



UM | Faculty of Agricultural
and Food Sciences

Syllabus

HNSC 1200: Food Facts and Fallacies

(A01, Winter 2026)

Acknowledgement: The University of Manitoba campuses are located on original lands of Anishinaabeg, Cree, Oji-Cree, Dakota, and Dene peoples, and on the homeland of the Métis Nation.



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COURSE DETAILS

Course Title & Number:	HNSC 1200 Food Facts and Fallacies (A01)
Number of Credit Hours:	3
Class Times & Days of Week:	Mondays, Wednesdays, Fridays 11:30 AM - 12:20 PM
Location for classes:	In-person classes at Robert B. Schultz Lecture Theatre 172 (Remote lectures via UMLearn WebEx will be conducted in case of instructor's unavailability due to illness/ work travel etc.)
Pre-Requisites:	There are no pre-requisites for taking this course.

Instructor Contact Information

Instructor(s) Name & Preferred Form of Address:	Dr. Chamila Nimalaratne (Instructor will respond to any civil form of address such as first name, last name or Dr. etc)
Office Location:	Room 244, Ellis Building
Office Hours or Availability:	Wednesdays 1:00 PM - 2:00 PM; Other times by appointment; Also available immediately after class (for quick questions and without prior arrangements; some exceptions might apply; For other times, please email to schedule an appointment.
Office Phone No.	204-474-6287 (work); 780-966-1320 (Mobile)
Email:	chamila.nimalaratne@Umanitoba.ca I will try my best to return your email within 24 hours on weekdays. <i>Note:</i> All email communication must conform to the Communicating with Students university policy.
Contact:	Email is the most preferred mode of communication. Please write the name of the course in your email subject. Don't forget to write your name in the email. I teach multiple courses. Without this information, I won't be able to respond to your email meaningfully. For urgent reasons, you can contact by mobile phone.

Course Description

U of M Course Calendar Description

HNSC 1200 Food: Facts and Fallacies (Formerly 030.120), 3 credit hours. (This course will present facts and fallacies about food from harvest to market forms. Emphasis will be placed on technological development, consumer concerns and factors affecting nutritional quality. Current issues related to food safety and nutritional trends will also be discussed. Not to be held with 030.119.

General Course Description

This course provides you with a basic introduction to food production, preservation and safety, as well as the role that nutrients play within foods.

Course Goals

Upon completion of the course, you should be able to:

- Identify the standards for healthy eating that exist in Canada, and the challenges that Canadians face to healthy eating.
- Understand the barriers to food security in Canada and in the world and suggest strategies to mitigate food insecurity.
- Develop an understanding of the impact of primary and secondary food production on human health and sustainability.
- Identify food and agricultural factors that affect nutrition and health
- Analyse the role of food composition (chemistry) on food quality
- Describe common physical, chemical and biological food hazards, and discuss the governments' industry's and consumers' role in minimizing the risk of illnesses caused by these hazards.
- Analyse the industrial methods used for food processing and preservation.

Course Learning Objectives

Unit 1: Basics of Nutrition

1. Define the basic terms of nutrition and use the Atwater system to calculate calories in food.
2. Identify the mandatory and voluntary nutrition information permitted on food packages in Canada.
3. Interpret Canada's Food Guide and recognize the factors affecting food choices.

Unit 2: Food Production

4. Explain the changing landscape of food production and recognize the opportunities and challenges of the future food production.
5. Discuss the regulations of organic and genetically modified foods in Canada

Unit 3: Food Security

6. Define food security, food insecurity, food poverty, food sovereignty and recognize social determinants of health, and recognize the scale of food insecurity in Canada.
7. Identify the four pillars of food security in a family's diet, and the principles of food sovereignty.

8. Explain the role the indigenous view of food sovereignty can play in addressing food insecurity challenges in Canada.

Unit 4: Food Chemistry

9. Describe the nutritional, physical and chemical properties of water, carbohydrates, lipids and proteins.

Unit 5: Food Safety

10. Identify common foodborne illnesses and prevention methods.
11. Explain the role of consumers in minimizing their risk of foodborne illnesses.

