

FORMAT 1

Submit original with signatures + 1 copy + electronic copy to Faculty Senate (Box 7500).

See http://www.uaf.edu/uafgov/faculty-senate/curriculum/course-degree-procedures-/ for a complete description of the rules governing curriculum & course changes.

TRIALCOURSEORNEWCOURSEPROPOSAL
(Attacheopyof syllabus)

URMITTEDIS			311				
Prepared Tom Green by tkgreen@alaska.edu		& Biochemistry	Phone		CNSM		
					474-2766		
		laska.edu			Kriya Dunlap		
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B. PROPOSEI TTILE:	DCOURSE		Nutritional Biochemistry				
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approved by the Core Rev COURSE FOR (check all that a	ours may not be com college or school's cu ciew Committee RMAT:	pressed into fewer than riculum council. Furthe				han six weeksmus	t be approve
Mode of deliv	ery (specify	Lecture + lab (2.5	+2)				

one: # of credits are based on contact hours. 800 minutes of lecture=1 credit. 2400 minutes of lab in a science course=1 credit. It ion non-science lab=1 credit. 2400-4800 minutes of practicum=1 credit. 2400-8000 minutes of internship=1 credit. This must matel publishes. See http://www.uaf.edu/uafsov/faculty-senate/curriculum/course-degree-procedures-/guidelines-for-computing-/ for more in number of credits. HER HOURS (specify type) CAMPLETE CATALOGDESCRIPTION: including lept_number: title, credits, credit distribution.cross-listingsantl/orstacking/50brordsor-less if possible): quboria computed description:	ing research es relevant to as y these is designed for at the same
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IF YES, check which core requirements it could be used to fulfill:	
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YES NO X	
DURSEREPEATABILITY:	
Is this course repeatable for credit?	
Justification: Indicate why the course can be repeated (for	
example, the course follows a different theme each time).	
How many times may the course be repeated for credit?	
	TIMES
If the course can be repeated for credit, what is the maximum number of credit hours that may be	
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JUSTIFICATION FOR ACTION REQUESTED

The purpose of the departm ent and cam pus-w ide curriculum com m ittees is to scrutinize course change and new course applications to make sure that the quality of UAF education is not low ered as a result of the proposed change. Please address this in your response. This section needs to be self-explanatory. Use as much space as needed to fully justify the proposed course.

Besides providing a course on a current and engaging topic related to nutritional biochemistry, this course integrates concepts learned in previous courses into a "real world" learning experience. It supports UAF's strategic plan and its diversity goals by integrating traditional knowledge in the science educational experience. The goal is to create an increased sensitivity to different types of knowledge while learning the fundamentals of nutritional biochemistry. The eventual plan for this course, should it be successful, is for it to satisfy the writing intensive "W" criteria and possible become a capstone course. This is a trial run.

APPRO VALS: Add additional signature lines as needed.	
Thomas K. free	Date 9-18-14
Signature, Chair, Program Departmentof: Chemistry	Bidemistry
July	Date 9-24-14
Signature, Chair, College/School Curriculum Council for:	CNSM
Soul Way	Date 9/24/1/
Signature, Dean, College/Schoolof:	NSM
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Signature of Provost (if above level of approved programs)	
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Signature, Chair Faculty Senate Review Committee:Curriculum Review	GAAC
CoreReviewSADAC	
ADD ITIONAL SIGNATURES: (As needed for cross-listing and/or st	acking)
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Signature, Chair, College/School Curriculum Council for:	
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Signature, Dean, College/School of:	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1

ATTACH COMPLETE SYLLABUS (as part of this application). This list is online at:

http://www.uaf.edu/uafgov/faculty-senate/curriculum/course-degree-procedures-/uaf-syllabus-requirements/
The Faculty Senate curriculum committees will review the syllabus to ensure that each of

the items listed below are included. If items are missing or unclear, the proposed course (or changes to it) may be <u>denied</u>.

