

COURSE SYLLABUS



Course Title:	Nutrition for Health Professionals		Date submitted:	2/24/2022 (AAC: 22-02)	
Department:	Biology, Chemistry, Allied Health, Medical				
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)	DHY*205	Prerequisites: C- or better in Concepts of Chemistry (CHE*111), General Biology I (BIO*121) or Anatomy & Physiology I (BIO*211)		
	Course Type:	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:	G			
	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:	3	Corequisites: None		
	Developmental: (yes/no)	No			
	Contact Hours:	Lecture:	3		
		Clinical:	0		
		L b:	0		
Stu io		0			
Otl r:		0			
TOT L:	3	Other Requirements:			
Class Maximum:	25	None			
Semesters Offered:	F/Sp				
Catalog Course Description:	Course not restricted to students in the Dental Hygiene Program. 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.				

Outcomes:

Describe measurable skills or knowledge that students should be able to demonstrate as evidence that they have mastered the course content.

1. Essential Nutrients
2. RDA/DRI
3. USDG
4. Food Patterns
5. Energy Metabolism
6. Labeling
7. Additives
8. Food Safety
9. Carbohydrates/Dental Caries
10. Protein

	<ol style="list-style-type: none"> 11. Lipid/Heart Disease 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>Outcomes: Describe measurable skills or knowledge that students should be able to demonstrate as evidence that they have mastered the course content.</p> <p>Evaluation: List how the above outcomes will be assessed.</p>	<p>Upon successful completion of this course, the student will be able to do the following:</p> <p>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 patterns and apply these principles in nutrition counseling
	<p>PROGRAM: <i>(Numbering reflects Program Outcomes as they appear in the college catalog)</i></p> <p>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>Assessment will be based on the following criteria:</p> <p>Quizzes</p> <p>Exams</p> <p>Projects</p>
<p>Instructional Resources:</p> <p>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</p> <p>Desired: None</p>
<p>Textbook(s)</p>	<p>Textbook: Refer to current academic year printout</p>

