HECO 1322 Online Sections

Personal Nutrition

Class Information Sheet

Institution: South Plains College

Division: Arts and Sciences

Department: Science

Discipline: Nutrition

Course Number: HECO 1322

Course Title: Personal Nutrition

Semester: Fall 2021

Credit: 3

Prerequisites: None

Instructor: Keila Ketchersid, MS, RD, LD Associate Professor in Nutrition

Office: TA 228 - Levelland Campus

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Email- kketchersid@southplainscollege.edu

Office Hours: Will schedule virtual office hours upon student request for an appointment.

Course Materials:

• Textbook Info/Inclusive Access:

- **Textbook:** The textbook and resources for this course are available in digital form through the Inclusive Access textbook program at South Plains College. That means the e-book edition of the textbook and/or all required resources are provided in the Blackboard portion of the course from the first day of class. The fee for the e-book/resources is <u>included</u> in the student tuition/fee payment, so there is no textbook or access card to purchase for this course.
- **E-book features:** Features include the ability to hear the text read aloud, highlight, take notes, create flash cards, see word definitions, build study guides, print select pages, and download up to 20% of the book for offline access.
- **Upgrading to a physical textbook:** Students who prefer a printed textbook rather than an ebook may purchase a loose-leaf edition from the SPC Bookstore or the textbook publisher at a reduced price.

Minimum Computer Requirements:

- 1. Personal computer with Pentium processor with at least 32 MB of memory, a minimum 2 GB hard drive, running Windows 8 or later.
- 2. Web Browser: Google Chrome is most compatible with MindTap.
- 3. A high speed internet connection.
- 4. Microsoft Office and Microsoft PowerPoint and Word software (a recent version, preferably 2016 or higher).
- 5. Windows Media Player (the latest version).
- 6. Soundcard and functioning speakers.
- 7. Knowledge of how to navigate Google Chrome web pages and how to deal with pop-up blockers and other devices and warnings on Google Chrome.
- 8. Knowledge of how to download files from the Google Chrome and find them on your computer once they are downloaded.
- 9. Knowledge of basic operations of Microsoft Word and Microsoft PowerPoint.
- 10. Knowledge of how to view and adjust videos with Windows Media Player.

Course Description: Study of the chemical, physical, and sensory properties of food; nutritional quality; and food use and diet applications.

Course Purpose: The purpose of the course is to introduce students to the six classes of nutrients, carbohydrate, lipids, protein, vitamins, minerals, and water. Students will discover food sources of the nutrients, digestion, absorption, and metabolism of the nutrients, as well as their relationships to chronic disease. Over-consumption and toxicities are also addressed where they are appropriate

Course Specific Instructions: This course in completely online. Please expect to spend approximately 4-6 hours per week reading, completing assignments, and exams weekly. You must be very self-disciplined to complete an online course. All assignments, worksheets, and exams etc. must be completed and submitted by their specific deadlines.

BlackBoard: The lecture portion of this course is completely online and is conducted through Blackboard. BlackBoard may be accessed at http://southplainscollege.edu.blackboard.com. For help concerning the use and features of BlackBoard you can access the help menu at the top of each BlackBoard page that you visit. For technical issues concerning BlackBoard, contact SPC BlackBoard Student Support at the Instructional Student Support at the Instructional Technology department at <u>blackboard@southplainscollege.edu</u> or 806 716-2180. Only contact them if you need assistance with login or a browser related questions. DO NOT contact them if your computer crashes, your internet connection fails, you have instructional questions for your instructor, etc. Please include your full names, course registered for with instructor and section noted, and the preferred way for them to contact you.

Cengage: Problems with your Cengage Access, Contact:

Online <u>www.cengage.com/support</u> Phone 1.800.354.9706

Copyright Notice: All material presented by the instructor in the course is copyright protected. The material presented by the instructor may not be modified or altered in any way. You have permission to print out one copy of any material presented by the instructor in this course (ex. Class information sheet, course orientation, and chapter module PowerPoint presentations). The one copy must only be used for your personal educational use during this semester. The material may not be altered or modified in any way. The material may not be distributed in any way. You have permission to download the same material to your computer hard drive or other medium in order to print out the material. Any material downloaded material may not be altered or modified in any way. The downloaded material may not be distributed in any way.

