

## Kinesiology and Health Sciences

#### **COURSE OUTLINE - Fall 2023**

PE2420 (B2): Introduction to Nutrition for Exercise & Performance- 3 (3-0-0) 45 Hours for 15 Weeks

Northwestern Polytechnic acknowledges that our campuses are located on Treaty 8 territory, the ancestral and present-day home to many diverse First Nations, Metis, and Inuit people. We are grateful to work, live and learn on the traditional territory of Duncan's First Nation, Horse Lake First Nation and Sturgeon Lake Cree Nation, who are the original caretakers of this land.

We acknowledge the history of this land and we are thankful for the opportunity to walk together in friendship, where we will encourage and promote positive change for present and future generations.

**INSTRUCTOR:** James Phillips **PHONE:** 780-539-2053

**OFFICE:** K216 **E-MAIL:** Jphillips@nwpolytech.ca

**OFFICE HOURS:** Upon request

**CALENDAR DESCRIPTION:** The course examines the fundamental principles of nutrition and the effects it has in society, athletic performance and physical education. It includes an analysis of practical and theoretical concepts of nutrition and the effects that dietary intake has on exercise, body composition and athletic performance.

### PREREQUISITE(S)/COREQUISITE: None

**REQUIRED TEXT/RESOURCE MATERIALS:** University of Hawai'i at Mānoa Food Science and Human Nutrition Program (2018). Human nutrition.

Retrieved from http://pressbooks.oer.hawaii.edu/humannutrition/ CC BY 4.0 license

**DELIVERY MODE(S):** This course will be delivered via in-person person classes and labs. Participation by zoom may be accommodated at the discretion of the instructor.

#### **LEARNING OUTCOMES:**

- 1. Students will develop a basic knowledge of the functions of the major nutrients.
- 2. Students will work to clarify basic interactions between dietary intake, exercise, and body composition.

- 3. Students will be able to critically evaluate claims about nutrition and food products.
- 4. Students will explore the role of nutrition in exercise and athletic performance.
- 5. Students will be able to effectively develop a working knowledge of key concepts such as Dietary Reference Intakes and calculating such concepts as the Total Daily Energy Expenditure.
- 6. Students will demonstrate competency in tracking and analyzing nutritional practices for the purposes of critical reflection.
- 7. Students will work to critically analyze own and others nutritional practices and increase competence to make recommendations.
- 8. To differentiate between scientifically supported claims and other claims in the nutritional field.
- 9. To introduce and explore exercise training principles, basic sport nutrition guidelines, methods of energy expression, energy systems, and the relationship with nutrition practices.

#### TRANSFERABILITY:

Please consult the Alberta Transfer Guide for more information. You may check to ensure the transferability of this course at the Alberta Transfer Guide main page <a href="http://www.transferalberta.ca">http://www.transferalberta.ca</a>.

\*\* Grade of D or D+ may not be acceptable for transfer to other post-secondary institutions. **Students** are cautioned that it is their responsibility to contact the receiving institutions to ensure transferability

#### **EVALUATIONS:**

| Quizzes – 8 @ 2.5% each  | 20% | Assessed throughout the semester during |
|--------------------------|-----|---|
|                          |     | class                                   |
| Assignments 4 @ 5%       | 20% | See course schedule                     |
| Dietary Analysis Project | 30% | Thursday, December 7th                  |
| Final Exam               | 30% | TBA                                     |

# **GRADING CRITERIA:** (The following criteria may be changed to suite the particular course/instructor)

Please note that most universities will not accept your course for transfer credit **IF** your grade is **less than C-**.

| Alpha Grade | 4-point    | Percentage | Alpha | 4-point    | Percentage |
|-------------|------------|------------|-------|------------|------------|
|             | Equivalent | Guidelines | Grade | Equivalent | Guidelines |
| A+          | 4.0        | 95-100     | C+    | 2.3        | 67-69      |
| A           | 4.0        | 85-94      | С     | 2.0        | 63-66      |
| A-          | 3.7        | 80-84      | C-    | 1.7        | 60-62      |
| B+          | 3.3        | 77-79      | D+    | 1.3        | 55-59      |
| В           | 3.0        | 73-76      | D     | 1.0        | 50-54      |
| B-          | 2.7        | 70-72      | F     | 0.0        | 00-49      |

# COURSE SCHEDULE/TENTATIVE TIMELINE:

Lectures Tuesday & Thursday 1:00-2:20 J202

\*This is a tentative schedule and may change based on progress as a class. Change will be communicated both in class and through myclass.

| Date         | Topic                                    | Assignments                             |
|--------------|--|---|
| Week of      | Introduction                             |   |
| Sept. 4      |  |   |
| Week of      | Nutrition Basics                         |   |
| Sept. 11     |  |   |
| Week of      | Nutrition Basics, Measuring Energy/ Food |   |
| Sept. 18     | Guides & Labels                          |   |
| Week of      | Measuring Energy/ Food Guides & Labels,  | Quiz 1 Friday 29 <sup>th</sup> ,        |
| Sept. 25     | Relationship with food                   | Assignment 1                            |
| Week of Oct. | Intro to Digestion & Energy Systems      | Quiz 2 Friday October 6th               |
| 2            |  |   |
| Week of Oct. | Carbohydrates                            | Quiz 3 Friday October 13 <sup>th</sup>  |
| 9            |  |   |
| Week of Oct. | Protein                                  | Assignment 2, Quiz 4 Friday             |
| 16           |  | October 20 <sup>th</sup>                |
| Week of Oct. | Fats                                     | Quiz 5 Friday October 27 <sup>th</sup>  |
| 23           |  |   |
| Week of Oct. | Vitamins & Minerals                      | Quiz 6 Friday November 3 <sup>rd</sup>  |
| 30           |  |   |
| Week of      | Structuring a diet                       | Assignment 3                            |
| Nov. 6       |  |   |
| Week of      | Reading week – no classes                |   |
| Nov. 13      |  |   |
| Week of      | Hydration, Alcohol, Sports Nutrition     | Quiz 7 Friday November 24 <sup>th</sup> |
| Nov. 20      |  |   |
| Week of      | Nutrition for diverse populations        | Quiz 8 Friday December 1st              |
| Nov. 27      |  |   |
| Week of Dec. | Eating Disorders, Diet Culture           | Assignment 4                            |
| 4            |  |   |
| Week of Dec. | Nutrition Myths, Open discussion         | Dietary Analysis Project                |
| 11           | Review                                   |   |

#### STUDENT RESPONSIBILITIES:

- All assignments are expected to be submitted on the due date. Late assignments will be deducted 10% per day up to 4 days late. After 4 days late, assignments will not be accepted. If you have a significant issue or concern (e.g., illness or family emergency), contact the instructor as soon as possible.
- Regular attendance is a key to success in this and every other course. Please contact the instructor if you have to miss class. It is the student's responsibility to acquire any materials and content missed due to absence.
- If you are participating via zoom your camera must be on and you must be in an appropriate learning environment.
- Lectures/Slides will be provided to students in a format of the instructors choosing. You may not always receive complete slides or there may be alterations to the ones posted. It is the student's job to ensure they are taking appropriate notes.

#### STATEMENT ON ACADEMIC MISCONDUCT:

Academic Misconduct will not be tolerated. For a more precise definition of academic misconduct and its consequences, refer to the Student Rights and Responsibilities policy available at https://www.nwpolytech.ca/about/administration/policies/index.html.

\*\*Note: all Academic and Administrative policies are available on the same page.