CBM003 ADD/CHANGE FORM

C	☐ Undergraduate Council ☐ New Course ☐ Course Change Core Category: <u>Life/Phys Sci</u> Effective Fall 2013	or	Graduate/Professional Studies Council New Course Course Change Effective Fall 2013
1.	. Department: Health and Human Performance Col	lege:	CLASS
2.	. Faculty Contact Person: Dr. Lisa Alastuey Teleph	ione:	3-0456 Email: lalastucy@uh.edu
3.	 Course Information on New/Revised course; Instructional Area / Course Number / Long Course NUTR / 2332 / Introduction To Human Nutrition 		RECHIED OCT 1.2 201
	 Instructional Area / Course Number / Short Cour NUTR / 2332 / INTRO TO HUMAN NUTRITION 	rse T <u>ON</u>	itle (30 characters max.)
	• SCH: 3.00 Level: SO CIP Code: 19.0505.00	16	Lect Hrs: 3 Lab Hrs: 0
4.	. Justification for adding/changing course: To meet c	ore c	urriculum requirements
5.	. Was the proposed/revised course previously offered	l as a	special topics course? Yes No
	If Yes, please complete:		
	 Instructional Area / Course Number / Long Course 	se Ti	tle:
	/		
	Course ID: Effective Date (currently ac-	tive r	row):
6.	 Does this course affect major/minor requirements Does this course affect major/minor requirements 	s in o	-
7.	Grade Option: Letter (A, B, C) Instruction match item 3, above.)	Туре	:: lecture ONLY (Note: Lect/Lab info, must
8.	If this form involves a change to an existing course, the course inventory: Instructional Area / Course Nu		
	Course ID: Effective Date (currently active)	ive re	ow):
9.	Proposed Catalog Description: (If there are no prered	quisit	es, type in "none".)
	Cr: 3. (3-0). Prerequisites: MATH 1310 and either		00. Ma r
	Description (30 words max.): Principles of human nu foods, nutrient absorption, and metabolic and physio	atritic	on, with emphasis on the nutrient composition of
10.	. Dean's Signature: _		Date: 10/11/12
	Print/Type Name: Sarah Fishman		

REQUEST FOR COURSES IN THE CORE CURRICULUM

Originating Department or College: Health and Human Performance

Person Making Request: Dr. Rey Trevino	Telephone:		
. •	Email: ratrevino@uh.edu		
Dean's Signature: _	_ Date: 10 September 2012		
Course Number and Title: NUTR 2332 Intro To Hum	nan Nutrition		
Please attach in separate documents:			
☑ Completed CBM003 Add/Cha ☑ Syllabus	ange Form with Catalog Description		
List the student learning outcomes for the course (Statements of what students will know and be		
able to do as a result of taking this course. See app Upon completion of the course, students will have kn			
Biochemistry, * Nutrient metabolism, * Fluid and elec			
interpretation of research literature and integration			
practice, * Influence of age, growth, and normal devel			
and metabolism, and * Influence of socioeconomic, cunutrition behavior. Students will have the demonstra			
technologies and * Calculate and interpret nutrient co			
•	•		
Component Area for which the course is being prop	posed (check one):		
☐ Communication	☐ American History		
☐ Mathematics	☐ Government/Political Science		
Language, Philosophy, & Culture	☐ Social & Behavioral Science		
☐ Creative Arts	☐ Component Area Option		
☑ Life & Physical Sciences			
Competency areas addressed by the course (refer to ap	pended chart for competencies that are required		
and optional in each component area):			
☑ Critical Thinking	☑ Teamwork		
☑ Communication Skills	Social Responsibility		
☑ Empirical & Quantitative Skills	 Personal Responsibility 		
Because we will be assessing student learning outcomes acro			
course must include assessments of the core competencies.	For each competency checked above, indicated the		

specific course assignment(s) which, when completed by students, will provide evidence of the competency. Provide detailed information, such as copies of the paper or project assignment, copies of individual test items, etc. A single assignment may be used to provide data for multiple competencies.

Critical Thinking:

Students will need to complete one nutrition service work assignment during the semester. When volunteering, a minimum of one-hour volunteer time must be completed. At the conclusion of the event, students will need to turn in a 1-2 page typed summary (double-spaced, 10-12 pt font) about their experience and involvement, along with proof of attendance/participation. Options for volunteer work include:

- *Interview (in person or by email) Registered Dietician; Community Nutrition Director
- *Health Charity event fun run, 5K, 10K, half marathon....
- *Attending at Least "5" Campus activities school supply drive; food drive, trading cards http://www.uh.edu/tradingcards/Events.html
- *Donations and volunteer time to community health centers
- *Volunteer Food Bank, Meals on Wheels, Recipe for Success, Salvation Army
- *Working in the UH community garden or city community garden
- *Volunteer for a local Health Fair

Communication Skills:

In the same paper as above, students will demonstrate their ability to communicate effectively by contacting and working with their service organization.

