

CORNELL UNIVERSITY  
ANNOUNCEMENTS

JANUARY 23, 1961

NUTRITION  
1964-1965

GRADUATE SCHOOL OF NUTRITION

# ACADEMIC CALENDAR (Tentative)

## SECOND TERM, SPRING OF 1964

Jan. 25.. S....	First-term instruction ends	Mar. 27.. F....	Midterm grades due (12 m.)
Jan. 27.. M....	Second-term registration, old students		Spring recess:
Jan. 28.. T....	Examinations begin	Mar. 28.. S....	Instruction suspended, 12:50 p.m.
Feb. 5.. W....	Examinations end	Apr. 6.. M....	Instruction resumed, 8 a.m.
Feb. 6.. Th....	Midyear recess	May 30.. S....	Second term instruction ends
Feb. 7.. F....	Midyear recess	June 1.. M....	Examinations begin
Feb. 8.. S....	Registration, new students	June 9.. T....	Examinations end
Feb. 10.. M....	Second-term instruction begins	June 15.. M....	Commencement Day

## ACADEMIC YEAR, 1964-1965

Freshman Orientation .....	Sept. 19.. S	Examinations begin.....	Jan. 26.. T
Registration, new students.....	Sept. 21.. M	Examinations end.....	Feb. 3.. W
Registration, old students.....	Sept. 22.. T	Midyear recess .....	Feb. 4.. Th
Instruction begins, 1 p.m. ....	Sept. 23.. W	Midyear recess .....	Feb. 5.. F
Midterm grades due.....	Nov. 11.. W	Registration, new students.....	Feb. 6.. S
Thanksgiving recess:		Second-term instruction be-	
Instruction suspended, 12:50		gins .....	Feb. 8.. M
p.m. ....	Nov. 25.. W	Midterm grades due (12 noon)....	Mar. 26.. F
Instruction resumed, 8 a.m. ....	Nov. 30.. M	Spring recess:	
Christmas recess:		Instruction suspended, 12:50	
Instruction suspended, 12:50		p.m. ....	Mar. 27.. S
p.m. ....	Dec. 19.. S	Instruction resumed, 8 a.m. ....	Apr. 5.. M
Instruction resumed, 8 a.m. ....	Jan. 4.. M	Second-term instruction ends.....	May 29.. S
First-term instruction ends.....	Jan. 23.. S	Examinations begin.....	May 31.. M
Second-term registration, old		Examinations end.....	June 8.. T
students .....	Jan. 25.. M	Commencement Day .....	June 14.. M

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**CORNELL UNIVERSITY**

**GRADUATE SCHOOL  
OF NUTRITION**

**1964-1965**

The Graduate School of Nutrition, a unit of Cornell University, is supported in part by state appropriations through the State University of New York

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# GRADUATE SCHOOL OF NUTRITION

## ADMINISTRATION

PERKINS, JAMES A., A.B., Ph.D., President of the University  
CORSON, DALE R., Ph.D., Provost of the University  
KEAST, WILLIAM R., Ph.D., Vice President for Academic Affairs of the University  
BARNES, RICHARD H., Ph.D., Dean of the School  
YOUNG, CHARLOTTE M., Ph.D., Secretary of the School

## FACULTY

*In this list the titles and departments of primary affiliation of faculty members are indicated.*

ASDELL, S. A., Ph.D., Professor, Animal Husbandry  
BAKER, ROBERT C., Ph.D., Professor, Poultry Husbandry  
BARNES, RICHARD H., Ph.D., Professor, Graduate School of Nutrition  
BENTON, DUANE A., Ph.D., Associate Professor, Animal Husbandry  
BUCK, PAUL A., Ph.D., Associate Professor, Dairy and Food Science  
CALL, DAVID L., Ph.D., Associate Professor, H. E. Babcock Professorship of Food Economics, Graduate School of Nutrition  
COMAR, CYRIL L., Ph.D., Professor, Physical Biology  
DANIEL, LOUISE J., Ph.D., Professor, Biochemistry  
DARLING, C. DOUGLAS, M.D., Professor, University Health Services  
DONALD, ELIZABETH A., Ph.D., Assistant Professor, Food and Nutrition  
FINN, ROBERT K., Ph.D., Professor, Chemical Engineering  
GAYLOR, JAMES L., Ph.D., Associate Professor, Graduate School of Nutrition  
HACKLER, L. ROSS, Ph.D., Assistant Professor, Food Science and Technology, Geneva  
HAND, DAVID B., Ph.D., Professor, Food Science and Technology, Geneva  
HARTMAN, JOHN D., Ph.D., Professor, Vegetable Crops  
HERRINGTON, BARBOUR L., Ph.D., Professor, Dairy and Food Science  
HESTER, E. ELIZABETH, Ph.D., Associate Professor, Food and Nutrition  
HOLLEY, ROBERT W., Ph.D., Associate Professor, Biochemistry  
HOGUE, DOUGLAS E., Ph.D., Associate Professor, Animal Husbandry  
ISENBERG, F. M. R., Ph.D., Associate Professor, Vegetable Crops  
JOHNSTON, FRANCES A., Ph.D., Professor, Food and Nutrition  
KROOK, LENNART P., Ph.D., Associate Professor, Pathology and Bacteriology  
KUTA, EDWIN J., Ph.D., Assistant Professor, Food and Nutrition  
LEE, FRANK A., Ph.D., Associate Professor, Food Science and Technology, Geneva  
LENGEMANN, FREDERICK W., Ph.D., Associate Professor, Physical Biology  
LIFSHITZ, ABRAHAM, Ph.D., Assistant Professor, Graduate School of Nutrition  
LONGRÉE, KARLA, Ph.D., Professor, Institution Management  
LOOSLI, JOHN K., Ph.D., Professor, Animal Husbandry  
LUTWAK, LEO, Ph.D., M.D., James Jamison Professor of Clinical Nutrition, Graduate School of Nutrition

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MATTICK, LEONARD R., Ph.D., Associate Professor, Food Science and Technology, Geneva

MAYNARD, LEONARD A., Ph.D., Professor Emeritus, Graduate School of Nutrition

McCORMICK, DONALD B., Ph.D., Associate Professor, Graduate School of Nutrition

MONDY, NELL, Ph.D., Associate Professor, Food and Nutrition

MOORE, NORMAN S., M.D., Professor, University Health Services

MORRISON, MARY A., Ph.D., Associate Professor, Food and Nutrition

MOYER, JAMES C., Ph.D., Professor, Food Science and Technology, Geneva

NELSON, WALTER L., Ph.D., Professor, Biochemistry

NESHEIM, MALDEN C., Ph.D., Associate Professor, Poultry Husbandry

NEWMAN, KATHERINE J., Ph.D., Associate Professor, Food and Nutrition

PEDERSON, CARL S., Ph.D., Professor, Food Science and Technology, Geneva

PERSONIUS, CATHERINE J., Ph.D., Professor, Food and Nutrition

POND, WILSON, Ph.D., Associate Professor, Animal Husbandry

REID, JOHN THOMAS, Ph.D., Professor, Animal Husbandry

RIVERS, JERRY MARGARET, Ph.D., Assistant Professor, Food and Nutrition

ROBINSON, WILLARD B., Ph.D., Professor, Food Science and Technology, Geneva

ROE, DAPHNE ANDERSON, M.D., Assistant Professor, Graduate School of Nutrition

SCOTT, MILTON L., Ph.D., Professor, Poultry Husbandry

SEELEY, HARRY W., JR., Ph.D., Professor, Dairy and Food Science

SHALLENBERGER, ROBERT S., Ph.D., Associate Professor, Food Science and Technology, Geneva

SMITH, ORA, Ph.D., Professor, Vegetable Crops

SMITH, SEDGWICK E., Ph.D., Professor, Animal Husbandry

SMOCK, ROBERT M., Ph.D., Professor, Pomology

STEININGER, GRACE, Ph.D., Professor, Food and Nutrition

TURK, KENNETH L., Ph.D., Professor, Animal Husbandry

VANBUREN, JEROME P., Ph.D., Associate Professor, Food Science and Technology, Geneva

VAN VEEN, ANDRÉ G., Ph.D., Professor, Graduate School of Nutrition

WARNER, RICHARD G., Ph.D., Professor, Animal Husbandry

WASSERMAN, ROBERT H., Ph.D., Professor, Physical Biology

WELLINGTON, GEORGE H., Ph.D., Professor, Animal Husbandry

WILLIAMS, HAROLD H., Ph.D., Professor, Biochemistry

WRIGHT, LEMUEL D., Ph.D., Professor, Graduate School of Nutrition

YOUNG, CHARLOTTE M., Ph.D., Professor, Graduate School of Nutrition

YOUNG, ROBERT J., Ph.D., Associate Professor, Poultry Husbandry

#### STAFF

ALCAZAR, BEATRIZ S., M.N.S., Research Assistant

BASSALIK, LUDMILA, Ph.D., Research Associate

BERRSFORD, KATHLEEN, M.S., Editor of Publications

BRAGER, ALICE H., R.N., Research Nurse

COLBERT, ELLEN S., R.N., Research Nurse

DAMP, JESSICA P., A.B., Research Assistant

DAVIDSEN, KENDRA J., R.N., Research Nurse

DELWICHE, CONSTANCE N., M.F.S., Research Associate

FIALA, GRACE F., A.B., Research Assistant

GILBERT, KENNETH E., B.S., Administrative Assistant

KWONG, EVA, Ph.D., Research Associate  
MACDONALD, HELEN B., M.P.H., Research Dietitian  
MAXSON, VIRGINIA E., R.N., Research Nurse  
MOORE, A. ULRIC, Ph.D., Research Associate  
SCHULTZ, A. LOUISE, R.N., Research Nurse  
SWAN, PATRICIA L., B.S., Research Assistant  
WESTON, MARILYN O., B.S., Research Assistant





# THE GRADUATE SCHOOL OF NUTRITION

THE GRADUATE SCHOOL OF NUTRITION at Cornell offers unique and diverse research and training programs in nutritional and food science—for both men and women. The resources of many departments and divisions of the University are combined to provide a special academic program leading to the professional degrees, Master of Nutritional Science (M.N.S.) or Master of Food Science (M.F.S.).

A variety of interests attract students to the study of nutritional science. Through the basic and interdisciplinary program offered by the School, students are given the opportunity to prepare for many types of careers in the broad field of nutrition. Of those who pursue the M.N.S. degree, some will choose to work with biochemical problems, using primarily the chemical laboratory for investigation . . . some will want to conduct research with laboratory animals . . . and others will become investigators working in the field of clinical and medical nutrition, conducting laboratory or metabolic research with either human subjects or animals.

Still others may wish to be public health nutritionists working in private or public agencies—in nutrition education, in studying the nutrition and food habits of populations . . . and still others may wish to apply their knowledge in the fields of clinical, medical, or public health nutrition to the field of international nutrition through such agencies as FAO, WHO, AID, and UNICEF, or to relate the principles of food science, agriculture, economics, and education to the solution of food and nutrition problems in developing countries.

Students training for the M.F.S. degree enter careers in food processing, research, quality control, and technical sales work.

Many levels of attainment in a career are possible, according to a student's ability and degree of training in the science of nutrition. And the demand is increasing at all levels for specialized workers in academic, industrial, government, and international posts.

The School's well-rounded core of required courses basic to its programs adds strength in several ways to the student's preparation for a career. In addition to serving as fundamental background for study in the professional field selected, the required courses give students sufficient knowledge in the sciences basic to nutrition to enable them to work into positions in other fields of nutrition when circumstances make this desirable. For those who continue advanced study, the background core of

courses may be used for the completion of a Ph.D. degree in fields such as biochemistry and nutrition—either human or animal.

