

Toxicology

Minor

The Department of Nutritional Sciences and Toxicology (NST) offers a minor in Toxicology. The coursework for the minor addresses topics in the basic principles of toxicology and molecular toxicology as well as computational toxicology, pharmacology, and pesticide chemistry. The minor works best for students already pursuing a bioscience degree as a background in chemistry, organic chemistry, biology, and biochemistry is necessary to be prepared for upper division work in this field.

Declaring the Minor

For information regarding how to declare the minor, please contact the CNR Office of Instruction and Student Affairs in 260 Mulford Hall.

Other Major and Minor Offered by the Department of Nutritional Sciences and Toxicology

Nutritional Science (<http://guide.berkeley.edu/archive/2017-18/undergraduate/degree-programs/nutritional-science>) (Major and Minor)

Students who have a strong interest in an area of study outside their major often decide to complete a minor program. These programs have set requirements and are noted officially on the transcript in the memoranda section, but they are not noted on diplomas.

General Guidelines

1. All courses taken to fulfill the minor requirements below must be taken for graded credit.
2. A minimum grade point average (GPA) of 2.5 is required for courses used to fulfill the minor requirements.
3. No more than one upper division course may be used to simultaneously fulfill requirements for a student's major and minor programs.

At least one of the five upper division courses below must be taken during the academic year (i.e., not all courses may be Summer Session courses).

No substitutions to the courses listed below will be permitted.

Lower Division Prerequisites

CHEM 1A	General Chemistry	3
CHEM 3A	Chemical Structure and Reactivity	3
CHEM 3B	Chemical Structure and Reactivity	3
BIOLOGY 1A	General Biology Lecture	3

Minor Requirements

NUSCTX 11	Introduction to Toxicology	3
NUSCTX 110	Toxicology	4
NUSCTX C114/ ESPM C148	Pesticide Chemistry and Toxicology	3
NUSCTX 121	Computational Toxicology	3

Select at least one elective from the following:

NUSCTX 103	Nutrient Function and Metabolism
NUSCTX 104	Food, Culture, and the Environment
NUSCTX 108A	Introduction and Application of Food Science
NUSCTX 115	Principles of Drug Action
NUSCTX/ ESPM C159	Human Diet
NUSCTX 160	Metabolic Bases of Human Health and Diseases
NUSCTX 161A	Medical Nutrition Therapy
NUSCTX 166	Nutrition in the Community
NUSCTX 190	Introduction to Research in Nutritional Sciences
NUSCTX 193	Introduction to Research in Toxicology
NUSCTX H196	Honors Research
NUSCTX 199	Supervised Independent Study and Research

Toxicology

NUSCTX 10 Introduction to Human Nutrition 3 Units

Terms offered: Fall 2018, Summer 2018 First 6 Week Session, Summer 2018 Second 6 Week Session

This course focuses on relationships between diet and health, and responses of the human body to diet and food components, including macro and micro nutrients, water, phytochemicals, and alcohol. This course also provides an overview of the interplay between nutrients and physiological and behavioral responses. Lectures, which address contributions of diet to optimal health or disease risk, are based on current nutritional, biochemical, and medical knowledge. Goals include enabling students to make informed decisions about their nutritional needs and current issues concerning nutrition.

Introduction to Human Nutrition: Read More [+]

Rules & Requirements

Credit Restrictions: Students will receive no credit for 10 after taking 103 or 160.

Hours & Format

Fall and/or spring: 15 weeks - 2 hours of lecture and 1 hour of discussion per week

Summer:

6 weeks - 6 hours of lecture and 1.5 hours of discussion per week

8 weeks - 4 hours of lecture and 2 hours of discussion per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Introduction to Human Nutrition: Read Less [-]

NUSCTX 11 Introduction to Toxicology 3 Units

Terms offered: Spring 2018, Spring 2017, Spring 2016

Discussion of principles for the evaluation of toxic hazard of natural and man-made substances present in the environment, the workplace, food, drink, and drugs. The bases for species selectivity, individual variations in sensitivity and resistance, and the combined effects of toxic agents will be addressed. Issues related to the impact of toxic agents in modern society will be emphasized.