E-Mail: When you have questions, problems, or comments, you can e-mail through BlackBoard messages or at <u>kketchersid@southplainscollege.edu</u>. I will respond to your message within 48 hours if I receive your e-mail between 8:00 AM Monday and 3:30 PM Thursday (excluding holidays). E-mails received during the time period lasting from 3:30 PM Thursday to 8:00 AM Monday of the following week will receive a response within 48 hours of that Monday.

Expectations when Corresponding: Please be polite, courteous, and respectful when using BlackBoard messages, e-mail discussion forums, and chat rooms. Do not use profanity under any circumstances. Do not write disrespectful, insulting, mean, rude, profane, insensitive, or any other hurtful messages or comments under any circumstances. Failure to abide by this policy will result in the appropriate disciplinary actions. Students are expected to maintain a pleasant learning environment for themselves as well for their classmates. Therefore, if, in the view of the instructor, a student is disrupting the class the appropriate disciplinary action will be taken.

Online Disclaimer: This is to notify you that materials you may be accessing in chat rooms, messages, discussion forums or unofficial web pages are not officially sponsored by the instructor of South Plains College. The United States Constitution rights of free speech apply to all members of our community regardless of the medium used. The instructor and South Plains College disclaim all liability for data, information, or opinions expressed in these forums.

Computer Problems or BlackBoard Server Problems: If a student's internet connection goes down, or a student's computer crashes of otherwise becomes inoperable for BlackBoard, it is the responsibility of the student to have their internet connection and/or computer repaired as soon as possible in order to avoid getting behind in the class. While the computer and/or internet connection is being repaired, the student should seek an alternate computer. There are computer labs on both the Levelland and Reese campuses. Internet problems and/or the crash or inoperability of a computer will not be an acceptable excuse for being late with assignments or exams. It is the responsibility of the student to have a backup plan in place. If the BlackBoard server goes down, the appropriate time extensions will be determined and announced by the instructor.

Logging into the Course: You are not allowed to give you user ID and or/password to anyone. You will be dropped and given an F for your final grade if someone besides you is caught logging into this course under your user ID and/or password.

Outcomes Inventory: A pre and post-test may be used to determine the extent of improvement the class has gained during the semester; given at the discretion of the instructor.

Lecture Quizzes/Exams: There will be 13-15 lecture quizzes covering the material for each chapter. The dates for the exams are outlined in the schedule portion of this class information sheet. No outside material is to be used on the lecture exams. You may only reference what is provided to you on the lecture exams. A message will be sent to you, giving complete instructions for when the exam is available, time allotted to complete it, and the due date. A missed exam will result in a grade of a 0. Deadline Extensions and resets will not be given.

The material for each lecture exam is subject to change. Changes will be announced if necessary.

Articles, Case Studies, Video Assignments, Discussion Forums: All of these assignments may be assigned from the textbook and from Cengage MindTap Coursemate. The deadlines for all of these assignments are outlined in the appropriate chapter on your syllabus and will appear in the same order on your Mindtap page. Deadline extensions will not be given.

Diet and Wellness Activities – This will include your Three Day Food Record, the Diet and Wellness Report, and the 5 Nutrient reports that use the Diet and Wellness Report. **If you do not complete and turn in the Three Day Food Record and Diet and Wellness report you will not be allowed to turn in the other Nutrient reports as they use these reports.** There will not be any deadline extensions for these activities and they are heavily weighted in your final grade. See Grade Percentage Breakdown. **FINAL EXAM:** The final exam will be comprehensive covering all chapters. Please keep your notes throughout the entire semester to use for the final exam. Deadline extensions will not be given and the final exam will not be reset.

VIDEOS: There may be links to videos in the PowerPoint presentations and within Mindtap activites that must be viewed in their entirety. You will need the latest version of Windows Media Player and a high-speed internet connection to view these videos.

