CASPER COLLEGE COURSE SYLLABUS

FCSC 1141 Principles of Nutrition

Semester/Year: Fall 2015

Lecture Hours: 3 Lab Hours: 0 Credit Hours: 3

Class Time: 1-2:15 pm Days: MW Room: EI 103

Instructor's Name: Kelsey M. Phillips, Ph.D.

Instructor's Contact Office Phone: Email:

Information: (307)268-2873 Contact through Moodle email

for questions about the course!

Use this one ONLY as a backup: kelseyphillips@caspercollege.edu

Office Hours:

Monday: 2:15-3 pm Tuesday: 9:30- 11:30 am

Wednesday: 4-5 pm (by appointment ONLY)

Thursday: 9:30-11:30

Course Description: This course is designed to give students a general understanding of nutrition concepts. The course content emphasizes key nutrients and the human body's need for and utilization of those nutrients. Students will be informed of the importance of individualized nutrition plans, and will be exposed to some of the latest research in nutrition. Also addressed are nutritionally relevant topics such as eating disorders, nutritional supplements, dieting and food safety. Recommended for nutrition majors, physical education, early childhood education majors and other interested non-majors.

Statement of Prerequisites: None

Goal: Students will be given a general overview of the field of nutrition.

Outcomes:

- 1. Demonstrate effective oral and written communication
- 2. Solve problems using critical thinking and creativity
- 3. Use appropriate technology and information to conduct research
- 4. Describe the value of personal, civic, and social responsibilities
- 5. Use quantitative analytical skills to evaluate and process numerical data

Course Objectives:

After the successful completion of this course, the students will be able to:

- 1. Convey the importance of nutrition in everyday life and healthful living
- 2. Name and describe the major nutrients
- 3. Describe the physiological processes involved in utilizing these nutrients
- 4. Describe how nutrition principles change during life stages
- 5. Convey nutrition principles as they pertain to global issues

Methodology:

Students should be prepared to devote *a minimum* of 4 hours per week to this course, 9 hours is recommended. Online lessons will incorporate PowerPoint slides, videos and recorded lectures that will complement the assigned readings. Participation in online discussion forums will also be required. Unit examinations, a cumulative midterm and final examination, periodic online quizzes, reading and writing assignments, and a personal nutrition analysis project will be assigned for the purpose of addressing course outcomes.

Evaluation Criteria: Grades will be earned based upon the accumulation of points from exams, quizzes, a nutrition analysis project, and participation in discussion forums. Your scores from each assignment will be available on the Moodle site as soon as the assignment has been graded. Please keep all returned assignments. If there is a discrepancy between a posted grade and that on a returned assignment or exam, please contact me immediately.

Final Grades will be derived as follows:

| 15 points | Academic Honesty Contract | | |
|------------|---|--|--|
| 15 points | Syllabus Quiz | | |
| 100 points | 12 Quizzes (worth 10 points each-lowest two scores dropped) | | |
| 400 points | 5 Unit Exams (worth 100 points each-lowest score is dropped) | | |
| 120 points | In Class participation and assignments | | |
| 150 points | Nutrition Analysis Project (breakdown provided below) | | |
| | Part I- (30 points) Food and Activity Log | | |
| | Part II- (50 points) Energy Balance, Micronutrient intake | | |
| | Part III- (20 points) Construction of a Personalized 1-day Ideal Diet | | |
| | Part IV- (50 points) Analysis | | |
| 75 points | Vitamin Presentation | | |
| 125 points | Service Learning | | |
| | | | |

Semester grades will be assigned according to the final percentage of total points possible earned by each student as follows:

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90% and above = A
80% - 89.9% = B
70 -79.9% = C
60 -69.9% = D
0 -59.9% = F
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Grades may be curved at the end of the semester, which is solely at my discretion. I do not offer extra credit to individuals, so please do not ask for these assignments. I reserve the right to allow participation to influence assignment of the final course grade.

Required Text, Readings, and Materials:

Textbook (Optional, but strongly recommended):

Contemporary Nutrition, 10th Edition, by and Smith and Collene

Additional readings: Additional readings will be provided to you via the Moodle website. Various handouts may be provided, and information in these may be used for exams.

Computer and internet access: Please note that each student in the course will be required to log onto the course Moodle website. The recommended internet browser for the Moodle website is Mozilla Firefox, which is freely downloaded. It is highly recommended that you use Mozilla Firefox when taking online quizzes, as errors that occur from using any other internet browser may result in errors or crashes that could negatively impact your grade. Students may use computers on campus, at home or at other facilities that have internet access.

Class Policies:

Course Materials: Course materials will be made available on a weekly basis. The weeks' materials will be made available to you on Tuesday mornings. You will be required to follow the weekly schedule outlined in the syllabus. I cannot allow students to "work ahead."

Quizzes and Unit Exams:

All quizzes and unit exams in the course will be administered through the course Moodle website. Please see the weekly course schedule below for timing of quizzes and exams.

- Quizzes will open at 7am on Tuesday, and close at 11:55 pm the following Monday. Quizzes are limited to one attempt, but are not timed.
- Unit exams will open on Thursday at 7 am and close at 11:55 pm the following Wednesday. Unit exams are limited to one attempt and have a 60 minute time limit.

You are allowed to drop one unit exam and two quizzes. Make-ups on quizzes and exams ARE NOT ALLOWED!

