



Nutritional Chemistry

Insert Teacher Name

Insert Room Number

Insert Full Year/Semester

Insert Period

Insert Email Address

COURSE DESCRIPTION

The Chemistry of Nutrition is a one-semester course focused on the study of the basic concepts of chemistry applied to metabolism: carbohydrates, lipids, amino acids: enzymes and metabolic control; vitamins and cofactors. Emphasis is placed on metabolic pathways, the interrelationships of major nutrients and the relation of metabolic processes to the overall nutritional health of an individual.

COURSE OBJECTIVES

Students will understand:

- The structure and function of basic nutrition molecules affect cell structure and basic anatomy
- Balanced nutrition affects our overall health
- Different nutritional deficits manifest in your body and what are the social implications

UNITS OF STUDY

1. Micronutrients: Minerals
2. Micronutrients: Vitamins
3. Macronutrients and Energy

COURSE POLICIES AND REQUIREMENTS

GRADING

Cumulative / In-Progress Grade:

- 90% will reflect the student's mastery of course content and skills on summative assessments
- 10% will reflect the student's progress on formative assessments, homework, and behavior

End-of-the-Year Grade:

- 90% will reflect the student's cumulative course grade through summative and formative assessments as described above
- 10% of the end-of-the-course grade will reflect the student's performance on the course final assessment

MATERIALS:

Insert Course Materials Here (ie. Textbook, Binder, Calculator, Highlighters)

EXPECTATIONS OF STUDENTS:

EXTRA HELP:

Insert Course Expectations Here