



COURSE OUTLINE

(Replaces PNCR and Course Outline)

Section I: BASIC COURSE INFORMATION

OUTLINE STATUS: **Course Update** 2007-2008

- 1. **COLLEGE:** Southwest
- 2. **SUBJECT (DISCIPLINE) NAME¹:** Family and Consumer Studies
(40 characters, no abbreviations)
- 3. **COURSE NUMBER:** 21
- 4. **COURSE TITLE:** Nutrition
- 5. **UNITS:** 3
- 6. **CATALOG COURSE DESCRIPTION** -- Provide a description of the course, including an overview of the topics covered:

This course examines the basic principles of human nutrition and their relationships to optimum health. Food sources of nutrients, scientific concepts relating to the functions of nutrients, and current nutritional issues are emphasized. Nutritional needs during the various stages of the life cycle from prenatal to adult are studied. Student food intake is evaluated using a computerized diet analysis.

- 7. **CLASS SCHEDULE COURSE DESCRIPTION** -- Provide a brief description of the course, including an overview of the topics covered:

This course examines the basic principles of human nutrition. The functions and food sources of nutrients, the nutritional needs from prenatal life to adult, current nutritional issues, and diet analysis are emphasized.

- 8. **INITIAL COLLEGE COURSE APPROVAL DATE:** 3/5/1976
COLLEGE OUTLINE APPROVAL DATE: 10/16/07

- 9. **UPDATES** (check all applicable boxes):

- | | |
|--|------------------------------|
| <input checked="" type="checkbox"/> Content | Previous Update: 2005 |
| <input checked="" type="checkbox"/> Objectives | Previous Update: 2005 |
| <input type="checkbox"/> College Specific Course Attributes/Data Elements | Previous Update: |
| <input type="checkbox"/> Districtwide Course Attributes/Data Elements | Previous Update: |
| <input type="checkbox"/> Other (describe) | Previous Update: |

¹ Underlined course attributes are the same for the course throughout the LACCD; all other course attributes are college specific.

10. CLASS HOURS:

	"Standard Hours" per Week (based on 18 weeks)	Total Hours per Term (hrs per week x 18)	Units
Lecture:	3	54	3
Lab/activity (w/ homework):	0	0	0
Lab/activity (w/o homework):	0	0	0
Total:	3	54	3

Note: The Carnegie Rule and Title 5, section 55002 sets forth the following minimum standards: 1 unit = 1 hour lecture per week, 2 hours homework per week; **OR** 2 hours per week of lab with homework; **OR** 3 hours of lab per week without homework. The hours per week are based on a standard 18-week calendar. Lecture also includes discussion and/or demonstration hours, laboratory includes activity and/or studio hours.

11. PREREQUISITES, COREQUISITES, ADVISORIES ON RECOMMENDED PREPARATION, and LIMITATION ON ENROLLMENT

Note: The LACCD's *Policy on Prerequisites, Corequisites and Advisories* requires that the curriculum committee take a separate action verifying that a course's prerequisite, corequisite or advisory is an "appropriate and rational measure of a student's readiness to enter the course or program" and that the prerequisite, corequisite or advisory meets the level of scrutiny delineated in the policy.

ENTRY SKILLS FOR COURSES WITH PREREQUISITES:

Prerequisites: **None** (If Yes, complete information below)

Subject	Number	Course Title	Units	Validation Approval Date (official use only)

Corequisite: **None** (If Yes, complete information below)

Subject	Number	Course Title	Units	Validation Approval Date (official use only)

Advisories: **None** (If Yes, complete information below)

Subject	Number	Course Title	Units	Validation Approval Date (official use only)

12. REPETITIONS -- Number of times course may be repeated for credit (three maximum): 0 (see: Section V, #9)

13. OTHER LIMITATIONS ON ENROLLMENT (see Title 5, Section 58106 and Board Rule 6803 for policy on allowable limitations. Other appropriate statutory or regulatory requirements may also apply):