ATTENDANCE: It is vitally important that you access this course at least four times a week. If you are unable to finish this course, complete a withdrawal slip at the registrar's office. **Students will be dropped from the course if they have failed to login and participate in the online course for 7 or more days.**

ACADEMIC INTEGRITY: Cheating (as defined in the SPC General Catalog) will not be tolerated. If a student is caught cheating a grade of zero will be given and the instructor has the right to drop the student from the course.

4.1.1.1. Diversity Statement

In this class, the teacher will establish and support an environment that values and nurtures individual and group differences and encourages engagement and interaction. Understanding and respecting multiple experiences and perspectives will serve to challenge and stimulate all of us to learn about others, about the larger world and about ourselves. By promoting diversity and intellectual exchange, we will not only mirror society as it is, but also model society as it should and can be.

4.1.1.2. Disabilities Statement (updated 6/2019)

Any students who, because of a disability, may require special arrangements in order to meet the course requirements should contact the instructor as soon as possible to make and necessary arrangements. Students must present appropriate verification from the SPC Disability Service Office during the instructor's office hours. Please note that instructors are not allowed to provide classroom accommodations until appropriate verification from the SPC Disability Service Office has been provided. For more information, you may contact the Disability Services Office (located in the Health & Wellness Center) at 806-716-2529 or visit <u>http://www.southplainscollege.edu/health/disabilityservices.php</u>.

4.1.1.3. Equal Opportunity, Harassment, and Non-Discrimination Statement (updated 6/2019)

South Plains College does not discriminate on the basis of race, color, national origin, sex, disability or age in its programs and activities. The following person has been designated to handle inquiries regarding the non-discrimination policies: Vice President for Student Affairs, South Plains College, 1401 College Avenue, Box 5, Levelland, TX 79336. Phone number 806-716-2360.

South Plains College is dedicated to providing a safe and equitable learning environment for all students. Discrimination, sexual assault, and harassment are not tolerated by the college. The Health and Wellness Center offers confidential support (806-716-2529) and Voice of Hope has a 24-hour hotline (806-763-7273). You are encouraged to report any incidents online at <u>http://www.southplainscollege.edu/about/campussafety/complaints.php</u>.

4.1.1.4 Title IX Pregnancy Accommodations Statement (updated 6/2019)

If you are pregnant, or have given birth been within six months, under Title IX you have a right to reasonable accommodations to help continue your education. Students who wish to request accommodations must contact the Health and Wellness Center at 806-716-2529 to initiate the process.

COVID-19

If you are experiencing any of the following symptoms, please do not attend class and either seek medical attention or get tested for COVID-19.

- Cough, shortness of breath, difficulty breathing
- Fever or chills
- Muscles or body aches
- Vomiting or diarrhea
- New loss of taste and smell

Please also notify DeEtte Edens, BSN, RN, Associate Director of Health & Wellness, at <u>dedens@southplainscollege.edu</u> or 806-716-2376.

Expected Course Learning Outcomes:

- 1. Identify the components of a healthy diet.
- 2. Discuss the six classes of nutrients, their food sources, functions in the body, deficiencies, and toxicities.
- 3. Distinguish the sound nutrition information from faddism and quackery.
- 4. Describe the principles of digestion and absorption of the nutrients.
- 5. Explain the association between nutrition and chronic disease.
- 6. Explain the role of nutrition and physical activity in promoting wellness.
- 7. Evaluate personal dietary intake for nutritional adequacy.

Core Objectives to be integrated into HECO 1322 as required by the THECB (Texas Higher Education Coordinating Board):

Teamwork / Communication / Empirical and Quantitative Skills / Critical Thinking

Grade Itemization

1 Introduction Forum	30 points	
15 Post Tests (15 pts/each)	225 points	
1 Three Day Food Record	50 points	
1 Diet and Wellness Average Report	50 points	
5 Nutrient Diet and Wellness Reports (25 points/each)	125 points	
15 Debunk the Junks	120 points	
13 A Closer Looks	92 points	
15 Case Studies (8 points/each)	104 points	
9 Pop Up Tutor Quizzes	27 points	
Final Exam	100 points	

Grade Percentage Breakdown

1 Introduction Forum	(5% of Final Grade)	
13 Post-Tests	(25% of Final Grade)	
1 Three Day Food Record 1 Diet and Wellness Average Report	(25% of Final Grade)	
5 Diet and Wellness Reports		
13 Debunk the Junks	(35% of Final Grade)	
13 Case Studies		
13 A Closer Looks		
9 Pop Up Tutor Quizzes		
Final Exam	(10% of Final Grade)	

Assignments and Exams are subject to change due to instructor discretion.

