Santa Rosa Junior College

FDNT 162: Diet Therapy for Healthcare

Section 5196 - Spring 2017

Course Description

FDNT 162 'Diet Therapy for Healthcare' is a two unit online course designed to introduce you to the basics of diet therapy for use in a variety of healthcare settings. This course is for current and future healthcare practitioners, and the emphasis of the curriculum is on the use of nutrition as a therapeutic and preventive tool in direct patient care.

This class is AA Degree Applicable. It is a 2.0 unit course with 35 total contact hours per semester.

Prerequisite Courses

Required: FDNT 10 Elementary Nutrition (or equivalent)

Recommended: Completion of ENGL 100B or ESL 100

Instructor

Heather Haluska, MS, RDN hhaluska@santarosa.edu

Office Hours/Communication with Instructor:

- -By appointment: Go to Canvas Calendar then Scheduler to view availability and schedule a time
- -By Chat: each week instructor will try to designate a time for an open chat session
- -By Discussion Board: there is a general discussion board for student questions and each week there will be a discussion board dedicated for students to post questions about the weekly lessons.
- -By email: Instructor responds to emails within 48 hours

Student Learning Objectives

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

- 1. Assess the nutritional needs of specific disease states or altered physiological conditions and apply appropriate dietary recommendations.
- 2. Identify physiological factors that affect the delivery of adequate nutrition to patients and apply appropriate diet therapy modalities.

For more information refer to class outline:

https://portal.santarosa.edu/SRWeb/SR CourseOutlines.aspx?Semester=20173&CVID=25781

Academic Integrity

Students enrolled in this course are expected to adhere to the Santa Rosa Junior College Rules & Regulations regarding Academic Integrity. Academic dishonesty is regarded as any act of deception, benign or malicious in nature, in the completion of any academic exercise. Examples of academic dishonesty include cheating, plagiarism, impersonation, misrepresentation of idea or fact for the purpose of defrauding, use of unauthorized aids or devices, falsifying attendance records, violation of testing protocol, inappropriate course assignment collaboration, and any other acts that are prohibited by the instructor of record. Any student found to be exhibiting any form of academic dishonesty will be dealt with on an individual basis and will be immediately removed from the course, pending further disciplinary action. For more information about SRJC Academic Integrity, see: http://www.santarosa.edu/for students/rules-regulations/academic-integrity.shtml

Student Resources

- SRJC Distance Education homepage: http://online.santarosa.edu/
- SRJC Online Student Handbook: http://online.santarosa.edu/student/
- SRJC Online Preparedness Quiz: http://online.santarosa.edu/catedocs/assessment.html
- SRJC Student Help Desk phone support: 707-521-6062
- Student Help Desk: http://www.santarosa.edu/instruction/online-learning/student-help-desk/

Disability Resources Department

All efforts will be made to accommodate students with documented learning disabilities. Students with documented learning disabilities requiring accommodations – including additional time for quizzes, exams, assignments – must submit their disability accommodation letter by email to the instructor no later than 5:00pm on Friday of the first week of class. To learn more about the DRD at SRJC, visit: http://online.santarosa.edu/presentation/?4928

Textbook & Supplies

The textbook for this course is: Nutrition for Health and Healthcare, 6th edition by Debruyne/Pinna. (Thomson Wadsworth, 2017).

You have a few options to purchase the book:

- 1) Purchase or rent the book from the SRJC bookstore
- http://bookstore.santarosa.edu/santarosa/TextBookDetail.aspx?BookPriceID=11639140&MBSNumber= 0&SecID=5519581&trm=FALL 16#.V7zGADbr0dU
- 2) Purchase online (eTextbook digital rental) at Course Smart:
- https://www.vitalsource.com/products/nutrition-for-health-and-healthcare-linda-kelly-debruyne-v9781305888197
- 3) Purchase direct from the publisher Thomson Wadsworth (paperback, rental, eBook, or eChapter): http://www.cengagebrain.com/shop/isbn/9781305627963
- 4) Text is on reserve at both libraries: QP143 .N894 2017

Please note that if you go the **ebook** route, the access card for the ebook is mailed to you; this may not be an instant download product. See the last page of this syllabus for the course schedule and for the first module due dates; if you do not have the book in time to complete the first module's work, consider taking this class another time.

