

HSP 4315

Human Nutrition and Dietary Supplementation

Spring 2022



Course Title: Human Nutrition and Dietary Supplementation

Course Number: HSP 4315

Instructor: Erin Hemmelgarn, MS, ATC, LAT

Email: erin.hemmelgarn@angelo.edu

Phone: 567-208-7150

Office: I will be available to answer calls, texts and questions as needed. I will check email and the discussion board daily, usually in the evening. If something comes up during the day and you need to speak with me directly, please call the number above and if I'm able to answer, I will. I will do my best to be in touch with you within 24 hours of you leaving me a message by the above-mentioned methods. Weekend messages may not be returned until Monday.

*Written communication via email: All private communication will be done exclusively through your ASU email address. Check frequently for announcements and policy changes. In your emails to faculty, include the course name and section number in your subject line.

Prerequisite and Co-requisite Courses: None

Course Delivery: TBD/Online course – Note* - instructor is on EST; please remember when contacting during the evenings! Thank you!

REQUIRED Text: Insel, P, Ross, D, McMahan, K., Bernstein, M. (2017) Nutrition, Sixth Edition. Jones & Bartlett. Burlington, MA. – Digital copy only is necessary and available through the ASU bookstore via access code

*Other suggested readings will be listed on the Blackboard site and available through various links within the course. All readings posted will be REQUIRED unless otherwise stated.

**Assignments may ask for additional readings and current research found through journals and other peer reviewed resources will be required.

OTHER REQUIRED MATERIALS

- Computer with MAC or Windows Operating System
- High Speed Internet Access
- Ethernet Cable
- Webcam (Please note: a plug-in webcam allows the student to perform thorough environmental scans).
- Refer to **Angelo State University's Distance Education** website for further technology requirements: http://www.angelo.edu/distance_education

Mission Statement

The Bachelor of Science in Health Science Professions prepares student to enter health science professions either directly upon graduation or to enter advanced graduate study in healthcare. Students gain knowledge in ethics, policy, epidemiology, organization and leadership, research and evidence-based practice, and communication skills that span multiple health science disciplines.

Goals

The Bachelor of Science in Health Science Professions strives to enhance multidisciplinary healthcare education and evidence-based principles to provide patient-centered care. Students will develop communication, decision-making, social, analytical thinking, and personal development skills necessary for professional practice as a healthcare professional.

COURSE FORMAT & TEACHING STRATEGIES: This course is an online course offering and will NOT meet on campus. Most content will be delivered via class power points, some Lecture/Video if you choose to use these, Discussion generated by YOU the student based on REQUIRED readings and Course Assignments. The course assignments are designed to have the student work deeper in the course content and APPLY what they are learning to a situation/condition, etc. The course will also use the Blackboard Learning Management System for online components. The course site can be accessed at <http://blackboard.angelo.edu>

TECHNICAL ASSISTANCE • Technical Assistance: If you have any technical problems associated with assignments or quizzes (i.e. webcam problems, lock down browser problems) you should contact the IT Department. The IT Service Department is open M-F from 8-5 and the number is (325) 942-2911. If you call any time after 5 or on the weekend, most likely you will not be able to get assistance until the following weekday, so please plan accordingly.

COMMUNICATION • Faculty will respond to email and/or telephone messages within 24 hours during working hours Monday through Friday. Weekend messages may not be returned until Monday. Written communication via Blackboard: It is an expectation of this class that you use formal writing skills giving appropriate credit to the source for your ideas. Follow APA (2010) 6th edition (2nd Printing or higher only) guidelines for referencing. Written communication via email: All private communication will be done exclusively through your ASU email address.

STUDENT EXPECTATIONS • Please do your VERY BEST to stay up on the work necessary for the course. We will move quickly in 7-8 weeks, and you MUST be taking care to read and respond as well as turn in your work ON TIME! Technical glitches and your inability to follow instructions leading to late/missed work/quizzes/exams will be considered on a case-by-case basis.

COURSE OBJECTIVES • An understanding of basic nutrition will be the goal as well as the science and biology behind food. The types of foods, vitamins, and minerals the body needs to sustain and thrive will be reviewed and understood as well as those substances that are ingested that might NOT be as good for us! How these foods and substances such as supplements, affect us in terms of health, diet and weight management. What our bodies do to use these substances and how we can become emotionally wooed and swayed to make choices about our food. The biological functions and sources of nutrients as well as health promotion and chronic disease prevention will also be a focus.

