

Year 2023/2024 282068 - Nutrition

### Information about the subject

Degree: Bachelor of Sciences of Physical Activity and Sport

Faculty: Faculty of Physical Activity and Sport Sciences

Code: 282068 Name: Nutrition

Credits: 4,50 ECTS Year: 3 Semester: 2

Module: 4) Optional Module.

Subject Matter: Nutrition. Type: Elective

Field of knowledge: Ciencias de la Salud

Department: -

Type of learning: Classroom-based learning

Languages in which it is taught:

Lecturer/-s:

OAC33 Sandra Carrera Julia (Responsible Lecturer)

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# Module organization

### 4) Optional Module.

Subject Matter	ECTS	Subject	ECTS	Year/semester
Professional Itinerary Electives.	27,00	Fitness and Physical Conditioning	6,00	This elective is not offered in the academic year 23/24
		Pedagogy in Eduational Values in Sports and Physical Activity	6,00	This elective is not offered in the academic year 23/24
		Skills, Entrepreneurship and Employment	3,00	This elective is not offered in the academic year 23/24
		Sports Management of Human and Economic Resources	6,00	This elective is not offered in the academic year 23/24
		Theory and Practice of Training for High Performance in Sports	6,00	This elective is not offered in the academic year 23/24
Anthropology.	18,00	Anthropology	6,00	3/1
		Religion, Culture and Values	6,00	This elective is not offered in the academic year 23/24
		Science, Reason and Faith	6,00	3/2
ldiom.	9,00	Inglés Avanzado para Ciencias Actividad Física y Deporte	4,50	3/2



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ldiom.		Inglés Intermedio para Ciencias Actividad Física y Deporte	4,50	3/2
Nutrition.	4,50	Nutrition	4,50	3/2
Sports Facilities.	4,50	Sports Facilities	4,50	This elective is not offered in the academic year 23/24
Methods and techniques of investigation.	4,50	Applied Research Methods and Techniques in Sport Sciences	4,50	This elective is not offered in the academic year 23/24
Sports in the Natural Environment.	4,50	Sports in Nature: Specific Techniques	4,50	This elective is not offered in the academic year 23/24
Inclusive Activities and Practices	4,50	Insclusive Activities and Practices in the Areas of Education and Leisure Time	4,50	3/2
Trends in sports practices	4,50	Trends in Sports Practices	4,50	This elective is not offered in the academic year 23/24
Direction and Management of Gyms and Sports Centers.	4,50	Gym and Sports Centre Management and Administration	4,50	This elective is not offered in the academic year 23/24
Individual sports.	22,50	Athletics	4,50	3/2
		Cycling	4,50	This elective is not offered in the academic year 23/24
		Gymnastics	4,50	This elective is not offered in the academic year 23/24

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Individual sports.		Swimming	4,50	This elective is not offered in the academic year 23/24
		Triathlon	4,50	3/2
Collective Sports.	22,50	Basketball	4,50	3/2
		Football	4,50	3/2
		Handball	4,50	3/2
		Hockey	4,50	This elective is not offered in the academic year 23/24
		Volleyball	4,50	This elective is not offered in the academic year 23/24
Adversary Sports.	18,00	Fencing	4,50	3/2
		Judo	4,50	3/2
		Paddle	4,50	This elective is not offered in the academic year 23/24
		Tennis	4,50	3/2





### Learning outcomes

At the end of the course, the student must be able to prove that he/she has acquired the following learning outcomes:

- R1 Identify, distinguish and apply knowledge about the different physiological, biochemical and bromatological aspects and processes that influence nutrition within the framework of physical exercise.
- R2 Evaluate and interpret physical fitness tests, in relation to nutritional status, in order to optimize health and athletic performance
- R3 Identify and know those nutritional practices that are beneficial for health in the framework of physical activity or rest.
- R4 Identify those situations or inappropriate nutritional practices that may lead to a risk to health or a decrease in sports performance.
- R5 Discriminate and critically analyze the various sources of information on dietary-nutritional aspects related to health and physical-sports activity.





## Competencies

Depending on the learning outcomes, the competencies to which the subject contributes are (please score from 1 to 4, being 4 the highest score):

GENERAL		Weighting		
	1	2	3	4
CG1	Understand the scientific literature in English and in other languages ??of significant presence in the scientific field through proper information management.		x	
CG2	Know how to apply information and communication technologies (ICT).		x	
CG3	Develop skills to solve problems through decision making.			x
CG4	Convey any related information properly both in writing and orally.		x	
CG5	Plan and organize any activity efficiently.		x	
CG6	Develop interpersonal relationship skills and teamwork, both in international and national contexts and in interdisciplinary as well as non-interdisciplinary teams.			x
CG7	Be able to carry out critical reasoning using the knowledge acquired.			x
CG9	Know and act within the ethical principles necessary for proper professional practice.		x	
CG10	Develop skills for adaptation to new situations and for autonomous learning.		x	
CG13	Be able to apply theoretical knowledge in practice.			x
CG14	Use the internet properly as a means of communication and as a source of information.		X	
CG18	Be able to self-evaluate.			
CG19	Develop habits of excellence and quality in professional practice.	x		