Diet Analysis:

You will need access to a diet analysis program. If you choose to purchase a new textbook you'll get one included called MindTap. If you are not using a new textbook, you do not need to use MindTap, but instead you can purchase the Diet & Wellness Plus access code online for \$30. Here is a link to the Cengage site: https://www.cengagebrain.com/shop/isbn/9781285856216&cid=APL1 Students also have the option to use the computer labs and the Diet Analysis Plus programs on those computers. On the Santa Rosa Campus it's available in the Business Computer Lab on the 2nd floor of Maggini Hall and in Petaluma it's available in the Petaluma computer lab. There are also other online programs or applications that can be used. Ask the instructor first.

Course Organization

This course is divided into eight modules. Every week during the semester you will complete one module. In each module, students will be responsible for viewing/reviewing the online lecture(s), reading the associated textbook selections, completing the module assignments, posting a related discussion board post and completing a quiz on that module's material. All weekly work opens to students on a Monday (at 12:00am) and is due one week later on Sunday at 11:59pm.

Lectures

Go to the homepage for each module to find corresponding lecture materials supporting that module. Lecture material may be provided in any combination of written text, pictures/graphics, video and/or slides with synchronized audio.

Assignments

Each module contains one case study assignment. The case study assignments are designed to test the application of your knowledge of the module. The case study assignments contain 10 multiple-choice questions and students have unlimited time to complete the assignment. All case study assignments must be submitted by 11:59pm on Sunday. Each case study assignment is worth 10 points. Case studies are not timed. A late submission will receive a 20% penalty. Submissions more than 3 days late are not accepted.

Discussion Board Posts

After completing the module's lecture and case study assignment, students will be directed to a module -specific discussion board. The weekly discussion board will feature directed discussion questions posed by the instructor based on the weekly lecture topic or completed assignment material. Students are expected to answer the discussion questions in an original, proofread, grammatically-correct response of substantial length (usually 1-2 paragraphs). In addition to the original student response, students must respond to at least one other student's post to foster and promote meaningful online discussion. A maximum of 5 points are available for the weekly discussion board post (3 points for the original post/response and 2 points for responding to another student). Posts are due by 11:59 pm on Sunday and **no late posts are accepted**. In order to be a participant in placing an original post and response post, you cannot wait until the last minute! Questionable, sloppy, unprofessional, inappropriate, or antagonizing posts will be removed at the instructor's discretion.

Quizzes

Upon completing the module's lectures, case study assignment, discussion board, activities and readings, students will take a quiz on that module's material. Each quiz will consist of 10 questions based on the module's material. Quizzes are open-book, open-note and are worth a maximum of 20 points. Students will have **60 minutes** to complete the quiz. All quizzes are due by 11:59pm on Sunday. There are no make-up quizzes and no late quizzes are accepted. In an attempt to eliminate academic dishonesty in the online testing environment, students are presented with 10 questions from a larger randomized pool of questions of similar difficulty, such that no 2 students receive the same 10 questions on the quiz. You may view answers to the quizzes the week following the due date.

Exams

There are 2 exams in this class. The exams are not cumulative. Each exam contains 50 questions and is worth a total of 100 points. Students have **90 minutes** to complete the 50-question exam. If you go over the allotted time of 90 minutes, you may lose points. There are no make-up exams or late exams accepted. In an attempt to eliminate academic dishonesty in the online testing environment, students are presented with 50 questions from a larger randomized pool of questions of similar difficulty, such that no 2 students receive the same 50 questions on the exam. You may view answers to the exams the week following the due date.

