CGS Agenda Item:17-31
Effective Fall 2017

Eastern Illinois University
Revised Course Proposal
FCS 4750, Advanced Human Nutrition

Banner/Catalog Information (Coversheet)

1. **____New Course or _x___Revision of Existing Course**
2. **Course prefix and number:** _____FCS 4750_____
3. **Short title:** _____Advanced Human Nutrition_____
4. **Long title:** _____Advanced Human Nutrition_____
5. **Hours per week:** _3_ Class _0_ Lab _3_ Credit
6. **Terms:** ___ Fall ___ Spring ___ Summer _x__ On demand
7. **Initial term**: _x__ Fall ___ Spring ___ Summer Year: _2017_____
8. **Catalog course description:** Emphasis on biochemical functions of nutrients in the study of human nutrition
9. **Course attributes:**

   General education component: _____Not applicable_____

   ___ Cultural diversity ___ Honors ___ Writing centered ___ Writing intensive ___Writing active
10. **Instructional delivery**
    Type of Course:

    _x_Lecture ___ Lab ___ Lecture/lab combined ___ Independent study/research

    ___ Internship ___ Performance ___ Practicum/clinical ___ Other, specify: _____

    Mode(s) of Delivery:

    _X_Face to Face ____ Online ___ Study Abroad

    ___ Hybrid, specify approximate amount of on-line and face-to-face instruction_____
11. Course(s) to be deleted from the catalog once this course is approved. _N/A_
12. **Equivalent course(s):** _____none_____

    a. Are students allowed to take equivalent course(s) for credit? ___ Yes ___ No
13. **Prerequisite(s):** _FCS 3755 or permission of the instructor_____

    a. Can prerequisite be taken concurrently? ___ Yes _x_ No

    b. Minimum grade required for the prerequisite course(s)? _____

    c. Use Banner coding to enforce prerequisite course(s)? _x___Yes ___ No

d. Who may waive prerequisite(s)?

___ No one ___ Chair _x_ Instructor ___ Advisor ___ Other (specify)

14. Co-requisite(s): none

15. Enrollment restrictions

a. Degrees, colleges, majors, levels, classes which may take the course: Restricted to BS in FCS: Dietetics Option and MSND: Nutrition Education option

b. Degrees, colleges, majors, levels, classes which may not take the course: All other majors

16. Repeat status: _x_ May not be repeated ___ May be repeated once with credit

17. Enter the limit, if any, on hours which may be applied to a major or minor: _____

18. Grading methods: _x_ Standard ___ CR/NC __ Audit ___ ABC/NC

19. Special grading provisions:

___ Grade for course will not count in a student's grade point average.

___ Grade for course will not count in hours toward graduation.

___ Grade for course will be removed from GPA if student already has credit for or is registered in: _____

___ Credit hours for course will be removed from student's hours toward graduation if student already has credit for or is registered in: _____

20. Additional costs to students:
Supplemental Materials or _Software none required

Course Fee _x_ No ___Yes, Explain if yes____

21. Community college transfer:

___A community college course may be judged equivalent.

_x_ A community college may not be judged equivalent.

Note: Upper division credit (3000+) will not be granted for a community college course, even if the content is judged to be equivalent.

Rationale, Justifications, and Assurances (Part I)

1. _X__Course is required for the major(s) of BS in Family and Consumer Sciences: Dietetics Option

___Course is required for the minor(s) of _____

___Course is required for the certificate program(s) of _____

_x__ Course is used as an elective_____MSND: Nutrition Education Option_____

2. Rationale for proposal:

This an updated course outline for a long-standing course. This proposal more closely matches how the course is currently taught and is better aligned with the current accreditation standards. The course content is structured for students to align current nutrition knowledge to the metabolism of nutrients within the body. The course content has been restructured to reflect the rigor required at the graduate level.

3. Justifications for (answer N/A if not applicable)

Similarity to other courses: While specific topics within FCS 3755 and biochemistry courses discuss metabolism of nutrients, this course provides an in-depth viewpoint of the metabolism of nutrients in relation to common chronic illness/conditions/diseases.

Prerequisites: FCS 3755 or permission of the instructor as an intermediate level of knowledge regarding the metabolism of nutrients.

Co-requisites: N/A

Enrollment restrictions: Enrollment is restricted to students in the BS in FCS: Dietetics Option and MSND: Nutrition Education Option as the content is built upon knowledge and skills necessary for these students.

