GEORGE MASON UNIVERSITY School of Recreation, Health, and Tourism

HEAL 330 003- Nutrition (3) KINE 320 001- Principles of Human Nutrition (3)

Fall 2014

DAY/TIME: Tues/Thurs LOCATION: Bull Run Hall 247

1:30pm-2:45 pm Prince William Campus

PROFESSOR: Jody L. Benitz, M.S., EMAIL ADDRESS: jbenitz@gmu.edu

R.D.N.

OFFICE HOURS: By appointment

PREREQUISITES/COREQUISITES

None

COURSE DESCRIPTION

CATALOG COURSE DESCRIPTION (HEAL 330)

Assesses dietary habits and patterns in relation to nutrient requirements. Emphasizes weight control, diet and fitness, and current nutritional controversies

CATALOG COURSE DESCRIPTION (KINE 320)

Assesses dietary habits and patterns in relation to nutrient requirements across the age spectrum and for a variety of populations. Emphasizes weight control, diet in relation to physical activity, and current nutritional controversies.

COURSE OBJECTIVES (HEAL 330)

At the completion of this course, students will be able to:

- 1. Define and describe the basic macronutrients and recommendations in the American diet.
- 2. Understand the relationship between nutrition and chronic diseases.
- 3. Define and describe healthful nutrition practices for weight control and fitness/sport.
- 4. Define and describe Nutrition, Fitness, and Ergogenic Aids
- 5. Define and describe the nutrient needs for varying stages of the human life cycle.

COURSE OBJECTIVES (KINE 320)

At the completion of this course, students will be able to:

- 1. Differentiate the roles of carbohydrates, protein, fats, vitamins, and minerals in one's diet across the lifespan.
- 2. Describe the digestive process as it relates to the utilization of nutrients for energy production and metabolism.
- 3. Explain the various methods utilized to measure body composition.
- 4. Explain the importance of nutrition as it relates to exercise and physical activity for a healthy lifestyle.
- 5. Evaluate a variety of diets reported in the popular literature.
- 6. Plan a nutrition program for both weight loss and weight gain for clients.

COURSE OVERVIEW

The course focuses on the basic principles of nutrition and its application in practice and overall health. It will be lecture based to elicit thought provoking discussion to help emphasize key components of the lecture. Current topics and cases will be presented and discussed throughout the course to help students translate theory into practice.

The first part of the course will focus on the components of a nutritious diet, nutrition standards, macro and micronutrients. The second part of the course will delve further into nutrition and its relationship to health, disease, fitness, ergogenic aids, obesity, and nutrition through the life cycle.

Students are held to the standards of the George Mason University Honor Code. You are expected to attend all class sections, actively participate in class discussions, and fulfill all assignments. Excessive absence will be handled individually. All assignments must be turned in at the beginning of each class 4:30pm (hard copy or electronic) on the specified date due or late penalty will be applied with severity of penalty related to amount of time elapsed from due date/time.

ACCREDITATION STANDARDS

This course meets the Commission on Accreditation of Allied Health Education Programs (CAAHEP) requirements and covers the following American College of Sports Medicine's Knowledge-Skills-Abilities (KSA's):

KSA	Description	Lecture, Lab,
		or both
	GENERAL POPULATION/CORE:	
	NUTRITION AND WEIGHT MANAGEMENT	
1.8.1	Knowledge of the role of carbohydrates, fats, and proteins as	Lecture
	fuels for aerobic and anaerobic metabolism.	
1.8.2	Knowledge of the following terms: obesity, overweight, percent	Lecture
	fat, BMI, lean body mass, anorexia nervosa, bulimia, metabolic	
	syndrome and body fat distribution.	
1.8.6	Knowledge of the difference between fat-soluble and water-	Lecture
	soluble vitamins.	Lecture
1.8.8	Knowledge of the USDA Food Pyramid and Dietary Guidelines	Lecture
	for Americans.	Lecture
1.8.9	Knowledge of the importance of calcium and iron in women's	Lecture
	health.	Lecture
1.8.11	Knowledge of the number of kilocalories in one gram of	Lecture
	carbohydrate, fat, protein, and alcohol.	Lecture
1.8.12	Knowledge of the number of kilocalories equivalent to losing 1	
	pound of body fat and the ability to prescribe appropriate	Lecture
	amount of exercise to achieve weight loss goals.	
1.8.13	Knowledge of the guidelines for caloric intake for an individual	Lecture
	desiring to lose or gain weight.	Lecture

NATURE OF COURSE DELIVERY: Face to face

REQUIRED READINGS:

Sizer, R., & Whitney, E. (2013). *Nutrition Concepts and Controversies, 13th Edition*. Belmont, CA: Cengage Learning

Online Resource: USDA Supertracker diet analysis program Online Resource: USDA Supertracker diet analysis program.