The science of nutrition has developed and broadened as knowledge of its many facets has accumulated through research. At one time, the study of nutrition was limited to training in biochemistry, physiology, and biology, and the relationship of these to health and disease. Today nutritional science must also be related to such fields as education, sociology, psychology, cultural anthropology, food technology, and economics; the Graduate School of Nutrition provides advanced study in such an integrated program.

Through a carefully planned curriculum, the student receives a firm foundation in sciences basic to nutrition, along with practical preparation for work in the professional field of his choice. He is assigned a faculty adviser in whose special field his own interests lie. The adviser plans the curriculum and directs the student's special research problem in either nutritional or food science, within the framework of courses basic to nutrition, and required by the School.

Studying for a degree at the Graduate School of Nutrition provides the student an opportunity to work in an intimate and challenging environment of contact with a faculty of outstanding reputation in this and other countries for their contributions to nutritional science—and to work among students, including many from other countries, whose principal interest is in the science of nutrition.

The faculty of the School includes biochemists, physicians, animal nutritionists, human nutritionists, food economists, and food scientists. These professors, some of whom are appointed primarily in cooperating departments or colleges, act as advisers, and direct the research problems of students. Only with a faculty of outstanding scientists and the cooperation of the contributing colleges at Cornell would such an integrated academic program of research and teaching in nutrition be possible.

## **CURRICULUM AND DEGREES**

The Graduate School of Nutrition offers a curriculum providing for specialization in either nutritional science or food science. Its degrees of Master of Nutritional Science and Master of Food Science are awarded by the Cornell Graduate School. These are awarded after satisfactory completion of a prescribed core of courses considered basic to an understanding of nutritional and food science at the Master's level, regardless of the field of special interest. In addition, specially chosen electives prepare each student for the field of his choice. The degrees represent a defined accomplishment in the area of nutritional science or food science.

The candidate for a degree prepares a report representing 6 to 10 semester hours' credit based on his original research of a special problem. The special problem report is of thesis caliber.

The curriculum completed for the M.N.S. and M.F.S. degrees establishes an excellent background for advanced study. Students who have obtained

these degrees frequently continue studies leading to the Ph.D. in such fields as biochemistry, food science and technology, or animal or human nutrition.

## ADMISSION

To be admitted to the School the applicant must hold a baccalaureate degree from a college or university of recognized standing or have completed work equivalent to that required for such a degree. He must have a definite professional interest in the field of either nutritional science or food science. In order to qualify as a candidate for one of the graduate degrees, his training must include the completion, with a superior record, of courses in the following subjects, with the approximate number of semester hours as stated.

## Course Requirements

### PHYSICAL SCIENCES—20 HOURS

**Chemistry, physics, mathematics.** Courses in quantitative chemistry and organic chemistry are prerequisites to courses required for graduation. If they are not offered for entrance, they must be taken following admission. Students who enter without college training in physics are required to take an elementary course in this subject before graduation. Credits for beginning courses in physics and chemistry, including organic and quantitative analysis, cannot be counted toward graduation.



*A graduate student fractionating two similar compounds by semi-micro distillation.*

## 6 GRADUATE SCHOOL OF NUTRITION

### BIOLOGICAL SCIENCES

#### **Biology, botany, zoology, bacteriology, physiology.**

*For candidates for the M.N.S. degree—12 hours:*

Courses in animal or human nutrition up to three hours may be counted in the biological sciences. Elementary courses in bacteriology or physiology cannot be counted toward graduation.

*For candidates for the M.F.S. degree—8 hours:*

Elementary courses in bacteriology cannot be counted toward graduation. However, an elementary course in bacteriology is prerequisite for advanced courses in bacteriology.

### SOCIAL STUDIES—9 HOURS

Suggested subjects are economics, government, education, psychology, sociology, anthropology, and history.

### OTHER COURSES

The applicant's record must show evidence that he has satisfactorily completed other courses prerequisite to those required by a candidate for a degree. An applicant who cannot meet in full the specific course requirements may be admitted if the faculty of the School so recommends, with the understanding that the deficiencies must be made up before graduation.

### **Noncandidates**

Admission as noncandidates is open to applicants who desire to register for a term or more to take specific courses but who do not wish to become candidates for a degree. Such applicants must hold Bachelors' degrees, must meet the other requirements specified for admission, and must show evidence that the courses desired will be of special benefit to them in their professional careers.

### **University Requirements**

Applicants must meet the general requirements for admission to the Graduate School as set forth in the *Announcement of General Information* and the *Announcement of the Graduate School*.

### **Health Requirements**

The following health requirements for entering graduate students have been adopted by the Cornell Board of Trustees. Failure to fulfill these requirements will result in loss of the privilege of registering the following term. The responsibility for fulfilling these requirements rests with the student.



*A research conference where a molecular model is used to illustrate the compound being investigated.*

**IMMUNIZATION** . . . A satisfactory certificate of immunization against smallpox, on the form supplied by the University, must be submitted before registration. It will be accepted as satisfactory only if it certifies that within the last three years a successful vaccination has been performed. If this requirement cannot be fulfilled by the student's home physician, opportunity for immunization will be offered by the Cornell medical staff during the student's first semester, with the cost to be borne by the student. If a student has been absent from the University for more than three years, immunity will be considered to have lapsed, and a certificate of revaccination must be submitted.

**HEALTH HISTORIES** . . . Students accepted for admission will be required to submit health histories on forms supplied by the University.

**X-RAY** . . . Every student is required to have a chest X-ray. He may present a chest film, made by a private physician, on or before entering Cornell, provided that it was obtained within six months of initial registration and is of acceptable quality; or he may present a chest X-ray report, provided that the radiograph was taken within the six months of initial registration, contains the film number and name and address of the X-ray facility, and is signed by a radiologist; or he may have a chest X-ray at Cornell during the orientation period or at some other specified time shortly thereafter, in which case the charge will be included in the registration fee.

*When a student who has been away from the University for more than a year wishes to re-enter, he must, at his own expense, once more fulfill the chest X-ray requirement and also fill out a new health history.*

## Registration and Applications

All students admitted to the Graduate School of Nutrition must register through the Graduate School Office, 125 Day Hall, at the beginning of each term or session.

Applicants for admission should address their inquiries to the Office of the Graduate School, Cornell University, Ithaca, New York. No application will be acted upon until all credentials enumerated in the application form have been filed.

## REQUIREMENTS FOR GRADUATION

The requirements for graduation call for the completion of at least two units of residence and the completion of at least 36 semester hours of specified and approved courses of which not more than 10 can be in research (Graduate School of Nutrition 199). In the event that certain required courses have been completed satisfactorily by the student prior to his admission to the Graduate School, substitutions will be made with the approval of his faculty adviser.

Certain elective courses may be required as deemed appropriate by the adviser and the faculty of the Graduate School of Nutrition to round out the student's professional training in nutritional science or food science. The student must prepare a written report on an approved problem that may or may not require laboratory research, and must pass a final examination. The curriculum differs in accordance with the field in which the student wishes to specialize, as follows:

### Nutritional Science

The specialized training in this field, leading to the degree of Master of Nutritional Science, emphasizes the basic scientific knowledge and techniques of nutrition. The completion of the following curriculum is required:

	<i>Hours</i>		<i>Hours</i>
Biochemistry .....	6	History of Nutrition.....	1
Principles of Nutrition.....	3	Seminars .....	1
Laboratory work in nutrition....	3	Advanced courses in human or	
Advanced Physiology.....	6	animal nutrition.....	4
Food Economics.....	3	Special problem.....	6 to 10
Statistics .....	3		

In addition, the requirements include such approved electives as the faculty adviser and the faculty of the School may deem appropriate and necessary to round out the student's training in the field of nutritional science.

Faculty advising students for the M.N.S. degree include Professors S. A. Asdell, R. H. Barnes, D. L. Call, C. L. Comar, L. J. Daniel, J. L. Gaylor, L. R. Hackler, R. W. Holley, D. E. Hogue, F. A. Johnston, L. P. Krook, F. W. Lengemann, J. K. Loosli, L. Lutwak, D. B. McCormick, N. S. Moore, M. A. Morrison, W. L. Nelson, M. C. Nesheim, K. J. Newman, W. Pond, J. T. Reid, J. M. Rivers, D. A. Roe, M. L. Scott, S. E. Smith, G. Steininger, K. L. Turk, A. G. van Veen, R. G. Warner, R. H. Wasserman, H. H. Williams, L. D. Wright, C. M. Young, and R. J. Young.

COURSES APPROVED FOR ADVANCED  
NUTRITION CREDIT

	<i>Hours</i>
F.N. 324 Nutrition .....	3 <sup>a</sup>
F.N. 330 Diet Therapy .....	3
F.N. 400 Readings in Nutrition.....	2
F.N. 401 Readings in Nutrition.....	2
F.N. 424 Advanced Nutrition .....	2
F.N. 440 Nutrition and Growth.....	2
Nutr. 100 Problems and Programs in International Nutrition.....	4
P.H. 210 Advanced Poultry Nutrition.....	2
An. Hus. 210 Special Topics in Animal Nutrition.....	1 <sup>b</sup>
Nutr. 392 Clinical and Public Health Nutrition.....	3
Nutr. 381 Field Observation and Experience in Nutrition.....	1
Nutr. 382 Field Observation and Experience in Nutrition.....	1
Biochem. 150 Biochemistry and Nutrition of the Vitamins.....	2
Nutr. 160 Nutritional Biochemistry.....	3
Biochem. 301 Special Topics in Biochemistry.....	1 or 2 <sup>b</sup>
Vet. Path. and Bact. 155 Pathology of Nutritional Diseases.....	3

<sup>a</sup> If equivalent not previously taken.

<sup>b</sup> Depending upon the topic.



*Preparing for staff rounds in the metabolic ward of the Clinical Nutrition Unit; a patient with a malabsorption problem.*

## Food Science

The specialized training in this field, leading to the degree of Master of Food Science emphasizes the sciences involved in food processing and utilization. The completion of the following curriculum is required.

	<i>Hours</i>		<i>Hours</i>
Biochemistry .....	6	Statistics .....	3
Advanced courses in bacteriology..	6	Nutrition .....	3
Approved courses in food		Seminars .....	1
science .....	11	Special problem .....	6 to 10

In addition, the requirements include such approved electives as the faculty adviser and the faculty of the School may deem appropriate and necessary to round out the student's training in the field of food science.

Faculty advising students for the M.F.S. degree include Professors R. C. Baker, R. H. Barnes, P. A. Buck, D. L. Call, R. K. Finn, D. B. Hand, J. D. Hartman, B. L. Herrington, E. E. Hester, F. M. R. Isenberg, E. J. Kuta, F. A. Lee, K. Longrée, L. R. Mattick, N. Mondy, J. C. Moyer, W. L. Nelson, C. S. Pederson, C. J. Personius, W. B. Robinson, H. W. Seeley, R. S. Shallenberger, O. Smith, R. M. Smock, J. P. VanBuren, A. G. van Veen, G. A. Wellington, and L. D. Wright.

