CLASS MEETS: TU/TH @ 11:00-12:20 in AB2 ROOM 301

INSTRUCTOR: Zaheer Ali Kirmani, Ph.D., R.D., L.D.
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OFFICE HOURS: Office hours have been posted in “COURSE INFORMATION” section of the BlackBoard.


COURSE OBJECTIVES: This course is designed to study the various fundamental concepts of nutrition. The various nutrients, their sources, metabolism, physiology, and interrelationships are examined. Requirements at various stages of growth and development are studied. Fundamentals of nutrient assessment to ascertain the quality of diets throughout the life cycle and in various communities are provided. Fundamentals of quality assurance in the process of providing various nutrients will be discussed. Experience is provided in making dietary studies utilizing computer software. Based on such studies, adjustment of meals for individuals and populations is suggested. Upon the completion of this course the student will be able to:

1. discuss foods as sources of various nutrients; their action, interaction, and balance in relation to health and disease;
2. relate the nutrient information to food and physiological functions of the human body;
3. demonstrate a varied and balanced diet from both a personal and professional viewpoint;
4. summarize nutritional information regarding chemical characteristics, metabolic roles, clinical symptoms of deficiencies, and food sources of each nutrient;
5. discuss nutrition problems as related to various socioeconomic groups in the U.S. and various cultures in the world;
6. delineate nutrition information with regard to various community nutrition delivery programs;
7. provide guidelines to effectively alter established, but undesirable, food habits, and
8. relate the responsibility of individuals in health professionals for keeping abreast with new developments in nutrition and food research.
9. demonstrate basic understanding of nutritional quality assessment of individuals and populations utilizing computer software.
10. foster a desire to share nutrition information with others

11. evaluate and discuss quality assurance procedures designed to systematically monitor the nutritional qualities of the diets in order to improve health of the populations and to resolve identified problems.

COURSE FORMAT: This course will consist of teacher lectures, student/teacher discussion, power point presentations, and student inquiry. One or more guest speaker may appear. Lectures will include textbook information as well as other references, some of which are listed in the bibliography. All lectures and other information will be posted on the Black Board.

OFFICE HOURS: Office hours have been posted in the course information section of black board. Additional meeting times by appointment.

STUDENT SYLLABUS GUIDELINES: You may find online a more detailed description of the following policies. These guidelines will also provide you with a link to the specific university policy or procedure: http://ww.shsu.edu/syllabus/

ACADEMIC DISHONESTY : Students are expected to maintain honesty and integrity in the academic experiences both in and out of the classroom. See Student Syllabus Guidelines.

CLASSROOM RULES OF CONDUCT: Students are expected to assist in maintaining a classroom environment that is conducive to learning. Students are to treat faculty and students with respect. Students are to turn off cell phones while in the classroom. Under no circumstances are cell phones or any electronic devices to be used or seen during times of examination. Students may tape record lectures provided that they do not disturb other students in the process.

STUDENT ABSENCES ON RELIGIOUS HOLY DAYS: Students are allowed to miss classes and other required activities, including examinations, for the observance of religious holy day, including travel for that purpose. Students remain responsible for all work. See Student Syllabus Guidelines.

STUDENTS WITH DISABILITIES POLICY: It is the policy of Sam Houston State University that individuals otherwise qualified shall not be excluded, solely by reason of their disability, from participation in any academic program of the university. Further, they shall not be denied the benefits of these programs nor shall they be subjected to discrimination. Students with disabilities that might affect their academic performance should visit with the Office of Services for Students with Disabilities located in the Counseling Center. See Student Syllabus Guidelines.

VISITORS IN THE CLASSROOM: Only registered students may attend class. Exceptions can be made on case-by-case basis by the professor. In all cases, visitors must not present a disruption to the class by their attendance. Students wishing to audit a class must apply to do so through the Registrar’s Office.
ATTENDANCE POLICY:

- Attendance is required as mandated by the University policy.
- There will not be any set number of points given to students having perfect attendance record but they will be given a higher grade for which they have come within 1% at the end of the semester.
- Perfect attendance record is missing 3 days in regular semesters and 1 day in summers.
- Genuine reasons of absence such as sickness, injury, or death in the family when supported by valid documentation will not be counted as an absence.
- No points will be deducted for the violation of the attendance policy but there will be no upward movement of the grades for the attendance policy violators.
- This policy will be strictly enforced and there will be no further discussion.

COURSE EVALUATION:

<table>
<thead>
<tr>
<th>Major Tests (5)*</th>
<th>500 points</th>
<th>50% of the final grade</th>
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<tbody>
<tr>
<td>Assignments (4)</td>
<td>400 points</td>
<td>50% of the final grade</td>
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*Six tests will be given; one test with the lowest grade will be dropped.

GRADING SCALE:

100 - 90 = A; 89 - 80 = B; 79 - 70 = C; 69 - 60 = D; and below 59 = F

COURSE OUTLINE:

An Overview of Nutrition

- The Science of Nutrition
- Food Choices
- The Six Classes of Nutrients
- Nutrition Research
- Research versus Rumors
- Recommended Dietary Allowances (RDA)
- Setting and Using RDA
- Diet and Health

Planning a Healthy Diet

- Principles and Guidelines
- Diet Planning Guides
- From Guidelines to Groceries
- Food Labels
- Health Claims
- Consumer Education

Overview of Anatomy and Physiology of the Digestive Tract and Circulatory System
Digestion, Absorption, and Transport of Nutrients
Nutrients and Their Functions
Carbohydrates
Fats and other lipids
Proteins and amino acids

Metabolism: Transformations and Interactions
Chemical reactions in the body
Breaking down nutrients for energy
The body's energy budget

Energy Balance and Body Composition
Energy in
Energy out
Components of energy expenditure
Estimating energy requirements
Body weight, body composition, and health

Weight Control: Overweight and Underweight
Causes of obesity
Controversies in obesity treatment
Good and bad choices in treatment of obesity
Problems of underweight
Weight gain strategies

The Vitamins
General information
Fat-soluble vitamins
Water-soluble vitamins

Water and Electrolytes
Water and body fluids
Major minerals
Trace minerals

Applied Nutrition
Fitness: physical activity, nutrients, and body adaptations
Pregnancy and lactation nutrition
Infancy, childhood, and adolescence nutrition
Adult nutrition
Geriatric nutrition
Diet and Health
Consumer concerns about foods and water
Hunger and global environmental problems
Principles of Nutritional Assessment
Nutritional assessment for nutrition care in community programs

Fundamentals of quality assurance procedures in order to ascertain the quality of nutrition care in various communities
Computerized assessment of nutritional quality of diets throughout the life cycle and in various communities.

RECOMMENDED OR REQUIRED READINGS:

The following are suggested readings. The student should choose an additional reference for personal usage to enhance the class lectures.


Institute of Food Technologists: "Healthy" foods. An Institute of Food Technologists scientific perspective. Food Technol. 44: 40, 1990.

Joint Commission on Accreditation of Health Care Organizations. Accreditation Manual for
Hospitals, 2006.


LIST OF IMPORTANT JOURNALS:

The American Journal of Clinical Nutrition
The Journal of Nutrition
The Journal of American Dietetic Association
Journal of Canadian Dietetic Association
American Health: Fitness of Body and Mind
Australian Journal of Nutrition and Dietetics
Cereal Foods World
Journal of American College of Nutrition