Empirical & Quantitative Skills:

In the same paper as above, students will demonstrate their empirical and quantitative skills by relating their work experience course content.

Teamwork:

In the same paper as above, students will demonstrate their teamwork ability by working with others during a service event.

Social Responsibility:

Click here to enter text.

Personal Responsibility:

Click here to enter text.

Will the syllabus vary across multiple section of the course? ☐ Yes ☑ No If yes, list the assignments that will be constant across sections:

Inclusion in the core is contingent upon the course being offered and taught at least once every other academic year. Courses will be reviewed for renewal every 5 years.

The department understands that instructors will be expected to provide student work and to participate in university-wide assessments of student work. This could include, but may not be limited to, designing instruments such as rubrics, and scoring work by students in this or other courses. In addition, instructors of core courses may be asked to include brief assessment activities in their course.

· Chack Lyme Chair

Dept. Signature: <u>(</u>



Course Syllabus

NUTE 2332 INTRODUCTION TO HUMAN NUTRITION

Online Fall 2012

Instructor:

Dr. Alastuey, CHES

Office:

Mel 139

Email:

Please use the Blackboard Learn Course Email tool; Use lalastucy@uh.edu for emergencies

only (include NUTR 2332 in subject line)

Office Hours:

10:00 am - 12:00 pm Tuesday and Thursday or by appointment

Text:

<u>Nutritional Sciences from Fundamentals to Food, 2nd Edition; McGuire, Michelle & Beerman, Kathy; Copyright 2007, ISBN #0-324-59864-5.</u> Note: The chapters will not match up if you

do not have the second edition of the book (Pomegranate or Asparagus on the front).

Website for Course

Available via Blackboard Learn: You will need a valid UH PcopieSoft ID number in order to log on to Blackboard Learn. PowerPoint, exams, assignments and online quizzes will be located on Blackboard Learn. Correspondence concerning this course will be posted as an announcement on Blackboard Learn; however, emails sent to the instructor can be sent above to the listed email address.

Learning Outcomes:

Upon completion of the course, students will have knowledge of:

- * Lay and technical writing
- * Biochemistry
- Nutrient metabolism
- * Fluid and electrolyte requirements
- * Research methodologies, interpretation of research literature and integration of research principles into evidence-based practice.
- * Influence of age, growth, and normal development on nutritional requirements
- * Nutrition and metabolism
- * Influence of socioeconomic, cultural, and psychological factors on food and nutrition behavior

Students will have the demonstrated ability to:

- * Use current information technologies
- Calculate and interpret nutrient composition of foods

Course Requirements/Assessments and Evaluation will be based on 216 points as follows:

1) Syllabus Quiz and Academic Dishonesty Quiz

16 points

Quizzes are mandatory (the first quiz covers the class orientation/syllabus and the second quiz covers the academic dishonesty policy) and. Quizzes may be taken from any location and will be multiple choice, or True/False. You must complete these two quizzes with a 100% in order to unlock the discussion heard, Ch. 1 and then proceeding chapters.

2) Exams (100 points each)

700 points

ASSESSMENTS/EXAMS: Students will have exams to complete throughout the semester. Please review the tentative calendar attached to the syllabus. Exams are only open during the 24-hour time period designated for the exam. Students must use the lockdown browser when accessing exams. The exams will be based on the chapter readings, PowerPoint's, and learning modules and will include multiple choice and True/False questions. CAUTION: STUDENTS

ARE TO WORK INDIVIOUALLY ON ALL EXAMS. Students can contact Blackboard 713-743-1411, if they experience technical difficulties. Please note their hours are from 8 am - 8 pm. Monitor exam dates closely. You will be held accountable to meet exam deadlines. You will not receive another opportunity to complete assignments/exams except for the following reasons:

- a. Natural disasters
- b. Death in immediate family (parents, grandparents, siblings)

Due to this class being online, you are responsible for completing exams from a reliable computer (personal, pe lab, library, etc.).

3) Final (Optional) 100 points

The OPTIONAL Comprehensive Finals is for students who would like to improve their overall final grade. I will use the **best 7 out of 8 exam** scores for your final grade in this class. The final will contain multiple choice and true/false. Students are expected to take the final at the assigned date and time.

Additional Materials to help you study for your exams can be found on the homepage of blackboard. They will be:

- Revised PowerPoint's
- Videos of screen casts, the screen cast is the PowerPoint with a voiced over lecture (narrated)
- Crossword puzzles
- Review questions

These materials will not be graded. They are available in addition to this course as study materials only. Please feel free to review them at your leisure and utilize them to help you study for your exams.

