

DIET 106.2 Course Outline as of Fall 2016**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, as required by the Accreditation Council for Education in Nutrition and Dietetics.

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 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, as required by the Accreditation Council for Education in Nutrition and Dietetics. (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:
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. Participate as a team member in development and use of nutrition care plans.
2. Independently develop and present nutrition education programs in a variety of settings.
3. Demonstrate competence as a Dietetic Technician in nutrition education and in managing meal planning and delivery for government meal programs.
4. 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. 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 in compliance with state and federal food service rules and regulations.
3. Use 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. Contribute to a 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. 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. Supplemental Nutrition Assistance Program Education
 - G. Women, Infants, and Children (WIC)
- II. Target nutrients for meal programs.
- III. Food service management for meal programs
- IV. Implement Nutrition requirements at different stages of the lifecycle.
- V. Nutrition care plans
- VI. 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
- VII. Nutrition education lesson plan:
 - A. Client needs
 - B. Client education level
 - C. Different learning styles
 - D. Evaluating effectiveness of educational tools
 - E. Conduct educational lesson
- VIII. Evaluating and marketing nutrition services and food programs.
- IX. Personnel management in the workplace.
- X. Academy of Nutrition and Dietetics Code of Ethics.
- XI. DTR portfolio, resume, and preparation for the DTR exam.

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

- Implementing Nutrition requirements at different stages of the lifecycle
- Writing Nutrition Care Plans
- Writing Nutrition education lesson plans
- Conducting nutrition education lessons to clients of different age groups
- Evaluating the effectiveness of educational tools
- Evaluating nutrition services and food programs
- Marketing nutrition services and food programs

Assignment:

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