DIET 107L Course Outline as of Summer 2025

CATALOG INFORMATION

Dept and Nbr: DIET 107L Title: DIET TECH 1: FIELD EXP
Full Title: Dietetic Technician 1: Supervised Field Experience
Last Reviewed: 9/14/2020

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	4.00	Lecture Scheduled	0	17.5	Lecture Scheduled	0
Minimum	4.00	Lab Scheduled	0	17.5	Lab Scheduled	0
		Contact DHR	12.00		Contact DHR	210.00
		Contact Total	12.00		Contact Total	210.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 0.00 Total Student Learning Hours: 210.00

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:	DIET 107.1L

Catalog Description:
The course includes supervised field experience (SFE) where students perform entry-level skills and competencies for the Dietetic Technician, Registered (DTR) in inpatient food and nutrition settings, including both acute care and long-term care.

Prerequisites/Corequisites:
Course Completion of DIET 70 (OR FDNT 70), DIET 50, DIET 176, DIET 176L, DIET 191, and PHYZ 58. Concurrent enrollment in DIET 107

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: The course includes supervised field experience (SFE) where students perform entry-level skills and competencies for the Dietetic Technician, Registered (DTR) in inpatient

food and nutrition settings, including both acute care and long-term care. (Grade Only)
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Recommended:
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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:

CSU Transfer:	Effective:	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. Demonstrate competence as a Dietetic Technician in managing food service for an inpatient setting, including meal planning, food ordering, and meal delivery.
2. Participate as a team member in the development and use of Nutrition Care Plans (NCP).
3. Use professional, legal, and ethical dimensions as a basis for decision making in dietetic practice.

Objectives:
At the conclusion of this course, the student should be able to:
1. Participate in screening and interviewing clients/patients for nutritional needs.
2. Apply 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. Clinical Skills
   A. Interviewing/screening clients
   B. Applying 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, Storing, and Inventory
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
XI. Academy of Nutrition and Dietetics Code of Ethics
XII. Communication Skills

Assignment:

1. Completion of required clinical Supervised Field Experience (SFE) hours (200 hours minimum)
2. Competency evaluation sheets with preceptor signatures (2 minimum: 1 from acute care site, 1 from long-term care site)

3. Attendance sheets with preceptor signatures (2 minimum: 1 from acute care site, 1 from long-term care site)

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.

Competency evaluation 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 200 clinical nutrition Supervised Field Experience (SFE) hours. Attendance sheets with preceptor signatures.	Other Category 60 - 70%

Representative Textbooks and Materials:
Instructor prepared material.