FDNT 70 Course Outline as of Fall 2020

CATALOG INFORMATION

Dept and Nbr: FDNT 70 Title: INTRO TO NUTR DIET FD SE
Full Title: Introduction to Nutrition, Dietetics and Food Service
Last Reviewed: 12/9/2019

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	1.00	17.5	Lecture Scheduled	17.50
Minimum	1.00	Lab Scheduled	0	6	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	1.00		Contact Total	17.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 35.00 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:	DIET 70
Formerly:	

Catalog Description:
Professional roles, skills, responsibilities and opportunities in the fields of nutrition, dietetics and food service management. Introduction to the history of the profession, related government agencies, scientific literature and resources, and professional code of ethics.

Prerequisites/Corequisites:

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Schedule of Classes Information:
Description: Professional roles, skills, responsibilities and opportunities in the fields of nutrition, dietetics and food service management. Introduction to the history of the profession, related government agencies, scientific literature and resources, and professional code of ethics. (Grade Only)
Prerequisites/Corequisites:
Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:
Transfer Credit: CSU;
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:
CSU Transfer:	Transferable	Effective:	Fall 2006	Inactive:	
UC Transfer:		Effective:		Inactive:	

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. Understand the skills required of professionals in nutrition, dietetics and foodservice management.
2. Describe the academic and field experience requirements for different career opportunities in nutrition, dietetics and foodservice management.
3. Exhibit professional behaviors and explain the ethical responsibilities of professionals in the nutrition and dietetics field.

Objectives:
At the conclusion of this course, the student should be able to:
1. Identify key historical figures, scientific discoveries, and legislation related to the field of nutrition, dietetics and foodservice management.
2. Compare and contrast professional work opportunities, in the community, clinical and foodservice setting.
3. Articulate different activities and responsibilities for the Registered Dietitian, Diet Technician Registered and Certified Dietary Manager.
4. Identify educational requirements, skills and general preparation for career opportunities in the nutrition and dietetics field.
5. Explain the continuing education process and how to maintain your dietetics credential.
6. Describe the goals and activities as well as the responsibilities and functions of professional organizations associated with the field.
7. Explain how the Code of Ethics for the Dietetics Professional and Dietary Manager can benefit the profession and apply the Code of Ethics to workplace situations.
8. Identify and critically evaluate credible sources of information for research in the field of nutrition.

Topics and Scope:

I. Development of the Dietetics Profession
A. Historical figures of the 19th century to present
B. The discovery of different nutrients
C. Historical events - major food legislation of 20th century to present
D. National and international organizations

II. Careers in Nutrition, Dietetics, and Food Service Management - Job Titles and Scope of Practice for 2
A. Registered Dietitian (RD)
B. Registered Dietetic Technician (DTR)
C. Certified Dietary Manager (CDM)
D. Employment opportunities and basic job descriptions
E. Clinical
F. Community
G. Foodservice Management

III. Educational Requirements for Different Professional Positions
A. Education plan for RD, DTR, CDM
B. Continuing education units process and requirements

IV. Professional Organizations
A. Academy of Nutrition and Dietetics (AND)
B. State and local Dietetic Associations and practice groups
C. Association of Nutrition and Foodservice Professionals
D. Other related organizations in the field

V. Scientifically Reliable Sources of Information and Ongoing Support for Working in and Maintaining Currency in the Field
A. Professional publications and related websites
B. AND position papers
C. Trade publications and related websites

VI. Standards of Practice and Professional Code of Ethics for Nutrition and Dietetics

Assignment:

1. Readings from Diet technician handbook and professional publications, (2-10 pages per week)
2. Written statement of current ideas about career goals and objectives (1-2 pages)
3. Prepare a written educational plan reflecting progression towards career goals over the next 5 years and review with program coordinator and counselor
3. Research job opportunities for RD, DTR, and CDM's and summarize requirements for each position
4. Review and evaluate current articles in the field of nutrition and dietetics
5. Written review of speaker presentations with commentary on applicability of presented area of practice to individual interests and goals
6. Evaluate professional behaviors and devise a plan for improvement with follow up
7. Discuss ethical dilemma case studies and present in groups
8. Final exam

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.

Career Statement; education plan;speaker reviews & job requirements	Writing 40 - 60%

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

Ethics case studies and presentation; article review	Problem solving 10 - 20%

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

None	Skill Demonstrations 0 - 0%

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

Final Exam	Exams 10 - 30%

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

Professional behavior plan, professionalism	Other Category 5 - 10%

Representative Textbooks and Materials:
Instructor prepared materials