

DIET-2850: MEDICAL NUTRITION CARE PRACTICUM

Cuyahoga Community College

Viewing: DIET-2850 : Medical Nutrition Care Practicum

Board of Trustees:

January 2020

Academic Term:

Fall 2020

Subject Code

DIET - Dietetic Technology

Course Number:

2850

Title:

Medical Nutrition Care Practicum

Catalog Description:

Application of dietetic technician skills required in medical nutrition care of patients or residents in acute or long-term care facilities under supervision of registered dietitian. Application and documentation of care plans and patient education. Course provides forum for discussion of practicum experience.

Credit Hour(s):

2

Lecture Hour(s):

1

Lab Hour(s):

0

Other Hour(s):

7

Other Hour Details:

Practicum: 7 hours per week; 112 hours total; Seminar: 1 hour per week

Requisites

Prerequisite and Corequisite

DIET-1850 Food and Nutrition Systems Practicum; and concurrent enrollment in DIET-2311 Medical Nutrition Therapy II; and departmental approval.

Outcomes

Course Outcome(s):

Use current information technologies to locate and apply evidence based guidelines and protocols, including data, references, patient education materials, consumer and other information from credible sources.

Objective(s):

1. Access online Nutrition Care Manual to determine evidence based guidelines.
2. Access nutrition analysis programs.
3. Utilize current learning management systems to document required activities.

Course Outcome(s):

Apply critical thinking skills.

Objective(s):

1. Evaluate information to determine if it is consistent with accepted scientific evidence.
 2. Implement actions based on care plans, protocols, policies and evidence based practice.
 3. Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.
-

Course Outcome(s):

Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.

Objective(s):

1. Demonstrate effective interviewing and education methods for diverse individuals and groups.
 2. Use clear and effective oral and written communication.
 3. Demonstrate professional attributes in all areas of practice.
-

Course Outcome(s):

Demonstrate an understanding of cultural competence /sensitivity.

Objective(s):

1. Show cultural competence in interactions with clients, colleagues, and staff.
 2. Demonstrate effective interviewing and education methods for diverse individuals and groups.
-

Course Outcome(s):

Provide nutrition and lifestyle education to well populations.

Objective(s):

1. Develop, present and evaluate nutrition education presentation.
 2. Develop nutrition education materials for disease prevention and health improvement that are culturally, age appropriate, and designed for the literacy level of the audience.
-

Course Outcome(s):

Refer situations outside the nutrition and dietetics scope of practice or area of competence to a registered dietitian nutritionist or other professional.

Objective(s):

1. Perform specific activities of the Nutrition Care Process as assigned by registered dietitian nutritionist in accordance with the Scope of Nutrition and Dietetics practice for individuals, groups and populations in a variety of setting.
 2. Complete PES statements as assigned, utilizing Nutrition Care Process Terminology (NCPT).
-

Course Outcome(s):

Demonstrate professionalism attributes in all areas of practice.

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. Complete professionalism assessment.
 2. Reflect on development of professionals skills upon program completion.
-

Course Outcome(s):

Identify and describe 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. Function as a member of interprofessional teams
2. Demonstrate active participation, teamwork, and contributions in-group meetings.

Methods of Evaluation:

1. Practicum assignments and projects
2. Self and Site supervisor evaluation
3. Case Studies
4. Simulation

Course Content Outline:

Practicum Activities

1. Use of Nutrition Care Manual for Diabetes Case study
2. Introduction to/data entry in Electronic Medical Record.
3. Effective communication with patient assessment and education/counseling.
4. Effective communication with Preceptor.
5. Participation in interdisciplinary team meeting/care conference at site to discuss patient/client treatment and discharge planning.
6. Application activities:
 - a. PES Statements write at least 10 at site. Student to self assess using rubric.
 - b. Complete one longitudinal case student at site (If possible)
 - c. Document effectively in site determined guideline.
 - d. Document effectively in Electronic Medical Record/MDS 3.0.
 - e. Complete Midterm and Final Surveys
 - f. Daily Journal in Blackboard
 - g. Weekly Review of progress with Preceptor.
 - h. Review processes related to medical nutrition therapy including policies and procedures related to heart disease, diabetes, overweight, obesity and renal.
 - i. Using ADIME and NCP. assess patients at nutrition risk (MNT, Physical exam, anthropometric evaluation, biochemical evaluation)
 - j. Monitor patient's food and /or nutrient intake. (calorie count)
 - k. Write a plan for feeding assistance for dependent, physically impaired persons.
 - l. Identify and apply measures taken to prevent malnutrition: screening, calorie count, monitoring and evaluation, patient counseling, monitoring patient's intake, develop recommendation for nutrition intervention when needed.
 - m. Review facility diet order transmittal, menu dispensing, supplement/records, production and schedule sheets.
 - n. Be able to describe the standards for nutrition care documentation and the ethical, legal, and moral issues involved in nutrition documentation.
1. Participation in discussions regarding practicum experience
2. Observation and participation in activities performed by a dietetic technician
3. Patient care
 - a. Confidentiality of information
 - b. Patient rights to privacy and active participation in decision making
4. The monitoring of in-patient information systems
 - a. Tracking the diet order from point of origin to patient delivery
 - b. Participation in menu dispensing and retrieval for one day's selective menu
 - c. Participation in supplement selection to help selected patient meet nutritional needs
 - d. Participation in meal rounds as an informal means of determining adequacy of intake
 - e. Writing and checking menus in accordance with diet
5. Application of Nutrition Care Process objectives and methods of communicating nutrition care plan to interprofessional team
 - a. Location
 - b. Frequency
 - c. Methods used
 - d. Rational, standards, and regulations
 - e. Credentials required to have access to and document in the medical record
6. Patient interviewing techniques
7. Observation and participation in screening patients for nutrition risk using subjective and objective information
8. Assessment of the nutritional status of patients using chart data and evaluations of nutritional intake
9. Application of nutrition counseling techniques and selection of appropriate education material for patients not at nutritional risk
10. Use of nutrition informatics relating to documentation and food and nutrition systems.
11. The medical record

- a. Format
 - b. Nutrition care documentation
12. Assessment for nutritional risk, including malnutrition.
- a. Histories, medical and nutrition
 - b. Physical exam and anthropometric measures, including Nutrition Focused Physical Examination
 - c. Lab values
 - d. Nutritional screening

Resources

American Dietetic Association. *eNCP*. 2018. Academy of Nutrition and Dietetics, 2018.

Nelms, Sucher, Lacey. *Nutrition Therapy and Pathophysiology*. 4. Boston, Cengage, 2020.

Academy of Nutrition and Dietetics. *Nutrition Care Manual (Online)*. 2019.

Software. "Diet Analysis Software"

Top of page

Key: 1392