Introduction to Toxicology: Read More [+]

Rules & Requirements

Prerequisites: Open to students pursuing science and non science majors

Hours & Format

Fall and/or spring: 15 weeks - 2 hours of lecture and 1 hour of discussion per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/ Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Instructors: Vulpe, Nomura, Wang

Introduction to Toxicology: Read Less [-]

NUSCTX 20 Personal Food Security and Wellness 2 Units

Terms offered: Fall 2018, Spring 2018, Fall 2017

Food insecurity is broadly defined as having unreliable access to adequate foods resulting in disrupted eating patterns or reduced food intake due to a lack of money and other resources for food. NST 20 will improve nutrition-related behaviors and support students in need of improving their food security status. Students whom have limited cooking and food preparation experience will acquire foundational nutrition knowledge and basic cooking skills to be able to prepare healthful and affordable meals in consideration of existing factors, such as: food availability; food budgeting; and time management.

Personal Food Security and Wellness: Read More [+]

Hours & Format

Fall and/or spring: 15 weeks - 1 hour of lecture and 2 hours of laboratory per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/ Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Personal Food Security and Wellness: Read Less [-]

NUSCTX 24 Freshman Seminar 1 Unit

Terms offered: Fall 2018, Spring 2018, Fall 2017

The Freshman Seminar Program has been designed to provide new students with the opportunity to explore an intellectual topic with a faculty member in a small-seminar setting. Freshman seminars are offered in all campus departments, and topics vary from department to department and semester to semester.

Freshman Seminar: Read More [+]

Rules & Requirements

Repeat rules: Course may be repeated for credit when topic changes. Course may be repeated for credit when topic changes.

Hours & Format

Fall and/or spring: 15 weeks - 1 hour of seminar per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/ Undergraduate

Grading/Final exam status: The grading option will be decided by the instructor when the class is offered. Final exam required.

Instructor: Chang

Formerly known as: Nutritional Sciences 24

Freshman Seminar: Read Less [-]

NUSCTX 30 Sports Nutrition 3 Units

Terms offered: Summer 2018 Second 6 Week Session

A survey course of nutrition with an emphasis on the relationships among diet, physical activity, and health; exploration of the changes in the metabolism of carbohydrates, lipids, protein and water; discussion of the function of vitamins and minerals; practical application of evidence-based dietary recommendations for common sports and varying physical intensities.

Sports Nutrition: Read More [+]

Rules & Requirements

Prerequisites: Nutritional Sciences and Toxicology 10 Introduction to Human Nutrition, or consent of instructor

Hours & Format

Fall and/or spring: 15 weeks - 3 hours of lecture per week

Summer: 6 weeks - 9 hours of lecture per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/ Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Instructor: Deegan

Sports Nutrition: Read Less [-]

NUSCTX 98 Directed Group Study 1 - 3 Units

Terms offered: Fall 2016, Spring 2016, Fall 2015

Study of special topics in nutritional sciences that are not covered in depth in regular courses.

Directed Group Study: [Read More](#) [+]

Rules & Requirements

Prerequisites: Lower division standing and consent of instructor

Repeat rules: Course may be repeated for credit without restriction.

Hours & Format

Fall and/or spring: 15 weeks - 1-3 hours of directed group study per week

Summer:

6 weeks - 3-8 hours of directed group study per week

8 weeks - 2-6 hours of directed group study per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Offered for pass/not pass grade only. Final exam not required.

Formerly known as: Nutritional Sciences 98

Directed Group Study: [Read Less](#) [-]

NUSCTX 103 Nutrient Function and Metabolism 3 Units

Terms offered: Fall 2018, Fall 2017, Fall 2016

Delivery of nutrients from foods to mammalian cells; major metabolic pathways; function of nutrients in energy metabolism, nitrogen and lipid metabolism, structural tissues and regulation; essentiality, activation, storage, excretion, and toxicity of nutrients.