SYLLABUS CHECKLIST FOR ALL UAF COURSES During the first week of class, instructors will distribute a course syllabus. Although modifications may be made throughout the semester, this document will contain the following information (as applicable to the discipline):
1. Course information: ☐ Title, ☐ number, ☐ credits, ☐ prerequisites, ☐ location, ☐ meeting time (make sure that contact hours are in line with credits).
2. Instructor (and if applicable, Teaching Assistant) information: ☐ Name, ☐ office location, ☐ office hours, ☐ telephone, ☐ email address.
3. Course readings/materials: ☐ Course textbook title, ☐ author, ☐ edition/publisher. ☐ Supplementary readings (indicate whether ☐ required or ☐ recommended) and ☐ any supplies required.
4. Course description: ☐ Content of the course and how it fits into the broader curriculum; ☐ Expected proficiencies required to undertake the course, if applicable. ☐ Inclusion of catalog description is <i>strongly</i> recommended, and ☐ Description in syllabus must be consistent with catalog course description.
5. Course Goals (general), and (see #6)
6. Student Learning Outcomes (more specific)
7. Instructional methods: Describe the teaching techniques (eg: lecture, case study, small group discussion, private instruction, studio instruction, values clarification, games, journal writing, use of Blackboard, audio/video conferencing, etc.).
8. Course calendar: A schedule of class topics and assignments must be included. Be specific so that it is clear that the instructor has thought this through and will not be making it up on the fly (e.g. it is not adequate to say "lab". Instead, give each lab a title that describes its content). You may call the outline Tentative or Work in Progress to allow for modifications during the semester. 9. Course policies:
☐ Specify course rules, including your policies on attendance, tardiness, class participation, make-up exams, and plagiarism/academic integrity.
10. Evaluation: ☐ Specify how students will be evaluated, ☐ what factors will be included, ☐ their relative value, and ☐ how they will be tabulated into grades (on a curve, absolute scores, etc.) ☐ Publicize UAF regulations with regard to the grades of "C" and below as applicable to this course. (Not required in the syllabus, but is a convenient way to publicize this.) Link to PDF summary of grading policy for "C": http://www.uaf.edu/files/uafgov/Info-to-Publicize-C_Grading-Policy-UPDATED-May-2013.pdf
11.SupportServices: Describe the student support services such as tutoring (local and/or regional) appropriate for the course.
12. Disabilities Services: Note that the phone# and location have been updated. http://www.uaf.edu/disability/ The Office of Disability Services implements the Americans with Disabilities Act (ADA), and ensures that UAF students have equal access to the campus and course materials. State that you will work with the Office of Disabilities Services (208 WHITAKER BLDG, 474-5655) to provide reasonable accommodation to students with disabilities.

5/21/2013

Nutritional Biochemistry: Indigenous Health

Chem 494 3 credits 3(2.5+2)

Instructor:

Kriya Dunlap, 474-2766, kldunlap@alaska.edu

Office Hours:

Department of Chemistry and Biochemistry West Ridge Research Building (WRRB), 230

3 hours TBA

Lecture:

TBA (Likely WRRB 009)

Credit Hours:

3(2.5 hours lecture + 2 hours laboratory/recitation)

Reading Material:

Reading material will be provided by the instructor a made available through blackboard

and a course website. Reading material will be a mix of selected peer-reviewed

manuscripts, IACUC and IRB applications, book chapters and special topic reports and

interest pieces.

Recommended:

Martha H. Stipanuk

(not required)

Biochemical and Physiological Aspects of Human Nutrition, 3rd Edition

Saunders Publishing ISBN: 1437709591

Published 2012

Course:

This 3-credit course focuses on integrating introductory concepts from chemistry and biochemistry in structuring research projects addressing nutritional concerns relevant to Alaska or Native health. Topics discussed will include components in Alaska foods, such as phytochemicals, thyroid hormone, vitamin D and omega-3 fatty acids and the health disparities associated with these compounds, such as diabetes, cardiovascular disease, inflammation, thermoregulation and metabolic syndrome. We will tackle these issues by studying their biochemical foundation and acquiring an understanding of study design, through the development of testable hypotheses, data interpretation and research presentation. Literature review, research compliance, research techniques, experimental design and execution and data interpretation will be central topics. Each topic will be addressed with a group project, in which the students design, manage, execute and decipher results of their project. The course is designed for the application of practical biochemical knowledge towards a current nutritional issue, while simultaneously establishing biochemical skills and resource sharing.

