**Proposal Form For Addition And Revision Of Courses**

1. **Proposing College / School:** Human Sciences  
   **Department:** Nutrition, Dietetics, and Hospitality Management

2. **Course Prefix and Number:** NTRI 2003  
   **Effective Term:** Summ.2012

3. **Course Title:** Nutrition and Health  
   **Abbreviated Title (30 characters or less):** Nutrition and Health

4. **Requested Action:**  
   - [ ] Renumber a Course  
   - [ ] Add a Course  
   - [ ] Revise a Course

5. **Current Course Number:**  
   **Proposed Course Number:** 2003  
   **Type of Revision:**

6. **Course Credit:**  
   | Contact/Group | Scheduled Type | Weekly or Per Term | Credit | Anticipated |
   | Hours         | Type           |                    | Hours  | Enrollment |
   | Maximum Hours | (Repeatability): 3 | Lecture           | Weekly |            |
   | 3             |                | Weekly            | 3      | 50         |
   **Total Credit Hours:** 3

7. **Grading Type:**  
   - [ ] Regular (ABCDF)  
   - [ ] Satisfactory/Unsatisfactory (S/U)  
   - [ ] Audit

8. **Prerequisites/Corequisites:**  
   None

9. **Restrictions:**  
   - [ ] College  
   - [ ] Major  
   - [ ] Standing  
   - [ ] Degree

10. **Course Description:**  
    (20 Words or Less; exactly as it should appear in the Bulletin)  
    Principles of human nutrition and food choices related to the health of individuals. Credit will not be given for both NTRI 2000 and NTRI 2003 and/or 2007

11. **May Count Either:**  
    - NTRI 2000  
    - NTRI 2003  
    **Program Type:**  
    **Program Title:**  
    **Requirement or Elective?**

12. **Affected Program(s):**  
    (Respond “N/A” if not included in any program; attach memorandum if more space is required)

13. **Overlapping or Duplication of Other Units’ Offerings:**  
    (If course is included in any other degree program, is used as an elective frequently by other unit(s), or is in an area similar to that covered by another college/school, attach correspondence with relevant unit)  
    - [ ] Applicable  
    - [ ] Not Applicable
14. Justification:

This proposal is for an online course, which will be similar in content as an existing course, NTRI 2000 - Nutrition and Health, currently offered by the Department of Nutrition, Dietetics, and Hospitality Management. NTRI 2000 is a high-demand course, which is currently offered every semester across 3-4 sections. The total enrollment for NTRI 2000 was 1308 students in 2010 (Spring - 768; Summer - 38; & Fall semester - 502); 1151 students in 2009, and 1039 students in 2008. Typically, the number of students wait-listed for this course is around 100/semester. Last semester, all but 6 of the wait-listed students were accommodated in the different sections. Given the progressive increase in the number of students in this course from 2008 to 2010 (approx. 150 students/year), it is anticipated that this number may increase. This course has no prerequisites, students from most every discipline on campus register for this course.

In keeping with Auburn University’s current strategic plan involving distance learning, specifically, the development of high demand undergraduate courses for distance delivery, this online component of the existing NTRI 2000 course is proposed. Further, this proposed online course was awarded the resources necessary for course development and instruction, by AU Office of Distance Learning (awarded to Dr. Suresh Mathews, who will be the faculty teaching this course).

Since AU is moving to the new Learning Management System, Canvas Instructure, and since this course will be offered in Summer 2012, when Canvas LMS will be heavily promoted, it can be anticipated that this course will be offered through Canvas. Accordingly, Dr. Mathews has registered for the Nov.2, 2011 workshop offered by Instructional Multimedia Group on "Canvas Quick Start - Starting from Scratch" workshop, to familiarize and initiate content delivery through this new LMS. Dr. Mathews will also seek professional assistance, as needed, from staff at AU Office of Distance Learning and AU Instructional Multimedia Group, to administer this course on Canvas.