TOPIC OUTLINE:

Food Choices: Nutrients and Nourishment
Nutrition Guidelines and Assessment
Digestion and Absorption
Macronutrients: Carbohydrates, Lipids and Proteins/Amino Acids
Alcohol
Metabolism
Energy Balance and Weight Management

Micronutrients: Vitamins, Minerals and Water
Sports Nutrition
Diet and Health
Life Cycle: Maternal and Infant Nutrition
Life Cycle: From Childhood to Adulthood
Food Safety and Technology
World View of Nutrition

GRADING CRITERIA:

The grade for this course will be dependent upon completion of course requirements and meeting learning outcomes as defined for the course. Activities and percent of overall course:

<u>Assignment/Quiz/Exams:</u>	<u>Total points available:</u>
Discussion Board Group Assignments: 25 x 4	100
Self-Introduction Discussion board post:	10
Quizzes (8): 10pts	80
Exams (2): 100	200
Dietary Analysis: 50 pts	50
Healing Foods: 100 + 10 pts for posting topic on discussion board	110
TOTAL:	550

The final grade will be determined using the following scale as points earned/total points available:

90 – 100% = A

80 – 89% = B

70 – 79% = C

65 – 69% = D

0 – 64% = F

Rounding of Grades will NOT occur.

ASSIGNMENT/ACTIVITY DESCRIPTIONS

*Please note: Instructions for written paper assignments are located at the END of this syllabus & in Blackboard. *Rubrics are provided for each large assignment and Discussion Board topics in Blackboard

1. Discussion Board Assignments: Your first discussion board assignment is your self-introduction (10 pts). You also will post in the class board the topic you are choosing for your Healing Foods Assignment (10pts). Then, students will be assigned to a group and given discussion board questions (4 Group Boards - 25 pts each) addressing course content in various weeks throughout the course. Participation in group discussion is vital to your success in the course! Content you post **MUST** be original and your **OWN** thoughts or discoveries from the course material. Discussion Boards provide an avenue for synthesis of material / information. A Discussion Board is provided in this course as a way to help students' process course materials, express thoughts, and engage others' opinions and ideas in a healthy and productive learning environment. To receive full credit, students should post an initial response to the question and then **respond to at least three peers**. A rubric is available on Blackboard for students to review and understand full requirements for these assignments. Please see instructions on Blackboard for posting your Self-Introduction Video. This is DUE the FIRST week so we can get to know you!

2. Quizzes: Students will have quizzes for each group of chapters (8 total) to assess course knowledge. Quizzes are timed (2-3 minutes per question) and will consist of 10 to 30 multiple choice questions, True/False or Fill in the Blank Questions. Access to quizzes will be through Respondus™ Lockdown Browser [See Other Required Materials for a list of needed equipment]. Students **may use written materials/power points**; however, use of another electronic device is prohibited. *There is a short 10 question practice quiz over ASU trivia that is not graded to make sure your Respondus™ Lockdown Browser (see NOTE below) works and **MUST** be used prior to taking the first quiz for the course. Make sure you take the time to do this, so you have your quizzes available to you.* These tools will be available to the student to assure accessibility. This process will allow you to become familiar with the technology associated with testing and improve testing environment.

NOTE: Access to exams will be through Respondus Lockdown Browser and will be video recorded via Respondus Monitor [See Other Required Materials for a list of needed equipment]. Use of another electronic device is prohibited. There is one practice quiz: a short 10 question practice quiz over ASU trivia that is not graded. These tools will be available to the student to assure accessibility. Students are highly encouraged to go through this practice quiz in advance of taking a graded quiz. This process will allow you

to become familiar with the technology associated with testing and improve the testing environment. Instructional videos and more information regarding Respondus Monitor can be found under the Respondus Monitor Help tab in your Blackboard course.

3. **Exams:** Total of 200 pts. The exams are designed to test understanding of textbook material and the application of the material covered in both the textbook and lectures. Students **may use written materials/power points**; However, use of another electronic device is prohibited. You are allowed TWO attempts on these exams and the HIGH score for both attempts will be the final grade should you choose to use both attempts.

