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Nutrition, Food Science, & Hospitality Department Records

COLLECTION SUMMARY

IDENTIFIER

UA 9.3

TITLE

Nutrition, Food Science, and Hospitality Records

DATES

1985-2008

PHYSICAL DESCRIPTION

0.21 linear feet [1 document case-small]

NAME OF CREATOR(S)

South Dakota State University. Department of Nutrition, Food Science, and Hospitality

LANGUAGE

English

REPOSITORY

South Dakota State University Archives and Special Collections

Hilton M. Briggs Library (SBL) Room 241, Box 2115

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PREFERRED CITATION

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ABSTRACT

The Department of Nutrition, Food Science, and Hospitality offers programs in hotel, restaurant and institution management, nutrition and food science, and dietetics. This collection is composed mainly of brochures and posters for nutrition seminars, newsletters, and fact sheets describing program offerings.

HISTORICAL NOTE

Human nutrition and foods courses have been a part of the home economics curriculum since the beginning of South Dakota State University. The earliest cooking courses broadened into foods courses and by 1907, dietetic courses joined the curriculum. By 1918-19, the catalog states that

course work prepared students to work in institutions and the cafeterias in the dormitories were used for laboratory experiences.

In 1924, when the divisional organization of South Dakota State College was completed, the Foods and Nutrition department was established.

The Agricultural Experiment Station funded the first nutrition and foods research. This added an important dimension to the Food and Nutrition Department. Through the years, the curriculum saw many major revisions and was constantly under review to provide courses that had contemporary relevance to the various majors.

In 1955, a program in restaurant management was started. Today, the Hotel, Restaurant and Institution Management program provides a firm foundation in both lodging and food service operational management supported by a strong background in business and economics. On-the-job work experience for practicum credit strengthens the academic program. Students are prepared for management careers in hotels, motels, restaurants, private clubs, airlines, and food services in various industrial, health care and school facilities. The dietetics program has seen many changes over the years. Some of these changes include admission to a Dietetic Coordinated Undergraduate Program and eligibility to take the Dietetic Registration Examination upon completion of their undergraduate program. Today, the Nutrition and Food Science-Dietetics Option prepares students for a variety of jobs in hospitals, nursing homes, public health agencies, industries, schools, universities, the armed services, and state, national and international organizations. Through the program in dietetics, students develop understanding and competency in food, nutrition, and management of a dietary department. The curriculum is approved by the American Dietetic Association (ADA). Completion of an internship at one of approximately 155 sites in the U.S. or other ADA approved experience qualifies the student to take the registration exam.

In 1966, food science was added as an option for students. Students in this major had the opportunity to use a variety of equipment and facilities available for teaching and research. Today, the Nutrition and Food Science-Food Science Option prepares students for professional positions in the food processing industry or for graduate study in food science. The program of study is firmly based upon chemistry and the biological sciences. Students find employment as entry-level professionals in the food industry and various federal and state regulatory agencies.

The Department of Nutrition, Food Science and Hospitality offers the Bachelor of Science degree with majors in Hotel, Restaurant and Institution Management and Nutrition and Food Science (Dietetics and Food Science options) and a minor in Nutrition.

CONTENTS NOTE

This collection consists mainly of brochures and posters for various nutrition seminars sponsored by the department. Also included are newsletters providing health professionals with reliable information on nutrition and the health of mothers, infants and children and fact sheets describing program offerings in food science and hotel and foodservice management.

SUBJECT HEADINGS

- South Dakota State University. Department of Nutrition, Food Science, and Hospitality

ACCESS

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CONTAINER LIST

Box	Folder	Description	Date(s)
1	1	Annual World Food Day Teleconference	1999
1	2	Dietary Manager Program	1999
1	3	Dietetics option	2000
1	4	Food, Environment, and Ethics - Nutrition Seminar	1991
1	5	Food Safety Minor	2008
1	6	Food Science	1995, 2000
1	7	Foodservice Certification Institute	2000
1	8	Health or Hoax? Responding to the Nutrition Information Glut - Seminar	1987
1	9	Hotel and Foodservice Management	1999-2000
1	10	Nutrition and Food Science Department	1998
1	11	Nutrition for Mother and Child	1985-1987
1	12	Nutrition Seminar	2008
1	13	Nutrition: The Art, The Science and the Politics - Nutrition Seminar	1998
1	14	Nutrition Today - Have the rules changes - Nutrition Seminar	2000
1	15	Obesity: The American Epidemic - Nutrition Seminar	undated
1	16	Quantity Foods Class - St. Patrick's Day meal	undated
1	17	Research study - looking for participants (poster)	2005
1	18	Food Science Teaching Laboratory Dedication	1999
1	19	Policies, Procedures, and Guidelines Manual	2006
1	20	Nutrition, food science, and hospitality	2000