None

Section II: COURSE CONTENT AND OBJECTIVES

1. COURSE CONTENT AND OBJECTIVES:

COURSE CONTENT AND SCOPE – Lecture: If <u>applicable</u> , outline the topics included in the lecture portion of the course (<i>outline reflects course description, all topics covered in class</i>).	Hours per topic	COURSE OBJECTIVES - Lecture (<i>If applicable</i>): Upon successful completion of this course, the student will be able to... (<i>Use action verbs – see Bloom’s Taxonomy below for “action verbs requiring cognitive outcomes.”</i>)
1 Introduction to the course 1.1 syllabus and policies 1.2 position of course in transfer requirements 1.3 position of course in Child Development Permit Matrix 1.4 Body fat and fitness analysis	3 hrs	1) <i>Explain the expression of cultural traditions and social values through food choices.</i>
2 Science of Nutrition and Food Choices 2.1 The human body and its food 2.2 <i>Choosing foods as affected by cultural traditions, social values, psychological and environmental factors.</i> 2.3 Characteristics of a nutritious diet and relationship to optimum health 2.4 U.S. dietary guidelines	3 hrs	2) Compare the computerized diet analysis data of his/her food intake to Dietary Reference Intake recommendations and USDA Food Guide in relationship to the characteristics of a nutritious diet for optimum health. 3) Evaluate his/her food intake using the computerized diet analysis.
3 Nutrition Tools—Standards & Guidelines 3.1 Nutrient recommendations 3.2 Diet planning with USDA food guide 3.3 The Exchange List System 3.4 Diet analysis software 3.5 Food label	4 hrs	4) <i>Examine how food choices are affected by psychological, social, cultural, and environmental factors.</i> 5) Examine a food label; locate and explain its component parts; and assess the product for nutritional value.
4 The Human Body: A Nutrition Perspective 4.1 The body’s cells 4.2 The body’s fluids and cardiovascular system 4.3 The hormonal and nervous systems 4.4 The immune system 4.5 The digestive system 4.6 The excretory system	3 hrs	6) Explain functions and identify food sources of the nutrients. 7) Use the Exchange List System, choose food items, and plan a menu indicating calorie control and moderation.
5 The Nutrients: Carbohydrates 5.1 Overview of the carbohydrates 5.2 Need for and function of carbohydrates 5.3 Digestion and absorption of carbohydrates 5.4 Body’s use of glucose 5.5 Sugar and alternative sweeteners 5.7 Food sources of the lipids 5.8 <i>General health concerns and current psychological and sociocultural issues</i>	4 hrs	8) <i>Relate basic principles of nutrition to conditions of current nutritional concern/issues such as hypertension, cardiovascular disease, diabetes, obesity, degenerative disease, cancer; as well as physical fitness.</i> 9) Explain the nutritional needs of the mother and infant and identify nutrition-related problems that can occur during pregnancy.
6 The Nutrients: Lipids 6.1 Overview of the lipids 6.2 Functions of the lipids 6.3 Digestion, absorption, transport, and storage of fats	3 hrs	10) Discuss nutritional needs, eating behaviors, and nutritional concerns of the child, teen, and older adult.