Proficiencies: Some knowledge of general, organic and biochemistry.

Course Goals:

- Understanding the biochemical basis of nutrition through indigenous health and Alaska resources.
- Allow students to integrate concepts learned in general, organic and biochemistry into a nutritional context.
- Use basic concepts to formulate hypotheses, select pertinent literature, interpret experimental data and propose meaningful experimental approaches to solving current questions in nutritional biochemistry.
- Experience the development of research projects from hypothesis development to data presentation.
- Be exposed to ethical and compliance issues required for modern day funded research.

Learning Outcomes:

1. Identify molecular components in Alaska's food supply and their role in disease prevention.

- 2. Correlate chemical and physical properties of nutrients with their cellular functions.
- 3. Write a testable hypothesis for each project as a group.
- 4. Keep a detailed laboratory notebook/record, statistically analyze data, and present findings at the chemistry and biochemistry department end-of-year poster session.
- 5. Use mixed technology or teaching aids, such as iPads, google forms etc. Group interaction will be encouraged.
- 6. Discuss current IACUC/IRB and address compliance issues pertaining to their projects.

Instructional Methods:

Topics will begin with instructor-led lectures aimed at establishing the biochemical foundations needed to design and execute Alaska relevant nutritional research projects. Once the foundations are established, students will develop a research project pertaining to that unit. Group discussion will offer a platform for brainstorming, troubleshooting, and collaborative research, while establishing successful laboratory practices. Class time will be spent on how to properly conduct a literature search and ways to cite work, but students will do much of their literature review outside of class. Class time will be used for sharing relevant findings that support or refute the project aim or hypothesis. Students will also be guided on developing protocols for executing their experiments and instructed on writing step-by-step protocols. While, there will be an in-depth text book available as a reference (see above), most reading material will include special interest pieces, examples of proposals, examples of protocols, IACUC/IRBs and relevant peer-reviewed manuscripts. Blackboard will be used as a central communication platform for announcements, posting of lectures and reading material, and distribution/collection of exams. For resource sharing, dropbox, googledocs, blackboard and a course website (http://nutritionalbiochemistry.community.uaf.edu).

Evaluation:

Students will be evaluated in five key areas – hypothesis development, literature review, laboratory practices, final research report, and poster presentation.

Hypothesis development	15%
Literature review:	20%
Laboratory practices, preparation, notebook keeping	15%
Research Report	30%
Poster	20%

Grading: Totals will be translated into a letter grade. Total point percentages of 90, 80, 70 and 60 correspond to the lower cutoff boundaries for the grades of A, B, C and D respectively. Percentages less than 60 constitute a failing grade ("F"). Evaluation will be provided with grade break down and grades will be posted in blackboard within a week of completion.

Course Structure:

Attendance and participation:

Regular student attendance is expected to ensure consistent discussion and project progress. Active student participation is expected and because projects are group projects, participation will reflect in your grade.

Hypothesis Development:

Hypothesis development will start at home and be discussed in class. The instructor will provide guidelines and limitations so that students can shape a realistic and testable hypothesis surrounding Alaska foods, Indigenous Health or current nutritional issues. The students will

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draft hypotheses at home and bring 2 to 3 hypotheses into class for discussion. Students will decide together as a group which hypothesis to test or how to edit/combine hypotheses into testable project(s). Once the hypothesis or hypotheses is selected, students and the class will work together during class to develop workable aims. Students will be graded on the clarity, testability and relevance of the hypotheses and subsequent aims. This is 15% of the student's overall grade.

Literature Review:

Before students begin their projects, each student will perform a literature review and share it with the class. In class students will decide which facet of the project they will review. For instance, if a project involves certain antioxidants in AK berries, one student might review antioxidants and disease, while another student might do a literature search on berries in general, and yet another on Alaska berries. The students will write-up their literature review into a background or intro section. Students are expected to cite work and start a bibliography. In class students will take everyone's literature review of a particular project and organize it into a cohesive intro or background section including hypothesis and aims to be tested. Students will be graded on quality of literature review, presentation to the class, sources cited, relevance of the information to the hypothesis testing, quality of writing (grammar, flow, spelling etc.), and bibliography. This will constitute 20% of your grade.

