

**DIET 176L Course Outline as of Fall 2020****CATALOG INFORMATION**

Dept and Nbr: DIET 176L Title: APPLD NUTRITION THERAPY

Full Title: Applied Nutrition Therapy Lab

Last Reviewed: 3/9/2020

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	0	17.5	Lecture Scheduled	0
Minimum	1.00	Lab Scheduled	0	6	Lab Scheduled	0
		Contact DHR	3.00		Contact DHR	52.50
		Contact Total	3.00		Contact Total	52.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 0.00

Total Student Learning Hours: 52.50

Title 5 Category: AA Degree Applicable

Grading: Grade Only

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly:

**Catalog Description:**

Students perform entry-level skills for Dietetic Technician, Registered (DTR) and Certified Dietary Manager (CDM) in a clinical setting under the supervision of a Registered Dietitian, Certified Dietary Manager or Dietetic Technician, Registered.

**Prerequisites/Corequisites:**

Course Completion of FDNT 10 and Concurrent Enrollment in DIET 176

**Recommended Preparation:****Limits on Enrollment:**

Students must have the following immunizations: MMR, Varicella-Zoster, Tetanus or TDAP, PPD (2 tests completed, one week apart), Rubella, and Hepatitis B (students must have completed the first two doses prior to starting clinical), and flu shot. Students must pass a background clearance.

**Schedule of Classes Information:**

Description: Students perform entry-level skills for Dietetic Technician, Registered (DTR) and Certified Dietary Manager (CDM) in a clinical setting under the supervision of a Registered Dietitian, Certified Dietary Manager or Dietetic Technician, Registered. (Grade Only)

Prerequisites/Corequisites: Course Completion of FDNT 10 and Concurrent Enrollment in DIET 176

Recommended:

Limits on Enrollment: Students must have the following immunizations: MMR, Varicella-Zoster, Tetanus or TDAP, PPD (2 tests completed, one week apart), Rubella, and Hepatitis B (students must have completed the first two doses prior to starting clinical), and flu shot. Students must pass a background clearance.

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>CSU GE:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>IGETC:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>CSU Transfer:</b>		<b>Effective:</b>	<b>Inactive:</b>
<b>UC Transfer:</b>		<b>Effective:</b>	<b>Inactive:</b>

**CID:**

**Certificate/Major Applicable:**

Both Certificate and Major Applicable

## **COURSE CONTENT**

### **Student Learning Outcomes:**

At the conclusion of this course, the student should be able to:

1. Demonstrate readiness for practice as an entry level Dietetic Technician, Registered (DTR) or Certified Dietary Manager (CDM)
2. Appropriately represent the dietary department in health care team meetings and other interactions related to a client's food and nutrition needs
3. Demonstrate ethics and professionalism as defined by the Academy of Nutrition and Dietetics (AND)

### **Objectives:**

At the conclusion of this course, the student should be able to:

1. Perform entry-level Dietetic Technician, Registered (DTR) and Certified Dietary Manager (CDM) clinical skills involved in patient care.
2. Demonstrate skills required to manage a foodservice kitchen in a health care facility.
3. Apply theories and tools that have been presented in the corequisite course.
4. Exhibit professional and ethical behaviors as a member of the healthcare team.
5. Follow federal and state regulations regarding patient care and meal delivery.

### **Topics and Scope:**

#### **I. Clinical Skills**

A. General duties

B. Dietetic Technician, Registered functions

- C. Certified Dietary Manager functions
- D. Roles of the health care team and communication between departments
- II. Foodservice Operations
  - A. Ordering, receiving, storage and inventory
  - B. Safety and sanitation
  - C. Meal delivery
  - D. Federal and state regulations
- III. Ethics and Professionalism
  - A. Personal hygiene/grooming
  - B. Program and facility policies
  - C. Academy of Nutrition and Dietetics Code of Ethics
  - D. Communication skills

### Assignment:

1. Completion of required clinical hours (50 hours minimum)
2. Objective completion sheets (4-6) with preceptor signature
3. Preceptor evaluation

### Methods of Evaluation/Basis of Grade:

**Writing:** Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

None, This is a degree applicable course but assessment tools based on writing are not included because skill demonstrations are more appropriate for this course.

Writing  
0 - 0%

**Problem Solving:** Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

None

Problem solving  
0 - 0%

**Skill Demonstrations:** All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Objective completion sheets

Skill Demonstrations  
30 - 40%

**Exams:** All forms of formal testing, other than skill performance exams.

None

Exams  
0 - 0%

**Other:** Includes any assessment tools that do not logically fit into the above categories.

Completion of all clinical hours, preceptor evaluation

Other Category  
60 - 70%

**Representative Textbooks and Materials:**  
Instructor prepared materials