<p>6.4 Dietary fat and cholesterol 6.5 Polyunsaturated fatty acids 6.6 Effects of processing on unsaturated fats 6.7 Food sources of the lipids 6.8 <i>General health concerns and current psychological and sociocultural issues</i></p>		<p>11) Describe and differentiate between common food sources, symptoms and prevention of food borne illness.</p>
<p>7 The Nutrients: Proteins 7.1 The structure of proteins 7.2 Digestion and absorption of proteins 7.3 Functions of proteins 7.4 Food sources of proteins 7.5 <i>General health concerns and current psychological and sociocultural issues</i></p>	3 hrs	<p>SLOs: As a result of this learning experience a student can</p>
<p>8 The Nutrients: Vitamins 8.1 Classification of vitamins 8.2 The fat-soluble vitamins, sources & functions 8.3 The water-soluble vitamins, sources & functions 8.4 Supplements 8.5 <i>General health concerns and current psychological and sociocultural issues</i></p>	4 hrs	<p>1) plan a menu based on the individual's nutritional needs using the Exchange List System and/or DASH Eating Plan. 2) select foods for a nutritious diet with regard to balance, variety, moderation, and adequacy that will promote optimum health. 3) <i>identify psychological, physiological, social, cultural, and/or environmental factors that influence the individual's eating behaviors and food choices.</i></p>
<p>9 The Nutrients: Water and Minerals 9.1 Water: Body need & health concerns 9.2 The major minerals, sources & functions 9.3 The trace minerals, sources & functions 9.4 <i>Minerals: General health concerns and current psychological and sociocultural issues</i> 9.5 DASH Eating Plan</p>	3 hrs	
<p>10 Energy Balance and Healthy Body Weight 10.1 Problems of too little or too much body fat 10.2 Body's energy balance 10.3 Body weight vs. body fatness 10.4 Obesity 10.5 How the body loses and gains weight 10.6 Achieving and maintaining a healthy body weight</p>	4 hrs	
<p>11 Physical Activity and the Body's Responses 11.1 Fitness – benefits & essentials 11.2 Active body's use of fuels 11.3 Vitamins and minerals and physical performance 11.4 Fluid and temperature regulation</p>	4 hrs	
<p>12 Diet and Health 12.1 Nutrition and immunity 12.2 Lifestyle choices and risks of degenerative diseases 12.3 Cardiovascular diseases 12.4 Nutrition and hypertension 12.5 Nutrition and cancer</p>	3 hrs	
<p>13 Life Cycle Nutrition: Mother & Infant</p>	4 hrs	

13.1 Nutrition and pregnancy 13.2 Drinking during pregnancy 13.3 Gestational diabetes, preeclampsia 13.4 Lactation 13.5 Feeding the infant	4 hrs	
14 Life Cycle Nutrition 14.1 Early and middle childhood 14.2 Teen years 14.3 Later years	3 hrs	
15 Food Safety and Food Technology Issues 15.1 Microbes and food safety 15.2 Natural toxins in foods 15.3 Contaminants in foods 15.4 Effects of food processing 15.5 Food additives	2 hrs	
16 Final Examination	54	
Total Lecture hours*		

COURSE CONTENT AND SCOPE -- Laboratory: If applicable, outline the topics included in the laboratory portion of the course (<i>outline reflects course description, all topics covered in class</i>).	Hours per Topic	COURSE OBJECTIVES - Laboratory (If applicable): Upon successful completion of this course, the student will be able to... (<i>Use action verbs – see Bloom’s Taxonomy below for “action verbs requiring cognitive outcomes.”</i>) ²
Total Lab hours*		0

*Total lecture and laboratory hours (which include the final examination) must equal totals on page 1.

Bloom’s Taxonomy

SIMPLE SKILLS <<----->> COMPLEX SKILLS					
			Critical Thinking		
<u>Knowledge</u>	<u>Comprehension</u>	<u>Application</u>	<u>Analysis</u>	<u>Synthesis</u>	<u>Evaluation</u>
define repeat record list recall name relate underline	translate restate discuss describe recognize explain express identify locate report review tell	interpret apply employ use demonstrate dramatize practice illustrate operate schedule shop sketch	distinguish analyze differentiate appraise calculate experiment test compare contrast criticize diagram inspect debate inventory question relate solve	compose plan propose design formulate arrange assemble collect construct create set up organize prepare	judge appraise evaluate rate compare value revise score select choose assess estimate measure

² In general “activity” courses or portions of courses are classified “laboratory.”

			examine categorize		
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2. REQUIRED TEXTS:

Provide a representative list of textbooks and other required reading; include author, title and date of publication:

Sizer, F. & Whitney, E. *Nutrition: Concepts and Controversies*, 10th ed., 2006

3. SUPPLEMENTARY READINGS:

Reading assignments may include, but are not limited to the following:

University of CA, Berkeley. *Wellness Letter: The newsletter of nutrition, fitness, and self-care* for future comment and discussion.

