analysis and employment practices; industrial and labor legislation and social security; personnel management and human relations in industry; collective bargaining, mediation, and arbitration; the rights and responsibilities of employers and employees; the major governmental agencies concerned with industrial and labor relations.

### MATHEMATICS

*ANALYTIC GEOMETRY AND CALCULUS.* (Arts and Sciences; Mathematics 161-162-163.) Three terms; each course is offered each term. Credit three hours a term. Prerequisites, Trigonometry and Intermediate Algebra. Course 161 is prerequisite to 162. Course 162 is prerequisite to 163. Lectures: fall term: 161, T Th 8, 10 or 12; 162, M W 8; 163, M, W 8, 10 or 12; spring term: 161, M W 8; 162, T Th 8, 10 or 12; 163, M W 8. One recitation a week to be arranged.

Primarily for students in the College of Engineering. Students taking Physics 107 who have not had analytic geometry or calculus should take Mathematics 161 concurrently with Physics 107.

*MATHEMATICS FOR SOCIAL AND BIOLOGICAL SCIENCES.* (Arts and Sciences; Mathematics 153-154.) Throughout the year. Credit three hours a term. Prerequisites, Plane Geometry and Intermediate Algebra. First term prerequisite to second. T Th S 10.

Covers those parts of analytic geometry and calculus which are of greatest importance in statistics and various applications in economics, sociology, psychology, biology, etc. Emphasis is on conceptual understanding. This course is not intended to satisfy prerequisites for courses in mathematics, physics, chemistry, architecture, or engineering. Mathematics 154 will serve as prerequisite for Mathematics 711.

*STATISTICAL METHODS OF ANALYSIS.* (Agriculture; Plant Breeding 211.) Fall. Credit three hours. For graduate students. Seniors admitted by special permis-

sion. T Th 11. Warren 225. Th 2-4. Plant Science 233. Associate Professor LIVERMORE.

A discussion of statistical methods for the study of variation, correlation, curve fitting, experimental error, the analysis of variance and of covariance; and the application of these methods to problems in biology and related fields.

**EXPERIMENTAL METHODS.** (Agriculture; Plant Breeding 212.) Spring term. Credit two hours. Prerequisite, Course 211 or the equivalent. F 2-4. Plant Science 141. Professor ATWOOD.

The use of statistical methods and experimental design in problems of plot technique and related agricultural research.

**ADVANCED STATISTICAL METHODS.** (Agriculture; Plant Breeding 213.) Fall term. Credit four hours. Prerequisite, Course 211, Industrial and Labor Relations 103, or the equivalent. M W F 8. Plant Science 141. Laboratory to be arranged. Professor FEDERER.

Principles and interpretation of statistical methods in connection with small-sample theory as applied to experimental results. Topics covered are the study of variation, analysis of variance and covariance, multiple and curvilinear regression, individual degrees of freedom, and tests of significance.

**ADVANCED STATISTICAL METHODS.** (Agriculture; Plant Breeding 214.) Spring term. Credit four hours. Prerequisite, Course 213 or the equivalent. T Th S 8. Laboratory to be arranged. Plant Science 141. Professor FEDERER.

Application of the material presented in Course 213 on experimental and sampling design. Factorial experiments, randomized block design, Latin square design, and some of the incomplete block designs are discussed.

**STATISTICS.** (Industrial and Labor Relations 210.) Credit three hours. Either term. T Th 11. Laboratory to be arranged. Professor McCARTHY.

An introduction to basic concepts and applications of statistics: description of frequency distributions (averages, dispersion, and simple correlation) and introduction to statistical inference. This course may be taken as a prerequisite to certain of the specialized courses on applications of statistics offered in various departments.

**ECONOMIC AND SOCIAL STATISTICS.** (Industrial and Labor Relations 510.) Credit three hours. Fall term. M W 12. Laboratory M or W 3:30-5:30. Professor BLUMEN.

For graduate students who have not taken a course in statistics or who wish to take a refresher course. Emphasis will be placed on discussion of technical aspects of statistical analysis, and on initiative in selecting and applying statistical methods to research problems. The subjects ordinarily covered will include analysis of frequency distribution, time series (including index numbers), regression and correlation analysis, and selected topics from the area of statistical inference.

**PRINCIPLES OF INDUSTRIAL ACCOUNTING AND COST FINDING.** (Engineering 3231.) Credit three hours. Two recitations and one computing period a week.

A basic course in the principles of industrial accounting including controlling accounts, special journals and ledgers, voucher system, and elements of manufacturing cost collection.