4) Discussion Board Questions

60 points

For the purposes of the topics in this class, it is useful to have regular class discussions on Blackboard. On the date assigned on the syllabus, a topic will be posted to start the discussion. Students in the course are expected to post responses to the original post and posts of other students in the class. During the discussion process, you should treat you peers and the instructor in a respectful manner. Students who do not observe this rule will be banned from the discussion forum without notice and receive a zero for the assignment. Discussions will be available beginning at 6:00 am and expire by 11:59 pm on the dates shown below. In order to receive full credit for a discussion, you need to answer my initial question and make at least three additional substantial responses to classmate's posts. At the conclusion of "each" discussion question, the top 5 students in the class who made the most "substantial posts" will receive 5 points extra credit. If you miss a discussion, NO make-up will be offered. Do not wait till the last day to post.

Discussion Question (DQ) Dates

Discussion Question One: 9/01/2012 - 9/21/2012
Discussion Question Two: 10/01/2012 - 10/21/2012
Discussion Question Three: 11/01/2012 - 11/21/2012

5) Nutrition Service Work Assignment

Students will need to complete one nutrition service work assignment during the semester. If volunteering for one of the events below, a minimum of one-hour volunteer time must be completed. At the conclusion of the event, student will need to turn in a 1-2 page typed summary (double spaced, 10-12 font) about their experience and involvement in one of the options below, along with proof of attendance/participation. Proof can be in the form of a letter, email, picture, registration form, etc. Do not email your assignment – it must be submitted under the "Assignments" tab in Blackboard Learn for credit. Once the due date has passed you cannot make it up or submit it late.

Options:

Interview (in person or by email) – Registered Dietician; Community Nutrition Director Health Charity event - fun run, 5K, 10K, half marathon....

Attending at Least "5" Campus activities - school supply drive; food drive, trading cards http://www.uh.edu/tradingcards/Hyants.html

Donations and volunteer time to community health centers

Volunteer - Food Bank, Meals on Wheels, Recipe for Success, Salvation Army

Working in the UH community garden or city community garden

Volunteer for a local Health Fair

Grade Summary

Discussion Board 60 points (3 @ 20 points each)

7 Exams/Final 700 points total (7 @ 100 points each)

Nutrition Service Work Assignment
Academic Honesty Quiz
Review of Syllabus Quiz
GRAND TOTAL
40 points
15 points
1 point
816 Points

OPTIONAL

1 Final Comprehensive Exam 100 points total

NOTE: This final exam can ONLY be used to <u>replace</u> 1 previously taken exam low score and is at the discretion of the instructor.

Academic Honesty

Students are expected to abide by the university's academic honesty policy in all matters concerning this course (http://www.uh.cdu/provost/policies/uhhonesty_policy.htmi). In particular, plagiarism, "Representing as one's own work the work of another without acknowledging the source," whether intentional or unintentional, will not be tolerated. Also, any points lost due to academic dishonesty will be used to calculate your final grade for this course.

Academic dishonesty of any kind will result in automatic failure of the course. This includes cheating during exams/quizzes, theft of materials etc. You will be required to download and read the academic honesty policy before course material will appear on Blackboard.

Grad	le Assignment:	Basec	d on percentage	of 816 po	ints as follows:		
Α	93 - 100%	B+	87 ~ 89.9	C+	77 - 79.9	D+	67 - 69.9
Α-	90 - 92.9	В	83 - 86.9	C	73 ~ 76.9	D	63 ~ 66.9
		B-	80 - 82.9	C-	70 - 72.9	D-	60 - 62.9
F	≤ 59.9						

Notes:

- 1. The course calendar and procedures in this course are subject to change in the event of extenuating circumstances.
- 2. The prerequisites are a necessary foundation for the successful completion of this course. If you have not completed any portion of the prerequisites, you are taking this course at your own risk.
- 3. If you have a problem logging on to take your exam, <u>you must</u> notify UH tech support at http://www.uh.edu/webct/heln/index.html or call 713-743-1411 as soon as possible. Please be certain that you give yourself adequate time within the testing window to allot for unexpected surprises. Please keep in mind that WebCT rarely malfunctions and that most problems associated with exam taking are usually related to examinee error. This is why the exam window is available to you. Please <u>do not</u> wait until the last hour of the exam window to take your exam.
- 4. Students will not be allowed to receive an 'Incomplete' for this course due to 'poor planning' on their part. If you have a legitimate reason for an 'Incomplete', please talk with your instructor as soon as possible to discuss the situation and to identify the documentation that will be required to support your request. Please review the University of Houston catalog to review conditions under which an 'incomplete' may be granted.
- 5. It is the student's responsibility to keep track of exam dates. If you forget to take an exam on the given date, you will receive a 'zero' for the exam. Please do not contact the instructor after the exam time has passed to ask for an extension.

Outline of Course, Readings, and Assignments

Readings should be completed for each chapter. All readings, power points, and additional posted material will be fair game for exams.

