University of North Alabama
Spring 2012
Syllabus
HES 342 Nutrition

Course Instructors

Jill Goode Englett MS, RD, LDN, RN, BSN

Contact Information:
Office: (256) 765-4484*
Cell: (256) 443-1894
Fax: (256) 765-4902
Portal Email: jlgoode@una.edu

Office: 105 Floyd Science Building

Office Hours:**
Tuesday & Thursday: 8 a.m. – 11 a.m.
Tuesday: 1 p.m. – 2 p.m.
Other times by appointment

*If Mrs. Englett is not in her office the best way to contact her will be via cell phone, please do not call before 8 a.m. or after 9 p.m.
**Office hours are subject to change due to meetings and unforeseen circumstances. Please check announcements and contact instructor prior to making a special trip to campus to set up and appointment.

Course Description: Nutrition

Food requirements for different individuals, nutritive values of food, diet planning, and the relation of food to positive health.

Course Text:

Required:
Bundle: Nutrition Your Life Science + WebTutor™ on Angel with eBook on Gateway and Diet Analysis Plus, Global Nutrition Watch Printed Access Card, 1st Edition
Authors: Jennifer Turley and Joan Thompson
ISBN 10 digit: 113379792X
ISBN 13 digit: 9781133797920

For Students in a Teacher Education Program:
College Live Text edu solutions membership

Online Access:

- It is recommended that you log into Angel via the Angel web address instead of logging in through UNA Portal/My Courses:
  https://una.angellearning.com/
  You will find there are fewer time outs and complications when you log into the class this way.
- It is recommended that you use Firefox as your web browser. I find that it is easier to open the files using Mozilla. This is a free and safe download found at http://www.mozilla.com/en-US/firefox/upgrade.html
- All course assignments and information is located under the Lessons tab

PAT Standards & Assessment:

Alabama Standard (290-3-3-.26)	FCS Standard	Assessment
Knowledge of:		
290-3-3-.26 (1)(a)6.	The principles of nutrition, wellness, dietetics, food science, food preparation, food sanitation, and food service.	Exams; Homework; Class Participation
The business practices associated with:		
290-3-3-.26 (1)(a)8.(vii)	Nutrition, wellness, and dietetics.	Exams; Homework; Class Participation
Technology tools, technology information, and technological advancements in the areas of:		
290-3-3-.26 (1)(a)10.(v)	Nutrition, wellness, and dietetics.	Exams; Homework; Class Participation
Professional associations and credentials in the areas of:		
290-3-3-.26 (1)(a)11.(v)	Nutrition, wellness, and dietetics.	Exams; Homework; Class Participation
Ability to develop skills used in the work of the family in the areas of:		

290-3-3-.26 (1)(b)1.(iii)	Foods and nutrition.	Exams; Homework; Class Participation
Ability to develop skills used to provide services to clients in the areas of:		
290-3-3-.26 (1)(b)2.(vii)	Nutrition, wellness, and dietetics.	Exams; Homework; Class Participation
Apply skills and practices required for careers in:		
290-3-3-.26 (1)(b)6.(vii)	Nutrition, wellness, and dietetics.	Exams; Homework; Class Participation
Use technology tools, technology information, and technological advancements in the areas of:		
290-3-3-.26 (1)(b)7.(v)	Nutrition, wellness, and dietetics.	Exams; Homework; Class Participation

Course Objectives

Upon successful completion of this course students will know:

1. The **nature of science** and be able to:
   a. Identify scientific experimental designs and understand that dietary recommendations are based on repeatedly examined data and are progressively updated and revised based on newly published scientific findings.
   b. Distinguish scientific information from information that is not scientific as well as the appropriate methods to seek scientifically sound information.
   c. Utilize scientific inquiry to test hypotheses by collecting and analyzing data, and drawing conclusions about their data in regards to the hypothesis tested.
   d. Apply dietary patterning techniques to determine the nutritional adequacy of diets and make recommendations for improving dietary intake based on diet analysis results.
2. The **integration of science** with emphasis on human nutrition and be able to:
   a. Demonstrate knowledge of the shared basic organizational principles of life (molecules, cells, organs, organ systems, and organisms) and relate the knowledge across several different scientific disciplines such as physiology, anatomy, biochemistry, biology, immunology, and microbiology.
   b. Obtain the chemical composition of food from the plant and animal kingdoms and explain how they meet the nutritional needs of humankind.
   c. Distinguish science from other views for understanding humanity.
3. The **role of science in society** especially in regards to human health and be able to:
   a. Demonstrate knowledge of human nutritional needs and the role of nutrition in improving individual life and the societal economic impact of good versus bad nutrition.
   b. Relate technological advancements in medicine and food production to the advancement of the science of human nutrition.
   c. Explain the impact that the food industry has on human food choices and the subsequent relationship to health and disease at the individual, society, and environmental level.
   d. Provide examples of past and present nutrient and diet trends in modern society and the positive and/or negative implications for human health and earth's resources.
   e. Utilize tools to determine nutrient values of foods consumed by diverse populations.
   f. Plan, evaluate, and manage diets to improve and support life-long health.
4. **Problem solving and data analysis** and be able to:
   a. Compute percentages, ratios, proportions, decimals, and fractions as applied to essential nutrients and calories for humans via dietary analysis and food package label interpretation.
   b. Complete a computer-aided two-day average personal diet (nutrient and energy) analysis and base their conclusions and recommendations on data collected, analyzed and interpreted data. Utilize recently published nutrition standards based on empirical nutrition and related science data that has been rigorously analyzed, interpreted, and generalized for public recommendations.
   c. Evaluate and interpret laboratory and anthropometrical data in relation to chronic disease risk.
5. **Levels of organization** and be able to:
   a. Demonstrate and apply knowledge on life concepts, from the genetic basis of life to cells, organs, organ systems, organisms and the ecosystem in which they interact.
   b. Relate levels of organization to humans, plant and animal foods, and the environment.
6. **Metabolism and homeostasis** and be able to:
   a. Identify essential nutrients for humans, how humans obtain and use energy, and how they maintain or disrupt homeostasis through sustained or altered metabolisms affected by their cumulative dietary food choices and lifestyle.
   b. Provide specific roles of nutrition in metabolism and homeostasis in the human body.
   c. Explain how the human body processes food and utilizes nutrients with additional reference to energy balance and weight control.
   d. Associate nutrition, genetics, metabolism, exercise and lifestyle with health promotion and disease prevention.

7. **Genetics and evolution** and be able to:
    a. Relate diet to examples of evolved genetic mutations in inborn errors of metabolism and predisposed genetic diseases that are reinforced by diet composition, preserved by natural selection, and passed on generationally.
    b. Provide examples of shared genetic processes in regards to essential nutrients, function, health, and disease.
8. **Ecological interactions** and be able to:
    a. Describe the interaction of the human with the environment for vitamin D synthesis and the current environmental and societal issues hindering adequate synthesis and the resulting disease complications.
    b. Relate the ecological impact and the role for environmental responsibility pertaining to food choices and food system sustainability.
    c. Demonstrate knowledge of the plant and animal kingdoms in regards to the food system, food webs, food chains, and human interaction.
    d. Provide examples of positive and negative interactions of humankind with microorganisms regarding sickness, health and food production.
    e. Prevent food borne illness by adopting good food handling techniques.
    f. Address diet and nutrient issues and concerns for weight control, disease prevention, physical activity, food safety, and biotechnology.
    g. Consume a healthy diet composed of various plants, animals, and flora.

Course Requirements: This course is a three hours credit course. Students should expect to devote at least six hours each week outside of the 3 hours of class a week to successfully accomplish the course requirements.

