# **FDNT 10 - Elementary Nutrition (3 units)**

## **Summer 2018 Syllabus - Section 8826**

Tues/Wed/Thurs 6:30-9:30pm – 501T Plover Hall

#### **Course description:**

This course is an introduction to the basic principles of nutrition and the relationship of the human diet to health and lifestyle related diseases. You will learn about individual nutrients, optimal daily intakes, and food sources. We will discuss factors that influence nutrient bioavailability, results of nutrient deficiencies and excesses, consumer nutrition food issues, reliable sources of food and nutrition information.

This course is UC/CSU transferable and fulfills an Area C (Natural Science) requirement for an Associate Degree at Santa Rosa Junior College. It also fulfills requirements for the Dental Hygiene/Assisting programs at SRJC. *Note: This is not the nutrition course required by the SRJC RN/LVN/PsychTech programs.* 

Instructor: Mari Morris, MAS, RD

Office: 501T Plover Hall

Office Hours: Tues/Wed/Thurs 5:30-6:30pm

\*\*Best way to contact me is via CANVAS\*\*

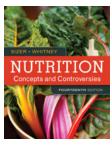
Phone: (707) 527-4999 Ext# 5386 E-mail: mmorris@santarosa.edu Website: http://canvas.santarosa.edu

#### Required texts and supplies:

- ✓ **Nutrition Concepts and Controversies** (14th Edition) by F. Sizer and E. Whitney, Wadsworth-Cengage Learning.
- ✓ Diet and Wellness Plus access code
- ✓ Scantron cards & #2 pencils for all exams
- ✓ Basic calculator (in class and for exams)

#### **Learning Objectives:**

- 1. Determine nutritional adequacy of a given diet and make scientifically appropriate recommendations for improvement for health promotion and disease prevention.
- 2. Critically evaluate consumer nutrition issues.
- 3. Use scientific principles to evaluate emerging nutrition information and nutrition fads.



#### **Learning Activities:**

Description	Points
Assignments x 12 (10 points each)	120
Dietary Analysis Project (Part 1: 25points, Part 2: 75 points)	100
Two Midterm Exams (100pts each)	200
Final Exam (cumulative)	150
TOTAL POINTS POSSIBLE	570

## **Grading Policy:**

## Your final grade will be assigned according to the following:

A = 90% or more of total points

B = 80-89% of total points

C = 70-79% of total points

D = 60-69% of total points or less than 60% on the Final exam

F = less than 60% of total points or less than 50% on the Final exam

#### Your Responsibilities:

- 1. Come to class ready to learn. Show up on time. If you miss more than 5 hours of class (that's <2 lectures) you run the risk of being dropped. Talk with me before that becomes an issue.
- 2. Discuss and ask questions about the nutrition concepts and issues we cover.
- 3. Be open-minded and willing to work with others in class.
- 4. Complete required assignments on time. There is no reader for this class, several of the assignments will be provided only in class. Your success in this class is dependent on the effort you put in.
- 5. If you need to miss an exam PLEASE talk with me, <u>in person</u>, prior to the scheduled exam. There is NO make up for the Final Exam.
- 6. Please put your phones away in your bag during class AND turn off the ringer. If you have extenuating circumstances to warrant a need to be connected, please speak to me before class.
- 7. If you decide not to take this class, please consider speaking with me first. But it is fully **your responsibility** to drop the class through Admission & Records or online.
- 8. As a registered student in this course you are expected to follow the Santa Rosa Junior College Student Conduct Standards (http://student-conduct.santarosa.edu/)

## **Tentative Lecture Schedule**

Note: Readings should be done prior to the lecture. Read the entire chapter unless otherwise specified by page numbers. Homework listed is <u>due at the beginning of class</u> unless otherwise specified.

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Date		Topic	Reading	Assignment Due (* = in class)	
Jun	19	Course Outline & Introduction		Measurement *	
		DRI/MyPlate			
	20	Diet Assessment and	Ch 1 & 2	24hr Recall/MyPlate	
		Guidelines Digestion,			
		Carbohydrates			
	21	Carbohydrates	Ch.3, p111-151	GI Quiz*	
		Diabetes		Fiber Lipids*	
	26	Lipids	Ch. 5		
		last day to drop without a "W"			
	27	Heart Disease & Cancer	Ch.11		
		Review Session	Study Guide 1		
	28	EXAM 1	Ch. 6		
		Protein and Amino Acids			
Jul	3	Vegetarianism		Protein	
		GMO & Organic Foods			
		Jul 4 <sup>th</sup> H	Ioliday – No Class		
	5	Energy Balance & Weight	Ch. 9	GMO/Organic	
		management			
	10	Energy Utilization	Wear appropriate	<b>Diet Analysis Project Part 1</b>	
		Body Composition	clothes for in		
			class activity		
	11	Eating Disorders	Ch.7		
		Vitamins			
	12	Vitamins	Study Guide 2	Eating Disorders	
	Review Session			Vitamins*	
17 <b>EXAM 2</b>		EXAM 2			
		Major Minerals			
		last day to drop with a 'W'			
	18	Trace Minerals	Ch. 8 & Ch. 12	Minerals*	
		Water			
	19	Food Safety	p100-112 &	Diet Analysis Project Part 2	
		Alcohol & Caffeine	Ch. 14	Older Adult*	
		The Older Adult			
	24	Maternal and Child Nutrition	Ch. 13		
	25	Nutrition for Physical Activity	Ch. 10	Maternal/Child Nutrition	
		Review Session	Final Study Guide		
		Thursday Jul 26 - FINAL EX	KAM 6:30-9:30pm 5	01T Plover Hall	