Nutrient Function and Metabolism: [Read More](#) [+]

Rules & Requirements

Prerequisites: Required: Bio 1A, Recommended: MCB 32 and 102

Hours & Format

Fall and/or spring: 15 weeks - 3 hours of lecture and 1 hour of discussion per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Instructors: Sul, Olzmann

Nutrient Function and Metabolism: [Read Less](#) [-]

NUSCTX 104 Food, Culture, and the Environment 2 Units

Terms offered: Spring 2018, Spring 2017, Spring 2016

This nutrition course with an anthropological perspective examines why we eat what we eat by addressing environmental, socio-economic, political, cultural, and personal components of the human diet. Cuisines from a sampling of countries and regions are discussed.

Food, Culture, and the Environment: [Read More](#) [+]

Rules & Requirements

Prerequisites: 10 recommended

Hours & Format

Fall and/or spring: 15 weeks - 2 hours of lecture per week

Summer: 6 weeks - 5 hours of lecture per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Food, Culture, and the Environment: [Read Less](#) [-]

NUSCTX 104AC Human Food Practices AC 3 Units

Terms offered: Prior to 2007

This course will broadly address the historical, ecological, socioeconomic, biological, political, cultural, and personal components of the human diet in addition to nutrition problems, programs, and consumer protection. It is a nutrition course with an anthropological slant that examines why we eat what we eat and contributes to the pursuit of multidisciplinary degrees in nutrition policy and planning. As an American Cultures course, we will also discuss cuisines from a variety of different countries and regions, with a specific focus on those in America, and examine how race and ethnicity affect diet, food access, and relationship with food. Introduction to Human Nutrition (NST10) is recommended as a prerequisite.

Human Food Practices AC: [Read More](#) [+]

Rules & Requirements

Prerequisites: Nutritional Sciences and Toxicology 10 (Recommended)

Requirements this course satisfies: Satisfies the American Cultures requirement

Hours & Format

Summer: 8 weeks - 4 hours of lecture and 2 hours of discussion per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Instructor: Rasmussen

Human Food Practices AC: [Read Less](#) [-]

NUSCTX W104 Food, Culture, and the Environment AC 3 Units

Terms offered: Summer 2018 8 Week Session

This course will broadly address the historical, ecological, socioeconomic, biological, political, and cultural environments impacting the human diet in addition to nutrition problems, programs, and consumer protection. It is a nutrition course with an anthropological slant that examines why we eat what we eat and contributes to the pursuit of multidisciplinary degrees in nutrition policy and planning. As an American Cultures course, we will discuss cuisines from a variety of different countries and regions, with a specific focus on those in America, and examine how race and ethnicity affect diet, food access, and the human relationship with food.

Food, Culture, and the Environment AC: Read More [\[+\]](#)

Rules & Requirements

Prerequisites: Nutritional Sciences and Toxicology 10 (Recommended)

Requirements this course satisfies: Satisfies the American Cultures requirement

Hours & Format

Summer: 8 weeks - 4 hours of web-based lecture per week

Online: This is an online course.

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Instructor: Rasmussen

Food, Culture, and the Environment AC: Read Less [\[-\]](#)

NUSCTX 108A Introduction and Application of Food Science 3 Units

Terms offered: Fall 2018, Fall 2017, Fall 2016

Evaluation of the chemical, physical, functional, and nutritional properties of foods. Emphasis on how these properties, and preparation, processing, and storage, influence quality characteristics of food products. Introduction and Application of Food Science: Read More [\[+\]](#)

Rules & Requirements

Prerequisites: Molecular and Cell Biology 102 (may be taken concurrently), or consent of instructor

Hours & Format

Fall and/or spring: 15 weeks - 3 hours of lecture per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Instructor: Rasmussen

Introduction and Application of Food Science: Read Less [\[-\]](#)

NUSCTX 108B Application of Food Science Laboratory 1 Unit

Terms offered: Fall 2018, Fall 2017, Fall 2016

Experimental evaluation of the chemical, physical, functional, and nutritional properties of foods, and the changes occurring during preparation that affect quality characteristics of food products.