## PHYSIOLOGY AND HISTOLOGY

**PHYSIOLOGY.** (Veterinary; Physiology 12.) Spring. Credit three hours. M W F 8. James Law Hall. Professor DUKES.

Lectures, demonstrations, and recitations on blood and lymph, circulation, respiration, digestion, and absorption. The action of drugs (pharmacodynamics) will be considered where possible.

**PHYSIOLOGY.** (Veterinary; Physiology 13.) Fall. Credit three hours. M T W 9. James Law Hall. Professors DUKES, DOUGHERTY, and DYE.

Lectures, demonstrations, and recitations on the muscular and nervous systems, senses, excretion, metabolism, heat regulation, endocrine organs, and reproduction. The action of drugs will receive attention where possible.

**EXPERIMENTAL PHYSIOLOGY.** (Veterinary; Physiology 14.) Fall. Credit three hours. Laboratory, M 10-12:30, F 8-1; or W 10-12:30, S 8-1. Laboratory fee, \$18. For nonveterinary students registration is by permission. Professors DUKES and DOUGHERTY and assistants.

Special emphasis is placed on mammalian physiology. A part of the course is devoted to pharmacodynamics.

**ADVANCED EXPERIMENTAL PHYSIOLOGY.** (Veterinary; Physiology 16.) Spring. Credit three hours. Prerequisites, Physiology 12 or 13 or its equivalent, and Physiology 14 or its equivalent. Registration by permission. Laboratory, F 9-1. A conference hour to be arranged. Laboratory fee, \$10. Professor DUKES, DOUGHERTY, and DYE.

**COMPARATIVE PHYSIOLOGY.** (Arts and Sciences; Zoology 451.) Fall term. Credit three hours. Prerequisites, one year of biology or zoology and college courses in chemistry and physics. Organic chemistry and comparative anatomy are also desirable. Lectures, W F 9. Laboratory, T W Th or F 1:40-4:30. Professor GRIFFIN.

The principal physiological functions of both vertebrates and invertebrates, including respiration, metabolism, digestion, circulation, excretion, muscle contraction, nerve action, and physiological regulation.

**GENERAL AND CELLULAR PHYSIOLOGY.** (Arts and Sciences; Zoology 452.) Spring term. Credit three hours. Prerequisites, Zoology 451, organic chemistry, and permission of the instructor. Histology and calculus are also desirable. Seminars, M 2-4 or F 2-4. Laboratory, T W or Th 1:40-4:30. Professor GRIFFIN.

The basic properties and functions of living material, including irritability, permeability, secretion, and the dynamic state of cellular constituents as demonstrated by tracer techniques.

**ELEMENTARY ENDOCRINOLOGY.** (Agriculture; Animal Husbandry 127.) Fall. Credit two hours. T Th 10. Wing C. Assistant Professor HANSEL.

A general course in the physiology of the endocrine system.

**PHYSIOLOGY OF REPRODUCTION.** (Agriculture; Animal Husbandry 125.) Spring. Credit two hours. Prerequisite, a course in human or veterinary physiology. Lectures, M W 10. Wing C. Professor ASDELL.

An advanced course in reproduction, principally in mammals.

**ENDOCRINOLOGY AND METABOLISM.** (Veterinary; Physiology 305.) Fall. Credit three hours. Prerequisites, six or more hours of biology, and a previous or parallel course in organic chemistry. M W F 8. Professor DYE.

A study of excretion, metabolism, endocrinology, and reproduction. Illustrated lectures.

**HISTOLOGY: THE BIOLOGY AND DEVELOPMENT OF THE TISSUES.** (Arts and Sciences; Zoology 301.) Fall. Credit four hours. Prerequisites, Zoology 101-102, or 103-104, and 211-212. Lectures, T Th 11. Laboratory, T Th 8-10:30 or 2-4:30. Professor WIMSATT and assistants.

A general survey of the structure and development of the tissues. The treatment is general, designed to provide students of biology with a basis for the understanding of normal and abnormal structure of the vertebrates. Each student will make for his own use a series of typical microscopic preparations.

**SPECIAL HISTOLOGY: THE BIOLOGY OF THE ORGANS.** (Arts and Sci-

ences; Zoology 302.) Spring. Credit four hours. Prerequisite, Zoology 301. Lectures, W F 9. Laboratory, W F 2-4:30. Professor WIMSATT and assistants.

A continuation of Zoology 301. Zoology 301 and 302 together give the fundamental facts of the microscopic structure and development of the body. There is also offered opportunity to gain knowledge of technique in the fixing, embedding, and sectioning of selected organs.

