

RAD 445 Radiographic Image Evaluation II (1)

Students present routine radiographic studies, evaluating quality aspects of each radiograph.
Prerequisite: RAD specialization standing.

RAD 450 Senior Seminar (1)

This course addresses various topics including test taking skills, health-care career pathways, current trends in health-care, professional development, and employment application/interview skills.
Prerequisite: RAD specialization standing.

RAD 451 Clinical Practicum I (3)

Supervised experience in the practice of radiologic technology. The student will observe and participate in simulation procedures and delivery of radiologic procedure to actual patients in the Radiography Department of William Beaumont Hospital.
Prerequisite: program permission.

RAD 452 Clinical Practicum II (3)

Continuation of RAD 451
Prerequisite: program permission.

RAD 453 Clinical Practicum III (4)

Continuation of RAD 452
Prerequisite: program permission.

RAD 454 Clinical Practicum IV (4)

Continuation of RAD 453
Prerequisite: program permission.

RAD 455 Clinical Practicum V (4)

Continuation of RAD 454
Prerequisite: program permission.

RAD 456 Clinical Practicum VI (5)

Continuation of RAD 455
Prerequisite: program permission.

Nutrition and Health Minor

A minor in Nutrition and Health is available to students in any degree program. A minimum GPA of 2.00 is required in each course for the minor. A total number of 22 credits are required for the minor including: NH 300, Organic and Biochemistry for Nutrition Sciences; NH 301, Human Nutrition and Health; NH 311, Contemporary Topics in Nutrition; NH 330, Introduction to Food Science; NH 331, Introduction to Food Science Lab; NH 340, Nutrition and Lifecycles; also required are four hours of the following electives: NH 401, Sports Nutrition; NH 402, Community Nutrition; NH 403, Herbs, Supplements & Nutrition; NH 404, Nutrition and Culture; NH 405, Eating Disorders; NH 446, Food Toxicology.

Nutrition and Health

NH 300 Organic and Biochemistry for Nutrition Sciences (4)

This course integrates concepts in general, organic and biochemistry as a platform for understanding the relationship between chemical compounds, human physiology and nutrition. Topics will include, but are not limited to, identification, structure and physical properties of organic compounds, carbohydrate, lipid, and protein metabolism, enzymes and protein synthesis.

NH 301 Human Nutrition and Health (4)

Chemical, biological, social, and psychological elements of human nutrition. Constituents of food and their functions in human health and disease. Identical with AHS 301 and HS 301. NH 300 strongly recommended as prerequisite or corequisite.

NH 311 Contemporary Topics in Nutrition (2)

Explores the changing frontier of nutritional sciences and provides the basis for understanding and evaluation of new nutritional information with an emphasis on encouraging individuals to make healthy food/lifestyle choices. Summer semester in odd-numbered years. Identical to HS 311.

Prerequisite: HS 301 or permission of instructor.

NH 330 Introduction to Food Science (3)

Introductory exploration of foods and food science, including the principles and procedure of food selection and preparation.

Prerequisite: NH 300, NH 301.

Corequisite: NH 331.

NH 331 Introduction to Food Science Lab (1)

Introductory exploration of foods and food science, including the principles and procedure of food selection and preparation.

Prerequisite: NH 300, NH 301.

Corequisite: NH 330.

NH 340 Nutrition and Lifecycles (4)

This course is designed to develop an awareness of dietary standards and factors affecting dietary patterns, to promote an understanding of the contribution of nutrition to health and well-being throughout the life cycle, and to create a foundation for health promotion and disease prevention during each of life stages.

Prerequisite: NH 300, NH 301 or instructor permission.

NH 401 Sports Nutrition (2)

Course is directed toward the specific roles of energy and nutrients in physical performance. Topics include ergogenic aids, myths associated with nutritional management of the athlete, appropriate strategies for weight change, unique dietary concerns for females, endurance, vegetarian athletes, hydration. Carbohydrate, protein, and fat metabolism during exercise will be explored.

