

FN A100: CAREERS IN DIETETICS AND FOOD SCIENCE

Item	Value
Curriculum Committee Approval Date	10/20/2021
Top Code	130600 - Nutrition, Foods and Culinary Arts
Units	1 Total Units
Hours	18 Total Hours (Lecture Hours 18; Lab Hours 0)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	No
Basic Skills	Not Basic Skills (N)
Repeatable	No
Grading Policy	Standard Letter (S)

Course Description

Exploration of the fields of Dietetics and Food Science/Culinology, including trends, future projections and employment opportunities. Guest speakers and field trips to nutrition services in health care and community agencies and food manufacturing plants are included. Enrollment Limitation: NC A100; students who complete FN A100 may not enroll in or receive credit for NC A100. Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

1. Identify personal education and career goals and outline the necessary steps to achieving them.

Course Objectives

- 1. Describe the members of the dietetic professional team, their role in nutrition services. (SCANS: Information, Systems)
- 2. Identify the careers available at various levels in the food manufacturing industry and their requirements. (SCANS: Information)
- 3. Explain the scope and responsibility of management and nutrition care services within a food service department and in community programs. (SCANS: Systems)
- 4. Discuss the similarities and differences in philosophy of the nutrition care and food manufacturing industry with guest speakers and through round-table seminars. (SCANS: Basic Skills, Thinking)
- 5. Identify and evaluate resource material pertinent to both professions. (SCANS: Information)
- 6. Visit representative establishments within the industries and discuss the operations with key people. (SCANS: Basic Skills)
- 7. Develop personal career goals, and steps to achieve them. (SCANS: Basic Skills, Thinking)

Lecture Content

Dietetics/Food Science/Culinology® Professions - Scope, trends, career opportunities, requirements, and characteristics. Careers involved: Industry Marketing Councils, public and private health- related

agencies Food and Nutrition information available to professionals and Consumers. Exploration of professional journals and professional organizations, advocacy/volunteerism/inter-relationship of professions. Guest Speakers on Dietetics, Food Science/Culinology®, Nutrition Careers Plan of action to achieve personal career goals TOPIC OUTLINE Introduction/Overview of Course Class Schedule - Assignments Programs at OCC Dietetics - *Nutrition Care *Food Service Management Didactic Clinical Components of Programs Compare/Contrast Roles, Responsibilities Dietetic Technicians, Dietitians, Nutritionists, Nutrition Educators Course Requirements - Certificate; AS Degree; BS Degree Work site Potential for DTRs and RDs Role of other Dietetic Team Members Dietetic Service Supervisors Dietary Managers Recruitment video and brochures of the American Dietetic Association Food Science/Culinology® Course Requirements - Certificate; AS Degree; BS Degree Universities collaborating with OCC Program Types and Classifications of Jobs/Characteristics in the Food Manufacturing Industry Quality Assurance Product Development Quality Control Production Manager Sensory Evaluation Technician Sensory Evaluation expert Technical Sales Statistician Production Line Supervisor Technical Management Product Buyer Packaging Specialist Research Assistant Marketing Researcher Labeling Expert Educational Requirements related to each of the above Work site Potential for Food Science/Culinology® Majors - Salaries - Benefits Professional Recruitment Video and Brochures of the Institute of Food Technology Careers and People involved in Marketing Food and Nutrition Information to Consumers, i.e. Publication Design, Food Photography, Nutrition Educators, Marketing Specialists Basic Marketing Principles Nutrition Concepts Food Products Basic Philosophies Food Manufacturers Food Councils Supermarkets - Purveyors - Brokers Pharmaceutical Companies Public and Private Health-Related Agencies Local, State and Federal Health Departments Diabetes, Cancer, Heart Associations Quality Control Agencies - Local, State, Federal Evaluation of Literature for Message (Intended Audience) Attractiveness - use of Color, Design elements Level of Sophistication Cost Evaluation of Media Messages in one or more Videos/Advertisements Guest speakers Student interaction with guests from areas including: Dietetics - both Dietetic Technicians and Dietitians Health Care - Clinical, Management, Community/Wellness, Consulting, Sports/Fitness School Food Service Rehabilitation, Skilled Nursing Facilities, Retirement Facilities Business/ Industry/Communications Nutrition Education Agencies - WIC, EFNEP, Head Start, Child Nutrition Food Science/Culinology® Speakers to be selected from the Food Manufacturing Industry in Job Titles as listed under I.B. Information to be gathered by students of each speaker: Type of work being done Preparation required for that job Prior education Previous Work Experience Characteristics Necessary to be successful in job Pros/Cons of that job Resources important to a job search for similar types of work Job opportunities as seen by speaker in related areas What employers look for in new graduates Industry expectations of employees Future trends in this field of work Field Trips to Food Manufacturing Plants and Health Care Facilities Types of Facilities to be chosen from the Following Health Care - Hospitals Acute Care/ Sub-acute Care - Large, small, Government, Private Long-term Care - Rehabilitation Skilled Nursing - Senior Day Care Retirement Centers, Board Care Facilities Child Nutrition Programs - Day Care - Schools Senior Citizens Congregate Meal Programs - Meals on Wheels Nutrition/Food Distribution Programs Food Manufacturing Distribution Manufacturers - Large, Small Health-Related Foods Dairy Products Bakery/Breads/ Grains Meat Processing/Packaging Salad Dressings Fruit/Vegetable Processing Food Brokers Purveyors Central Processing Distribution Centers Students Observation to Include: Job Titles/Availability for AA and BS Degree people Working Conditions, Hours, Days Research and Development Departments Systems of Production Used (Products or