(Include a concise, yet adequate rationale for the addition/revision of the course, citing accreditation, assessments (faculty, graduate, and/or external) where applicable)

15. Resources:

Not applicable

(Indicate whether existing resources such as library materials, classroom/laboratory space, and faculty appointments are adequate to support the proposed addition/revision; if additional resources are required, indicate how such needs will be met, referencing the appropriate level of authorization -- i.e.: Dean -- where necessary; if no additional resources or shifting of resources will be necessary, respond "Not Applicable")

16. Student Learning Outcomes:

Upon completion of the course, the student should be able to:
1. Explain the interrelationships between nutrition and health
2. Understand food groupings in "MyPlate" and how they are related to Dietary Guidelines for Americans
3. Explain nutrient needs through the concept of Dietary Reference Intake (DRI), food labels and diet planning
4. Explain what are carbohydrates, fats, and proteins; their functions, food sources, and how they are digested and absorbed by the body
5. Identify vitamins and minerals; list primary functions and important food sources of each
6. Recognize how energy intake and energy expenditure are important in the regulation of body weight
7. Recognize the characteristics of major eating disorders, and
8. Explain the relationship between nutrition and diseases, such as diabetes, heart disease, cancer, hypertension, osteoporosis, and anemia

(State in measurable terms (reflective of course level) what students should be able to do when they have completed this course)

17. Course Content Outline:

Online content delivery:
Course content will be delivered on Canvas Instructure, by making lectures and PowerPoint presentations available as Voice-over-PowerPoint.
Assignments and quizzes will be available on McGraw Hill Connect (connect.mcgraw-hill.com)

Discussion Forums:
Students can participate in online discussion forums interacting with faculty and other students on each week’s course content. While these discussion forums are not used for assessments purposes, it is anticipated that such discussion forums will enhance learning, increase interaction with the faculty and other students, and create a space for students to share resources/ideas, etc.

Faculty teaching this course will conduct 2 live sessions, using Wimba. The first will be an overview of the course and syllabus. The second live Wimba session will cover details regarding the Diet-analysis project. For students unable to attend these live session, both sessions will be recorded and available for download/future viewing.

Week-by-week breakdown of course content:
Week 1: Course overview - Interactive Discussion (through WIMBA on Canvas), Ch.1: What you eat and why
Week 2: Ch.1 - What you eat and why
Week 3: Ch.2 - Guidelines for designing a healthy diet, ASSIGNMENTS 1 & 2 due
Week 4: Ch.3 - Human body, ASSIGNMENT 3 due, QUIZ 1 due, EXAM 1 (Ch. 1,2,3)
Week 5: Ch.4 - Carbohydrates
Week 6: Ch.5 - Lipids, ASSIGNMENT 4 due
Week 7: Ch.5 - Lipids, ASSIGNMENT 5 due
Week 8: Ch.11 - Eating Disorders, ASSIGNMENT 6, QUIZ 2, EXAM 2 (Ch. 4,5,11)
Week 9: Ch.6 - Proteins, DIET PROJECT - Interactive Discussion (through WIMBA on Canvas), ASSIGNMENT 7
Week 10: Ch.7 - Energy Balance and Weight Control
Week 11: Ch.7 - Energy Balance and Weight Control, ASSIGNMENT 8, DIET PROJECT DUE
Week 12: Ch.8 - Vitamins, QUIZ 3, EXAM 3 (Ch.6,7,8)
Week 13: Ch.8 - Vitamins, ASSIGNMENT 9
Week 14: Ch.9 - Water & Minerals
Week 15: Ch.9 - Water & Minerals, ASSIGNMENT 10, QUIZ 4, FINAL EXAM (Ch.1-9, 11)

Syllabus:
A copy of a sample syllabus is attached.

(Provide a comprehensive, week-by-week breakdown of course content, including assignment due dates)

18. Assignments / Projects:

Assignments:
Assignments are available as LearnSmart modules on McGraw Hill Connect (connect.mcgraw-hill.com). McGraw Hill Connect is a web-based assignment and assessment platform that helps connect students to their coursework. Students can purchase online access to McGraw Hill Connect or ConnectPlus. The latter includes an interactive eTextbook. LearnSmart is a study product, which asks students a series of questions that will adapt to the strengths and weaknesses in such a manner that students are guided through the material they need to learn. By answering questions correctly, students work towards completion of an assignment. A one minute-long video on LearnSmart can be accessed by clicking the link below: http://www.mhlearnsmart.com/einsteinmt/video.html. Due dates for assignments are shown on the above course content outline. There will be a total of 10 assignments for this course. Students can continue to work on their assignments, until they achieve 100% completion. Lower completion percentages will be awarded points based on the rubric and grading scale shown below.
Quizzes:
Quizzes will be made available on McGraw Hill Connect. Due dates for quizzes are shown on the above course content outline. There will be a total of 4 quizzes for this course. The number of attempts for each quiz will be restricted to one. For each quiz, a pool of questions will be made available, from which 10 questions will be randomly generated. Students will have 15 minutes to complete each quiz.

