

DIVISION OF NUTRITIONAL SCIENCES

ADMINISTRATION

Cutherto Garza, director

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THE DIVISION

Nutritional science draws upon the chemical, biological, and social sciences to understand the complex relationships between human health, nutritional status, food and lifestyle patterns, and social and institutional environments. Understanding these relationships includes the study of the metabolic regulation and function of nutrients, nutrient requirements throughout the life span, the role of diet in reducing risk of chronic disease, the nutritional quality of foods, and interventions and policies designed to promote the nutritional health of individuals, communities, and populations.

The focus of this broad field of study at Cornell is the Division of Nutritional Sciences, which brings together specialists from many disciplines. Faculty members are involved in undergraduate and graduate teaching, research, and extension of research-based knowledge throughout New York State, the nation, and the world.

The division is affiliated with both the College of Human Ecology and the College of Agriculture and Life Sciences. The undergraduate program in Nutritional Sciences is offered to students enrolled in both colleges. The undergraduate program in Human Biology, Health, and Society is offered through the College of Human Ecology. A program of study in nutrition for biological science majors is offered in collaboration with the undergraduate program in biology. Graduate study in the field of nutrition is administered by faculty members throughout the university.

FACILITIES

Most of the faculty members of the division work in Savage Hall, Kinzelberg Hall, and Martha Van Rensselaer (MVR) Hall. In addition to housing offices, classrooms, and seminar rooms, these buildings contain research facilities, specialized laboratories, a human metabolic research unit, and computer facilities. Savage Hall also has a graduate reading room.

UNDERGRADUATE PROGRAMS

The Division of Nutritional Sciences (DNS) offers three programs leading to a B.S. degree:

Nutritional Sciences (NS), College of Human Ecology: this program provides students with a strong foundation in the broad field of nutritional sciences as well as thorough training in chemistry and biology. Students may prepare for a variety of career interests, including medicine and other health careers, fitness and sports nutrition, nutrition counseling, clinical nutrition, dietetics, nutritional biochemistry, community nutrition, and nutrition education.

Nutritional Sciences (NS), College of Agriculture and Life Sciences: this program is for students who want strong training in human nutrition combined with supportive course work in agriculture and the life sciences. Strong preparation in biology, chemistry, and math is required. Students in the Nutrition, Food, and Agriculture program supplement the nutrition curriculum with courses in areas such as food science, animal science, plant science, advanced biology, business and economics, education, and communication.

Human Biology, Health, and Society (HBHS), College of Human Ecology: established in 1997, this program gives students a strong foundation in biology. It then goes on to explore human health issues from the perspectives of both biology and the social sciences. Students complete a rigorous curriculum in the natural sciences and then, choosing from a wide array of courses offered in the College of Human Ecology, focus their studies on health issues of their choice. Students can explore such topics as gene expression and metabolism related to disease states, biological and social aspects of growth and development, and policies and programs influencing health.

The division also offers the **Program of Study in Human Nutrition for biological sciences majors** who may be enrolled in the College of Agriculture and Life Sciences or College of Arts and Sciences. The Program of Study in Human Nutrition offers biology majors courses on the nature and biochemical function of essential and nonessential nutrients, nutrient requirements, the role of nutrients in gene expression, and the role of diet in both risk of chronic disease and treatment of existing disease states. Students in this program of study are encouraged to complete a diverse set of advanced courses that afford a perspective on current knowledge of nutrient requirements and function and how this knowledge can be put to use. With the exception of a core course in the structure and function of nutrients, the course requirements are unspecified.

Faculty advisers work with individual students to develop a curriculum that fits the students' interests. As part of their program, students are encouraged to obtain laboratory experience either through course work or research. Students completing the program in nutrition most often choose to continue their education in medical or graduate school and pursue careers in the applied

aspects of nutrition or in laboratory-based or epidemiological research.

THE CURRICULUM

Undergraduate students in these programs complete the requirements of their colleges as well as the courses required by the program of their specific interest.

Both the NS and HBHS programs require a rigorous sequence of courses in chemistry and biology, including introductory chemistry and biology, organic chemistry, biochemistry, and physiology. A minimum competency in college algebra is required with an additional math and/or statistics requirement for some programs and career paths. Students in the HBHS major also complete a course in physics and two additional courses in advanced biology.

All students complete the introductory course NS 115 Nutrition, Health, and Society. The NS program requires the completion of four other core courses: NS 245 Social Science Perspectives on Food and Nutrition; NS 345 Nutritional and Physicochemical Aspects of Foods; NS 331 Physiological and Biochemical Bases of Nutrition; and NS 332 Methods in Nutritional Sciences. Students in these programs also must select a minimum of 9 credits in advanced courses in the nutritional sciences.

The HBHS major requires a minimum of 6 credits from courses that integrate biology and the social sciences as they examine health issues. In addition, students must complete 9 credits of advanced electives in courses focused on human biology, health, and society.

Undergraduate students in these programs have a faculty adviser with whom they meet at least twice a year. Advisers help students plan their course schedules and can suggest opportunities for individual study or experience outside the classroom.

In both undergraduate programs the correct sequencing of biology, chemistry, and/or nutrition courses is very important. Students considering these programs should obtain detailed information about course requirements from the division's Academic Affairs office, 335 MVR. This office offers a wide range of advising materials to help students develop a program of study that matches their interests and needs.

CAREER OPTIONS AND COURSE PLANNING

Requirements for the programs are the minimum set of courses necessary for a bachelor's degree in these fields. Students should supplement their requirements with elective courses and other learning experiences that will prepare them for entry-level jobs or advanced study in their field(s)

of interest. A summary of suggested electives for different career interests follows:

Medicine and Other Health Careers:

Recommended courses for pre-med students include calculus and two semesters of physics. Specific information about medical school admissions requirements can be obtained from the university's Health Careers office, 203 Barnes Hall. Students interested in other health careers should acquire specific information about those requirements. Courses of interest may include those related to the biological and social determinants of health; human growth, development, and behavior through the life course; interpersonal communications; advanced biology; sociology; psychology; and ethics.

Dietetics: Students who wish to work in the areas of clinical nutrition, nutrition counseling, sports nutrition, community nutrition, or food and nutrition management should complete the academic requirements for The American Dietetic Association (ADA). Courses in foods, nutrition and disease, microbiology, management, statistics, and nutritional care are added to the courses required for the nutrition programs. For more information about meeting ADA requirements, contact the DNS Academic Affairs office, 335 MVR.

Exercise, Nutrition, and Health

Promotion: Students should complete a course in physiology and a course in anatomy after introductory biology. Students can complete the Applied Exercise Science Concentration at Ithaca College, which includes courses in kinesiology, exercise physiology, and biomechanics. Students who wish to apply to graduate schools to study physical therapy should complete a year of introductory physics, a course in statistics, a course in ethics, and three courses in psychology. Students should check the specific requirements of their schools of interest. For information about the Applied Exercise Science Concentration, contact the DNS Academic Affairs office, 335 MVR.

Biomedical Research/Nutritional

Biochemistry: Recommended electives include calculus, physics, genetics, advanced biology and chemistry, toxicology, and nutritional sciences courses related to the physiology, biochemistry, and metabolism of different nutrients and disease states.

Public Health and Community

Nutrition: Suggested electives include courses in communications, education, human development, policy analysis and management, maternal and child nutrition, geriatric nutrition, nutrition and disease, and food economics.

Nutrition, Food, and Business:

Recommended electives include courses in management, marketing, economics, communications, hotel administration, and food science.

Nutrition and Agriculture: Recommended electives include courses in food science, animal science, plant sciences, international agriculture, agricultural economics, biological sciences, and rural sociology.

International Nutrition: Recommended electives include courses in language, anthropology, agricultural economics, policy, economics, rural sociology, international agriculture, and nutritional sciences related to maternal and child health and problems of developing nations.

Biology and Behavior: Recommended electives include courses in psychology, human development, and neurobiology.

Food, Nutrition, and Health Policy:

Recommended electives include courses in economics, sociology, government, policy analysis, and management.

SPECIAL EXPERIENCES

Undergraduates can enhance their experiences by participating in structured field experiences or study abroad. Academic credit can be earned for field experiences in a community agency, health care facility, or business. The Urban Semester in the College of Human Ecology provides students with an opportunity to study and gain field experience in New York City. All students intending to spend a semester off-campus in field experience or study abroad must plan their courses well in advance to be sure that all program requirements can be met.

INDEPENDENT STUDY ELECTIVES

Independent study courses (NS 400, 401, 402) can be used to obtain credit for more diverse or intensive experience than the classroom can offer, whether this involves laboratory work, library research, or field study. Any student interested in independent study should obtain the sponsorship of a faculty adviser and the approval of the associate director for academic affairs or consider applying to the honors program.

HONORS PROGRAM

The honors program, which leads to a B.S. degree with honors in the College of Human Ecology or a B.S. degree with distinction in research in the College of Agriculture and Life Sciences, gives official recognition to students who have demonstrated excellence in their academic work and their capacity for independent study.

In addition to fulfilling the requirements for a major, students in the honors program take seminars in designing and evaluating research, complete an original piece of research (at least 6 credits of NS 499), and prepare an honors thesis. The honors project may be laboratory or field research or deal with policy and program development. For more information, students should contact Professor J. Thomas Brenna, B38 Savage Hall, or Professor Carole Bisogni, 328 MVR.

COURSES RECOMMENDED FOR NONMAJORS

Courses in nutritional sciences can strengthen programs of study in biological sciences, biology and society, communications, food science, human development, human services, and other fields.

NS 115 Nutrition, Health, and Society is open to all students. After NS 115, nonmajors with limited backgrounds in chemistry and biology may elect NS 245 Social Science Perspectives on Food and Nutrition; NS 247 Food for Contemporary Living; NS 275 Human Biology

and Evolution; NS 306 Nutritional Problems of Developing Nations; NS 315 Obesity and the Regulation of Body Weight; NS 347 Human Growth and Development: Biological and Behavioral Interactions; NS 450 Public Health Nutrition; NS 451 Epidemiology and Health of Human Communities. Nonmajors with strong backgrounds in chemistry and the biological sciences may consider NS 331 Physiological and Biochemical Bases of Human Nutrition, as well as many advanced nutritional sciences courses, such as NS 345 Nutritional and Physicochemical Aspects of Foods; NS 431 Mineral Nutrition and Chronic Disease; NS 441 Nutrition and Disease; NS 455 Nobel Prizes in Biomedical Research; and NS 475 Mechanisms Underlying Mammalian Development Defects.

GRADUATE PROGRAMS

Graduate study is administered by the field of nutrition, a group of about 40 faculty members from throughout the university who have a common interest in nutritional problems. In the M.S. and Ph.D. degree programs, students may specialize in molecular and biochemical nutrition, human or animal nutrition, community nutrition, or international nutrition. Research is emphasized in all graduate programs. Field experience may be an important component of concentrations in community, international, and public health nutrition and nutrition education. Teaching experience and participation in the graduate student seminar (NS 703) are important aspects of graduate training.

The specialties and interests represented by faculty in the field of nutrition provide almost unlimited opportunity for graduate study. Cornell's extensive laboratory and agricultural facilities ensure that students interested in experimental nutrition have exceptional choices and thorough training. As the largest faculty in the country devoted to the study of human nutrition, the field includes specialists in biochemical, metabolic, epidemiological, and sociocultural research. Opportunities to work with community and federal agencies are available to students interested in applied nutrition and public policy. Students in international nutrition are expected to conduct their thesis research abroad.

For more information about the graduate program, students should write for the brochure *Graduate Study in Nutrition*, available from the director of graduate studies, field of nutrition, Cornell University, 335 MVR Hall, Ithaca, NY 14853-4401, 255-2628, nutrition_gfr@cornell.edu, or www.nutrition.cornell.edu/grad.html.

COURSES

NS 115(1150) Nutrition, Health, and Society

Fall. 3 credits. S-U grades optional. M W F 1:25. D. Levitsky.

Discusses the facts and fallacies concerning the role that nutrition, exercise, and other health behaviors play in preventing disease, maintaining good health, and maximizing athletic performance. Emphasis is on understanding the biological mechanisms through which good nutrition and regular exercise affect psychological and physical health.

NS 116(1160) Personalized Concepts and Controversies

Fall. 1 credit. Limited to 10 students per sec. Prerequisite: freshman or transfer standing. Co-requisite: NS 115. S-U grades only. Times TBA. J. Swanson.

Provides students enrolled in NS 115 individualized assistance in many skills including using computers to analyze diets, finding and using scientific references, understanding and criticizing scientific articles, and reviewing material presented in lectures.

NS 120(1200) Nutrition and Health: Issues, Outlooks, and Opportunities

Spring. 1 credit. Limited to 120 students. Prerequisite: freshman, sophomore, or junior standing or permission of instructor. Not an introductory nutrition course for nonmajors. S-U grades only. W 12:20. DNS staff.

For students interested in exploring careers in the broad fields of food, nutrition, and health. Experts representing different areas discuss their work, focusing on current issues and trends as well as the requisite knowledge and skills. This course introduces many of the disciplines that are drawn upon in addressing human problems related to food, diet, and health. Students explore career opportunities through a variety of assignments.

