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: ___ Class ___ Lab ___ Credit

6. Terms: ___ Fall ___ Spring ___ Summer ___ On demand

7. Initial term: ___ 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 ___ 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
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:


5. Weekly Outline of Content
<table>
<thead>
<tr>
<th>Week</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Digestion &amp; Absorption Review</td>
</tr>
<tr>
<td>2</td>
<td>Water Soluble Vitamins</td>
</tr>
<tr>
<td>3</td>
<td>Water Soluble Vitamins</td>
</tr>
<tr>
<td>4</td>
<td>Fat Soluble Vitamins</td>
</tr>
<tr>
<td>5</td>
<td>Major Minerals</td>
</tr>
<tr>
<td>6</td>
<td>Major Minerals</td>
</tr>
<tr>
<td>7</td>
<td>Water &amp; Electrolytes/ Trace Minerals</td>
</tr>
<tr>
<td>8</td>
<td>Trace Minerals</td>
</tr>
<tr>
<td>9</td>
<td>Carbohydrate Metabolism</td>
</tr>
<tr>
<td>10</td>
<td>Carbohydrate Metabolism/Fiber</td>
</tr>
<tr>
<td>11</td>
<td>Lipid Metabolism</td>
</tr>
<tr>
<td>12</td>
<td>Lipid/Protein Metabolism</td>
</tr>
<tr>
<td>13</td>
<td>Protein Metabolism</td>
</tr>
<tr>
<td>14 &amp; 15</td>
<td>Energy Balance</td>
</tr>
<tr>
<td>16</td>
<td>Final Exam</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Assignment</th>
<th>Points</th>
<th>Weight (Undergrad)</th>
<th>Weight (Grad)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exam 1</td>
<td>_____/60</td>
<td>17%/15%</td>
<td></td>
</tr>
<tr>
<td>Exam 2</td>
<td>_____/60</td>
<td>17%/15%</td>
<td></td>
</tr>
<tr>
<td>Article Review 1</td>
<td>_____/15</td>
<td>4%/3%</td>
<td></td>
</tr>
<tr>
<td>Article Review 2</td>
<td>_____/15</td>
<td>4%/3%</td>
<td></td>
</tr>
<tr>
<td>Lay Writing Activity</td>
<td>_____/50</td>
<td>14%/13%</td>
<td></td>
</tr>
<tr>
<td>Medication Presentation</td>
<td>_____/50</td>
<td>14%/13%</td>
<td></td>
</tr>
<tr>
<td>Comprehensive Final Exam</td>
<td>_____/100</td>
<td>30%/25%</td>
<td></td>
</tr>
<tr>
<td><strong>Undergraduate Total</strong></td>
<td>_____/350</td>
<td>100%/87%</td>
<td></td>
</tr>
<tr>
<td>Nutrition Misinformation Presentation</td>
<td>_____/50</td>
<td>13%</td>
<td></td>
</tr>
<tr>
<td><strong>Graduate Total</strong></td>
<td>_____/400</td>
<td>100%</td>
<td></td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Course Objective</th>
<th>Exams 34/30%</th>
<th>Reviews 8/6%</th>
<th>Writing 14/13%</th>
<th>Meds 14/13%</th>
<th>Final 30/25%</th>
<th>Grad 13%</th>
</tr>
</thead>
<tbody>
<tr>
<td>a. Demonstrate how to locate, interpret, evaluate, and use professional literature to make ethical, evidence-based practice decisions.</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td></td>
<td>X</td>
<td>X</td>
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<tr>
<td>(*KRD 1.1) (CT3) (GLG a-d)</td>
<td></td>
<td></td>
<td>X</td>
<td>X</td>
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<tr>
<td>b. Use current information technologies to locate and apply evidence-based guidelines and protocols. (*KRD 1.2) (CT3) (GLG a-d)</td>
<td></td>
<td></td>
<td>X</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>c. Apply critical thinking skills. (*KRD 1.3) (CT2) (GLG a-d)</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>x</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>d. Describe basic concepts of nutritional genomics. (*KRD 3.5) (CT2, WC5, SL2-6) (GLG a-d)</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td>X</td>
<td>X</td>
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</tr>
<tr>
<td>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)</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td></td>
</tr>
<tr>
<td>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)</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td>x</td>
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</tbody>
</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

**Date approved by CGS:** 4/4/17