Meal Service) Unique Features of Facility - Compare/Contrast with others
 Quality Control Observed - Food Production/Patient Care Sanitation
 Safety Procedures Type of Equipment being used Food and/or Meals
 in production Nutrition Education or Product Marketing being done
 Importance of Teamwork among employees, departments, disciplines
 Type of on-going employee education and training available at facility
 Review Summary of Field Trips Review Various Levels of Jobs within
 Nutrition Dietetics Food Science Review Government Regulations
 related to Health Care Food Manufacturing Review Various Educational
 Requirements and Work Experience for these jobs Career Exploration
 Development Career Center - Resource Library "Discover" Program
 Library - Professional Journals Students explore one specific job or
 career of interest, using above resources State Personal Goals - Develop
 Personal Plan for Career Goals Identify Steps involved in reaching that
 goal Realistic Time-lines - Resources Available Aptitudes, Skills, Values
 Assessment Career Planning - Pitfalls to Avoid AS Degree Requirements
 BS-Transfer Planning How to Succeed in College Resources Available
 at OCC - Seminars -Tutors, etc. Importance of Faculty References for
 the Future The Job Search - Techniques - Resources The Resume -
 Techniques – Resources Career Portfolios – Purpose Process Role of
 Professional Organizations in ones Career Standard Setting - Educational
 Requirements - Practice Standards - Membership Standards - Code of
 Ethics Research/Publication Advocacy - Legisla tive Issues - Protection of
 the Public Professional Seminars on Current Issues/Skills update Liaison
 with other Professions/Networking for Similar Interests Trends for Future
 Student involvement - Benefits of Volunteering The Real World - Network
 with Graduates and Advanced Students Review of Course Objectives
 Summary of Course Evaluation

Lab Content

Dietetics/Food Science/Culinology® Professions - exploration of careers
 using the OCC career center resources, such as Eureka. Food and
 Nutrition information available to professionals and Consumers - field trip
 to library; completion of library assignment. Guest Speakers on Dietetics,
 Food Science/Culinology®, Nutrition Careers - guest speaker visit class
 to provide information about their careers and answer questions from
 students. Small group discussion/breakout groups - discuss information
 provided by guest speakers; analyze pros and cons of the career Plan
 of action to achieve personal career goals - practice career skills such
 as identifying internal/external strengths and weaknesses; preparing an
 elevator speech

Method(s) of Instruction

- Lecture (02)
- DE Live Online Lecture (02S)

Instructional Techniques

Lecture - Discussion - Round-table seminars - Field trips - Guest Speakers.

Reading Assignments

Reading and analyzing professional journal articles. Reading career
 exploration content from OCC carerr center.

Writing Assignments

Evaluate related periodicals, given evaluation tool Interview a practicing
 professional - Summarize the interview, given a format Write a summary
 report on each guest speaker, using report form Write reports of each field
 trip, given a format

Out-of-class Assignments

Professional Interview - find a professional working in the field and
 interview him/her. Summarize the interview using tool provided in
 class. Career Center Exploration assignment - using OCC career center
 tools, explore a chosen career in nutrition and dietetics or food science
 Career Plan - choose an educational path offered at OCC in nutrition
 and dietetics or food science; identify educational goals, strengths and
 weakness, plan coursework, create a personal statement Students should
 spend 3-4 hours per week on out of class assignments.

Demonstration of Critical Thinking

Written reports, demonstration of ability to evaluate professional
 periodicals for different writing styles/levels; field trip and speaker
 evaluations; begin portfolio.

Required Writing, Problem Solving, Skills Demonstration

Evaluate related periodicals, given evaluation tool (SCANS: Basic,
 Thinking, Information) Interview a practicing professional - Summarize
 the interview, given format (SCANS: Interpersonal, Systems) Write a
 summary report on each guest speaker (SCANS: Basic, Information) Write
 reports of each field trip, given a format (SCANS: Basic, Information)

Eligible Disciplines

Dietetic technician: Any bachelors degree and two years of professional
 experience, or any associate degree and six years of professional
 experience. Dietetics: See nutritional science/dietetics Nutritional
 science/dietetics: Masters degree in nutrition, dietetics, or dietetics
 and food administration OR bachelors degree in any of the above AND
 masters degree in chemistry, public health, or family and consumer
 studies/home economics OR the equivalent. (Note: A bachelors degree in
 nutrition, dietetics, or dietetics and food administration, and certification
 as a registered dietician, is an alternative qualification for this discipline.)
 Masters degree required. Title 5, section 53410.1

Other Resources

1. Professional journals and websites