

	• Avoids errors in sentence boundaries such as fused sentences and sentence fragments • Avoids plagiarism; uses paraphrase and quotes skillfully	
Presentation	• Clear and logical • Creative and interesting • Effectively relies information	10%

Nutritional Analysis

Students are required to complete a nutritional analysis exercise. The student will conduct an analysis of a 24 hour period to include macronutrients, vitamins, and minerals. Information will be organized in a table format to include: food list for 24 hours, total nutritional value of each item, and recommended daily allowance, risks of deficiency, and recommended changes. Students will then need to write a three page paper reflecting on their intake of foods including cultural influences and plans to improve and or maintain good nutrition. The paper must be typed with 1" margins, double spacing and a 12 point Times Roman font. The following guidelines will be utilized to grade the paper:

Guideline	Description	Points
Content	• Provides substantive and relevant development of ideas • Provides logical, accurate, and sufficient level of detail • Demonstrates an in depth understanding of the ideas in the assigned reading and critically evaluates/responds to those ideas in an analytical, persuasive manner. • Has appropriate references	65%
Organization	• Creates a clearly identifiable introduction, body, and conclusion. • Provides unified paragraph structure--each paragraph develops only one central idea.	20%
Language	• Incorporates appropriate medical terminology, avoids irrelevant and redundant words, phrases and other distracting information and has appropriate spelling; • Avoids errors in sentence boundaries such as fused sentences and sentence fragments • Avoids plagiarism; uses paraphrase and quotes skillfully	5%
Presentation	• Clear and logical • Creative and interesting • Effectively relies information	10%

Remediation Policy

Students who do not receive a passing grade in an assignment (i.e., less than a 75%) given in the course may be required to remediate and retake or redo the assignment until they receive a passing grade. Failure to receive a passing grade prior to the end of the course may result in failure of the course or reduction in overall course grade.²³

²³ When students fail to satisfactorily remediate an assignment by the end of the course such students will receive a grade equal to the lesser of 70% or their final course grade calculated per the "Method of Evaluation" set forth above.

Breakfast For Adult.

Pan cake,	boil eggs	Fruit.	Drinks.
Toasted Bread,	Scramble	pears, orange	milk / juices.
Oatmeal	Eggs.	apples, Grapes.	
Gruel / Farina.			
French Toast			
Coffee			

Lunch.

Rice, Steaks /	apple	Juice & milk
Meat. Green	Sauce.	water.
Beans or carrots		

Dinner.

Mashed potato.	Pears, or	Juice.
graves, Chicken,	apple	milk.
Broccoli or		juice.
Sweet peas.		water.