Year: 2020/21

29218 - Sport: Nutrition and Food

Syllabus Information

Academic Year: 2020/21

Subject: 29218 - Sport: Nutrition and Food

Faculty / School: 229 - Facultad de Ciencias de la Salud y del Deporte

Degree: 441 - Degree in Human Nutrition and Dietetics

ECTS: 6.0 Year: 3

Semester: First semester Subject Type: Compulsory

Module: ---

1.General information

1.1.Aims of the course

1.2. Context and importance of this course in the degree

1.3. Recommendations to take this course

2.Learning goals

2.1.Competences

2.2.Learning goals

2.3. Importance of learning goals

3.Assessment (1st and 2nd call)

3.1. Assessment tasks (description of tasks, marking system and assessment criteria)

The student must demonstrate that they have achieved the expected learning outcomes through the assessment activities presented here.

The evaluation of learning outcomes will consist of three parts:

1) Written exam, which will account for 75% of the final grade and will explore theoretical and practical learning résults

There will be two individual written tests on the theoretical and practical content of the subject, in the form of partials, during the teaching period of the subject.

First part: the test will assess the knowledge acquired from parts I and II of the subject's syllabus, and practices 1 to 4. The test will consist of:

- 25 test questions of theoretical content, of five options, only one correct. The five of this part will be given by 15 in the test (35% of the test of the theoretical and practical contents)
- 4 short open-ended questions of theoretical content (35%)
- 2 questions related to practices and seminars.

Second part: the test will have the same characteristics and sections as the first part, evaluating the knowledge of parts III and IV of theory, and practices 5 to 8.

Those students who have passed the two partial exams will not need to take the final exam. However, in the event that they wish to improve the grade obtained in one or both partials, they may take the final exam of that part or parts whose mark they want to improve. Students who have not passed one or both sets will be examined only for the failed pieces.

First and second call: the written test will have the same structure as that of the partial tests, with an individual test being carried out for each of them.

In the case of having to carry out the evaluation in a non-face-to-face online way, the tests will maintain the same structure, taking place through the Moodle platform of the University of Zaragoza.

- 2) Tutored work (20% of the final grade). They are concrete works carried out by the students, autonomously and directed by the teacher. The work will consist of the dietetic-nutritional planning of an athlete. The work will be done in a group, but will have individual assessment. It will be valued:
- A written memory (50%, provided that a 5 out of 10 has been obtained in this part).
- Mandatory tutoring (10%, provided a 5 out of 10 has been obtained in this part). The student must take 2 scheduled tutorials. In the tutorials the teacher will guide the student and evaluate the process of carrying out the work.
- Oral presentation of the case (40%, provided that a 5 out of 10 has been obtained in this part). In the month of January, students must present and defend the case. All students will take part, in random order. This part will be evaluated with a rubric that will be made public on the first day of the course.

In case the special circumstances derived from the Covid-19 require it and the students cannot have a case of a real athlete, they will be able to do the same type of work with someone from their family environment or they will be provided with the data of a fictional athlete.

Likewise, in the event that the work cannot be presented in person, due to the circumstances derived from the Covid-19, the presentation of the work will be carried out synchronously online telematically, with teachers and students connected through technologies that allow interaction (type Google Meet).

3) Autonomous work activities (5% of the final grade). Evaluated through questionnaires and tasks through the ADD.

4. Methodology, learning tasks, syllabus and resources

4.1.Methodological overview

The subject is strucutre in participative theoretical lectures and practice sessions in the laboratory or the classroom. Moreover, the student has to perform an autonomous work and evaluation activities.

During the performing of the autonomous work the studen can demostrate his/her capacity as a team-worker and respect to other professionals.

The teaching-learning process is eased by weekly tutorships, to help in general aspects of the subjet or to help and advise in the performing of the individual tasks.

4.2.Learning tasks

The teaching program offered to the students to help them to achieve the expected results have the following learning-teaching activities:

Lectures: 40 h (1,6 ECTS)

In case the special circumstances derived from the Covid-19 require it, a synchronous online telematic teaching will be adopted, connected teachers and students through technologies that allow interaction (Google Meet type) Practice computer seminars: 6 h (0,24 ECTS)

Practice laboratory: 13 h (0,52 ECTS).

In case the special circumstances derived from the Covid-19 require it, the practices to be carried out by the students will be adapted to a telematic modality based on PBLs; adopting synchronous online telematic teaching, connected teachers and students through technologies that allow interaction (Google Meet type).

Autonomous work: 10h (0,4 ECTS) Evalutation test: 4 h (0,16 ECTS)

4.3.Syllabus

Theoretical program:

Part I: General aspects

- Introduction to sport nutrition.
- Functional structure of the muscle. Types of skeletal muscle fibers.
- Skeletal muscle contraction mechanism.
- Neuromuscular juntion. Transmission of the nervous impulse to the muscle fiber.
- Biophysics of muscle contraction. Isotonic and isometric contraction.
- Muscle metabolism during physical exercise. Muscular fatigue.
- Free radicals, antioxidants and physical exercise.

Part II: Physiological adaptations to physical activity

- Hematological modifications in the athlete. Sport anemia.
- Effect of physical activity on cardiovascular function.
- Respiratory adaptation to effort.
- Changes in kidney function during physical activity and regulation of acid-base balance.
- Digestive function and physical exercise.
- Endocrine response to physical exercise.
- Thermoregulation during physical effort.
- Physiological adaptation to altitude and hyperbaria.
- Physical aptitude. Limiting factors in sports practice.

Part III: Nutritional needs of athletes

- Nutritional status assessment in athletes.
- Measurement of energy expenditure in athletes
- Nutritional needs of athletes: energetic macronutrients and fiber. Water and electrolytes. Vitamines, minerals, micro and oligoelements
- Diet planning fot athletes.
- Nutrition applied to endurande sports
- Nutrition applied to strength sports

Part IV: Complementary aspects

- Ergogenic aids in sport.
- Physcial activity for health.
- Eating disorders in athletes.

Practical program:

- Anthropometric evaluations and somatotype.
- Indirect calorymetry as a tool to know the energetic expenditure and the energy substrate used by the athlete.
- Cardiovascular adaptations to physical activity and their aplications to sports nutrition.
- Variation in glycemia during physical activity and its application to sports nutrition.
- Analysis and/or elaboration of sport drinks.
- Team sport diet planning: training diet.
- Half-marathon diet planning: diet. Pre and post competition menú. Hydration and nutrition during the event.
- Muscle mass gain asn strength sports diet planning.

4.4. Course planning and calendar

Calendar of face-to-face sessions and delivery of work.

The schedule of face-to-face sessions and delivery of work will be established at the beginning of the course depending on the schedules and the academic calendar.

The key dates of the subject will depend on the programming of the subject. This information will be made public at the beginning of the corresponding academic year.

4.5. Bibliography and recommended resources

http://psfunizar10.unizar.es/br13/egAsignaturas.php?codigo=29218