Application of Food Science Laboratory: Read More [\[+\]](#)

Rules & Requirements

Prerequisites: 108A or concurrent enrollment

Hours & Format

Fall and/or spring: 15 weeks - 3 hours of laboratory per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Instructor: Rasmussen

Application of Food Science Laboratory: Read Less [\[-\]](#)

NUSCTX 110 Toxicology 4 Units

Terms offered: Fall 2018, Fall 2017, Fall 2016

A comprehensive survey of the principles of modern toxicology and their applications in evaluating the safety of foods, additives and environmental contaminants. Mechanisms of metabolic activation, detoxification, gene regulation, and selective toxicity are emphasized. Toxicology: Read More [\[+\]](#)

Rules & Requirements

Prerequisites: BIOLOGY 1A, 1AL, and Chemistry 3B (or equivalent courses)

Hours & Format

Fall and/or spring: 15 weeks - 3 hours of lecture and 1 hour of discussion per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Instructors: Wang, Nomura

Toxicology: Read Less [\[-\]](#)

NUSCTX C114 Pesticide Chemistry and Toxicology 3 Units

Terms offered: Spring 2018, Spring 2017, Spring 2016

Chemical composition of pesticides and related compounds, their mode of action, resistance mechanisms, and methods of evaluating their safety and activity.

Pesticide Chemistry and Toxicology: Read More [\[+\]](#)

Rules & Requirements

Prerequisites: Introductory courses in organic chemistry and biology, or consent of instructor

Hours & Format

Fall and/or spring: 15 weeks - 3 hours of lecture and 1 hour of discussion per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Instructor: Casida

Also listed as: ESPM C148

Pesticide Chemistry and Toxicology: Read Less [\[-\]](#)

NUSCTX 115 Principles of Drug Action 2 Units

Terms offered: Spring 2018, Spring 2017, Spring 2016

Basic principles and quantitative aspects of drug action and risk/benefit as applied to the discovery, design, and development of human therapeutics. The course will highlight the importance of integrating pharmacology, toxicology, and pharmacokinetics to create effective and safe treatments for human disease. Special emphasis will be placed on pharmacogenomics and variation in individual response.

Principles of Drug Action: Read More [\[+\]](#)

Rules & Requirements

Prerequisites: 110, and Molecular and Cell Biology 102

Hours & Format

Fall and/or spring: 15 weeks - 2 hours of lecture per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Instructor: Johnson

Principles of Drug Action: Read Less [\[-\]](#)

NUSCTX 121 Computational Toxicology 3 Units

Terms offered: Spring 2018, Spring 2017, Spring 2016

Introducing the use of bioinformatics tools useful in linking the molecular structure of chemicals to the toxicity they induce in biological systems. Discussions on the highly interactive process of collecting, organizing, and assimilating chemistry and toxicology information - and the use of computer programs to visualize, browse, and interpret this information to discover chemical structure-toxicity correlations. The importance of these concepts in drug discovery and development and food safety will be emphasized.

Computational Toxicology: Read More [\[+\]](#)

Rules & Requirements

Prerequisites: BIOLOGY 1A, 1AL, and Chemistry 3B (or equivalent courses). NST 110 also recommended

Hours & Format

Fall and/or spring: 15 weeks - 3 hours of lecture and 1 hour of discussion per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Instructor: Johnson

Computational Toxicology: Read Less [\[-\]](#)

NUSCTX 135 Food Systems Organization and Management 4 Units

Terms offered: Spring 2018, Spring 2017, Spring 2016

Principles of organization and management applied to institutional food service systems: production and delivery systems, management of resources, quality assurance, equipment, layout, marketing, personnel management, fiscal management. Laboratory experiences, projects and field work in institutional situations.

Food Systems Organization and Management: Read More [\[+\]](#)

Rules & Requirements

Prerequisites: Consent of instructor

Hours & Format

Fall and/or spring: 15 weeks - 3 hours of lecture and 3 hours of fieldwork per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Instructor: Rasmussen

Food Systems Organization and Management: Read Less [\[-\]](#)

NUSCTX 145 Nutrition Education and Counseling 2 Units

Terms offered: Spring 2018, Spring 2017, Spring 2016

This course will focus on communicating nutrition messages through nutrition education and nutrition counseling. Students will develop and implement theory-based nutrition education interventions and conduct mock counseling sessions for various populations and conditions. Strategies for effective nutrition instruction, counseling, and behavior change will be discussed.

