



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

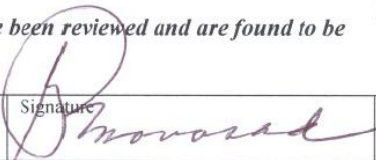



Equated Pay hours for course - 3

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.

List Lab/ Other Hours
Lab Hours
Clinical Hours
Practicum Hours
Other (list)

Prepared by Garland S. Novosad, DDS	Signature 	Date 2/11/2011
Department Head Carol Derkowski, RDH	Signature 	Date 2-17-11
Division Chair Carol Derkowski, RDH	Signature 	Date 2-17-11
Vice President of Instruction Dr. Ty Pate	Signature 	Date 4-11-11



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
 - 11. Water and Minerals 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

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

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

The Dental Hygienist’s Guide to Nutritional Care, 3rd Edition, Stegeman, Cynthia A., Evolve, Elsevier/Saunders, ISBN 9781416063988

Introduction to Chemistry for Biology Students, 9th Edition, George I. Sackheim, Benjamin Cummings; ISBN-9780805395716, Required for Chemistry Self-Study

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.