Unit 6: Food Processing

12. Explain the principles and methods of food preservation.

The Undergraduate Dietetics program is designed to meet the Integrated Competencies for Dietetic Education and Practice (ICDEP). ICDEP provides outcome-based standards for entry-to-practice dietetic educations and entry-level dietetic practice. Outcome -based standards focus on abilities possessed as a result of learning. The ability to perform a task to a specified standard, and in a way that is observable to others, is typically called a *Practice Competency (PC)*. *Performance Indicators (PIs)* describe abilities that are intended to be demonstrated within the program (i.e., pre-practice). Below is a list of PIs that will be assessed throughout this course.

PRACTICE COMPETENCIES	PERFORMANCE INDICATORS	Course Learning Objectives (CLOs)
1. FOOD AND NUTRITION EXPERTISE: Dietitians integrate their food and nutrition expertise to support the health of individuals, communities and populations		
1.01 Apply understanding of food composition and food science	a. Demonstrate understanding of physical and chemical properties of food	9
	b. Demonstrate understanding of food preparation, processing and preservation	12
	c. Demonstrate understanding of the role of ingredients and their interaction in food preparation	9
	e. Demonstrate understanding of microbes in food	10
1.02 Apply understanding of food environments	a. Demonstrate knowledge of government policy in regulating food products in Canada	2, 5, 10, 12
	c. Demonstrate awareness of Indigenous values and ways of knowing related to food environments	6, 8
	d. Demonstrate understanding of factors affecting food security of Canadians	6, 7, 8
	e. Demonstrate understanding of factors affecting food safety	10, 11
	f. Demonstrate understanding of sustainable food systems	4

1.03 Apply understanding of human nutrition and metabolism	a. Demonstrate understanding of the role of nutrients and other food components	1, 9
1.04 Apply understanding of dietary requirements and guidelines	c. Demonstrate understanding of current nutrition recommendations and dietary guidelines	3
1.05 Apply understanding of dietary practices	b. Demonstrate understanding of social aspects of food choice and eating	3
	c. Demonstrate understanding of psychological aspects of food choice and eating	3
	d. Demonstrate understanding of the impact of financial resources on food choice and eating	3
1.07 Integrate population health promotion principles and practices	a. Demonstrate understanding of determinants of health, health equity, and social justice	6
2. PROFESSIONALISM AND ETHICS: Dietitians use professional, ethical and client-centered approaches, to practice with integrity and accountability		
2.01 Practice within the context of Canadian diversity	d. Identify structures that impact health equity and social justice	6
4. MANAGEMENT AND LEADERSHIP: Dietitians use management skills and provide leadership to advance health, through food and nutrition		
4.08 Foster development of food skills in others	g. Interpret food label	2

Textbook, Readings, and Course Materials

Required Materials: The notes for the course will be available on UMLearn under the contents for this course. I will ensure that the notes for each class are available before the respective lecture. Although the lectures are based on the notes provided, extra information will be provided during the lecture along with videos shown in class to clarify important and complex topics. The extra information is testable and will appear on quizzes and exams. If you must miss a class, please get the notes from your peers to avoid missing important material.

Readings: Please see the schedule below for any required readings.

Required textbook: There is no required textbook for this course. All course readings are available through UM Learn. In lecture notes, several resources are provided, and it is expected that students refer to these

resources regularly. All resources are publicly available. You must have access to a stable internet connection to be able to access all the course material and to be able to complete all the assessments on Umlearn.

Using Copyrighted Material

Please respect copyright. We will use copyrighted content in this course. I have ensured that the content I use is appropriately acknowledged and is copied in accordance with copyright laws and university guidelines. Copyrighted works, including those created by the Instructor, are made available for private study and research and must not be distributed in any format without permission. Do not upload copyrighted works to a learning management system (such as UM Learn), or any website, unless an exception to the *Copyright Act* applies or written permission has been confirmed. For more information, see the University's Copyright Office website at <http://umanitoba.ca/copyright/> or contact um_copyright@umanitoba.ca.

