

J. Sargeant Reynolds Community College
Course Content Summary

Course Prefix and Number: HLT 230

Credits: 3

Course Title: Principles of Nutrition and Human Development

Course Description:

Introduces students to the basic concepts of nutrition and its impact on personal wellness. Emphasizes an evidence-based approach to various topics, such as the nutrient components of food, the components of a healthy eating pattern, and the relationship between diet and health. Provides a behavioral approach to nutrient guidelines for the development and maintenance of optimum wellness. The assignments in the course require college-level reading fluency and coherent communication through documented written reports.
Lecture 3 hours. Total 3 hours per week. 3 credits

General Course Purpose:

HLT 230 introduces basic nutrition concepts and the relationship between diet and personal health.

Course Prerequisites and Co-requisites:

None

Student Learning Outcomes:

Upon completing the course, the student will be able to

- Communication
 - Communicate openly and accurately with others regarding nutrition issues
- Critical Thinking
 - Discuss the impact of lifestyle behaviors, including nutrition and physical activity, on lifelong health
 - Evaluate current individual nutrition practices and incorporate components of a healthy diet into personal nutrition choices
 - Compare and contrast nutritional needs at various stages of the life cycle
- Social and Cultural Understanding
 - Discuss the personal, cultural, social, and psychological factors affecting food choices
- Information Literacy
 - Assess nutrition information for scientific reliability and evaluation current nutrition concepts and controversies
 - Select and utilize credible sources of nutrition and health information
- Scientific Reasoning
 - Identify the major nutrients, where they are found in foods, and their role in body structure and function.
 - Describe the components of a healthy eating pattern based on current evidence-based guidelines

- Explain the physiological processes whereby the body breaks down food and absorbs nutrients
- Discuss the interrelationships of diet to development of obesity and specific chronic diseases, and other physical and mental illnesses and conditions
- Personal Development
 - Discuss the role nutrition plays in the maintenance of health/wellness
 - Construct and employ a personalized meal plan that meets individual dietary needs and incorporates sound nutrition principles
- Introduction to Nutrition Concepts
 - Define nutrition
 - Describe the body's need for calories, nutrients and other substances
 - Explain the connection between diet and health
 - Distinguish among the six classes of nutrients
 - Explain the concept of essential nutrients
 - Discuss the concepts of adequacy, balance, calorie control, moderation, and variety.
 - Discuss the factors affecting individual food choices
 - Explain the motivations for nutrition misinformation in the media
 - Discuss ways to identify nutrition misinformation
 - Discuss sources of scientifically reliable nutrition research and funding sources
 - Analyze selected nutrition articles and websites for reliability and credibility
- Nutrition Standards, Guidelines, and Healthy Eating Patterns
 - Define the five dietary reference intake (DRI) values
 - Discuss the application of the DRIs to various population groups and individuals
 - Discuss the key recommendations in the Dietary Guidelines for Americans
 - Explain the key recommendations for each food group based on the USDA Choose My Plate plan
 - Discuss the key components of USDA Eating Patterns
 - Demonstrate how various diet-planning tools can be used to plan a nutritious diet
 - Identify strategies for healthy eating on a budget
 - Identify and dispel common nutrition myths
 - Explain the key elements of the nutrition label
 - List the requirements/rules for each element of the nutrition label
 - Explain the FDA's policy on health claims on food labels
 - Discuss the differences between the nutrition label and the supplement label
 - Analysis and compare various nutrition labels for required elements and health claims
- Body Systems and Nutrition
 - Name six basic needs of the body's cells
 - Explain the interaction among the endocrine, nervous, and cardiovascular systems, and digestive system health.
 - Explain the role of nutrition in the functioning of the immune system
 - List the main digestive organs and describe the function of each
 - Describe the primary function of digestion enzymes
 - Describe how fats, carbohydrates and proteins are digested
 - List and describe the major digestive disorders to include possible causes and treatment
- Carbohydrates, Proteins and Fats
 - Discuss the role of carbohydrates, protein, and fat in the body
 - Distinguish between simple and complex carbohydrates
 - Discuss the health benefits of a high fiber diet
 - Dispel the myth that "carbs are bad" and discuss the health benefits of eating complex carbohydrates
 - Distinguish between complete and incomplete proteins