COURSE SCHEDULE: The following table contains the tentative course schedule. All material is subject to change at the instructor's discretion. Changes will be announced.

Chapter Release Dates Assignments, Tests and Forums Due Dates

Week 1 (August 30 – September 5 th)	Chapter 1 An Overview of Nutrition
	 Due by September 5th at midnight: Read Syllabus and watch Intro and Navigation videos. Put all Chapter deadlines in your phone calendar or physical calendar. Sign Up for Remind 101 Introduce Yourself Discussion Forum Chapter 1 Pre-Test Ch 1 Debunk the Junk – Sort Fact from Fiction Ch 1 A Closer Look: The Food Environment and Choices Ch 1 Case Study: Reducing Disease Risk Ch 1 Post-Test
Week 2 (September 6 th – September 12 th)	Chapter 2 Planning a Healthy Diet
	 Due by September 12th at midnight: Three Day Food Record (NEEDS TO BE STARTED ON TUES, WED, OR THURS) Chapter 2 Pre-Test Ch 2 Pop Up Tutor Quiz: Reading a Food Label Ch 2 Debunk the Junk: Claims on Food Labels Ch 2 A Closer Look: Differences Among the Nutrition Standards and When to Use Them Ch 2 Case Study: Menu Choices at a Restaurant Ch 2 Post-Test
Week 3 (September 13 th – September 19 th)	Chapter 3 Digestion, Absorption, and Transport
	Due by September 19 th at midnight: Diet and Wellness Report (use your Three Day Food Record) Ch 3 Pre- Test Ch 3 Pop Up Tutor Quiz: Overview of the GI Tract Ch 3 Debunk the Junk: Claims to Alter Metabolism Ch 3 A Closer Look: Physiology of Human Digestion and Absorption Ch 3 Case Study: Managing GI Discomfort Ch 3 Post Test

Week 4 (September 20 th – September 26 th)	Chapter 4 Carbohydrates: Sugar, Starch, and Fiber
	Due by September 26 th at midnight: Carbohydrate and Fiber Diet and Wellness Report Ch 4 Pre-Test Ch 4 Pop-Up Tutor Quiz: Carbohydrates Overview Ch 4 Debunk the Junk: Vilification of Carbohydrates Ch 4 A Closer Look: Hormones and Glucose Levels Ch 4 Case Study: Added Sugars and Lactose Intolerance Ch 4 Post Test
Week 5 (September 27 th – October 3 rd)	Chapter 5 The Lipids: Triglycerides, Phospholipids, and Sterols
	Due by October 3 rd at midnight: Dietary Fat and Cholesterol Diet and Wellness Report Ch 5 Pre-Test Ch 5 Pop Up Tutor Quiz: Lipoproteins Ch 5 Debunk the Junk: The Big Fat Reality Ch 5 A Closer Look: Types and Functions of Lipids Ch 5 Case Study: Heart Healthy Sandwich Choices Ch 5 Post-Test
Week 6 (October 4 th – October 10 th)	Chapter 6 The Proteins: Amino Acids Due by October 10 th at midnight: Protein Diet and Wellness Report Ch 6 Pre-Test Ch 6 Pop-Up Tutor Quiz: Protein Overview Ch 6 Debunk the Junk: Amino Acids Supplements: Friend or Foe Ch 6 A Closer Look: Types of Amino Acids and the Importance of Proteins Ch 6 Case Study: Protein Adequacy Ch 6 Post-Test
Week 7 (October 11 th – October 17 th)	Chapter 7 Energy Metabolism Due by October 17 th at midnight: Ch 7 Pre-Test Ch 7 Pop Up Quiz: Metabolism Overview Part 1. Ch 7 Debunk the Junk – Intermittent Fasting for Weight Loss Ch 7 A Closer Look: Energy Metabolism Pathways Ch 7 Case Study: Excessive Alcohol Use Ch 7 Post-Test
Week 8 (October 18 th – October 24 th)	Chapter 8 Energy Balance and Body Composition Due by October 24 th at midnight: Ch 8 Pre-Test Ch 8 Debunk the Junk: Control Satiety or Adopt Better Habits Ch 8 A Closer Look: Health Consequences of Excess Body Fat Ch 8 – Case Study: Improving Body Composition Ch 8 Post-Test

