# 8/12/2020

# brcc keystone logo

Baton Rouge Community College

*Academic Affairs Master Syllabus*

Date Approved: 28 August 2020

Term and Year of Implementation: Fall 2020

**Course Title:** Nutrition for Practical Nurses

**BRCC Course Rubric:** HNUR 1312

**Previous Course Rubric**: HNUR 1320

**Lecture Hours per week-Lab Hours per week-Credit Hours**: 2-0-2

**Per semester: Lecture Hours-Lab Hours-Instructional Contact Hours**: 30-0-30

**Louisiana Common Course Number:**

**CIP Code:** 51.3901

**Course Description:** Provides an overview of normal nutrition and the modification of the principles of normal nutrition for therapeutic purposes. This course includes the role of the essential nutrients of proteins, carbohydrates, fats, vitamins, minerals and water in the maintenance of good health and wellness for all ages.

**Prerequisites:**  Admission to the Practical Nursing Program

**Co-requisites:** HNUR 1324 and HNUR 1335

**Suggested Enrollment Cap:** 45

**Learning Outcomes.** *Upon successful completion of this course, the students will be able to:*

1. Describe the role of essential nutrients in the maintenance of good health and wellness for all ages.

2. Apply the basic nutrition principles to therapeutic diets utilized in the treatment of disease conditions for all age groups.

3. Identify the practical nurse’s responsibilities in the normal nutritional/dietary care of clients to include identification of risk factors for poor nutritional status.

4. Outline the classifications, food sources, and functions associated with carbohydrate (CHO) intake, protein intake, fat intake, mineral intake, and vitamin intake giving the Recommended Dietary Allowances (RDAs).

**Assessment Measures.** Assessment of all learning outcomes will be measured using the following methods:

1. Assessment measures may include, but are not limited to student presentations, quizzes, exams, projects, clinical performance, homework, lab work, case studies and in class assignments.

**Information to be included on the Instructor’s Course Syllabi:**

* ***Disability Statement*:** Baton Rouge Community College seeks to meet the needs of its students in many ways. See the Office of Disability Services to receive suggestions for disability statements that should be included in each syllabus.
* ***Grading:*** The College grading policy should be included in the course syllabus. Any special practices should also go here. This should include the instructor’s and/or the department’s policy for make-up work. For example in a speech course, “Speeches not given on due date will receive no grade higher than a sixty” or “Make-up work will not be accepted after the last day of class”.
* ***Attendance Policy*:** Include the overall attendance policy of the college. Instructors may want to add additional information in individual syllabi to meet the needs of their courses.
* ***General Policies*:** Instructors’ policy on the use of things such as beepers and cell phones and/or hand held programmable calculators should be covered in this section.
* ***Cheating and Plagiarism*:** This must be included in all syllabi and should include the penalties for incidents in a given class. Students should have a clear idea of what constitutes cheating in a given course.
* ***Safety Concerns:*** In some courses, this may be a major issue. For example, “No student will be allowed in the lab without safety glasses”. General statements such as, “Items that may be harmful to one’s self or others should not be brought to class”.
* ***Library/ Learning Resources:*** Since the development of the total person is part of our mission, assignments in the library and/or the Learning Resources Center should be included to assist students in enhancing skills and in using resources. Students should be encouraged to use the library for reading enjoyment as part of lifelong learning.

**Expanded Course Outline:**

I. Basic nutrition principles

II. Nutritional and dietary terms

III. Practical nurse’s responsibilities in the normal nutritional/dietary care

IV. Current Dietary Guidelines

V. Consumer economics and food protection laws

VI. Metabolism in the body

VII. Classifications, food sources, and functions of nutrients

VIII. Water/Fluid intake

IX. Nutrition and socio-cultural, religious, and age-related factors that influence eating habits

X. Therapeutic diets utilized in the treatment of disease