Cerro Coso College

Course Outline of Record Report

10/11/2021

HCRSC121: Nutrition

General Information

Author: • Jaime Broussard

Course Code (CB01): HCRSC121

Course Title (CB02): Nutrition

Department: Allied Health

Proposal Start: Fall 2013

TOP Code (CB03): (1306.00) Nutrition, Foods, and Culinary Arts

SAM Code (CB09): Possibly Occupational

Distance Education Approved: Yes

Course Control Number (CB00): CCC000556666

Curriculum Committee Approval Date: 11/15/2013

Board of Trustees Approval Date: 12/19/2013

External Review Approval Date: 07/10/2014

Course Description: This course is designed to develop an understanding of the principles of human nutrition,

including historical development, underlying physical, mental and emotional health, current world nutrition problems, nutrients and their utilization by the body, and nutritional needs throughout the life cycle. Recent developments in nutrition, food fads and fallacies, and informational

nutritional resources are discussed.

Submission Type: Change to Content

Correcting GenEd pattern.

Author: No value

Faculty Minimum Qualifications

Master Discipline Preferred:

• Nutritional Science/ Dietetics

Nursing

Alternate Master Discipline Preferred:

• Family and Consumer and Studies/Home Economics:

Health

Nursing

Bachelors or Associates Discipline Preferred:

 Health Care Ancillaries (Medical assisting, hospice worker, home care aide, cer- tified nurse aide, health aide, ward clerk, central service technology, childbirth edu- cator,

primary care associate, massage therapy)

Additional Bachelors or Associates Discipline

Preferred:

No value

Course Development Options

Basic Skills Status (CB08)	Course Special Class Status (CB13)	Grade Options
Course is not a basic skills course.	Course is not a special class.	Letter Grade MethodsPass/No Pass
Allow Students to Gain Credit by	Allowed Number of Retakes	Course Prior To College Level (CB21)
Exam/Challenge	0	Not applicable.
Rationale For Credit By Exam/Challenge	Retake Policy Description	✓ Allow Students To Audit Course
No value	Type: Non-Repeatable Credit	

Associated Programs		
Course is part of a program (CB24) Associated Program	Award Type	Active
Nutrition and Dietetics Associate in Science Degree for Transfer (AS-T)	A.S. Degree for Transfer	Fall 2019 to Spring 2020

Transferability & Gen. Ed. Options						
s (CB25)						
		Transferability Statu	us			
Transferable to both UC and CSU Approved						
Categories	Status	Approval Date	Comparable Course			
Health & Wellness Wellness	Approved	No value	No Comparable Course defined.			
	Categories Health & Wellness	Categories Status Health & Wellness Approved	Transferability State Approved Categories Status Approval Date Health & Wellness Approved No value			

Units and Hours	
Summary	
Minimum Credit Units (CB07)	3
Maximum Credit Units (CB06)	3
Total Course In-Class (Contact) Hours	54

Total Course Out-of-Cla Hours	ass	108				
Total Student Learning	Hours	162				
Faculty Load		0				
Credit / Non-Cred	dit Option	ıs				
Course Credit Status (C	B04)	Course No	on Credit Category (CB22)	Non-Cre	edit Characteristic	
Credit - Degree Applicab	ble	Credit Cou	rse.	No Value		
Course Classification St Credit Course.	tatus (CB11)	Funding A Not Applic	Funding Agency Category (CB23)		Cooperative Work Experience Education Status (CB10)	
── Variable Credit Cours	se					
Weekly Student I			Course St	udent Hours		
Weekly Otadent	In Class	Out of Clas		ration (Weeks)	18	
Lecture Hours	3	6	Hours per u		54	
Laboratory Hours	0	0	Course In-C	Class (Contact) Hou	rs	
Activity Hours	0	0	Lecture		54	
			Laboratory		0	
			Activity		0	
			Total		54	
			Course Out	t-of-Class Hours		
			Lecture		108	
			Laboratory		0	
			Activity		0	
			Total		108	
Time Commitme	nt Notes f	for Students				
Faculty Load						
Extra Duties: 0			Faculty Load:	0		
Units and Hours	- Weekly	Specialty Hours				
Activity Name		Туре	In Class	Out	of Class	

No Value	No Value	No Value	No Value
----------	----------	----------	----------

Pre-requisites, Co-requisites, Anti-requisites and Advisories

Prerequisite

ENGLC040 - Improving Basic Writing Skills

Entrance Skills	
Entrance Skills	Description
No value	No value

Limitations on Enrollment		
Limitations on Enrollment	Description	
No value	No value	

Specifications	
Methods of Instruction	
Methods of Instruction	Discussion
Rationale	No value
Methods of Instruction Rationale	Other No value
Methods of Instruction Rationale	In-class writing No value
Methods of Instruction Rationale	Lecture No value

Methods of Instruction Rationale	Peer-to-peer instruction No value
Methods of Instruction Rationale	Discussion No value
Methods of Instruction Rationale	Group Work No value
Methods of Instruction Rationale	Case Study No value

Assignments

- A. Additional mass media readings: example, read articles about nutritional changes and report on findings.
- B. Written report on research completed on web sites related to the latest information on the World Health Organization and undernutrition in other countries
- C. Reading assignments in textbook. D. Weekly food Journal.