Assignment due dates and acceptable file types:

Class assignments must be submitted electronically via the course Moodle website. Files are to be submitted as a portable document file (.pdf). Other file formats will not be accepted, and will be assigned a score of zero. All assignments are due at midnight of the date listed in the schedule of the syllabus. Sometimes, technical problems arise. For that reason, I provide a 12 hour grace period for trouble shooting your submission. If your assignment is not submitted

within that 12 hour grace period, it is considered late and will be assigned a score of zero. Please click the submit for grading button once you have finalized your submission.

All assignments must be submitted electronically through Moodle. Due to security reasons, I cannot accept assignments via email or in hard copy!

Class participation and attendance:

This is a very interactive classroom. We will do lots of activities throughout the semester to deepen our understanding of the material. Some of these activities will be graded. If you are not in attendance when we do these activities, you will not receive the points. I do not allow make-ups for in-class participation or attendance.

Last Date to Change to Audit Status or to Withdraw with a W Grade: November 12, 2015

Student Rights and Responsibilities: Please refer to the Casper College Student Conduct and Judicial Code for information concerning your rights and responsibilities as a Casper College Student.

Chain of Command: If you have any problems with this class, you should first contact the instructor to attempt to solve the problem. If you are not satisfied with the solution offered by the instructor, you should then take the matter through the appropriate chain of command starting with the Department Head/Program Director, the Dean, and lastly the Vice President for Academic Affairs.

Academic Dishonesty: (Cheating & Plagiarism) Casper College demands intellectual honesty. Proven plagiarism or any form of dishonesty associated with the academic process can result in the offender failing the course in which the offense was committed or expulsion from school. See the Casper College Student Code of Conduct for more information on this topic.

Official Means of Communication: Casper College faculty and staff will employ the student's assigned Casper College email account as a primary method of communication. Students are responsible to check their account regularly.

ADA Accommodations Policy: If you need academic accommodations because of a disability, please inform me as soon as possible. See me privately after class, or during my office hours. To request academic accommodations, students must first consult with the college's Disability Services Counselor located in the Gateway Building, Room 344, (307) 268-2557, bheuer@caspercollege.edu. The Disability Services Counselor is responsible for reviewing documentation provided by students requesting accommodations, determining eligibility for accommodations, and helping students request and use appropriate accommodations.

Schedule for the Course

The following pages contain a tentative course outline. The exact dates of lecture topics and class activities may change.

| Week | Topic/Assignment | Reading suggestions | Quiz/Exam/Due Dates |
|-----------------|--|---------------------|--------------------------|
| (Monday's Date) | | | |
| 1 | Unit 1: Overview of Nutrition and the Human Body | Chapter 1, syllabus | Quiz 1- Ch. 1 |
| Aug 24 | What you eat and why | | |
| | Science and pseudoscience, the scientific method | | |
| 2 | Dietary guidelines, Food labeling | Chapter 2 | Quiz 2- Ch. 2 |
| Aug 31 | | | |
| 3 | The Human Body | Chapter 3 | Quiz #3- Chapter 3 |
| Sept 7 | | | Nutrition Analysis Part |
| | Service Learning Overview | | 1 due- Sept 11 |
| 4 | Unit 2: The Energy Yielding Nutrients and Energy Balance | Chapter 4 | Unit 1 Examination |
| Sept 14 | Carbohydrates | | Quiz #4- Chapter 4 |
| | -choose your vitamin | | |
| 5 | Lipids | Chapter 5 | Quiz 5- Chapter 5 |
| Sept 21 | | | |
| 6 | Proteins | Chapter 6 | Quiz 6- Chapter 6 |
| Sept 28 | | | |
| 7 | Energy Balance | Chapter 7 | Unit 2 Exam |
| Oct 5 | | | |
| 8 | Unit 3: Vitamins, Minerals and Water | Chapter 8 | |
| Oct 12 | Vitamin Presentations | | |
| 9 | Monday: No Class- Fall Break | | |
| Oct 19 | Service Learning Workday | | |
| 10 | Minerals & water | Chapter 9 | Quiz 8- in class |
| Oct 26 | | | Nutrition Analysis |
| | | | Project Part II due- Oct |
| | | | 30 |
| | | | Unit 3 Examination |
| 11 | Unit 4: Nutrition in athletics and eating disorders | Chapters10-11 | Quiz #9- Chapters 10- |
| Nov 2 | Sports nutrition & Disordered Eating | | 11 |

| | | | Unit 4 Examination |
|--------|--|----------------------|------------------------|
| | | | Nutrition Analysis |
| | | | Project Part III due- |
| | | | Nov 6 |
| 12 | Unit 5: Life Cycle Nutrition | Chapter 14 | Quiz #10- Chapter 14 |
| Nov 9 | Nutrition during pregnancy and breastfeeding | | |
| | | | Nutrition Analysis |
| | | | Project Part IV due- |
| | Service Learning Workday | | November 13 |
| 13 | Childhood and adult nutrition | Chapter 15-16 | Quiz 11- Chapter 15-16 |
| Nov 16 | | A Place at the Table | |
| 14 | Finish childhood and adult nutrition | | |
| Nov 23 | Happy Thanksgiving | | |
| 15 | Food safety & regulations | Chapter 13 | Quiz 12- Chapter 13 |
| Nov 30 | | | |
| 16 | Sustainable and Global Nutrition | Chapter 12 | Unit 5 Examination |
| Dec 7 | | | |
| 17 | Final Exam Period | | |
| Dec 14 | Service Learning Reflection | | |