

## HECO 1322 Personal Nutrition / Online Section

**Institution:** South Plains College

**Division:** Arts and Sciences

**Department:** Science

**Discipline:** Nutrition

**Course Number:** HECO 1322    **Course Title:** Personal Nutrition    **Credit:** 3

**Semester:** Summer 2 2025

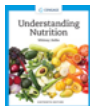
**Prerequisites:** None

**Instructor:** Keila Ketchersid, MS, RD, LD Professor in Nutrition  
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Email- [kketchersid@southplainscollege.edu](mailto:kketchersid@southplainscollege.edu)

**Office Hours:** Will schedule virtual office hours upon student request for an appointment.

### Course Materials:

- **Textbook Info/Inclusive Access:** The textbook and resources for this course are available in digital form through the Inclusive Access textbook program at South Plains College. That means the e-book edition of the textbook and/or all required resources are provided in the Blackboard portion of the course from the first day of class. The fee for the e-book/resources is included in the student tuition/fee payment, so there is no textbook or access code to purchase for this course.
- **E-book features: Features** include the ability to hear the text read aloud, highlight, take notes, create flash cards, see word definitions, build study guides, print select pages, and download up to 20% of the book for offline access.
- **Physical textbook:** Students who would also like a printed textbook can purchase through various online locations with the ISBN listed below. **Note you cannot opt of the eBook inclusive access due to the fact that this is where your assignments are located.**



ISBN: 9780357709962

**Minimum Computer Requirements:**

1. Laptop or PC running a 1.8+ GHz CPU , 32 MB of free memory, a minimum 2 GB hard drive and running updated Windows, macOS, or ChromeOS software (mobile device not recommended for course content)
2. Web Browser: Google Chrome is strongly recommended for MindTap.
3. Knowledge of how to navigate web pages and how to deal with pop-up blockers and warnings.
4. A reliable, high-speed internet connection.
5. Knowledge of how to download files from your web browser and find them on your computer once they are downloaded
6. Microsoft Office, specifically Microsoft PowerPoint and Word software (free through SPC)
7. Knowledge of basic operations of Microsoft Word and Microsoft PowerPoint
8. Windows Media or Quicktime Player (the latest version)
9. DirectX graphics with working speakers or headphones

**Course Description:** Study of the chemical, physical, and sensory properties of food; nutritional quality; and food use and diet applications.

**Course Purpose:** The purpose of the course is to introduce students to the six classes of nutrients, carbohydrates, lipids, protein, vitamins, minerals, and water. Students will discover food sources of nutrients, digestion, absorption, and metabolism of nutrients, as well as their relationships to chronic disease. Over-consumption and toxicities are also addressed where they are appropriate.

**Course Specific Instructions:** This course is completely online. Please expect to spend approximately 4-6 hours per week reading, completing assignments, and exams weekly. You must be very self-disciplined to complete an online course. All assignments, worksheets, and exams etc. must be completed and submitted by their specific deadlines.

**BlackBoard:** The lecture portion of this course is completely online and is conducted through Blackboard. BlackBoard may be accessed at <http://southplainscollege.edu.blackboard.com>. For help concerning the use and features of BlackBoard you can access the help menu at the top of each BlackBoard page that you visit. For technical issues concerning BlackBoard, contact SPC BlackBoard Student Support at the Instructional Student Support at the Instructional Technology department at [blackboard@southplainscollege.edu](mailto:blackboard@southplainscollege.edu) or 806 716-2180. Only contact them if you need assistance with login or browser related questions. DO NOT contact them if your computer crashes, your internet connection fails, you have instructional questions for your instructor, etc. Please include your full names, course registered for with instructor and section noted, and the preferred way for them to contact you.

**Cengage:** Problems with your Cengage Access, Contact:

Online [www.cengage.com/support](http://www.cengage.com/support)

Phone 1.800.354.9706

**Copyright Notice:** All material presented by the instructor in the course is copyright protected. The material presented by the instructor may not be modified or altered in any way. You have permission to print out one copy of any material presented by the instructor in this course (ex. Class information sheet, course orientation, and chapter module PowerPoint presentations). The one copy must only be used for your personal educational use during this semester. The material may not be altered or modified in any way. The material may not be distributed in any way. You have permission to download the same material to your computer hard drive or other medium in order to print out the material. Downloaded material may not be altered or modified in any way. The downloaded material may not be distributed in any way.

**E-Mail:** When you have questions, problems, or comments, you can e-mail through BlackBoard messages or at [kketchersid@southplainscollege.edu](mailto:kketchersid@southplainscollege.edu). I will respond to your message within 48 hours if I receive your e-mail between 8:00 AM Monday and 3:30 PM Thursday (excluding holidays). E-mails received during the time period lasting from 3:30 PM Thursday to 8:00 AM Monday of the following week will receive a response within 48 hours of that Monday.