4. WRITING ASSIGNMENTS:

Title 5, section 55002 requires grades to be “based on demonstrated proficiency in subject matter and the ability to demonstrate that proficiency, at least in part, by means of essays or, in courses where the curriculum committee deems them to be appropriate, by problem solving exercises or skills demonstrations by students.” Writing assignments in this course may include, but are not limited to the following:

The student prepares a summary of comments from the dyad/group that identifies culturally-based food practices and traditions of students.

The student composes a diet & energy analysis and evaluation of the student’s food intake data.

The student prepares a summary of *Wellness Letter* article(s) and discusses current nutritional issue(s).

5. REPRESENTATIVE OUTSIDE ASSIGNMENTS:

Out of class assignments may include, but are not limited to the following:

The student maintains a record of foods eaten and examines eating behaviors for three days and inputs information using diet analysis software.

The student maintains a record of physical activity (activity, classification of activity, minutes involved) for a 24-hour period to determine calorie output.

6. REPRESENTATIVE ASSIGNMENTS THAT DEMONSTRATE CRITICAL THINKING:

Title 5, section 55002(a) requires that a degree-applicable course have a level of rigor that includes “critical thinking and the understanding and application of concepts determined by the curriculum committee to be at college level”. Critical thinking may include, but is not limited to analysis, synthesis, and evaluation. Provide examples of assignments that demonstrate critical thinking.

The student plans a menu using the Exchange List System/DASH Eating Plan and that meets his/her calorie need as indicated by student’s body fat & fitness analysis.

The student examines a food label; locates and explains its component parts; and assesses the product for nutritional value.

7. METHODS OF EVALUATION:

Title 5, section 55002 requires grades to be “based on demonstrated proficiency in subject matter and the ability to demonstrate that proficiency, at least in part, by means of essays, or, in courses where the curriculum committee deems them to be appropriate, by problem solving exercises or skills demonstrations by students.” Methods of evaluation may include, but are not limited to the following (please note that evaluation should measure the outcomes detailed “Course Objectives” at the beginning of Section II):

assignments, quizzes, final exam

8. METHODS OF INSTRUCTION:

Methods of instruction may include, but are not limited to the following:

- Lecture
- Discussion
- Laboratory
- Activity
- Field Experience
- Independent Study
- Other (explain)

9. SUPPLIES:

List the supplies the student must provide.

Textbook including software, test-taking materials

10. COMPUTER COMPETENCY:

If applicable, explain how computer competency is included in the course.

The student uses basic keyboarding skills to complete diet analysis.

11. INFORMATION COMPETENCY:

Information competency is the ability to find, evaluate use, and communicate information in all its various formats. It combines aspects of library literacy, research methods and technological literacy. Information competency includes consideration of the ethical and legal implications and requires the application of both critical thinking and communications skills. If applicable, explain how information competency is included in the course.

The student uses the internet or other research means in order to complete assignments.

12. DIVERSITY:

If applicable, explain how diversity (e.g., cultural, gender, etc.) is included in the course.

The student identifies culturally-based food practices and traditions of students in the class.

13. SCANS COMPETENCIES (required for all courses with vocational TOP Codes; recommended for all courses):

SCANS (**S**ecretary’s **C**ommission on **N**ecessary **S**kills) are skills the Department of Labor identified, in consultation with business and industry leaders, which reflect the skills necessary for success in the workplace. Check the

appropriate boxes to indicate the areas where students will develop the following skills (please note that all SCANS competencies do not apply to all courses):

RESOURCES

- Managing Time:** Selecting relevant goal-related activities, ranking them in order of importance, allocating time to activities, and understanding, preparing and following schedules.
- Managing Money:** Using or preparing budgets, including making cost and revenue forecasts; keeping detailed records to track budget performance, and making appropriate adjustments.
- Managing Material and Facility Resources:** Acquiring, storing, allocating, and distributing materials, supplies, parts, equipment, space or final products in order to make the best use of them.