## COURSES APPROVED FOR FOOD SCIENCE

	<i>Hours</i>
F.N. 316 Science of Food.....	3 or 4
F.N. 317 Science of Food, Laboratory.....	1
F.N. 318 Experimental Food Methods.....	2
F.N. 403 Special Problems for Graduate Students.....	"
F.N. 404 Readings in Foods.....	2
Food Sci. 101 Principles of Food Technology.....	3 or 5
Food Sci. 102 Principles of Food Technology.....	3 or 5
D.S. 102 Market Milk.....	4
D.S. 103 Food Products from Milk Fermentations.....	5
D.S. 111 Analytical Methods .....	4
D.S. 113 Chemistry of Milk.....	2 <sup>b</sup>
D.S. 130 Dairy and Food Engineering.....	4
Pomology 111 Post-Harvest Physiology, Handling and Storage of Fruits....	3
P.H. 150 Poultry Meat and Egg Technology.....	3
Veg. Crops 22 Potato Production and Processing.....	3
Veg. Crops 112 Handling and Marketing Vegetable Crops, Advanced course .....	4
Biochem. 140 Food Biochemistry.....	3
Biochem. 150 Biochemistry and Nutrition of the Vitamins.....	2
Nutr. 100 Problems and Programs in International Nutrition.....	4
Nutr. 159 Food Economics.....	3
Nutr. 250 Seminar in Food and Population.....	2

<sup>a</sup> Credits as arranged.

<sup>b</sup> Depending upon the topic.



## Special Problem

The work involved in the report on an individual problem required for both degrees may be carried out with the approval of the student's faculty adviser under the direction of any member of the faculty of the School whom the student may choose and who is willing to supervise it. The report must be approved by the supervising faculty member and the original copy submitted to the Office of the Dean of the Graduate School of Nutrition at least one week prior to the beginning of the final examination period. Directions concerning the form in which the report is to be presented may be obtained either from the student's faculty adviser or from the Office of the Dean of the Graduate School of Nutrition.

## Examination

A final examination, either oral or written or both, is required for either degree. Examinations are conducted by a committee consisting of the faculty adviser plus one other member to be designated by the faculty of the Graduate School of Nutrition or its delegated agent.

## Credit for Summer Session Study

A student registered in the School may receive credit for work done in the University Summer Session if his program is approved in advance by his faculty adviser. To receive this credit he must also be registered in the Summer Session.

A student who has been registered in the School for one term after receiving his Bachelor's degree may, with the approval of his faculty adviser, register for a minimum of four and a maximum of twelve weeks for work in the summer on his individual problem under personal direction of a member of the faculty of the School and thus earn residence credit. The student can thus make use of the summer period to meet, in whole or in part, the requirements of six to ten hours granted upon the completion of his report on an approved problem.

## Residence Requirements

To receive a degree from the School, a student must complete at least two terms of residence after receiving the Bachelor's degree from Cornell or elsewhere. (In most instances, students need more than two terms of residence in which to complete all degree requirements.)

*International nutritionists survey the nutritional status of children in a school feeding program in Syria.*



## TRAINING FOR SPECIALIZED FIELDS

### Nutritional Science

Many opportunities are open to graduates with the M.N.S. degree. Among these are positions in research in universities, government and industrial laboratories, metabolic wards and clinics in hospitals, college teaching, and nutrition education and public health work in local, state, national and international agencies. Foreign students receive training useful in many teaching and governmental positions in their native countries.

The basic training for the M.N.S. degree emphasizes the physical and biological sciences and the principles of nutrition of all species. Through appropriate electives, students learn to apply these disciplines in either human or animal nutrition. Facilities for research include biochemical, microbiological, and physiological laboratories, experimental animal quarters, a diet table for experimental work in human nutrition, a metabolic unit in Cornell's Sage Hospital for the study of nutrition in relation to disease, and, often, opportunity to participate in surveys.

Special opportunities are provided for students of appropriate background who wish to prepare themselves for work as community nutritionists with health and welfare agencies. Here, the approved electives will include certain phases of social science, the elements of public health, clinical and public health nutrition, and appropriate informational service techniques. Opportunities for supervised experiences with community and health agencies are available for selected students. Students accepted for training in this area must plan financially for three to four weeks of residence away from Cornell to cover the field experience. Two weeks of this will be in the fall just prior to the academic year; the third and possible fourth week may be either during the spring recess or immediately following final examinations. In addition, suitable students are urged to spend a two months' period in the summer in "in-service" training in nutrition as applied to the community and to public health. Help will be given in making the necessary contacts. These opportunities will provide assignments which can be used as the basis for meeting the requirement for a report on an individual problem.

To meet the need for professionally trained men and women in government and international agencies, the School offers a program in international nutrition. Designed especially for American students, it is open also to others interested in the practical application of nutrition and food science to the problems of developing countries. The program includes courses in the sciences basic to nutrition that



*The School's economist discussing food supply and population at conference.*

are extensive enough to equip students for a variety of careers in nutrition. Emphasis in electives is then placed on specialized study in problems and programs in international nutrition and related fields such as agriculture, public health, extension teaching, sociology and anthropology. When the opportunity exists, field experience will be given. Training will also be integrated with agricultural and public health programs whenever possible. Several traineeships and assistantships are available to qualified students. For further details, request the descriptive leaflet, *Program in International Nutrition*, from the School.

Students with interest in the feed industry should have completed reasonably broad training in livestock production, including poultry, prior to admission. The training will stress principles of animal nutrition, animal physiology, experimental methods, and analytical procedures. To round out the training, courses in food economics, marketing, and business administration are provided.

## **Food Science**

Growing emphasis on food—its availability, quality, processing, packaging, as well as its nutritive value—indicates a period of expanding opportunities for those trained in food science. The Graduate School of Nutrition offers programs for M.F.S. candidates which lead to careers in food production, research, quality control, technical sales, teaching, and government and international nutrition work.

Since all techniques for food processing and handling must be based on a thorough knowledge of food characteristics, the Graduate School of Nutrition prescribes an M.F.S. program emphasizing the sciences fundamental to the field, namely, chemistry, biochemistry, and bacteriology. The student who masters these sciences may easily learn the details of special food techniques on the job. His basic academic training therefore does not include specialized technology courses in food processing, packaging, and the like.

Work on the special problem may be carried on either at the Ithaca campus or at the New York State Agricultural Experiment Station at Geneva, New York. Staff members advise students and acquaint them with the several research projects under way, including studies of food spoilage, flavor, composition, preservation, fermentation, and irradiation effects.

## **TUITION AND FEES**

A registration deposit of \$28 must be made by every applicant accepted for admission unless the candidate has previously matriculated as a student at Cornell University. A check or money order payable to Cornell University should be remitted to the Graduate School, 125 Day Hall, upon notification of acceptance by the Graduate School of Nutrition. This deposit pays the matriculation fee, chest X-ray fee, and examination book charge and covers certain expenses incident to graduation if the student receives a degree. The deposit will not be refunded to any candidate who withdraws his application after May 22, or after 20 days following his admission approval.

Limited refunds of tuition and fixed fees will be made to students who withdraw from the University prior to the completion of a term, for reasons accepted as satisfactory. For students who do not complete a term, tuition and other fees will be charged at the rate of 10 per cent for each week, or fraction of a week, from the first day of registration to the date of withdrawal as certified by the

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School; if, however, withdrawal is made within six days of the date of registration, no charge is assessed. The registration deposit will not be refunded.

The tuition for students registered in the Graduate School of Nutrition is \$200 a term payable at the beginning of each term. Certain assistantships carry a waiver of tuition.

A General Fee of \$187.50 a term payable at the beginning of each term is required of each registrant of the Graduate School of Nutrition whether he is receiving full residence credit or not. The General Fee contributes toward the services supplied by the libraries, Clinic and Infirmary, and the student union in



*In the diet clinic of the University Health Services selected students may obtain experience with patients.*



*An experimental subject being lowered into a tank as part of a research project on body composition.*

Willard Straight Hall, and pays a portion of the extra cost of laboratory courses and general administration.

Students of the Graduate School of Nutrition who attend classes in the Summer Session must register both in the Graduate School and in the Summer Session and pay the tuition and other fees required by the Summer Session. No fee is required for Summer Research if a student was regularly registered in the Graduate School during the previous academic year.

A graduate student who returns to the University to present his thesis and to take the final examination for an advanced degree, all other work for that degree having been previously completed, must register as a "candidate for degree only" and pay a fee of \$35.

If it is necessary for a student to withdraw, he should make arrangements at the Graduate School office before leaving the campus.

*Tuition or fees may be changed by the Board of Trustees at any time without previous notice.*

## **ASSISTANTSHIPS AND TRAINEESHIPS**

A number of assistantships and traineeships are available in the School's research programs. They require not more than twenty hours' work a week, and any student in the School may apply for this type of financial aid. The stipend is approximately \$2,600 for a twelve-month appointment; in some instances it is pro-rated on a nine-month basis. The appointments carry waiver of tuition, but the student must pay all fees required by the Graduate School. For September appointment, application should be made by March 1 to the Secretary, Graduate School of Nutrition, Savage Hall. Announcement of appointments will be made on or about April 1.

### **Public Health Traineeships for Public Health Personnel**

Students interested in preparing for positions as public health nutritionists may apply for public health traineeship awards from the U. S. Public Health Service. Applicants may secure application forms and additional information from any of the Regional Medical Directors of the U. S. Public Health Service or from the Chief, Division of General Health Services, Bureau of State Services, Public Health Service, U. S. Department of Health, Education, and Welfare, Washington, D. C.

## **ADVISORY SERVICE FOR STUDENTS PREPARING AT CORNELL TO ENTER THE SCHOOL**

Students in the Colleges of Agriculture, Arts and Sciences, or Home Economics at Cornell University, who prepare for admission to the Graduate School of Nutrition, may be advised during the period of preparation by members of the faculty of the School who are also members of the faculty of the college in which the students matriculate.

Undergraduates who are interested in nutrition and who are matriculating at Cornell University for the first time should state upon the application for admission that nutrition is the business or profession (field of work) which they expect to enter upon completion of their studies. This is necessary in order that appropriate faculty advisers may be assigned to them.

## HEALTH SERVICES AND MEDICAL CARE

Health services and medical care for students are centered in two Cornell facilities: the Gannett Medical Clinic (out-patient department) and the Sage Hospital. Students are entitled to unlimited visits at the Clinic (appointments with individual doctors at the Clinic may be made, if desired, by calling or coming in person; an acutely ill student will be seen promptly whether he has an appointment or not). Students are also entitled to laboratory and X-ray examinations indicated for diagnosis and treatment, hospitalization in the Sage Hospital with medical care for a maximum of fourteen days each term, and emergency surgical care. The cost of these services is covered in the General Fee.

On a voluntary basis, insurance is available to supplement the services provided by the General Fee. For further details, including charges for special services, see the *Announcement of General Information*. If, in the opinion of the University authorities, the student's health makes it unwise for him to remain in the University, he may be required to withdraw.

## HOUSING FOR GRADUATE STUDENTS

### Dormitory Accommodations

The University has established Sage Hall as a graduate residential center. Its dormitory facilities accommodate approximately 100 men in the north side of the building and 105 women in the south side. The Graduate Center, which is available for use by all graduate students and faculty, also contains a cafeteria seating 200, study rooms, and lounges. In addition, Cascadilla Hall has been newly remodeled to accommodate approximately 140 single graduate men.

Applications for dormitory accommodations may be made any time after January 1 for the coming academic year by writing the Department of Housing and Dining Services, 223 Day Hall.

### Family Accommodations

The University, through the Department of Housing and Dining Services, has three apartment developments for married students and their families. They are Cornell Quarters, Pleasant Grove Apartments, and Hasbrouck Apartments, with total housing for about 400 families. All apartments are unfurnished. For further information and application, write the Department of Housing and Dining Services, Room 223, Day Hall.

The Department of Housing and Dining Services also maintains a list of available rental housing in the Ithaca area. Information on housing currently available can be obtained only at the Off-Campus Housing Office, Room 223, Day Hall. Lists cannot be sent out because changes occur daily. Students desiring off-campus housing should come to Ithaca well in advance of the term opening to arrange for such accommodation.

