PROPOSAL SUMMARY AND ROUTING FORM

Proposal Title: Principles of Nutrition Course Proposal

Initiating Unit or Individual: Bradley Isler
Contact Person's Name: Bradley Isler  e-mail: islerb@ferris.edu phone: x2641
Date or Term of Proposal Implementation: Summer 11

- Group I - A – New degree/major or major, redirection of a current offering, or elimination of a degree, major or minor
- Group I - B – New minors or concentrations
- Group II - A – Minor curriculum clean-up and course changes
- Group II - B – New Course
- Group III - Certificates
- Group IV – Off-Campus Programs

<table>
<thead>
<tr>
<th>Group/Individual</th>
<th>Signature</th>
<th>Date</th>
<th>Vote/Action *</th>
</tr>
</thead>
<tbody>
<tr>
<td>Program or Academic Unit Faculty</td>
<td></td>
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<td>Support</td>
</tr>
<tr>
<td>Department Faculty</td>
<td></td>
<td>1/19/11</td>
<td>Support</td>
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<tr>
<td>Department Head</td>
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<td>1/20/11</td>
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<td>College Curriculum Committee</td>
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<td>1/20/11</td>
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<tr>
<td>Academic Affairs</td>
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<td>1/20/11</td>
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* Support with Concerns or Not Support must include a list of specific concerns. Votes must be shown for faculty groups. Administrators check appropriate action taken.

To be completed by Academic Affairs

President (Date Approved)  Board of Trustees (Date Approved)  President's Council (Date Approved)
1. Proposal Summary
(Summary is generally less than one page. Briefly: state what is proposed with a summary of rationale and highlights.
Additional rationale may be attached.)

Ferris State does not currently offer an intermediate-level nutrition course, based on the strong fundamentals of mammalian biology and chemistry, which is required by many graduate and professional schools. In the past, Ferris students that were required to complete this level of intermediate nutrition course for admission to graduate or professional school were forced to take this course at another institution, usually via online offerings. With the increased focus on nutrition and food safety in society, there is a need for a course of this nature at Ferris. This proposal outlines the formation of a new course that would allow students with an interest in or need for this material to fulfill this requirement at Ferris State. The instructor for this course has actively worked with the most common graduate and professional schools attended by Ferris graduates to verify that this course is sufficient to meet their nutrition prerequisites.

This course will be offered online during summer semester, which should attract students from other institutions that do not have on-site access to an equivalent course.

2. Summary of All Course Action Required*

   a. Newly Created Courses to FSU:
      Prefix  Number  Title
      BIOL    390  Principles of Nutrition

   b. Courses to be Deleted From FSU Catalog:
      Prefix  Number  Title

   c. Existing Course(s) to be Modified:
      Prefix  Number  Title

   d. Addition of existing FSU courses to program
      Prefix  Number  Title

   e. Removal of existing FSU courses from program
      Prefix  Number  Title
3. Summary of All Consultations

<table>
<thead>
<tr>
<th>Form Sent (B or C)</th>
<th>Date Sent</th>
<th>Responding Dept.</th>
<th>Date Received &amp; by Whom</th>
</tr>
</thead>
</table>

4. Will External Accreditation be Sought? (For new programs or certificates only)

   __________ Yes __________ No

   If yes, name the organization involved with accreditation for this program.

5. Program Checksheets affected by this proposal.
NEW COURSE INFORMATION FORM
See Sample – Limit to Two Pages Please

Course Identification:
Prefix:  Number  Title
BIOL  390  Principles of Nutrition

Course Description:
A comprehensive course in nutrition that covers energetics and metabolism of carbohydrates, lipids, and proteins as related to dietary requirements in humans and domestic animals, recommended dietary allowances, and food sources of nutrients.

Course Outcomes and Assessment Plan:
Upon completion of the course, a student will be able to:

- **Demonstrate** understanding of factual information about nutrition and, using critical thinking skills, be able to apply this knowledge to the study of the structure and function of nutrients, the relationship between nutrients and nutritional diseases, dietary requirements, and food labeling.
- **Show** the ability to read nutritional labels on common consumer products and construct a nutritional plan for humans and domestic animals.

These outcomes will be assessed using the following measures:

- Comparison of class performance on specific examination questions.
- Student performance on end of chapter assignments provides timely assessment of mastery of specific concepts.
- Review of the development of a nutrition plan for humans and domestic animals will indicate the ability to integrate nutritional principles into an applied plan.

Course Outline including Time Allocation:

| Week 1 | An overview of nutrition  
|        | Nutrition Recommendations and Labeling  
|        | Digestion, Absorption, and Transport |
| Week 2 | Carbohydrates  
|        | Lipids  
|        | Proteins  
|        | **Exam 1** |
| Week 3 | Metabolism  
|        | Energy Balance  
|        | Weight Balance  
| Week 4 | Water Soluble Vitamins  
|        | Fat Soluble Vitamins  
|        | Water and Major Minerals  
|        | Minor Minerals  
|        | **Exam 2** |
| Week 5 | Fitness and Nutrition  
|        | Life Cycle Nutrition  
| Week 6 | Diet and Health  
|        | Food Safety, Nutrigenomics and the Future of Nutrition |
|        | **Final Exam** |
I. ACTION TO BE TAKEN: CREATE A NEW COURSE  
   Notes  
   1. Complete each item in Section I and Section II.  
   2. If this course is to be used as a prerequisite for other university courses, Form Fs that reflect the 
   prerequisite change must be submitted for those courses as well.  