INTERPERSONAL

- Participating as Member of a Team:** Working cooperatively with others and contributing to group's efforts with ideas, suggestions and effort.
- Teaching Others New Skills:** Helping others learn needed knowledge and skills.
- Exercising Leadership:** Communicating thoughts, feelings, and ideas to justify a position, encouraging, persuading, convincing or otherwise motivating an individual or group, including responsibly challenging existing procedures, policies or authority.
- Negotiating:** Working toward agreement that may involve exchanging specific resources or resolving divergent interests.
- Working with Cultural Diversity:** Working well with men and women and with people from a variety of ethnic, social, or educational backgrounds.

INFORMATION

- Acquiring and Evaluating Information:** Identifying a need for data, obtaining the data from existing sources or creating them, and evaluating their relevance and accuracy.
- Organizing and Maintaining Information:** Organizing, processing and maintaining written or computerized records and other forms of information in a systematic fashion.
- Interpreting and Communicating Information:** Selecting and analyzing information and communicating the results of others, using oral, written, graphic, pictorial, or multimedia methods.
- Using Computers to Process Information:** Employing computers to acquire, organize, analyze and communicate information.

SYSTEMS

- Understanding Systems:** Knowing how social, organizational and technological systems work and operating effectively with them.
- Monitoring and Correcting Performance:** Distinguishing trends, predicting impacts of actions on system operations, diagnosing deviations in the functioning of a system/organization, and taking necessary steps to correct performance.
- Improving or Designs Systems:** Making suggestions to modify existing systems in order to improve the quality of products or services and developing new or alternative systems.

TECHNOLOGY

- Selecting Technology:** Judging which sets of procedures, tools or machines, including computers and their programs, will produce the desired results.
- Applying Technology to Tasks:** Understanding overall intent and proper procedures for setting up and operating machines, including computers and their reprogramming systems.
- Maintaining and Troubleshooting Equipment:** Preventing, identifying, or solving problems with equipment, including computers and other technologies.

Section III: RELATIONSHIP TO COLLEGE PROGRAMS

1. **THIS COURSE WILL BE AN APPROVED REQUIREMENT FOR AN APPROVED ASSOCIATE DEGREE OR CERTIFICATE PROGRAM:** **Yes**

- a. If yes, the course will be a **"restricted" elective** portion of the "approved program" listed on the State Chancellor's Inventory of Approved Programs (approved programs can be found on the State Chancellor's Office website at <http://misweb.cccco.edu/esed/webproginv/prod/invmenu.htm>)

Restricted elective for Child Development (Program ID: 08449); Required course for Skill Certificate: Personal Trainer

NOTE: In order for a course to be approved as a requirement for an associate degree or certificate program, the program must be listed on the State Chancellor's Office *Inventory of Approved Programs* AND the course must be listed in the college catalog as either a requirement or an elective for the program. If course is not part of an approved program at the college adopting the course, it will be considered to be a "stand-alone" course, and is subject to the State Chancellor's approval criteria. The college must complete and submit the Chancellor's Office "APPLICATION FOR APPROVAL OF CREDIT" form. Certain courses are granted "blanket approval" by the State Chancellor's Office and do not require separate approval. See the Chancellor's Office *Program and Course Approval Handbook* for details. LACCD Skills **Certificates are not State approved programs** and are not listed on the Chancellor's Office *Inventory of Approved Programs*.

