

FLORIDA STATE COLLEGE AT JACKSONVILLE

COLLEGE CREDIT COURSE OUTLINE

COURSE NUMBER:	DIE 2270
COURSE TITLE:	Clinical Nutrition, Practicum Lab/Clinical
PREREQUISITE(S):	DIE 1201
COREQUISITE(S):	None
CREDIT HOURS:	3
CONTACT HOURS/WEEK:	22
CONTACT HOUR BREAKDOWN:	
Lecture/Discussion:	1
Laboratory:	
Other: (Field Experience)	20
FACULTY WORKLOAD POINTS:	Calculated on the # of students in the internship
STANDARDIZED CLASS SIZE ALLOCATION:	15
CATALOG COURSE DESCRIPTION:	
<p>This course is a continuation of Clinical Nutrition, Phase II, further developing counseling/interviewing skills related to the preparation of nutrition care plans in relation to life span and to certain disease states. Clinical activities in health care facilities support classroom studies. Related physiology is included. Food service management activities to support classroom activities are also included.</p>	
SUGGESTED TEXT(S):	None
IMPLEMENTATION DATE:	Fall Term, 1990 (911)
REVIEW OR MODIFICATION DATE:	Fall Term, 1996 (971) Fall Term, 2002 (20031) Fall Term, 2006 (20031) Fall Term, 2008 (20091) - Outline Review 2007

COURSE TOPICS	<u>EXPERIENCE PER TOPIC</u>	<u>CONTACT HOURS PER TOPIC</u>
I. Standards of Dietetic Profession	2	2
A. Role Delineation		
B. Standards of Practice		
C. Standards of Professional Responsibility		
II. Quality Assurance Procedures	1	5
A. Laws, Regulations and Professional Guidelines Related to Nutrition Care		
B. Implementation of QA Program Procedures		
C. Collection of QA Program Data		
III. Characteristics of Population Served	2	21
A. Social, Cultural, Psychological, Ethnic Influences on Food Intake of Client		
B. Nutrition Requirements of Clients not at Nutrition Risk		
C. Common Nutrition Risk Factors		
D. Four Components of Nutrition Assessment		
1. Dietary Intake		
2. Anthropometric Measurement		
3. Biochemical Data		
4. Physical Data		
IV. Data Collection	2	27
A. Nutritionally Relevant Data from Medical History		
B. Nutritionally Relevant Demographic Data		
C. Nutritionally Relevant Anthropometric Data		
D. Nutritionally Relevant Laboratory Data		
E. Nutrition History or Diet History		
F. Analysis of Costs and Benefits of Nutrition Intervention		
G. MDS, RAPS, Triggers		

COURSE TOPICS (continued)	<u>EXPERIENCE PER TOPIC</u>	<u>CONTACT HOURS PER TOPIC</u>
V. Determination of Nutrition Needs of Clients	1	11
A. Nutrition Care Plans		
B. Appropriate Sources of Specific Nutrients		
C. Nutrient Composition of Food and Food Products		
D. Combination of Foods which are acceptable		
VI. Recommending and Writing Menus For Clients	3	34
A. Development of Diet Patterns for Individual Clients		(2)(18)
B. Writing Menus for Individual Clients in Accordance With a Diet Pattern		(1)(16)
VII. Education and Training to Clients or Staff	2	30
A. Selection of Nutrition Education Materials		
B. Counseling Individual Clients or Small Groups		
C. Presenting Group Classes and Lectures in Basic Nutrition to Clients		
D. Evaluating Effectiveness of Nutrition Education Events for Clients		
E. Follow Up or Termination of Nutrition Care of Individual Clients		
F. Implementation of Orientation/ Training Program for Clinical Dietetics Support Personnel		
VIII. Documentation of Services Provided	2	20
A. Documentation of Nutrition Care plans in Medical Records of Clients		
B. Documentation of Communications of Nutrition Care Plans to Clients/ Families in Medical Records		

COURSE TOPICS (continued)

EXPERIENCE CONTACT HOURS
PER TOPIC PER TOPIC

- C. Documentation of Nutrition Care
 Services Performed in Medical Records
- D. Documentation of Results and
 Revision of Individual Clients
 Nutrition Care Plans in Medical Records
- E. Documentation of Clients Response
 to Nutrition Education in Medical Records