Laboratory Practices:

Laboratory practices encompass supply ordering, note-keeping, experiment organization and general laboratory etiquette. Students are expected to keep an up-to-date and detailed laboratory notebook that will be reviewed weekly by the instructor. Students are expected to find best-fit products for the research, taking into account cost, specificity and ease of use, and then fill out a purchase requisition for each item needed. Students will be expected to set up or organize experiments ahead of time (labeling tubes, making reagents etc.) as to minimize waste and expense. General laboratory etiquette is expected. Students will be graded on product selection, laboratory cleanliness, restocking of used materials, use of PPE (Personal Protective Equipment) and laboratory notebook keeping. This constitutes 15% of the total grade for the course. Appropriate safety training and research compliance will be addressed.

Research Report:

A report is due at the completion of each project. Each student will work on a minimum of 3 research projects. Reports will include an introduction, materials and methods, results with statistics, and conclusion. This will be done as a group and individuals will be responsible for each section, alternating from week to week. Sections of the report will be delegated for each person. Sections that students complete will rotate from project to project; student that wrote up material and methods for one project will write-up results for another. Instructor will evaluate a first draft of each report, provide feedback and allow editing before the final report is submitted. Students will be graded on first draft, inclusion of all relevant data, interpretation of data, relevance of research, clarity of research design, statistical interpretation, use of images, table and graphs, quality of the writing, and the interpretation of the research to human health. Reports are worth 30% of the total course grade.

Poster:

The final project is a poster presentation. The students will create posters for each research project. Students will decide which research project they would like to make into a poster. Students will work individually or in pairs to complete the posters. If students are unable to

decide which project to work on, the instructor will assign projects to students. If the students work in pairs, students will report which section or parts of the poster they worked on so that the instructor can grade accordingly. Posters will be presented at the Department of Chemistry and Biochemistry end-of-year poster session. Occasionally, funding is available for instate conferences (WAISC) or there is a University poster session (Midnight Sun Science Symposium). If these opportunities are available students will present posters at these venues. Students will be graded on over-all aesthetics, layout, organization, figures and generally how easy it is to read and find information. Students will also be graded on their ability to answer questions and engage with their audience. This is worth 20% of the total grade for the course.

Ethical Considerations:

Any student caught cheating will be assigned a course grade of "F". The students academic advisor will be notified of this failing grade and the student will not be allowed to drop the course.

Student Code of Conduct:

As a UAF student, you are subject to the Student Code of Conduct. The university assumes that the integrity of each student and of the student body as a whole will be upheld. Honesty is a primary responsibility of you and every other UAF student. It is your responsibility to help maintain the integrity of the student community. More detailed information about UAF's Student Code of Conduct can be found at http://www.uaf.edu/catalog/current/academics/regs3.html; it goes as follows:

- 1) Students will not collaborate on any quizzes, in-class exams, or take-home exams that will contribute to their grade in a course, unless permission is granted by the instructor of the course. Only those materials permitted by the instructor may be used to assist in quizzes and examinations.
- 2) Students will not represent the work of others as their own. A student will attribute the source of information not original with himself or herself (direct quotes or paraphrases) in compositions, theses and other reports.
- 3) No work submitted for one course may be submitted for credit in another course without the explicit approval of both instructors. Violations of the Honor Code will result in a failing grade for the assignment and, ordinarily, for the course in which the violation occurred. Moreover, violation of the Honor Code may result in suspension or expulsion.

Support Services:

Support services will be provided by the University of Alaska Library system, online resources and the instructor. Additional services are available through Student Support Services (http://www.uaf.edu/sssp/) at UAF.

Disabilities Services:

We will work with the Office of Disabilities Services (203 WHIT, 474-7043) to provide accommodations for students with disabilities. If you have a disability and require special assistance, please contact the instructor as soon as possible. Students with disabilities must provide a written statement indicating any special requirements that will be necessary as early in the semester as possible (preferably within the first week).