TECHNICAL REQUIREMENTS:

To participate in this course, students will need the following resources:

- High-speed Internet access with a standard up-to-date browser, either Internet Explorer or Mozilla Firefox. Opera and Safari are not compatible with Blackboard;
- Consistent and reliable access to their GMU email and Blackboard accounts, as these are the official methods of communication for this course.
- Students may be asked to create logins and passwords on supplemental websites and/or to download trial software to their computer or tablet as part of the course requirements. For this course the website is the USDA Supertracker diet analysis program. http://www.choosemyplate.gov/supertracker-tools/supertracker.html
 IMPORTANT: When you create a profile for this or other course-related websites, please use a general user ID and password that is not very personal, as you may be asked to share this with the instructor and or group members.
- If you are having trouble logging into Blackboard, contact ITU at 703-993-8870 or support@gmu.edu. For assistance within Blackboard, contact the Collaborative Learning Hub at or 703-993-3141 or club@gmu.edu
- Blackboard On Demand: For Students: http://ondemand.blackboard.com/students.htm This site features video tutorials on how to use many of Blackboard's features, including posting to a discussion board, posting an assignment, and checking your grades.
- Class announcements and reminders will be made through the Blackboard "Announcements" function. Be sure to check Blackboard and your email regularly. You are responsible for being aware of the information

Professionalism

- Kinesiology students are expected to behave in a professional manner. Depending upon the setting
 professionalism may appear different, but typically consists of similar components. For undergraduate
 Kinesiology students in a classroom setting professionalism generally comprises the following
 components:
- Attendance Show up on time to class and pay attention. If you cannot attend a class for a legitimate reason please notify the instructor ahead of time. If you have to unexpectedly miss a class due to something out of your control, contact the instructor within 24 hours to notify them what happened and to see if there is anything you need to do to make up your absence.
- **Communication** When communicating with the instructor and classmates, either face-to-face or via the assigned George Mason University email address, students should address the other person appropriately, use appropriate language and maintain a pleasant demeanor.
- *Participation* Participate in class discussions and activities. Demonstrate that you have an interest in the subject matter.
- Responsibility/Accountability Professionals take responsibility for their actions and are accountable. This
 can occur at multiple levels but generally consists of completing assignments on time, submitting work
 that is of the appropriate quality, honoring commitments and owning up to mistakes.
- **Honesty/Integrity** Students are expected to be honest with the instructor, classmates and themselves. Professionals keep their word when committing to something and act in an ethical manner.
- **Self-Improvement/Self-awareness** One should be aware of their strengths/weaknesses and constantly seek to improve. Professionals regularly seek out opportunities to increase their knowledge and improve their current skill set.

EVALUATION:

This course will be graded on a point system, with a total of 900 possible points.

TESTS

There will be four tests. This includes the final. The final is cumulative. The exams will cover all chapter materials and assigned readings.

QUIZZES

There will be 5 Blackboard quizzes.

Quizzes are based on your lecture and textbook reading assignments. .

All exams/quizzes will be a combination of multiple choice, true/false, matching, short answer and essay.

ASSIGNMENTS

The assignments will be based on the SuperTracker (Free Diet Analysis Program).

Nutrition Analyses and Nutrition Plan for weight gain/loss Assignments: You will track and record your or another person's (family, friend, or colleague's - hereafter called client) 3-day food intake using Supertracker diet analysis program (Online Resource: USDA Supertracker diet analysis program. http://www.choosemyplate.gov/supertracker-tools/supertracker.html), and make appropriate recommendations to improve nutritional status (i.e. suggest a nutrition program for weight loss and/or weight). *Note: While you can mock these data, it is best that you use a real person's information*.

Component	Requirement	Points	Weight
Tests	3 Tests and a cumulative	400	45% of grade
	final (100points each)		
Critique Assignments	2 assignments (50 points	100	11%
	each)		
Quizzes and Assignments	10quizzes (20 points each)	200	22
Diet Analysis Assignment	1 Assignment	100	11
+ nutrition plan for weight			
gain/loss			
Nutrition Plan for Weight	1 Assignment	100	11%
gain/loss Assignment			
Total		900	100%

The student's final letter grade will be earned based on the following scale:

Grading Scale based on percentage of TOTAL points

Points

A = 843-900 $B+ = 788-809$ $C+ = 698-715$ $D = 536-625$ $A- = 810-842$ $B = 752-787$ $C = 662-697$ $F = 535$ or less $B- = 716-751$ $C- = 626-661$				
	A = 843-900	B+ = 788-809	C+ = 698-715	D = 536-625
B- = 716-751 $C- = 626-661$	A = 810 - 842	B = 752-787	C = 662-697	F = 535 or less
_		B- = 716-751	C - = 626-661	

GMU Grade System

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Α	= 94 - 100	B+	= 88 - 89	C+	= 78 - 79	D	= 60 - 69
A-	= 90 - 93	В	= 84 - 87	C	= 74 - 77	F	= 0 - 59
		B-	= 80 - 83	C-	= 70 - 73		

COURSE SCHEDULE AND CALENDAR

The date4s given here are subject to change. The instructor will inform you of any changes through Blackboard Announcements.

