

# NC A100: CAREERS IN DIETETICS/FDSCI

Item	Value
Curriculum Committee Approval Date	12/02/2020
Top Code	130660 - Dietetic Technology
Units	1 Total Units
Hours	27 Total Hours (Lecture Hours 18; Lab Hours 9)
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: FN A100; students who complete NC A100 may not enroll in or receive credit for FN 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.
- 2. Identify the careers available at various levels in the food manufacturing industry and their requirements.
- 3. Explain the scope and responsibility of management and nutrition care services within a food service department and in community programs.
- 4. Discuss the similarities and differences in philosophy of the nutrition care and food manufacturing industry with guest speakers and through round-table seminars.
- 5. Identify and evaluate resource material pertinent to both professions.
- 6. Visit representative establishments within the industries and discuss the operations with key people.
- 7. Develop personal career goals, and steps to achieve them.

## 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, Quality Assurance 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; AA 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 - Legislative 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

See Course Content.

## Method(s) of Instruction

- Lecture (02)
- DE Live Online Lecture (02S)
- Lab (04)
- DE Live Online Lab (04S)

## Instructional Techniques

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

## Reading Assignments

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## Writing Assignments

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

## Out-of-class Assignments

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## 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 toolInterview a practicing professional - Summarize the interview, given format Write a summary report on each guest speaker Write reports of each field trip, given a format

## Textbooks Resources

1. Required Golden, Jill and Eleanor Huang. FN/NC 100 Course Materials, latest ed. Costa Mesa: OCC,, 0 Rationale: -

## Other Resources

1. Handouts and current internet resources