## DESCRIPTION OF COURSES

THE FOLLOWING list of courses includes both those previously specified as required for the degrees offered and some of those from which electives may be selected, with the approval of the student's faculty adviser, in accordance with his specific field of interest.

The information in parentheses following the name of the course refers to the college in which the course is given, the department, and the course number. In registering for any of these courses the information shown in the parentheses should be given rather than the name of the course. In some instances the time and place are not given in the descriptive material enclosed in the parentheses following the title of the course. To obtain this information the student should consult the specific departmental office or the individual Announcements issued by the colleges concerned.

*For courses marked with an asterisk (\*), "advanced nutrition" credit may be given. For those marked with a dagger (†), "advanced food science" credit may be given.*

### NUTRITION

**PRINCIPLES OF ANIMAL NUTRITION** (*Agriculture; Animal Husbandry 110*). Fall. Credit three hours. For senior and graduate students. Prerequisites, a course in human or veterinary physiology and a course in organic chemistry or biochemistry. Lectures, M W F 10. Morrison 342. Professor. LOOSLI.

The chemistry and physiology of nutrition and the nutritive requirements for growth, reproduction, lactation, and other body functions.

**LABORATORY WORK IN ANIMAL NUTRITION** (*Agriculture; Animal Husbandry 111*). Spring. Credit three hours. Prerequisites, quantitative analysis, Animal Husbandry 110 or its equivalent, and permission of the instructor. M W F 2-4:20. Morrison 342 and 443. Associate Professor WARNER and assistants.

Each student engages in a series of short research projects with experimental animals, such as rats, dogs, and sheep. Both classical and modern techniques of animal experimentation are taught. The applications of biochemical methods to the solution of animal nutrition problems are included.

**NUTRITION** (*Home Economics; Food and Nutrition 324*). Spring. Credit three hours. Prerequisites, elementary college courses in nutrition, biochemistry, and human physiology. Associate Professor NEWMAN.\*

Discussion, T Th 8. Van Rensselaer 339. Demonstration and discussion, Th 2-4. Van Rensselaer 339. Principles of nutrition as they relate to energy metabolism and weight control, hygiene of the digestive tract, proteins, minerals, and vitamins. Application of the principles of nutrition to needs of normal individuals. During and as a result of this course the student is expected to establish and maintain good nutrition practices.

**MATERNAL AND CHILD NUTRITION** (*Home Economics; Food and Nutrition 340*). Fall and spring. Credit two hours. Prerequisite, Food and Nutrition 103 or 192. May not be taken concurrently with or following Food and Nutrition 324. Majors interested in special training in this field may request permission to register for Food and Nutrition 440 as seniors. Associate Professor NEWMAN.

Lecture and discussion, W F 8. Van Rensselaer 339. Family nutrition with special emphasis upon the nutritional needs of the mother and child. Relation of nutrition to physical growth.

**PROBLEMS AND PROGRAMS IN INTERNATIONAL NUTRITION** (*School of Nutrition 100*). Fall. Credit four hours. Registration by permission. Lectures, M W 11-12:30, F 11-12. Savage Hall. Professor VAN VEEN.\*†

To acquaint students with the planning of effective programs and policies in the fields of

nutritional and food science with the purpose of improving nutrition conditions in developing countries, with proper emphasis on the role of agriculture and public health. Among topics considered are: typical foods and diets in different parts of the world, assessment of food and nutrition conditions, protein-rich and other protective foods, food processing and preservation in developing countries, food standards and food control.

**ADVANCED NUTRITION** (*Home Economics; Food and Nutrition 424*). Fall. Credit two hours. Prerequisite, Food and Nutrition 324 or equivalent. M W 10. Van Rensselaer 301. Associate Professor MORRISON.\*

Recent advances in nutrition. Emphasis on human nutrition.

**READINGS IN NUTRITION** (*Home Economics; Food and Nutrition 402*). Spring. Credit three hours. Prerequisite, Food and Nutrition 324 or equivalent. T Th 11-12:30. Van Rensselaer 301. Assistant Professor RIVERS.\*

Critical review of literature on selected topics in the field of nutrition. Emphasis on human nutrition. Topics are changed each term so the course may be repeated for credit with permission of the instructor.

**NUTRITION AND GROWTH** (*Home Economics; Food and Nutrition 440*). Fall. Offered in even-numbered years. Credit two hours. Prerequisite, Food and Nutrition 324 or equivalent. Signature of instructor required for undergraduate students. T Th 9. Van Rensselaer 301. Associate Professor NEWMAN.\*

Information on growth which is of particular interest to nutritionists. Survey of methods used in studying physical and chemical growth. Relation between nutrition and growth.

**HISTORY OF NUTRITION** (*Agriculture; Animal Husbandry 215*). Fall. Credit one hour. T 4:15. Savage 130. Professor LOOSLI.

The purpose is to familiarize the student with the background literature in nutrition and to improve his technique in using the libraries. Each student prepares four written reports and summarizes these in brief oral reports to learn better ways to present technical information.

**POULTRY NUTRITION** (*Agriculture; Poultry Husbandry 110*). Spring. Credit three hours. Prerequisite, chemistry and physiology or permission of instructor. Not open to freshmen. Lectures, M W F 8. Rice 300. Associate Professor NESHEIM.

The principles of poultry nutrition and their application to poultry feeding and feed manufacturing.

**ADVANCED POULTRY NUTRITION** (*Agriculture; Poultry Husbandry 210*). Spring. Credit two hours. For graduate students. Not given every year and not unless ten or more students apply for the course. Registration by permission. Professor SCOTT.\*

A study of one or more important fields of research in poultry nutrition, a critical consideration of the experimental methods used in conducting the investigations, and discussion of further studies needed, including the planning of the experiments.

**SPECIAL TOPICS IN ANIMAL NUTRITION** (*Agriculture; Animal Husbandry 210*). Spring. Credit one hour. Registration by permission. Th 8. Morrison 342. Professors LOOSLI and S. E. SMITH.\*

A presentation and discussion of the knowledge and techniques of special fields of animal nutrition, with particular reference to farm animals.

**SEMINAR IN ANIMAL NUTRITION** (*Agriculture; Animal Husbandry 219*). Fall. Credit one hour. Open to graduate students with major field of study in animal nutrition. Registration by permission. T 4:30. Morrison 348. Animal Nutrition staff.

A critical review of the literature and other topics of special interest to graduate students in animal nutrition.

**NUTRITION SEMINAR** (*School of Nutrition 292*). Spring. Credit one hour. Registration by permission. M 4:15. Savage 100. Professor R. H. BARNES and staff.

**SEMINAR IN NUTRITION** (*Home Economics; Food and Nutrition 420*). Fall. Credit one hour. T 4:30. Van Rensselaer 339. Assistant Professor RIVERS.

**CLINICAL AND PUBLIC HEALTH NUTRITION** (*School of Nutrition 392*). Spring. Credit three hours. Prerequisites, a course in nutrition, in physiology, and in biochemistry. Registration by permission of the instructor. For graduate students only. M W F 10. Savage 116. Professor C. M. YOUNG and members of the medical staff.\*

This course is designed to familiarize the student with some of the applications of nutrition to clinical and public health problems.

**FIELD OBSERVATION AND EXPERIENCE IN COMMUNITY NUTRITION** (*School of Nutrition 381-382*). Throughout the year. Credit one hour (a term). Prerequisites (or in conjunction with), S.N. 392 and Engineering 2509. Registration by permission only. For graduate students only. A two-week full-time



field period just prior to the academic year and one to two weeks during the spring recess and/or immediately following final examinations in the spring term. Time and place as arranged. Visiting Assistant Professor — and Professor C. M. YOUNG.\*

Supervised observation and experience in community nutrition programs. Students must be prepared to defray expense of living costs in the communities selected for the field experience. Every effort will be made to keep costs minimal.

**NUTRITION AND DISEASE** (*Home Economics; Food and Nutrition 330*). Fall. Credit three hours. Prerequisite, Food and Nutrition 324 or equivalent. Discussion, M W F 9. Van Rensselaer 3-M-11. Assistant Professor RIVERS.\*

Study of the physiological and biochemical anomalies in certain diseases and the prin-

ciples underlying nutritional therapy. Independent survey of the technical literature in this field.

**NUTRITIONAL BIOCHEMISTRY** (*School of Nutrition 160*). Spring. Credit three hours. Prerequisites, Biochemistry 101 or the equivalent and a beginning course in nutrition, e.g., Animal Husbandry 110, Poultry Husbandry 110, or Food and Nutrition 324. Lectures, T Th S 8. Savage 100. Professors R. H. BARNES and WRIGHT and Associate Professors GAYLOR and McCORMICK.\*

The biochemical bases of processes related to nutrition in the intact animal will be discussed. Emphasis will be placed on the integration of physiological and biochemical mechanisms in digestion, absorption, transport, and metabolism and will include comparative aspects of the normal and pathologic states.

## PUBLIC HEALTH

**ENVIRONMENTAL SANITATION** (*Engineering 2509*). Fall. Credit three hours. M W F 9. Hollister 202. Professor GATES.

Open to non-civil engineering students only. Lecture-discussion, reports, and field trips. Concepts of environmental health and their application to municipal and metropolitan sanitation. Planning, organization, and administration of environmental health programs. Introduction to water resource and water supply systems; municipal, industrial and private waste-water disposal systems; disposal of solid wastes; radiological health; air and water quality control.

**HEALTH NEEDS AND SERVICES** (*Business and Public Administration 115*). Fall. Credit three hours. Assistant Professor L. K. YOUNG, M.D.

This survey course provides a review of four principal aspects of the health field: (1) the extent and epidemiological characteristics of disease in the contemporary population; (2) the social structure of the health professions and organized health service programs in America; (3) the content of specific public health activities, including chronic disease control; and (4) significant developments of health service administration in other countries. Through an exploration of the broad social institution of health service, a background is provided for the study of the problems of hospital administration.

**THE HEALTH ORGANIZATION AND ITS ENVIRONMENT** (*Business and Public Administration 116*). Spring. Credit two hours. Assistant Professor ELLING.

Modern society is analyzed as the context in which the hospital and other health organizations are to be understood. A review is made of the hospital movement and of the essential functions of hospitals. The history of the hospital is approached from the standpoint of the sociological, economic, and medical backgrounds which were essential to its development. Analyses are made of the hospital program, the total obligation to patient and community, including basic medical standards, preventive and rehabilitative activities, and the educational and research functions. The reciprocal of the internal hospital view is the organization of the community and the expectations of its inhabitants vis-à-vis health facilities. This external view is given considerable emphasis. The interrelationship among health organizations and the support which each organization needs from its environment are problems which receive special attention. Classroom material is reinforced through field trips to surrounding health facilities and affiliated hospitals.

**HEALTH ECONOMICS** (*Business and Public Administration 117*). Fall. Credit two hours. Assistant Professor L. K. YOUNG, M.D.

The provision of medical care considered as an economic activity. Health personnel and facilities; types of economic organization; family and national expenditures for medical care; volume of health services received by the population in relation to need. Consideration of various public medical care programs. History and operation of Blue Cross and Blue Shield plans, health insurance by insurance companies, and other types of health insur-

ance plans. Present problems and adequacy of health insurance from the viewpoint of consumers, hospitals, and the health professions. Consideration of proposals for governmental programs to make health insurance or health services more widely available.

**SEMINAR ON HEALTH AND SOCIETY** (*Business and Public Administration 455*). Spring. Credit three hours. Assistant Professor WHITE.

The applications of social science methods to research in the field of health and medicine will be explored. Emphasis will be placed on ways of evaluating the reports of research work on a variety of health-related problems. Subjects will include: (a) social and administrative organization of health services, (b) socio-environmental determinants of health and disease, (c) the health professions. The seminar will meet twice a week; the first meeting will be a methods workshop, and the second will be devoted to reports and discussion of current research being conducted in various departments of the University and elsewhere. *Prerequisite*: Open to graduate students from all University departments; senior undergraduates in premedical studies and social sciences may enroll with the consent of the instructor.

**CLINICAL AND PUBLIC HEALTH NUTRITION** (*School of Nutrition 392*). Spring. Credit three hours. Prerequisites, a course in nutrition, in physiology, and in biochemistry. Registration by permission of the instructor. For graduate students only. M W F 10. Savage 116. Professor C. M. Young and members of the medical staff.\*

Designed to familiarize the student with some of the applications of nutrition to clinical and public health problems.

**FIELD OBSERVATION AND EXPERIENCE IN COMMUNITY NUTRITION** (*School of Nutrition 381-382*). Throughout the year. Credit one hour (a term). Prerequisites (or in conjunction with), S.N. 392 and Engineering 2532. Registration by permission only. For graduate students only. A two-week full-time field period just prior to the academic year and one to two weeks during the spring recess and/or immediately following final examinations in the spring term. Time and place as arranged. Visiting Assistant Professor \_\_\_\_\_ and Professor C. M. Young.\*

Supervised observation and experience in community nutrition programs. Students must be prepared to defray expense of living costs in the communities selected for the field experience. Every effort will be made to keep costs minimal.

## FOOD SCIENCE

**PRINCIPLES OF FOOD TECHNOLOGY** (*Agriculture; Food Science 101-102*). Throughout the year. Credit three or five hours a term. Prerequisites, Chemistry 106 and 353 or equivalent, Bacteriology 1, Physics 102. Lectures, T Th 10. Riley-Robb 225. Laboratory, Th 2-4:30. Riley-Robb 44. For those who register for 5 hours credit: prerequisite, a course in calculus, or analytical geometry and differential equations, and a course in biochemistry. Additional lecture and laboratory, T 1-4:30. Riley-Robb 44. Associate Professor BUCK.†

The fundamentals involved in the processing, production, and distribution of raw material to finished product, with emphasis on the unit operations and processes employed by the canning, freezing, fermentation, and dehydration industries. The fundamental and physical properties of foods, and their nutritive components, food additives and preservatives, and the principles of manufacture are discussed. Laboratory practice involves actual processing and preservation of various food products, and field trips.

**FOOD BIOCHEMISTRY** (*Agriculture; Biochemistry 140*). Spring. Credit three hours.

Prerequisite, Biochemistry 101. Lectures, M W F 11. Savage 100. Associate Professor SHALENBARGER and staff members from the Department of Food Science and Technology, New York State Agricultural Experiment Station, Geneva, New York.‡

A discussion of some of the important non-microbial changes in foods, such as denaturation and the Maillard browning reaction. Emphasis is placed on the occurrence, significance, and prevention or control of the changes as they affect the color, odor, flavor, texture, or nutritive value of foods.

**FOOD BIOCHEMISTRY SEMINAR** (*School of Nutrition 294*). Fall. Credit one hour. Registration by permission. M 4:30. Savage 130. Professor BARNES, Associate Professor SHALENBARGER, and staff members from the Department of Food Science and Technology, New York State Agricultural Experiment Station, Geneva, New York.

Assignments and discussions of literature pertaining to the biochemical aspects of foods and food processing.

**FOOD PROCESSING INSTRUMENTATION** (*Agriculture; Food Science 106*). Fall. Credit

three hours. Prerequisite or concurrent, Food Science 101. Lectures, M W 9. Riley-Robb 225. Laboratory, F 2-4:30. Riley-Robb 146. Assistant Professor NOWREY.

Principles of engineering analysis and judgment are employed in examination of instruments for measurement and control of food processes. Topics include pressure, temperature, and flow measurements, plus selected instruments for measuring physical and chemical properties of foods. Electronic components of electrical instruments are discussed. The use of instruments in the enforcement of food laws is also presented.

**FOOD ENGINEERING CALCULATIONS** (*Agriculture; Food Science 107*). Spring. Credit three hours. Prerequisite, Food Science 101. Lectures, M W 9. Riley-Robb 225. Laboratory, F 2-4:30. Riley-Robb 146. Assistant Professor NOWREY.

Analysis and presentation of technical data collected from food processes using statistical and graphical methods. Empirical equations and dimensional analyses are also discussed. The use of computers in programming food processes is presented.

**MARKET MILK** (*Agriculture; Dairy Science 102*). Spring. Credit four hours. Given in alternate years. Prerequisites, Introductory Dairy Science I and Bacteriology I or the equivalent. Associate Professor MARCH and assistants.†

The scientific, technical, and sanitary aspects of the fluid milk industry.

**FOOD PRODUCTS FROM MILK FERMENTATIONS** (*Agriculture; Dairy Science 103*). Fall. Credit five hours. Given in alternate years. Prerequisites, Introductory Dairy Science I, Bacteriology I, and organic chemistry or biochemistry. Lectures and laboratories, T Th 11-12:50 and 1:40-4:30. Stocking 120. Professor KOSKOWSKI and assistant.†

The chemistry, bacteriology and technology of milk fermentations leading to important foods, including cheese, butter, yoghurt, sour cream, buttermilk, and fermented milks. Consideration is given to chemical by-products of milk fermentations such as casein, lactic acid, and alcohol. Line-flow processing practices are carried out in the laboratory.

**[CONCENTRATION AND FREEZING OF MILK AND MILK PRODUCTS]** (*Agriculture; Dairy Science 104*). Spring. Credit five hours. Given in alternate years. Prerequisite, Dairy Science 102. Professor JORDAN and assistant.

The principles and practice of making condensed and evaporated milk, milk powders,

ice cream, and by-products, including a study of the physical, chemical, and biological factors involved. *Not given in 1964.*]

**ANALYTICAL METHODS** (*Agriculture; Dairy Science 111*). Spring. Credit four hours. Prerequisites, college physics and quantitative analysis. Lectures, T Th 11. Laboratory practice, T 1-5. Stocking 119. Professor HERRINGTON and assistant.†

A study of the more important operations and apparatus used in quantitative analysis, and their practical application.

**CHEMISTRY OF MILK** (*Agriculture; Dairy Science 113*). Fall. Credit two hours. Prerequisites, qualitative and quantitative analysis and organic chemistry. Hours by arrangement. Stocking 120. Professor HERRINGTON.†

The subject matter changes from year to year. It may deal with colloidal phenomena in milk and its products. It may deal with the enzymes of milk, with milk proteins, with milk fat, or with chemical reactions and equilibria in dairy products. Graduate students may reregister in successive years and find little duplication of material.

**[DAIRY AND FOOD ENGINEERING]** (*Agriculture; Dairy Science 130*). Fall. Credit four hours. Given in alternate years. Prerequisites, Physics 103 and 104 or the equivalent and Dairy Science I. Professor JORDAN.† *Not given in 1964.*]

**SCIENCE OF FOOD** (*Home Economics; Food and Nutrition 316*). Fall. Credit three (lectures only) or four hours. Prerequisite, F.N. 215 or equivalent, and a college course in organic or biochemistry. Students who have had limited laboratory experience in comparative foods *must* register for four hours. Lecture, T Th S 9. Laboratory, T 2-4. Van Rensselaer 358. Associate Professor HESTER, Professor PERSONIUS, and Assistant Professor DONALD.†

Scientific principles underlying modern food theory and practice. The relation to food preparation of the physical and chemical properties of proteins, fats, starches, sugars, leavening agents, and pigments; the properties of true solutions and principles of crystallization; colloidal systems—gels, sols, foams, and emulsions. Laboratory experiments designed to illustrate the effect of varying ingredients and preparation procedures on the quality of food products.

**SCIENCE OF FOOD—LABORATORY** (*Home Economics; Food and Nutrition 317*). Fall. Credit one hour. Must be taken with or following F.N. 316 Laboratory. T 1:40-4:20. Van Rensselaer 358. Assistant Professor DONALD.†

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Laboratory experiments designed to illustrate the physicochemical behavior of colloidal and crystalline systems and chemical reactions of the food components.

**EXPERIMENTAL FOOD METHODS** (*Home Economics; Food and Nutrition 318*). Spring. Credit three hours. Prerequisite, Food and Nutrition 316. A course in statistics and Food and Nutrition 317 are desirable but not required. Laboratory, M F 1:30-4:30. Van Rensselaer 358. Associate Professor HESTER and Assistant Professor DONALD.†

Application of scientific theories and methods in the design and performance of experimental food problems and in the interpretation and evaluation of results. Independent laboratory problems.

**SPECIAL PROBLEMS FOR GRADUATE STUDENTS** (*Home Economics; Food and Nutrition 403*). Fall and spring. Credit and hours to be arranged. Department staff.†

For graduate students recommended by their chairmen and approved by the instructor in charge for independent, advanced work. Experience in research laboratories in the department may be arranged.

[**READINGS IN FOOD** (*Home Economics; Food and Nutrition 404*). Fall. Credit two hours. Prerequisite, Food and Nutrition 316 or equivalent. T Th 11. Van Rensselaer 301. Department staff.† *Not given in 1964.*

Critical review of current literature. Emphasis on experimental data basic to the scientific principles underlying modern theory and practice in food preparation.]

**SEMINAR IN FOOD** (*Home Economics; Food and Nutrition 421*). Spring. Credit one hour. Professor PERSONIUS and department staff. T 4:30. Van Rensselaer 339.

**POULTRY MEAT AND EGG TECHNOLOGY** (*Agriculture; Poultry Husbandry 150*). Spring. Credit three hours. Given in alternate years. Prerequisites, Chemistry 303, or its equivalent, and Bacteriology 1. Open to graduate students, juniors, and seniors. Lectures, T Th 9. Rice 101. Laboratory M 2-4. Rice 100. Professor BAKER.†

**POST-HARVEST PHYSIOLOGY, HANDLING, AND STORAGE OF FRUITS** (*Agriculture; Pomology 111*). Fall. Credit three hours. Prerequisite, Pomology 1 or 2. Lectures, T Th 8. Plant Science 143. Laboratory, F 2-4:30. Plant Science 107. Professor SMOCK.†

The chemistry and physiology of fruits as they affect quality and marketability are studied.

Handling methods, maturity indices, and storage practices are considered. Practical work involves grading and inspection of fruits and storage of fruit in different ways. One Saturday field trip is required.

**POTATO PRODUCTION AND PROCESSING** (*Agriculture; Vegetable Crops 22*). Spring. Credit three hours. Lectures, T Th 10. East Roberts 222. Laboratory, T or W 2-4:30. East Roberts 223. Professor SMITH.†

General principles and practical phases of potato production, storage, and processing are discussed. Growth processes and soil and environmental factors are emphasized as influencing production. Topics such as storage methods, grading, packaging, cooking quality, nutritive value, processing, and industrial uses of potatoes also are studied. Two field trips, one of which is all-day, are taken to potato farms and processing plants.

**VEGETABLE CROPS, ADVANCED COURSE** (*Agriculture; Vegetable Crops 101*). Fall. Credit four hours. Prerequisites, Vegetable Crops 11 and Botany 31. Intended primarily for advanced undergraduate and graduate students. Lectures, M W F 11. East Roberts 222. Laboratory, M 2-4:30. East Roberts 223. Professor KELLY.

A systematic study of the literature dealing with practices in vegetable production. Results of experiments that have been conducted or are being conducted are studied, and their application to the solution of practical problems is discussed.

**HANDLING AND MARKETING VEGETABLES, ADVANCED COURSE** (*Agriculture; Vegetable Crops 112*). Fall. Credit four hours. Primarily for graduate students and undergraduates specializing in marketing or food technology. Lectures, T Th 11. East Roberts 222. Laboratory, T or W 2-4:30. East Roberts 223. One-hour conference to be arranged. Professor HARTMAN.†

(Students registered for the Tuesday laboratory are scheduled to go on a field trip at 9:30 a.m., Wednesday, the day on which classes officially begin at noon in the fall term.) The handling of vegetables from harvest, whether for fresh market or processing, through the marketing channels to the consumer; personnel, facilities, machinery, and organization of the industry; quality measurement and grade standards; federal, state, and other regulations; principles and practices in precooling, storage, packaging, pre-packaging, other types of handling.

This course has the same lectures, laboratories,

and field trips as Vegetable Crops 12. Much more outside reading of research and trade publications in the area covered by the course is required in Vegetable Crops 112 than in Course 12, and different examinations are given for the two courses.

**RESEARCH METHODS IN VEGETABLE CROPS** (*Agriculture; Vegetable Crops 225*).

Spring. Credit four hours. Given in alternate years. Primarily for graduate students. Prerequisite, Vegetable Crops 101. It is recommended that Plant Breeding 210 and 211 precede or accompany this course. Professor KELLY and Associate Professor OYER.

A study of research techniques peculiar to vegetable crops.

## FOOD PREPARATION

**MEATS, POULTRY, AND FISH** (*Hotel Administration 206*). Credit three hours. Associate Professor WANDERSTOCK.

Deals with the major phases of meats, poultry, and fish from the hotel, restaurant, club, and institutional standpoint; nutritive value, structure and composition, sanitation, selection and purchasing, cutting, freezing, cooking, carving, and miscellaneous topics. Required three-day field trip to visit purveyors in New York City included. Estimated cost for this trip ranges between \$30 and \$40.

**MEAT AND MEAT PRODUCTS** (*Agriculture; Animal Husbandry 90*). Fall or spring. Credit three hours. Animal Husbandry 1 is recommended before registering for this course. Lecture, T 8. Morrison 82. Laboratory, M W or T Th 2-4:30. Morrison 63. Registration limited to sixteen students in each section. Associate Professor STOUFFER.

Livestock slaughtering, retail meat cutting, live animals and carcass relationships, and the storage and preservation of meat and meat products. A one-day field trip to packing plants will be taken.

## BACTERIOLOGY

**GENERAL BACTERIOLOGY** (*Agriculture; Bacteriology 1*). Fall. Credit five hours. Prerequisite, Chemistry 102 or 106. Lectures, M W F 11. Stocking 218. Laboratory practice, M W or T Th 8-10:30, T Th 2-4:30. Stocking 301. Professor H. W. SEELEY and assistants.

An introductory course; general survey of the field of bacteriology, with the fundamentals essential to further work in the subject.

**GENERAL BACTERIOLOGY** (*Agriculture; Bacteriology 2*). Fall. Credit three hours. Prerequisite, Chemistry 102 or 106. Not open to undergraduate students in the College of Agriculture. Lectures, M W F 11. Stocking 218. Professor H. W. SEELEY. The same as the lecture part of Bacteriology 1. By special permission, this course may be elected by graduate students and advanced students in certain professional courses.

**DAIRY AND FOOD MICROBIOLOGY** (*Agriculture; Bacteriology 101*). Spring. Credit four hours. Prerequisite, Bacteriology 1. Lectures, T Th 9. Stocking 119. Laboratory, T Th 9-12. Stocking 321. Professor NAYLOR and assistant.

A study of the microorganisms of importance in foods, with laboratory practice in the use of standard methods for microbiological testing and control of food products.

**ADVANCED BACTERIOLOGY** (*Agriculture; Bacteriology 103*). Spring. Credit four hours.

Given in alternate years. Prerequisites, Bacteriology 1 and organic chemistry. T Th 2-5:30. Associate Professor MACDONALD and assistants.

A study of the comparative physiological and ecological relationships among the bacteria. Such subjects as bacterial anatomy, cell growth, ecology, nutrition, and autotrophy are covered. Some of the more complex groups of bacteria, such as the photosynthetic bacteria, are studied in detail. Laboratory emphasis is on techniques for the isolation, cultivation, and rigorous study of these and other groups.

**ADVANCED MICROBIOLOGY** (*Agriculture; Bacteriology 104*). Fall. For upperclassmen and graduate students. Credit four hours. Prerequisites, Bacteriology 1 and organic chemistry. Lectures and laboratory practice, T Th 1:40-4:30. Stocking 119. Assistant Professor ZAHLER and assistant.

A study of a variety of biological phenomena among viruses, bacteria, yeasts, and molds. Genetics, radiation effects, and unusual growth patterns will be among the topics included.

**PHYSIOLOGY OF BACTERIA** (*Agriculture; Bacteriology 210*). Spring. Credit two hours. Prerequisites, Bacteriology 1 and at least one additional course in bacteriology and one in organic chemistry. Organic chemistry may be taken concurrently. Lectures, T Th 10. Stocking 120. Professor DELWICHE.

## 24 GRADUATE SCHOOL OF NUTRITION

The physiology of bacteria and the biochemistry of microbial processes.

**APPLIED AND INDUSTRIAL MICROBIOLOGY** (*Agriculture; Bacteriology 212*). Fall. Credit three hours. May be taken for two hours' credit with permission. Given in alternate years. Prerequisite, Bacteriology 1. Staff.

A survey of the microbiology of food, water, sewage, and industrial fermentations.

**MORPHOLOGY AND CYTOLOGY OF BACTERIA** (*Agriculture; Bacteriology 213*). Fall. Credit three hours. For seniors and graduate

students. Lectures, T Th S 9. Stocking 119. Professor KNAYSJ.

The morphology, cytology, and microchemistry of microorganisms.

**CHEMISTRY OF BACTERIAL PROCESSES** (*Agriculture; Bacteriology 215*). Spring. Credit two hours. For seniors and graduate students. Lectures, M W 11. Stocking 119. Professor DELWICHE.

The chemistry of metabolism, fermentation, and biosynthetic processes of microorganisms.

## BIOCHEMISTRY

**ELEMENTS OF BIOCHEMISTRY, LECTURES** (*Agriculture; Biochemistry 101*). Fall. Credit four hours. Prerequisite, organic chemistry, or Food and Nutrition 215. M T Th S 8. For undergraduate and graduate students. Professor DANIEL.

A basic course dealing with the chemistry of biological substances and their transformations in living organisms.

**ELEMENTS OF BIOCHEMISTRY, LABORATORY** (*Agriculture; Biochemistry 102*). Fall. Credit two hours. Prerequisite, quantitative analysis or Food and Nutrition 215, or by permission of the instructor. Must be taken with or after Biochemistry 101. M W or T Th 2-4:20. Professor DANIEL, Associate Professor NEAL, and assistants.

Laboratory practice with biochemical substances and experiments designed to illustrate chemical reactions which may occur in biological systems.

**FOOD BIOCHEMISTRY** (*Agriculture; Biochemistry 140*). Spring. Credit three hours. Prerequisite, Biochemistry 101. Lectures, M W F 11. Savage 100. Associate Professor SHALLENBERGER and staff members from the Department of Food Science and Technology, New York State Agricultural Experiment Station, Geneva, New York.†

A discussion of some of the important non-microbial changes in foods, such as denaturation and the Maillard browning reaction. Emphasis is placed on the occurrence, significance, and prevention or control of the changes as they affect the color, odor, flavor, texture, or nutritive value of foods.

**[BIOCHEMISTRY AND NUTRITION OF THE VITAMINS** (*Agriculture; Biochemistry 150*). Spring. Credit two hours. Given in alternate years. Prerequisites, Chemistry 303 and 305, Biochemistry 101, or their equivalent.

Primarily for graduate students. Lectures, T Th 10. Savage 100. Professor DANIEL.\* †

The chemical, physiological, and nutritional aspects of the vitamins. *Not given in 1964.*]

**NUTRITIONAL BIOCHEMISTRY** (*School of Nutrition 160*). Spring. Credit three hours. Prerequisites, Biochemistry 101 or the equivalent and a beginning course in nutrition, e.g., Animal Husbandry 110, Poultry Husbandry 110, or Food and Nutrition 324. Lectures, T Th S 8. Savage 100. Professors R. H. BARNES and WRIGHT and Assistant Professors GAYLOR and MCCORMICK.\*

The biological bases of processes related to nutrition in the intact animal will be discussed. Emphasis will be placed on the integration of physiological and biochemical mechanisms in digestion, absorption, transport, and metabolism and will include comparative aspects of the normal and pathologic states.

**GENERAL BIOCHEMISTRY, LECTURES** (*Agriculture; Biochemistry 201-202*). Throughout the year. Credit four hours per term. Prerequisites, quantitative analysis, Organic Chemistry 357 and 358 or the equivalent, and Physical Chemistry 389 and 390 or the equivalent. Physical Chemistry may be taken concurrently. Biochemistry 201 is prerequisite to Biochemistry 202. M W F S 9. Savage 100.

*Fall term (201).* Professor GIBBS. An integrated treatment of the fundamentals of biochemistry. Particular emphasis will be given to the chemical constituents of biological systems, bioenergetics, the metabolism of carbohydrates and lipids, respiratory pathways, and the factors involved in the regulation of three metabolic pathways.

*Spring term (202).* Professor WILLIAMS. A continuation of Biochemistry 201. Emphasis will be placed on enzyme kinetics and on the chemistry, metabolism, biosynthesis, and bio-

logical functions of amino acids, proteins, nucleic acids, and isoprenoids.

**GENERAL BIOCHEMISTRY, LABORATORY** (*Agriculture; Biochemistry 203*). Spring. Credit three hours. Must be taken with or following Biochemistry 202, or the student must have had the equivalent. Registration by permission of instructor before November 1. M W or T Th 1:40-4:30 and additional periods by appointment. Savage 230. Professor NELSON.

A study of the more important techniques used in biochemical investigations. Emphasis is placed on the interpretation of data and written reports covering the various experiments.

**BIOCHEMISTRY SEMINAR** (*Agriculture; Biochemistry 290*). Fall and spring. Required of graduate students majoring in biochemistry and open to all who are interested. F 4:15. Savage 100.

**NUTRITION SEMINAR** (*School of Nutrition 292*). Spring term. Credit one hour. Registration by permission.

tion by permission. M 4:15. Savage 100. Professor R. H. BARNES and staff.

**FOOD BIOCHEMISTRY SEMINAR** (*School of Nutrition 294*). Fall. Credit one hour. Registration by permission. M 4:30. Savage 130. Professor BARNES, Associate Professor SHALLENBERGER, and staff members from the Department of Food Science and Technology, New York State Agricultural Experiment Station, Geneva, New York.

Assignments and discussions of literature pertaining to the biochemical aspects of foods and food processing.

**SPECIAL TOPICS IN BIOCHEMISTRY** (*Agriculture; Biochemistry 301*). Fall or spring. Credit one or two hours. Registration by permission of instructor. Lectures, discussions, and assignments to original literature. T 9. Associate Professor HOLLEY and staff.\*

The special topic and the instructor will be announced each term prior to preregistration.

## CHEMISTRY AND PHYSICS

**INTRODUCTORY PHYSICAL CHEMISTRY** (*Arts and Sciences; Chemistry 285-286*). Throughout the year. Credit five hours a term. Prerequisites, Chemistry 108, Mathematics 192, Physics 123, or consent of instructor. For students in engineering. Lectures, W M F 9. Laboratories: fall term, M 1:40-4:30 and T 10-12:50 or W Th 1:40-4:30 or S 8-1; spring term, M T 1:40-4:30 or W Th 1:40-4:30 or F 1:40-4:30 and either S 8-10:50 or S 10-12:50. Assistant Professor LIND, Professor — and assistants.

The lectures will give a systematic treatment of the fundamental principles of physical chemistry; the laboratory will deal with the experimental aspects of the subject and also develop the needed skills in quantitative chemical analysis.

**INTRODUCTORY PHYSICAL CHEMISTRY** (*Arts and Sciences; Chemistry 387-388*). Throughout the year. Credit five hours a term. Prerequisites, Chemistry 236, Mathematics 113 or 221, Physics 208, or consent of instructor. Chemistry 387 is prerequisite for Chemistry 388. Required of candidates for the degree of A.B. with a major in chemistry. Lectures, M W F 10. Laboratory: fall term, T 1:40 or F 1:40-4:30; spring term, M T 1:40-4:30 or W F 1:40-4:30 or S 8-1. Laboratory lecture (fall term only), Th 12. Examinations, Th 7:30 p.m. Professor BAUER.

A study of the more fundamental principles of

physical chemistry from the standpoint of the laws of thermodynamics and of the kinetic theory. The laboratory will consist of experiments illustrating laboratory techniques as well as experiments in classical and modern physical chemistry.

**CHEMISTRY OF NATURAL PRODUCTS** (*Arts and Sciences; Chemistry 574*). Spring. Credit three hours. Prerequisites, Chemistry 456 or 457, and 465-466. Primarily for graduate students. Lecture, T Th 9. Assistant Professor FARNUM.

Particular attention will be devoted to methods of structure determination and synthesis as applied to selected terpenes, steroids, alkaloids, and antibiotics. Given in alternate years.

**PHYSICAL CHEMISTRY OF PROTEINS** (*Arts and Sciences; Chemistry 586*). Spring. Credit four hours. Prerequisite, Chemistry 286 or 388. Primarily for graduate students. Lectures, M W F 8. Professor SCHERAGA.

Chemical constitution, molecular weight, and structural basis of proteins; thermodynamic, hydrodynamic, optical, and electrical properties; protein and enzyme reactions.

**PHYSICS FOR STUDENTS OF BIOLOGY** (*Arts and Sciences; Physics 200*). Either term. Credit four hours. Prerequisites, Physics 101-102, six credit hours of college work in chemistry, and six in biological science. Students having a grade below 70 in either Physics

101 or 102 may not register for the course without permission of the instructor. Lectures, T Th 12. Laboratory, T or F 2-4. One discussion period per week to be arranged. Professor L. L. BARNES and staff.

Lectures, laboratory experiments, and small discussion groups, dealing with selected topics related to the study of biology. Topics selected from the properties of matter, electricity, electromagnetic radiation, and nuclear physics.

## ECONOMICS

**FOOD ECONOMICS** (*School of Nutrition 159*). Spring. Credit three hours. Lecture and discussion, M W F 8. Savage 100. Associate Professor CALL.†

Designed for students who are interested in any aspect of the food industry. Emphasis is placed on the economics of food production, processing, marketing, and consumption. Attention is given to both United States and international food problems in a systematic treatment of economic principles applicable to the food sector of any economy.

**MARKETING** (*Agriculture; Agricultural Economics 140*). Fall or spring. Lectures: fall, M W F 10; spring, M W F 11 except when field trips are taken, then M F lectures only. Warren 45. Field trips, T W or Th 1:30-5:30. Professor DARRAH.

A study of how farm products are marketed. Special attention is given to the consumption of farm products, the factors that affect consumption, production areas, market channels, the operation of different marketing agencies, marketing services, and costs. One all-day and five half-day trips are taken to visit marketing agencies.

**SEMINAR IN FOOD AND POPULATION** (*School of Nutrition 250*). Spring. Credit two hours. Open only to graduate students. Registration by permission. W 7:30 p.m. Savage 130. Professor VAN VEEN and Associate Professor CALL.†

Demographic behavior, population and food supply, comparative agriculture.

**SURVEY OF INDUSTRIAL AND LABOR RELATIONS** (*Industrial and Labor Relations 250*). Credit three hours. Either term. Professor CARPENTER.

A survey for students in other divisions of the University. An analysis of the major problems in industrial and labor relations: labor union history, organization, and operation; labor

market analysis and employment practices; industrial and labor legislation and social security; personnel management and human relations in industry; collective bargaining; mediation and arbitration; the rights and responsibilities of employers and employees; the major governmental agencies concerned with industrial and labor relations.

**ADVANCED ORGANIZATION AND MANAGEMENT** (*Home Economics; Institution Management 425*). Fall. Credit two hours. Instructor's signature required for preregistration. T Th 2. Van Rensselaer G-62. Associate Professor BURGOIN.

Analysis and interpretation of major administrative problems in the operation of a dietary department. Scientific application of business management, budgetary, and production control principles are studied in relation to quantity meal service.

**INDUSTRIAL ORGANIZATION AND MANAGEMENT** (*Mechanical Engineering 3235*). Fall. Credit three hours a term. Three lectures a week. Associate Professor SAMPSON.

Management of an industrial enterprise; internal organization; effect of type of product, methods of manufacture, size of enterprise, and personnel involved; types of enterprises; plant location; centralization and decentralization trends; diversification and specialization; growth of industry.

**PERSONNEL MANAGEMENT** (*Mechanical Engineering 3232*). Fall. Credit three hours. Three recitations a week. Intended for graduate students but open to qualified undergraduates. Prerequisite, Mechanical Engineering 3241 or permission. Associate Professor SAMPSON.

Techniques of employee selection and evaluation, job evaluation, training, motivation; personnel department organization and interdepartmental relations.

## MATHEMATICS

**CALCULUS** (*Arts and Sciences; Mathematics 111*). Either term. Credit three hours. Hours to be arranged. Plane analytic geometry, differentiation and integration of algebraic functions, applications.

**CALCULUS** (*Arts and Sciences; Mathematics 112*). Either term. Credit three hours. Prerequisite, Mathematics 111. Fall: M W F 9, 10; T Th S 9, 10. Spring: M W 10, 11; T Th 10, plus one hour to be arranged.



Differentiation and integration of elementary functions; the technique of integration, plane analytic geometry. Applications.

**CALCULUS (Arts and Sciences; Mathematics 113).** Either term. Credit three hours. Prerequisite, Mathematics 112. Fall: lectures, M W 10, 11; T Th 10, plus one hour to be arranged. Spring: M W F 8, 10.

Solid analytic geometry and vectors, partial differentiation; linear differential equations; infinite series.

**STATISTICAL METHODS I.<sup>1</sup> (Agriculture; Plant Breeding 210).** Fall. Credit one, three, or four hours. Prerequisite, graduate standing or permission of instructor. T Th S 10. Warren 345. Laboratory to be arranged. Associate Professor CHOI.

The distributions of statistics encountered in biological and other fields are considered from the point of view of elementary probability notions and by sampling from known populations. The results, with principles of experimentation, are applied to the conduct of experiments and interpretation of results. The nature and validity of experimental error are treated. Topics include point and interval estimation, tests of hypotheses, the simpler experimental designs and their analyses of variance, linear regression and correlation.

**STATISTICAL METHODS II.<sup>1</sup> (Agriculture; Plant Breeding 211).** Spring. Credit one, three, or four hours. Prerequisite, Plant Breeding 210 or the equivalent. T Th S 10. Warren

345. Laboratory to be arranged. Associate Professor CHOI.

The work of Plant Breeding 210 is continued. Topics include factorial experiments, individual degrees of freedom, analysis of covariance, analysis of variance of two-way classifications with disproportionate numbers, multiple and curvilinear regression, curve fitting, the treatment of discrete data, some recent developments in statistics.

**ECONOMIC AND SOCIAL STATISTICS (Industrial and Labor Relations 510).** Fall and spring. Credit three hours. Lectures, T Th 2; laboratory, F 1:40-3:30. ILR room 111. Professor MCCARTHY.

A nonmathematical course for graduate students in the social studies without previous training in statistical method. Emphasis will be placed on discussion of technical aspects of statistical analysis and on initiative in selecting and applying statistical methods to research problems. The subjects ordinarily covered will include analysis of frequency distributions, time series (including index numbers), regression and correlation analysis, and selected topics from the area of statistical inference.

**PRINCIPLES OF COST ACCOUNTING (Mechanical Engineering 3231).** Fall and spring. Credit three hours. Two lectures and one computing period a week.

Basic accounting theory; historical and standard cost system; cost analysis; uses of costs for control and decision purposes.

## PHYSIOLOGY AND HISTOLOGY

**PHYSIOLOGY (Veterinary; Physiology 12).** Spring. Credit three hours. Prerequisites, Physiology 11, Anatomy 1 and 2, or Anatomy 9 or Zoology 211-212 and Biochemistry 102. T W Th 8. Professor SELLERS and Associate Professors STEVENS and NANGERONI.

Lectures and demonstrations on blood and lymph, circulation, respiration, digestion, and absorption.

**PHYSIOLOGY (Veterinary; Physiology 13).** Spring and fall (1965, fall only). Credit three hours. Prerequisite, Physiology 12. T W Th 8. Professor SELLERS, Associate Professors NANGERONI and STEVENS.

Lectures and demonstrations on the muscular and nervous systems. Special senses, excretion, metabolism, temperature regulation, endocrine organs, and reproduction.

**[EXPERIMENTAL PHYSIOLOGY FOR GRADUATE STUDENTS (Veterinary; Physiology 20).** Spring. Credit three hours. Given in alternate years. Prerequisites as for Physiology 12, coregistration in Physiology 13. Laboratory, W F 1-4. Registration limited. Consent of instructor required. Associate Professor NANGERONI. *Not offered in 1964*].

**GENERAL AND COMPARATIVE PHYSIOLOGY, LECTURES (Arts and Sciences; Zoology**

<sup>1</sup> An additional hour per week is devoted to algebraic derivations and manipulations associated with the statistical techniques and computational procedures of the lectures and laboratory. The purpose is to give the student a better understanding of statistics and to improve his background for further work in statistics, such as Plant Breeding 213. This additional hour carries one hour credit and may be taken with or without the regular three hours credit.

441). Fall. Credit three hours. Prerequisites, one year of biology or zoology and college courses in chemistry. Organic chemistry desirable. Lectures, M W F 10. Assistant Professor MCFARLAND.

The principal physiological functions of both vertebrates and invertebrates, including muscle contraction, nerve action, respiration, metabolism, digestion, circulation, excretion, and physiological regulation.

**GENERAL AND COMPARATIVE PHYSIOLOGY, LABORATORY** (*Arts and Sciences; Zoology 443*). Fall. Credit one hour. Must be taken with Zoology 441. Limited to 96 students, 12 per section. Individual sections meet in alternate weeks; a total of seven lectures in alternate weeks. Lecture, W 2. Laboratory, T 8-11, M T F 1:40-4:30. Assistant Professor MCFARLAND and assistants.

**CELLULAR PHYSIOLOGY** (*Arts and Sciences; Zoology 541*). Fall. Credit four hours. Prerequisites, animal or plant physiology, organic chemistry, physics, and consent of the instructor. Enrollment is limited. Lectures, M W 11. Seminar, T 1:40-4:30. Laboratory, W or Th 1:40-4:30. Assistant Professor REEVES.

An introduction to basic problems of cellular function including structural and functional organization of cells, role of nucleic acids, permeability and active transport, contractility, excitability, metabolism, growth and cellular interactions. The laboratory emphasizes a number of biophysical approaches to cellular activities.