1. Attend all class sessions
2. Participate in class sessions by asking relevant questions or sharing relevant information related to lecture
3. Complete and score a 100 on a syllabus exam
4. Complete and score a 100 on a math exam
5. Read all assigned materials (Modules 1-7 of the textbook)
6. Meet deadlines required for assignments
7. Complete all homework assignments
8. Complete 7 Exams.
9. Professional conduct is expected in all communications. Please use correct grammar, capitalization and punctuation in all communications. Please ***include your name in all communications.***

Syllabus Exam

- Log into Angel
- Go to the Lessons tab
- Select the "Course Information" folder and take the syllabus exam
- You may take the exam as many times as you like
    - You must score a 100 on the exam in order to access class modules
    - This is a ZERO POINT assignment and will not count toward your final grade
- You may use the syllabus to answer the exam questions.

Math Exam

- Log into Angel
- Go to the Lessons tab
- Select the "Course Information" folder and take the math exam
- Review the Math PowerPoint Lecture
- You may take the exam as many times as you like
    - You must score a 100 on the exam in order to access class modules
    - This is a ZERO POINT assignment and will not count toward your final grade

Class Participation

- Each student is expected to have read the materials and be ready to participate in class sessions by asking relevant questions or sharing relevant information related to lecture
- Class participation is worth 100 point total:
    - You must participate in 10 out of 30 classes to earn all 100 points (that 10 points per class up to 100 points

Attendance

- Attendance will be taken at the beginning of each class period**. If you are not present when attendance is taken you will be counted absent.**
- After 3 unexcused absences your final class grade will be lowered by one letter grade, after 6 absences your final class grade will be lowered by 2 letter grades, after 9 absences your final class grade will be lowered by 3 letter grades, after 12 absences you will receive a failing grade for the class.

- If you will miss class due to an excused school function it is your responsibility to notify the instructor in advance of the absence
- If you miss class due to an illness it is your responsibility to provide the instructor with an excuse issued by a health care professional for the absence to be excused.

Turning in assignments

1. All assignments must be typed (no hand written assignments will be accepted and the assignment will be returned ungraded for resubmission and if not resubmitted in the allotted time frame the grade of zero will be awarded for the assignment).
2. Must have your name typed on the assignment.
3. Must be submitted according to the assignment directions
4. Due dates for all assignments are listed on the Class Schedule
5. Late Assignments
    - Dates and times assignments open and close are listed on the Class Schedule and cannot be submitted after that time. Once an assignment closes it will not be reopen!
    - NO LATE ASSIGNMENTS will be accepted and a grade of zero will be awarded for the missed assignment.

Assessment Dates & Information

- You are required to complete the homework assessments found at the end of each learning module in the textbook for modules 1-7.
- You will submit your answers to the assessments in the online class. ***See Table 1 for due dates.***
- Please adhere to these dates to avoid poor academic performance. This is NOT a self-paced course. Assessment 4 requires the use of the diet analysis plus software available through the online class. Some assessments may require the use of a calculator. If the submission opportunity is missed, the student will receive 0 points for the assessment.

"Questions About the Class" Discussion Forum

- Discussion Forum will be located under the lessons tab
- When you have questions about the class, assignments, due date, etc. please post to this discussion forum
- The instructors will also monitor this forum frequently and answer the questions, if they have not already been answered correctly by a fellow student
- If you see a question and know the answer or have some advice for other students please post the information here and help out your classmate
- Please check the forum before posting a question to see if the question you have has already been answered.

Exams Dates & Information

- Exams will be completed through UNA Angel
- All exams will be available during the dates indicated in ***Table 2***.
    - Exams 1, 2 and 3 are closed book exams that are limited to 1.5 hours.
    - Exam 4 is a take-home exam found in the online class. Exam 4 requires the use of diet analysis software (the access card comes with the online class). Exam 4 answers and your diet analysis reports are submitted in the online via a drop box in Angel.
    - Exam 5 (vitamins and minerals), Exam 6 (A comprehensive case study over modules 1-6), and Exam 7 (lifespan) are open book/notes, and are limited to 2 hours.
    - Calculators are permitted on all exams.
- Each exam will be multiple-choice; many which require you to critically think through the information you have learned and apply it.

