

## **Course Description**

## DEH2202 | Nutrition and Dental Health | 2.00 credits

This course provides a study of nutrients, their nature, source, and utilization. Students will learn the relationship between diet and oral health care and oral manifestations of nutritional deficiencies.

## **Course Competencies**

Competency 1: The student will demonstrate knowledge and comprehension of healthy eating habits by:

- 1. Listing the physiologic functions of the six nutrient classifications of food
- 2. Explaining the strengths and weaknesses of MyPlate as an educational tool
- 3. Naming the primary food groups and listing the recommended number of servings and the significant nutrient contributions of each food group
- 4. Discussing the purpose of the Dietary Guidelines for Americans
- 5. Identifying dietary selections in each food group that affect intake of calories, fats, salt, and sugar
- 6. Analyzing a 3-Day dietary intake using the Dietary Guidelines for Americans and Supertracker
- 7. Describing dietary reference intakes (DRIs) and Daily Values (DV)
- 8. Identifying the components of a food label
- 9. Calculating the amount of sugar and fat per serving of a food and nutrients available
- 10. Identifying the Healthy People 2020 Nutrition Objectives
- 11. Defining Adequate Intake (AI) and Tolerable Upper Intake levels
- 12. Calculating the BMI
- 13. Defining acceptable macronutrient range (AMDR)
- 14. Differentiating between enriched and fortified foods
- 15. Defining the purpose of discretionary calories in a patient's diet
- 16. Using the components of MyPlate software to evaluate a 3-day diet
- 17. Describing common food portions in ways patients can understand

**Competency 2:** The student will demonstrate the knowledge and comprehension of human digestion and absorption by:

- 1. Discussing common factors that influence food intake
- 2. Explaining the primary functions of the digestive organs
- 3. Listing life-stage issues that need to be taken into consideration during nutritional counseling
- 4. Describing dietary recommendations to alleviate GERD
- 5. Describing how the digestion and absorption processes affect nutritional status and oral health
- 6. Describing the role of saliva in the digestive process and oral health
- 7. Describing the role of probiotics

**Competency 3:** The student will demonstrate the knowledge and comprehension of the function of carbohydrates by:

- 1. Stating the function of dietary carbohydrates and the RDA for adults and children
- 2. Identifying dietary sources of starches and other sugars
- 3. Explaining the roles and dietary sources of fiber
- 4. Calculating calories provided per gram of carbohydrate on a food label
- 5. Explaining the role of carbohydrates in the caries process
- 6. Identifying recommendations of carbohydrate intake for the prevention of caries
- 7. Stating the recommended daily AI of fiber for adults and children
- 8. Stating the consequences of carbohydrate excess and deficiency
- 9. Explaining the role of xylitol in caries prevention

- 10. Identifying the names of artificial sugar used in foods
- 11. Assessing carbohydrate consumption using the Dietary Guidelines for Americans

**Competency 4:** The student will demonstrate the knowledge and comprehension of the function of protein by:

- 1. Stating the physiological roles of amino acids
- 2. Identifying the essential amino acids
- 3. Classifying which foods are sources of high-quality and low-quality proteins
- 4. Explaining the use of complementary proteins in a diet
- 5. Explaining why various physiologic states require different amounts of protein
- 6. Identifying factors that make a person susceptible to sarcopenia, kwashiorkor, and marasmus
- 7. Discussing the health risks associated with a high protein or low protein diet
- 8. Assessing protein consumption using the Dietary Guidelines for Americans

**Competency 5:** The student will demonstrate the knowledge and comprehension of the function of dietary lipids by:

- 1. Identifying the basic structural units of dietary lipids
- 2. Describing how fats in the body affect oral health
- 3. Stating the number of kilocalories provided per gram of fat
- 4. Listing dietary sources for saturated, monounsaturated, polyunsaturated, omega-3, omega-6, trans fatty acids, and cholesterol
- 5. Describing the benefits and risks of a vegetarian diet
- 6. Assessing fat consumption using the Dietary Guidelines for Americans

**Competency 6:** The student will demonstrate the knowledge and comprehension of metabolism and balance by:

- 1. Calculating energy needs according to a patient's weight and level of activity
- 2. Identifying the various factors affecting the basal metabolic rate
- 3. Discussing the role of exercise in health
- 4. Discussing the functions of water and the risk factors for dehydration
- 5. Identifying the nutritional implications of caffeine, alcohol, and soft/sport drinks in the oral cavity

**Competency 7:** The student will demonstrate the knowledge and comprehension of Vitamins, water, and minerals required for calcified structures, soft tissue, and salivary glands by:

- 1. Differentiating between fat-soluble and water-soluble vitamins
- 2. Identifying functions, deficiencies, toxicities, and oral symptoms for A, D, E, K, C, and B-Complex vitamins
- 3. Listing food sources for A, D, E, K, C, and B-Complex vitamins
- 4. Listing the minerals found in collagen, bones, and teeth and their prominent physiologic roles and sources
- 5. Describing the general manifestations of mineral deficiencies in the mouth
- 6. Describing the oral manifestations of mineral deficiencies
- 7. Discussing dental considerations regarding the intake of calcium, phosphorous, magnesium, and fluoride
- 8. Identifying the trace elements present in the body
- 9. Listing factors that could interfere with mineral absorption
- 10. Describing oral soft tissue changes that occur in a B-complex deficiency
- 11. Discussing the role of and sources of vitamin B 12 for vegetarians
- 12. Comparing and contrasting the function, sources, toxicities, and associated symptoms of vitamins and minerals important for healthy oral soft tissues
- 13. Identifying the oral signs of iron deficiency anemia
- 14. Describing oral signs and symptoms of water, iron, zinc, sodium, and iodine deficiencies
- 15. Describing dietary supplements with effects on oral health
- 16. Discussing the difference between evidence-based versus food fads concerning supplements

**Competency 8:** The student will demonstrate the knowledge and comprehension of nutritional requirements through the life cycle and eating habits affecting oral health by:

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- 1. Discussing nutrition education needs for patients in different stages of the life cycle
- 2. Describing factors that influence the food intake of older patients
- 3. Explaining dietary changes that can be made to provide optimum nutrient intake for elderly patients
- 4. Identifying the recommended BMI for children to prevent obesity
- 5. Describing factors associated with the development of obesity in children
- 6. Describing the role of snacks in the diet of toddlers and children
- 7. Identifying snacks of low carcinogenicity
- 8. Discussing strategies for diet education appropriate for adolescents

**Competency 9:** The student will demonstrate the knowledge and comprehension of nutritional requirements affecting oral health in women by:

- 1. Discussing the role of nutrition in conception, pregnancy, and lactation
- 2. Describing the health benefits of breastfeeding for the infant and mother
- 3. Identifying nutritional problems pregnant women may have that affect oral health and the oral development of infants
- 4. Comparing the nutritional needs of pregnant teenagers and older mothers
- 5. Identifying which nutrients are affected by oral contraceptive agents
- 6. Describing the nutritional requirements women have during menopause
- 7. Identifying the causes and oral manifestations of fetal alcohol syndrome
- 8. Explaining the effects of bulimia nervosa, binge eating, and anorexia nervosa on the oral cavity

**Competency 10:** The student will demonstrate the knowledge and comprehension of factors affecting nutrient intake by:

- 1. Listing common food allergens
- 2. Describing the difference between a food allergy and intolerance
- 3. Discussing the relationship between poverty, health, society, environment and food

**Competency 11:** The student will demonstrate the knowledge and comprehension of the effects of systemic disease on the nutritional status of oral health by:

- 1. Identifying diseases, conditions, and treatments that may have oral signs and symptoms
- 2. Discussing appropriate dental hygiene interventions for patients with systemic diseases or conditions with oral manifestations
- 3. Discussing the nutritional implications of oral conditions such as orthodontia, extractions and orthognathic surgery, dentures, dysphagia, and temporomandibular disorders
- 4. Discussing the appropriate use of liquid dietary supplements
- 5. Identifying foods to avoid for patients with GERD, gluten allergy, hypertension, hyperlipidemia, hypothyroidism, renal disease

**Competency 12:** The student will demonstrate the knowledge and comprehension of the nutritional aspect of dental caries and periodontal disease by:

- 1. Identifying foods that stimulate salivary flow
- 2. Identifying anti-cariogenic foods to modify a patient's cariogenic diet
- 3. Identifying factors that protect against or reduce the rate of demineralization of enamel
- 4. Identifying food choices and frequency of carbohydrates to reduce caries
- 5. Using Scoring the Sweets to determine an individual's caries risk
- 6. Identifying the role of nutrition in periodontal health and disease.
- 7. Discussing the components of nutritional counseling for the periodontal client
- 8. Discussing nutritional options for patients with periodontal conditions

**Competency 13:** The student will demonstrate the knowledge and comprehension of nutritional aspects of alterations in the oral cavity by:

1. Describing appropriate dietary recommendations for patients with xerostomia, root caries, and Updated Fall 2025

removable appliances

- 2. Identifying dietary guidelines given to new denture patients pre- and post-insertion
- 3. Listing the common oral dysfunctions seen in people with special health care needs and the nutritional implications of these problems
- 4. Discussing different feeding strategies to enhance food intake and overall health of people with special needs

**Competency 14:** The student will demonstrate the knowledge and comprehension of nutritional assessment and counseling for the dental hygiene patient by:

- 1. Discussing the importance of taking a thorough health, social, and dental history before nutritional counseling
- 2. Identifying the components needed to assess the nutritional status of a patient
- 3. Completing dietary recommendations for a patient with a dental problem influenced by nutrition
- 4. Identifying the steps and considerations in implementing dietary recommendations
- 5. Discussing practical communication skills when giving nutritional counseling to a patient
- 6. Using MyPlate to make recommendations for an adult and child/adolescent
- 7. Explaining how motivational interviewing can be used in nutritional counseling to change behaviors that contribute to oral diseases
- 8. Listing the major barriers to change
- 9. Describing strategies to assist patients to maintain change over time

## Learning Outcomes:

- Communicate effectively using listening, speaking, reading, and writing skills
- Solve problems using critical and creative thinking and scientific reasoning
- Demonstrate knowledge of ethical thinking and its application to issues in society