DIET 107.2 Course Outline as of Fall 2021

CATALOG INFORMATION

Dept and Nbr: DIET 107.2   Title: DIET TECH 2: LECTURE
Full Title: Dietetic Technician 2: Lecture
Last Reviewed: 9/14/2020

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	17.5	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:
Formerly:

Catalog Description:
Application of nutrition and dietetics concepts to development of entry-level skills and
competencies for the Dietetic Technician, Registered (DTR), in community nutrition settings, as
required by the Accreditation Council for Education in Nutrition and Dietetics (ACEND).

Prerequisites/Corequisites:
Course Completion of DIET 70 (OR FDNT 70), DIET 50, DIET 176, DIET 176L, DIET 191;
AND Concurrent Enrollment in DIET 107.2L

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Application of nutrition and dietetics concepts to development of entry-level skills
and competencies for the Dietetic Technician, Registered (DTR), in community nutrition
settings, as required by the Accreditation Council for Education in Nutrition and Dietetics
(ACEND). (Grade Only)
Prerequisites/Corequisites: Course Completion of DIET 70 (OR FDNT 70), DIET 50, DIET 176,

DIET 176L, DIET 191; AND Concurrent Enrollment in DIET 107.2L
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. Develop accurate meal planning management and delivery for government meal programs.
2. Identify nutritional risks and concerns for clients across the lifespan.
3. Develop and evaluate lesson plans and learning materials for nutrition education presentations.

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 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 Lifespan
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, Preceptor Evaluations, and Preparation for the DTR Exam

Assignment:

1. Community nutrition program presentation
2. Nutrition education lesson plan and presentation
3. Evaluating educational materials
4. Nutrition Care Process (NCP) review assignment
5. Evidence library project and presentation
6. Budget and grant-writing assignment
7. Public policy assignment
8. Professional Development Portfolio (PDP) of Continuing Education Units (CEU's) practice assignment
9. Documentation of competencies from Supervised Field Experiences (SFE) for professional career portfolio
10. Develop a professional resume

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.

| Document SFE competencies. Nutrition ed. lesson plan, evaluate educational materials, NCP review, evidence library projects, budget/grant-writing, public policy, and PDP assignments. Develop resume. | Writing 40 - 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.

| Community nutrition program presentation. Nutrition education lesson plan presentation. Evidence library project 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.

| Attendance and participation. | Other Category 20 - 30% |

Representative Textbooks and Materials:
Instructor prepared materials.