Writing & Exam 4

Students should thoughtfully, analytically, and skillfully write their exam 4 essay answers (refer to the exam 4 document in the online class). The answers will be typed and submitted in the online class. This is the writing exercise for this course. Students will need to demonstrate critical writing ability for full credit. See the grading criteria in exam document online. Grades may be deducted up to 20% for poor writing. Students are encouraged to use the UNA writing center for support (http://www.una.edu/writingcenter/).

Make-up Exam Policy

- Exams 1-3 and 5-7 will be available to make-up according to the dates in Table 2. If the student knows PRIOR to an exam that there will be a schedule conflict, s/he may not lose points; BUT PRIOR arrangements must be made. If prior arrangements are not made, makeup exam grades will be reduced by 10%.

Extra Credit

There are a variety of extra activities that will help students succeed in applying the information learned in

this class. These activities are detailed below and indicated in Table 3. ***The maximum extra credit points that will be applied to a student's class grade is 50 points.*** **These 50 points extra credit points when applied to the class grade will raise the student's grade 3%.**

Total Recall and Exam Practice Questions: **Up to 1, 3 or 5 extra credit points are available for completing the Total Recall options at the end of each module. Total Recall includes 10 questions, a case study, and a crossword puzzle. Additionally for 5 points extra credit, there are practice exams only available in the online class for most modules. There is no practice exam for the Take Home Exam 4. Students are encouraged to engage in all of these extra activities to be better prepared for exams.**

Grading

Grades are based on a % of the total possible points earned in the class. Student performance in this class is based on 1250 points total from Exams (7 for a total of 900 points) & Homework Assessments (7 for a total of 350 points). You can check your grades and review your assessments in Angel. Students should discuss grade concerns with their instructor throughout the semester or within 2-weeks of the semester end. Graded work is not on file indefinitely.

7 Exams (4@150 points, 3@100 points)	900 points
7 Homework Assessments (7@50 points)	350 points
Class Participation	100 points
Total Possible Points:	1350 points

Grading procedure: 100-90% = A, 89-80% = B, 79-70% = C, 69-60% = D, below 60% = F:

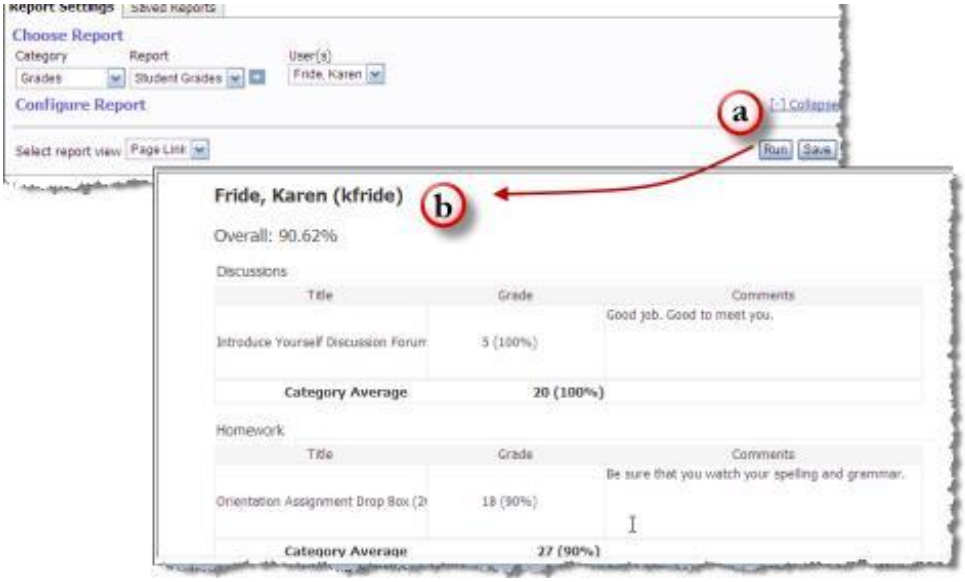
Points	Percentage	Grade
1215-1350	90-100%	A
1080-1214	80-89%	B
945-1079	70-79%	C
810-944	60-69%	D
<810	<60%	F

To apply credit for this course to a Teacher Education program, the candidate must earn a C or better.

