SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY SAULT STE. MARIE, ONTARIO



COURSE OUTLINE

COURSE TITLE: Nutrition and Health

CODE NO.: EST203 SEMESTER: 3

PROGRAM: Esthetician

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DATE: April, 2006 **PREVIOUS OUTLINE DATED:** N/A

APPROVED:

DEAN DATE

TOTAL CREDITS: 3

PREREQUISITE(S): None

HOURS/WEEK: 3

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For additional information, please contact the Dean,

School of Health and Human Services

(705) 759-2554, Ext. 2603

I. COURSE DESCRIPTION:

This course examines the function, sources and uses of common nutrients. Students will explore the impact of nutritional excesses and deficiencies on health as well as the sources of information which outline nutritional recommendations. Students will apply knowledge of healthy nutrient use, exercise, and weight principles. This course will also cover the nutritional requirements necessary at various ages and stages of development.

II. LEARNING OUTCOMES AND ELEMENTS OF PERFORMANCE:

Upon successful completion of this course, the student will be able to:

1. Relate the concept of nutrition to the achievement of health and prevention of diseases.

Potential Elements of Performance:

- define health
- describe the components of health
- define nutrition and nutritional status
- identify determinants of an individual's nutritional status, including cultural practices, lifestyle, knowledge, values and beliefs and attitudes
- compare signs of healthy nutritional status with signs of poor nutritional status
- identify common diseases related to poor nutrition
- describe how nutrition contributes to health promotion and prevention of disease
- 2. Discern the meaning and validity of nutritional information.

Potential Elements of Performance:

- identify Canadian labeling requirements
- read food labels to determine levels of nutrients, supplements and additives
- compare nutritional values of different foods
- describe nutrient content claims
- identify elements of scientific research
- identify reputable sources of information
- 3. Identify the sources, functions and utilization of common nutrients.

Potential Elements of Performance:

- outline the mechanisms of digestion, absorption and metabolism of food nutrients
- identify the six classes of nutrients
- identify functions and sources of common nutrients
- using Canada's Food Guide and Daily Reference Intakes, describe how to achieve a healthy intake of nutrients on a daily basis
- choose healthy food preparation and storage practices to maintain nutrient value in foods

4. Apply healthy weight principles in personal diet planning.

Potential Elements of Performance:

- describe energy homeostasis
- describe how energy is measured both in foods and in the human body
- identify the components of energy intake and expenditure
- describe the relationship of energy intake and expenditure in maintaining a healthy weight
- calculate one's own energy intake and expenditure levels
- plan a diet to achieve and maintain a healthy weight
- describe how to maintain weight control and meet requirements with athletic activities
- 5. Assess the indications and determinants of an individual's nutritional status.

Potential Elements of Performance:

- complete a diet history assessment which includes dietary intake, observable signs, nutritional status, anthropometry and personal determinants of nutritional status.
- 6. Compare and contrast nutritional requirements at various ages and stages of development.

Potential Elements of Performance:

- identify specific nutritional needs and related determinants of each age and stage of development
- describe healthy nutritional practices to meet developmental needs
- identify common nutritional problems related to various age groups

III. TOPICS:

- 1. Wellness and Nutrition
- 2. Basic Concepts in Nutrition
- 3. Indications and Determinants of Nutritional Status
- 4. Nutritional Analysis
- Canada's Food Guide and DRI's
- Reading Labels
- 5. 6 Classes of Nutrients
- 7. Nutrient Use in the Prevention of Disease
- 8. Energy Balance and Healthy Weight Concept
- 9. Nutrition Through the Life Cycle
- 10. Food Preparation, Storage, Safety, Additives and Supplements

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

- Materials will be provided in class
- Library and Internet Resources

V. EVALUATION PROCESS/GRADING SYSTEM:

The assignments for this course have been specifically designed to foster oral and written communication skills, research skills, team building and critical thinking.

1. Grading:

In class work and participation		15%
Individual Assessment (see handout)		20%
Quizzes (13 in total)		20%
Group Presentation		15%
Final Examination		30%
	Total	100%

Quizzes will be held at the beginning of each class starting the second week. There will be 10-15 multiple choice questions/quiz, based on material covered in the previous class. The lowest quiz mark will be dropped.

- 2. The pass mark for this course is 50%. There are NO rewrites. In order to pass this course, all assignments/in class work MUST be completed and turned in.
- 3. Students missing the final exam because of illness or other serious reason must phone the teacher <u>before</u> the exam (759-2554, Ext. 2838). Those students who have notified the teacher of their absence, according to policy, will be eligible to arrange an opportunity to write the exam as soon as possible following return to daily activities. Those students who <u>do not</u> notify the teacher will receive a grade of zero for the exam.
- 4. Students receiving borderline marks (49, 59, 69, 79, 89) will have their mark advanced to the next category if they have attended at least 80% of the classes.
- 5. In-class assignment due dates will be determined in class (most will be handed in at the end of class).

V. EVALUATION PROCESS/GRADING SYSTEM:

The following semester grades will be assigned to students in postsecondary courses:

Grade	<u>Definition</u>	Grade Point <u>Equivalent</u>
A+ A B C D F (Fail)	90 – 100% 80 – 89% 70 - 79% 60 - 69% 50 – 59% 49% and below	4.00 3.00 2.00 1.00 0.00
CR (Credit)	Credit for diploma requirements has been awarded.	
S	Satisfactory achievement in field /clinical placement or non-graded subject area.	
U	Unsatisfactory achievement in field/clinical placement or non-graded subject area.	
X	A temporary grade limited to situations with extenuating circumstances giving a student additional time to complete the requirements for a course.	
NR W	Grade not reported to Registrar's office. Student has withdrawn from the course without academic penalty.	

Note: For such reasons as program certification or program articulation, certain courses require minimums of greater than 50% and/or have mandatory components to achieve a passing grade.

It is also important to note, that the minimum overall GPA required in order to graduate from a Sault College program remains 2.0.

VI. SPECIAL NOTES:

Special Needs:

If you are a student with special needs (e.g. physical limitations, visual impairments, hearing impairments, or learning disabilities), you are encouraged to discuss required accommodations with your instructor and/or the Special Needs office. Visit Room E1101 or call Extension 2703 so that support services can be arranged for you.

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 postsecondary institutions.

Plagiarism:

Students should refer to the definition of "academic dishonesty" in the *Student Code Conduct*. 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/program, as may be decided by the professor/dean. In order to protect students from inadvertent plagiarism, to protect the copyright of the material referenced, and to credit the author of the material, it is the policy of the department to employ a documentation format for referencing source material.

Course outline amendments:

The Professor reserves the right to change the information contained in this course outline depending on the needs of the learner and the availability of resources.

Substitute course information is available in the Registrar's office.

VII. PRIOR LEARNING ASSESSMENT:

Students who wish to apply for advanced credit in the course should consult the professor. Credit for prior learning will be given upon successful completion of a challenge exam or portfolio.

VIII. DIRECT CREDIT TRANSFERS:

Students who wish to apply for direct credit transfer (advanced standing) should obtain a direct credit transfer form from the Dean's secretary. Students will be required to provide a transcript and course outline related to the course in question.