FAMILY INTERIOR NUTRITION & APPAREL

College of Health and Social Sciences
Dean: Dr. Alvin Alvarez

Department of Family Interior Nutrition & Apparel (FINA)
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Chair: Connie Ulasewicz
Graduate Coordinator: Connie Ulasewicz

Mission Statement
The mission of the Department of Family, Interior Nutrition & Apparel (FINA) is to provide experiential programs focused on empowering individuals and strengthening families, communities, and the institutions which serve them, with a commitment to social justice and a goal of improving the quality of life within a dynamic and diverse global environment.

Program Scope
FINA, formerly the Department of Child & Family Studies/Dietetics, offers four undergraduate degrees and one graduate degree:

• Bachelor of Science in Interior Design (http://cfsd.sfsu.edu/interior-design)
• Bachelor of Science in Dietetics (http://cfsd.sfsu.edu/dietetics)
• Bachelor of Science in Apparel Design & Merchandising (http://cfsd.sfsu.edu/apparel-design-merchandising)
• Bachelor of Arts in Family & Consumer Sciences (http://cfsd.sfsu.edu/family-consumer-sciences)
• Masters of Art in Family & Consumer Sciences (http://cfsd.sfsu.edu/MA%20Family%20and%20Consumer%20Sciences)

Students earning a Bachelor of Arts in Family and Consumer Sciences, or the Bachelor of Science in Dietetics, Apparel Design and Merchandising, or Interior Design, with a 3.0 grade point average, may qualify for admission to the Master of Arts in Family and Consumer Sciences.

Advising
The department faculty offers much advising to assist students with their program and graduation needs as well as understanding the relevancy of the courses they take and their career outlook.

Career Outlook
The diversity of career options for students within our programs is great as each program offers particular paths to employment.

Child & Family Studies – Business, Consumer, & Family Resource Specialist; Youth Development Coordinator; Family Life or Early Childhood Educator; Child & Family Advocate and Policy Analyst

Interior Design – Residential and Commercial Interior Design

Dietetics – Food Specialist; Clinical Dietician; Food Service Systems Management; Nutrition Education in Hospitals, Industry or Government Agencies

Apparel Design & Merchandising – Apparel designer; Fashion Merchandiser; Visual Merchandiser; Brand Manager; Textile Specialist; Product Development; Textile & Apparel ReUse or Extended Life Specialist

Professor
CONNIE ULASIEWICZ (1992), Professor of Consumer and Family Studies/Dietetics; B.A. (1976), Syracuse University; M.S. (1981), University of Maryland; Ph.D. (2003), Fielding Graduate University.


Associate Professor

Assistant Professor
GRETCHEL LYNN GEORGE (2013), Assistant Professor of Consumer and Family Studies/Dietetics; B.S. (2000), California Polytechnic State University, San Luis Obispo; M.A. (2002), Appalachian State University; Ph.D. (2013), University of California, Davis.


SUBAIDA QAMAR (2018), Assistant Professor of Consumer and Family Studies/Dietetics; B.S. (2010), State University of New York at Oneonta; M.S. (2011), Ph.D. (2016), Texas AM University.

SHERRIA TAYLOR (2015), Assistant Professor of Consumer and Family Studies/Dietetics; B.A. (2000), Oral Roberts University; M.A. (2003), University of Nevada, Reno; Ph.D. (2013), Loma Linda University.

Majors
• Bachelor of Arts in Family and Consumer Sciences (bulletin.sfsu.edu/colleges/health-social-sciences/consumer-family-studies-dietetics/bs-family-consumer-sciences)
• Bachelor of Science in Apparel Design and Merchandising: Concentration in Design (bulletin.sfsu.edu/colleges/health-social-sciences/consumer-family-studies-dietetics-bs-apparel-design-merchandising-design)
• Bachelor of Science in Apparel Design and Merchandising: Concentration in Merchandising (bulletin.sfsu.edu/colleges/health-social-sciences/consumer-family-studies-dietetics-bs-apparel-design-merchandising-merchandising)
• Bachelor of Science in Nutrition and Dietetics: Concentration in Dietetics and Nutrition Science (bulletin.sfsu.edu/colleges/health-social-sciences/consumer-family-studies-dietetics-bs-dietetics-conc-nutrition-science)
• Bachelor of Science in Nutrition and Dietetics: Concentration in Foods and Community Nutrition (bulletin.sfsu.edu/colleges/health-social-sciences/consumer-family-studies-dietetics-bs-dietetics-conc-foods-community-nutrition)
• Bachelor of Science in Interior Design (bulletin.sfsu.edu/colleges/health-social-sciences/consumer-family-studies-dietetics/bs-interior-design)

Masters
• Master of Arts in Family and Consumer Sciences (bulletin.sfsu.edu/colleges/health-social-sciences/consumer-family-studies-dietetics/ma-family-consumer-sciences)

Certificate
• Certificate in Dietetics (bulletin.sfsu.edu/colleges/health-social-sciences/consumer-family-studies-dietetics/certificate-dietetics)

Family & Consumer Sciences

Dietetics and Food Management

DFM 253 Nutrition in Health and Disease (Units: 3)
Prerequisite: One semester of chemistry, physiology, or consent of instructor. For students in health professions.