Checking Your Grade

Directions for checking your grade:

Step 1. You can access the Reports Console either by clicking the Report tab.
Step 2. Under Category use the drop down arrow and select "Grades"
Step 3. Under Report use the drop down arrow and select "Student Grades"
Step 4. Click the "Run" button. a



Step 5. A detailed report opens that displays all grades as well as instructor comments if there are any comments. b

Computer Support

If your encounter any difficulty logging into Angel or need technical support with Angel, please email angelsupport@una.edu and please copy me at jlgoode@una.edu. Please include the following information when they email angelsupport@una.edu:

Full Name
UNA Email Address
Course Name/Number

Dropping Class

Any student wishing to drop a class may logon to his/her secure UNA Portal email account and send an email to the instructor of record and copy the Registrar's Office (registrar@una.edu). This will be valid for on-line courses as well as regular courses. The email **MUST** come from the UNA portal account.

Accommodation Statement

In accordance with the Americans with Disabilities Act (ADA) and Section 504 of the Rehabilitation Act of 1973, the University offers reasonable accommodations to students with eligible documented learning, physical and/or psychological disabilities. Under Title II of the Americans with Disabilities Act (ADA) of 1990, Section 504 of the Rehabilitation Act of 1973, and the Americans with Disabilities Amendment Act of 2008, a disability is defined as a physical or mental impairment that substantially limits one or more major life activities as compared to an average person in the population. It is the responsibility of the student to contact Disability Support Services to initiate the process to develop an accommodation plan. This accommodation plan will not be applied retroactively. Appropriate, reasonable accommodations will be made to allow each student to meet course requirements, but no fundamental or substantial alteration of academic standards will be made. Students needing assistance should contact Disability Support Services (256-765-4214).

Student Work Policy

Student work produced to meet the requirements of this course upon submission becomes the property of the University of North Alabama. The University reserves the right to retain student work to use for accreditation purposes or other such use related to its academic programs in the HES Department and the College of Education.

The above schedule and procedures in the course are subject to change in the event of extenuating circumstances.

HES 342 – Nutrition Class Schedule
Spring 2012

Class Schedule
(Remember: Final grade is lowered by a letter grade for every 3 classes missed, see course policy for details)

Class Date	Content to Be Covered - Come To Class Prepared To Participate
Thursday, January 12	Welcome and Introduction
Tuesday, January 17	Math Review
Thursday, January 19	1.1 Nutrition basics and terminology
Tuesday, January 24	1.2 Carbohydrates 1.3 Proteins
Thursday, January 26	1.4 Lipids/Fats
Tuesday, January 31	1.5 Vitamins, minerals, and water.
Thursday, February 2	2.1 Food Labels.
Tuesday, February 7	2.2 Dietary Reference Intakes 2.3 The MyPlate Food Guidance System
Thursday, February 9	2.4 Dietary Guidelines and Recommendations 2.5 Food Composition Information and the Exchange List System
Tuesday, February 14	3.1 The Gastrointestinal System 3.2 Proteins: From Foods to Cells in the Body
Thursday, February 16	3.3 Photosynthesis and Fiber
Tuesday, February 21	3.4 Carbohydrate Storage and Disorders
Thursday, February 23	3.5 Lipids in Heart Disease and Cancer
Tuesday, February 28	3.5 Lipids in Heart Disease and Cancer (Continued)
Thursday, March 1	4.1 Scientific Inquiry Tied To Genetics, Evolution, and Obesity 4.2 Energy Balance
Tuesday, March 6	4.3 Body Composition and Weight Control
Thursday, March 8	4.4 Principles of Fitness for Health 4.5 The Fundamentals of Exercise Nutrition
Tuesday, March 13	5.1 Fat-Soluble Vitamins
Thursday, March 15	5.2 Water-Soluble Vitamins
Tuesday, March 20	5.3 Water and The Electrolytes
Thursday, March 22	5.4 Major Minerals in Bone and Protein
Tuesday, March 27	Enjoy your Spring Break
Thursday, March 29	
Tuesday, April 3	5.5 Trace Minerals
Thursday, April 5	6.1 Nutrition Information Credibility (Fact versus Fallacy) 6.2 Food, Drugs, and Supplements
Tuesday, April 10	6.3 Food Additives 6.4 Food Safety: Microbial Growth
Thursday, April 12	6.5 Food Safety: Consumer Awareness
Tuesday, April 17	7.1 Reproductive Fitness and Prenatal Nutrition
Thursday, April 19	7.2 Nutrition during Infancy and for Lactation
Tuesday, April 24	7.3 Childhood Nutrition 7.4 Adolescent Nutrition
Thursday, April 26	7.5 Nutrition for the Older Adult
Tuesday, May 1	Final Grades and Class Wrap-Up

