Purpose: It is the intention of this Administrative-Master Syllabus to provide a general description of the course, outline the required elements of the course and to lay the foundation for course assessment for the improvement of student learning, as specified by the faculty of Wharton County Junior College, regardless of who teaches the course, the timeframe by which it is instructed, or the instructional method by which the course is delivered. It is not intended to restrict the manner by which an individual faculty member teaches the course but to be an administrative tool to aid in the improvement of instruction.

Course Title – General and Dental Nutrition  
Course Prefix and Number – DHYG 1307  
Department – Dental Hygiene  
Division – Allied Health

Course Type: (check one)  
☐ Academic General Education Course (from ACGM – but not in WCJC Core)  
☐ Academic WCJC Core Course  
☒ WECM course (This course is a Special Topics or Unique Needs Course: Y ☑ or N ☐)

Semester Credit Hours #: Lecture hours#: Lab/other hours # 3:3:0

Equated Pay hours for course - 2

Course Catalog Description – General nutrition and nutritional biochemistry with emphasis on the effects of nutrition, dental health, diet and application of counseling strategies.

Prerequisites/Co requisites – DHYG1301, 1311, and 1431 with grade of C or better

Approvals – the contents of this document have been reviewed and are found to be accurate.

Prepared by: Garland S. Novosad, DDS  
Signature: ___________________________  
Date: ______________________________________

Department Head: Carol Derkowski, RDH  
Signature: ___________________________  
Date: ______________________________________

Division Chair: Carol Derkowski, RDH  
Signature: ___________________________  
Date: ______________________________________

Vice President of Instruction: Dr. Ty Pate  
Signature: ___________________________  
Date: ______________________________________
I. Topical Outline – Each offering of this course must include the following topics (be sure to include information regarding lab, practicum, clinical or other non-lecture instruction):

A. Basic nutrition
   1. Overview of Healthy Eating Habits
   2. The Alimentary Canal: Digestion and Absorption
   3. Carbohydrate: The Efficient Fuel
   4. Protein: the cellular foundation
   5. Lipids: The condensed energy
   6. Utilization of the Energy Nutrients: Metabolism and Balance
   7. Vitamins Required for Calcified Structures
   8. Minerals Essential for Calcified Structures
   9. Nutrients Present in Calcified Structures
  10. Vitamins Required for Oral Soft Tissues and Salivary Glands
  12. Nutritional Requirements Through the Life Cycle and Eating Habits
  13. Effects of Systemic Disease on Nutritional Status and Oral Health
  14. Nutritional Aspects of Dental Caries: Causes, Prevention, and Treatment
  15. Nutritional Aspects of Alterations in the Oral Cavity
  16. Nutritional Assessment and Counseling for the Dental Hygiene Client
  17. Food safety and emergency preparedness

B. Self-study of “Chemistry for Biology Students” by George Sackheim

II. Course Learning Outcomes

<table>
<thead>
<tr>
<th>Course Learning Outcome</th>
<th>Method of Assessment</th>
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<tbody>
<tr>
<td>Explain general nutritional requirement, deficiencies, and major biochemical reactions within the human body.</td>
<td>Written examinations and classroom discussions</td>
</tr>
<tr>
<td>Interpret and analyze dietary records to assist the dental patient in attaining and maintaining optimum general and oral health</td>
<td>Preparation of an in depth nutritional analysis and patient assessment with dietary recommendations based on findings</td>
</tr>
<tr>
<td>Self study and completion of Chemistry for Biology Students</td>
<td>Completion of self-study book and written examination questions on regularly scheduled examinations</td>
</tr>
</tbody>
</table>

III. Required Text(s), Optional Text(s) and/or Materials to be supplied by Student.


IV. Suggested Course Maximum - 28

V. List any specific spatial or physical requirements beyond a typical classroom required to teach the course.
VI. Course Requirements/Grading System – Describe any course specific requirements such as research papers or reading assignments and the generalized grading format for the course

Test Scores from exams 50%
Final Exam 30%
Nutritional Analysis & Emergency Preparedness 20%

A = 100 – 93
B = 92 – 84
C = 83 – 75
D = 74 - 67
F = 66 & below

VII. Curriculum Checklist

☐ - Academic General Education Course (from ACGM – but not in WCJC Core)
   No additional documentation needed

☐ - Academic WCJC Core Course
   Attach the Core Curriculum Checklist, including the following:
   • Basic Intellectual Competencies
   • Perspectives
   • Exemplary Educational Objectives

☒ - WECM Courses
   If needed, revise the Program SCANS Matrix & Competencies Checklist.