ASSIGNMENTS

***RUBRICS FOR THESE CAN BE FOUND IN THE MY GRADES SECTION UNDER THAT ASSIGNMENT – USE THESE COMPLETE YOUR ASSIGNMENT WELL AS WELL AS THE EXAMPLES GIVEN TO YOU FOR EACH ASSIGNMENT LISTED IN BLACKBOARD.**

Rubrics will be adhered to for grading purposes and students not meeting requirements will see deductions in their overall score for each assignment with or without comment by the faculty member.

4. **Dietary Analysis:** Total of 50 pts. The Dietary Analysis assignment is a “real world” application allowing you to apply knowledge learned in class. For this assignment, you will (1) evaluate your personal dietary habits and (2) 5 create a healthier dietary plan based on your findings. Note that you will be tracking your food intake for seven days. This requires planning ahead! Please see the link in the Assignments tab and examples of this assignment there as well for your reference.

5. **Healing Foods Activity:** Total of 100 pts. Healing Foods are necessary for any injured or healing person to understand. What are the foods that someone recovering from a certain injury or illness might need to focus on or add to their diet and what are the foods they should AVOID!? Each student will be asked to choose an injury or condition to define and research and then PLAN 1 week of 3 meals-a-day with snacks and supplements for someone with these injuries/conditions. A rubric is available on Blackboard for your review as well as additional reading/videos for use. Please see the link in the Assignments tab and examples of this assignment there as well for your reference.

STUDENT LEARNING OUTCOMES:

Student Learning Outcome By completing all course requirements, students will be able to:	Assignment(s) or activity validating outcome achievement:
1. Discuss and define diet planning principles and their application to individual dietary needs.	Lectures, Quizzes, Exams, Dietary Analysis and Food Label Activity and Healing Foods Assignment

Student Learning Outcome By completing all course requirements, students will be able to:	Assignment(s) or activity validating outcome achievement:
2. Identify cultural, environmental, and biological factors that influence individual eating habits.	Lectures, Discussions, Quizzes, Exams, Dietary Analysis
3. Analyze the role of food labels, dietary guidelines and institutional resources in building a healthful lifestyle.	Lectures, Quizzes, Exams, Dietary Analysis and Food Label Activity and Healing Foods Assignments
4. Define and discuss the six major classes of nutrients, where they are found, their primary role/ function and how they are utilized by the body.	Lectures, Quizzes, Exams – Discussions, Dietary Analysis and Healing Foods Assignments
5. Discuss theories of weight management including metabolic pathways, energy balance, and the insulin hypothesis.	Lectures, Quizzes, Exams
6. Investigate the relationship between nutrition, the human immune system and infectious disease.	Lectures, Quizzes, Exams and Healing Foods Assignment
7. Lectures, Quizzes, Exams and Healing Foods Assignment	Discussions, Dietary Analysis and Healing Foods Assignment
8. Understand nutritional challenges for individuals and groups across the lifespan, in diverse cultures and religions, and across different income levels. (SR1.1)	Lectures, Discussions, Quizzes, Exams and Healing Foods Assignment
9. Demonstrate community engagement through community action and reflection in relation to health promotion. (SR3.1 & 3.2) Will be able to share within local internships and with peers and possibly later within careers of health care.	Healing Foods Assignment

GENERAL POLICIES RELATED TO THIS COURSE All students are required to follow the policies and procedures presented in the following documents:

- Angelo State University Student Handbook located on the ASU website <http://www.angelo.edu/student-handbook/>
- ASU Undergraduate Catalog located on the ASU website

<https://www.angelo.edu/content/files/16795-201213-undergraduate-catalog>

STUDENT RESPONSIBILITY & ATTENDANCE Class attendance/participation is necessary for success in the course. If a student is struggling with class participation, he or she should contact the instructor. According to the undergraduate handbook, a week's worth of cumulative absences (regardless of the nature of the absence) in any one course will result in faculty evaluation of the student's ability to meet course objectives and may result in failure of the course. Students are expected to engage in course activities and submit work by due dates and times.