ADA Statement.

When possible, and in accordance with 504/ADA guidelines, we will attempt to provide reasonable academic accommodations to students who request and require them. Please call the Center for Students with Disabilities at ext. 3-5400 for more assistance.

For Technical Problems in this Course

Blackboard Student Help Index - Please visit this webpage for a list of the most common blackboard problems and how to solve them, You can also find links to an online support form and links to online chat support.

UH Technical Support

- * By Phone: Call 713-743-1411, 24 hours a day, 7 days a week (except during University holidays)
- * In Person at Main Campus 116-PGH Monday-Friday, 8 am to 8 pm (except during University holidays)
- * By cmail support@uh.edu

Issues with the course

- * Contact the instructor of the course and try to resolve the issue.
- * Be proactive and provide all relevant information and follow up to resolve the issue.
- * If the issue is not resolved to your satisfaction and you wish to follow it up you can contact the program director: Dr. Sharon Bode Didactic Program Director, Rm 233 Cameron Bldg Email: sbode@ui.edu

Exam Dates:

Day	Date	Exam	Chapters Covered	Points
M-F	8/27-8/31	Syllabus quíz	The support of the su	To the second se
M-F	8/27-8/31	Academic dishonesty quiz		15
Tuesday	9/11	Exam 1	1 and 2	100
Tuesday	9/25	Exam 2	3 and 4	100
Tuesday	10/09	Exam 3	5 and 6	100
Tuesday	10/23	Exam 4	7 and 8	100
Tuesday	11/06	Exam 5	9 and 10	100
Tuesday	11/20	Exam 6	11 and 12	100
Monday	12/03	Exam 7	13 and 14	100
Wednesday	12/05	OPTIONAL FINAL EXAM	COMPREHENSIVE (all chapters)	100 (to replace lowest grade)

Discussion Question (DQ) Dates

Discussion Question One: 9/01/2012 - 9/21/2012
Discussion Question Two: 10/01/2012 - 10/21/2012
Discussion Question Three: 11/01/2012 - 11/21/2012

Once a Discussion Question, Assignment, and Exam due date has past you <u>CANNOT</u> make it up. Please watch your dates carefully and plan accordingly.

TENTATIVE COURSE CALENDAR

Week 1 Quizzes	8/27/2012	Syllabus Quiz & Academic Dishonesty Quiz	
Week 2	9/03/2012	Ch. 1 The Science of Nutrition	
		Ch. 2 Nutritional Assessment & Dietary Planning	
		DQ 1 Begins	
Week 3	9/10/2012		
Exam 1	9/11/2012	Chapters 1 & 2	
Week 4	9/17/2012	Ch. 3 Chemical, Biological, & Physiological Aspects of Nutrition	
	' '	Ch. 4 Carbohydrates	
Week 5	9/24/2012	*** Company of the Co	
Exam 2	9/25/2012	Chapters 3 & 4	
Week 6	10/01/2012	Ch. 5 Protein	
		Ch. 6 Lipids	
		DQ 2 Begins	
Week 7	10/8/2012		
Exam 3	10/09/2012	Chapters 5 & 6	
Week 8	10/15/2012	Ch. 7 Energy Metabolism	
		Ch. 8 Energy Balance & Body Weight Regulation	
Week 9	10/22/2012	The first contract of the cont	
Exam 4	10/23/2012	Chapters 7 & 8	
Week 10	10/29/2012	Ch. 9 Physical Activity, Health, and Sports Nutrition	
		Ch. 10 Water Soluble Vitamins	
and the state of t		DQ 3 Begins	
Week 11	11/05/2012		
Exam 5	11/6/2012	Chapters 9 & 10	
Week 12	11/12/2012	Ch. 11 Fat Soluble Vitamins	
		Ch. 12 Major Minerals	
	3 ************************************	Nutrition Service Assignment Due November 15th	
Week 13	11/19/2012	A STATE OF THE PROPERTY OF THE	
Exam 6	11/20/2012	Chapters 11 & 12	
***************************************		Happy Thanksgiving November 22nd! =)	
Week 14	11/26/2012	Ch. 13 Trace Minerals	
·		Ch. 14 Life Cycle Nutrition	
Week 15	12/03/2012	The state of the s	
Exam 7	12/03/2012	Chapters 13 & 14	
	12/5/2012	Make-Up Comprehensive Final Exam (OPTIONAL)	

Discussion Question (DQ) Dates

Discussion Question One: 9/01/2012 - 9/21/2012
Discussion Question Two: 10/01/2012 - 10/21/2012
Discussion Question Three: 11/01/2012 - 11/21/2012

Once a Discussion Question, Assignment, and Exam due date has past you <u>CANNOT</u> make it up. Please watch your dates carefully and plan accordingly.