

COURSE SYLLABUS



Education That Works For a Lifetime

Course Title:	Nutrition for Allied Health Professionals	Date submitted:	Spring 2016 AAC: (16-07)	
Department:	Allied Health and Science			
Curriculum:	Dental Hygiene			
Course Descriptors: Make certain that the course descriptors are consistent with college and Board of Trustees policies, and the current course numbering system.	Course Code: (eg. ACC 101) <table border="1"><tr><td>HLT*201</td></tr></table>	HLT*201	Prerequisites:	
	HLT*201			
	Course Type: <table border="1"><tr><td>L/D</td></tr></table>	L/D	C- or better in Concepts of Chemistry (CHE*111), General Biology I (BIO*121) or Anatomy & Physiology I (BIO 211)	
	L/D			
	A: Clinical B: Lab D: Distance Learning I: Individual/Independent L: Lecture N: M: Seminar Internship P: Practicum U: Studio X: Combined Lecture/Lab Y: Combined Lecture/ Clinical/Lab Z: Combined Lecture/Studio			
	Elective Type: <table border="1"><tr><td>G/LAS/S</td></tr></table>	G/LAS/S		
	G/LAS/S			
	E: English FA: Fine Arts HI: History HU: Humanities LA: Liberal Arts FL: Foreign Language M: Math S: Science SS: Social Science G: General			
	Credit Hours: <table border="1"><tr><td>3</td></tr></table>	3	Corequisites:	
	3			
Developmental: (yes/no) <table border="1"><tr><td>No</td></tr></table>	No	None		
No				
Lecture: <table border="1"><tr><td>3</td></tr></table>	3			
3				
Clinical: <table border="1"><tr><td>0</td></tr></table>	0			
0				
Lab: <table border="1"><tr><td>0</td></tr></table>	0			
0				
Studio: <table border="1"><tr><td>0</td></tr></table>	0			
0				
Contact Hours:	Other: <table border="1"><tr><td>0</td></tr></table>	0		
0				
	TOTAL: <table border="1"><tr><td>3</td></tr></table>	3	Other Requirements:	
3				
	Class Maximum: <table border="1"><tr><td>24</td></tr></table>	24	None	
24				
	Semesters Offered: <table border="1"><tr><td>F/Sp</td></tr></table>	F/Sp		
F/Sp				
Catalog Course Description:	Provides health care professionals with information on the current concepts in nutrition. The course includes biochemistry and metabolism of nutrients as well as nutrition throughout the life cycle. Nutritional counseling is an integral part of the course.			
Topical Outline: List course content in outline format.	1. Essential Nutrients 2. RDA/DRI 3. USDG 4. Food Guide Pyramid 5. Energy Metabolism 6. Labeling 7. Additives 8. Food Safety 9. Carbohydrates/Dental Caries 10. Protein 11. Lipid/Heart Disease			

	<p>12. Alternative Sweeteners 13. Nutrition Counseling and Evaluation 14. Fat and Water Soluble Vitamins 15. Minerals/Fluoride and Caries 16. Digestion, Absorption, and Metabolism 17. Digestive Disorders 18. Nutrition in Athletes, Children, Adolescents, and Aging 19. Nutrition in Pregnancy and Lactation 20. Eating Disorders</p>
<p>Outcomes: Describe measurable skills or knowledge that students should be able to demonstrate as evidence that they have mastered the course content.</p>	<p>Upon successful completion of this course, the student will be able to do the following: COURSE:</p> <ol style="list-style-type: none"> 1. discuss nutrition needs throughout the life cycle 2. discuss the role of each of the essential nutrients in the human body 3. explain the USDG and Food Guide Pyramid and apply these principles in nutrition counseling <hr/> <p>PROGRAM: <i>(Numbering reflects Program Outcomes as they appear in the college catalog)</i></p> <hr/> <p>GENERAL EDUCATION: <i>(Numbering reflects General Education Outcomes as they appear in the college catalog)</i></p> <p>6. Oral Communication - Students will be prepared to develop oral messages of varying lengths and styles that communicate effectively and appropriately across a variety of settings.</p> <p>Demonstrates: Delivers oral presentations with information and/or analysis appropriate for the rhetorical situation. Content is reinforced by appropriate verbal and nonverbal communication.</p> <p>Does Not Demonstrate: Oral presentations lack information and/or analysis appropriate for the rhetorical situation. Content may not be reinforced by appropriate verbal and nonverbal communication.</p>
<p>Evaluation: List how the above outcomes will be assessed.</p>	<p>Assessment will be based on the following criteria: Quizzes Exams Projects</p>
<p>Instructional Resources: List library (e.g. books, journals, on-line resources), technological (e.g. Smartboard, software), and other resources (e.g. equipment, supplies, facilities) required and desired to teach this course.</p>	<p>Required: None Desired: None</p>
<p>Textbook(s)</p>	<p>Textbook: Refer to current academic year printout</p>