**Expectations when Corresponding:** Please be polite, courteous, and respectful when using BlackBoard messages, e-mail discussion forums, and chat rooms. Do not use profanity under any circumstances. Do not write disrespectful, insulting, mean, rude, profane, insensitive, or any other hurtful messages or comments under any circumstances. Failure to abide by this policy will result in appropriate disciplinary actions. Students are expected to maintain a pleasant learning environment for themselves as well as for their classmates. Therefore, if, in the view of the instructor, a student is disrupting the class the appropriate disciplinary action will be taken.

**Online Disclaimer:** This is to notify you that materials you may be accessing in chat rooms, messages, discussion forums or unofficial web pages are not officially sponsored by the instructor of South Plains College. The United States Constitution rights of free speech apply to all members of our community regardless of the medium used. The instructor and South Plains College disclaim all liability for data, information, or opinions expressed in these forums.

**Computer Problems or BlackBoard Server Problems:** If a student's internet connection goes down, or a student's computer crashes or otherwise becomes inoperable for BlackBoard, it is the responsibility of the student to have their internet connection and/or computer repaired as soon as possible in order to avoid getting behind in the class. While the computer and/or internet connection is being repaired, the student should seek an alternate computer. There are computer labs on both the Levelland and Reese campuses. Internet problems and/or the crash or inoperability of a computer will not be an acceptable excuse for being late with assignments or exams. It is the responsibility of the student to have a backup plan in place. If the BlackBoard server goes down, the appropriate time extensions will be determined and announced by the instructor.

**Logging into the Course:** You are not allowed to give your user ID and or/password to anyone. You will be dropped and given an F for your final grade if someone besides you is caught logging into this course under your user ID and/or password.

**Outcomes Inventory:** A pre- and post-test may be used to determine the extent of improvement the class gained during the semester, given at the instructor's discretion.

**Lecture Quizzes/Exams:** There will be 13-15 lecture quizzes covering the material for each chapter. The dates for the exams are outlined in the schedule portion of this class information sheet. No outside material is to be used on the lecture exams. You may only reference what is provided to you on the lecture exams. A message will be sent to you, giving complete instructions for when the exam is available, time allotted to complete it, and the due date. A missed exam will result in a grade of a 0. Deadline Extensions and resets will not be given. The material for each lecture exam is subject to change. Changes will be announced if necessary.

**Articles, Case Studies, Video Assignments, Discussion Forums:** All of these assignments may be assigned from the textbook and from Cengage MindTap Coursemate. The deadlines for all of

these assignments are outlined in the appropriate chapter on your syllabus and will appear in the same order on your MindTap page. Deadline extensions will not be given.

**Diet and Wellness Activities** – This will include your Three-Day Food Record, the Diet and Wellness Report, and the 5 Nutrient reports that use the Diet and Wellness Report. **If you do not complete and turn in the Three-Day Food Record and Diet and Wellness report, you will not be allowed to turn in the other Nutrient reports as they use these reports.** There will not be any deadline extensions for these activities, and they are heavily weighted in your final grade. See Grade Percentage Breakdown.

**FINAL EXAM:** The final exam will be comprehensive, covering all chapters. Please keep your notes throughout the entire semester to use for the final exam. Deadline extensions will not be given, and the final exam will not be reset.

**VIDEOS:** There may be links to videos in the PowerPoint presentations and within MindTap activities that must be viewed in their entirety. You will need the latest version of Windows Media Player and a high-speed internet connection to view these videos.

**ATTENDANCE:** It is vitally important that you access this course at least four times a week. If you are unable to finish this course, complete a withdrawal slip at the registrar's office. **Students will be dropped from the course if they have failed to login and participate in the online course for 3 or more days.**

**ACADEMIC INTEGRITY: Cheating** (as defined in the SPC General Catalog) will not be tolerated. If a student is caught cheating a grade of zero will be given and the instructor has the right to drop the student from the course.

**Core Objectives to be integrated into HECO 1322 as required by the THECB (Texas Higher Education Coordinating Board):**

Teamwork / Communication / Empirical and Quantitative Skills / Critical Thinking

**For information regarding official South Plains College statements about intellectual exchange, disabilities, non-discrimination, Title IX Pregnancy Accommodations, CARE Team, and Campus Concealed Carry, and AI please visit:** <https://www.southplainscollege.edu/syllabusstatements/>.