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PECIFIC		Weig	phting	J
	1	2	3	4
CE 1.2 Design and apply the methodological process integrated by observation, reflection, analysis, diagnosis, execution, evaluation technical-scientific and / or dissemination in different contexts and in all sectors of professional intervention of physical activity and sport.				x
CE 7.2 Know, elaborate and know how to apply the ethical-deontological, structural-organizational conditions, professional performance and the regulations for the professional practice of Graduates in Physical Activity and Sports Sciences, in any sector professional of physical activity and sports (formal and informal physical-sports education; physical and sports training; exercise physical for health; direction of physical activity and sports); as well as being able to develop a multidisciplinary work			X	
CE 7.3 Understand, know how to explain and disseminate the functions, responsibilities and importance of a good professional Graduated in Sciences of Physical Activity and Sports as well as analyze, understand, identify and reflect critically and autonomously on their identity, training and professional performance to achieve the goals and benefits of physical activity and sport in an adequate, safe, healthy and efficient way in all the physical-sports services offered and provided and in any sector professional of physical activity and sports.			x	





# Assessment system for the acquisition of competencies and grading system

Assessed learning outcomes	Granted percentage	Assessment method
R1, R5	10,00%	Carrying out a project.
R1, R2, R3, R4, R5	50,00%	Written / oral and / or practical tests.
R5	10,00%	Participation and Self-Assessment.
R2, R3	10,00%	Active participation.
R1, R2, R3, R4, R5	20,00%	Autonomous work.

#### Observations

•The student may keep the evaluation instruments passed during the 3 years following the first registration.

It is necessary to obtain a 50% in the following instruments (if this criterion is not met, the student will be graded with a maximum of 4.5 in that exam session):

·Written/oral and/or practical tests.

#### SPECIFICATIONS TO THE EVALUATION INSTRUMENTS

#### Written/oral and/or practical tests.

It consists of a single final test on the dates of the official examination. Multiple-choice test: it will contain multiple-choice questions with 4 options, as well as multiple-choice questions with multiple-choice questions and case studies with multiple-choice answers (use of calculator).

Penalty system: 4 options = 1 wrong subtract 33.3%.

#### Completion of a project

It consists of preparing nutritional strategies in specific sports.

#### Participation and self-evaluation

The students perform in class a series of tasks in an autonomous way. The activities will be related to the subject matter taught. They may be proposed as review activities, review test type questions, problem solving, resolution of short questions, etc. At the end of the activity, the students will





self-evaluate themselves following the instructions of the teacher, who will provide the students with the answer or solution to the activities.

#### Active participation

A record of student participation in class is made through doubts and answers to the teacher's questions, as well as their own approaches, questions or discussions that are promoted with the students. There will also be a record of the tasks, examples and exercises carried out in the classroom.

#### **Autonomous Work**

Breakdown of practical work:

1.Record 24-hour intake reminder, nutritional calculation and comments in class. The student performs a 24-hour intake recording task and a related calculation that is delivered through the platform.

2. The student expresses what he/she knows about the topic discussed in class through an argumentative and dialogic oral discourse, it is a formal, public and prepared discussion technique. It is usually carried out in teams and the positions to be adopted can be discussed and even exchanged during the course of the discussion.

3. The students, together with the teacher, carry out a critical and reflective reading of a text in order to subsequently share and transform their experience and understanding of that reading.

The detailed explanation (procedure for the assignments) as well as the evaluation tools (worksheets or rubrics) for each section will be posted on each group's platform at the student's disposal.

### \_earning activities

The following methodologies will be used so that the students can achieve the learning outcomes of the subject:

- M2 Group dynamics and activities.
- M3 Practical lesson.
- M4 Presentation of content by the teacher.
- M5 Laboratory practices.



