

Nursing and Health Professions Division 3322 College Drive, Vineland, NJ 08360 856-691-8600

HS 115 Basic Nutrition

Syllabus

Lecture Hours/Credits: 3/3

Catalog Description

Knowledge of nutrition principles and the ability to apply that knowledge are required in all aspects of health care. This course will outline the relationship of diet, lifestyle, weight management, and the prevention of disease. An overview of the digestion, absorption, and metabolism of protein, carbohydrates, fats, vitamins, minerals, and water will be provided. Nutritional principles, such as dietary fads, cultural patterns, and other consumer concerns will be addressed. Principles of Nutrition will allow students to develop skills and information literacy through critical-thinking activities, teamwork, collaboration, and a research-based approach to learning.

Textbook and Course Materials

It is the responsibility of the student to confirm with the bookstore and/or their instructor the textbook, handbook, and any other materials required for their specific course and section.

Click here to see current textbook prices at cccnj.bncollege.com.

Evaluation Assessment

Online Proctoring

All courses offered at RCSJ, whether they are web-enhanced, hybrid, or fully online, may include assessments that make use of Online Proctoring. To find out more about Online Proctoring, and to learn about the minimum technical requirements, visit rcsi.edu/elearning/online-proctoring.

Grading Distribution

Grading to be determined by individual instructors.

Individual instructors may include the following assessment(s):

- Class participation/Attendance
- Quizzes and lecture exams
- Final Exam
- Lab reports (incl. field trips)
- Project

Grading

The grading scale for each course and section will be determined by the instructor and distributed the first day of class.

Rowan College of South Jersey Core Competencies

(Based on the NJCCC General Education Foundation - August 15, 2007; Revised 2011; Adopted 2014)

This comprehensive list reflects the core competencies that are essential for all RCSJ graduates; however, each program varies regarding competencies required for a specific degree. Critical thinking is embedded in all courses, while teamwork and personal skills are embedded in many courses.

- 1. **Written and Oral Communication**: Students will communicate effectively in both speech and writing.
- 2. **Quantitative Knowledge and Skills:** Students will use appropriate mathematical and statistical concepts and operations to interpret data and to solve problems
- 3. **Scientific Knowledge and Reasoning:** Students will use the scientific method of inquiry, through the acquisition of scientific knowledge.
- 4. **Technological Competency:** Students will use computer systems or other appropriate forms of technology to achieve educational and personal goals
- 5. **Society and Human Behavior:** Students will use social science theories and concepts to analyze human behavior and social and political institutions and to act as responsible citizens.
- 6. **Humanistic Perspective:** Students will analyze works in the fields of art, history, music, or theater; literature; philosophy and/or religious studies; and/or will gain competence in the use of a foreign language
- 7. **Historical Perspective:** Students will understand historical events and movements in World, Western, non-Western or American societies and assess their subsequent significance.
- 8. **Global and Cultural Awareness:** Students will understand the importance of a global perspective and culturally diverse peoples.
- 9. Ethical Reasoning and Action: Students will understand ethical issues and situations.
- 10. **Information Literacy:** Students will address an information need by locating, evaluating, and effectively using information.

HS 115 Core Competencies

This course focuses on three of RCSJ's Core Competencies:

Add Core Competencies here

Student Learning Outcomes: HS 115 Basic Nutrition

Successful completion of HS 115 will help students:	RCSJ Core Competencies	Evaluation / Assessment (Additional means of evaluation may be included by individual instructors)
Identify the principles of nutritional science. Overview of nutrition Planning a healthy diet Major nutrients and food guides: Carbohydrates, Lipids, Proteins, Vitamins, Minerals,		 Class participation/Attendance Quizzes and lecture exams Final Exam Lab reports (incl. field trips) Project

Successful completion of HS 115 will help students:	RCSJ Core Competencies	Evaluation / Assessment (Additional means of evaluation may be included by individual instructors)
Watero Digestion, Absorption and Transport		
Describe nutritional changes through the human life cycle. Nutrition and the lifespan Pregnancy and lactation Infancy through adolescence Adulthood (early, middle and late) Examine the importance of nutrition in the health care community. Food supply and costs Food safety O Habits and cultural patterns		 Class participation/Attendance Quizzes and lecture exams Final Exam Lab reports (incl. field trips) Project Class participation/Attendance Quizzes and lecture exams Final Exam Lab reports (incl. field trips) Project
Describe the nutritional measures used for treatment and care of disease and disorders. Weight management: diet and exercise Dietary fads Disease Analyze sources of information and distinguish between those that are peer reviewed and those that are not vetted		Class participation/Attendance Quizzes and lecture exams Final Exam Lab reports (incl. field trips) Project Class participation/Attendance Quizzes and lecture exams Final Exam Lab reports (incl. field trips) Project Project

Topical Outline

- Unit 1: Principles of Nutritional Science
 - o Identify the principles of nutrition.
 - o List the components of a healthy diet.
 - o Analyze the food pyramid/nutrition labels as they pertain to nutrition.
 - o List the six major nutrients and describe each of their functions.
 - o Identify basic structures and food sources of each of the major nutrients.
 - Trace the digestive process, including accessory elements (enzymes and hormones) that occur in digestion.
- Unit 2: Nutrition through Human Development

- Discuss major physiological changes that occur in the body during pregnancy and how nutrient needs are altered.
- Plan an adequate, balanced meal plan for a pregnant or lactating woman using the
- Food Guide Pyramid as a basis.
- Identify diet guidelines to meet the basic nutritional needs for normal growth and development for an infant and discuss some do's and don'ts associated with infant feeding.
- List the safety issues and dietary challenges associated with infancy through adolescence.
- List biological changes that occur during the aging process, and discuss how these changes affect nutrient needs.
- Recommend dietary changes in the prevention and treatment of nutritional problems in older adults.

• Unit 3: Community Nutrition

- Identify the socioeconomic factors that affect food supply.
- Examine undernutrition in the United States and identify several programs established to combat this problem.
- List some of the types and common sources of viruses, bacteria, fungi, and parasites that can make their way into food.
- o Describe the preventative measures in maintaining food safety.
- Describe how culture influences food choices.
- List questions appropriate for cross-cultural assessment of food intake.
- Explain how food choices change as people become acculturated to a new environment.

Unit 4: Clinical Nutrition

- Outline the health risks caused by overweight and obesity.
- Describe how and why reduced calorie intake, behavior modification, and increased physical activity fit into a weight-loss plan.
- Evaluate popular weight-reduction diets and determine which are unsafe and counterproductive to long-term weight management.
- o List and explain how psychological and physiological nutritional diseases occur.
- Describe preventative measures that can reduce the development of nutritional diseases and disorders.

Affirmative Action Statement

The Board of Trustees is committed to providing a work and academic environment that maintains and promotes affirmative action and equal opportunity for all employees and students without discrimination on the basis of certain enumerated and protected categories. These categories are race, creed (religion), color, national origin, nationality, ancestry, age, sex (including pregnancy and sexual harassment), marital status, domestic partnership or civil union status, affectional or sexual orientation, gender identity or expression, atypical hereditary cellular or blood trait, genetic information, liability for military service, or mental or physical disability, including AIDS and HIV related illnesses.

For questions concerning discrimination, contact Almarie J. Jones, Special Assistant to the President, Diversity and Equity/Title IX and Compliance, 856-415-2154 or ajones@rcsj.edu or (Cumberland) Nathaniel Alridge, Jr., JD, Director, Diversity and Equity/Title IX and Judicial Affairs, 856-691-8600, ext. 1414 or nalridge@rcsj.edu. For disability issues or any barriers in the learning or physical environment related to a document condition/disability please

contact: Gloucester campus – Dennis M. Cook, Director, Department of Special Services, ADAAA/504 Officer at 856-415-2265 or dcook@rcsj.edu; or Cumberland Campus – Meredith Vicente, Senior Director, Physical & Learning Disabilities, Center for Academic & Student Success (CASS) at 856-691-6900 ext. 1282 or mvicent1@rcsj.edu

Department of Special Services

The Department of Special Services, located in the Enrollment and Student Services building, within the Testing Center, welcomes students of all abilities. The staff members in Special Services are committed to providing support services and ensuring equal access to eligible students with documented conditions/disabilities as outlined by the Americans with Disabilities Act (ADA) and the Americans with Disabilities Act with Amendments Act (ADAAA). For more information, please visit our website-Department of Special Services or call 856-691-8600 x1445 or x1487.

Reporting Allegations of Sexual Assault Resource Referrals (8/2020) Cumberland Campus

There are multiple safe places for students to report allegations of sexual assault, both on and off campus. Reports of sexual assault can be made to any of the following offices listed in the chart below.

All students are encouraged to report alleged crimes on campus. Employees <u>must</u> report crimes that pose an immediate threat to the campus to the Security Office, the local Police Department or the Sheriff's Office.

Service	Resource	Phone Number/Location/Website
Non- Confidential Reporting Law Enforcement	Vineland Police Dept.	856-691-4111
	Millville Police Department	856-825-7010
	Cumberland Co. Sheriff's Office	856-451-4449
	Cumberland County Emergency Services	9-1-1
	Cumberland Campus Security 856-200-4706 (Direct)	Andres Lopez, Director Safety and Security 856-691-8600, ext. 1777
Non- Confidential	Almarie J. Jones Special Assistant to the President Diversity and Equity, Title IX and Compliance	856-415-2154 College Center, room116 ajones@rcsj.edu
On-Campus Reporting Support Services	Nathaniel Alridge, Jr., JD, Director Diversity and Equity, Title IX and Judicial Affairs	856-200-4712 nalridge@rcsj.edu Academic Building, 2nd floor
	Kellie W. Slade Executive Director Student Services, Student Life	856-200-4615 <u>kslade@rcsj.edu</u> Student Life Building (near gym)
Confidential On-Campus Counseling and Support Services	Heather Bense, LCSW, ACS Director	856-200-4759 hbense@rcsj.edu Academic Building downstairs
	John Wojtowicz, LSW, VACW Mental Health Counselor	856-200-4760 jwojtowicz@rcsj.edu
	Student Counseling and Wellness Center	Academic Building – 1st floor
Confidential Off-Campus Full-Service Support	Center for Family Services – Services Empowering Rights of Victims (SERV)	24/7 Hotlines Cumberland Co. – 1-800-225-0196
		Camden & Glo. Co. 1-866-295-7378 centerffs.org/serv
Sexual Assault Nurse Examiner on Site	Inspira Medical Center Vineland	1505 W. Sherman Ave., Vineland, NJ 856-641-8000