#### **COVID-19**

Please contact DeEtte Edens at [dedens@southplainscollege.edu](mailto:dedens@southplainscollege.edu) or 806-716-2376 for COVID 19 questions.

<https://www.southplainscollege.edu/emergency/covid19-faq.php#>

## Grade Itemization

1 Introduction Forum	30 points
13 Quizzes (15 pts/each)	195 points
9 Video Quizzes	27 points
1 Three Day Food Record	50 points
1 Diet and Wellness Average Report	50 points
5 Nutrient Diet and Wellness Reports (25 points/each)	125 points
13 A Closer Looks	92 points
13 Case Studies (8 points/each)	104 points
Final Exam	100 points

## Grade Percentage Breakdown

1 Introduction Forum	<b>(5% of Final Grade)</b>
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13 Quizzes	<b>(25% of Final Grade)</b>
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1 Three Day Food Record	<b>(25% of Final Grade)</b>
1 Diet and Wellness Average Report	
5 Diet and Wellness Reports	

9 Video Quizzes	<b>(35% of Final Grade)</b>
13 Case Studies	
13 Case Studies	
13 A Closer Looks	

Final Exam	<b>(10% of Final Grade)</b>
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Assignments and Exams are subject to change due to instructor discretion.

**COURSE SCHEDULE:** The following table contains the tentative course schedule. All material is subject to change at the instructor's discretion. Changes will be announced.

## Chapter Release Dates

### Assignments, Tests and Forums Due Dates

<p><b>Unit 1 (July 7th – July 13th)</b></p>	<p><b><u>Chapter 1 An Overview of Nutrition</u></b>  <b>Due by July 13<sup>th</sup> at midnight:</b>  <input type="checkbox"/> Read Syllabus  <input type="checkbox"/> Put all Chapter deadlines in your phone calendar or physical calendar.  <input type="checkbox"/> Introduce Yourself Discussion Forum  <input type="checkbox"/> Read Chapter 1  <input type="checkbox"/> Three Day Food Record (MUST BE STARTED ON MON, TUES, or WED)  <input type="checkbox"/> Chapter 1 Quiz  <input type="checkbox"/> Ch 1 A Closer Look: The Food Environment and Food Choices  <input type="checkbox"/> Ch 1 Case Study: Reducing Disease Risk</p> <p><b><u>Chapter 2 Planning a Healthy Diet</u></b>  <b>Due by July 13<sup>th</sup> at midnight:</b>  <input type="checkbox"/> Read Chapter 2  <input type="checkbox"/> Chapter 2 Quiz  <input type="checkbox"/> Ch 2 Video Quiz: Reading a Food Label  <input type="checkbox"/> Ch 2 A Closer Look: Nutrition Standards and Guidelines How to Use Them  <input type="checkbox"/> Ch 2 Case Study: Making the Time</p> <p><b><u>Chapter 3 Digestion, Absorption, and Transport</u></b>  <b>Due by July 13th at midnight:</b>  <input type="checkbox"/> Diet and Wellness Report (use your Three-Day Food Record)  <input type="checkbox"/> Read Chapter 3  <input type="checkbox"/> Ch 3 Quiz  <input type="checkbox"/> Ch 3 Video Quiz: Overview of the GI Tract  <input type="checkbox"/> Ch 3 A Closer Look: Physiology of Human Digestion and Absorption  <input type="checkbox"/> Ch 3 Case Study: Managing GI Discomfort</p>
<p><b>Unit 2 (July 14<sup>th</sup> – July 21st)</b></p>	<p><b><u>Chapter 4 Carbohydrates: Sugar, Starch, and Fiber</u></b>  <b>Due by July 21<sup>st</sup> at midnight:</b>  <input type="checkbox"/> Carbohydrate and Fiber Diet and Wellness Report  <input type="checkbox"/> Read Ch 4  <input type="checkbox"/> Ch 4 Quiz  <input type="checkbox"/> Ch 4 Video Quiz: Carbohydrates Overview  <input type="checkbox"/> Ch 4 A Closer Look: Hormones and Glucose Levels  <input type="checkbox"/> Ch 4 Case Study: Added Sugars and Lactose Intolerance</p>

