

Department of Food and Nutrition

Tel : +82 2 961 0260 Fax : +82 2 961 0261 E-mail : food@khu.ac.kr URL : <http://food.campushomepage.com>

What is Food and Nutrition?

Food and Nutrition is an area of science which deals with scientific knowledge about food and nutrition in order for humans to be able to enjoy a healthy life through a balanced diet. As the standard of living has improved and the average life span has extended, people are more concerned about their health and their desire for food is diversified. In addition, the inclines of the aged and singles populations as well as the increase of women's status in society are influencing food habits in our society. The program of food and nutrition provides an educational experience of the highest quality for our undergraduate and graduate students in every aspect of food and nutrition in order to meet the increasing demand for food and nutrition professionals worldwide.

Food and Nutrition at Kyung Hee

The Department of Food and Nutrition is administered by the College of Human Ecology on the University's Seoul campus. The mission of the Department of Food Science and Nutrition is to illuminate the role of food and nutrition in the health of society through education, research, outreach, and services. Our department is home to 6 faculty, 24 graduate students, and more than 180 under graduate majors. The Department maintains excellence in undergraduate and graduate education and offers programs in both food science and nutrition; M.S. and Ph.D. programs are coordinated through the Kyung Hee University Graduate School. We are committed to excellence and the application of knowledge and expertise in classrooms, laboratories and communities. The department operates a number of specialized laboratories where food science and nutrition research is conducted in a wide variety of topics. The department houses Food Analysis and Chemistry Lab, Food Processing and Fermented Food Lab, Public Health Nutrition Lab, Molecular Nutrition/Biochemistry Lab, Food Safety and Quality Lab, Human Nutrition Lab.

Degree Requirements

To receive the Bachelor Science in Food and Nutrition,

- students must complete a minimum of 130 credits.
- students may choose the food and nutrition program either as a single or dual major.
- students in-depth program as a single major must complete a minimum of 60 credits including the elective courses in the area of Food and Nutrition.
- students in dual major must fulfill at least 36 credits in the area of Food and Nutrition.
- certificate for Registered Dietitian: Students who want to take the Registration Exam for Dietitians must take all courses of 52 credits required for the exam.
- students who want to be a nutrition teacher must complete the courses of 20 credits required for the certificate of teacher.

Courses

Year 1

Basic Nutrition, Basic Food Science, Food Nutrition and Chemistry

Year 2

Food Processing and Preservation, Food and Nutrition, Food Coordination, Food Analysis Lab, Food Chemistry Lab, Biochemistry I, Food Microbiology, Human Physiology, Nutrition through the Life Cycle, Sports Nutrition, Introduction to Statistics and SAS

Year 3

Principles of Cooking Experiments, Management of Food Service, Biochemistry II, Nutrition Education & Counseling, Experiments in Nutrition, Advanced Nutrition I, Community Nutrition, Food & Cookery Principle Lab, Nutrition Assessment, Food and Meal Management Lab

Year 4

Diet Therapy, Advanced Nutrition II, Cultural Aspects of Food, Quantity Food Production and Lab, Preventive Nutrition for Chronic Disease, Seminar in Food and Nutrition, Food Sanitation and Law, Food Quality Assurance, Dietitian Practice

Careers and Graduate Destinations

Students majoring within the Department of Food and Nutrition are prepared for a wide range of professions in the nutrition and food science fields. Students can gain practical experience by participating in internships, projects, supervised work experience, and research. The graduates produced up to now are actively involved in their professions as Community Nutritionists, Public Health Nutritionist, Clinical Dietitian, Healthcare/School Food Service Director, Private Practice Dietitian, Dietitian in Business and Industry, Nutrition Educators, Food Safety Expert, Food Chemist, New Food Product Developer, Quality Control Supervisor, Regulatory Inspector, Food and Nutritional Sciences Researcher, Secondary School Teacher, Government Official and Professors, etc. Beginning in 2006, graduates can also be employed as a nutrition teacher.

Faculty

Young-Soon Lee, Ph.D. Ochanomizu University, 1999, Professor, Food and Culinary Sciences, yyslee@hanmail.net

Myung-Joo Han, Ph.D. University of Tennessee, 1989, Professor, Food Processing and Fermented Food, mjhan@khu.ac.kr

Se-Young Oh, Ph.D. University of Connecticut, 1990, Professor, Community Nutrition and Nutrition Education, seyoung@khu.ac.kr

Ja-Yong Chung, Ph.D. Tufts University, 2001, Associate Professor, Molecular Nutrition, jchung@khu.ac.kr

Ki-Sun Yoon, Ph.D. University of Rhode Island, 1990, Associate Professor, Food Safety and Quality, ksyoon@khu.ac.kr

Yun-Sook Lim, Ph.D. University of Ohio, 2003, Associate Professor, Human Nutrition, yylim@khu.ac.kr