Course Technology

Students are required to have a computer and have access to UMLearn to be able to attempt the quizzes, discussion posts, assignment, midterm test and the final exam (recommended to have a computer with enough battery life ~2.5 hrs). Access to UMLearn will be required to access course material and to complete course assessments.

Students should refrain from any behaviour that may be distracting to other students during classes. **Accordingly, all technology resources are to be used in a responsible, efficient, ethical and legal manner.** The course lectures will be delivered in person (except for emergencies, where virtual lectures will be used) and the lecture material will be available through UMLearn.

You can access UMLearn from the University of Manitoba homepage: www.umanitoba.ca. For login assistance, visit the [UMLearn Resources Page](#) or contact **IST Service Desk** at servicedesk@umanitoba.ca or (204) 474-8600. Please run a system check at (<https://universityofmanitoba.desire2learn.com/d2l/systemCheck>) to verify that you system is configured properly.

Expectations: I Expect You To

- I expect you to attend the classes and take notes in the class. The slides provide only the main points for each lecture. Additional information will be provided during the lecture. Please add such information to your slides.
- I strongly encourage you to carefully read the course notes, including all links to external sites, as all of these will be testable on the midterm exam and final exam.
- In the class, please pay attention to the lecture and ask me to repeat/clarify anything that is not clear. Please avoid asking your classmates to clarify during a lecture.
- If you have questions during the class, please ensure that those questions are directly related to what is being discussed at that time.
- Please ask questions related to assignments/quizzes etc. either at the start of the class or at the end. Refrain from asking about these during a lecture.
- I will treat you with respect and would appreciate the same courtesy in return. See [Respectful Work and Learning Environment Policy](#).
- I expect you to follow these policies around Class Communication, Academic Integrity, and Recording Class Lectures.

You should plan on the reading, writing, and studying to take approximately 4-5 hours per week in addition to the 75 minutes (x2) of class time.

The unit discussions, assignment, midterm exam and the quizzes at the end of each unit relate directly to what you can expect on the final exam. You should complete the quizzes regularly to make sure that you know the correct answers. If you do this periodically during the course, you will perform better on the midterm exam and the final exam.

Class Communication:

You are required to obtain and use your University of Manitoba email account for all communication between yourself and the university. All communication must comply with the Electronic

Communication with Student Policy:

http://umanitoba.ca/admin/governance/governing_documents/community/electronic_communication_with_students_policy.html.

Academic Integrity:

Each student in this course is expected to abide by the University of Manitoba [Academic Integrity principles](#). Plagiarism or any other form of cheating in examinations, midterm exam or academic work is subject to serious academic penalty (e.g. suspension or expulsion from the faculty or university). Cheating in examinations or tests may take the form of copying from another student or bringing unauthorized materials into the exam room (e.g., crib notes, pagers or cell phones). Exam cheating can also include exam personation. A student found guilty of contributing to cheating in examinations or term assignments is also subject to serious academic penalty.

Always remember to reference the work of others that you have used. Also be advised that you are required to complete your assignments independently. You must do your own work during exams. Inappropriate collaborative behavior and violation of other Academic Integrity principles, will lead to the serious [disciplinary action](#). An assignment which is prepared and submitted for one course should not be used for a different course. This is called “duplicate submission” and represents a form of cheating because course requirements are expected to be fulfilled through original work for each course.

When in doubt about any practice, ask your professor or instructor. Visit the [Academic Calendar](#), [Student Advocacy](#), and [Academic Integrity](#) web pages for more information and support.

Recording Class Lectures:

The instructor and the University of Manitoba hold copyright over the course materials, presentations and lectures which form part of this course. No audio or video recording of lectures or presentations is allowed in any format, openly or surreptitiously, in whole or in part without permission of the instructor. Course materials (both paper and digital) are for the participant’s private study and research.

Student Accessibility Services:

The University of Manitoba is committed to providing an accessible academic community. [Students Accessibility Services \(SAS\)](#) offers academic accommodation supports and services such as note-taking, interpreting, assistive technology and exam accommodations. Students who have, or think they may have, a disability (e.g. mental illness, learning, medical, hearing, injury-related, visual) are invited to contact SAS to arrange a confidential consultation.