COURSE TOPICS (continued)	FIELD EXPERIENCE PER TOPIC	CONTACT HOURS PER TOPIC
I. Orientation to the Department (5 hours) Observe, Participate Where Possible and Describe in Your Diary.	2	5
A. Work Schedule and Lunch		
B. Diet Office/Clerk Schedule		
C. Parking Policy		
D. Location of Hospital Dinning Facility, Hours, and Other Eating Facilities		
E. Uniform Policy (lab coats)		
F. Locker Room		
G. Organizational Chart Reviewed		
H. Health Certificate Requirements, Food Handler's Certificate if Required for Students		
I. Tour:		
a. Food Service Department		
b. Introduction to Supervisors and other kitchen Personnel		
c. Dietitians/Diet Clerks/Trayline Personnel		
d. Nursing Wards and Ward Pantries		
J. Review HRS Licensure Standard (Long Term Care)		
K. Review JCAH Standards (Hospitals)		
L. Review HRS Sanitation Standards		
M. Review Quality Improvement Plan		
II. Meal Planning (30 Hours) Observe, Participate Where Possible and Describe in Your Diary.	2	30
A. Supervision of Food Preparation and Meal Service		
B. Methods Used to Insure Maximum Nutritional Value and Planning Food Preparation		
C. Analysis of Test Trays		

COURSE TOPICS (continued)	FIELD EXPERIENCE PER TOPIC	CONTACT HOURS PER TOPIC
<ul style="list-style-type: none"> D. Standardized Recipe File E. Menu Writing Procedures F. Read Procedures For Use, Care and Maintenance of Equipment G. Cleaning and Maintenance Schedule for Large Equipment H. Temperature Records For Refrigerators and Freezers 		
<p>III. Employee Management (40 Hours) Observes, Participate Where Possible and Describe in Your Diary.</p>	2	40
<ul style="list-style-type: none"> A. Orientation and Training of Employees B. Read Policy and Procedure Manuals(s) C. Prepare a Written Plan and Conduct an In-Service Training Session On a Topic Approved by Supervisor D. Selection and Termination of Personnel E. Determination of Staff Hours Needed/Budgeted F. Job Description for All Employees G. Preparation of Scheduled Hours of Duty For Employees H. Employee Evaluation I. Human Relations and Motivational Techniques Used By Supervisors 		
<p>IV. Purchasing and Storage (20 hours) Observe, Participate Where Possible and Describe in Your Diary.</p>	2	20
<ul style="list-style-type: none"> A. Purchasing Specifications, Accounts and Purchase Orders B. Checking in Deliveries, Proper Storage, Inventory Maintenance and Issuing of Food and Supplies 		

PROGRAM TITLE: Dietetic Technician
 COURSE TITLE: Clinical Nutrition, Practicum I
 CIP NUMBER: 0420.040401

LIST PERFORMANCE STANDARD ADDRESSED:

NUMBER(S): TITLES(S):

- 01.0 CORE CURRICULUM COMPETENCIES (FOR EITHER OPTION) -- The student will be able to:
- 01.01 Develop menus to meet optimum nutritional requirements throughout the human life cycle.
 - 01.06 Participate in development, implementation and maintenance of a quality assurance program.
 - 01.04 Demonstrate supervision techniques for personnel in area of responsibility.
 - 01.05 Apply the fundamentals of human relations and group dynamics in area of responsibility.
 - 01.08 Demonstrate knowledge of computer technology in area in responsibility.
 - 01.09 Demonstrate knowledge and implementation of laws, regulations and standards affecting food and nutrition operation.
 - 01.10 Comply with the Standards of Professional Responsibility and Standards of Practice for the profession of Dietetics.
- 02.0 FOOD SERVICE MANAGEMENT OPTION -- The student will be able to:
- 02.01 Demonstrate optimum management, organizational, leadership and supervisory skills.
 - 02.02 Participate in and supervise the selection, use, care and storage of equipment and supplies.
 - 02.03 Plan and review food procurement, production and service.
 - 02.04 Assist in development of cost planning procedures and implementation of budget controls for food service operations and delivery systems.
 - 02.05 Establish a supervise policies procedures for all food service functions.
 - 02.06 Apply the principles of nutrition in planning menus and coordinating menus with therapeutic diets.
 - 02.07 Integrate administrative activities with clinical activities.
 - 02.08 Develop, implement and present in-service education programs for food service personnel.
 - 02.09 Assist in an ongoing program of quality assurance for food service units.
 - 02.10 Manage and direct departmental personnel and functions.
 - 02.11 Establish and maintain records and reports for food service units
- 03.0 NUTRITION CARE OPTIONS -- The student will be able to:
- 03.01 Demonstrate knowledge of food and nutritional needs throughout the life cycle in health and disease.
 - 03.02 Apply principles of bio-chemistry, anatomy and physiology in relation to health and disease.
 - 1. Identify resources availability, and functions of the food and nutrition programs in the community.
 - 03.04 Demonstrate knowledge of "problem oriented medical records" (P.O.M.R.).
 - 03.05 Assist clinical or consultant dietitian in development of nutritional care plans.
 - 03.06 Assist in implementation, documentation and monitoring of nutritional care plans.
 - 03.07 Demonstrate skills in articulation, methods of teaching, and counseling.
 - 03.08 Assist in nutrition education planning and implementation of programs in the facility.
 - 1. Identify extraneous influences upon nutritional care.

