

## KRSN HSC1010 – NUTRITION

For specific Institutional Transfer Articulation information visit: [kansasregents.org/institutional-transfer-information](http://kansasregents.org/institutional-transfer-information).

<b>Institution</b>	<b>Course Number</b>	<b>Course Title</b>	<b>Credit Hours</b>
Allen CC	BIO 115 or HPE 115	Basic Nutrition or Basic Nutrition	3 or 3
Barton CC	HOME 1501	Basic Nutrition	3
Butler CC	FW 278 or HP 278	Sport Nutrition or Sport Nutrition	3 or 3
Cloud County CC	HE 124	Nutrition	3
Coffeyville CC	FACS 210	Nutrition	3
Colby CC	AL 101	Basic Nutrition	3
Cowley CC	HER 5220	Principles of Nutrition	3
Dodge City CC	AH 140	Basic Nutrition	3
Fort Scott CC	NUT 1213	Nutrition I	3
Garden City CC	HPER 115	Basic Nutrition	3
Highland CC	BS 110	Nutrition	3
Hutchinson CC	HE 202	Nutrition	3
Independence CC	BIO 2053	Nutrition	3
JCCC	DIET 151 or BIOL 235	Nutrition and Meal Planning or General Nutrition	3 or 3
KCKCC	BIOL 0145	Nutrition	3
Labette CC	PED 114	Basic Nutrition	3
Neosho County CC	BIOL 203	Nutrition	3
Pratt CC	BIO 101 or HPR 161	Basic Nutrition or Nutrition	3 or 3
Seward County CC	BI 1403	Nutrition	3
FHTC	HHS 119	Nutrition	3
Manhattan Tech	NTR 105	Nutrition	3
NCK Tech	HE 230	Principles of Nutrition	3
NWKTC	AL 140	Nutrition	3
SATC	HEA 200	Nutrition	3
WSU Tech	ALH 110	Principles of Nutrition	3
ESU	GB 385*	Nutrition	3
FHSU	HHP 230	Principles of Nutrition	3
KSU	FNDH 132	Basic Nutrition	3
KU	HSES 330*	Principles of Nutrition and Health	3
PSU	FCS 203	Nutrition and Health	3
Washburn	NU 220	Principles of Nutrition	3
WSU	HS 331*	Principles of Dietetics and Nutrition	3

\*The decision for lower division courses to count toward upper division credit hours required for graduation is at the discretion of the institution.

## **Nutrition - HSC1010 CORE OUTCOMES**

Course Effective Date: Summer 2015

Outcome Approval Date: Fall 2014

Next Outcome Review Date: Fall 2019

Upon completion of this course, students will be able to:

1. Identify the six classes of nutrients and their sources.
2. Demonstrate an understanding of the processes of digestion, absorption, and metabolism of nutrients.
3. Employ available resources to make sound nutritional choices.
4. Explain energy balance and weight control as it relates to nutrition and wellness.
5. Describe nutritional needs throughout the lifespan.
6. Recognize global food safety, security, and sustainability issues.