



El Camino College
COURSE OUTLINE OF RECORD – Official

Course Acronym:	NUTR
Course Number:	99
Descriptive Title:	Independent Study
Division:	Industry and Technology
Department:	Nutrition and Foods
Course Disciplines:	Family and Consumer and Studies, Home Economics Dietetic Technician
Catalog Description:	This course provides special advanced studies in a subject field of Nutrition and Foods not covered in the regular departmental offerings. Regular conferences with the instructor are coordinated with assigned Nutrition and Foods projects (54 hours per unit). *Note: Transfer limitations apply. Note: For eligibility requirements, go to www.elcamino.edu/admissions/credit.asp
Prerequisite:	
Co-requisite:	
Recommended Preparation:	
Enrollment Limitation:	Two courses in Nutrition and Foods with a minimum grade of B in each and acknowledgment by the instructor with whom the student will work
Hours Lecture (per week):	1-3
Hours Laboratory (per week):	0
Outside Study Hours:	TBA
Total Course Hours:	18-54
Course Units:	1-3
Grading Method:	Letter Grade only
Credit Status:	Credit, degree applicable
Transfer CSU:	Yes
Effective Date:	5/17/2004
Transfer UC:	No
Effective Date:	This course satisfies elective credit requirements. All credit degree applicable courses satisfy the requirements listed in Section B.2.
General Education:	
ECC	
Term:	
Other:	
CSU GE:	
Term:	
Other:	

IGETC:	
Term:	
Other:	
Student Learning Outcomes:	Student Learning Outcomes are based on the scope of work described in the Independent Study Project Proposal. SLO statements and reports for this course may be obtained in the academic division office.
Course Objectives:	<ol style="list-style-type: none"> 1. Develop research and critical thinking skills applicable to the field of Nutrition and Foods. 2. Enhance the ability to work independently.
Major Topics:	<p>I. TO BE ARRANGED (18 hours, lecture)</p> <p>The topics of study and types of projects to be included are to be developed through consultation between the student and the instructor (1 unit of credit).</p> <p>OR</p> <p>II. TO BE ARRANGED (36 hours, lecture)</p> <p>The topics of study and types of projects to be included are to be developed through consultation between the student and the instructor (2 units of credit).</p> <p>OR</p> <p>III. TO BE ARRANGED (54 hours, lecture)</p> <p>The topics of study and types of projects to be included are to be developed through consultation between the student and the instructor (3 units of credit).</p>
Total Lecture Hours:	0
Total Laboratory Hours:	0
Total Hours:	18-54
Primary Method of Evaluation:	1) Substantial writing assignments
Typical Assignment Using Primary Method of Evaluation:	The assignments will be determined by the instructor and student based on the nature of the topics under study.
Critical Thinking Assignment 1:	The college level critical thinking assignments will be determined by the instructor and student, based on the nature of the topics under study.
Critical Thinking Assignment 2:	N/A
Other Evaluation Methods:	Other (specify)
Instructional Methods:	Other (specify)
If other:	Regularly scheduled conferences, evaluations, and other instructional activities.
Work Outside of Class:	Other (specify)
If Other:	To be determined by the number of units and the nature of the topic(s) under study.
Up-To-Date Representative Textbooks:	Required texts will be determined by the instructor and student.

Alternative Textbooks:	
Required Supplementary Readings:	Required supplementary readings will be determined by the instructor and student.
Other Required Materials:	Other required materials will be determined by the instructor and student.
Requisite:	
Category:	
Requisite course(s): List both prerequisites and corequisites in this box.	
Requisite and Matching skill(s): Bold the requisite skill. List the corresponding course objective under each skill(s).	
Requisite Skill:	
Requisite Skill and Matching Skill(s): Bold the requisite skill(s). If applicable	
Requisite course:	
Requisite and Matching skill(s): Bold the requisite skill. List the corresponding course objective under each skill(s).	
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Requisite Skill and Matching skill(s): Bold the requisite skill. List the corresponding course objective under each skill(s). If applicable	
Enrollment Limitations and Category:	Two courses in Nutrition and Foods with a minimum grade of B in each and acknowledgment by the instructor with whom the student will work.
Enrollment Limitations Impact:	This course satisfies elective credit requirements. All credit degree applicable courses satisfy the requirements listed in Section B.2.
Course Created by:	Nancy Hufstetler
Date:	09/01/1989
Original Board Approval Date:	
Last Reviewed and/or Revised by:	Curriculum Chair

Date:	09/01/2021
Last Board Approval Date:	02/17/2015