**CELLULAR PHYSIOLOGY LECTURES** (*Arts and Sciences; Zoology 543*). Fall. Credit two hours. Prerequisite, organic chemistry. Zoology 441-443 or Zoology 325 or plant physiology is also desirable. This course consists of the lecture part of Zoology 541. Assistant Professor REEVES.

**EXPERIMENTAL ENDOCRINOLOGY** (*Arts and Sciences; Zoology 540*). Spring. Credit two or three hours. Prerequisites, a year of zoology, organic chemistry, physiology, and consent of the instructor. Primarily for graduate students; open to undergraduates for two credits. Lectures, M F 11. Laboratory, M 2-4:30. Professor LEONARD.

Lectures on anatomy, physiology of the vertebrate endocrine glands, glandular interrelationships; chemical and physiological prop-

erties of hormones, assay methods. Laboratory, small-animal surgery and microtechnique for the endocrines, illustrative experiments on the effects of hormones.

**PHYSIOLOGY OF REPRODUCTION** (*Agriculture; Animal Husbandry 125*). Spring. Credit two hours. Open to graduate students and upperclassmen. Prerequisite, a course in human or veterinary physiology. Lectures, M W 10. Morrison 342. Professor ASDELL.

An advanced course in reproduction, principally in mammals.

**FUNDAMENTALS OF ENDOCRINOLOGY** (*Agriculture; Animal Husbandry 127*). Fall. Credit three hours. Lectures, T Th 10. Morrison 38. Laboratory to be arranged. Professor HANSEL.

A general course in the physiology of the endocrine glands, and the roles played by each hormone in the regulation of normal body processes. The laboratory work consists of a series of projects designed to illustrate the basic principles of endocrinology and their applications to more efficient production in all classes of livestock.

**HISTOLOGY: THE BIOLOGY AND DEVELOPMENT OF THE TISSUES** (*Arts and Sciences; Zoology 325*). Fall. Credit four hours. Prerequisites, Zoology 101-102, or 103-104, and 321-322. Lectures, T Th 11. Laboratory, T Th 8-10:30 or 2-4:30. Professor WIMSATT and assistants.

A survey of the structure, functions, and development of the tissues. The treatment is general, designed to provide students of biology with a basis for the understanding of normal and abnormal structure of the vertebrates. Each student will make for his own use a series of typical microscopic preparations.

**SPECIAL HISTOLOGY: THE BIOLOGY OF THE ORGANS** (*Arts and Sciences; Zoology 426*). Spring. Credit four hours. Prerequisite, Zoology 325. Enrollment limited to 20 students. Lectures, W F 9. Laboratory, W F 2-4:30. Professor WIMSATT and assistants.

A continuation of Zoology 325. Zoology 325 and 426 together give the fundamental facts of the microscopic structure and function of the body. Opportunity to gain knowledge of technique in the fixing, embedding, and sectioning of selected organs is also offered.

## PATHOLOGY AND BACTERIOLOGY

**PATHOLOGY OF NUTRITIONAL DISEASES** (*Veterinary; Pathology and Bacteriology 155*). Spring. Credit three hours. Lecture and laboratory. Hours to be arranged. De-

signed primarily for graduate students of nutrition. Prerequisites, Pathology and Bacteriology 40 and 40a. Associate Professor KROOK.\*

## PHYSICAL BIOLOGY

**RADIOISOTOPES IN BIOLOGICAL RESEARCH—PRINCIPLES AND PRACTICE** (*Veterinary; Physical Biology 100*). Spring. Credit four hours. Lectures, T Th 11. Laboratory, M T or W 1:30–5. Prerequisites, a course in quantitative chemistry and permission of instructor. Professor WASSERMAN and staff.

Lectures, demonstrations, and laboratory on the fundamentals of atomic energy procedures and applications to biological research.

**BIOLOGICAL EFFECTS OF RADIATION** (*Veterinary; Physical Biology 104*). Spring. Credit three hours. Lectures, T Th 10; laboratory, Th 1:30–5. Assistant Professor CASARETT.

Lectures, demonstrations, and laboratory on the effects of ionizing radiations in chemical, biochemical, and cellular systems and especially

on multicellular organisms including physiologic and pathologic changes, long-term effects, and genetic effects.

**BIOLOGICAL MEMBRANES AND NUTRIENT TRANSFER** (*Veterinary; Physical Biology 108*). Spring. Credit two hours. Lectures, (times to be designated). Prerequisites, animal or plant physiology, quantitative and organic chemistry, physics, and consent of instructor. Cellular physiology and elementary physical chemistry desirable. Professor WASSERMAN.

Lectures and demonstrations on biophysical properties of biological membranes, theoretical aspects of permeability and transport, and mechanism of transfer of inorganic and organic substances across intestine, placenta, kidney, erythrocytes, bacteria and other biological systems.

## SOCIAL STUDIES

**THE SOCIOLOGY OF SOCIAL WORK** (*Agriculture; Rural Sociology 124*). Fall. Credit three hours. Not open to freshmen or sophomores. Prerequisite, Rural Sociology 1 or equivalent. Lectures and discussions, M W F 9. Warren 232. Professor TAETZ.

The sociology of occupations. Social work is treated as a case study of the professionalization of an occupation. The following topics are covered: (1) the function of work for society and the individual; (2) bureaucratic structure and specialization; (3) the development of occupational norms and identification; (4) occupational status; (5) the process of occupational selection; (6) dynamics of occupational change—horizontal and vertical mobility; (7) a case study of an occupation: trends in the professionalization of social work.

**PSYCHODYNAMICS OF PERSONALITY** (*Home Economics; Child Development and Family Relationships 360*). Fall. Credit three hours. Graduate students admitted by permission of the instructor. M W F 11. Van Rensselaer 117. Professor DALTON.

Psychological influences in the development and functioning of persons. Special attention will be given to basic determinants of personality; structure of the personality; personality in social and cultural context; the influence of conscious and unconscious processes in behavior.

**RURAL COMMUNITY ORGANIZATION** (*Agriculture; Rural Sociology 111*). Fall. Credit three hours. Prerequisite, Rural Soci-

ology 1 or 12 or permission of the instructor. T Th 11–12:30. Warren 31. Associate Professor REEDER.

A consideration of the problems involved in helping people and organizations in a community work together to meet their common needs.

There are two major emphases: (1) analysis of communities from the perspective of the community development worker as a change agent, (2) consideration of the problems which confront community development workers and the processes and methods by which they carry out their various community development tasks. Projects in nearby communities provide field laboratory experiences.

**CULTURAL ANTHROPOLOGY** (*Arts and Sciences; Anthropology 301*).<sup>2</sup> Fall. Credit four hours. M W F 12. Professor OPLER.

A study and comparison of the types of learned, shared, and transmitted behavior patterns and ideas by means of which men of various periods and places have dealt with their environment, worked out their social relations with their fellow men, and defined their place in the cosmos. An inquiry into human nature and its expression in man's institutional and intellectual creations.

**CULTURE AND PERSONALITY** (*Arts and Sciences; Anthropology 312*).<sup>2</sup> Spring. Credit four hours. Prerequisite, one course at the 100 or 200 level in anthropology, sociology, psychology, or zoology. M W F 10. Professors LAMBERT and OPLER.

The study of the individual in his society, emphasizing the relationship between social structure, cultural context, and human behavior. Attention is given largely to the study of personality, "normal" and "abnormal," in non-Western societies.

[**COMPARATIVE SOCIAL ORGANIZATION** (*Arts and Sciences; Anthropology 321*).<sup>2</sup> Fall. Credit four hours. Prerequisite, Anthropology 101 or 301, or consent of instructor. M W F 3. Professor SHARP.

The varied organization of human relations in selected non-Western societies; case studies of territorial, sex, age, kinship, clique, club, class, and caste bases of interaction and association; the ordering of social roles into systems of conduct; the relations of conduct to technology and world view. *Not given in 1964.*]

**ETHNOLOGY OF NORTH AMERICA** (*Arts and Sciences; Anthropology 331*).<sup>2</sup> Fall. Credit four hours. Prerequisite, Anthropology 101 or 301, or consent of instructor. M W F 3. Professor ROBERTS.

A general survey of the ethnography of North America, with emphasis on problems and topics to which the North American materials are most relevant. Selected cultures will be considered in some detail.

[**ETHNOLOGY OF MIDDLE AND SOUTH AMERICA** (*Arts and Sciences; Anthropology 332*).<sup>2</sup> Spring. Credit four hours. Prerequisite, Anthropology 101 or 301, or consent of instructor. M W F 9. Professor HOLMBERG.

A descriptive and analytical survey of contemporary native cultures of Middle and South America in terms of economic, social, political, and religious organization. Representative groups from all cultural areas are considered, ranging from such marginal peoples as the Tierra del Fuegians to such complex civilizations as the Inca. *Not given in 1964.*]

**ETHNOLOGY OF SOUTHEAST ASIA AND OCEANIA** (*Arts and Sciences; Anthropology 334*).<sup>2</sup> Spring. Credit four hours. Prerequisite, Anthropology 101 or 301, or consent of instructor. T Th 2-2:30. Visiting Professor WARD.

The development and distribution of major culture types in mainland and island Southeast Asia and their extension into Oceania. Discussion of selected groups and of the fate of traditional cultural characteristics following the expansion of Chinese, Indian, Moslem, and Western civilizations into these areas.

<sup>2</sup> See the *Announcement of the College of Arts and Sciences* for further offerings in this area.

**ETHNOLOGY OF THE CIRCUMPOLAR AREA** (*Arts and Sciences; Anthropology 336*).<sup>2</sup> Spring. Credit four hours. Prerequisite, Anthropology 101 or 301, or consent of instructor. M W F 2. Assistant Professor PELTO.

A survey of native cultures of the North in the New and Old Worlds, dealing with problems of ethnohistory, social structure and cultural organization, aspects of ethnopsychiatry, and change in the modern world.

**ETHNOLOGY OF AFRICA** (*Arts and Sciences; Anthropology 337*).<sup>2</sup> Fall. Credit four hours. Prerequisite, Anthropology 101 or 301, or consent of the instructor. T Th S 9. Professor TURNER.

A social and cultural survey of representative African peoples. Stress is laid on the comparative study of political institutions and local descent groups. Ritual beliefs and practices are considered in relation to repetitive and radical change.

**CULTURE AND SOCIETY IN INDIA AND SOUTH ASIA** (*Arts and Sciences; Anthropology 341*).<sup>2</sup> Fall. Credit four hours. Prerequisite, Anthropology 101 or 301, or consent of the instructor. M W F 9. Professor OPLER.

[**THEORY OF CULTURE CHANGE** (*Arts and Sciences; Anthropology 413*).<sup>2</sup> Fall. Credit four hours. Prerequisite, Anthropology 101 or 301, or consent of the instructor. M W F 11. Professor HOLMBERG.

A study of the various theories of cultural change and their relevance to the on-going social process; an analysis of such concepts as innovations, diffusion, and acculturation in relation to culture change theory; a consideration of factors involved in maintaining stability or stimulating change in nonindustrialized cultures. *Not given in 1964.*]

**SEMINAR: APPLIED ANTHROPOLOGY** (*Arts and Sciences; Anthropology 482*).<sup>2</sup> Spring. Credit four hours. Prerequisite, consent of instructor. M 4-6. Professor HOLMBERG.

The principles of anthropology applied to planned programs of change. Designed not only for students of the humanities and different societies but also for natural scientists concerned with social and cultural problems involved in technological change, community development, native administration, and modernization in various regions of the world. The seminar is designed especially to prepare advanced undergraduate and graduate students for technical missions abroad.

## RESEARCH

**SPECIAL PROBLEM** (*School of Nutrition 199*). Report of individual problem under direction of any member of the faculty of the

Graduate School of Nutrition. See page 11 for details.

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