Diet project:
Completion of this project enables the student to conduct a nutritional analysis of his/her diet. This REQUIRES the use of "NutritionCalc Plus 3.0 software", which can be purchased online (www.mhhe.com/ncp3). Instructions on how to complete the diet analysis will be through a live/recorded/archived online lecture/discussion using the Wimba tool on Canvas Instructure. Instructions will also be posted as pdf files on Canvas Instructure.

(List all quizzes, projects, reports, activities and other components of the course grade -- including a brief description of each assignment that clarifies its contribution to the course's learning objectives)

19. Rubric and Grading Scale:

Exams:
There will be a total of 4 exams: 3 regular exams and a final exam. The final exam is comprehensive, covering all chapters taught. All exams will be of Multiple Choice and True or False format. All exams will be made available on Canvas. Students will be required to download and run “Respondus LockDown Browser” when taking exams. Each exam will be auto-generated by Canvas from an available pool of questions. On-campus students will need to take the exam in a proctored environment in the AU Testing Center, following the procedures for proctored tests as described by the AU Office of Distance Learning. Off-campus students will need to make arrangements for administration of proctored exams, under the supervision of a proctor, as defined by AU Office of Distance Learning. An examination proctor verification form will need to be sent at least two weeks before the time when the student wishes to take the exam. It is the responsibility of the student to contact the proctor and arrange to take the exam on the date. A separate form needs to be obtained for each exam. This form is available for download from the AU Office of Distance Learning: http://www.auburn.edu/outreach/dl/forms/ile_proc_form.pdf

Rubric:
Grades will be assigned based on the following rubric:

<table>
<thead>
<tr>
<th>Component</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exam 1</td>
<td>100</td>
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<tr>
<td>Exam 2</td>
<td>100</td>
</tr>
<tr>
<td>Exam 3</td>
<td>100</td>
</tr>
<tr>
<td>Final Exam</td>
<td>200</td>
</tr>
<tr>
<td>Diet Project</td>
<td>70</td>
</tr>
<tr>
<td>Assignment</td>
<td>50</td>
</tr>
<tr>
<td>Quiz</td>
<td>50</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>670</td>
</tr>
</tbody>
</table>

Grading Scale:
Grade A: 603 points or higher (90% or more)
Grade B: 536 - 602 points (80 - 89.9%)
Grade C: 469 - 535 points (70 - 79.9%)
Grade D: 402 - 468 points (60 - 69.9%)
Grade F: 401 points or lower

(List all components of the course grade -- including attendance and/or participation if relevant -- with point totals for each; indicate point totals and ranges or percentages for grading scale; for S/U grading, detail performance expectations for a passing grade)

20. Justification for Graduate Credit: Not applicable
(Include a brief statement explaining how the course meets graduate educational standards (i.e.: rigorous standards for evaluation, development of critical thinking and analytical skills, etc.))

(Include below are standard statements regarding course policies. If necessary, a statement may be altered to reflect the academic policies of individual faculty members and/or the academic unit or department, provided that there is no conflict with the Tiger Cub, Faculty Handbook, or any existing university policy.)

POLICY STATEMENTS

Attendance: Although attendance is not required, students are expected to attend all classes, and will be held responsible for any content covered in the event of an absence.

Excused Absences: Students are granted excused absences from class for the following reasons: illness of the student or serious illness of a member of the student's immediate family, the death of a member of the student's immediate family, trips for student organizations sponsored by an academic unit, trips for university classes, trips for participation in intercollegiate athletic events, subpoena for a court appearance, and religious holidays. Students who wish to have an excused absence from class for any other reason must contact the instructor in advance of the absence to request permission. The instructor will weigh the merits of the request, and render a decision. When feasible, the student must notify the instructor prior to the occurrence of any excused absences, but in no case shall such notification occur more than one week after the absence. Appropriate documentation for all excused absences is required. Please see the Tiger Cub for more information on excused absences.

Make-Up Policy: Arrangement to make up a missed major examination (e.g.: hour exams, mid-term exams) due to properly authorized excused absences must be initiated by the student within one week of the end of the period of the excused absence(s). Except in unusual circumstances, as such the continued absence of the student or the advent of university holidays, a make-up exam will take place within two weeks of the date the student initiates arrangements for it. Except in extraordinary circumstances, no make-up exams will be arranged during the last three days before the final exam period begins.

