

**BLINN COLLEGE
Syllabus**

VNSG 1216

Date of revision: _____

Faculty Date

Dean,
Technical/Workforce Education Date

Faculty Date

Vice President
Academic Affairs Date

Nutrition VNSG 1216

Purpose Statement

The primary purpose of Nutrition - VNSG 1216 is to prepare learners to assume entry-level competencies of the vocational nurse.

Course Description

Introduction to nutrients and their role in proper growth and development and the maintenance of health.

Topics include, but not limited to, food nutrition and health; guides for good food choices; public health and community nutrition; specific nutrients and specific concepts related to nutrition; sociocultural nutritional considerations; help the client meet nutritional needs; special diets.

The course consists of: Two class hours per week. Credit: Two semester hours.

Prerequisite: admission into the Vocational Nursing program.

Student Learning Outcomes

After completion of Nutrition - VNSG 1216, the student will:

- * identify the basic nutrients
- * discuss the role of nutrients in growth and development and health maintenance

SCANS

Secretary's Commission on Achieving Necessary Skills

SCANS is an attempt to help make courses more relevant to the needs of a modern work force. SCANS is divided into two types of skills: competencies and foundations. The competencies are the ability to manage resources, to work amicably and productively with others, to acquire and use information, to master complex systems, and to work with a variety of technologies. Foundation skills are organized into the basic literacy and computational skills, the thinking skills necessary to put knowledge to work, and the personal qualities that make workers dedicated and trustworthy. Both are required for successful performance in most jobs.

The following SCANS competencies and foundation skills are used in VNSG 1216: C1, C3, C5, C6, C7, C8, C9, C10, C11, C14, C15, C16, F1, F2, F3, F4, F6, F7, F8, F9, F10, F11, F12, F13, F14, F15, F16, F17 (see attached).

Learning Activities

Lectures, class discussions, student interactions such as group activities, lesson assignments such as worksheets, workbooks, written and oral reports, audiovisuals, computer software/tutorials.

Grading System

Grading scale is as follows:

90 - 100 = A
80 - 89 = B
75 - 79 = C
Below 75 = F
WP = withdrawn passing
WF= withdrawn failing

Course consists of minimum of 4 major exams, daily grades and a final exam. Final course grade is determined as follows:

major exams 1/3,
*daily grade 1/3,
final exam 1/3.

*Consists of quizzes, objectives, designated student assignments.

Outcome Inventory

Evaluation on the success of this course includes satisfactory completion of course by the learner.

Calendar

Course material is distributed during the semester. Course timing is given the learner at the beginning of the course as outlined in the student information sheet.

Materials

Required:

Townsend,Carolynn
Nutrition and Diet Therapy
Eighth Edition
Delmar Publishers, 2003
Albany, NY

deWit, Susan C.
Fundamental Concepts and Skills for Nursing
W. B. Saunders Company, 2001
Philadelphia, PA

Student Learning Guide for
Fundamental Concepts and Skills for Nursing

Mosby's Pocket Dictionary of Medicine, Nursing and Allied Health
Fourth Edition
Mosby, Inc. 2002
St. Louis, MO
or

Taber's Cyclopedic Medical Dictionary
Nineteenth Edition
F. A. Davis Company, 2001
Philadelphia, PA

**VOCN PROGRAM
SCANS COMPETENCIES**

Student Name: _____ SS# _____ - _____ - _____

Semester: _____ Date: _____

VNSG 1216: NUTRITION

COURSE DESCRIPTION:

Provides student with basic knowledge in nutrition.

Topics include, but not limited to, homeostasis, digestion, overview of diseases caused by contaminated foods, allergic reaction to foods, food nutrition and health, guides for good food choices, public health and community nutrition, specific nutrients and specific concepts related to nutrition, sociocultural nutritional considerations, and special diets which help the client meet nutritional needs.

The course consists of two class hours per week. Credit: 2 semester hours.

Prerequisite: admission into the VOCN program.

BASELINE COMPETENCY	COMPETENCIES	ACTIVITY TO EVALUATE BASELINE COMPETENCY
Resources:	C1,C3	Serve food trays at appropriate time
Information:	C5,C6,C7,C8	Serve food trays and record intake and output in lab.
	C9	Interact with students and instructors in group activities
Interpersonal:	C10 & C11	Identify and serve appropriate diets for patient needs
	C14	Interact with students and instructors in group activities
Systems	C15	Discuss digestive system
	C16	Utilize critical thinking with questions on exams
<u>FOUNDATION SKILLS</u>		
Basic Skills	F1	Read assignments
	F2	Prepare report
	F3 & F4	Discuss the role of a nurse in observing and recording food and fluid intake.
	F6	Present reports with groups using innovating ways to present material and utilize critical thinking skills
Thinking Skills	F7	Present reports with groups using innovating ways to present material and utilize critical thinking skills
	F8	Complete assignments and exams
	F9	Utilize critical thinking with questions on exams
	F10	Explain the relationship of the systems of the body to each other.
	F11	Complete assignments and exams
	F12	Utilize critical thinking with questions on exams
Personal Qualities	F13	Complete assignments and exams
	F14,F15	Present reports with groups using innovating ways to present material and utilize critical thinking skills
	F16	Complete assignments and exams
	F17	Complete all assignments with honesty

NOTE: Student must meet all baseline competencies to pass the course.

The above named student ____ has ____ has not mastered all baseline competencies for the course.

Instructor (Print)

Instructor (Signature)

Date