Tentative Class Schedule

Week	Lecture Activity/Topic	Laboratory	Assignment
starting:			
01/15/14	-Syllabus/Course outline - hypothesis development, report writing, and experimental design	-laboratory safety and compliance - Distribute lab notebooks and discuss record keeping/ lab etiquette -go through example lab notebooks.	-Discovery News: Inuit Paradox -URSA/INBRE student proposals
01/19/14	-Indigenous Health: Diabetes, Obesity, metabolic syndrome, CVD -Alaska Foods: polyphenolic compounds (carotenoids, anthrocyanins, proanthrocyanins) and omega-3 fatty acids	-The principles of ELISA and bioassayshow to order materials	-Read protocols for microscopy (how to tag with primary and secondary), ELISAs (GLUT4), and assay kits (nSMase.
01/26/14	-Quantitative Research: measurable parameters (cytokines, stress hormones, insulin pathway intermediates, antioxidant status, ORAC, fluorescent tags etc.)	- write hypothesis for Assay or ELISA study -start growing 3T3-L1 cells	-literature review (3 papers or 1 review article)
02/02/14	-Present summary of literature review -Discuss experimental protocols	-outline experiment -layout experiment (label tubes, prep samples etc.) -crude aqueous extracts of plants	-write-up experiment protocol
02/09/14	-review statistics (simple t-test, standard deviations, probability, significance)	-run experiment	-write section of report
02/16/14	Discuss research model systems available: Cell culture, microscopy, archived dog plasma, sled dogs races in march. -discuss articles	-start differentiating 3T3-L1 cells, layout semester long schedule for the maintenance and differentiationJOVE	-manuscripts on AK berries in neuroinflammation and diabetesmanuscript on metabolic syndrome, subsistence foods and cardiovascular disease in AK natives.
02/23/14	-Qualitative Research: Interviews, Focus groups, analyzing published research, and how to interpret datacome up with qualitative index in current	-Discuss homework manuscriptsDiscuss options for final project using research models available. Time constraints, feasibility, vote	-read for discussion, selected documents on Qualitative designwrite interview/ focus group

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5 _	literature, i.e. smoking and diabetes.	on topics, etc.	questions		
03/02/14	-Create a focus group/interview topic for in	- select interview questions from	-literature review		
	class focus groups.	student homework and organize in			
	-interpret results. How do you interpret the	class (in laboratory) focus group.			
03/09/14	results of focus groups? -Diet questionnaires, physical activity	-Administer questionnaires to	-write section of a report for		
03/09/14	questionnaires, consent forms, CANHR	fellow students.	qualitative index.		
	questionnaires, consent forms, carving	ienow students.	-do a 24 hour food recall to hand		
	questionnaires.		in after spring break.		
03/16/14	SPRING BREAK				
03/23/14	-Address laboratory and research compliance:	-visit IACUC/IRB office or do	-read human GLUT4 IRB		
	When is an IACUC or IRB necessary? What	online training.	-read sled dog IACUC		
	laboratory training is required for the	-in-class IRB/IACUC preparation	-first draft of qualitative report		
	methodology proposed? Where do you go to	for real or mock project.	due		
	get this training?		-hypothesis for final project		
03/30/14	-Select/edit hypothesis for final project	-review protocols and select	-literature review (3 papers or 1		
	~	methods.	review article)		
			-Prepare section of IRB/IACUC if applicable or petition for		
			waiver.		
			warver.		
04/06/14	-Lecture geared towards selected final project	-fluorescently label cells and	-read protocols		
	topic.	visualize under microscope. How			
	-discuss literature review	do you quantify?			
04/13/14	-prep for experiment	-Run experiment	-write section of report		
04/20/14	-lecture on food contamination and	-How to structure and make a	-first draft of final project report		
	bioaccumulation.	scientific poster			
	-demonstration on augmented reality using	-Augmented reality laboratory/do			
×	mercury and bioaccumulation poster	your own.			
04/27/14	-Present methods from one of our studies	-final report due	-complete posters		
	with a JOVE type report.	-complete posters			
05/14 -Poster presentation at Department poster session					