Department of Nutrition, Food Science, and Hospitality Records

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Department of Nutrition, Food Science, and Hospitality Records
Finding Aid

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1300 North Campus Drive
Brookings, SD 57007
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Collection Summary

Identifier
UA 9.3

Title
College of Family and Consumer Sciences, Department of Nutrition, Food Science, and Hospitality Records

Creator
Department of Nutrition, Food Science, and Hospitality, College of Family and Consumer Sciences, South Dakota State University

Dates
1985-2008

Extent
0.21 linear feet -- 1 small document case

Language
English

Repository
South Dakota State University Archives and Special Collections, Hilton M. Briggs Library, Brookings, South Dakota.
Access note

This collection is open to researchers without restrictions. The materials in the Archives do not circulate and may be used in-house only.

Preferred Citation


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.

Key Words

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

*Conditions Governing Access*

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*Arranged and Described by*


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