Table 1: Homework Assessment Schedule (see course syllabus for details)

Module Assessment	Points	Open	Due/Closes
1	50	Jan. 20 @ 8 a.m.	**Jan. 30 @ 11 p.m.**
2	50	Jan. 30 @ 8 a.m.	**Feb. 9 @ 11 p.m.**
3	50	Feb. 13 @ 8 a.m.	**Feb. 28 @ 11 p.m.**
4	50	Feb. 27 @ 8 a.m.	**Mar. 8 @ 11 p.m.**
5	50	Mar. 12 @ 8 a.m.	**April 3 @ 11 p.m.**
6	50	April 2 @ 8 a.m.	**April 12 @ 11 p.m.**
7	50	April 16 @ 8 a.m.	**April 27 @ 11 p.m.**

Table 2: Exam Schedule (see course syllabus for details)

Exam	Module	Points	Conditions	Availability Dates
Syllabus	Course Information	0	May take as many time as needed. Must score a 100 to access course Modules.	**Opens Jan. 12 @ 8 a.m.** **Closes Jan. 19 @ 5 p.m.**
Math	Course Information	0	May take as many time as needed. Must score a 100 to access course Modules.	**Opens Jan. 17 @ 8 a.m.** **Closes Jan. 19 @ 5 p.m.**
1	1	150	Closed Book, 1.5 hour limit	**Opens Feb. 1 @ 8 a.m.** **Closes Feb. 4 @ 5 p.m.**
2	2	150	Closed Book, 1.5 hour limit	**Opens Feb. 10 @ 8 a.m.** **Closes Feb. 13 @ 5 p.m.**
3	3	150	Closed Book, 1.5 hour limit	**Opens Feb. 29 @ 8 a.m.** **Closes Mar. 3 @ 5 p.m.**
4	1-4	100	Take-Home *No late work, No make-ups*	**Opens Mar. 9 @ 8 a.m.** **Closes Mar. 22 @ 5 p.m.** **Grades will be available April 26**
5	5	100	Open Book, 2 hour limit	**Opens April 4 @ 8 a.m.** **Closes April 7 @ 5 p.m.**
6	1-6	150	Open Book, 2 hour limit	**Opens April 13 @ 8 a.m.** **Closes April 16 @ 5 p.m.**
7	7	100	Open Book, 2 hour limit	**Opens April 27 @ 8 a.m.** **Closes April 30 @ 5 p.m.**
***Make-up exams* (10% reduction) *are available in Angel:* Thursday, May 3 (8 a.m. – 10 p.m.)**				

Table 3: Optional Extra Credit Opportunities (see course syllabaus for details).