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#### **IN-CLASS LEARNING ACTIVITIES**

	LEARNING OUTCOMES	HOURS	ECTS
THEORETICAL CLASS: Presentation of contents by the teacher. Competency analysis. Demonstration of capabilities, skills and knowledge in the classroom. M2, M3, M4, M5	R1, R2, R3, R4, R5	25,00	1,00
PRACTICAL CLASS / SEMINAR: Group dynamics and activities. Resolution of problems and cases. Practical laboratories. Data search, computer room, library, etc. Meaningful construction of knowledge through interaction and student activity. M3, M5	R2, R5	15,00	0,60
TUTORING: Supervision of learning, evolution. Small group discussion. Resolution of problems and cases. Presentation of results before the teacher. Presentation of diagrams and indexes of the proposed works. M2, M4	R1	1,00	0,04
EVALUATION: Set of oral and / or written tests used in the evaluation of the student, including the oral presentation of the final degree project. M2, M3, M4, M5	R1, R2, R3, R4, R5	4,00	0,16
TOTAL		45,00	1,80





#### LEARNING ACTIVITIES OF AUTONOMOUS WORK

	LEARNING OUTCOMES	HOURS	ECTS
GROUP WORK: Problem solving. Preparation of exercises, memoirs, to expose or deliver in classes and / or in tutoring.	R5	52,50	2,10
SELF-EMPLOYED WORK: Study, individual preparation of exercises, works, memories, to expose or deliver in classes and / or in tutoring. Platform activities or other virtual spaces. M3	R3, R4, R5	15,00	0,60
TOTAL		67,50	2,70





# Description of the contents

Description of the necessary contents to acquire the learning outcomes.

#### Theoretical contents:

Content block	Contents
1. Physiological processes of nutrition	1. Physiological processes of nutrition
2. Food components	2. Food components
3. Nutritional optimization in the athlete	3. Nutritional optimization in the athlete
4. Balanced diet	4. Balanced diet
5. Assessment of nutritional status	5. Assessment of nutritional status
6. Modification of body composition	6. Modification of body composition
7. Food in special situations	7. Food in special situations
8. Supplements and nutritional supplements	8. Supplements and nutritional supplements



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### Temporary organization of learning:

Block of content	Number of sessions	Hours
1. Physiological processes of nutrition	3,00	6,00
2. Food components	3,00	6,00
3. Nutritional optimization in the athlete	8,00	16,00
4. Balanced diet	3,00	6,00
5. Assessment of nutritional status	4,00	8,00
6. Modification of body composition	4,00	8,00
7. Food in special situations	3,00	6,00
8. Supplements and nutritional supplements	2,00	4,00





### References

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·Burke, L., & Deakin, V. (2015). ISBN 978-17-4307-368-1. *Clinical Sports Nutrition*, 5TH edition. McGraw-Hill Education. Australia.

·Chover, A.M. (2011). ISBN: 978-84-9948-007-7. *Medicina Ortomolucular.* ECU. Alicante.

·Clark, N. (2010). La guía de nutrición deportiva. 2ª edición. Editorial Paidotribo.

·Gonzales, J., Sánchez. P. y Mataix, J. (2006). *Nutrición en el deporte. Ayudas ergogénicas y dopaje.* 

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### Addendum to the Course Guide of the Subject

Due to the exceptional situation caused by the health crisis of the COVID-19 and taking into account the security measures related to the development of the educational activity in the Higher Education Institution teaching area, the following changes have been made in the guide of the subject to ensure that Students achieve their learning outcomes of the Subject.

#### Situation 1: Teaching without limited capacity (when the number of enrolled

#### students is lower than the allowed capacity in classroom, according to the security

#### measures taken).

In this case, no changes are made in the guide of the subject.

#### Situation 2: Teaching with limited capacity (when the number of enrolled

#### students is higher than the allowed capacity in classroom, according to the security

#### measures taken).

In this case, the following changes are made:

#### 1. Educational Activities of Onsite Work:

All the foreseen activities to be developed in the classroom as indicated in this field of the guide of the subject will be made through a simultaneous teaching method combining onsite teaching in the classroom and synchronous online teaching. Students will be able to attend classes onsite or to attend them online through the telematic tools provided by the university (videoconferences). In any case, students who attend classes onsite and who attend them by videoconference will rotate periodically.

In the particular case of this subject, these videoconferences will be made through:



**Microsoft Teams** 



Kaltura





#### Situation 3: Confinement due to a new State of Alarm.

In this case, the following changes are made:

#### 1. Educational Activities of Onsite Work:

All the foreseen activities to be developed in the classroom as indicated in this field of the guide of the subject, as well as the group and personalized tutoring, will be done with the telematic tools provided by the University, through:



**Microsoft Teams** 

Kaltura

Explanation about the practical sessions:





# 2. System for Assessing the Acquisition of the competences and Assessment System

**ONSITE WORK** 

#### **Regarding the Assessment Tools:**

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The Assessment Tools will not be modified. If onsite assessment is not possible, it will be done online through the UCVnet Campus.



The following changes will be made to adapt the subject's assessment to the online teaching.

Course guide	Course guide		on
Assessment tool	Allocated percentage	Description of the suggested changes	Platform to be used

The other Assessment Tools will not be modified with regards to what is indicated in the Course Guide.

#### Comments to the Assessment System: