

I. COURSE DESCRIPTION:

The course will cover the elements of good health through nutritional foods. The selection and preparation of menu items to maximize the nutritional benefits will also be covered.

II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

Upon successful completion of this course, the student will demonstrate the ability to:

1. Examine the use of food standards, Canada's Food Guide, and Canada's Guidelines for healthy eating.

Potential Elements of the Performance:

- Identify the importance and purpose of good nutrition.
- Identify major nutrients and their contribution to total health:
 - Carbohydrates
 - Fat
 - Protein
 - Minerals
 - Vitamins
 - Water
 - Fibre
- Identify the reasons for an individual's food choices.
- Use Canada's Food Guide as a tool to assess nutritional health and compare a person's food intake to Canada's Food Guide.
- Identify Canadian recommendations for healthy eating.

2. Investigate Energy Balance.

Potential Elements of the Performance:

Define calorie and state the calories supplied by:

- Carbohydrate
- Protein
- Fat
- Alcohol

3. Explore Different Types of Fats and Lipids and their Functions.

Potential Elements of the Performance:

Define Fat:

- Saturated
- Polyunsaturated

- Monounsaturated
- Cholesterol

State the Modifications Necessary in a Menu for:

- Low Fat
- Low Cholesterol

Define various health factors affected by fats and lipids.

4. Identify the different types of protein in the diet and their functions in the body.

Potential Elements of the Performance:

Define protein stating:

- Composition
- Major Food Sources
- Body Functions

5. Differentiate between the various types of carbohydrates in the diet and their functions in the body.

Potential Elements of the Performance:

Define carbohydrate and state:

- Composition
- Body functions
- Major food sources
- Storage

6. Identify the essential vitamins in the diet and their functions in the body.

Potential Elements of the Performance:

Define the roles of the known vitamins:

- Fat soluble
- Water soluble

7. List the major trace minerals in the diet and their functions in the body.

Potential Elements of the Performance:

Define the roles of minerals stating:

- The sources and value to the body of the major trace minerals.

- The results of deficiencies and excesses.
8. Explain the importance of water and water balance in the diet.

Potential Elements of the Performance:

- Define the importance of water in a nutritionally balanced body state.
 - State the major sources of water and its value to the body's function.
 - Discuss water quality and environmental contamination.
9. Examine the nutritional needs of the various members of society.

Potential Elements of the Performance:

- Describe the nutritional requirements of the life cycle.
- Describe guidelines for establishing sound nutritional practices in the family.
- Discuss nutritional problems of each state of the life cycle with emphasis on adolescence and seniors.
- Describe cultural differences and eating patterns throughout the world.

III. TOPICS TO BE COVERED:

1. Introduction to the Major Nutrients and their Contribution to Total Health
2. Energy and Calorie Intake
3. Lipids
4. Proteins & Vegetarian Diets
5. Carbohydrates & Dietary Fibre
6. Vitamins, Processing & Food Additives
7. Mineral Elements
8. Water
9. Developing Food Patterns

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

Nutrition and lifestyle manual

V. EVALUATION PROCESS/GRADING SYSTEM:

Each chapter will consist of an assignment/Quiz/Test:		
3 Tests @ 33.33% each		60%
Quizzes		30%
Projects		<u>10%</u>
	Total	<u>100%</u>

The following will be the grading scheme used:

<u>Grade</u>	<u>Definition</u>	<u>Grade Point Equivalent</u>
A+	90 - 100%	4.00
A	80 - 89%	3.75
B	70 - 79%	3.00
C	60 - 69%	2.00
R (Repeat)	59% or below	0.00
CR (Credit)	Credit for diploma requirements has been awarded.	
S	Satisfactory achievement in field placement or non-graded subject areas.	
X	A temporary grade. This is used in limited situations with extenuating circumstances giving a student additional time to complete the requirements for a course (see <i>Policies & Procedures Manual – Deferred Grades and Make-up</i>).	
NR	Grade not reported to Registrar's office. This is used to facilitate transcript preparation when, for extenuating circumstances, it has been impossible for the faculty member to report grades.	

GUIDELINES RE GRADING:**ASSIGNMENTS:**

Assignments must be submitted by the due date according to the specifications of the instructor. Late assignments will normally be given a mark of zero. Late assignments will only be marked at the discretion of the instructor in cases where there were extenuating circumstances.

Since one of our goals is to assist students in the development of proper business habits, assignments will be treated as reports one would provide to an employer, i.e. in a timely and businesslike manner. Therefore assignments will be due at the beginning of class and will be 100% complete. No extension will be given unless the student and the professor have come to an agreement prior to the due date.

TESTS:

In order to pass this course, the student must obtain an overall test/quiz average of 60% or better.

If a student is not able to write a test because of illness or a legitimate emergency, that student must contact the professor prior to the test or as soon as possible and provide an explanation which is acceptable to the professor. In cases where the student has contacted the professor and where the reason is not classified as an emergency, i.e. slept in, forgot, etc., the highest achievable grade is a "C". In cases where the student has not contacted the professor, the student will receive a mark of "0" on that test.

SPECIAL NOTES:

Dress Code: See attached policy on hospitality dress code.

Special Needs:

If you are a student with special needs (Example: Physical limitations, visual impairments, learning disabilities), you are encouraged to discuss required accommodations with the professor and/or contact the Special Needs Office, Room E1204, ext. 493, 717, 491 so that support services can be arranged for you.

Plagiarism:

Students should refer to the definition of "academic dishonesty" in the "Statement of Student Rights & Responsibilities". Students who engage in "academic dishonesty" will receive an automatic failure for that submission and/or such other penalty, up to and including expulsion from the course, as may be decided by the professor.

Retention of Course Outlines:

It is the responsibility of the student to retain all course outlines for possible future use in acquiring advanced standing at other post secondary institutions.

Substitute course information - available at the Registrar's Office

The instructor reserves the right to modify the assessment process to meet any changing needs of the class. Consultation with the class will be done prior to any changes and all changes will be presented in writing.

The ability to upgrade an incomplete grade is at the discretion of the instructor. It may consist of such things as make-up work, rewriting tests, and comprehensive examinations.

Attendance:

Attendance is one of the most important components of the lab; therefore, ANY student who misses more than 3 labs in one semester will be issued an "R" grade unless extenuating circumstances occur. The decision rests with the Dean.

Gallery functions and external banquets are considered part of the Hospitality curriculum; therefore, attendance is **MANDATORY** and will be assigned at the professor's discretion.

PRIOR LEARNING ASSESSMENT:

Students who wish to apply for advanced credit in this course should consult the instructor.

Your instructor reserves the right to modify the course, as he/she deems appropriate.