

UNIVERSITY OF NEW MEXICO  
SPRING 2018 SEMESTER

UNM Technical Support for Blackboard Learn – Monday to Friday 8 a.m. to 5 p.m.  
Phone # for Blackboard Learn Tech Support (505) 277-0857 or Toll Free (1-877) 688-8817 or  
from Blackboard Learn in class click on “Support” in the upper right-hand corner of the screen.

Tech Support for MindTap is available at the MindTap class website or see the information on  
the last page of this syllabus for a dedicated MindTap URL created for this class.

COURSE: Nutrition 244-502 - Human Nutrition (3 credit hours)

COURSE TIME: Online Asynchronous; Class Week begins each Monday @ 12:01 AM to  
Sunday @ 11:59 PM

INSTRUCTOR: Dr. Lorraine T. Parker, DC, MS; Contact Information - Home Phone (828)  
505-3726. Contact me using **Blackboard Learn email in class (preferred)**. If  
Blackboard Learn is unavailable - [lparker@unm.edu](mailto:lparker@unm.edu) or  
[lparker02@yahoo.com](mailto:lparker02@yahoo.com)

PREREQUISITE: Chemistry 121 or 123L or Biology 123 or 201L.

**IMPORTANT** Course Information - A 3-credit hour online course requires  
about 6-9 hours per week for reading the ebook, class work, class  
participation, homework, and viewing of the PowerPoint presentations. For  
more information about taking an online course go to: <http://online.unm.edu>  
Also review the necessary computer requirements and computer skills  
required for this class at the web site above – *online.unm.edu*

TEXT: Understanding Nutrition by Whitney and Rolfes, Thomson Wadsworth,  
14th edition – ebook and course materials are available at MindTap

ACCESS MindTap: I sent an email to your UNM email address with the information for “how  
to” access and pay for MindTap. The “how to” register information is also  
posted in Blackboard Learn on the Course Information page.

DISHONESTY IN  
ACADEMIC  
MATTERS:

Each student is expected to maintain the highest standards of honesty and  
integrity in academic and professional matters. The University reserves the  
right to take disciplinary action, including dismissal, against any student  
who is found responsible for academic dishonesty. Any student who has  
been judged to have engaged in academic dishonesty in course work may  
receive a reduced or failing grade for the work in question and/or for the  
course.

Academic dishonesty includes, but is not limited to, dishonesty in quizzes, tests or assignments; claiming credit for work not done or done by others; hindering the academic work of other students; and misrepresenting academic or professional qualifications within or outside the University.

#### COURSE

**DESCRIPTION:** This course provides an overview of all the nutrients including how these nutrients function in the body and the food sources for these nutrients. Dietary guidelines intended to promote long-term health are emphasized.

#### COURSE

##### OBJECTIVES:

1. Understand the function and interaction of nutrients necessary for human metabolism and health.
2. Describe the digestion and absorption of nutrients as they travel through the Digestive System and understand how the nutrients are used in the human body.
3. Identify the dietary risk factors related to an inadequate intake of nutrients and apply this knowledge to the planning and selection of a healthy daily diet.
4. Explain the factors that influence different nutritional requirements during infancy, childhood, adolescence, adulthood and later years.
5. Apply nutrition knowledge to evaluate consumer concerns related to diet and health, food labeling and weight loss diets.

**ATTENDANCE/PARTICIPATION:** To be in attendance for each week of class and to receive points for participation, answer the Discussion Questions each week and respond to me or your classmates for a total of six participation posts each week. Students may be dropped from the class for any of the following:

- 1. Failure to participate in the class discussions for more than one week**
- 2. Failure to submit Post Learning Assessments for two class weeks**
- 3. Failure to submit one of the three written assignments. Be sure to review the due dates for these assignments and the late assignment policy for this class**
- 4. Have a grade average of 50% or less at the midpoint of this class – end of Week 8**
- 5. Threaten the mental or physical safety or well-being of me or another member of the class by stalking, cyber stalking, threats, or physical violence**
- 6. Are disrespectful to me or other students in the class in the Discussion Board or via email.**

Because this is an asynchronous online class, the only emergencies that are considered for this class are natural disasters such as hurricanes, floods, or a tornado that interferes with Internet access for a large land area. Computer problems, computer access problems, Internet access problems, car problems, babysitter problems, having a cold or the flu, a sick child, or personal

crises such as these are not considered a valid excuse for not participating in class or for not submitting assignments. You can access the computers at your local public library, school library, or computer lab at your local campus. For a small fee, you can also access a computer at Kinko's.

If you have any questions about this class policy, please let me know. This is an online class and it is your responsibility to provide the computer and Internet access so you can participate in the class discussions, submit your assignments, and complete the weekly Post Learning Assessments.

**GRADING:**

**There is no extra credit work available for this course.**

**LATE ASSIGNMENT POLICY** - I will accept a late assignment only if you contact me and make arrangements **before** the assignment due date. The grade deduction for a late assignment is 10% for one day late and 20% for two days late. An assignment will not be accepted after the second day past the due date. **No exceptions.** Please be sure to plan ahead and prepare for any and all emergencies so that you earn full credit for the assignments. You can use this late assignment policy for one time only during the semester.