	<p><b><u>Chapter 5 The Lipids: Triglycerides, Phospholipids, and Sterols</u></b>  <b>Due by July 21<sup>st</sup> at midnight:</b>  <input type="checkbox"/> Dietary Fat and Cholesterol Diet and Wellness Report  <input type="checkbox"/> Read Ch 5  <input type="checkbox"/> Ch 5 Quiz  <input type="checkbox"/> Ch 5 Video Quiz: Lipoproteins  <input type="checkbox"/> Ch 5 A Closer Look: Types and Functions of Lipids  <input type="checkbox"/> Ch 5 Debunk the Junk: Boost Metabolism  <input type="checkbox"/> Ch 5 Case Study: Heart Healthy Sandwich Choices  <input type="checkbox"/> Ch 5 Post-Test</p> <p><b><u>Chapter 6 The Proteins: Amino Acids</u></b>  <b>Due by July 21<sup>st</sup> at midnight:</b>  <input type="checkbox"/> Protein Diet and Wellness Report  <input type="checkbox"/> Read Ch 6  <input type="checkbox"/> Ch 6 Quiz  <input type="checkbox"/> Ch 6 Video Quiz: Proteins Overview  <input type="checkbox"/> Ch 6 A Closer Look: Types of Amino Acids and the Importance of Proteins  <input type="checkbox"/> Ch 6 Case Study: Protein Adequacy</p> <p><b><u>Chapter 7 Energy Metabolism</u></b>  <b>Due by July 21<sup>st</sup> at midnight:</b>  <input type="checkbox"/> Read Ch 7  <input type="checkbox"/> Ch 7 Quiz  <input type="checkbox"/> Ch 7 Video Quiz: Metabolism Overview  <input type="checkbox"/> Ch7 A Closer Look: Energy Metabolism Pathways  <input type="checkbox"/> Ch 7 Case Study: Excessive Alcohol Use</p>
Unit 3 (July 22nd – July 29th)	<p><b><u>Chapter 8 Energy Balance and Body Composition</u></b>  <b>Due by July 29<sup>th</sup> at midnight:</b>  <input type="checkbox"/> Read Ch 8  <input type="checkbox"/> Ch 8 Quiz  <input type="checkbox"/> Ch 8 A Closer Look: Health Consequences of Excess Body Fat  <input type="checkbox"/> Ch 8 – Case Study: Improving Body Composition</p> <p><b><u>Chapter 9 Weight Management: Overweight, Obesity, and Underweight</u></b>  <b>Due by July 29th at midnight:</b>  <input type="checkbox"/> Read Ch 9  <input type="checkbox"/> Ch 9 Quiz  <input type="checkbox"/> Ch 9 A Closer Look: Understanding Fat Formation and Metabolism  <input type="checkbox"/> Ch 9 Case Study: Lifestyle Changes for Weight Loss</p> <p><b><u>Chapter 10 The Water Soluble Vitamins: B Vitamins and Vitamin C</u></b>  <b>Due by July 29th at midnight:</b>  <input type="checkbox"/> Read Ch 10  <input type="checkbox"/> Ch 10 Quiz  <input type="checkbox"/> Ch 10 A Closer Look: Comparing and Contrasting Water-Soluble vs Fat- Soluble Vitamins</p>

	<input type="checkbox"/> Ch 10 – Case Study: Lifestyle Changes for Weight Loss  <u>Chapter 11 The Fat Soluble Vitamins: A, D, E, and K</u> Due by July 29th at midnight: <input type="checkbox"/> Vitamin Diet and Wellness Report <input type="checkbox"/> Read Ch 11 <input type="checkbox"/> Ch 11 Quiz <input type="checkbox"/> Ch 11 Video Quiz: Vitamin A <input type="checkbox"/> Ch 11 A Closer Look: The Fat-Soluble Vitamins and Vitamin D <input type="checkbox"/> Ch 11 Case Study: Low Serum Vitamin D
Unit 4 (July 30th – August 5 <sup>th</sup> )	<u>Chapter 12 Water and the Major Minerals</u> Due by August 5 <sup>th</sup> at midnight: <input type="checkbox"/> Read Ch 12 <input type="checkbox"/> Ch 12 Quiz <input type="checkbox"/> Ch 12 Video Quiz: Calcium <input type="checkbox"/> Ch 12 A Closer Look: The Role of Water in Health, Water Sources, and Water Safety. <input type="checkbox"/> Ch 12 Case Study: Fluid and Calcium for a Young Athlete  <u>Chapter 13 The Trace Minerals</u> Due by August 5 <sup>th</sup> at midnight: <input type="checkbox"/> Mineral Diet and Wellness Report <input type="checkbox"/> Read Ch 13 <input type="checkbox"/> Ch 13 Quiz <input type="checkbox"/> Ch 13 Video Quiz: Iron <input type="checkbox"/> Ch 13 A Closer Look: Trace Minerals and Their Deficiency Symptoms <input type="checkbox"/> Ch 13 Case Study: The Trace Mineral Deficiencies
Final Exam – August 7, 2025	<input type="checkbox"/> Final/Chapters 1-13. Comprehensive/100 questions, one attempt. 2.5 hours to complete. Due on August 7th by midnight.