PRE-REQUISITE SKILLS Accessing internet web sites, use of ASU Library resources, and proficiency with Microsoft Word and/or PowerPoint are expectations of the Health Science Professions Program. Computer access requirements are further delineated in the Undergraduate Handbook. Tutorials for ASU Library and for Blackboard are available through RamPort. The ASU Undergraduate/Graduate Student Handbook should be reviewed before taking this course.

ASSIGNMENT SUBMISSION All assignments MUST be submitted through the Assignments link in the Blackboard course site. This is for grading, documenting, and archiving purposes. Issues with technology use arise from time to time. If a technology issue does occur regarding an assignment submission, email me at erin.hemmelgarn@angelo.edu and attach a copy of what you are trying to submit. Please contact the IT Service Center at (325) 942-2911 or go to your Technology Support tab to report the issue. This lets your faculty know you completed the assignment on time and are just having problems with the online submission feature in Blackboard. Once the problem is resolved, submit your assignment through the appropriate link. This process will document the problem and establish a timeline. Be sure to keep a backup of all work.

LATE WORK OR MISSED ASSIGNMENTS POLICY The course is set up in chapter-based modules. Assignment due dates are shown on the calendar/schedule or posted within Blackboard. Late assignments are not accepted without prior approval of faculty. Faculty reserve the right to deduct points for late assignments that are accepted past the original due date.

ACADEMIC HONESTY Academic honesty is expected on all work. Students are expected to maintain complete honesty and integrity in their online experiences. Any student found guilty of any form of dishonesty in academic work is subject of disciplinary action and possible expulsion from ASU. The Department of Health Science Professions adheres to the academic honesty statement as set forth in the Angelo State University Student Handbook (2011-2012): <http://www.angelo.edu/student-handbook/code-of-studentconduct/misconduct.php>. The University "faculty expects all students to engage in all academic pursuits in a manner that is above reproach and to maintain complete honesty and integrity in the academic experience both in and out of the classroom setting and may initiate disciplinary proceedings against a student accused of any form of academic dishonesty, including but not limited to, cheating on an examination or other academic work, plagiarism, collusion, and the abuse of resource materials."

PLAGIARISM

Plagiarism will not be tolerated. Please visit and review the Angelo State University's Honor Code. Please use your own words and thoughts and forms of research to complete assignments. APA Style Manual of the American Psychological Association should be used as a guide for all writing assignments. It is expected that you will summarize or paraphrase ideas giving appropriate credit to the source both in the body of your paper and the reference list. Papers are subject to be evaluated for originality via Bb Safe Assignment or Turnitin. Resources to help you understand this policy better are available at the ASU Writing Center: http://www.angelo.edu/dept/writing_center/academic_honesty.php

STUDENTS WITH DISABILITIES

1. "Angelo State University is committed to the principle that no qualified individual with a disability shall, on the basis of disability, be excluded from participation in or be denied the benefits of the services, programs, or activities of the university, or be subjected to discrimination by the university, as provided by the Americans with Disabilities Act of 1990 (ADA), the Americans with Disabilities Act Amendments Act of 2008 (ADAAA), and subsequent legislation."
2. The Office of Student Affairs is the designated campus department charged with the responsibility of reviewing and authorizing requests for reasonable accommodations based on a disability, and it is the student's responsibility to initiate such a request by contacting the Office of Student Affairs, University Center, Room 112 at (325) 942- 2047 or (325) 942-2211(TDD/FAX) or by e-mail at <mailto:studentservices@angelo.edu> to begin the process. The Office of Student Affairs will establish the particular documentation requirements necessary for the various types of disabilities. Reasonable accommodations will be made for students determined to be disabled or who have documented disabilities.

*****Course Syllabus Statement on Required Use of Masks/Facial Coverings by Students in Class At Angelo State University*****

TITLE IX at ANGELO STATE UNIVERSITY - Angelo State University is committed to providing and strengthening an educational, working, and living environment where students, faculty, staff, and visitors are free from sex discrimination of any kind. Sex discrimination, sexual misconduct, public indecency, interpersonal violence, sexual assault, sexual exploitation, sexual harassment, and stalking are not tolerated at ASU. As a faculty member, I am a Responsible Employee meaning that I will report any allegations I am notified of to the Office of Title IX Compliance in order to connect students with resources and options in addressing the allegations reported. You are encouraged to report any incidents to ASU's Office of Title IX Compliance and the Director of Title IX Compliance/Title IX Coordinator. You may do so by contacting:

Michelle Boone, J.D.