Activity: Submit as extra credit (Maximum allowable extra credit point: 50)	Points (up to)	Open 8 a.m.	Due 11 p.m.	Module
Module 1 Questions	1	Jan. 20	**Jan. 30**	1
Module 1 Case Study	1	Jan. 20	**Jan. 30**	1
Module 1 Crossword Puzzle	3	Jan. 20	**Jan. 30**	1
Exam 1 Practice Questions	5	Jan. 20	**Jan. 30**	1
Module 2 Questions	1	Jan. 30	**Feb. 9**	2
Module 2 Case Study	1	Jan. 30	**Feb. 9**	2
Module 2 Crossword Puzzle	3	Jan. 30	**Feb. 9**	2
Exam 2 Practice Questions	5	Jan. 30	**Feb. 9**	2
Module 3 Questions	1	Feb. 13	**Feb. 28**	3
Module 3 Case Study	1	Feb. 13	**Feb. 28**	3
Module 3 Crossword Puzzle	3	Feb. 13	**Feb. 28**	3
Exam 3 Practice Questions	5	Feb. 13	**Feb. 28**	3
Module 4 Questions	1	Feb. 27	**Mar. 8**	4
Module 4 Case Study	1	Feb. 27	**Mar. 8**	4
Module 4 Crossword Puzzle	3	Feb. 27	**Mar. 8**	4
No Exam 4 practice questions as this is a take home exam, see the online class				
Module 5 Questions	1	Mar. 12	**April 3**	5
Module 5 Case Study	1	Mar. 12	**April 3**	5
Module 5 Crossword Puzzle	3	Mar. 12	**April 3**	5
Exam 5 Practice Questions	5	Mar. 12	**April 3**	5
Module 6 Questions	1	April 2	**April 12**	6
Module 6 Case Study	1	April 2	**April 12**	6
Module 6 Crossword Puzzle	3	April 2	**April 12**	6
Exam 6 Practice is the Case Study Nolan	6	April 2	**April 12**	1-6
Module 7 Questions	1	April 16	**April 27**	7
Module 7 Case Study	1	April 16	**April 27**	7
Module 7 Crossword Puzzle	3	April 16	**April 27**	7
Exam 7 Practice Questions	5	April 16	**April 27**	7

UNIVERSITY OF NORTH ALABAMA
COLLEGE OF EDUCATION

CONCEPTUAL FRAMEWORK

"Engaging Learners,
Inspiring Leaders,
Transforming Lives"

The Conceptual Framework establishes a shared vision in preparing educators to work effectively in P–12 schools and provides direction for programs, courses, teaching, candidate performance, scholarship, service and accountability. The Conceptual Framework is continuously evaluated in an outcome based system, and is knowledge-based, articulated, shared and consistent with the University of North Alabama's institutional mission –

"Changing lives. Creating futures."

The Conceptual Framework is designed to reflect current research-based knowledge and effective practices through professionalism, assessment, collaboration, technology, diversity and reflection. The UNA College of Education prepares

"Knowledgeable Practicing Professionals" who:

1. Have content and pedagogical knowledge to demonstrate professionalism through a set of beliefs, actions, dispositions and ethical standards that form the core of their practice;

2. Have the knowledge and ability to use assessment strategies to guide teaching and learning, especially impact on student learning, and to strengthen instruction and increase professional growth;

3. Form communities of learners with other teachers, parents, and members of the community, through collaboration, teamwork, and research-based approaches;

4. Use technology to support assessment, planning and instruction for promoting student learning;

5. Value and plan for diversity in curriculum development, instructional strategies and in the promotion of social consciousness;

6. Know and use self-awareness and reflection as decision-making tools for assuring student learning, professional performance and personal growth.

Graduates of the University of North Alabama's College of Education are knowledgeable practicing professionals who are prepared as outstanding educators and leaders through achievement of the highest standards of knowledge and practice to assist all students

PROFESSIONAL DISPOSITIONS

1. The candidate demonstrates commitment to professionalism.

2. The candidate demonstrates commitment to ethical standards

3. The candidate demonstrates a commitment to reflection/self-assessment to improve performance and enhance professional development.

4. The candidate demonstrates a commitment to using research in the field and assessment practices for the purpose of professional development and the improvement of instruction.

5. The candidate demonstrates a commitment to using current technology for instruction and learning.

6. The candidate demonstrates respect for cultural and individual differences by providing equitable learning opportunities for all, and has high expectations for all learners.

7. The candidate demonstrates commitment to collaboration with parents, community members, and other professionals to improve the overall learning of students.