

FDNT 62 Course Outline as of Fall 2020**CATALOG INFORMATION**

Dept and Nbr: FDNT 62 Title: NUTR DIET THERAPY

Full Title: Nutrition and Diet Therapy

Last Reviewed: 11/22/2021

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	3.00	Lecture Scheduled	3.00	17.5	Lecture Scheduled	52.50
Minimum	3.00	Lab Scheduled	0	6	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	3.00		Contact Total	52.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 105.00

Total Student Learning Hours: 157.50

Title 5 Category: AA Degree Applicable

Grading: Grade Only

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly:

Catalog Description:

Introduction to nutrition and its role in health, disease risk reduction and treatment of disease. Modification of the diet, nutrient intake and mode of nutrient delivery for stress conditions such as diabetes, intestinal tract disorders and diseases of the liver and kidneys. Intended for students in nursing and other health care fields.

Prerequisites/Corequisites:**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100 and Course Eligibility for MATH 150A

Limits on Enrollment:**Schedule of Classes Information:**

Description: Introduction to nutrition and its role in health, disease risk reduction and treatment of disease. Modification of the diet, nutrient intake and mode of nutrient delivery for stress conditions such as diabetes, intestinal tract disorders and diseases of the liver and kidneys. Intended for students in nursing and other health care fields. (Grade Only)

Prerequisites/Corequisites:

Recommended: Eligibility for ENGL 100 or ESL 100 and Course Eligibility for MATH 150A

Limits on Enrollment:

Transfer Credit: CSU;

Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree: **Area** Effective: Inactive:

CSU GE: **Transfer Area** Effective: Inactive:

IGETC: **Transfer Area** Effective: Inactive:

CSU Transfer: Transferable Effective: Fall 1981 Inactive:

UC Transfer: Effective: Inactive:

CID:

Certificate/Major Applicable:

Both Certificate and Major Applicable

COURSE CONTENT

Student Learning Outcomes:

At the conclusion of this course, the student should be able to:

1. Determine nutritional adequacy of a given diet and make scientifically sound recommendations for health promotion and disease prevention.
2. Identify specific disease states with nutrition implications and apply appropriate dietary recommendations.
3. Use dietary assessment to identify nutrition related problems, adjust care as needed, and refer to nutrition expert for intervention, as appropriate.

Objectives:

Upon completion of this course, students will be able to:

1. Identify ways in which nutrient intake is related to good health.
2. Recognize and explain factors influencing proper selection and preparation of food for nutrients and health.
3. Choose foods and life style habits that support health and reduction of risk for diseases.
4. Recognize valid sources of nutrition information and evaluate new developments in the field of nutrition.
5. Describe the normal digestive process, risk factors for digestive problems and appropriate diet therapy.
6. Assess a person's energy balance and explain one or more appropriate tools for weight management.
7. Evaluate a personal food intake and identify areas of over and/or under nutrition and potential problems related to these deficiencies.
8. Describe diets appropriate for different stages of the life cycle.
9. Assess the nutritional needs of a hospitalized patient and recognize the rationale behind various modified diets ordered for given diseases or surgical conditions, and refer person to nutrition professional, when needed.
10. Recognize the relationship of drug and nutrient interaction to a patient's nutritional status.

Topics and Scope:

- I. Introduction to Human Nutrition
 - A. Nutrients and dietary guidelines
 - B. Nutrition in health care
 - C. Cultural and other influences on food choices
- II. The Classification of Nutrients and Food Sources
 - A. Carbohydrates, lipids, proteins, vitamins, minerals
 - B. Water and electrolytes
- III. Digestion, Absorption, and Metabolism
 - A. The human body as a dynamic whole (homeostasis)
 - B. Diet therapy for diseases related to the gastro-intestinal (GI) tract
 - C. Energy metabolism; under and over weight
- IV. Community Nutrition and Nutrition in the Life Cycle
 - A. Pregnancy, lactation, infants, children, teens, adults, elderly
 - B. Eating disorders
 - C. Diseases associated with the elderly
- V. Diet Therapy for Individuals
 - A. Nutritional screening and assessment
 - B. Diet recommendations and diet therapy for diabetes, cardiovascular disease, including myocardial infarction and congestive heart failure, liver disease and renal disease
 - C. Texturally modified diets
 - D. Enteral and parenteral nutrition
 - E. Drug/diet interactions
 - F. Role of dietitian, nurse, and other members of the health care team in supporting patient's nutrient needs

Note: One-half of course should be basic nutrition and one-half diet therapy.

Assignment:

1. Evaluation of nutrition needs of patients described in case studies and write nutrition care plans applying appropriate diet therapy
2. Diet assessment using computer-generated diet analysis and evaluation
3. Weekly assigned reading in text and related publications, 25-30 pages
4. Two exams and one comprehensive final

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Case studies - nutrition care plans

Writing 10 - 20%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Case studies - evaluation of patient needs
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Problem solving 5 - 15%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

None

Skill Demonstrations
0 - 0%

Exams: All forms of formal testing, other than skill performance exams.

Exams and final

Exams
45 - 60%

Other: Includes any assessment tools that do not logically fit into the above categories.

Diet assessment - computer generated diet analysis and evaluation

Other Category
15 - 30%

Representative Textbooks and Materials:

Nutrition for Health and Health Care. 6h ed. DeBruyne, Linda and Pinna, Katherine. Cengage Learning. 2016