2. **GENERAL EDUCATION REQUIREMENTS FOR THE ASSOCIATE DEGREE STATUS:**

- a. Area requested: **None** **Approval** date:

If applicable, provide an explanation of how the course meets the General Education parameters for one of the five general education areas – *Natural Sciences, Social and Behavioral Sciences, Humanities, Language and Rationality, Health and Physical Education* -- contained in Board Rule 6201.14 -General Education Requirements. http://marlin.laccd.edu/district/BoardRules_AdmRegs/boardrules.htm

- a. 2nd Area requested: **None** **Approval** date:

If applicable, provide an explanation of how the course meets General Education parameters for an additional general education area – *Natural Sciences, Social and Behavioral Sciences, Humanities, Language and Rationality, Health and Physical Education* -- contained in Board Rule 6201.14 - General Education Requirements. http://marlin.laccd.edu/district/BoardRules_AdmRegs/boardrules.htm

Section IV: ARTICULATION INFORMATION

(Complete in consultation with College Articulation Officer)

1. TRANSFER STATUS:

- a. Transferable to the University of California: **Yes** c. Transferable to the California State University: **Yes**
 b. UC **approval** date: before 1990 d. College **approval** date: before 1990

2. GENERAL EDUCATION FOR TRANSFER:

IGETC Certification:

- a. Area requested: **None**
 b. Date requested:
 c. IGETC **approval** date:

If applicable, provide an explanation of how the course meets the appropriate General Education parameters, as defined in IGETC Certification Guidelines.

CSU Certification:

- a. Area requested:
E: Lifelong Understanding Self-Development
 b. Date requested: before 1990; 12/07
 c. CSU **approval** date: before 1990; pending

If applicable, provide an explanation of how the course meets the appropriate General Education parameters, as defined in CSU Certification Guidelines.

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- a. 2nd Area requested: **None**
 b. Date requested:
 c. IGETC **approval** date:

If applicable, provide an explanation of how the course meets the appropriate General Education parameters, as defined in IGETC Certification Guidelines.

- a. 2nd Area requested: **None**
 b. Date requested:
 c. CSU **approval** date:

If applicable, provide an explanation of how the course meets the appropriate General Education parameters, as defined in CSU Certification Guidelines.

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3. MAJOR REQUIREMENT FOR TRANSFER – Will this course be articulated to meet lower division major requirements?

YES

List college/university and the majors:

College/University	Major(s)
CSU Long Beach, Los Angeles, Fresno, Northridge and San Luis Obispo	Nutrition

CAN NUMBER: **CAN SEQUENCE NUMBER:** **None**
 CAN Approval -- Date requested: Date approved:

Section V: SUPPLEMENTAL COURSE INFORMATION

1. **DEPARTMENT/DIVISION NAME:** Child Development and Family & Consumer Studies
2. **DEPARTMENT/DIVISION CODE:** 15
3. **SUBJECT CODE** -- 3 characters, assigned by District Office: **418** (existing subject codes are available on the LACCD web site at <http://www.laccd.edu/curriculum/directory-programs-courses/index.htm>)
4. **SUBJECT ABBREVIATION** -- 7 characters, assigned by District Office: **FAM &CS**
5. **SPC CODE** -- 3 characters, assigned by District Office:
6. **ABBREVIATION FOR TRANSCRIPTS** -- 20 characters, assigned by District Office: **FAM &CS 21**
7. **DEGREE CREDIT:** Indicate whether the course meet the “standards for approval” for degree credit course set forth in Title 5, section 55002(a)(2), which requires the course to have a degree of intensity, difficulty, and vocabulary that the curriculum committee has determined to be at the college level :
This courses is **Degree Applicable**
8. **CREDIT/NO CREDIT GRADING:** **No**
9. **REPETITIONS** -- Number of times course may be repeated for credit (three maximum): **0**

How does the repetition of this course meet Title 5, section 58161 requirements? A course may be repeatable when, “course content differs each time it is offered, and that the student who repeats it is gaining an expanded educational experience for one of the following reasons: (A) Skills or proficiencies are enhanced by supervised repetition and practice within class periods; or (B) Active participatory experience in individual study or group assignments is the basic means by which learning objectives are obtained.”