⁺ Other readings may be assigned during the course as appropriate.

WEEK	MODULE	CHAPTER/TOPIC	Due Dates
			Assignments
8/25 – 8/30- Week 1		Introduction/Orientation	9/2/14
	Week 1 Basics of Nutrition C		
9/1 - 9/6	2	Chapter 2: Nutrition Tools:	9/8/14
Week 2		Standards and Guidelines	
9/8 – 9/13	3	Chapter 2: Nutrition Tools:	9/15/14
Week 3		Chapter 3: The Remarkable Body	
9/15 – 9/20	4	Chapter 4: Carbohydrates: Sugar,	9/22/14
Week 4		Starch, Glycogen and Fiber	
9/22 – 9/27	5	Test # 1: Text Chapters 1-4 and	9/29/14
Week 5		associated Module reading	
		assignments	
9/29 – 10/4	6	Chapter 5: Lipids: Fats, Oils,	10/6/14
Week 6		Phospholipids and Sterols	
10/6 – 10/11	7	Chapter 6: The Proteins and Amino	10/13/14
Week 7		Acids	
40/40 40/40			40/00/44
10/13 – 10/18	8	Chapter 7: The Vitamins	10/20/14
Week 8		Chapter 8: Water and Minerals	
10/20 – 10/25	9	Test # 2: Text chapters 5-8 and	10/27/14
Week 9		associated Module reading	
40/07 44/4	10	assignments	4410144
10/27 – 11/1	10	Chapter 9: Energy Balance and	11/3/14
Week 10		healthy Body Weight	
		Chapter 10: Nutrients, Physical Activity, and the Body's Responses	
11/3 – 11/8	11	Chapter 11: Diet and health	11/10/14
Week 11	''	Chapter 12: Food Safety and Food	11/10/14
		technology	
11/10 – 11/15	12	Chapter 13: Life Cycle Nutrition:	11/17/14
Week 12		Mother and infant	
		Chapter 14: Child, Tenn, and Older	
		Adult	
11/17 – 11/22	13	Test # 3: Text Chapters 10-14 and	11/24/14
Week 13		associated Module reading	
11/04 10/6	4.4	assignments	10/6/14
11/24 – 12/6 Week 14	14	Hunger and the Global Environment	12/6/14
12/1 – 12/6	15	Study for the Final Week	
Week 15			
12/16/14-	FINAL EXAM	Final Test: Accumulative, text	
1:30-4:15 pm		chapters 1-15	
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^{*} Faculty reserves the right to alter the schedule as necessary.

Student Expectations

- Students must adhere to the guidelines of the George Mason University Honor Code [See http://oai.gmu.edu/honor-code/].
- Students with disabilities who seek accommodations in a course must be registered with the George Mason University Office of Disability Services (ODS) and inform their instructor, in writing, at the beginning of the semester [See http://ods.gmu.edu/].
- Students must follow the university policy for Responsible Use of Computing [See http://universitypolicy.gmu.edu/policies/responible-use-of-computing/].
- Students are responsible for the content of university communications sent to their George Mason University email account and are required to activate their account and check it regularly. All communication from the university, college, school, and program will be sent to students solely through their Mason email account.
- Students must follow the university policy stating that all sound emitting devices shall be turned off during class unless otherwise authorized by the instructor.

Campus Resources

- The George Mason University Counseling and Psychological Services (CAPS) staff consists of professional counseling and clinical psychologists, social workers, and counselors who offer a wide range of services (e.g., individual and group counseling, workshops and outreach programs) to enhance students' personal experience and academic performance [See http://caps.gmu.edu/].
- The George Mason University Writing Center staff provides a variety of resources and services (e.g., tutoring, workshops, writing guides, handbooks) intended to support students as they work to construct and share knowledge through writing [See http://writingcenter.gmu.edu/].
- For additional information on the College of Education and Human Development, School of Recreation, Health, and Tourism, please visit our website [See http://rht.gmu.edu].

PROFESSIONAL BEHAVIOR: Students are expected to exhibit professional behaviors and dispositions at all times.

CORE VALUES COMMITMENT: The College of Education and Human Development is committed to collaboration, ethical leadership, innovation, research-based practice, and social justice. Students are expected to adhere to these principles.