Academic Honesty Policy: All portions of the Auburn University student academic honesty code (Title XII) found in the Tiger Cub will apply to university courses. All academic honesty violations or alleged violations of the SGA Code of Laws will be reported to the Office of the Provost, which will then refer the case to the Academic Honesty Committee.

Disability Accommodations: Students who need special accommodations in class, as provided for by the Americans With Disabilities Act, should arrange for a confidential meeting with the instructor during office hours in the first week of classes (or as soon as possible if accommodations are needed immediately). The student must bring a copy of their Accommodation Letter and an Instructor Verification Form to the meeting. If the student does not have these forms, they should make an appointment with the Program for Students with Disabilities, 1288 Haley Center, 844-2066 (V/TT).
INSTRUCTOR:
Dr. Suresh Mathews, Ph.D
Associate Professor of Nutrition
101B Poultry Science Building
Phone: 334-844-7418
Email: mathest@auburn.edu
Class website: https://xxxxxxxxxxxxxxxxxxxxxxxxxx.canvas.auburn.edu

VIRTUAL OFFICE HOURS:
Mon/Wed: 2-3 pm

COURSE DESCRIPTION:
Principles of human nutrition and food choices related to the health of individuals.

COURSE OBJECTIVES:
Upon completion of the course, the student should be able to:

1. Explain the interrelationships between nutrition and health
2. Understand food groupings in “MyPlate” and how they are related to Dietary Guidelines for Americans
3. Explain nutrient needs through the concept of Dietary Reference Intake (DRI), food labels and diet planning
4. Explain what are carbohydrates, fats, and proteins; their functions, food sources, and how they are digested and absorbed by the body
5. Identify vitamins and minerals; list primary functions and important food sources of each
6. Recognize how energy intake and energy expenditure are important in the regulation of body weight
7. Recognize the characteristics of major eating disorders, and
8. Explain the relationship between nutrition and diseases, such as diabetes, heart disease, cancer, hypertension, osteoporosis, and anemia

COURSE REQUIREMENTS & RESOURCES:

Computing Requirements
You must have access to a computer that connects to the Internet. The course materials are only accessible online. If you do not own a computer, you can use the computers available at the library during this semester.

Textbook
Textbook Resource Website
www.mhhe.com/wardlawcont8

McGraw Hill Connect
McGraw-Hill’s Connect is a web-based assignment and assessment solution required for this course. Connect is designed to assist you with your coursework based on your needs. Connect access codes are packaged with a new textbook in the AU bookstore, at no additional cost. Connect can also be purchased online at the Connect web address, which will be provided by the instructor. If you purchase Connect online, you will have the option of purchasing Connect or ConnectPlus, which includes an interactive eTextbook to supplement the required textbook for this course.

Trial period: You can register Connect and have complete access without a code for a limited time period as a trial (typically three weeks).

If you have any difficulties registering or using Connect, you will need to contact McGraw-Hill’s CARE team at 1-800-331-5094 or through http://www.mhhe.com/support. To avoid problems related to unexpected technical issues, you are advised not to wait until the last moment to complete assignments.

Diet-analysis software:
In this course, students will conduct a nutritional analysis of his/her diet. This REQUIRES the use of “NutritionCalc Plus 3.0 software”, which is bundled with the new textbook, sold separately, or which can be purchased separately online (www.mhhe.com/ncp3). Detailed instructions will be given throughout the semester regarding the diet project.

Lecture material: Voice-over PowerPoints
All lecture material including Voice-over PowerPoints, additional reading materials, and extra-credit information will be available on Canvas Instructure.

Course Activities:

Exams
There will be a total of 4 exams: 3 regular exams and a final exam. The final exam is comprehensive, covering all chapters taught. All exams will be of Multiple Choice and True or False format. All exams will be administered on Canvas. Students will be required to download and run “Respondus LockDown Browser”, when taking exams. Exams will be proctored. See ‘Class policies’ section for guidelines on exam proctors.

Quizzes
Quizzes are available on McGraw Hill Connect. Due dates are shown on the Tentative Schedule below. There will be a total of 4 quizzes (12.5 points/quiz). The number of attempts for quiz is restricted to one. Quizzes are open-book, and may be completed on your personal computer or laptop.