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10. **PRIOR TO TRANSFERABLE LEVEL** – This course attribute applies to **English, writing, ESL, reading** and **mathematics** courses ONLY. If applicable, indicate how many levels below the transferable level this course should be placed: **Not applicable**
 11. **CREDIT BASIC SKILLS** -- Title 5, section 55502(d) defines basic skills as “courses in reading, writing, computation, and English as a Second Language, which are designated as non-degree credit courses pursuant to Title 5, section 55002(b).” **No** If Yes, course must be non-degree applicable.
 12. **CROSS REFERENCE** -- Is this course listed as equivalent in content to existing College/District courses in another discipline? **No**

If Yes, list courses (documentation of cross-discipline agreement must be provided):

13. **COURSE SPECIFICALLY DESIGNED FOR STUDENTS WITH DISABILITIES** -- Title 5, section 56029 allows a course to be repeatable when continuing success of the students with disabilities is dependent on additional repetitions of a specific class. Is this course designated as an “approved special class” for students with disabilities? **No**

If yes, provide an explanation of how this course meets the requirements of Title 5, section 56029.

14. COOPERATIVE EDUCATION STATUS -- Title 5, section 55252 allows for two types of Cooperative Education: 1) General Work Experience Education -- i.e., supervised employment, which is intended to assist students in acquiring desirable work habits, attitudes and career awareness, which need not be related to the students' educational goals; or 2) Occupational Work Experience Education -- i.e., supervised employment, extending classroom based occupational learning at an on-the-job learning station, which is related to the students' educational or occupational goal. Is this course part of the college's approved cooperative work experience education program? **No**

15. COURSE CLASSIFICATION: **Occupational**

Note: A course's Classification, TOP Code and SAM code must be aligned – e.g., Courses with an “Occupational” Course Classification must have an “Occupational” TOP Code **and** a SAM Code of A, B, C, or D; courses that do not have an “Occupational” Course Classification cannot have an Occupational TOP Code **and** must have an “E” SAM Code. Courses coded as “basic skills” in #11 should be coded “Adult and Secondary Basic Skills.”

16. TOP CODE – (6 digits XXXX.XX) 1306.00

Course content should match discipline description in Taxonomy of Programs found at www.cccco.edu/cccco/esed/curric/curriculum.htm.

17. SAM CODE (Student Accountability Model): **D – Possibly Occupational**

SAM Codes (see CCC Chancellor's Office *Student Accountability Model Operations Manual*, 1984) should be assigned as follows:

Priority "A" – Apprenticeship: Courses designed for an indentured apprentice must have the approval of the State of California, Department of Industrial Relations Department, Division of Apprenticeship Standards.

Priority "B" – Advanced Occupational: Courses taken by students in the advanced stages of their occupational programs. Courses should be offered in one specific occupational area only. Priority letter “B” should be assigned sparingly; in most cases, no more than two courses in any one program should be labeled “B.” “B”-level courses must have Priority “C” prerequisites in the same program area.

Priority "C" – Clearly Occupational: Courses generally taken by students in the middle stages of their programs should have a difficulty level sufficient to detract “drop-ins.” Courses may be offered in several occupational programs within a broad area. The “C” priority, however, should also be used for courses within a specific program area when the criteria for “B” classification are not met. A “C”-level course should provide the student with entry-level job skills.

Priority "D" – Possibly Occupational: “D” courses are those taken by students in the beginning stages of their occupational programs. The “D” priority can also be used for service (or survey) courses for other occupational programs.

Priority "E" – Non-occupational.