Prerequisite: NH 301, NH 330, NH 331.

NH 402 Community Nutrition (2)

Explores nutrition issues specific to various populations within the community and incorporates an entrepreneurial approach to improving the public's nutritional and health status. Introduces community nutrition planning, policies, and resources along with techniques for interviewing and counseling clients.

Prerequisite: NH 301, NH 330, NH 331.

NH 403 Herbs, Supplements and Nutrition (2)

Students will be prepared to evaluate the scientific validity of dietary supplements and herbs. Focus will be placed on safety, dosage, and bioavailability of individual supplements and their uses for various conditions. Additional topics include governmental regulation of dietary supplements, legal and ethical issues.

Prerequisite: NH 301, NH 330, NH 331.

NH 404 Nutrition and Culture (2)

Critically evaluate the impact and influences of evolution, geography, environment, social structure, and religion on food practices and the human diet. Identify factors that influence current food practices and the influence of culture in what, how, when, and why we eat. Prerequisite: NH 301, NH 330, NH 331.

NH 405 Eating Disorders (2)

Introduction to eating disorders, correlated issues, and treatment. Anorexia nervosa, bulimia nervosa and binge eating disorder to be examined. Topics include development risk factors, health consequences, prevention and intervention strategies.

Prerequisite: NH 301, NH 330, NH 331.

NH 446 Food Toxicology (3)

Introduction to the basic principles of Food and Nutritional Toxicology. Overview of concepts of the dose –response relationships, absorption, metabolism, and elimination of toxicants. Chemicals in foods such as hormones, pollutants, pesticides, food additives, bacterial and fungal toxins will be discussed. USDA Food laws and regulations analyzed.

Prerequisite: NH 301, NH 330, NH 331.

Occupational Safety and Health

Director: *Charles W. McGlothlin, Jr.*

Associate professor: *Richard J. Rożek*

Assistant professor: *Aaron Bird*

Special Instructor: *Charles W. McGlothlin, Jr.*

Adjunct associate professor: *John M. Hoffmann*

Adjunct assistant professor: *Thomas W. Schenk*

Adjunct instructors: *Michael Everett, Patrick R. Frazee, Darryl C. Hill, Laurie A. Rudolph, Scott Tolmie*

Occupational safety and health is a specified branch of the health professions focusing on the workplace environment and on the behavior of workers. Protecting America's workers and the general public from injury and illness in today's age of technological advancement has become one of the most challenging and rewarding professions available. Occupational safety and health professionals strive to identify, evaluate and eliminate or control hazards which expose people, property or the environment to danger or harm. This professional is concerned with prevention of injuries or occupational diseases that may occur with the interaction between the worker and the chemical, physical, biological, ergonomic, mechanical, electrical and other forces in the work environment. In addition, the safety professional is involved in the prevention of accidents that could cause property or environmental damage.

The Occupational Safety and Health (OSH) program is multi-disciplinary in nature, providing students with relevant exposure to basic sciences and behavioral science subjects as well as a thorough introduction to occupational safety and industrial hygiene concepts. A one-semester internship in the senior year of the program provides students with first-hand field experience in the practice of occupational safety and health. Internship placements are coordinated by the program director and include, manufacturing, insurance, construction, service, consulting, labor and government organizations.

Graduates of the program will find employment opportunities within a wide variety of occupations to include: health care facilities; industrial firms; construction companies; insurance companies; professional associations; local, state, and federal government; and labor organizations. Oakland's proximity to many of the national's leading industrial companies provides a wealth of experiential learning opportunities throughout the OSH curriculum, particularly for the internship placements. These world class companies also offer employment opportunities to the OSH graduate.

Program educational objectives

The Occupational Safety and Health program contributes to the institution's mission by offering a high quality baccalaureate degree that meets and exceeds the educational outcomes-based criteria