

NC A285: ADVANCED NUTRITION CARE

Item	Value
Top Code	130660 - Dietetic Technology
Units	2 Total Units
Hours	72 Total Hours (Lecture Hours 18; Lab Hours 54)
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

Advanced application of knowledge and skills related to food service management and the nutrition care process in preparation for entry-level practice as dietetic technicians in health care facilities. PREREQUISITE: NC A281. COREQUISITE: NC A286. Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

1. Demonstrate the ability to gather appropriate data, assess the situation, plan management strategies, and evaluate outcomes of nutrition-related scenarios in patient care and food service management.

Course Objectives

- 1. Identify and apply basic concepts of medical nutrition therapy - nutritional assessment, planning, and management - to individuals of varying ages, conditions, ethnicity presented via medical scenarios and case studies.
- 2. Identify liquid nutrition products used in enteral and parenteral nutrition - including physiological rationale for, uses, factors effecting tolerance, varying nutrient content, administration strength and calories required, cost.
- 3. Demonstrate knowledge of current resources for the nutritional management of a) a disease state as assigned, or b) a food service management problem as assigned.
- 4. Demonstrate ability and accuracy in completing calorie counts, tube feeding calculations, renal diet calculations, and other procedures carried out by dietetic technicians in the health care setting.
- 5. Demonstrate ability and accuracy in gathering data, planning management strategies, assessing risk level, and evaluating the outcome of nutrition-related scenarios (both Medical Nutrition Therapy, and Food Service Management issues).
- 6. Apply basic, practical, menu planning principles to creating menus for individuals with varying health needs, as assigned, from scenarios in a community setting.

Lecture Content

Introduction to course Review of role delineation for entry-level dietetic technician in the health care setting - patient care/food service management Introduction to computer lab/ procedures for

medical nutrition therapy and food service management case studies Small group planning of nutrition event for national nutrition month Review of Nutrition Care Process AD-IME, PES Charting techniques/ practice Nutrition indicators - laboratory values and their implications Anthropometric measurements - correct procedures for obtaining Review/practices of calorie counts as part of nutritional monitoring. Review/practice assisted patient feeding techniques Policies/procedures for preventing dehydration and malnutrition, treating anorexia and dysphagia Review of current medical nutrition therapy used in the health care setting Chronic obstructed pulmonary disease (COPD) Decubiti prevention and healing Review of enteral and parenteral alternative feeding Tube feeding product comparison - factors effecting tolerance Nutrient and cost comparison Calculation of quantity per 24 hours/ strength/administration rate Quality assurance in patient care Role of food service manager in implementing medical nutrition therapy Developing nutrition care plans - assessing nutritional needs based on information retrieved in screening and assessment process Synthesizing data into effective plans Small group problem-solving scenarios Student presentations of case studies - written/oral Menu planning for non-hospitalized clients with special dietary needs - varying ages, conditions, socio-economic levels, cultural backgrounds Community-based resources (books, brochures, food products, organizations easily obtained in the community setting) Legislative issues related to nutritional status and health care Managed care systems - their implication for the future

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, small group problem-solving and discussions using computer-based and written case studies/scenarios

Reading Assignments

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Writing Assignments

Written reports of assigned case studies - evaluation of data provided (physiological correlations, laboratory values, assessment of nutritional status including diet history), planning for intervention, educational/ counseling techniques. Creative menu development based on client condition (provided in scenarios) with identification of current resources applicable to this situation. Calculations, assessments, plans and evaluations, of nutrition care and services, appropriate to the role of dietetic technicians, for a variety of medical/management conditions via problem-solving assignments

Out-of-class Assignments

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Demonstration of Critical Thinking

Written and oral presentations on assigned case studies, tests, final exam Demonstrated ability to do calculations, assessments, create appropriate nutrition care/management plans

Required Writing, Problem Solving, Skills Demonstration

Written reports of assigned case studies - evaluation of data provided (physiological correlations, laboratory values, assessment of nutritional status including diet history), planning for intervention, educational/counseling techniques. Creative menu development based on client condition (provided in scenarios) with identification of current resources applicable to this situation. Calculations, assessments, plans and evaluations, of nutrition care and services, appropriate to the role of dietetic technicians, for a variety of medical/management conditions via problem-solving assignments

Other Resources

1. Current professional resources are available in the library.