NS 222(2220) Maternal and Child Nutrition

Fall. 3 credits. Limited to 25 students. Prerequisites: NS 115 and college biology or permission of instructor. Students must preregister in 335 MVR Hall. S-U grades optional. Some Sat classes required. T R 1:25-2:40. C. Garza and P. Brannon.

Focuses on the biological bases of nutritional requirements in pregnancy, lactation, infancy, and childhood through adolescence. Stresses critical analyses of beneficial and adverse outcomes of diverse nutrient intakes and dietary patterns, assessment of nutritional status, and the integration of nutrition, other life sciences, and social conditions in understanding nutritional needs during these life stages. Topics include oral contraception and health; relationships between maternal diet and pregnancy outcomes; breast- and formula feeding; childhood and adolescent obesity; and the nutritional needs of young children and adolescents.

NS 230(2300) Sophomore Seminar: Functional Foods; Where Food Science and Nutrition Meet (also FD SC 230(2300))

Spring. 2 credits. Limited to 15 students; priority given to sophomores who have completed two first-year writing seminars and an introductory course in either food science or nutritional sciences. W 2:30-4:25. S. J. Mulvaney and R. Parker.

Functional foods are foods whose nutrient composition has been modified to achieve targeted health outcomes. This course explores the interface where nutritional science and food science can work together to design and produce foods to meet certain health goals using a case study approach. Each case study involves interdisciplinary discussion and a writing assignment that includes both technical (e.g., scientific basis for diet-health claims) and nontechnical (e.g., personal experience and opinions related to functional foods) content.

This is a special seminar sponsored by the John S. Knight Institute's Sophomore Seminars

Program. Seminars offer discipline-intensive study within an interdisciplinary context. While not restricted to sophomores, the seminars aim at initiating students into the discipline's outlook, discourse community, modes of knowledge, and ways of articulating that knowledge. Special emphasis is given to strong thinking and writing and to personalized instruction with top university professors.

NS 245(2450) Social Science Perspectives on Food and Nutrition

Fall. 3 credits. Prerequisite: NS 115. S-U grades optional. T R 10:10-11:25. C. Bisogni and J. Sobal.

Uses theories, concepts, and methods from the social sciences to examine food, eating, and nutrition. Uses the food choice process as a conceptual model for examining the scope of social science aspects of nutrition.

NS 247(2470) Food for Contemporary Living

Fall and spring. 2 credits. Limited to 32 students per sec. Highly recommended: NS 115. Students must preregister in 335 MVR during course enrollment period. S-U grades optional. Lab coat required. Fall, T 1:25-4:25; spring, T 1:25-4:25 or R 9:05-12:05. E. Gier.

During this laboratory course, the understanding of food ingredients and techniques of food preparation is applied to positive nutritional practices and health promotion goals. Course content includes food science principles, nutrition principles, food safety and sanitation, sensory evaluation, and social-cultural influences on food choices. The course explores basic food science principles through food preparation, recipe modification, and sensory evaluation (taste testing required). The course introduces students to basic cooking skills and techniques and recipe modification. Each student prepares assigned recipes during each lab. Assignments and projects introduce students to basic menu planning and meeting nutritional requirements while restricted to a budget. Lab performance and a lab practical factor into final student evaluation; thus attendance at all labs is expected.

[NS 275(2750) Human Biology and Evolution (also BIOEE/ANTHR 275(2750))]

Fall. 3 credits. S-U grades optional by permission of either instructor. M W F 10:10; disc, M; lec, W and F; occasional lec, M. Offered alternate years; not offered 2005-2006. K. A. R. Kennedy and J. D. Haas.

For description, see BIOEE 275.]

NS 300(3000) Special Studies for Undergraduates

Fall or spring. Prerequisite: permission of instructor. S-U grades optional. DNS faculty.

Special arrangements can be made to establish equivalency for courses not transferred from a previous major or institution. Students prepare a description of the study they want to undertake using a form available from the college registrar's office. The form, signed by both the instructor directing the study and the associate director for academic affairs, is filed at course registration or during the change-of-registration period.

[NS 306(3060) Nutritional Problems of Developing Nations

Spring. 3 credits. Prerequisite: NS 115. S-U grades optional. T R 10:10. Offered alternate years; next offered 2006-2007. R. Stoltzfus.

Students gain an overview of the most important nutrition problems facing developing countries today and an in-depth understanding of the nutrition problems of one country, chosen as a case study for the course. The course uses the health/care/nutrition framework to analyze the causes of these nutrition problems. Instruction is through lectures and readings. Evaluation is through individual assignments, a group project, and exams.]

NS 315(3150) Obesity and the Regulation of Body Weight (also PSYCH 613(3150))

Spring. 3 credits. Prerequisites: junior or senior standing; NS 115, PSYCH 101. S-U grades optional. Offered alternate years. T R 1:25-3:00. D. Levitsky.

Multidisciplinary discussion of the causes, effects, and treatments of human obesity. Topics include the biopsychology of eating behavior, the genetics of obesity, the role of activity and energy metabolism, the psychosocial determinants of obesity, anorexia nervosa, therapy and its effectiveness, and social discrimination.

NS 320(3200) Introduction to Human Biochemistry

Fall. 4 credits. Prerequisites: one year college biology; one year college general chemistry; and CHEM 257 or 357-358; or permission of instructor. S-U grades optional. M W F 10:10, sec, T 1:25. P. Stover.

Presents the principles of biochemistry within the context of human health and disease. Teaches the metabolism of carbohydrates, lipids, proteins, and selected micronutrients from a perspective that emphasizes their role in supporting the structure and physiological functions of the major organs of the body. Incorporates the concepts of enzyme catalysis, enzyme regulation, hormone action, and bioenergetics within this framework. Covers the fundamental concepts of eukaryotic DNA structure, function, and gene expression with reference to their importance in regulating metabolism and the impact of a changing nutrient environment.

NS 331(3310) Physiological and Biochemical Bases of Human Nutrition

Spring. 4 credits. Prerequisites: BIOBM 330 or 331, or NS 320, or equivalent. S-U grades optional. Lec, M W F 10:10; disc, W 12:20 or R 8:00. C. McCormick.

Examines the biochemical and physiological bases of human nutritional requirements. Uses an integrated approach to cover the digestion and metabolism of nutrients (carbohydrates, proteins, lipids, vitamins, and minerals). Metabolic and chronic diseases related to nutrition are discussed throughout the semester. The discussion sections and problem sets provide an opportunity to examine in greater depth selected topics from lecture.

