

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 08-19-24

I. CATALOG DESCRIPTION

Course Number: FSDT1353
Course Title: Medical Nutrition Therapy Practices
Prerequisite(s): None

Catalog Description: Fundamentals of medical nutrition therapy and its importance. Includes working with the healthcare team, nutrition screening and education, menu planning, supplemental feedings, and participation in regulatory agency surveys. Students will complete tasks mandated by the Association of Nutrition and Foodservice Professionals through course work and co-op hours at a health care site. The instructor will be a Registered Dietitian and will act as a preceptor.

Credit Hours: 1.5
Class Hours: 15
Cooperative Experience Hours: 30
Total Contact Hours: 45

II. COURSE OBJECTIVES: *Course will:*

- A. Provide students with an understanding of the role a dietary manager plays in the field of dietetics.
- B. Recognize various roles of the health care team.
- C. Understand the scientific basis of dietetics and application to technical practice.

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

- A. Student Learning Outcomes: *Student will be able to:*
 - 1. Define medical nutrition therapy and its importance
 - 2. Describe the role of communication in diet counseling and diet histories.
 - 3. Explain the nutrition care process including: nutrition screening, care plans and education.
 - 4. Define continuous quality improvement and the role it plays.
 - 5. Explain menu planning, meal service and supplemental nutrition.
- B. General Education Learning Outcomes (GELOs)
 - 1. GELO 3: Critical Thinking & Problem Solving
Outcome 1: Evaluate the validity of arguments, alternatives, data, outcomes, and/or impacts of actions.

IV. CONTENT/TOPICAL OUTLINE (*course outline may provide more detailed information.*)

- A. Fundamentals of Nutrition
- B. Introduction to Medical Nutrition Therapy
- C. Complementary and Alternative Medicine
- D. Routine nutrition screening data
- E. Document and identify nutrition information
- F. Modify diets and implement physician dietary orders
- G. Apply standard nutrition care
- H. Manage selective menus and supplemental feedings
- I. Provide nutrition education
- J. Regulatory agency surveys

V. INSTRUCTIONAL MATERIALS

- A. Required Text(s): *Zikmund, Julie, Nutrition Fundamentals and Medical Nutrition Therapy, Association of Nutrition and Foodservice Professionals, Current Edition*
- B. Other Resources:
 - 1. Computer with access to the internet

VI. METHODS OF PRESENTATION/INSTRUCTION

- A. Methods of presentation typically include a combination of the following:
 - 1. Lecture, reading
 - 2. Power Point, Handouts
 - 3. Online information
 - 4. Worksheets
 - 5. Class Discussion/Presentations/Small Group Work

VII. METHODS OF EVALUATION

- A. Methods of evaluation typically include a combination of the following:
 - 1. Quizzes
 - 2. Discussions
 - 3. Assignments
- B. SCC STANDARD GRADING SCALE POLICY:

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

VIII. SPECIFIC COURSE REQUIREMENTS:

- A. Successful completion of a minimum of 30 cooperative experience hours.
- B. A grade of 70% (C) or better needed in degree program courses.