

DIET-2501: NUTRITION APPLICATION IN LONG TERM CARE

Cuyahoga Community College

Viewing: DIET-2501 : Nutrition Application in Long Term Care

Board of Trustees:

2018-06-28

Academic Term:

2018-08-27

Subject Code

DIET - Dietetic Technology

Course Number:

2501

Title:

Nutrition Application in Long Term Care

Catalog Description:

Concepts and application of nutrition care management processes in the long term care setting. Assessment and documentation of nutritional status according to current regulatory standards. Discussion of quality of life issues specific to nutritional care of long term care resident. Other topics include food/drug interactions, special feeding, alternative feeding, and the interprofessional team approach to care.

Credit Hour(s):

2

Lecture Hour(s):

2

Requisites

Prerequisite and Corequisite

Concurrent enrollment in DIET-2862 Geriatric Nutrition Practicum. and departmental approval: admission to program.

Outcomes

Course Outcome(s):

Identify and describe the work of interprofessional teams and roles of others with whom the nutrition and dietetics technician, registered collaborates in the delivery of food and nutrition services.

Objective(s):

1. Discuss the purpose and function of the interdisciplinary team approach to care in the long term care setting.
2. Examine the role of the interdisciplinary team in the rehabilitation of the Eating-Disabled Client.

Course Outcome(s):

Perform specific activities of the Nutrition Care Process as assigned by registered dietician nutritionists in accordance with the Scope of Nutrition and Dietetics Practice for individuals, groups and populations in a variety of settings

Objective(s):

1. Interpret the Scope of Practice for the Dietetic Technician in the long term care setting.
2. Explain Care planning as a part of the MDS (Minimum Data Set) process.
3. Discuss guidelines and regulations regarding documentation in the electronic health record and patient charts.

Course Outcome(s):

Demonstrate an understanding of cultural competence/sensitivity.

Objective(s):

1. Identify nutrition factors that influence quality of life issues. Including health care in transition and continuum of care.

2. Identify nutrition care in palliative and hospice care.
3. Explain the role of taste and smell in nutrition intake.
4. Identify nutrition factors that influence quality of life issues.

Course Outcome(s):

Use the Nutrition Care Process for nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions, and monitoring strategies appropriate for the technician level of practice

Objective(s):

1. Perform nutrition screening and assess nutritional status using MDS(Minimum Data Set) and care plan formats, including an understanding of laboratory assessment, hydration.
2. Develop nutrition care plans for various chronic illnesses and nutritional disorders common among the elderly while taking into consideration food and drug interactions.
3. Describe the impact of nutritional anemias on the elderly patient.
4. Perform nutrition screening and assess nutritional status using MDS(Minimum Data Set) and care plan formats.
5. Develop nutrition care plans for various chronic illnesses and nutritional disorders common among the elderly while taking into consideration food and drug interactions.

Course Outcome(s):

Identify health care delivery systems and policies that impact nutrition and dietetic technician practice

Objective(s):

1. Identify and interpret local, state, and federal laws and regulations that govern nutrition services in the long-term care setting.
2. Explain the processes and procedures involved in decisions and implementation of Enteral and Parenteral feeding in the long-term setting.
3. Identify the importance of nutrition and skin integrity, and evidence based wound care.
4. Discuss Quality Care Initiatives, how they are implemented and why this is important to patient care.
5. Identify and interpret local, state, and federal laws and regulations that govern nutrition services in the long term care setting.

Course Outcome(s):

Demonstrate how to locate, interpret, evaluate, and use professional literature to make ethical, evidence based practice decisions related to the dietetics technician level of practice.

Objective(s):

1. Calculate modified diets (fat/carbohydrate/protein/texture) for residents in the long term care setting.
2. Calculate modified diets (fat/carbohydrate/protein/texture) for residents in the long-term care setting.
3. Calculate basic enteral and parenteral nutrition formulas for nutritional adequacy as they relate to the long-term care setting and understand the basis for this type of feeding.
4. Implement actions based on care plans, protocols, policies and evidence based practice.
5. Calculate basic enteral and parenteral nutrition formulas for nutritional adequacy as they relate to the long term care setting.
6. Implement actions based on care plans, protocols, policies and evidence based practice.

Methods of Evaluation:

1. Quizzes
2. Examinations
3. Case Studies, Class presentations
4. Written reports

Course Content Outline:

1. Introduction to long term care
 - a. Institutional delivery systems
 - b. Regulations
 - i. local
 - ii. state
 - iii. federal
2. Nutritional assessment in long term care
 - a. Diet history
 - b. Physical assessment: Nutrition focused Physical examination

- i. skin integrity
 - ii. decubitus ulcers
- c. Calculation of calorie, protein, fluid requirements
- d. Evaluation of lab data
- 3. Documentation
 - a. Nutrition screening
 - b. Minimum Data Set (MDS)
 - c. Nutrition care plan
 - i. guidelines for completion
 - ii. guidelines for use
- 4. Drug nutrient interactions
 - a. Common interactions to assess
 - b. Poly-pharmacy
 - c. Drugs and nutritional implications
- 5. Special feeding concerns
 - a. Adaptive feeding devices
 - b. Dysphagia
- 6. Alternative feeding
 - a. Enteral and parenteral feeding
 - b. Nutritional supplements
- 7. Interprofessional team approach
 - a. Speech therapist
 - b. Physical therapist
 - c. Occupational therapist
 - d. Social worker
- 8. Quality of life issues
 - a. Patient's rights and responsibilities
 - b. End of Life care

Resources

Pronsky, Zaneta. *Food Medication Interaction*. Birchrunville, PA: Food Mediation Interaction, 2018.

Bernstein and Munoz. *Nutrition for the Older Adult*. 2nd. Jones and Barlett, 2016.

Academy of Nutrition and Dietetics. *Nutrition Care Manual*. {ts '2016-12-30 00:00:00'}.

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