NS 332(3320) Methods in Nutritional Sciences

Fall. 3 credits. Limited to 18 students per sec. Prerequisites: NS 345, NS 331 preferred or concurrent registration. Students must preregister for lab in 335 MVR during course preregistration. Lec, M

12:20; lab, M W 1:25-4:25 or T R 10:10-1:10; one evening prelim. M. N. Kazarinoff. Laboratory introduction to principles and analytical techniques of nutritional research. Emphasizes analytical concepts and skills required to determine nutrient function and nutritional status of individuals. Topics include methods of nutrient, metabolite, and enzyme analysis in body fluids; methods for assessing individual food intake and nutritional status; and methods for assessing the composition of foods.

NS 341(3410) Human Anatomy and Physiology

Spring. 4 credits. Limited to 18 students per lab. Prerequisite: college biology. Recommended: NS 115. **Students must complete lab permission forms in 335 MVR during course enrollment period. Attendance required at first lab or placement forfeited.** For further information, go to 335 MVR. Letter grades only. Lec, M W F 11:15; lab, W 2:30-4:25 or R 9:05-11:00 or R 2:30-4:25. V. Utermohlen.

Introduces human anatomy and physiology with particular emphasis on aspects of relevance to the nutritional sciences and medicine. Covers all major organ systems. Laboratories emphasize location, recognition, and description of anatomical structures. Testing of physiological functions focuses on tests with nutritional and medical relevance.

NS 345(3450) Nutritional and Physicochemical Aspects of Food

Spring. 3 credits. Prerequisite: college organic chemistry or biochemistry. S-U grades optional. T R 1:25-2:40. B. Parker and B. Lewis.

Studies the nutritional, physical, and chemical properties of foods including composition, food structure, enzymic and nonenzymic phenomena, processing/preparation, and how these relate to food quality. Also discusses issues related to food safety and regulation.

NS 346(3460) Introduction to Physicochemical Aspects of Foods—Laboratory

Spring. 1 credit. Limited to 18 students per sec. Prerequisites: dietetics students in DNS; NS 345 or concurrent registration; college organic chemistry and permission of instructor during course registration. Students must obtain permission of instructor forms from and return them to 335 MVR. Letter grades only. M 12:20-3:20 or T 9:05-12:05. B. Parker and B. Lewis.

Laboratory exercises are designed to illustrate principles related to food quality and ingredient functionality and to introduce students to the analytical methodology associated with food evaluation.

[NS 347(3470) Human Growth and Development: Biological and Behavioral Interactions (also HD/BSOC 347[3470])

Spring. 3 credits. Prerequisites: BIO G 101 or 109 or equivalent; HD 115 or PSYCH 101 or equivalent. M W F 1:25. Offered alternate years; next offered 2006-2007. J. Haas and S. Robertson.

For description, see HD 347.]

NS 361(3610) Biology of Normal and Abnormal Behavior (also PSYCH 361[3610])

Spring. 3 credits. Limited to 40 students. Prerequisites: junior or senior standing; BIO G 101-102 and PSYCH 101 or permission of instructor; fundamental knowledge of biology and psychology. S-U grades optional. M W F 9:05. B. Strupp.

Serves as a critical evaluation of biological factors thought to influence behavior and/or cognitive functioning. Biological, psychological, and societal influences are integrated. Topics include nutrition and behavior, psychiatric disorders, developmental exposure to environmental toxins and abused drugs, biopsychology of learning, memory, intelligence, and related cognitive disorders.

NS 398(3980) Research in Human Nutrition and Health

Fall. 1 credit. Requirement for students in honors research program sponsored by DNS. Open to all students. S-U grades only. Not offered spring 2006. M 2:30. J. T. Brenna and C. Bisogni.

Lecture course focusing on the structures and practice of professional research conducted in human nutrition and health, a field that encompasses questions ranging widely from subcellular components to population-level issues. Introduces the various approaches and methods used by researchers and addresses the topics of ethics and research controls. Describes the structure of scientific literature, preparation of research proposals, roles of scientific organizations, and funding sources. Students are required to attend and report on research seminars on campus.

NS 400-401-402-403(4000-4010-4020-4030) Special Studies for Undergraduates

Fall or spring. Credit TBA. S-U grades optional. DNS faculty.

For advanced independent study by an individual or group of students who want to study a field of nutritional sciences not otherwise provided through course work in the division or elsewhere in the university. Students prepare a description of the study they want to undertake on a form to be signed by the instructor directing the study and the associate director for academic affairs. The form, available from the division office, is filed at course registration or within the change-of-registration period along with an add/drop slip in the Human Ecology registrar's office. To ensure review before the close of the course registration or change-of-registration period, students should submit the special-studies form to the associate director for academic affairs as early as possible.

NS 400(4000) Directed Readings

Study that predominantly involves library research and independent reading.

NS 401(4010) Empirical Research

Study that predominantly involves data collection and analysis or laboratory or studio projects.

NS 402(4020) Supervised Fieldwork

Study that involves both responsible participation in a community setting and reflection on that experience through discussion, reading, and writing. Academic credit is awarded for this integration of theory and practice.

NS 403(4030) Teaching Apprenticeship

Study that includes assisting faculty with instruction.

NS 421(4210) Nutrition and Exercise

Spring. 3 credits. Limited to 12 students per sec. Prerequisites: BIOAP 311 or NS 341 and NS 115 or 331; nutrition majors or permission of instructor; priority given to seniors. S-U grades optional. Lec, T R 11:15; sec, T or R 8:00-9:55. S. Travis.

Examines the interaction between nutrition, exercise, and athletic performance. Topics include the biological, psychological, and sociological aspects of nutrition as it relates to exercise performance. Lectures cover current research on nutritional needs in response to exercise, including fluids, energy nutrient requirements and caloric distribution, supplementation, ergogenic aids, pre-/post-event recommendations. Makes applications to various sports. Critical thinking skills are enhanced by critiques of studies on sports nutrition-related topics and the evaluation of popular sports nutrition claims. Students learn educational strategies for communicating with the recreational and professional athlete, coach, and trainer.

NS 425(4250) Nutrition Communications and Counseling

Spring. 3 credits. Limited to 20 students. Prerequisites: NS 115, 245; junior or senior standing; dietetics/nutrition majors preferred. Letter grades only. Lec, M 1:25; sec, W 1:25-3:15 or F 8:00-9:55. S. Travis.

Students learn the theoretical basis of effective health promotion communications and develop effective nutrition communication skills through application in a variety of settings. The course provides hands-on experiences in counseling, educational program development, and oral and written communications.

NS 431(4310) Mineral Nutrition and Chronic Disease

Fall. 3 credits. Prerequisite: NS 331 or permission of instructor. S-U grades optional. T R 10:10. C. McCormick.

Students evaluate the evidence from primary literature that dietary calcium, sodium, and iron play an important role in the development of osteoporosis, hypertension, and anemia, respectively. An additional goal of the course is to review the molecular processes that are involved in the homeostasis of each mineral and the recommendations for daily nutrient intakes. Class discussion of key research articles is conducted and evaluated.

