Level 8 course	**Food Analysis (311CLN)**
Course description	This course provides an introduction to the theory and practice of the analysis of food composition and characteristics. Analytes of nutritional, functional, safety and regulatory importance will be measured. Techniques and instrumentation used for the analysis of foods including spectroscopy, chromatography, and titration will be examined. Selection of the appropriate method for analytes and food systems will be discussed. Students will be familiarized with resources relevant to the field, and assignments will address critical thinking, written and oral communication skills.

Level 8 course	**Clinical Nutrition II (342CLN)**
Course description	This course delves into the role of nutrition in preventing and treating diseases. It specifically focuses on the nutritional aspects of various diseases and clinical disorders while integrating students' prior knowledge of physiology, biochemistry, and food science.

Level 8 course	**Nutritional Epidemiology (362CLN)**
Course description	This course is designed for graduate students who are interested in conducting or better interpreting epidemiological studies relating diet and nutritional status to disease and health. It also covers the epidemiology of some nutrition related health problems.