Nutrition Education and Counseling: Read More [\[+\]](#)

Rules & Requirements

Prerequisites: 161A and 161B or concurrent enrollment in these courses. Dietetic majors only

Hours & Format

Fall and/or spring: 15 weeks - 2 hours of lecture per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Instructor: McCoin

Nutrition Education and Counseling: Read Less [\[-\]](#)

NUSCTX C159 Human Diet 4 Units

Terms offered: Spring 2016, Spring 2015, Spring 2013

Since we eat every day, wouldn't it be useful to learn more about human dietary practices? A broad overview of the complex interrelationship between humans and their foods. Topics include the human dietary niche, biological variation related to diet, diet and disease, domestication of staple crops, food processing techniques and development of regional cuisines, modern diets and their problems, food taboos, human attitudes toward foods, and dietary politics.

Human Diet: Read More [\[+\]](#)

Hours & Format

Fall and/or spring: 15 weeks - 3 hours of lecture and 1 hour of discussion per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Instructor: Milton

Also listed as: ESPM C159

Human Diet: Read Less [\[-\]](#)

NUSCTX 160 Metabolic Bases of Human Health and Diseases 4 Units

Terms offered: Spring 2018, Spring 2017, Spring 2016

The physiological bases of human nutrient homeostasis and common disorders resulting from over and under nutrition will be discussed with a specific focus on macronutrients. Topics related to nutrient deficiency and excess will include adaptation to starvation and the effects of caloric restriction on life-span, obesity and its complications, lipoprotein metabolism and cardiovascular disease, as well as a detailed discussion of the causes, disease mechanisms, and treatment of diabetes mellitus.

Metabolic Bases of Human Health and Diseases: Read More [\[+\]](#)

Rules & Requirements

Prerequisites: Required: Bio 1A, Recommended: MCB 102 or 103

Hours & Format

Fall and/or spring: 15 weeks - 3 hours of lecture and 1 hour of discussion per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Instructors: Stahl, Napoli

Metabolic Bases of Human Health and Diseases: Read Less [\[-\]](#)

NUSCTX 161A Medical Nutrition Therapy 4 Units

Terms offered: Fall 2018, Fall 2017, Fall 2015

This fall course serves as the first of a two part series that addresses the nutritional component of treating disease. The Nutrition Care Process of the Academy of Nutrition and Dietetics provides the framework for nutritional status assessment, diagnosis, nutrition intervention, and evaluation. Disease pathophysiology, diagnosis, medical and pharmacological treatments, and nutritional therapies for prevention and treatment are explored for conditions common throughout the lifecycle. The first part focuses on cardiovascular disease. Additional diseases are addressed in 161B in the spring semester. This course will provide an opportunity to apply knowledge of MNT through case studies and various activities.

Medical Nutrition Therapy: Read More [\[+\]](#)

Rules & Requirements

Prerequisites: 103 and 160

Hours & Format

Fall and/or spring: 15 weeks - 4 hours of lecture per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Instructor: McCoin

Medical Nutrition Therapy: Read Less [\[-\]](#)

NUSCTX 161B Medical Nutrition Therapy II 4 Units

Terms offered: Spring 2018, Spring 2017, Spring 2016

This is the second course of a two part series that is a continuation of addressing nutrition as a component of disease treatment. The Nutrition Care Process will be applied and disease pathophysiology, diagnosis, medical and pharmacological treatments and nutritional therapies for prevention and treatment will be explored for various disease states.