Writing active, intensive, centered: N/A

4. General education assurances (answer N/A if not applicable)

General education component: N/A

Curriculum: N/A

Instruction: N/A

Assessment: N/A

5. Online/Hybrid delivery justification & assurances (answer N/A if not applicable)

Online or hybrid delivery justification: N/A

Instruction: N/A

Integrity: N/A

Interaction: N/A

Model Syllabus (Part II)

Please include the following information:

1. Course Number and Title: FCS 4750 Advanced Human Nutrition

2. Course Description: Emphasis on biochemical functions of nutrients in the study of human nutrition

3. Course Objectives:

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

a. Demonstrate how to locate, interpret, evaluate, and use professional literature to make ethical, evidence-based practice decisions. (*KRD 1.1) (CT3) (GLG a-d)
b. Use current information technologies to locate and apply evidence-based guidelines and protocols. (*KRD 1.2) (CT3) (GLG a-d)
c. Apply critical thinking skills. (*KRD 1.3) (CT2) (GLG a-d)
d. Describe basic concepts of nutritional genomics. (*KRD 3.5) (CT2, WC5, SL2-6) (GLG a-d)
e. Demonstrate a basic knowledge of the role of nutrients in body tissues, organs, and systems and implications for dietary considerations. (CT3, WC5, SL2-6) (GLG a-d)
f. Demonstrate a working knowledge of nutrient metabolism and the interrelationships of nutrient functions in various body systems. (CT2, WC5, SL2-6) (GLG a-d)

*KRD are core standards from the Accreditation Council for Education in Nutrition and Dietetics

Upon completion of this course, graduate students will, in addition to the above course objectives,

a. Provide a presentation about the nutrition misinformation paper. (GLG a-d)

For graduate-level courses, identify how each of the graduate learning goals are addressed.

Depth of content knowledge (a)
Effective critical thinking and problem solving (b)
Effective oral and written communication (c)
Advanced scholarship through research and creative activity (d)

4. Course Materials:

Course Textbooks: Smolin, L., & Grosvenor, M. (2016). *Nutrition Science and Application, 4th Ed.* Hoboken, NJ: John Wiley & Sons, Inc.

5. Weekly Outline of Content

Week	Topic
1	Digestion & Absorption Review
2	Water Soluble Vitamins
3	Water Soluble Vitamins
4	Fat Soluble Vitamins
5	Major Minerals
6	Major Minerals
7	Water & Electrolytes/ Trace Minerals
8	Trace Minerals
9	Carbohydrate Metabolism
10	Carbohydrate Metabolism/Fiber
11	Lipid Metabolism
12	Lipid/Protein Metabolism
13	Protein Metabolism
14 & 15	Energy Balance
16	Final Exam

6. Assignments and evaluation, including weights for final course grade. Graduate percentages are in italics.

Exam 1	_____/60 points	17%/*15%*
Exam 2	_____/60 points	17%/*15%*
Article Review 1	_____/15 points	4%/3*%*
Article Review 2	_____/15 points	4%/*3%*
Lay Writing Activity	_____/50 points	14%/*13%*
Medication Presentation	_____/50 points	14%/*13%*
Comprehensive Final Exam	_____/100 points	30%/*25%*
Undergraduate Total	**_____/350 points**	**100%/87%**
Nutrition Misinformation Presentation	_____*/50 points*	*13%*
Graduate Total	***_____/400 points***	***100%***

7. Grading Scale

90-100% A 80-89% B 70-79% C 60-69% D <60% F

8. Correlation of learning objectives to assignments and evaluation.

Course Objective	Exams 34/*30%*	Reviews 8/*6%*	Writing 14/*13%*	Meds 14/*13%*	Final 30/*25%*	Grad *13%*
a. Demonstrate how to locate, interpret, evaluate, and use professional literature to make ethical, evidence-based practice decisions.		X		X		X

(*KRD 1.1) (CT3) (GLG a-d)						
b. Use current information technologies to locate and apply evidence-based guidelines and protocols. (*KRD 1.2) (CT3) (GLG a-d)				X		X
c. Apply critical thinking skills. (*KRD 1.3) (CT2) (GLG a-d)	X	X		X	x	X
d. Describe basic concepts of nutritional genomics. (*KRD 3.5) (CT2, WC5, SL2-6) (GLG a-d)	x		x	x	X	X
e. Demonstrate a basic knowledge of the role of nutrients in body tissues, organs, and systems and implications for dietary considerations. (CT3, WC5, SL2-6) (GLG a-d)	x	x	x	x	x	
f. Demonstrate a working knowledge of nutrient metabolism and the interrelationships of nutrient functions in various body systems. (CT2, WC5, SL2-6) (GLG a-d)	x		x	x	x	x

Date approved by the SFCS Curriculum Committee: 2/16/17

Date approved by the LCBAS Curriculum Committee: 2/24/17

Date approved by CAA: 3/9/17

Date approved by CGS: _____