NS 441(4410) Nutrition and Disease

Fall. 4 credits. Prerequisites: NS 331 and human physiology course. S-U grades optional. M W F 10:10, F 8:00. V. Utermohlen.

Studies the anatomical, physiological, and metabolic abnormalities in acute and chronic illness and the role of nutritional therapy in their prevention and care. Topics include nutritional assessment, nutritional pharmacology, starvation, infection, trauma, cancer, diabetes mellitus, and renal, cardiovascular, pulmonary, skeletal, neurological, liver, and gastrointestinal disorders.

NS 442(4420) Implementation of Nutrition Care

Fall. 3 credits. Prerequisites: NS 115, 247, concurrent registration in NS 441 (or equivalent background in either course). S-U grades optional. M W F 9:05; evening prelim. E. Gier.

Develops skills necessary to implement medical nutrition therapy (MNT). Emphasizes the clinical setting, although long-term care and outpatient settings are addressed. Students develop a working knowledge of the nutrition care planning process and an understanding of the application of appropriate nutrition principles and interventions in clinical nutrition practice involving acute and chronic disease conditions. Course content includes principles of MNT, menu planning for disease states, the role of other allied health practitioners in assuring nutritional health, and reimbursement and legislation in dietetics practice. Students have the opportunity to perform basic nutrition assessment skills in a local clinical and/or long-term care setting.

NS 450(4500) Public Health Nutrition

Spring. 3 credits. Prerequisites: NS 115 and one course dealing with population-level studies (e.g., NS 245, HD 250, PAM 201/303, D SOC 101/200). Students must complete section forms in 335 MVR during course enrollment period. M W F 11:15; disc, TBA. K. Rasmussen and D. Pelletier.

Public health nutrition is the major professional career track for nutritionists outside of dietetics. It deals with efforts to improve the diets and nutritional status of whole populations by working at the community, state, and national levels. This course helps prepare students to work in public health nutrition by describing methods used in the assessment of nutrition problems, the development of nutrition-related policies, and the delivery of health, nutrition, and food assistance programs.

NS 451(4510) Epidemiology and Health of Human Communities

Fall. 3 credits. Pre- or co-requisite: one semester of statistics. Intended for advanced undergraduates and graduate students interested in health, human biology, nutrition, or epidemiology. M W F 1:25. E. Frongillo.

Examines through a series of case studies the role of epidemiological investigation in understanding, assessing, and improving the health and nutrition of human communities and populations. Students read and discuss scientific research and public policy literature on specific topics of current interest. Emphasis is on the conceptualization of epidemiology as an ecological science that studies the interdependence and interaction of humans with their social, cultural, and physical environment.

NS 452(4520) Molecular Epidemiology and Dietary Markers of Chronic Disease

Spring. 3 credits. Prerequisites: upper-level biology course, introductory statistics (can be taken concurrently), or permission of instructor. S-U grades optional. T R 1:25–2:40. P. Cassano.

Introduces chronic disease epidemiology and covers the natural history of the major chronic diseases affecting the U.S. population. Focuses on the use of biological markers in understanding the etiology of cardiovascular disease, cancer, and lung disease. Integrates

biological and epidemiological information as well as public health considerations and concepts related to the prevention of disease. Topics include gene-nutrient interaction in relation to cardiovascular risk, micronutrients and cancer risk, and nutritional influences on the immune system in relation to asthma risk. The course provides a health context that enriches the learning experience in other advanced courses, particularly in biology and nutrition.

NS 455(4550) Nobel Prizes in Biomedical Research

Spring. 3 credits. Prerequisites: college biochemistry and/or cell biology (e.g., BIOBM 330, 331–332, 432, NS 320). Times TBA. S-U grades optional. D. Manor.

Covers in detail key topics in biomedical research through discussions of selected Nobel prizes. For each specific biomedical problem addressed, the discussion encompasses detailed analysis of the relevant experiments and ensuing data, evaluation of the impact of the findings on public health, and retrospective assessment in view of present-day knowledge. The course focuses mainly on breakthroughs associated with two major public health issues: infectious diseases and cancer. Other topics discussed include vitamins, lipid metabolism, prions, and technical breakthroughs such as DNA synthesis, mutagenesis, and PCR.

NS 457(4570) Economics of Hunger and Malnutrition (also ECON 474[4740])

Spring. 3 credits. Prerequisites: ECON 101 and introductory statistics, or permission of instructor. S-U grades optional. M W F 9:05. D. Sahn.

Focuses on the analysis of global hunger and malnutrition. Students analyze the dimensions, causes, and solutions to hunger and malnutrition, particularly in developing countries. Grades are based on a midterm and a final exam, a term paper, and class participation.

[NS 475(4750) Mechanisms Underlying Mammalian Developmental Defects (also BIOAP 475[4750])

Spring. 3 credits. Prerequisites: BIOBM 330, 331–332 or 333 (may be taken concurrently). Lec, M W 9:05; lab, R 2:00. Offered alternate years; next offered 2006–2007. D. Noden and P. Stover.

Developmental defects are present in nearly 5 percent of humans. Drawing upon current research, this course explores the causes of birth defects, emphasizing the interplay between genetic and environmental factors in the regulation of developmental processes. Emphasis is on nutritional disruptors, teratogens, and regulatory gene networks that are well characterized through animal studies and are associated with morphological, physiological, reproductive, or behavioral abnormalities in humans.]

NS 488(4880) Applied Dietetics in Food Service Systems

Spring. 3 credits. Limited to 27 students. Prerequisites: food service management course, BIOMI 290. White lab coat required. Fee for special supplies/training and activities: approx. \$60. Lec, T 12:20–1:10; lab, T 12:25–4:25. E. Gier.

Students gain experience in facility design; equipment selection, use, and care; job analysis and evaluation; human resources planning; management of financial resources; recipe development and volume food

production; computer-assisted management; employee training; and applied safety and sanitation standards. Through planning and executing a themed event, students develop other skills required to operate/manage a food service program. The application of quality management in food service operations and facility management is stressed. Laboratories are arranged through Cornell Dining. Completion of a professional portfolio is required. ServSafe training and examination is conducted; successful completion results in ServSafe certification.

NS 490(4900) Manipulating the Mouse Genome (also BIOGD 490[4900])

Fall. 1 credit. Prerequisites: BIOGD 280, 281, or 282 and BIOBM 330, 332 or 333, or NS 320. S-U grades optional. M 1:25. P. Soloway.

Functional genomic analysis has benefited enormously from experimental manipulation of the genomes of many organisms. The mouse has been the model of choice for such studies in mammals. This course explores the tools available for experimental manipulation of the mouse genome, including transgenesis, gene targeting, gene trapping, chemical mutagenesis, and cloning by nuclear transplant. Also discussed are use of recombinant inbred mice for complex trait analysis. Readings from the scientific literature focus on seminal applications of these methods.

