

DIET 108L Course Outline as of Fall 2025

CATALOG INFORMATION

Dept and Nbr: DIET 108L Title: DIET TECH 2: FIELD EXP
Full Title: Dietetic Technician 2: 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 107.2L

Catalog Description:
The course includes supervised field experience (SFE) where students perform entry-level skills and competencies for the Dietetic Technician, Registered (DTR) in community nutrition settings.

Prerequisites/Corequisites:
Course Completion of DIET 70 (OR FDNT 70), DIET 50, DIET 176, DIET 176L, and DIET 191. Concurrent enrollment in DIET 107.2.

Recommended Preparation:

Limits on Enrollment:
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 community nutrition settings. (Grade Only)
Prerequisites/Corequisites: Course Completion of DIET 70 (OR FDNT 70), DIET 50, DIET 176, DIET 176L, and DIET 191. Concurrent enrollment in DIET 107.2.
Recommended:

Limits on Enrollment: Students must pass a background clearance.

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. Develop accurate meal planning management and delivery for government meal programs.
2. Develop and present nutrition education programs in a variety of settings.
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. Describe different government supported meal plans including client eligibility, agency requirements and meal delivery requirements.
2. Order, receive, and safely store food for a meal program and document compliance with state and federal food service rules and regulations.
3. Apply nutrient standards to assess nutrient needs and write nutrition care plans for clients of different ages.
4. Plan, conduct, and evaluate effectiveness of a nutrition education session.
5. Outline marketing program for a food or nutrition program or service.
6. Evaluate one or more types of meal service systems.
7. Demonstrate competency as a dietetic supervisor in managing food and nutrition employees, including professionalism and ethical behavior in the workplace.
8. Portfolio preparation for personal success in the field of Nutrition and preparation for the Dietetic Technician, Registered (DTR) Exam.

Topics and Scope:

- I. Professional, Legal, and Ethical Dimensions
- II. Community Nutrition Organizations (Government-funded)
 - A. Identify organizational funding sources and target population
 - B. Complete Supervised Field Experience (SFE) hours at one or more government-funded

community nutrition organization

III. Nutrition Education Lesson Plans

- A. Client needs
- B. Client education level
- C. Different learning styles
- D. Evaluating effectiveness of educational tools
- E. Conduct educational lessons at one or more community nutrition organizations

IV. Marketing Nutrition Services and Community Food Programs

- A. Promote Nutrition programs and services with the SRJC Nutrition Club and/or other community nutrition organizations
- B. Market National Nutrition Month in March with the SRJC Nutrition Club and/or other community nutrition organizations
- C. Promote and volunteer at the SRJC Food Pantry and/or other community nutrition organizations

Assignment:

- 1. Completion of required clinical Supervised Field Experience (SFE) hours (200 hours minimum)
- 2. Competency evaluation sheets with preceptor signatures (3 minimum)
- 3. Attendance sheets with preceptor signatures (3 minimum)

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 community nutrition Supervised Field Experience (SFE) hours.
Attendance sheets with preceptor signatures.

Other Category
60 - 70%

Representative Textbooks and Materials:

Instructor prepared materials.