Student Accessibility Services

520 University Centre
 Phone: (204) 474-7423
 Email: Student_accessibility@umanitoba.ca

Expectations: You Can Expect Me To

Do in-class revisions before the exams.

Respond to your emails related to class within 24-48 hr.

Be available for questions/clarifications related to course content by appointment.

CLASS SCHEDULE AND COURSE EVALUATION

This schedule is subject to change at the discretion of the instructor and/or based on the learning needs of the students but such changes are subject to [Section 2.8 of ROASS](#).

Date	Class Content & Teaching Strategies	Required Readings or any Pre-class Preparation	Evaluation		Value of Final Grade
			Type of Assessment	Due Date	
Week 1 Jan 6-9	Introduction to the course Unit 1: Basics of Nutritional Sciences	Course material on UMLearn			
Week 2 Jan 12-16	Unit 1: Basics of Nutritional Sciences	Canada Food guide (2019)			
Week 3 Jan 19-23	Unit 2: Food Production	Course material on UMLearn	Unit 1 quiz	Recommended to complete by Jan 23	3%
Week 4 Jan 26-30	Unit 2: Food Production	Course material on UMLearn	Discussion post 1	Due Feb 13	3%
Week 5 Feb 2-6	Unit 3: Food Security	Course material on UMLearn	Unit 2 quiz	Recommended to complete by Feb 6	3%
Week 6 Feb 9-13	Unit 3: Food Security	Course material on UMLearn	Discussion post 2	Due Feb 23	3%
Feb 16-20 Winter Term Break (No Classes)	No Classes				
Week 7 Feb 23- Feb 27	Midterm Exam (Feb 27) Unit 4: Food Chemistry	Course material on UMLearn	Unit 3 quiz Midterm Exam (Units 1-3);	Recommended to complete by Feb 20	3% 25%

			In- class; on UMLearn	Feb 27	
Week 8 Mar 02- Mar 06	Unit 4: Food Chemistry	Course material on UMLearn			
Week 9 Mar 9- Mar 13	Unit 5: Food Safety	Course material on UMLearn	Unit 4 quiz	Recommended to complete by Mar 16	3%
Week 10 Mar 16- Mar 20	Unit 5: Food Safety	Course material on UMLearn	Assignment (Available under quizzes on umlearn)	Due Apr 01	8%
Week 11 Mar 23- Mar 27	Unit 6: Food Processing	Course material on UMLearn	Unit 5 quiz	Recommended to complete by Mar 28	3%
Week 12 Mar 30- Apr 01	Unit 6: Food Processing	Course material on UMLearn	Discussion post 3	Due Apr 06	3%
			Unit 6 quiz	Recommended to complete by Apr 6	3%
Week 13 Apr 06- Apr 09	Final exam review				
Exam period: Apr 11 – Apr 25, 2026	Final exam	Course material on UMLearn	Final exam (scheduled by Registrar’s Office during Fall Term Exam period) is based on Units 1-6, with more emphasis on units 4, 5 and 6.		40%
					100%

Grading

*****Please note that marks in all sections of HNSC 1200 are not rounded.***

Letter Grade	Percentage out of 100	Grade Point Range	Final Grade Point
A+	90-100	4.25-4.5	4.5
A	80-89.9	3.75-4.24	4.0
B+	75-79.9	3.25-3.74	3.5
B	70-74.9	2.75-3.24	3.0
C+	65-69.9	2.25-2.74	2.5
C	60-64.9	2.0-2.24	2.0
D	50-59.9	Less than 2.0	1.0
F	Less than 50		0

Voluntary Withdrawal

The last day to drop the class and receive 100% refund is January 19, 2026, and the last day to withdraw with no refund is March 19, 2026. Students who do not drop the course by the deadline will be assigned a final grade. Please note that withdrawal courses will be recorded on official transcript. Please refer to the [Registrar's Office](#) web page for more information. I am always willing to discuss student's progress and strategies for improvement prior the withdrawal date.