Nutrient needs for maintaining positive nutritional status. Diets to fit specific health needs. Primary nutritional care. Use of self-paced learning materials and computer assisted instruction.

DFM 350 Advanced Nutrition I (Units: 3)
Prerequisites: Restricted to Dietetics major; BIOL 212, BIOL 213, CHEM 349, MATH 124 with grades of C- or better.

Research in human nutrient requirements and metabolic interrelationships of proteins, carbohydrates, and lipids found in foods. (Plus-minus letter grade only)

DFM 353GW Foodservice Systems Management - GWAR (Units: 3)
Prerequisites: Restricted to upper division Dietetics or Family and Consumer Sciences major; ENG 214 or equivalent, DFM 253 or CFS 355, with grades of C- or better,

Organization and management of foodservice systems. Areas within foodservice systems: production and service management, sanitation and safety, cost control, and human resources. Daily business operation procedures. (ABC/NC grading only)

Course Attributes:
• Graduation Writing Assessment

DFM 357 Experimental Food Study (Units: 3)
Prerequisites: Restricted to graduating senior and second baccalaureate Dietetics majors; CFS 352 and MATH 124 with grades of C- or better.

Food components and their interactions. Chemical and physical principles applied to foods. Recipe testing and formulation. Developments of experimental attitudes and techniques applicable to food science. Lecture, 2 units; laboratory, 1 unit. Extra fee required.

DFM 450 Advanced Nutrition II (Units: 3)
Prerequisites: Restricted to graduating senior or a Second Bacc in Dietetics; BIOL 212, BIOL 213, CHEM 349, DFM 350, MATH 124, with grades of C- or better.

Research in human nutrient requirements and metabolic interrelationships of vitamins, minerals, water and non-nutritive substances found in foods.

DFM 451 Community Nutrition and Assessment (Units: 3)
Prerequisites: Restricted to graduating seniors and Second Baccs in Dietetics; DFM 655 with a grade of C- or better.

Nutritional assessment applied to community and clinical settings. Assessment protocols and practice. Nutrition counseling strategies, program planning and evaluation, legislation, and public policy. Lecture, 2 units; laboratory, 1 unit.

DFM 458 Management of Quantity Food Purchasing and Production (Units: 3)
Prerequisites: Restricted to Dietetics or Family and Consumer Sciences major; CFS 352 with a grade of C- or better.

Implementation of purchasing, specifications, and procedures related to quantity food production, management, menu planning, standardized recipes, merchandising, cost, and quality control.

DFM 484 Medical Nutrition Therapy I (Units: 3)
Prerequisites: Restricted to graduating senior or a Second Bacc in Dietetics; DFM 253, CHEM 349, BIOL 212, BIOL 213, with grades of C- or better,


DFM 485 Medical Nutrition Therapy II (Units: 3)
Prerequisites: Restricted to graduating senior or a Second Bacc in Dietetics; BIOL 212, BIOL 213, CHEM 349, DFM 253, DFM 484, DFM 450 (may be taken concurrently), with grades of C- or better.


DFM 655 Nutrition Education and Communication (Units: 3)
Prerequisites: Restricted to graduating senior and second baccalaureate Dietetics majors; DFM 353GW.

Objectives, methods, resources, and evaluation techniques for educational programs in commercial/community settings in dietetics. Knowledge, attitudes, and skills as a dietetic educator. Lecture, 2 units; activity, 1 unit. (Plus-minus letter grade only)

DFM 751 Seminar in Nutritional Assessment Across the Lifespan (Units: 3)
Prerequisite: Baccalaureate degree and admission to the dietetics certificate program.

Nutritional assessment of patients and clients in the community. Assessment of children, adults and the older adult. (Plus-minus letter grade, RP)

DFM 755 Seminar in Human Nutrition and Metabolism (Units: 3)
Prerequisite: Baccalaureate degree and admission to the dietetics certificate program.

Nutrition and the metabolism of nutrients in varying stages of wellness. Recent research related to energy nutrients, vitamins, minerals, and non-nutritive substances. (Plus-minus letter grade only)
DFM 758 Seminar in Foodservice and Nutrition Program Management (Units: 3)
Prerequisite: Admission to the dietetics certificate program.

Management of quantity foodservice operations and nutrition programs in the community. Financial management, management principles, operations, marketing, menu development, program development and evaluation, and quality improvement. (Plus-minus letter grade, RP)

DFM 785 Seminar in Medical Nutrition Therapy (Units: 3)
Prerequisites: Baccalaureate degree and admission to the dietetics certificate program.

Medical nutrition therapy for patients and clients in acute care settings. Practical aspects of nutritional assessment and care planning. (Plus-minus letter grade, RP)

DFM 881 Internship in Dietetics (Units: 6)
Prerequisites: Baccalaureate degree and admission to the dietetics certificate program.

Field experience in dietetics in private/public for-profit or non-profit organizations which enable acquisition of knowledge and performance competencies required by The American Dietetic Association. May be repeated for a total of 12 units. (CR/NC grading only)

Nutrition and Dietetics