NS 499(4990) Honors Problem

Fall and spring. Credit TBA. Prerequisite: acceptance into honors research program. Students who have been accepted into the honors research program work on their projects under the guidance of their faculty mentors. Honors research students must complete a minimum of 6 credits of NS 499, typically spread over two or more semesters. The student and the mentor determine the appropriate number of credits for each semester. Research activities may include reviewing the literature, writing a proposal, developing research methods, collecting data in the field or laboratory, analyzing data, and writing the honors thesis.

NS 600(6000) Special Problems for Graduate Students

Fall or spring. Credit TBA. Prerequisite: graduate students recommended by their chair and approved by instructor in charge. S-U grades optional. DNS faculty. Emphasizes independent advanced work. Experience in research laboratories in the division may be arranged.

NS 602(6020) Lipids (also BIOAP 619[6190])

Fall. 2 credits. T R 11:15. A. Bensadoun. Advanced course on the molecular aspects of lipid transport. Topics include plasma lipoproteins, molecular biology of lipoprotein receptors, transcriptional regulation of cholesterol homeostasis, lipid transfer factors, lipolytic enzymes, and molecular aspects of atherosclerosis.

[NS 603(6030) Mineral Nutrition: Metabolic, Health, and Environmental Aspects (also AN SC 603[6030])

Fall. 2 credits. Prerequisites: biochemistry, physiology, and nutrition courses. Letter grades only. T 2:00–4:00. Offered alternate years; next offered 2006–2007. X. G. Lei and C. C. McCormick.

Advanced course that emphasizes metabolism, gene regulation, antioxidant, and genetic defects related to mineral nutrition. Team-taught lectures cover topics ranging from single-gene mutation to social and environmental aspects of mineral nutrition and mineral-related disorders. Effective approaches to improve global mineral nutrition by agriculture and food systems are discussed.]

NS 605(6050) Nutritional Biochemistry Colloquium

Fall and spring. 1 credit. S-U grades only. R 12:20. Nutritional biochemistry faculty. Graduate seminar series that focuses on recent advances in biochemical nutrition. Weekly presentations are made by faculty members, postdocs, and graduate students and are based on the primary literature. The presentations are followed by a discussion involving all participants.

NS 607(6070) Nutrition as an Integrating Discipline: Concepts and Paradigms

Fall. 3 credits. Prerequisite: course work or experience in nutrition or permission of instructor. M W F 10:10. M. N. Kazarinoff, R. Parker, and DNS faculty.

Overview course for beginning graduate students that introduces them to the full breadth of nutritional science disciplines, including quantitative and qualitative sciences. Also suitable for seniors as an integrating course. The course presents concepts and paradigms of molecular biology, biochemistry, clinical nutrition, epidemiology, anthropology, economics, program planning and administration, policy development, and ethics. The course uses vitamin A as the example. Emphasis is placed on the integration of factual and conceptual knowledge to solve nutrition problems in human societies.

NS 608(6080) Epigenetics (also BIOGD 608(6080))

Fall. 2 credits. Prerequisites: BIOGD 281 and BIOBM 330, 332, or 333 or NS 320. Letter grades only. W F 11:15. P. Soloway. Epigenetic effects refer to reversible alterations in chromatin structure that can stably and heritably influence gene expression. These changes include covalent modifications to DNA itself or to proteins bound to DNA as well as noncovalent remodeling of chromatin. This course examines selected epigenetic phenomena described in several eukaryotes, mechanisms regulating these effects, and their phenotypic consequences when normal regulation is lost. Reading materials are from current literature, and participation in class discussion is required.

[NS 611(6110) Molecular Toxicology (also TOX 611(6110))

Spring. 3 credits. Prerequisite: TOX 610 or permission of instructor. Offered alternate years; not offered 2005-2006. T R 10:10. S. Bloom, R. Diert, D. Muscarella, and B. Strupp.

Focuses on the metabolism of drugs and environmental toxicants to reactive forms that can modify DNA and proteins and induce target organ toxicity as well as mutations and cancer. Also emphasizes factors and pathways that can modulate toxic effects, including polymorphic drug-metabolizing enzymes, stress-activated signal transduction, and DNA repair. Discusses the uses of molecular and cellular stress markers for assessment of toxicant exposure and health risks.]

NS 614(6140) Topics in Maternal and Child Nutrition

Fall. 3 credits. Prerequisites: for undergraduates only; NS 331, 222 or 347, BIOAP 311 or NS 34, and permission of instructor. T R 8:30-9:55. K. Rasmussen.

Advanced course on the role of nutrition during pregnancy and lactation. The feeding and growth of infants and children in health and disease is considered. Critical evaluation of current literature is emphasized via lecture, discussions, and a term paper.

NS 615(6150) Nuclear Hormone Receptors

Spring. 2 credits. S-U grades optional. W 7:30 P.M. N. Noy.

Focuses on hormone-gene interactions mediated by the superfamily of ligand-inducible transcription factors termed nuclear hormone receptors. Lectures address the mechanisms of action, regulatory features, and biological activities of nuclear receptors, including steroid-, retinoic acid-, and peroxisome proliferator-activated receptors. Also discusses the use of nuclear receptors as therapeutic targets in disease states such as cancer and diabetes.

NS 617(6170) Teaching Seminar

Fall or spring. 0 credits. Prerequisite: DNS graduate students or permission of instructor. S-U grades only. DNS staff and D. Way.

Provides individualized instruction focusing on development of teaching skills for guiding learning in lecture, discussion, and laboratory setting, and reflection on the impact of these skills on teaching and learning. Students identify the aspects of the specific teaching assignments they wish to develop and work with instructors on independent learning projects that may include preparation for lecturing, preparation of exams, efficient grading, and so on. Optional videotaping provides opportunities for practice and analysis.

NS 618(6180) Teaching Experience

Fall or spring. 0 credits. Prerequisite: DNS graduate students or permission of instructor. S-U grades only. DNS staff.

Designed to provide experience in teaching nutritional sciences by direct involvement in college courses under supervision of a faculty member. The aspects of teaching and the degree of involvement vary, depending on the needs of the course and the experience of the student.

NS 619(6190) Field of Nutrition Seminar (also AN SC 619(6190))

Fall or spring. 0 credits. S-U grades only. M 4:00. Faculty and guest lecturers. Lectures on current research in nutrition.

NS 620(6200) Food Carbohydrates (also FD SC 620(6200))

Spring. 2 credits. Prerequisite: BIO BM 330 or equivalent. Letter grades only. T R 10:10. Offered alternate years; not offered 2006-2007. J. Brady and B. Lewis.