Medical Nutrition Therapy II: Read More [+]

Rules & Requirements

Prerequisites: Nutritional Science and Toxicology 103, 160, and 161A, or consent of instructor

Hours & Format

Fall and/or spring: 15 weeks - 4 hours of lecture per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Medical Nutrition Therapy II: Read Less [-]

NUSCTX 166 Nutrition in the Community 3 Units

Terms offered: Fall 2018, Fall 2017, Fall 2016

This course addresses basic nutrition in the context of the community. It explores nutrition programs that serve various segments of the population and the relationships of these programs to nutrition policy at the local, national, and international levels. Community assessment is used as the basis for program planning, implementation, and evaluation. The specific needs of population groups (infants, children, women, and the elderly) are considered and questions of food security are investigated.

Nutrition in the Community: Read More [+]

Rules & Requirements

Prerequisites: 10 recommended; upper division standing required

Hours & Format

Fall and/or spring: 15 weeks - 3 hours of lecture per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Instructor: Henderson

Nutrition in the Community: Read Less [-]

NUSCTX 170 Experimental Nutrition Laboratory 4 Units

Terms offered: Spring 2018, Spring 2017, Spring 2016

Basic principles and techniques used in human and animal nutrition research. Students design, execute, and analyze experiments.

Experimental Nutrition Laboratory: Read More [+]

Rules & Requirements

Prerequisites: Nutritional Sciences and Toxicology 103 and a course in statistics

Credit Restrictions: Students will receive no credit for Nutritional Sciences and Toxicology 170 after taking Nutritional Science and Toxicology 171 or Nutritional Sciences 171. A deficient grade in Nutritional Sciences 170 may be removed by taking Nutritional Sciences and Toxicology 170.

Hours & Format

Fall and/or spring: 15 weeks - 8 hours of laboratory per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam not required.

Instructor: Leitman

Experimental Nutrition Laboratory: Read Less [-]

NUSCTX 171 Nutrition and Toxicology Laboratory 4 Units

Terms offered: Fall 2018, Fall 2017, Fall 2016

Basic principles and techniques used in human and animal nutrition and toxicology research. Students design, execute, and analyze experiments. Nutrition and Toxicology Laboratory: Read More [+]

Rules & Requirements

Prerequisites: Nutritional Sciences and Toxicology 110

Credit Restrictions: Students will receive no credit for Nutritional Sciences and Toxicology 171 after taking Nutritional Sciences and Toxicology 170 or Nutritional Sciences 170. A deficient grade in Nutritional Sciences 171 may be removed by taking Nutritional Sciences and Toxicology 171.

Hours & Format

Fall and/or spring: 15 weeks - 8 hours of laboratory per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Instructor: Leitman

Nutrition and Toxicology Laboratory: Read Less [-]

NUSCTX 190 Introduction to Research in Nutritional Sciences 1 Unit

Terms offered: Fall 2018, Spring 2018, Fall 2017

Students will be asked to prepare an oral and written report on a topic selected from the current research literature in nutritional sciences.

Introduction to Research in Nutritional Sciences: Read More [\[+\]](#)

Rules & Requirements

Prerequisites: 103

Hours & Format

Fall and/or spring: 15 weeks - 1 hour of lecture per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam not required.

Formerly known as: Nutritional Sciences 190

Introduction to Research in Nutritional Sciences: Read Less [\[-\]](#)

NUSCTX 192 Junior Seminar in Dietetics 1 Unit

Terms offered: Fall 2018, Fall 2017, Fall 2016

This seminar course explores the professional roles and responsibilities of dietitians as well as career opportunities within the field. Current issues in the practice of dietetics will be discussed. Students will do research and present an oral report to the class. Each student will begin to develop his or her professional portfolio.

Junior Seminar in Dietetics: Read More [\[+\]](#)

Rules & Requirements

Prerequisites: Upper division standing and consent of instructor

Hours & Format

Fall and/or spring: 15 weeks - 1 hour of lecture per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Junior Seminar in Dietetics: Read Less [\[-\]](#)

NUSCTX 193 Introduction to Research in Toxicology 1 Unit

Terms offered: Spring 2018, Spring 2017, Spring 2016

Students will be asked to prepare an oral and written report on a topic selected from the current research literature in toxicology.