ASSIGNMENT DESCRIPTIONS

All work in this course is to be completed independently unless otherwise specified. **Note:** Detailed instructions about the unit discussions, including marking rubrics are found on UM Learn. Unit discussions will be submitted on the discussion boards on UM Learn and the unit quizzes, midterm exam, and final examination for this course will be written on UM Learn.

There are three-unit discussions, one assignment, and six online quizzes, a midterm exam and the final exam.

Unit Discussions (9%)

You will **complete 3 discussions** in designated discussion forums on UMLearn (UMLearn> communications> discussions). You will find the specific questions to be answered for each discussion topic under Content, in the "Instructions for Assignments" folder on your UMLearn course page, as well as on each discussion board. You must select and submit the discussion posts written on the space provided on UMLearn (click 'Start a New Thread'). **The due dates for the discussion submissions are listed in the course schedule, and late submissions will not be accepted as the forum will be closed by the due date.**

Quizzes (18%)—Six quizzes must be completed through UMLearn> assessments> quizzes (one each for units 1-6). Each quiz will contain 10 multiple choice questions. You will be allowed 10 minutes per quiz. **Only your first attempt will count towards the grade.** You will be allowed multiple attempts for practice only, until the end date. The recommended dates are suggested to help you stay on track but if you miss a recommended date, you will still be able to complete the quiz until April 9th without any penalty.

Assignment (8%): It is an individual assignment. The assignment has been set-up as a quiz. You must type in the boxes provided. Please do not attach files to your "Assignment" quiz. You may return to your attempt as many times as you like before the end date. Your work will be saved every time you open your attempt. **Please submit only when you have completed the assignment.** If you accidentally submit an incomplete attempt and then request me to give you another attempt, please know that the new attempt will have a different set of questions and thus, you will need to start over. Email or paper submissions will not be accepted under any circumstances.

Examinations:

Midterm exam (25%)

The test must be completed on UMLearn. You must have a laptop or a tablet to complete the test. The midterm exam is 40 minutes in length and consists of 40 multiple-choice and true/false questions,

focusing on the learning objectives found in each unit. The midterm will test units 1, 2 and 3. More details on the midterm exam will be communicated during the class.

The Final Exam (40%)

The final exam is 2 hrs in length and consists of 100 multiple choice / true and false questions, focusing on the learning objectives found in each unit. The final exam will cover materials from units 1-6, with more emphasis on units 4, 5 and 6. The Registrar's Office is responsible for the final exam schedule which is available in Aurora after the start of the course and will be administered in-person under supervision. All exams in this course should be completed individually and should be completed by the student who is registered in the course. Please review the information found on the University of Manitoba Academic Integrity website: <http://umanitoba.ca/student-supports/academic-supports/academic-integrity> for more information on academic misconduct, and how to avoid it. Students found to be engaging in any of the above behaviours will be referred to the Food and Human Nutritional Sciences Department for investigation.

Referencing Style

Assignments should use the APA reference style as outlined in the text:

American Psychological Association. (2009). *Publication manual of the American Psychological Association* (6th ed.). Washington, DC.

There are resources available on APA reference style on the University of Manitoba Library page: www.umanitoba.ca/libraries.

Assignment Feedback

Your unit discussions and assignment will be marked by TAs and returned to you within 10 working days after the due date. You will be able to access your marked discussions and assignment on UM Learn.

Assignment Extension and Late Submission Policy

Be sure that you plan your time accordingly throughout the term, as extensions will not be granted for reasons other than medical or compassionate circumstances. 10% will be deducted from your mark for each day late.

Should you need an extension for an assignment/test, you must contact me as soon as possible to make arrangements, however, extensions will only be granted for medical or compassionate circumstances. **If you miss the final exam due to illness or compassionate reasons, please contact your own faculty to request a deferral.** Your instructor does not have any authority to change the schedule of your final exam.

UNIVERSITY SUPPORT OFFICES & POLICIES

Section (a):

Writing and Learning Support

The Academic Learning Centre (ALC) offers services that may be helpful to you throughout your academic program. Through the ALC, you can meet with a learning specialist to discuss concerns

such as time management, learning strategies, and test-taking strategies. The ALC also offers peer supported study groups called Supplemental Instruction (SI) for certain courses that students have typically found difficult. In these study groups, students have opportunities to ask questions, compare notes, discuss content, solve practice problems, and develop new study strategies in a group-learning format.