Diet Analysis Project

Toward the end of the class, students will complete a final project intended to analyze the adequacy of their own diet using a free online program. More information will be provided about this assignment towards the end of class.

Extra Credit

There may be a few extra credit assignment opportunities presented throughout the semester. You will be given at least one week to work on the extra credit assignments. No late work will be accepted. Please note that there is no curve or no rounding of scores in this class, so you are encouraged to participate in the extra credit opportunities in order to maximize your grade.

Grading

COMPONENT	POINTS	TOTAL POINTS	
8 Case Study Assignments	10 points each	80 points total from assignments	
8 Discussion Board Posts	5 points per post	40 points total from posts	
8 Quizzes	20 points per quiz	160 points from quizzes	
1 Diet Analysis Project	20 points per project	20 points from project	
2 Exams	100 points per exam	200 points from exams	
Total Possible Points		500 points	

Final Grade

TOTAL POINTS	PERCENTAGE	FINAL GRADE
450-500 points	90-100%	Α
400-449 points	80-89%	В
350-399 points	70-79%	С
300-349 points	60-69%	D
0-299 points	0-59%	F

FDNT 162 Diet Therapy for Healthcare – Course Schedule – Spring 2017

DATES	LECTURE TOPIC	READINGS	WORK DUE
Mar 27 – Apr 2	Module 1: Nutrition Overview	Chapters 1,	Due by: Apr 2, 11:59pm
	✓ Introduction to Nutrition Science	3, 4, 5, 8 & 9	Intro Post
	✓ Vitamins, Minerals & Water		o Case Study 1
			o Post 1
			o Quiz 1
Apr 3 – Apr 9	Module 2: Gathering Data	Chapter 19	Due by: Apr 9, 11:59pm
	✓ Liver Disease & Alcohol	Chapter 13	o Case Study 2
	✓ Nutrition Screening & Assessment		o Post 2
	✓ Nutrition Counseling		o Quiz 2
Apr 10 – Apr 16	Module 3: Nutrition Throughout the Lifecycle	Chapters 10,	Due by: Apr 16, 11:59pm
	✓ Pregnancy, Breastfeeding & Infancy	11, & 12	o Case Study 3
	✓ Childhood, Adolescence, & Older		o Post 3
	Adults		o Quiz 3
Apr 17 – Apr 23	Module 4: Feeding Options	Chapters 14	Due by: Apr 23, 11:59pm
	✓ Hospital & Modified Diets	& 15	o Case Study 4
	✓ Food-Drug Interactions		o Post 4
	✓ Nutrition Support: Tube Feeding &		o Quiz 4
	TPN		o **EXAM 1**
Apr 24 – Apr 30	Module 5: GI	Chapters 2,	Due by: Apr 30, 11:59pm
	✓ Nutrient Digestion, Absorption &	17 & 18	Case Study 5
	Transport		o Post 5
	✓ Disorders of the Upper GI Tract		O Quiz 5
	✓ Disorders of the Lower GI Tract		
May 1 – May 7	Module 6: Diabetes & Weight Management	Chapters 20,	Due by: May 7, 11:59pm
	✓ Diabetes	6 & 7	Case Study 6
	✓ Weight Management		o Post 6
			o Quiz 6

May 8 – May 14	Module 7: Heart & Kidney	Chapters 21	Due by: May 14, 11:59pm
	✓ Cardiovascular Disease	& 22	Case Study 7
	✓ Kidney Disease		o Post 7
			o Quiz 7
			 Extra Credit Label
			Assignment
May 15 – May 21	Module 8: Stress, Cancer, & HIV/AIDS	Chapters 16	Due by: May 21, 11:59 pm
	✓ Metabolic Stress	& 23	Case Study 8
	✓ Cancer		o Post 8
	√ HIV/AIDS		o Quiz 8
May 22- May 26	Diet Analysis Project & Exam 2		Due by: May 26, 11:59 pm
			 Diet Analysis
			Project
			o **EXAM 2**