

DIET 106.1 Course Outline as of Spring 2010

CATALOG INFORMATION

Dept and Nbr: DIET 106.1      Title: SUPERVISED FIELD EXP. 1  
Full Title: Supervised Field Experience for Dietetic Technician 1  
Last Reviewed: 3/14/2016

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	4.50	Lecture Scheduled	1.00	17.5	Lecture Scheduled	17.50
Minimum	4.50	Lab Scheduled	0	17.5	Lab Scheduled	0
		Contact DHR	3.00		Contact DHR	52.50
		Contact Total	4.00		Contact Total	70.00
		Non-contact DHR	8.50		Non-contact DHR	148.75

Total Out of Class Hours: 35.00

Total Student Learning Hours: 253.75

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:**  
Application of nutrition and dietetics concepts to development of entry-level skills for the Registered Dietetic Technician. The course includes supervised field experience in inpatient food and nutrition settings, including both acute care and long-term care.

**Prerequisites/Corequisites:**  
Course Completion of DIET 50 and Course Completion of DIET 57 and Course Completion of SWHS 91 ( or HUSV 91 or COUN 91 or GUID 91) and Course Completion of DIET 176 and Course Completion of DIET 70 OR Course Completion of FDNT 70

**Recommended Preparation:**

**Limits on Enrollment:**

**Schedule of Classes Information:**  
Description: Application of nutrition and dietetics concepts to development of entry-level skills for the Registered Dietetic Technician. The course includes supervised field experience in inpatient food and nutrition settings, including both acute care and long-term care. (Grade Only)

Prerequisites/Corequisites: Course Completion of DIET 50 and Course Completion of DIET 57 and Course Completion of SWHS 91 ( or HUSV 91 or COUN 91 or GUID 91) and Course Completion of DIET 176 and Course Completion of DIET 70 OR Course Completion of FDNT 70

Recommended:

Limits on Enrollment:

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

**CID:**

**Certificate/Major Applicable:**

Major Applicable Course

## **COURSE CONTENT**

### **Outcomes and Objectives:**

Upon completion of the course, students will be able to:

1. Interpret an organizational chart in planning interdepartmental communication in a health care facility.
2. Propose actions for continuous quality improvement in a foodservice organization.
3. Use nutrient standards to assess nutrient needs for a variety of clients.
4. Use nutrient standards to write nutrition care plans for a variety of clients.
5. Conduct an individual nutrition education session.
6. Participate in coding of nutrition services to submit for reimbursement from public or private insurers.
7. Select, monitor and evaluate standard enteral feedings in a medically stable client.
8. Implement transition feeding plans.
9. Contribute to interdisciplinary team patient care conferences representing food and nutrition services.
10. Assist Registered Dietitian with nutrition assessment of patients with complex medical conditions.
11. Refer clients/patients to other dietetics professionals or disciplines when needs are beyond the Registered Dietetic Technician scope of practice.
12. Order, receive and safely store food for an inpatient foodservice operation.
13. Document compliance with food safety regulations.
14. Follow state and federal rules and regulations related to foodservice in health care.
15. Demonstrate competency as a dietetic supervisor in recruiting, interviewing, evaluating, and managing food and nutrition employees.
16. Demonstrate organizational skills in supervising financial, physical, and/or material

resources and services in a foodservice operation.

### **Topics and Scope:**

1. Overview of healthcare foodservice industry
2. Organizational charts
3. Quality improvement monitoring and evaluation for foodservice
4. Nutrition Assessment
  - a. Interviewing/screening clients
  - b. Using nutrient standards
  - c. Writing Nutrition Care Plans
  - d. Coding
  - e. Follow up for plan effectiveness
5. Referral to other health professionals
  - a. Physical Therapist
  - b. Occupational Therapist
  - c. Speech Therapist
  - d. Registered Dietitian
  - e. Other
6. Enteral feedings
  - a. Calorie requirements
  - b. Macronutrient requirements
  - c. Fluid requirements
7. Transition feedings
8. Interdisciplinary team conferences
  - a. Grand rounds
  - b. Weight variance
  - c. Patient/resident care conferences
  - d. Documentation
9. Food ordering, receiving and storing
10. Supervision of food safety and sanitation practices
11. Governmental regulations for inpatient healthcare
12. Employee management
  - a. Staffing
  - b. Staff development
  - c. Evaluation
13. Department management
  - a. Financial reports
  - b. Employee reports
  - c. Other

### **Assignment:**

1. Supervised Field Experience (SFE) activities and written report of SFE.
2. Written Nutrition Care Plans (NCP) of 2-3 per semester.
3. Foodservice In-Service training lesson plan and presentation.
4. Documentation for professional career portfolio.
5. Create professional resume.

### **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.

Written reports of clinical rotation experiences. Written Nutrition Care Plans.

Writing  
30 - 50%

**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.

In-service training presentation. Continuing development of professional career portfolio.

Skill Demonstrations  
20 - 30%

**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.

Professional resume. Completion of Supervised Field Experience objectives. Attendance and participation.

Other Category  
30 - 50%

### **Representative Textbooks and Materials:**

Instructor prepared material.

Creating Your Career Portfolio, A.G. Williams, KJ Hall, K Shadix, DM Stokes; Prentice Hall, 2008.