You can also meet one-to-one with a writing tutor who can give you feedback at any stage of the writing process, whether you are just beginning to work on a written assignment or already have a draft. If you are interested in meeting with a writing tutor, reserve your appointment two to three days in advance of the time you would like to meet. Also, plan to meet with a writing tutor a few days before your paper is due so that you have time to work with the tutor's feedback.

These Academic Learning Centre services are free for U of M students. For more information, please visit the Academic Learning Centre website at: <http://umanitoba.ca/student/academiclearning/>

You can also contact the Academic Learning Centre by calling 204-480-1481 or by visiting 205 Tier Building.

University of Manitoba Libraries (UML)

As the primary contact for all research needs, your liaison librarian can play a vital role when completing academic papers and assignments. Liaisons can answer questions about managing citations, or locating appropriate resources, and will address any other concerns you may have, regarding the research process. Liaisons can be contacted by email or phone, and are also available to meet with you in-person. A complete list of liaison librarians can be found by subject: <http://bit.ly/WcEbA1> or name: <http://bit.ly/1tJ0bB4>. In addition, general library assistance is provided in person at 19 University Libraries, located on both the Fort Garry and Bannatyne campuses, as well as in many Winnipeg hospitals. For a listing of all libraries, please consult the following: <http://bit.ly/1sXe6RA>. When working remotely, students can also receive help online, via the Ask-a-Librarian chat found on the Libraries' homepage: www.umanitoba.ca/libraries.

Section (b):

For 24/7 mental health support, contact the Mobile Crisis Service at 204-940-1781.

Student Counselling Centre

Contact SCC if you are concerned about any aspect of your mental health, including anxiety, stress, or depression, or for help with relationships or other life concerns. SCC offers crisis services as well as individual, couple, and group counselling. *Student Counselling Centre:* <http://umanitoba.ca/student/counselling/index.html>

474 University Centre or S207 Medical Services
(204) 474-8592

Student Support Case Management

Contact the Student Support Case Management team if you are concerned about yourself or another student and don't know where to turn. SSCM helps connect students with on and off campus resources, provides safety planning, and offers other supports, including consultation, educational workshops, and referral to the STATIS threat assessment team.

Student Support Intake Assistant <http://umanitoba.ca/student/case-manager/index.html>

520 University Centre
(204) 474-7423

University Health Service

Contact UHS for any medical concerns, including mental health problems. UHS offers a full range of medical services to students, including psychiatric consultation.

University Health Service <http://umanitoba.ca/student/health/>

104 University Centre, Fort Garry Campus

(204) 474-8411 (Business hours or after hours/urgent calls)

Health and Wellness

Contact our Health and Wellness Educator if you are interested in information on a broad range of health topics, including physical and mental health concerns, alcohol and substance use harms, and sexual assault.

Health and Wellness Educator <http://umanitoba.ca/student/health-wellness/welcome.html>

Katie.Kutryk@umanitoba.ca

469 University Centre

(204) 295-9032

Live Well @ UofM

For comprehensive information about the full range of health and wellness resources available on campus, visit the Live Well @ UofM site:

<http://umanitoba.ca/student/livewell/index.html>

Section (c):

All students are required to respect copyright as per Canada's *Copyright Act*. Staff and students play a key role in the University's copyright compliance as we balance user rights for educational purposes with the rights of content creators from around the world. The Copyright Office provides copyright resources and support for all members of the University of Manitoba community. Visit <http://umanitoba.ca/copyright> for more information.

Section (d):

Your rights and responsibilities

As a student of the University of Manitoba you have rights and responsibilities. It is important for you to know what you can expect from the University as a student and to understand what the University expects from you. Become familiar with the policies and procedures of the University and the regulations that are specific to your faculty, college or school.

The [Academic Calendar](http://umanitoba.ca/student/records/academiccalendar.html) <http://umanitoba.ca/student/records/academiccalendar.html> is one important source of information. View the sections *University Policies and Procedures* and *General Academic Regulations*.

