

DIET 106.1 Course Outline as of Fall 2016**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 and competencies for the Registered Dietetic Technician, as required by the Accreditation Council for Education in Nutrition and Dietetics. 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 70, DIET 50, DIET 57, DIET 176 and COUN 91; OR Course Completion of FDNT 70, DIET 50, DIET 57, DIET 176 and COUN 91

Recommended Preparation:**Limits on Enrollment:****Schedule of Classes Information:**

Description: Application of nutrition and dietetics concepts to development of entry-level skills and competencies for the Registered Dietetic Technician, as required by the Accreditation Council for Education in Nutrition and Dietetics. 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 70, DIET 50, DIET 57, DIET 176 and COUN 91; OR Course Completion of FDNT 70, DIET 50, DIET 57, DIET 176 and COUN 91

Recommended:

Limits on Enrollment:

Transfer Credit:

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

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:

IGETC:	Transfer Area	Effective:	Inactive:
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CSU Transfer:	Effective:	Inactive:
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UC Transfer:	Effective:	Inactive:
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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. Participate as a team member in development and use of nutrition care plans.
2. Demonstrate competence as a Dietetic Technician in managing food service for an inpatient setting, including meal planning, food ordering, and meal delivery.
3. Use professional, legal, and ethical dimensions as a basis for decision making in dietetic practice.

Objectives:

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

1. Participate in screening and interviewing clients/patients for nutritional needs.
2. Use nutrient standards to assess nutrient needs and write nutrition care plans for a variety of clients.
3. Conduct an individual or group education and follow up for acceptance and understanding.
4. Assist with standard enteral feedings and implement transition feeding plans in medically stable clients.
5. Contribute to interdisciplinary team patient care conferences representing food and nutrition services and contribute to interdepartmental communication in the healthcare setting.
6. Assist Registered Dietitian with nutrition assessment of patients with complex medical conditions.
7. Refer clients/patients to other dietetic professionals or other disciplines when patient needs are beyond the Dietetic Technician, Registered scope of practice.
8. Order, receive, and safely store food for an inpatient food service operation.
9. Follow and document compliance with state and federal healthcare food service rules and regulations and propose actions for continuous quality improvement in a food service operation.

10. Demonstrate competence as a dietetic supervisor in managing food and nutrition employees and organizing resources and services in a food service organization.

Topics and Scope:

- I. Nutrition Assessment and Education
 - A. Interviewing/screening clients
 - B. Using nutrient standards
 - C. Writing Nutrition Care Plans
 - D. Nutrition education
 - E. Follow up for plan effectiveness
- II. Enteral feedings
 - A. Calorie requirements
 - B. Macronutrient requirements
 - C. Fluid requirements
- III. Transition feedings
- IV. Interdisciplinary team conferences
 - A. Grand rounds
 - B. Weight variance
 - C. Patient/resident care conferences
 - D. Documentation
- V. Referral to other health professionals
 - A. Physical Therapist
 - B. Occupational Therapist
 - C. Speech Therapist
 - D. Registered Dietitian
 - E. Other
- VI. Food ordering, receiving and storing
- VII. Supervision of food safety and sanitation practices
- VIII. Governmental regulations for inpatient healthcare
- IX. Employee management
 - A. Staffing
 - B. Staff development
 - C. Evaluation
- X. Department management
 - A. Financial reports
 - B. Employee reports
 - C. Other

***During non-contact DHR hours, students will participate in:

- Interviewing/screening clients
- Writing Nutrition Care Plans
- Nutrition educations
- Helping calculate enteral feedings
- Assisting with transitional feedings
- Interdisciplinary team conferences
- Referrals to other health care professionals

Assignment:

1. Supervised Field Experience (SFE) objectives and written report of SFE.
2. Written Nutrition Care Plans (NCP) of 2-3 per semester.

3. In-service training 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 Supervised Field 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. (Classic)