Assignments
Assignments are available through LearnSmart modules on Connect. Due dates are shown on the tentative schedule below, as well as on Connect. There will be a total of 10 assignments (5 points/assignment). Points for assignments are distributed as follows – 100%: 5 points; 80%: 4 points; 60% 3 points; 40%: 2 points; 20%: 1 point; below 20%: 0 points.
**Class Policies:**

*Email*

You must check your e-mail account regularly throughout the semester. Official announcements will be made by e-mail, and on the course Web site on Canvas Instructure.

Because of e-mail viruses, Prof. Mathews does not accept e-mail from unknown sources. Therefore, you must use the subject NTRI 2003 and your full name typed in the message.

*Exam Proctors:*

On-campus students will need to take the exam in a proctored environment in the AU Testing Center, following the procedures for proctored tests as described by the AU Office of Distance Learning.

Off-campus students will need to make arrangements for administration of proctored exams, under the supervision of a proctor, as defined by AU Office of Distance Learning. An examination proctor verification form will need to be sent at least two weeks before the time when the student wishes to take the exam. It is the responsibility of the student to contact the proctor and arrange to take the exam on the date. A separate form needs to be obtained for each exam. This form is available for download from the AU Office of Distance Learning: [http://www.auburn.edu/outreach/dl/forms/il_proc_form.pdf](http://www.auburn.edu/outreach/dl/forms/il_proc_form.pdf)

**University Policies:**

*Academic honesty*

The Instructor of this course will take appropriate action in response to any act of academic dishonesty, as defined in the Tiger Cub Student Handbook:

Acts of academic dishonesty include but are not limited to:

1. Cheating: (1) using or attempting to use or providing others with any unauthorized assistance in taking quizzes, tests, examinations, or in any other academic exercise or activity, including working in a group when the instructor has designated that the quiz, test, examination, or any other academic exercise or activity be done “individually”; (2) depending on the aid of sources beyond those authorized by the instructor in writing papers, preparing reports, solving problems, or carrying out other assignments; (3) substituting for another student, or permitting another student to substitute for oneself, in taking an examination or preparing academic work; (4) acquiring tests or other academic material belonging to a faculty member, staff member, or another student without express permission; (5) continuing to write after time has been called on an examination, or any other academic exercise or activity; (6) submitting substantially the same work for credit in more than one class, except with prior approval of the instructor; or (7) engaging in any form of research fraud.

2. Falsification: altering or fabricating any information or citation in an academic exercise or activity.

3. Plagiarism: representing, by paraphrase or direct quotation, the published or unpublished work of another person as one’s own in any academic exercise or activity without full and clear
acknowledgment. It also includes using materials prepared by another person or by an agency engaged in the sale of term papers or other academic materials.


Special Accommodations
All accommodations will be confidential. Students needing special accommodations should first contact Dr. Kelly Haynes, Director of the Program for Students with Disabilities, located in 1244 Haley Center (844-2096 V/TT), and then set up an appointment to discuss this with the instructor during the FIRST week of class. Accommodation for exams should be arranged with the Professor, at least two weeks in advance.

Gradning Policy:
Your grade will be based on the following:

<table>
<thead>
<tr>
<th>Component</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 Exams (100 points each)</td>
<td>300</td>
</tr>
<tr>
<td>Final Exam</td>
<td>200</td>
</tr>
<tr>
<td>4 Quizzes (12.5 points each)</td>
<td>50</td>
</tr>
<tr>
<td>10 Assignments (5 points each)</td>
<td>50</td>
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<tr>
<td>Diet project</td>
<td>70</td>
</tr>
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<td>Total Points</td>
<td>670</td>
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Your grade will be calculated using the following scale:

<table>
<thead>
<tr>
<th>Grade</th>
<th>Percentage Range</th>
<th>Points</th>
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<tbody>
<tr>
<td>A</td>
<td>90 - 100%</td>
<td>603 or higher</td>
</tr>
<tr>
<td>B</td>
<td>80 - 89%</td>
<td>536 - 602</td>
</tr>
<tr>
<td>C</td>
<td>70 - 79%</td>
<td>469 - 535</td>
</tr>
<tr>
<td>D</td>
<td>60 - 69%</td>
<td>402 - 468</td>
</tr>
<tr>
<td>F</td>
<td>Less than 60%</td>
<td>401 or lower</td>
</tr>
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</table>
Course Schematic:

NTRI 2003: NUTRITION AND HEALTH

Module 1
Chap. 1: What you Eat and Why
Chap. 2: Guidelines - Healthy Diet
Chap. 3: The Human Body
Assignments 1, 2, 3
Quiz 1, Exam 1

