

DIET-1310: INTRODUCTION TO DIETETICS

Cuyahoga Community College

Viewing: DIET-1310 : Introduction to Dietetics

Board of Trustees:

January 2020

Academic Term:

Fall 2021

Subject Code

DIET - Dietetic Technology

Course Number:

1310

Title:

Introduction to Dietetics

Catalog Description:

Explore information literacy, professionalism, ethics, educational requirements, and governance of the dietetics profession. Includes application of communication, research, and self-assessment practices.

Credit Hour(s):

2

Lecture Hour(s):

2

Lab Hour(s):

0

Other Hour(s):

0

Requisites

Prerequisite and Corequisite

ENG-0995 Applied College Literacies, or appropriate score on English Placement Test; and departmental approval; program admittance.

Note: ENG-0990 Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements.

Outcomes

Course Outcome(s):

Use current information technologies to locate and apply evidence-based guidelines and protocols. (KDNT1.2)

Essential Learning Outcome Mapping:

Not Applicable: No Essential Learning Outcomes mapped. This course does not require application-level assignments that demonstrate mastery in any of the Essential Learning Outcomes.

Objective(s):

1. Access data, references, and patient education materials, consumer and other information from credible sources. (CNDT1.1)
2. Evaluate information to determine if it is consistent with accepted scientific evidence. (CNDT 1.2)

Course Outcome(s):

Identify and describe the work of inter-professional teams and the roles of others with whom the nutrition and dietetics technician, registered collaborates in the delivery of food and nutrition services. (KNDT 2.4)

Objective(s):

1. Compare and contrast the scope of practice of the dietitian and the dietetic technician.
 2. Demonstrate active participation, teamwork and contributions in group settings.
 3. Function as a member of inter-professional teams. (CNDT 2.5)
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Course Outcome(s):

Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics and the Code of Ethics for the Profession of Nutrition and Dietetics; and inter-professional relationships in various practice settings. (KNDT 2.3)

Objective(s):

1. Demonstrate professional attributes in all areas of practice. (CNDT 2.8)
 2. Discuss inter-professional practice areas and recognize levels of practice beyond the scope of the nutrition and dietetic technician.
 3. Discuss the Code of Ethics for the Nutrition and Dietetics profession.
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Course Outcome(s):

Perform self-assessment and develop goals for self-improvement throughout the program. (CNDT 2.10)

Objective(s):

1. Perform self-assessment and develop goals for self-improvement throughout the program. (CNDT 2.10)
 2. Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice. (KNDT2.1)
 3. Use clear and effective oral and written communication. (CNDT 2.2)
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Methods of Evaluation:

1. Quizzes
2. Examinations
3. Class reports and assignments
4. Group projects
5. Volunteer hours

Course Content Outline:

1. Resources in dietetics
 - a. Program handbook
 - b. Research practices/resources
 - c. Literacy
 - d. Professional resources
 - e. Government resources
 - f. Evidence based practice
 - g. Nutrition care manuals
 - h. History
 - i. Credentialing
 - j. Licensing
 - k. Ethics
 - l. Dietetic Practice Groups (DPGs)
- m. Medical nutrition therapy
 - i. History
 - ii. Roles of practitioners: Registered Dietitian and the Dietetic Technician Registered
 - iii. Coordination within organizations
 - iv. Teams with organizations
- n. Business
- o. Foodservice
 - i. Coordination
 - ii. Service and delivery systems
 - iii. Customer groups

- iv. Size and scope
- v. Trends and issues
- p. Public health/community
- q. Specialized practice
 - i. Professionalism
- r. Standards of professional performance
- s. Cultural considerations
- t. Personal responsibility
 - i. Ethics
 - ii. Time management
 - iii. Managing stress
- u. Self-assessment and goal setting
 - i. Difference between goals and objectives
 - ii. Short-term and long-term goals
 - 1. Communications
 - 2. Professional portfolio

Resources

Makely, S. *Professionalism in Health Care: A Primer for Career Success*. 5th ed. New York: Pearson, 2017.

Downing, Skip. *On Course*. 3rd ed. New York: Houghton Mifflin Co, 2017.

Legvold and Salisbury. *Foodservice Management - By Design*. Illinois: Association of Nutrition & Foodservice Professionals, 2018.

Payne-Palacio, J. and Canter, D. *The Profession of Dietetics: A Team Approach*. 5th. Sudbury, MA: Jones Bartlett, 2017.

Resources Other

1. ACEND Accreditation Standards for Nutrition and Dietetic Technician Programs
2. Cuyahoga Community College Dietetic Technology Program Handbook.

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