Individual and Sports Nutrition Instructor – Ms. Spencer-Nelson

Overview of Class:

- 1. Units/Chapters of Study
 - a. "Exploring Food Choices" Chapter 1
 - i. Why do you eat the foods you eat?
 - ii. What is ergonomics?
 - b. "Kitchen Principles" Chapter 7
 - i. Kitchen Safety and Sanitation
 - ii. Terms and Definitions
 - iii. Lab Expectations
 - iv. Measurement
 - v. Food Borne Illnesses
 - vi. Recipe Skills
 - c. "Nutrition Assessment"
 - i. MyPyramid.gov
 - ii. NAT
 - iii. Sportsnutritionclinic.com
 - iv. Waist/Hip Ratio
 - v. BMI
 - vi. Bio Impedance
 - d. "The Nutrients You Need" Chapter 2
 - i. Benefits of Good Nutrition
 - ii. Benefits of Breakfast
 - iii. The 6 Main Nutrients
 - 1. Essential Energy Nutrients
 - a. Carbohydrates
 - b. Proteins
 - c. Fats
 - 2. Other Essential Nutrients
 - a. Vitamins
 - b. Minerals
 - c. Water

2. Labs

- a. Labs will be used to enhance the unit of instruction.
 - i. Understand proper measurement
 - ii. Safety & Sanitation
 - iii. Understand components of nutrients
 - iv. Understand team work in a kitchen setting
 - v. Understand time management skills

- 3. Instructional Enhancement
 - a. University of Nebraska Tour
 - i. Sports Nutrition Center
 - ii. Tour of Sports Complex
 - iii. Food Science Department
- 4. Methods of Assessment and Evaluation
 - a. Worksheets
 - b. Notes/Portfolio
 - i. Daily Lectures
 - ii. Videos
 - c. Pop Exams/"Old Business"
 - d. Group Activities
 - e. Labs
 - f. Exams
- 5. Semester Exam
 - a. The semester exam covers the entire semester from day 1 of class. It is highly suggested you keep all materials given to you. This includes:
 - i. All materials covered in class
 - ii. All exams
 - iii. All notes
 - iv. All handouts

Text for Instruction:

- Food for Today 8th Edition, Helen Kowtaluk & Alice Kopan, M.Ed., M.A., CFCS
- <u>Understanding Nutrition</u> 6th Edition, Eleanor Noss Whitney & Sharon Rady Rolfs supplemental text used for chapter 2