Module 2
Chap. 4: Carbohydrates
Chap. 5: Lipids
Chap. 11: Eating Disorders
Assignments 4, 5, 6
Quiz 2, Exam 2

Module 3
Chap. 6: Proteins
Chap. 7: Energy Balance
Assignments 7, 8
Diet Project Due
Quiz 3, Exam 3

Course Schematic:

Module 4
Chap. 8: Vitamins
Chap. 9: Minerals
Assignments 9, 10
Quiz 4, Final Exam

Online Course

Interactive Lecture/Discussion - WIMBA

**Tentative Schedule:**

<table>
<thead>
<tr>
<th>Week</th>
<th>Chapter Title</th>
<th>Chapter #</th>
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</thead>
<tbody>
<tr>
<td>Week 1</td>
<td>WIMBA Interactive Discussion, What you eat and why</td>
<td>Chapter 1</td>
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<tr>
<td>Week 2</td>
<td>What you eat and why</td>
<td>Chapter 1</td>
</tr>
<tr>
<td>Week 3</td>
<td>Guidelines for designing a healthy diet</td>
<td>Chapter 2</td>
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<td>ASSIGNMENTS 1 &amp; 2</td>
<td>Chapters 1, 2</td>
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<tr>
<td>Week 4</td>
<td>Human body: A nutrition perspective</td>
<td>Chapter 3</td>
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<tr>
<td></td>
<td>ASSIGNMENT 3</td>
<td>Chapter 3</td>
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<tr>
<td></td>
<td>QUIZ 1</td>
<td>Chaps. 1,2,3</td>
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<td><strong>EXAM 1</strong></td>
<td>Chaps. 1,2,3</td>
</tr>
<tr>
<td>Week 5</td>
<td>Carbohydrates</td>
<td>Chapter 4</td>
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<td>Week 6</td>
<td>Carbohydrates, Lipids</td>
<td>Chapter 4, 5</td>
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<td>ASSIGNMENT 4</td>
<td>Chapter 4</td>
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<td>Week 7</td>
<td>Lipids</td>
<td>Chapter 5</td>
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<td>ASSIGNMENT 5</td>
<td>Chapter 5</td>
</tr>
<tr>
<td>Week 8</td>
<td>Eating Disorders</td>
<td>Chapter 11</td>
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<td></td>
<td>ASSIGNMENT 6</td>
<td>Chapter 11</td>
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<td></td>
<td>QUIZ 2</td>
<td>Chaps. 5,11</td>
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<td><strong>EXAM 2</strong></td>
<td>Chaps. 4,5,11</td>
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<tr>
<td>Week 9</td>
<td>Diet project – WIMBA Interactive Discussion; Proteins</td>
<td>Chapter 6</td>
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<td>ASSIGNMENT 7</td>
<td>Chapter 6</td>
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<tr>
<td>Week 10</td>
<td>Energy Balance and Weight Control</td>
<td>Chapter 7</td>
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<tr>
<td>Week 11</td>
<td>Energy Balance and Weight Control</td>
<td>Chapter 7</td>
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<td>ASSIGNMENT 8</td>
<td>Chapter 7</td>
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<tr>
<td></td>
<td><strong>DIET PROJECT DUE</strong></td>
<td></td>
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<tr>
<td>Week 12</td>
<td>Vitamins</td>
<td>Chapter 8</td>
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<td></td>
<td>QUIZ 3</td>
<td>Chaps. 6,7,8</td>
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<td><strong>EXAM 3</strong></td>
<td>Chaps. 6,7,8</td>
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<tr>
<td>Week 13</td>
<td>Vitamins</td>
<td>Chapter 8</td>
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<td></td>
<td>ASSIGNMENT 9</td>
<td>Chapter 8</td>
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<tr>
<td>Week 14</td>
<td>Water &amp; Minerals</td>
<td>Chapter 9</td>
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<tr>
<td>Week 15</td>
<td>Water &amp; Minerals</td>
<td>Chapter 9</td>
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<td>ASSIGNMENT 10</td>
<td>Chapter 9</td>
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<tr>
<td></td>
<td>QUIZ 4</td>
<td>Chapter 9</td>
</tr>
<tr>
<td></td>
<td><strong>FINAL EXAM</strong></td>
<td>Chaps. 1-9, 11</td>
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