Banner/Catalog Information (Coversheet)

1. ____ New Course or __x__ Revision of Existing Course

2. Course prefix and number: __FCS 3755__________________________

3. Short title: __Nutrition Across the Lifespan______________________

4. Long title: __Nutrition Across the Lifespan______________________

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: Concepts of normal human nutrition with emphasis on nutrient needs throughout the lifespan

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 2100 or its equivalent_________________________________

   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):  

15. Enrollment restrictions

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

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

16. Repeat status:  

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

18. Grading methods:  

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  

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 ______________
   ___Course is used as an elective ____________________________

2. **Rationale for proposal:**

   This an updated course proposal 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, which requires a stronger focus on life cycle nutrition. Changes to course content reflect the recent changes in the accreditation standards.

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

   **Similarity to other courses:** While specific topics of healthy eating throughout the lifespan are covered in FCS 2100 and FCS 4749, this course will serve as an intermediary course to examining the nutritional needs during certain periods of one’s life.

   **Prerequisites:** Successful completion of Personal Nutrition (FCS 2100) or its equivalent is needed to serve as foundation to this course.

   **Co-requisites:** N/A

   **Enrollment restrictions:** This course is restricted to declared BS in FCS: Dietetics Option students as they will meet the prerequisites and have the greatest need for the course material.

   **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
Model Syllabus (Part II)

Please include the following information:

1. Course Number and Title: FCS 3755 Nutrition Across the Lifespan

2. Course Description: Concepts of normal human nutrition with emphasis on nutrient needs throughout the lifespan.

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)
   b. Use current information technologies to locate and apply evidence-based guidelines and protocols. (*KRD 1.2) (CT5, WC6)
   c. Demonstrate an understanding of cultural competence/sensitivity. (*KRD 2.6) (CT4, WC1, RC1)
   d. Use the NCP to make decisions, identify nutrition-related problems, and determine and evaluate nutrition interventions throughout the lifespan. (*KRD 3.1) (CT2, SL3, QR1, RC1)
   e. Examine the primary dietary issues for each phase of the lifespan. (CT3)

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

4. Course Materials:


5. Weekly Outline of Content

<table>
<thead>
<tr>
<th>Week</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Overview of nutrition throughout the lifespan</td>
</tr>
<tr>
<td>2</td>
<td>Pregnancy/lactation</td>
</tr>
<tr>
<td>3</td>
<td>Pregnancy/lactation</td>
</tr>
<tr>
<td>4</td>
<td>Infancy</td>
</tr>
<tr>
<td>5</td>
<td>Infancy</td>
</tr>
<tr>
<td>6</td>
<td>Childhood</td>
</tr>
<tr>
<td>7</td>
<td>Childhood</td>
</tr>
<tr>
<td>8</td>
<td>Food assistance programs related to infancy - adolescence</td>
</tr>
<tr>
<td>9</td>
<td>Adolescence</td>
</tr>
<tr>
<td>10</td>
<td>Adolescence</td>
</tr>
<tr>
<td>11</td>
<td>Adulthood</td>
</tr>
<tr>
<td>12</td>
<td>Adulthood</td>
</tr>
</tbody>
</table>
6. Assignments and evaluation, including weights for final course grade.

<table>
<thead>
<tr>
<th>Assignment</th>
<th>Points Available</th>
<th>Weight of Course Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exams 3 @ 60 points each</td>
<td>180</td>
<td>36%</td>
</tr>
<tr>
<td>Pre-assessments (PA) 6 @ 10 points each</td>
<td>60</td>
<td>12%</td>
</tr>
<tr>
<td>Kids Eat Right Evaluation</td>
<td>35</td>
<td>7%</td>
</tr>
<tr>
<td>SNAP Hunger Challenge</td>
<td>30</td>
<td>6%</td>
</tr>
<tr>
<td>WIC Shopping Activity</td>
<td>30</td>
<td>6%</td>
</tr>
<tr>
<td>Written Application Activities to Cover the Life Span</td>
<td>120</td>
<td>24%</td>
</tr>
<tr>
<td>Article Review 3 @ 15 points each</td>
<td>45</td>
<td>9%</td>
</tr>
<tr>
<td><strong>Total Points</strong></td>
<td><strong>500</strong></td>
<td><strong>100%</strong></td>
</tr>
</tbody>
</table>

7. Grading Scale

90-100% A (450 - 500 points) 80-89% B (400 - 449 points) 70-79% C (350 - 399 points) 60-69% D (300 - 349 points) <60% F (≤299 points)

8. Correlation of learning objectives to assignments and evaluation.

<table>
<thead>
<tr>
<th>Course Objective</th>
<th>Exams 36%</th>
<th>PA 12%</th>
<th>Kids Eval 7%</th>
<th>Hunger 6%</th>
<th>WIC 6%</th>
<th>Activities 24%</th>
<th>Article 9%</th>
</tr>
</thead>
<tbody>
<tr>
<td>a. Demonstrate how to locate, interpret, evaluate, and use professional literature to make ethical, evidence-based practice decisions. (*KRD 1.1) (CT3)</td>
<td>X</td>
<td></td>
<td></td>
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<tr>
<td>b. Use current information technologies to locate and apply evidence-based guidelines and protocols. (*KRD 1.2) (CT5, WC6)</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td></td>
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<tr>
<td>c. Demonstrate an understanding of cultural competence/sensitivity. (*KRD 2.6) (CT4, WC1, RC1)</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td></td>
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<tr>
<td>d. Use the NCP to make</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>X</td>
</tr>
</tbody>
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decisions, identify nutrition-related problems, and determine and evaluate nutrition interventions. (*KRD 3.1) (CT2, SL3, QR1, RC1)

<table>
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<tr>
<th>e. Examine the primary dietary issues for each phase of the lifespan. (CT3)</th>
<th>x</th>
</tr>
</thead>
</table>

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