

DIET 106.2 Course Outline as of Spring 2010**CATALOG INFORMATION**

Dept and Nbr: DIET 106.2 Title: SUPERVISED FIELD EXP. 2

Full Title: Supervised Field Experience for Dietetic Technician 2

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 non-inpatient food and nutrition service programs as well as approved field experience in a rotation to complete training for entry level job skills.

Prerequisites/Corequisites:

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

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

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to complete training for entry level job skills. (Grade Only)

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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:
CSU Transfer:		Effective:	Inactive:
UC Transfer:		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. Describe different government supported meal plans including client eligibility, agency requirements and meal delivery requirements.
2. Follow state and federal rules and regulations related to food and nutrition programs and services.
3. Order, receive, and safely store food for a meal program.
4. Document compliance with food safety regulations.
5. Use nutrient standards to assess nutrient needs for clients of different ages.
6. Use nutrient standards to write nutrition care plans for a variety of clients.
7. Plan, conduct, and evaluate effectiveness of a nutrition education session.
8. Contribute to a marketing program for a food or nutrition program or service.
9. Evaluate one or more types of meal service systems.
10. Demonstrate competency as a dietetic supervisor in recruiting, interviewing, evaluating and managing food and nutrition employees.
11. Demonstrate professionalism and ethical behavior in the workplace.

Topics and Scope:

1. Government Food Programs:
 - a. Headstart meal programs
 - b. Federally supported pre-school food programs
 - c. School breakfast programs

- d. School lunch programs
- e. Senior meal programs
- f. Food stamps
- g. Women, Infants, and Children (WIC)
2. Target nutrients for meal programs.
3. Food service management for meal programs
4. Nutrition requirements at different stages of the lifestyle:
 - a. DRI (Dietary Reference Intakes)
 - b. RDA (Recommended Dietary Allowances)
 - c. EAR (Estimated Average Requirements)
 - d. AI (Average Intakes)
5. Nutrition care plan
6. Nutritional risks and concerns for clients of different age groups:
 - a. Pregnancy
 - b. Infancy, early childhood, and preschool
 - c. Early grade school
 - d. Teens
 - e. Adults
 - f. Seniors
7. Nutrition education lesson plan:
 - a. Client needs
 - b. Client education level
 - c. Different learning styles
 - d. Evaluating effectiveness of educational tools
 - e. Marketing
8. Evaluating and marketing nutrition services and food programs.
9. Personnel management in the workplace.
10. DTR (Dietetic Technician, Registered) portfolio, resume, and preparation for the DTR exam.
11. American Dietetic Association Code of Ethics.

Assignment:

1. Supervised Field Experience (SFE) activities and written report of SFE.
2. Written NCP (Nutrition Care Plans) of 2-3 per semester.
3. Nutrition Education lesson plan and presentation.
4. Resume and cover letter.

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; 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.

Nutrition Education Lesson Plan; Nutrition Education presentation.

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 materials.

Creating your Career Portfolio, A.G. Williams, K.J. Hall, K. Shadix, D.M.Stokes, Prentice Hall, 2008.