Director of Title IX Compliance/Title IX Coordinator Mayer Administration Building, Room 200 Phone: 325-9422022 Email: michelle.boone@angelo.edu. You may also file a report online 24/7 at www.angelo.edu/incident-form.

If you are wishing to speak to someone about an incident in confidence you may contact the University Health Clinic and Counseling Center at 325-942-2173 or the ASU Crisis Helpline at 325-486-6345.

The Office of Title IX Compliance also provides accommodations related to pregnancy (such as communicating with your professors regarding medically necessary absences, modifications required because of pregnancy, etc.). If you are pregnant and need assistance or accommodations, please contact the Office of Title IX Compliance utilizing the information above. For more information about Title IX in general you may visit Title IX Office Website.

INCOMPLETE GRADE POLICY (OP 10.11 Grading Procedures) It is policy that incomplete grades be reserved for student illness or personal misfortune. Please contact faculty if you have serious illness or a personal misfortune that would keep you from completing course work. Documentation may be required.

STUDENT ABSENCE FOR OBSERVANCE OF RELIGIOUS HOLY DAYS "A student who intends to observe a religious holy day should make that intention known in writing to the instructor prior to the absence." Please see ASU Operating Policy 10.19.

COPYRIGHT POLICY Students officially enrolled in this course should make only one printed copy of the given articles and/or chapters. You are expressly prohibited from distributing or reproducing any portion of course readings in printed or electronic form without written permission from the copyright holders or publishers.

SYLLABUS CHANGES The faculty member reserves the option to make changes as necessary to this syllabus and the course calendar and assignments based on necessity or incident. If changes become necessary during this course, the faculty will notify students of such changes by email, course announcements and/or via a discussion board announcement. It is the student's responsibility to look for such communications

about the course on a daily basis. Student grades will NOT be affected unless course objectives are NOT met, and outcomes are inadequate based on previously established guidelines. Any changes made will be communicated in advance and students will have a reasonable amount of time to accommodate for the changes. Work will NEVER be asked to be turned in earlier. Please refer to Bb and the course calendar as well as email communications from the faculty member for changes and updates. PLEASE ask questions if you have them!

COURSE EVALUATION Students are provided the opportunity and are strongly encouraged to participate in a course evaluation at the end of the semester. Areas on the IDEA evaluation include:

1. Gaining factual knowledge (terminology, classifications, methods, trends). Important
2. Learning fundamental principles, generalizations, or theories. Important
3. Learning to apply course material (to improve thinking, problem solving, and decisions). Essential
4. Developing specific skills, competencies, and points of view needed by professionals in the field most closely related to this course. Important
5. Learning to analyze and critically evaluate ideas, arguments, and points of view. Important

Course Calendar

HSP 4345, Spring 2022

TENTATIVE COURSE OUTLINE (subject to change based on course flow): Please see Blackboard for additional links and readings available to you for each topic. Some may be required and will be indicated as such. Otherwise, your text will be the primary source for information/reading/review.

