

DIET-2863: COMMUNITY NUTRITION PRACTICUM

Cuyahoga Community College

Viewing: DIET-2863 : Community Nutrition Practicum

Board of Trustees:

November 2019

Academic Term:

Fall 2020

Subject Code

DIET - Dietetic Technology

Course Number:

2863

Title:

Community Nutrition Practicum

Catalog Description:

Practicum experience under the supervision of a registered dietitian. Delivery of nutrition care services to community based agencies, wellness settings, or social service agencies. Nutrition intervention, assessment and health promotion.

Credit Hour(s):

2

Lecture Hour(s):

1

Other Hour(s):

7

Other Hour Details:

Practicum 7 hours per week; Seminar 1 hour per week

Requisites

Prerequisite and Corequisite

DIET-2410 LCN-Pregnancy and Lactation or concurrent enrollment, DIET-2420 Life Cycle Nutrition - Nutrition for Children, and DIET-2430 Nutrition through Adulthood, and departmental approval required.

Outcomes

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. (KNDT 3.1)

Objective(s):

1. Promote health improvement, food safety, wellness and disease prevention for the general population. (CNDT 3.4)
2. Provide nutrition and lifestyle education to well populations. (CNDT 3.3)
3. Develop nutrition education materials for disease prevention and health improvement that are culturally and age appropriate and designed for the literacy level of the audience. (CNDT 3.5)
4. Modify recipes and menus for acceptability and affordability that accommodate the cultural diversity and health status of various populations, groups and individuals. (CNDT 3.7)

Course Outcome(s):

Prepare and deliver sound food and nutrition presentations to a target audience. (CNDT 2.3)

Objective(s):

1. Perform specific activities of the Nutrition Care Process as assigned by registered dietitian nutritionists in accordance with the Scope of Practice and Dietetics practice for individuals, groups and populations in a variety of settings. (CNDT 3.2)

2. Implement actions based on care plans, protocols, policies and evidence-based practice.
3. Perform nutrition screening and identify clients or patients to be referred to a registered dietitian. (CNDT 3.1)

Course Outcome(s):

Present an educational session to a target population. (KNDT 3.3)

Objective(s):

1. 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. (KNDT 1.1)
2. Use clear and effective oral and written communication. (CNDT 2.2)

Course Outcome(s):

Implement interventions to effect change and enhance wellness in diverse individuals and groups. (KNDT 3.2)

Objective(s):

1. Demonstrate active participation, teamwork and contribution in group settings. (CNDT 2.4)
2. Apply critical thinking skills (KNDT 1.3)
3. Function as a member of inter-professional teams. (CNDT 2.5)

Course Outcome(s):

Demonstrate an understanding of cultural competence/sensitivity. (KNDT 2.5)

Objective(s):

1. Show cultural competence in interactions with clients, colleagues and staff. (CNDT 2.9)
2. Demonstrate effective interviewing and education methods for diverse individuals and groups. (KNDT 2.2)

Course Outcome(s):

Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice 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. Explain legislative and regulatory policies related to nutrition and dietetics technician level of practice. (KNDT 2.6)
2. Refer situations outside the nutrition and dietetics technician scope of practice or area of competence to a registered dietitian nutritionist or other professional. (CNDT 2.6)
3. Demonstrate professional attributes in all areas of practice. (CNDT 2.8)
4. Participate in advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession. (CNDT 2.12)

Methods of Evaluation:

1. All students will be evaluated at mid-term and end of practicum. Additional course evaluations and final examination are detailed below:
 - a. Successful completion of practicum assignments
 - b. Case study
 - c. Nutrition education presentation
 - d. Site supervisor evaluation
 - e. Instructor evaluation
 - f. Seminar participation

Course Content Outline:

1. The nutrition and dietetics professional in the community
 - a. Work ethic and performance
 - i. Interdependence
 - ii. self-awareness
 - iii. critical thinking
 - iv. work ethic
 - v. personal management skills
 - vi. scope of practice
 - b. Practicum journey

- i. Preparation
- ii. Teamwork
- iii. learning activities
- iv. critical thinking
- c. Cultural competence
- d. Working with patients
- e. Teamwork
- f. Becoming an educator
 - i. Designing instruction
 - ii. types of learning
 - iii. adults as learner
 - iv. teaching groups and teams
 - v. evidence based practice
- g. Community based food and nutrition programs
 - i. health prevention
 - ii. development and evaluation
 - iii. implementation and maintenance
- h. Legislative processes
 - i. Integrating nutrition care process in the community setting

Resources

Makely, S. *Professionalism in Health Care*. 5th. Boston: Pearson, 2017.

Academy of Nutrition and Dietetics. *Nutrition Care Manual*. Academy, 2017.

Edelstein, S. *Life Cycle Nutrition: An Evidence-Based Approach*. 2rd. Jones Bartlett Learning, 2015.

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