SECTION VI: APPROVAL STATUS

1. APPROVAL STATUS:

- | | | | | | |
|----|---|---|---------------------------------|---|---------------------|
| a. | <input type="checkbox"/> New Course | . | Board Approval Date: | . | Effective Semester: |
| b. | <input type="checkbox"/> Addition of Existing District Course | . | College Approval Date: | . | Effective Semester: |
| c. | <input type="checkbox"/> Course Change* | . | College Approval Date: | . | Effective Semester: |
| d. | <input checked="" type="checkbox"/> Outline Update | . | College Approval Date: 10/16/07 | . | |

* Changes to a course require the completion of a "Course Change Request" form and approval by the college's Curriculum Committee. In some cases districtwide approval is also required; see, Administrative Regulation E-65, section 3(c) for details.

**LOS ANGELES COMMUNITY COLLEGE DISTRICT
COURSE STANDARDS AND CRITERIA**

Subject: **Family & Consumer Studies**

Number: **21**

Course Title: **Nutrition**

Using the Official Course Outline, please determine whether or not the above listed credit course meets the following standards and criteria required in Title V, Part VI of the California Administrative Code, and which has been designated as appropriate to the Associate Degree. Place a (X) in the appropriate box.

<u>CRITERIA AND STANDARDS</u> Section 55002	<u>RATING CRITERION</u>	
	MET	NOT MET
Is recommended by the responsible college officials, and the academic senate or other appropriate faculty body as meeting the requirements of this subsection and has been approved by the local district governing board as a course meeting the needs of the students for admission.	X	
Is taught by a credentialed instructor in the discipline.	X	
Is offered as described in an outline in official college files. That the outline shall specify the unit value, scope, objectives, content in terms of a specific body of knowledge, appropriate reading and writing assignments, outside of class assignments, instructional methodology and methods of evaluation for determining whether the stated objectives have been met by students.	X	
Is taught in accordance with a set of instructional objectives common to all students.	X	
Provides for measurement of students performance in terms of the stated course objectives and culminates in a formal recorded grade based upon uniform standards in accordance with Section 55578 of Title 5, which is permanently recorded as an evaluation of student performance; bases grades on demonstrated proficiency in subject matter determined by multiple measurement for evaluation; and has examinations, including essays and/or, where appropriate, uses appropriate symbol systems and/or skills demonstrations by students.	X	
Grants units of credit based upon a specified relationship between the number of lecture and/or laboratory hours or performance criteria specified in the course outline; and requires a minimum of three hours of work per week including class time for each unit of credit, prorated for short-term, lab and activity courses.	X	
Treats subject matter with a scope and intensity which requires students to study independently outside of class time.	X	
Requires, when appropriate, entrance skills and consequent prerequisites for the course before students are enrolled	N/A	
Requires the ability to think critically and to understand and apply concepts in order to participate in the course.	X	
Requires learning skills and a vocabulary appropriate for a college course.	X	
Requires the use of college level educational materials.	X	

CERTIFICATION AND RECOMMENDATION

This course meets Title 5 requirements for Associate Degree applicable college credit towards an Associate of Arts Degree.

This course meets Title 5 requirements but does not satisfy the requirements for an Associate Degree applicable course.

We certify that the information and answers above properly represent this course.

<hr/> Pauline Itow Originator	<hr/> 10/15/2007 Date
<hr/> Kathi Cliff Department/Cluster Chairperson	<hr/> 10/15/2007 Date
<hr/> Linda Larson Singer Articulation Officer	<hr/> 10/16/2007 Date
<hr/> Linda Brady Librarian	<hr/> 1/29/2008 Date
<hr/> Earnestine Thomas-Robertson Dean (if applicable)	<hr/> 11/13/2007 Date
<hr/> Linda Larson-Singer Curriculum Committee Chairperson	<hr/> 10/16/2007 Date
<hr/> Alfred Reed Jr. Academic Senate President	<hr/> 10/19/2007 Date
<hr/> Jose Robledo Vice President, Academic Affairs	<hr/> 01/29/2008 Date
<hr/> Jack E. Daniels College President	<hr/> 01/29/2008 Date