While all of the information contained in these two sections is important, the following information is highlighted.

- If you have questions about your grades, talk to your instructor. There is a process for

term work and final **grade appeals**. Note that you have the right to access your final examination scripts. See the Registrar's Office website for more information including appeal deadline dates and the appeal form <http://umanitoba.ca/registrar/>

- You are expected to view the General Academic Regulation section within the Academic Calendar and specifically read the **Academic Integrity** regulation. Consult the course syllabus or ask your instructor for additional information about demonstrating academic integrity in your academic work. Visit the Academic Integrity Site for tools and support <http://umanitoba.ca/academicintegrity/> View the **Student Academic Misconduct** procedure for more information.
- The University is committed to a respectful work and learning environment. You have the right to be treated with respect and you are expected to conduct yourself in an appropriate respectful manner. Policies governing behavior include the:

Respectful Work and Learning Environment

http://umanitoba.ca/admin/governance/governing_documents/community/230.html

Student Discipline

http://umanitoba.ca/admin/governance/governing_documents/students/student_discipline.html and,

Violent or Threatening Behaviour

http://umanitoba.ca/admin/governance/governing_documents/community/669.html

- If you experience **Sexual Assault** or know a member of the University community who has, it is important to know there is a policy that provides information about the supports available to those who disclose and outlines a process for reporting. The **Sexual Assault** policy may be found at:
http://umanitoba.ca/admin/governance/governing_documents/community/230.html
More information and resources can be found by reviewing the Sexual Assault site <http://umanitoba.ca/student/sexual-assault/>
- For information about rights and responsibilities regarding **Intellectual Property** view the policy http://umanitoba.ca/admin/governance/media/Intellectual_Property_Policy_-_2013_10_01.pdf

For information on regulations that are specific to your academic program, read the section in the Academic Calendar and on the respective faculty/college/school web site

<http://umanitoba.ca/faculties/>

Contact an **Academic Advisor** within our faculty/college or school for questions about your academic program and regulations <http://umanitoba.ca/academic-advisors/>

Student Advocacy

Contact Student Advocacy if you want to know more about your rights and responsibilities as a student, have questions about policies and procedures, and/or want support in dealing with academic or discipline concerns.

<http://umanitoba.ca/student/advocacy/>

520 University Centre

204 474 7423

student_advocacy@umanitoba.ca

Foundational Knowledge Content Areas for Dietetics Education

This dietetic education program is an accredited program recognized by the Partnership for Dietetic Education and Practice (PDEP) and prepares students for eligibility for registration with a provincial dietetics regulatory body.

Highest level achieved: 1= demonstrate broad knowledge; 2= demonstrate comprehension; 3 = analyze, interpret and apply knowledge

Content Area	Foundational Knowledge	Cognitive Complexity Level
Food	Physical properties and chemical composition of food	2
	Food preservation, storage and packaging	1
	The role of ingredients and their interaction in food preparation	1
	Household food preparation	1
	Application of dietary requirements, guidelines, and guidance tools to food planning	1
	Food labeling	1
	Food-borne illness	1
Food Service Systems	Hazard Analysis and Critical Control Points (HACCP)	1
Human Nutrition across the Lifespan	Nutrition recommendations and guidelines	1
Microbiology	Classification of microbes	1
	Microbes in food safety	1
	Microbes in food production including prebiotics and probiotics	1
Pharmacology	Nutrients and nutraceuticals as pharmacological agents	1

	Natural health products	1
Population Food Systems and Food Security	Food production, preparation, processing, distribution and waste management	1
	Global and local food systems and factors affecting the supply of food	1
	Sustainable food practices	1
	Factors affecting access to food	1
	Food consumption patterns and trends	1
Professional Practice in Dietetics	Time and workload management	1
	Role of research and new knowledge	1
Research and Evaluation	Theoretical foundations of research	1
Social and Psychological Foundations	Behavioural theories relevant to eating and food choice	1
	Social and psychological aspects of eating and food choice, in health and disease	1
	Social justice, diversity and equity in society	1
	Cultural competence	2