Your **final course grade** for this course will be based on the following:

1. **Participation** – Answer the Discussion Questions each week and respond to either me or your classmates (6 posts total each week are required to earn full credit each week). The Discussion Question answers and your responses can only be posted in the week the Discussion Questions are assigned. [Discussion Board available in Blackboard Learn](#) 20%
2. **Post Learning Assessments** – The Assessment can only be completed in the week it is assigned. **See below for the weeks two Assessments are due.** [Available in MindTap](#) 20%
3. **Calorie Calculations** – [Instructions available in Blackboard Learn](#) 10%
4. **Vitamin and Mineral Chart** – [Instructions and forms available in Blackboard](#) 20%
5. **Dietary Analysis Project** – [Instructions available in Blackboard Learn](#) 20%

6. **Final Exam (online)**—The exam will be available for one day only during Finals Week (see below for the date) – [Available in Blackboard Learn](#)

10%

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100%

**GRADING SCALE:**

100 - 97	A+
96 - 93	A
92 - 90	A-
89 - 87	B+
86 - 83	B
82 - 80	B-
79 - 77	C+
76 - 73	C
72 - 70	C-
69 - 67	D+
66 - 65	D
64 - 0	F

I do not give grades. You earn grades. Everyone can earn a high grade in this class. However, you will have to work to earn it. This is a science class and, as such, there are many new terms and words for you to memorize and understand.

Begin each week by reading the assigned chapter/s in the ebook and viewing the course materials and PowerPoint Presentation available at MindTap. There is a lot of reading for this class (a lot). It will help if you break up the reading material into small bits. Please be prepared to ask questions. Do not think that your question is stupid or naïve. If you do not understand something, it is very likely that someone else in the class also does not understand it. However, please do not ask questions about your own, your families, or your friends' personal health and/or nutrition problems. You can ask me those questions in private but not in the class discussion area.

Read each chapter slowly and carefully and review the course materials for each chapter at MindTap. As you read the chapter, take notes on what you think is important and things that you do not understand fully. Be sure to study the tables, graphs, and any information in the margin of a page. These can be good resources to use as you review for a Post Learning Assessment. There are study questions at the end of each chapter and additional study material for each chapter at MindTap. It is a good idea to review them. You might see some of them again while taking a Post Learning Assessment. Review the PowerPoint Lecture Presentation for each chapter and the additional course materials at MindTap.

You can learn to develop good study habits. There are websites available that have information about how to study and how to earn good grades.

The class moves quickly. It is important that you do not fall behind. **Please communicate with me immediately if you are having any problems with the course material or the course schedule.**

**CLASS SCHEDULE:** For each chapter listed below, review the Learning Objectives, Chapter Media, Lecture PowerPoint Presentation, answer the Discussion Questions and submit the Post Learning Assessment (see below for the weeks two Post Learning Assessments are due):

<u>WEEK OF</u>	<u>TOPIC</u>	<u>ASSIGNMENT</u>
1—1/15	Overview of Nutrition	Chapter 1
2 – 1/22	Planning a Healthy Diet	Chapter 2
3 – 1/29	Digestion, Absorption and Transport	Chapter 3
<b>Assignment #1 – Due Friday, February 2nd</b>		
4 – 2/5	Carbohydrates	Chapter 4
5 – 2/12	The Lipids	Chapter 5
6 – 2/19	Proteins: Amino Acids	Chapter 6
7 – 2/26	Metabolism: Transformations and Interactions	Chapter 7
8 – 3/5	Energy Balance and Body Composition	Chapters 8
<b>SPRING BREAK – March 11<sup>th</sup> to March 18<sup>th</sup></b>		
9 – 3/19	Weight Control: Overweight and Underweight	Chapter 9
10 – 3/26	The Water Soluble Vitamins	Chapter 10
11 – 4/2	The Fat Soluble Vitamins	Chapter 11

**Assignment #2 Vitamin and Mineral Charts – Due Friday, April 6th**

12 – 4/9      Water and the Major Minerals      Chapter 12

**We do not cover Chapter 13 for this class.**

13 – 4/16      Fitness: Physical Activity, Nutrients and  
Body Adaptations      Chapter 14

14 – 4/23      Life Cycle Nutrition: Pregnancy and Lactation &  
Life Cycle Nutrition: Infancy, Childhood and  
Adolescence - **2 Post Learning Assessments due this week**

15 – 4/30      Life Cycle Nutrition: Adulthood and Later Years &  
Diet and Health – **2 Post Learning Assessments due this week**      Chapter 17 & 18

**Assignment #3 Dietary Analysis Report-Due Monday, April 30th**

**LAST DAY OF CLASS – Sunday, May 6, 2018**

**FINAL EXAM – Monday, May 7, 2018 – available online on Monday, May 7th only; the final exam will be available online at Blackboard Learn all day Monday for your convenience. I will post a Study Guide for the final exam in April.**

**PLEASE NOTE: In an effort to meet obligations under Title IX, UNM faculty, Teaching Assistants, and Graduate Assistants are considered “responsible employees” by the Department of Education (see page 15 - <http://www2.ed.gov/about/offices/list/ocr/docs/ga-201404-title-ix.pdf>). This designation requires that any report of gender discrimination which includes sexual harassment, sexual misconduct and sexual violence made to a faculty member, TA, or GA must be reported to the Title IX Coordinator at the Office of Equal Opportunity (oeo.unm.edu). For more information on the campus policy regarding sexual misconduct, see: <https://policy.unm.edu/university-policies/2000/2740.html>**

**MindTap Tech Support** - Below is a unique technical support URL that has been created specifically for this class. Using this unique site will provide several advantages over the standard MindTap Technical Support site. For instance, no login is required, there are streamlined live support options and customized FAQ and alerts readily available.

**Your dedicated MindTap Technical Support URL is:**

<http://support.cengage.com/magellan/ClassLandingPage.aspx?OptyId=1494502>