LIST PERFORMANCE STANDARD ADDRESSED: (continued)

NUMBER(S): TITLES(S):

- 03.10 Participate in health team functions.
- 03.11 Coordinate clinical activities with administrative activities.
- 03.12 Demonstrate ability to computerize nutrition care activities.
- 03.13 Assist in implementation and maintenance of a cost-effective nutrition-care system.
 - 1. participate in department and institution activities.



NOTE: Use either the Tab key or mouse click to move from field to field. The box will expand to accommodate your entry.

<i>Section 1</i>	
COURSE PREFIX AND NUMBER: <u>DIE 2270</u>	SEMESTER CREDIT HOURS: <u>3</u>
COURSE TITLE: <u>Clinical Nutrition Practicum</u>	

Section 2

TYPE OF COURSE: (Click on the box to check all that apply)

<input type="checkbox"/> AA Elective	<input checked="" type="checkbox"/> AS Required Professional Course	<input type="checkbox"/> College Prep
<input type="checkbox"/> AS Professional Elective	<input checked="" type="checkbox"/> AAS Required Professional Course	<input type="checkbox"/> Technical Certificate
<input type="checkbox"/> Other _____		
<input type="checkbox"/> General Education: (For General Education courses, you must also complete Section 3 and Section 7)		

Section 3 (If applicable)

INDICATE BELOW THE DISCIPLINE AREA FOR GENERAL EDUCATION COURSES:

<input type="checkbox"/> Communications	<input type="checkbox"/> Social & Behavioral Sciences	<input type="checkbox"/> Mathematics
<input type="checkbox"/> Natural Sciences	<input type="checkbox"/> Humanities	

Section 4

INTELLECTUAL COMPETENCIES:

<input checked="" type="checkbox"/> Reading	<input checked="" type="checkbox"/> Speaking	<input checked="" type="checkbox"/> Critical Analysis	<input type="checkbox"/> Quantitative Skills	<input checked="" type="checkbox"/> Scientific Method of Inquiry
<input checked="" type="checkbox"/> Writing	<input checked="" type="checkbox"/> Listening	<input checked="" type="checkbox"/> Information Literacy	<input checked="" type="checkbox"/> Ethical Judgment	<input checked="" type="checkbox"/> Working Collaboratively

<i>Section 5</i>		
LEARNING OUTCOMES		METHOD OF ASSESSMENT
•	The student will be able to educate patients/clients in disease prevention and health promotion.	Presentation and Team Activities
•	The student will be able to participate in the development and evaluation of community based food and nutrition programs	Written and Hands-On Assessment
•	The student will be able to participate in development and measurement of outcomes for food and nutrition services and practice	Written and Hands-on Assessment
•	The student will be able to design menus as indicated by the clients/patient health status.	Production of Nutritionally Balanced Menus
•	The student will be able to assist with nutritional assessment of patients/clients w/complex medical conditions	Written and Hands-On Assessment
•	The student will be able to coordinate clinical activities with administrative activities	Written and Hands-On Assessment
•	The student will be able to plan and review food procurement, production, and service.	Written and Hands-On Assessment

Section 6 Name of Person Completing This Form: <u>W R. Mark</u>	Date: <u>3/1/06</u>
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