- Explain the concept of complementary proteins
- Discuss the consequences of too little and too much protein
- Distinguish among saturated, trans and unsaturated fats
- Discuss the health benefits of a diet rich in unsaturated fats and the adverse health effects of saturated and trans fats
- Distinguish between "good" and "bad" cholesterol
- List the recommended amount of calories from fat, carbohydrates and protein
- Identify food sources for carbohydrates, proteins and fats
- Vitamins, Minerals, and Water
 - Distinguish between water soluble and fat soluble vitamins
 - Explain the function of vitamins and minerals in the body
 - Identify food sources for vitamins
 - Describe recommendations for preventing vitamin deficiencies and toxicities
 - Explain the health benefits of calcium, iron, and potassium
 - Discuss the relationship between sodium intake and hypertension
 - Discuss the role of water as an essential nutrient
 - Discuss the health benefits of water
 - Discuss the risks of water deficiency and water toxicity
- Energy Balance and Weight Management
 - Define basal metabolic rate (BMR), non-exercise thermogenesis, exercise thermogenesis, and diet-induced thermogenesis
 - Discuss the concept of energy balance
 - Calculate energy needs based on the DRI method.
 - Explain how weight status is defined in adults and children
 - Calculate body mass index (BMI)
 - Define BMI classifications in adults and children
 - Discuss the influences of obesity on health status
 - Distinguish between types and location of fat as it pertains to health risk
 - List methods for measuring body fat
 - Discuss various theories of obesity
 - List the health effects of being underweight
 - Discuss the strategies for achieving and maintaining a healthy body weight to include food and lifestyle choices
 - Identify the pros and cons of popular diet plans
 - Define medical treatment of obesity
- Diet and Disease
 - Define the three types of diabetes
 - Describe the characteristics of Type 1 and Type 2 diabetes
 - Explain the health consequences of Type 2 diabetes
 - Describe pre-diabetes and Metabolic Syndrome
 - Identify dietary and lifestyle factors to prevent and manage Type 2 diabetes
 - Discuss the major risk factors for heart disease
 - Distinguish between HDL and LDL cholesterol
 - Identify strategies to prevent and manage heart disease
 - Define acceptable blood lipid levels
 - Define cancer and explain how it develops
 - Identify the causes of cancer, genetic and environmental
 - Identify cancers amenable to dietary intervention
 - Describe a diet that will lower the risk of cancer
- Performance Nutrition
 - Define physical activity and performance nutrition
 - Explain the health benefits of physical activity
 - List the physical activity guidelines for Americans

- Describe the components of physical fitness (cardiorespiratory endurance, muscular strength and endurance, and flexibility)
- Identify the key nutrient needs for physical performance
- Identify healthy foods choices for various types of physical performance
- Life Cycle Nutrition: Mother and Infant
 - Identify critical periods of fetal development
 - Discuss the importance of pregnancy weight status and prenatal weight gain
 - Discuss energy needs during pregnancy
 - Identify key nutrient needs during pregnancy and the health implications of deficiencies
 - Discuss the effects of alcohol and tobacco consumption during pregnancy
 - Discuss the benefits of breastfeeding
 - Identify nutrient needs for breastfeeding
 - Discuss current infant feeding recommendations
- Life Cycle Nutrition: Children, Teens, and Older Adults
 - Identify nutrient needs during each stage of childhood (early childhood, school-age, and adolescence)
 - Discuss food preference development in children
 - Discuss recommendations for healthy diets in children and youth
 - Distinguish between food allergies and food intolerance
 - Describe how food allergies and food intolerances develop
 - Describe the most common symptoms of intolerance and allergic reactions to food
 - List the foods most likely to cause intolerance symptoms or allergic reactions
 - Discuss the effects of alcohol and tobacco consumption.
 - Review the recommended nutrient intake ranges for older adults
 - Discuss key nutrition issues for older adults
 - Identify key nutrient needs for middle age and older adults
- Food Safety
 - Define foodborne illness
 - Distinguish between food infection and food intoxication
 - Identify potential sources of food contamination
 - Discuss the causes and risks of foodborne illness
 - Discuss food safety regulations
 - Discuss the consumer's role in preventing foodborne illness
 - Explain regulation of food additives
 - Discuss the benefits and potential risks of food additives
- U.S. and Global Nutrition Issues
 - Define food insecurity
 - Identify socio-economic factors that affect access to food, food choice and food quality
 - Identify strategies for addressing food insecurity
 - Identify the leading problem areas related to malnutrition and hunger
 - Discuss strategies for tackling the global nutrition crisis
 - Identify threats to the global food supply
 - Discuss strategies for protecting the US and global food supply

Major Topics to be Included

- Introduction to Nutrition Concepts
- Nutrition Standards, Guidelines, and Healthy Eating Patterns
- Body Systems and Nutrition
- Carbohydrates, Proteins, & Fats

- Vitamins, Minerals, and Water
- Energy Balance and Weight Management
- Diet and Disease
- Performance Nutrition
- Life Cycle Nutrition: Mother and Infant
- Life Cycle Nutrition: Children, Teens, and Older Adults
- Food Safety
- U.S. and Global Nutrition Issues

Effective Date/Updated: May 1, 2022