### SOCIAL STUDIES

*THE FIELD OF SOCIAL WORK.* (Agriculture; Rural Sociology 124.) Fall or spring. Credit three hours. Not open to freshmen or sophomores. Prerequisite, one course in sociology and one course in psychology. Lectures and discussions, M W F 9. Warren 340. Assistant Professor Taietz.

This course considers the field of social work and its services designed to meet a wide range of human needs growing out of social, economic, and emotional maladjustments. An understanding of social work is developed through a study of the processes of social case work, social group work, and community organization. Consideration is given to social work as a career, the professional knowledge and skill necessary for the practice of social work, and the question of how these can be acquired through training.

*SOCIAL SERVICES TO INDIVIDUALS.* (Agriculture; Rural Sociology 126.) Spring. Credit three hours. Prerequisite, Rural Sociology 124 or permission of instructor. Lectures and discussions, M W F 11. Warren 302. Assistant Professor Taietz.

An analytical study of attitudes and behavior commonly encountered in helping people who have personal and social problems. A survey of social case-work methods, with particular emphasis on the technique of interviewing. Discussion of case material provided by the instructor and from student's own experience.

*DYNAMICS OF FAMILY INTERACTION.* (Home Economics; Child Development and Family Relationships 461.) Fall. Credit three hours. Limited to twenty graduate students. Professor ROCKWOOD. T Th 11-12:30. Room 121. Van Rensselaer.

This course deals with the functioning of the family unit within the framework of American culture. The emphasis is primarily upon the dynamic significance for the man and the woman, the adult and the child, of their different but related roles.

*PSYCHODYNAMICS OF HUMAN BEHAVIOR.* (Home Economics; Child Development and Family Relationships 360.) Fall. Credit three hours. Open to juniors, seniors, and graduate students. Limited to forty-five students. Prerequisite, one course in child development and family relationships or psychology. Professor DALTON. M W F 11. Room 124. Van Rensselaer.

Consideration of the influence of psychodynamics in human behavior. Special attention will be given to some of the basic determinants of personality; the development of control and structure in the individual; unconscious processes as they influence behavior; and some of the directive forces in behavior.

*RURAL COMMUNITY ORGANIZATION.* (Agriculture; Rural Sociology 111.) Spring term. Credit three hours. Prerequisite, Course 1 or 12 or permission of the instructor. T Th S 11-12:20. Warren 340. Assistant Professor REEDER.

A consideration of the problems involved in helping people and organizations in a community work together to meet their common needs. Problems which arise in helping schools, churches, farm organizations, and civic groups in integrating themselves into the life of the community are one part of this consideration. Students are given the opportunity to practice some organization techniques which have been found successful in community organization work.



*CULTURAL ANTHROPOLOGY.* (Arts and Sciences; Sociology and Anthropology 611.) Fall term. Credit three hours. Open to upperclassmen and graduate students. M W F 12. Professor OPLER.

Problems in the comparative study of cultures; the component parts of culture and their interrelations; analysis of processes involved in the impact of cultures on each other and in change.

*CULTURE AND PERSONALITY.* (Arts and Sciences; Sociology and Anthropology 612.) Spring term. Credit three hours. Open to upperclassmen and graduate students. M W F 12. Professor OPLER.

A comparative study of personality formation in different cultures; behavior, both normal and abnormal, as a function of cultural determinants; the problem of type or group personality structure.

*COMPARATIVE SOCIAL AND POLITICAL ORGANIZATION.* (Arts and Sciences; Sociology and Anthropology 620.) Spring term. Credit three hours. Prerequisite, Sociology and Anthropology 611 or 431. M W F 11. Professor ———.

The varied organization of human relations in selected cultures, both simple and complex; case studies of territorial, familial, clique, club, class, caste, and other bases of association and interaction; the definition and evaluation by comparison and contrast of democratic and other forms of group initiative and control.

*SEMINAR: CASE STUDIES IN APPLIED ANTHROPOLOGY.* (Arts and Sciences; Sociology and Anthropology 690-691.) Both terms or either term. Credit two hours a term. Prerequisite, consent of instructor. M 7:30-9:30 p.m. Professor ADAIR and staff.

Designed for students in engineering, agriculture, nutrition, and the social sciences who are concerned with the modernization of underdeveloped regions of the world. Analysis of selected cases relating to human problems resulting from technological or other cultural change.

#### RESEARCH

*SPECIAL PROBLEM.* (School of Nutrition 199.) Credit variable. Report on individual problem under direction of any member of the faculty of the School of Nutrition. See page 8 of this Announcement for details.