DATE/TOPICS/READING	WEEK	Reminders!	ASSINGMENTS/ACTIVITIES WORKS/EXAM/DUE schedule
<p style="text-align: center;">Jan 18 - 23</p> <p>READ: INSEL CHPTS 1-3 1: Food Choices: Nutrients and Nourishment 2: Nutrition Guidelines and Assessment Spotlight (Supplements, after Chpt 2) 3: Digestion and Absorption Quiz #1 will cover this material</p> <p>REVIEW LEARNING MODULE AND POWERPOINTS AVAILABLE WEEKLY TO ENHANCE LEARNING AND CONTENT RETENTION – TAKE NOTES FROM THE TEXT</p>	1	<p>SYLLABUS (READ!) and Insel Textbook and Bb items</p> <ul style="list-style-type: none"> • Introduction to course • Assignment Review • Food Label Activity Due in week 3! • Start Dietary Analysis on time so you have a MINIMUM of 7 days recorded! • Choose your Healing Foods topic as soon as you want and post (don't need to wait to post) 	<p>TO BEGIN:</p> <ul style="list-style-type: none"> • Review START HERE page on Blackboard • Review Course Syllabus, Schedule and ASU Honor Code. Select "Mark Reviewed" to agree to terms of the course and ASU's policies and access course content. <p>DUE: Friday, Jan 21st, 11:59pm*</p> <ul style="list-style-type: none"> • Post to "Self-Introduction" Discussion Board** • Complete and Submit the practice quiz for Respondus and Lockdown Browser <p>DUE: Sunday, Jan 23rd (Read Insel chpts 1-3):</p> <ul style="list-style-type: none"> • Peer responses to Class Discussion Board for Self-Introduction (review instructions/questions for full credit/rubric) • Quiz #1* - opens Jan 18th 8:00 AM (CANNOT access until you take the practice quiz!)
<p style="text-align: center;">Jan 24 – 30</p> <p>READ: Insel Chpts 4-5 4: Carbohydrates 5: Lipids Quiz #2 will cover this material</p>	2	<p>READ Insel text and review Bb items for week!</p> <p style="text-align: center;">~~~~~</p> <p>Suggest you BEGIN looking at the Dietary Analysis assignment and SET up the <u>MyFitnessPal</u> login and start PLANNING to complete this on time!</p>	<p>DUE: Tuesday, Jan 26th</p> <ul style="list-style-type: none"> • Initial Post to Culture and Lifestyle Food Discussion - Group Discussion Board (find your assigned group and make your first post and 3 peer responses here)
<p style="text-align: center;">Jan 31 – Feb 6</p> <p>READ: Insel Chpts 6-7 6: Proteins and Amino Acids 7: Alcohol Quiz #3 will cover this material</p>	3	<p>READ Insel text and review Bb items for week!</p> <p>CONTINUE to work on and plan for Dietary Analysis Assignment – NEED 7 days of food diary and macros recorded!</p>	<p>DUE: Tuesday, Feb 1st</p> <ul style="list-style-type: none"> • Peer responses to Culture and Lifestyle Food Discussion -Group Discussion Board (review instructions/questions for full credit/rubric) • Quiz #2 – opens Jan 21st 8:00 AM

			<p>DUE: Friday, Feb 4th</p> <ul style="list-style-type: none"> Initial Post to “Fact or Fad? What Say You?” - Group Discussion Board DUE <p>Due: Monday, Feb 6th</p> <ul style="list-style-type: none"> Quiz #3 – opens Feb 1st 8:00 AM
<p>Feb 7 – 13</p> <p>READ: Insel Chpts 10-11 10: Fat-Soluble Vitamins 11: Water-Soluble Vitamins Quiz #4 will cover this material</p>	4	<p>READ Insel text and review Bb items for week!</p> <p><i>Healing Foods Assignment should be started by now</i> 🕒</p>	<p>DUE: Thursday, Feb 10th</p> <ul style="list-style-type: none"> Peer responses to “Fact or Fad? What Say You?” - Group Discussion Board <p>DUE: Friday, Feb 11th</p> <ul style="list-style-type: none"> Quiz #4 – opens Feb 4th 8:00 AM (NOTE earlier date with) Midterm next week) Healing Foods Condition/Illness chosen and posted to Blackboard Discussion Board** (see assignment – do NOT need to use one listed – can choose own condition, make sure you post what you are doing!) <p>Midterm Exam opens Saturday, Feb 12th, at 8:00am and closes on Sunday, Feb 13th at 11:59pm* TWO attempts allowed – HIGH score of the two attempts will be your final score if you choose to take it twice!</p> <p>(Exam covers the Chpts 1-7; 10-11; PLUS 5 questions from the Spotlight topics or supplemental readings/video (Fat Surprise) from weeks 1 & 4 from the attached files sections – make sure you read/watch them!)</p>
<p>Feb 14 – 20</p> <p>READ: Insel Chpts 12-13 12: Water and Major Minerals 13: Trace Minerals Quiz #5 will cover this material</p>	5	<p>READ Insel text and review Bb items for week! <i>LOTS of GOOD</i> stuff in here this week!</p> <p>Dietary Analysis Assignment DUE!! (NEED 7 days of data collection!)</p>	<p>DUE: Tuesday, Feb 15th</p> <ul style="list-style-type: none"> Initial Post to “Food Labels: What Am I Eating?” – Group Discussion Board <p>DUE: Thursday, Feb 17th</p> <ul style="list-style-type: none"> Quiz #5 – opens Feb 14th 8:00 AM DIETARY ANALYSIS ASSIGNMENT (due by 11:59pm)
<p>Feb 21 – 27</p> <p>READ: Insel Chpts 8-9; 14-15 8: Metabolism 9: Energy Balance and Weight Management 14: Sports Nutrition 15: Diet and Health</p>	6		<p>DUE: Tuesday, Feb 22nd</p> <ul style="list-style-type: none"> Peer responses to “Food Labels: What Am I Eating?” – Group Discussion Board <p>DUE: Friday, Feb 25th</p> <ul style="list-style-type: none"> Initial Post to “The Micros!” - Group Discussion Board