Considers the chemistry of carbohydrates, including sugars and complex carbohydrates (starches, pectins, hemicelluloses, gums, cellulose, and glycoconjugates). Emphasizes intrinsic chemistry, functionality in food systems, and changes occurring during food processing and storage.

NS 625(6250) Community Nutrition in Action

Fall. 3 credits. Prerequisite: dietetic interns. M 1:00-3:30. S. Travis.

Provides students enrolled as dietetic interns with supervised, in-depth experiences in a community nutrition program and fosters the integration of research, theory, and practice. Through placements in community programs, students gain experience in program administration and in assessing, designing, implementing, and evaluating food and nutrition programs for targeted populations through public and private organizations. In weekly seminars (and other seminars and observations as arranged) students integrate theory and practice, reflect upon their placement experience, learn about community nutrition research, and explore the many issues facing community food and nutrition practitioners.

NS 626(6260) Special Topics in Food

Fall. 2 credits. Times TBA. B. Lewis. Provides a discussion of current research on specific topics related to functional foods and nutraceuticals/phytochemicals.

[NS 630(6300) Anthropometric Assessment

Spring, five weeks. 1 credit. Prerequisite: NS 331 or equivalent and permission of instructor. W 1:25-4:25. Offered alternate years. J. Haas.

Topics in this lecture/lab course include biological basis of anthropometry for nutritional status assessment, quality control of anthropometric data, applications to special groups (infants, children, adolescents, pregnant women, and the elderly), statistical analysis and presentation of anthropometric data, references standards and interpretation, measurement techniques of anthropometry, and body composition assessment.]

NS 635(6350) Introduction to Community Nutrition Research for Dietetic Interns

Fall. 2 credits. Prerequisites: enrollment in Cornell Dietetic Internship Program or equivalent background and research placement. M 10:00. C. Bisogni. Introduces the paradigms, concepts, methods, and issues involved in community nutrition research. Dietetic interns conduct individual research projects at their community nutrition placement sites. Lectures, readings, and activities support students as they design their projects, develop research methods, collect data, and interpret findings. Students write a proposal, apply for human subjects approval, collect data, prepare a written report, and present an oral report and a poster session.

NS 637(6370) Epidemiology of Nutrition

Spring. 3 credits. Prerequisites: graduate standing; BTRY 601 and concurrent registration in BTRY 602 or equivalent knowledge; basic knowledge of nutritional aspects of growth and development and nutritional biochemistry. T 2:00-4:00. P. Cassano and J-P. Habicht.

Covers principles of nutritional epidemiology, impact assessment of nutrition intervention programs, and nutritional surveillance. Presents principles of using nutritional information in decision making. Shows how the biochemistry and physiology of nutrition can be related to epidemiological assessment and research strategies.

NS 638(6380) Epidemiology of Nutrition Seminar

Spring. 3 credits. Prerequisites: graduate students planning field intervention studies; permission of instructor; NS 637. Times TBA.

Covers the meta-analysis, design, measurement, and analytic issues involved in developing, implementing, and analyzing studies of field interventions with nutritional impact.)

NS 640(6400) Social Science Theories in Nutrition

Fall. 3 credits. Limited to 20 students. Prerequisite: graduate standing. T R 2:55-4:10. J. Sobal.

Social science theories from sociology, psychology, anthropology, economics, political science, geography, and history that contribute to understanding food, eating, and nutrition are discussed to understand how paradigms, theories, and models apply to nutrition topics, issues, and problems.

NS 642(6420) Globalization, Food Security, and Nutrition (also AEM 652[6520])

Fall. 2 credits. Prerequisites: permission of instructor, graduate standing, and basic understanding of economics and nutrition. Letter grades only. W 11:15-12:05. P. Pinstrup-Andersen.

Directed readings course with a weekly one-hour discussion session. The course is aimed at graduate students in nutrition, agricultural economics, and other relevant fields, who wish to explore how globalization may affect poverty, food security, and nutrition in developing countries and how national policies and international agreements and institutions may influence the outcome. The discussion sessions are based on assigned readings for each week.

NS 644(6440) Community Nutrition Seminar

Fall and spring. 1 credit. S-U grades only. Fall M 11:15, spring M 12:20. A. Gillespie.

Sponsored by the Cornell Community Nutrition Program. Graduate students and faculty learn about current research in the program and related fields within and outside Cornell and about community nutrition theories and research methodologies. The seminar also provides a forum to discuss participants' own research and current issues in community nutrition.

NS 646(460) Seminar in Physicochemical Aspects of Food

Spring. 1-3 credits. Prerequisite: college organic chemistry or biochemistry. S-U grades optional. T R 1:25-2:40. B. Parker and B. Lewis.

Introduces physicochemical aspects of food to graduate students who have had limited or no work in this area. Uses the lectures of NS 345 as a basis for supplementary readings and critical review of research on selected topics.

NS 650(6500) Assessing Food and Nutrition in a Social Context

Fall. 4 credits. Prerequisite: social sciences course. Letter grades only. T R 1:25-2:40. D. Pelletier and G. Pelto.

Food and nutrition problems in developed and developing countries may manifest themselves in biological or functional terms, but their causes and solutions ultimately are rooted in the sociopolitical world. This course provides multidisciplinary perspectives and

some policy analytic frameworks needed to assess and analyze the social context of nutrition problems. The course is relevant to developed and developing countries and to research and practice related to community nutrition as well as nutrition policy.

NS 660(6660) Special Topics in Nutrition

Fall or spring. 3 credits max. each semester; because topics change, may be repeated for credit. Prerequisite: permission of instructor. DNS faculty.

Designed for students who want to become informed in any specific topic related directly or indirectly to nutrition. The course may include individual tutorial study, experience in research laboratories, a lecture series on a special topic selected by a professor or a group of students, and/or selected lectures of another course already offered.

[NS 680(6800) International Nutrition Problems, Policy, and Programs

Spring. 3 credits. Prerequisite: permission of instructor. T R TBA. Offered alternate years. International Nutrition faculty.

Designed for graduate students who want to learn about the important nutritional problems of developing countries. The major forms of malnutrition related to poverty and their underlying causes are discussed. Emphasis is placed on programs and policies that can help poor countries and communities improve their nutritional and health status.)

NS 685(6850) Empirical Methods for the Analysis of Household Survey Data: Applications to Nutrition, Health, and Poverty (also ECON 771[771])

Spring. 3 credits. Prerequisites: intermediate microeconomics, intermediate statistics or econometrics (through multiple regression and limited dependent variable models), or permission of instructor. M W TBA. D. Sahn.

Focuses on empirical methods for the analysis of household survey data. Students examine a series of measurement and modeling issues focused on health and nutrition, education, and poverty. In addition, they explore methods to evaluate social programs. Course readings and data that are used for hands-on empirical exercises are largely from Africa and Asia.