Introduction to Research in Toxicology: Read More [\[+\]](#)

Rules & Requirements

Prerequisites: 110 or consent of instructor

Hours & Format

Fall and/or spring: 15 weeks - 1 hour of seminar per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Instructor: Kubo

Formerly known as: Nutritional Sciences 193

Introduction to Research in Toxicology: Read Less [\[-\]](#)

NUSCTX 194 Senior Seminar in Dietetics 2 Units

Terms offered: Spring 2018, Spring 2017, Spring 2016

This course will cover the changes that are occurring in the field of dietetics. Students will explore revisions of the national nutritional standards and guidelines, issues related to complementary and alternative nutrition practices, the area of genomics as it is expected to affect practice, professional ethics in the changing health care environment, reimbursement for professional services, legislation related to the field of dietetics, and other emerging issues.

Senior Seminar in Dietetics: Read More [\[+\]](#)

Rules & Requirements

Prerequisites: Upper division standing and consent of instructor

Hours & Format

Fall and/or spring: 15 weeks - 1 hour of lecture and 1 hour of discussion per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam required.

Senior Seminar in Dietetics: Read Less [\[-\]](#)

NUSCTX H196 Honors Research 4 Units

Terms offered: Spring 2018, Fall 2016, Spring 2016

Supervised independent honors research specific to aspects of the Nutritional Science and Toxicology major, followed by an oral presentation, and a written report.

Honors Research: Read More [a+]

Rules & Requirements

Prerequisites: Upper division standing and minimum GPA. See CNR Honors website for current minimum GPA. http://nature.berkeley.edu/site/honors_program.php

Repeat rules: Course may be repeated for credit without restriction.

Hours & Format

Fall and/or spring: 15 weeks - 12 hours of independent study per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Letter grade. Final exam not required.

Formerly known as: Nutritional Sciences H196

Honors Research: Read Less [-]

NUSCTX 197 Field Study in Food and Nutritional Sciences 1 - 3 Units

Terms offered: Fall 2016, Spring 2008, Spring 2007

Supervised experience in off-campus organizations relevant to specific aspects of foods and nutritional sciences. Regular individual meetings with faculty sponsor and written reports required.

Field Study in Food and Nutritional Sciences: Read More [a+]

Rules & Requirements

Repeat rules: Course may be repeated for credit without restriction.

Hours & Format

Fall and/or spring: 15 weeks - 0 hours of fieldwork per week

Summer:

6 weeks - 1-5 hours of fieldwork per week

8 weeks - 1-4 hours of fieldwork per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Offered for pass/not pass grade only. Final exam not required.

Formerly known as: Nutritional Sciences 197

Field Study in Food and Nutritional Sciences: Read Less [-]

NUSCTX 198 Directed Group Study 1 - 3 Units

Terms offered: Fall 2016, Spring 2016, Fall 2015

Study of special topics in food science or nutrition that are not covered in depth in regular courses.

Directed Group Study: Read More [a+]

Rules & Requirements

Prerequisites: Consent of instructor

Repeat rules: Course may be repeated for credit without restriction.

Hours & Format

Fall and/or spring: 15 weeks - 1-3 hours of directed group study per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Offered for pass/not pass grade only. Final exam not required.

Formerly known as: Nutritional Sciences 198

Directed Group Study: Read Less [-]

NUSCTX 199 Supervised Independent Study and Research 1 - 4 Units

Terms offered: Fall 2017, Fall 2016, Spring 2016

Upper division laboratory and independent research under the direction of a faculty supervisor. Written report required upon completion of the project.

Supervised Independent Study and Research: Read More [a+]

Rules & Requirements

Prerequisites: Upper division standing and consent of instructor

Repeat rules: Course may be repeated for credit without restriction.

Hours & Format

Fall and/or spring: 15 weeks - 0 hours of independent study per week

Summer:

6 weeks - 1-3 hours of independent study per week

8 weeks - 1-3 hours of independent study per week

Additional Details

Subject/Course Level: Nutritional Sciences and Toxicology/
Undergraduate

Grading/Final exam status: Offered for pass/not pass grade only. Final exam not required.

Formerly known as: Nutritional Sciences 199

Supervised Independent Study and Research: Read Less [-]