Spotlight (Obesity, after Chpt 9) Spotlight (Eating Disorders, after Chpt 14) Quiz #6 will cover this material			
Feb 28 – March 6 READ: Insel Chpts 16-17 16: Life Cycle: Maternal and Infant Nutrition 17: Life Cycle: From Childhood to Adulthood Quiz #7 will cover this material	7	READ Insel text and review Bb items for week! <i>HEALING FOODS Assignment due NEXT WEEK!</i>	DUE: Monday, Feb 28th • Quiz #6 - opens Feb 21st 8:00 AM DUE: Wednesday, March 2nd • Peer responses to “The Micros!” – Group Discussion Board DUE: Friday, March 4th • Quiz #7 – opens Feb 25th 8:00 AM
March 7 – 10 READ: Insel Chpts 18-19 18: Food Safety and Technology 19: World View of Nutrition Quiz #8 will cover this material	8	READ Insel text and review Bb items for week! Includes last week of class and Final Exam Week!	DUE: Monday, March 7th • Healing Foods Assignment (due by 11:59pm) DUE: Tuesday, March 8th • Quiz #8 – opens March 1st 8:00 AM
March 10 – 11 FINAL EXAM DATES			Final Exam opens Thursday, March 10th at 8:00am and closes on Friday, March 11th at 11:59pm* - TWO attempts allowed – HIGH score of the two attempts will be your final score if you choose to take it twice! (Final Exam covers Chpts 8-9; 12-19)
<p>*NOTE: all quizzes and exams will CLOSE at 11:59pm CST unless altered due to necessary change/individual needs.</p> <p>^NOTE: all quizzes will open approx. one week before they are due unless otherwise marked</p> <p>**NOTE: note these assignments go to the main discussion board, NOT your groups. Please post accordingly.</p>			

* all due times are 11:59 pm CST, unless otherwise specified

*****Please pay attention to due dates.**

Recommended Use of Masks/Facial Coverings by Students in Class At ASU

As a member of the Texas Tech University System, Angelo State University strongly recommends the use of masks/facial coverings to ensure a safe and healthy classroom experience. Current research on the COVID-19 virus suggests there is a significant reduction in the potential for transmission of the virus from person to person by wearing a mask/facial covering that covers the nose and mouth areas. Therefore, we strongly recommend that students in this class wear a mask/facial covering before, during, and after class. Faculty members will also ask you to display your daily screening badge as a prerequisite to enter the classroom.

Student Evaluation of Faculty and Course

Students in all programs are given the opportunity to evaluate their courses and the faculty who teach them. Evaluations are most helpful when they are honest, fair, constructive, and pertinent to the class, clinical experience, or course. Faculty value student evaluations, and use student suggestions in making modifications in courses, labs and clinical experiences.

Angelo State University uses the IDEA (Individual Development and Educational Assessment) system administered through Kansas State University for all course evaluations. The Office of Institutional Research and Assessment administers IDEA for the entire university, online and has established a policy whereby students can complete course evaluations free from coercion.

Student Learning Outcomes

1. Gaining a basic understanding of the subject (e.g., factual knowledge, methods, principles, generalizations, theories) **Important**
2. Developing knowledge and understanding of diverse perspectives, global awareness, or other cultures. **Important**
3. Learning to apply course material (to improve thinking, problem solving and decisions). **Essential**

End of Syllabus