Methods of Evaluation	Rationale
Research Paper	A 500 word research paper on a subject discussed in the textbook, graded by a rubric. e.g., the nutritional aspects of breastfeeding.
Tests	Quizzes and/or tests related to the subject presented using multiple choice, true-false, and short answer questions. Example: How is fat digested?
Participation	Class participation on the nutritional aspects of different foods, graded by a rubric.
Other	Peer to peer teaching and group projects, graded by a rubric. Example, individual groups present a teaching project on various nutritions such as 'fats.'

Equipment

No Value

Textbooks

Author Title Publisher Date ISBN

Wardlaw, G. M. & Smith, A.M. . (2012) Contemporary Nutrition,

9th, McGraw-Hill

Other Instructional Materials

No Value			

Materials Fee

No

Learning Outcomes and Objectives

Course Objectives

No value

CSLOs

Examine the major nutrient groups and their main sources and functions in the human body.

Expected SLO Performance: 70.0

Define major vitamins and minerals, their main sources, functions, and signs of toxicity and deficiency.

Expected SLO Performance: 70.0

Investigate the importance and relevance of proper nutrition at various stages of the lifecycle.

Expected SLO Performance: 70.0

Evaluate the importance and relevance of nutrient excess to recognize signs of nutritional deficiencies.

Expected SLO Performance: 70.0

Critique contemporary nutrition issues: causes and ramifications. Expected SLO Performance: 70.0

Outline

Course Outline

- A. Nutrition: A Key to Health
- 1. What You Eat and Why
- 2. Tools for Healthy Dieting
- 3. Sorting Nutritional Advice: Facts and Fallacies
- B. Nutrients: The Heart of Nutrition
- 1. The Human Body: A Nutrition Perspective
- 2. Carbohydrates
- 3. Lipids: Fats and Oils
- 4. Proteins
- 5. Vitamins
- 6. Water and Minerals
- C. Energy: Balance and Imbalance
- 1. Weight Control
- 2. Nutrition: Athletics and Fitness
- 3. Anorexia Nervosa and Bulimia
- D. Nutrition: A Focus on Life Stages
- 1. Pregnancy and Breast Feeding
- 2. Nutrition from Infancy through Adolescence
- 3. Nutrition During Adulthood

- E. Nutrition: Beyond the Nutrients
- 1. Taking Charge of Your Diet
- 2. Food Safety
- 3. Malnutrition throughout the World

Delivery Methods and Distance Education

Delivery Method: Please list all that apply -Face to face -Online (purely online no face-to-face contact) -Online with some required face-to-face meetings ("Hybrid") -Online course with on ground testing -iTV – Interactive video = Face to face course with significant required activities in a distance modality -Other

Face 2 Face Online Hybrid Interactive

Rigor Statement: Assignments and evaluations should be of the same rigor as those used in the on-ground course. If they are not the same as those noted in the COR on the Methods of Evaluation and out-of-class assignments pages, indicate what the differences are and why they are being used. For instance, if labs, field trips, or site visits are required in the face to face section of this course, how will these requirements be met with the same rigor in the Distance Education section?

iTV

Effective Student-Instructor Contact: Good practice requires both asynchronous and synchronous contact for effective contact. List the methods expected of all instructors teaching the course. -Learning Management System -Discussion Forums -Moodle Message -Other Contact -Chat/Instant Messaging -E-mail -Face-to-face meeting(s) -Newsgroup/Discussion Board -Proctored Exam -Telephone -iTV - Interactive Video -Other (specify)

contact_moodle_forums contact_moodle_message contact_chat contact_email contact_face2face contact_phone contact_itv

Software and Equipment: What additional software or hardware, if any, is required for this course purely because of its delivery mode? How is technical support to be provided?

 $\label{eq:computer with internet connection, CD, DVD, audio playback, and printer. \\$

Accessibility: Section 508 of the Rehabilitation Act requires access to the Federal government's electronic and information technology. The law covers all types of electronic and information technology in the Federal sector and is not limited to assistive technologies used by people with disabilities. It applies to all Federal agencies when they develop, procure, maintain, or use such technology. Federal agencies must ensure that this technology is accessible to employees and the public to the extent it does not pose an "undue burden". I am using -iTV—Interactive Video only -Learning management system -Publisher course with learning management system interface.

s508_itv

s508_moodle s508_publisher

Class Size: Good practice is that section size should be no greater in distance ed modes than in regular face-to-face versions of the course. Will the recommended section size be lower than in on-ground sections? If so, explain why.

iTV