   Term Effective (6 digit code only): 201105  
   Examples: 200801(Spring), 200805(Summer), 200808(Fall)  
   Note: The first four digits indicate year, the next two digits indicate month in which term begins.  

II. PROPOSED FOR NEW COURSE: Complete all sections a through r. See manual for clarification.  

   a. Course Prefix  
   b. Number  
   c. Enter Contact Hours per week in boxes.  
   LECTure 8  
   LAB  
   INDependent Study – Check (x)  
   Practicum:  
   Seminar:  

   d. Course Title: Principles of Nutrition  
   (Limit to 30 characters/spaces.)  

   e. College Code: AS  
   f. Department Code: BIOL  
   Credit Hours: Check (x) type and enter maximum and minimum hours in boxes.  

   g. Type: [ ] Variable  
   [ ] Fixed  
   h. Minimum Credit Hours 3  
   i. Maximum Credit Hours 3  

   j. May Be Repeated for Added Credit: Check (x) [ ] Yes  
   [ ] No  

   k. Levels: Check (x) [ ] Undergraduate  
   [ ] Graduate  
   [ ] Professional  

   l. Grade Method: Check (x) [ ] Normal Grading  
   [ ] Credit/No Credit only (Pass/Fail)  

   m. Does proposed new course replace an equivalent course? Check (x) [ ] Yes  
   [ ] No  

   n. Equivalent course: Prefix  
   Number  
   See instructions on Replacement courses.  

   o. CATALOG DESCRIPTION – Limit to 75 words – PLEASE BE CONCISE.  
   A comprehensive course in nutrition that covers energetics and metabolism of carbohydrates, lipids, and proteins as  
   related to dietary requirements in humans and domestic animals, recommended dietary allowances, and food sources of  
   nutrients.  

   p. Term(s) Offered: [Summer]  
   (See instructions for listing.)  
   q. Max. Section Enrollment: 24  

   r. Prerequisites/Co-requisites/Restrictions: (If none, leave blank.) Limited to 100 spaces. CHEM 214 or  
   322, BIOL 122.  

   UCC Chair Signature/Date:  

   Academic Affairs Approval Signature/Date:  

   1/1/11  

   To be completed by Academic Affairs Office: - Standard & Measures Coding and General Education Code  
   [ ] Basic Skill (BS)  
   [ ] General Education (GE)  
   [ ] Occupational Education (OC)  
   [ ] G.E. Codes  

   Office of the Registrar use ONLY  
   Date Rec'd:  
   Date Completed:  
   Entered: SCACRSE  
   SCADETL  
   SCARRES  
   SCAPREQ  
   1/1/11
Biology 390
Principles of Nutrition
Summer 2011
3 Credits

Instructor Office
Dr. Brad Isler
ASC 2113
Phone: 591-2641
E-mail: islerb@ferris.edu

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Required Materials

Grading
Your final grade will be determined from the total of all points earned on exams, end of chapter assignments, and class projects (nutrition plans).

<table>
<thead>
<tr>
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<th>Maximum possible points</th>
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<tbody>
<tr>
<td>Exams</td>
<td>350</td>
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<tr>
<td>End of chapter assignments</td>
<td>180</td>
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<tr>
<td>Class Projects</td>
<td>100</td>
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There will be two exams during the semester worth 100 points each and a final exam worth 150 points that will contain a mix of "new" and "old" material.
Reading the Text
You should review the assigned sections of the text for increased understanding of the material. Your text is an important part of this course and was chosen because it is the best available for explanations, reasoning, illustration, and connecting important topics.

FerrisConnect
Since this is an online course, FerrisConnect will be used exclusively for course management and delivery. A high-speed internet connection is strongly suggested, as the course will use some online tools that work best with high bandwidth connections.

Grading Scale

<table>
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<tr>
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<th>Grade</th>
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<tr>
<td>93 – 100%</td>
<td>A</td>
</tr>
<tr>
<td>90 – 92.9%</td>
<td>A-</td>
</tr>
<tr>
<td>87 – 89.9%</td>
<td>B+</td>
</tr>
<tr>
<td>83 – 86.9%</td>
<td>B</td>
</tr>
<tr>
<td>80 – 82.9%</td>
<td>B-</td>
</tr>
<tr>
<td>77 – 79.9%</td>
<td>C+</td>
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<td>&lt; 60%</td>
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The grading scale may be adjusted depending upon class performance.
# Tentative Schedule

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<th>Week</th>
<th>Topic</th>
<th>Reading</th>
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<tbody>
<tr>
<td>1</td>
<td>An overview of nutrition</td>
<td>Chapter 1</td>
</tr>
<tr>
<td></td>
<td>Nutrition Recommendations and Labeling</td>
<td>Chapter 2</td>
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<tr>
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<td>Digestion, Absorption, and Transport</td>
<td>Chapter 3</td>
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<td>Carbohydrates</td>
<td>Chapter 4</td>
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<td>Proteins</td>
<td>Chapter 6</td>
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<td>3</td>
<td>Metabolism</td>
<td>Chapter 7</td>
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<td>Water Soluble Vitamins</td>
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<td>Fat Soluble Vitamins</td>
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<td>Water and Major Minerals</td>
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<td>Minor Minerals</td>
<td>Chapter 13</td>
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<td><strong>Exam 2</strong></td>
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<td>5</td>
<td>Fitness and Nutrition</td>
<td>Chapter 14</td>
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<td>Life Cycle Nutrition</td>
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<td>Diet and Health</td>
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<td>Food Safety, Nutriogenomics and the Future of Nutrition</td>
<td>Chapter 19</td>
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<td><strong>Final Exam</strong></td>
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