

NC A175: HEALTH CARE FIELD EXPERIENCE

Item	Value
Curriculum Committee Approval Date	05/20/2015
Top Code	130660 - Dietetic Technology
Units	4 Total Units
Hours	177 Total Hours (Lecture Hours 27; Lab Hours 150)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	No
Basic Skills	Not Basic Skills (N)
Repeatable	No
Open Entry/Open Exit	No
Grading Policy	Standard Letter (S)

Course Description

Importance and scope of providing food and nutrition services in health care or community facilities to include clinical experience. Team concept approach and public relations will be emphasized. Students will be required to follow dress standards set by the facility in which they are working. TB clearance required. PREREQUISITE: FBM A115 or FSM A150 and FN A170 and NC A180 or concurrent enrollment. Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

1. Apply the goals of institutional food and nutrition services in health care facilities, demonstrating responsibilities appropriate to the position of dietetic service supervisor.

Course Objectives

- 1. Identify the different types of organizations including health care facilities, and the purpose, function, and responsibilities of the food and nutrition service departments in them.
- 2. Monitor various aspects of quality assurance used in providing nutrition services to patients/client.
- 3. Identify tools used to maintain a cost-effective nutrition care system and demonstrate ability to implement such tools.
- 4. Effectively communicate with members of the health care team, food service staff, and patients/clients.
- 5. Identify sources of data used in providing nutrition care, and the importance of accurate data collection.
- 6. Plan and implement a brief in-service education session for food service employees.
- 7. Plan and implement one nutrition/health promotional activity at clinical site or at the college.
- 8. Make regular and routine diet modifications.
- 9. Develop, implement, and leave with facility, one management tool for their use.

Lecture Content

Introduction to Course - Purpose of Field Experience Review of Clinical Manual/Student Responsibilities Student Competencies - Notebook Requirements Review of Management Skills/Decision Making Quality Management Techniques JCAHO, OBRA, CQI, Team Approach Customer Satisfaction, Patient Rights Planning Decision Making Policies/Procedures Personnel Recruitment/Retention Patient-focused Care Personnel Management Decision Making Scenarios Time Management - Prioritizing Job Descriptions/Specifications/Work Schedules Communication Techniques/Barriers Problem Solving in Communications Effective Communicating with Patient with Special Needs Crisis Communications Planning Clinical Nutrition Management - Federal and State Regulations (Title 22, California Business Professions Code) Patient Care Planning - Use of Various Screening and Monitoring Tools Medical Terminology/Lab Values frequently used in Acute and Long-term care facilities Client/Patient Scenarios for Practice in Patient Charting Use of SOAP Technique/Use of MDS 2.0 format Marketing Food Nutrition Wellness in the Health Care Setting Financial Management Review of Health Care Facility Problems Involving Environment/Waste Management Food Service Sanitation/Safety/Disaster Planning Continuous Quality Improvement (CQI) Menu Analysis, Evaluation, Pricing Purchasing, Receiving, Inventory Control Institutional Food Service Systems Types of Meal Service Main Objectives of All Food Production and Delivery Systems In-service Training Less on-Planning Techniques/Performance Objectives In-class Presentations

Lab Content

Introduction to Course - Purpose of Field Experience Review of Clinical Manual/Student Responsibilities Student Competencies - Notebook Requirements Review of Management Skills/Decision Making Quality Management Techniques JCAHO, OBRA, CQI, Team Approach Customer Satisfaction, Patient Rights Planning Decision Making Policies/Procedures Personnel Recruitment/Retention Patient-focused Care Personnel Management Decision Making Scenarios Time Management - Prioritizing Job Descriptions/Specifications/Work Schedules Communication Techniques/Barriers Problem Solving in Communications Effective Communicating with Patient with Special Needs Crisis Communications Planning Clinical Nutrition Management - Federal and State Regulations (Title 22, California Business Professions Code) Patient Care Planning - Use of Various Screening and Monitoring Tools Medical Terminology/Lab Values frequently used in Acute and Long-term care facilities Client/Patient Scenarios for Practice in Patient Charting Use of SOAP Technique/Use of MDS 2.0 format Marketing Food Nutrition Wellness in the Health Care Setting Financial Management Review of Health Care Facility Problems Involving Environment/Waste Management Food Service Sanitation/Safety/Disaster Planning Continuous Quality Improvement (CQI) Menu Analysis, Evaluation, Pricing Purchasing, Receiving, Inventory Control Institutional Food Service Systems Types of Meal Service Main Objectives of All Food Production and Delivery Systems In-service Training Less on-Planning Techniques/Performance Objectives In-class Presentations

Method(s) of Instruction

- Lecture (02)
- DE Live Online Lecture (02S)
- Lab (04)
- DE Live Online Lab (04S)
- Field Experience (90)
- Non-Directed Clinical (NDR)

Instructional Techniques

1. Lecture and application of ideas 2. Small group discussion with instructor feedback 3. Demonstration of techniques effective in in-service training

Reading Assignments

Chapter readings are assigned each week, according to the syllabus. 1-2 hours per week

Writing Assignments

Facility exploration of assigned clinical site. Report to include the students goals for the internship. 2 hours Design a 10-minute Lesson Plan according to given outline, including measurable behavioral objectives, to be used in in-service training of dietary personnel. Implement and evaluate as presented. 3 hours Organize notebook for each clinical site. Include short reports written and data collected according to each area of competency completed. Notebooks must be well-organized and complete with all data requested. 5 hours

Out-of-class Assignments

Out-of-class assignments may include: 1-2 hours per week Modifying therapeutic menus and calculating calorie counts. Estimating fluids/fluid restrictions. Case studies, related to the nutrition care process. Food service management scenarios Activity on state and federal food service/dietetics regulations.

Demonstration of Critical Thinking

Short-answer quizzes, exams Discussion of scenarios/problem-solving Clinical notebook reports In-service education presentation Case Studies Clinical experience

Required Writing, Problem Solving, Skills Demonstration

Outline/Summary of five Chapters in Text with short report of how subject-matter is applied as observed in one clinical setting. Design a 10-minute Lesson Plan according to given outline, including measurable behavioral objectives, to be used in in-service training of dietary personnel. Implement and evaluate as presented. Organize notebook for each clinical site. Include short reports written and data collected according to each area of competency completed. Notebooks must be well-organized and complete with all data requested.

Eligible Disciplines

Nutritional science/dietetics: Master's degree in nutrition, dietetics, or dietetics and food administration OR bachelor's degree in any of the above AND master's degree in chemistry, public health, or family and consumer studies/home economics OR the equivalent. (Note: A bachelor's degree in nutrition, dietetics, or dietetics and food administration, and certification as a registered dietician, is an alternative qualification for this discipline.) Master's degree required. Title 5, section 53410.1

Textbooks Resources

1. Required Hudson, N., Management in Dietetics Practice, latest ed. Chicago: Thomson/Wadsworth, 0 Rationale: -

Other Resources

1. 1. Blake, Beth. Dietetic Technician Program Clinical Handbook. Orange Coast College, latest edition.