Week 9 (October 25 th – October 31 st)	Chapter 9 Weight Management: Overweight, Obesity, and Underweight
	Due by October 31 st at midnight:
	Ch 9 Pre-Test
	Ch 9 Debunk the Junk: Today's Popular Diets
	Ch 9 A Closer Look: Understanding Fat Formation and
	Metabolism
	Ch 9 Case Study: Lifestyle Changers for Weight Loss
	Ch 9 Post-Test
Week 10 (November 1 st – November 7 th)	Chapter 10 The Water-Soluble Vitamins: B Vitamins and Vitamin C
	Due by November 7 th at midnight:
	Ch 10 Pre-Test
	Ch 10 Debunk the Junk: Good Nutrition from a Healthy Diet vs Taking Supplements
	A Closer Look: Comparing and Contrasting Water-Soluble vs Fat-
	Soluble Vitamins
	Ch 10 – Case Study: Fatigue with a Vitamin-Poor Diet
	Ch 10 Post-Test
Week 11 (November 8 th – November 14 th)	Chapter 11 The Fat-Soluble Vitamins: A, D, E, and K
	Due by November 14 th at midnight:
	Vitamin Diet and Wellness Report
	Ch 11 Pre-Test
	Ch 11 Pop-Up Tutor Quiz: Vitman A
	Ch 11 Debunk the Junk: Vitamin E Supplements: Friend or Foe
	Ch 11 A Closer Look: Vitamin Deficiency Disease and Vitamin D
	Ch 11 Case Study: Low Serum Vitamin D
	Ch 11 Post-Test
Week 12 (November 15 th – November 21 st)	Chapter 12 Water and the Major Minerals
	Due by November 21 st at midnight:
	Ch 12 Pre-Test
	Ch 12 Pop-Up Tutor Quiz: Calcium
	Ch 12 Debunk the Junk: Clickbait or Valuable Information About
	Magnesium Supplements
	Ch 12 A Closer Look: The Role of Water in Health, Water Sources,
	and Water Safety.
	Ch 12 Case Study: Fluid and Calcium for a Young Athlete
	Ch 12 Post-Test

Week 13 (November 22 nd – November 28 th)	Chapter 13 The Trace Minerals
	Due by November 28 th at midnight: Mineral Diet and Wellness Report Ch 13 Pre-Test Ch 13 Pop-Up Tutor Quiz: Iron Ch 13 Debunk the Junk: Avoiding the Costly Pitfalls of Supplementation Ch 13 A Closer Look: Trace Minerals and Their Deficiency Symptoms Ch 13 Case Study: The Trace Mineral Deficiencies Ch 13 Post-Test
Week 14 (November 29 th – December 5 th)	Chapter 14 Physical Activity, Nutrients, and Body Adaptations Due by December 5 th at midnight: Ch 14 Pre-Test Ch 14 Debunk the Junk: Ripped Physique or Ripped Off? Ch 14 A Closer Look: Basic Functions of Muscles and Therir Role in Health and Energy Needs of Athletes Ch 14 Case Study: Energy Gel Evaluation Ch 14 Post-Test
Week 15 (December 6 th – December 12 th)	Chapter 18 Diet and Health Due by December 12 th at midnight: Ch 18 Pre-Test Ch 18 Debunk the Junk: Ads for Immunity Boosting Supplements Ch 18 A Closer Look: The Role of Nutrition in Disease, Specifically Heart Disease Ch 18 Case Study: Diets for Disease Prevention Ch 18 Post-Test
Week 16 (December 14 th)	Final/Chapters 1-13, 14, 18. Comprehensive/100 questions, one attempt. 2.5 hours to complete. Due on Tuesday, December 14th by midnight.