

NC A281: SUPERVISED PRACTICE 1

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
Grading Policy	Standard Letter (S)

Course Description

Supervised clinical practice in community agencies and schools dealing with nutritional aspects of dietary evaluation, nutrition education and counseling. Students will be required to follow dress standards set by the facility. COREQUISITE: NC A280. Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

1. Apply appropriate educational techniques and promote accurate nutrition information when counseling/instructing individuals or groups in the community.

Course Objectives

- 1. Identify community facilities which include nutrition as a component, and the essential regulatory and maintenance aspects of the program/services provided.
- 2. Define procedures used within the community facility to provide adequate nutrition care or counseling
- 3. Assist in providing nutrition education/care services as assigned, including diet assessments, counseling, and group presentations.
- 4. Prepare and present appropriate nutrition education lessons and materials, as assigned.
- 5. Maintain accurate records, as assigned
- 6. Develop rapport with clients and other health care professionals reinforcing the team concept of health care.
- 7. Develop a spirit of professionalism regarding the field of nutrition care and education.

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 address current issues on the following topics: The law and health care institutions and programs Community nutrition programs, history, goals, trends Using legislation to achieve nutritional goals National nutrition surveys - USDA food consumption surveys, NHANES Health Screening Initiatives for Seniors Food availability - working with families in poverty Resource

management of families to achieve better nutritional status Total quality improvement and management in nutrition service Skills to successful interviewing AND standards of practice for dietetic professionals Performance criteria for students at clinical sites include the following: General Program Information Type of Program (National, State, County, City, Private Agency) Source of Funding Objectives and Parameters of Program Professional Staff involved Population being served - age, ethnicity, socio-economic level Screening procedure, length of participation by clients in program Nutrition standards required - related to nutrition education, menus, food vouchers, etc. Nutrition Education Provided by Program Plan/Goals/Objectives and how they fit into regulatory guidelines Observation of nutrition education in progress Lesson Plan used, effectiveness, number and type of participants, their reaction Development of Student Lesson Plan / Implementation of such, as assigned Educational Materials being used - Languages - Comprehension Level - Cost - Effectiveness Cultural competency, Advertising used Food Service, if provided - Number of meals/snacks served daily Description of food service system being used, Procurement, Storage systems, Delivery system Food service sanitation and safety issues/evaluation Quality Control Measures - Kind - Frequency - Responsible person Professional team members/disciplines provided to clients of program and interaction with nutritional team.

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 address current issues on the following topics: The law and health care institutions and programs Community nutrition programs, history, goals, trends Using legislation to achieve nutritional goals National nutrition surveys - USDA food consumption surveys, NHANES survey Health Screening Initiatives for Seniors Food availability - working with families in poverty Resource management of families to achieve better nutritional status Total quality improvement and management in nutrition service Skills to successful interviewing AND standards of practice for dietetic professionals Performance criteria for students at clinical sites include the following: General Program Information Type of Program (National, State, County, City, Private Agency) Source of Funding Objectives and Parameters of Program Professional Staff involved Population being served - age, ethnicity, socio-economic level Screening procedure, length of participation by clients in program Nutrition standards required - related to nutrition education, menus, food vouchers, etc. Nutrition Education Provided by Program Plan/Goals/Objectives and how they fit into regulatory guidelines Observation of nutrition education in progress Lesson Plan used, effectiveness, number and type of participants, their reaction Development of Student Lesson Plan / Implementation of such, as assigned Educational Materials being used - Languages - Comprehension Level - Cost - Effectiveness Cultural competency, Advertising used Food Service, if provided - Number of meals/snacks served daily Description of food service system being used, Procurement, Storage systems, Delivery system Food service sanitation and safety issues/evaluation Quality Control Measures - Kind - Frequency - Responsible person Professional team members/disciplines provided to clients of program and interaction with nutritional team.

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 supervised practice site

Reading Assignments

Reading from clinical handbook. Research for professional seminar. 1 hour per week

Writing Assignments

Maintain accurate records at clinical site Prepare educational materials at clinical site Complete notebook summarizing experiences meeting performance criteria 2-3 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 Prepare educational materials at clinical site Complete notebook summarizing experiences meeting performance criteria

Eligible Disciplines

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. 1. Blake, Beth. Nutrition and Dietetics Technician Program Handbook. Latest Edition, Orange Coast College.