NS 690(6900) Trace Element and Isotopic Analysis (also CHEM 628[6280])

Spring. 3 credits. Prerequisite: CHEM 288 or 390, 302 or CHEM 208 and MATH 112, or permission of instructor. Primarily for graduate students and advanced undergraduates. S-U grades optional. T R 11:15. Offered alternate years; not offered 2006-2007. J. T. Brenna.

Survey course in modern high-precision isotope ratio mass spectrometry (IRMS) techniques and trace/surface methods of analysis. Topics include dual inlet and continuous flow IRMS, thermal ionization MS, inductively coupled plasma MS, atomic spectroscopy, ion and electron microscopies, X-ray and electron spectroscopies, and biological and solid state applications. The first five weeks focus on IRMS instrumentation and are offered as a separate 1-credit special topics course (NS 660).

NS 698(6980) International Nutrition Seminar

Fall and spring. 0 credits. No grades given. R 12:20-1:10. E. A. Frongillo.

Consists of presentations by Cornell faculty and graduate students and invited outside speakers. Speakers cover a range of topics relating to nutritional problems, policy, and programs in nonindustrialized countries.

NS 699(6990) Special Topics in International Nutrition

Fall and spring. 3 credits max. each semester; because topics change, may be repeated for credit. Prerequisite: permission of instructor. International Nutrition faculty. Designed for graduate students, mainly those with a concentration in international nutrition, who wish to become familiar with some specific topic related to international nutrition that is not adequately covered in an existing course. It consists of tutorial study on an agreed-upon topic.

NS 702(7020) Seminar in Toxicology (also TOX 702[7020])

Fall or spring. 1 credit. S-U grades only. F 12:20. Staff.

Covers varied topics in biochemical, genetic, nutritional, veterinary, and regulatory toxicology, ecotoxicology, and environmental chemistry. Includes presentations of basic research studies, fundamental concepts, and research activities involving environmental problems of a toxicological nature. Presentations are given by speakers from Cornell and visitors.

NS 703(7030) Seminar in Nutritional Sciences

Fall and spring. 1 credit. S-U grades only. T 12:20 or W 12:20. DNS faculty.

Presentations of original articles pertinent to the nutritional sciences. Students read and learn how to critically analyze and interpret original articles published in a wide variety of journals. Students learn how to make professional presentations and how to critique the presentations given by others.

NS 899(8990) Master's Thesis and Research

Fall or spring. Credit TBA. Prerequisite: permission of graduate committee chair and instructor. S-U grades optional. DNS graduate faculty.

NS 999(9990) Doctoral Thesis and Research

Fall or spring. Credit TBA. Prerequisite: permission of graduate committee chair committee and instructor. S-U grades optional. DNS graduate faculty.

FACULTY ROSTER

Bensadoun, Andre, Ph.D., Cornell U. Prof., Nutritional Sciences/Physiology
 Bisogni, Carole, Ph.D., Cornell U. Prof.
 Brannon, Patsy, Ph.D., Cornell U. Prof.
 Brenna, J. Thomas, Ph.D., Cornell U. Prof. and Director of Undergraduate Studies
 Campbell, T. Colin, Ph.D., Cornell U. Jacob Gould Schurman Emeritus Professor of Nutritional Biochemistry
 Cassano, Patricia, Ph.D., U. of Washington. Asst. Prof.
 Chen, Junshi, M.D., Peking Medical Coll. (China). Adjunct Prof.
 Devine, Carol M., Ph.D., Cornell U. Assoc. Prof.

- Dollahite, Jamie, Ph.D., U. of Texas. Assoc. Prof. and EFNEP Leader
- Frongillo, Edward, Jr., Ph.D. Cornell U. Assoc. Prof.
- Garza, Cutberto, M.D., Baylor Coll.; Ph.D., Massachusetts Inst. of Technology. Prof. and Director
- Gillespie, Ardyth, Ph.D., Iowa State U. Assoc. Prof.
- Haas, Jere D., Ph.D., Pennsylvania State U. Nancy Schlegel Meining Professor in Maternal and Child Nutrition
- Habicht, Jean-Pierre, Ph.D., Massachusetts Inst. of Technology. James Jamison Professor of Nutritional Epidemiology
- Kazarinoff, Michael N., Ph.D., Cornell U. Assoc. Prof., Nutritional Sciences/Biochemistry, Molecular and Cell Biology
- Levitsky, David A., Ph.D., Rutgers U. Prof.
- Lewis, Bertha A., Ph.D., U. of Minnesota. Assoc. Prof.
- Manor, Danny, Ph.D., Albert Einstein Coll. of Medicine. Asst. Prof.
- McCormick, Charles, Ph.D., North Carolina State U. Assoc. Prof. and Asst. Dir., Undergraduate Studies
- Noy, Noa, Ph.D., Tel-Aviv U. (Israel). Prof.
- Olson, Christine M., Ph.D., U. of Wisconsin. Prof. and Dir., Graduate Studies
- Parker, Robert S., Ph.D., Oregon State U. Assoc. Prof.
- Pearson, Thomas, Ph.D., Johns Hopkins U. Adjunct Prof.
- Pelletier, David, Ph.D., Pennsylvania State U. Assoc. Prof.
- Pelto, Gretel, Ph.D., U. of Minnesota. Prof.
- Rasmussen, Kathleen M., Sc.D., Harvard U. Prof.
- Rivera, Juan, Ph.D., Cornell U. Adjunct Asst. Prof.
- Sahn, David, Ph.D., Massachusetts Inst. of Technology. Prof.
- Sobal, Jeffery, Ph.D., U. of Pennsylvania. Assoc. Prof.
- Soloway, Paul, Ph.D., Princeton U. Assoc. Prof.
- Stipanuk, Martha H., Ph.D., U. of Wisconsin. Prof.
- Stoltzfus, Rebecca, Ph.D., Cornell U. Assoc. Prof.
- Stover, Patrick, Ph.D., Medical Coll. of Virginia. Assoc. Prof.
- Strupp, Barbara, Ph.D., Cornell U. Assoc. Prof.
- Travis, Susan, M.S., Colorado State U. Lec.
- Utermohlen, Virginia, M.D., Columbia U. Assoc. Prof., Nutritional Sciences/Biochemistry, Molecular and Cell Biology

Other Teaching Personnel

- Gier, Emily, M.B.A., Binghamton U. Lec.
- Swanson, Joy, Ph.D., Cornell U. Res. Assoc.
- You, Chasook, Ph.D., Cornell U. Teaching Supp. Spec.

Joint Appointees

- Bauman, Dale, Prof., Animal Science/Nutritional Sciences
- Miller, Dennis, Prof., Food Science/Nutritional Sciences