

NC A286: SUPERVISED PRACTICE 2

Item	Value
Curriculum Committee Approval Date	12/02/2020
Top Code	130660 - Dietetic Technology
Units	3 Total Units
Hours	159 Total Hours (Lecture Hours 9; Other 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

Supervised practice in food service management and nutrition care in acute medical care facility. Rotation through the various job responsibilities of the dietetic technician. Students will be required to follow dress standards set by the facility. COREQUISITE: NC A285. Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

1. Demonstrate ability, both in food service management and patient care, to gather pertinent data, accurately assess risk levels, plan management strategies, monitor, and evaluate outcomes in the acute-care setting, appropriate to the entry-level standards of practice for dietetic technicians.

Course Objectives

- 1. Identify roles, skills, and competencies of the various members of the dietetic team in a large acute-care medical facility.
- 2. Describe existing standards of nutrition care and how they are maintained in areas of food service management and patient care.
- 3. Demonstrate ability to maintain records used in providing nutrition services, in areas of food service management and in patient care.
- 4. Demonstrate ability to gather pertinent data, make appropriate risk assessment, and monitor outcomes, both in patient care and in food service management.
- 5. Participate in a marketing activity of the nutrition department, as assigned.

Lecture Content

Expected student performance criteria have been designed to meet the major course objectives. Seminars are held to provide opportunities for students to explore issues related to nutrition services in health care or community agencies/facilities. Seminars will include current developments on the following topics: Current legislative issues related to nutrition Sustainability in health care Evidence-based practice AND resources Issues about jobs in dietetics - changing opportunities Marketing myself through resumes, networking, volunteerism Leadership

styles Medical ethics in nutrition care Health care delivery systems Contract management The role of professional organizations AND, CAND, CAND-OD CDR - professional development Performance criteria for students at clinical sites include the following: Nutrition care emphasis: General information about facility, policies, procedures, job descriptions, food service and tray delivery systems Management system for nutrition care - includes diet office protocol, nutrition care procedures Identification of nutrition supplements and tube feedings used, rationale for use, nutrient value, cost Nutrition Care Process (NCP) for patients/clients/residents. Nutrition screening - charting in medical records, as assigned After observing RD or Dietetic Technician, provide diet instructions for patients not at high nutritional risk, charting results, as assigned Participation in nutrition product or program marketing at facility Attendance at team conferences, medical rounds, patient-care meetings and other staff meetings Food service management emphasis: General information about facility, policies, procedures, job descriptions, food service and tray delivery systems Standards of food quality, sanitation, safety, nutrition care - who sets - how are they implemented Financial control: number of meals served, menus, employee records, purchasing/receiving records Budget: food and labor costs - waste management - merchandising Food service: types provided Market special menu or food product/ or conduct a nutrition service survey; evaluate results Identify procedures used in emergencies - their effectiveness Observe and critique work efficiency in terms of work simplification Describe and discuss effectiveness of employee training - new employee orientation - in-service training Describe how professional ethics relates to the director/supervisor of nutrition services Describe 3 supervisory problems and how they were handled; evaluate and suggest alternative solutions Identify all licenses and regulations which impact the food service operation - the effect of non-compliance

Lab Content

Expected student performance criteria have been designed to meet the major course objectives. Seminars are held to provide opportunities for students to explore issues related to nutrition services in health care or community agencies/facilities. Seminars will include current developments on the following topics: Current legislative issues related to nutrition Sustainability in health care Evidence-based practice AND resources Issues about jobs in dietetics - changing opportunities Marketing myself through resumes, networking, volunteerism Leadership styles Medical ethics in nutrition care Health care delivery systems Contract management The role of professional organizations AND, CAND, CAND-OD CDR - professional development Performance criteria for students at clinical sites include the following: Nutrition care emphasis: General information about facility, policies, procedures, job descriptions, food service and tray delivery systems Management system for nutrition care - includes diet office protocol, nutrition care procedures Identification of nutrition supplements and tube feedings used, rationale for use, nutrient value, cost Nutrition Care Process (NCP) for patients/clients/residents. Nutrition screening - charting in medical records, as assigned After observing RD or Dietetic Technician, provide diet instructions for patients not at high nutritional risk, charting results, as assigned Participation in nutrition product or program marketing at facility Attendance at team conferences, medical rounds, patient-care meetings and other staff meetings Food service management emphasis: General information about facility, policies, procedures, job descriptions, food service and tray delivery systems Standards of food quality, sanitation, safety, nutrition care - who sets - how are they implemented Financial control: number of meals served, menus, employee records, purchasing/receiving records Budget: food and labor costs - waste management - merchandising Food service: types provided Market special menu or food product/ or conduct a nutrition service

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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

Lecture, small group discussion, observation and participation by student at clinical site

Reading Assignments

Reading from program handbook. 1 hour per week

Writing Assignments

Maintain accurate records at clinical site Complete notebook summarizing experiences meeting performance criteria 2 hours per week

Out-of-class Assignments

Homework hours not assigned. Supervised practice hours: 12-15 hours per week.

Demonstration of Critical Thinking

Completion of required number of hours of supervised practice Evaluation of work performed at clinical site Completion of assigned projects at clinical site Completion of Clinical Notebook, summarizing experiences meeting performance criteria

Required Writing, Problem Solving, Skills Demonstration

Maintain accurate records at clinical site Complete notebook summarizing experiences meeting performance criteria

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

Other Resources

1. Blake, Beth. Nutrition and Dietetics Technician Program Handbook, latest ed.