Course Syllabus
Wayne County Community College District
DT 252  Clinical Nutrition

CREDIT HOURS:  3.00

CONTACT HOURS: .00

COURSE DESCRIPTION:
The principles of assessment for diet modification are taught using a case study approach. Students will integrate food intake, diet analysis, drug interactions, food preferences and laboratory values as they explore various disease etiologies. Disease etiologies include diabetes, cardiovascular problems, gastrointestinal, renal, HIV, and cancer. Computer applications are used to gather and analyze data.

PREQUISITES: DT 130, BIO 250; Co-requisite: DT 253

EXPECTED COMPETENCIES:
Upon successful completion of this course, the student will:

- Utilize support materials available in Food & Nutrition Resources Lab
- Recognize the aspects of our modern health care system that present challenges to patient care and plan ways of minimizing their effects
- Relate methods of basic nutritional assessment to planning sound nutritional care
- Identify the effects of drugs on appetite, nutrient absorption, vitamins, and minerals
- Identify special nutritional problems of surgery patients and outline appropriate plan of care in each case
- Identify special nutritional considerations related to survival and healing of the burned patient
- Describe the ways that cancer affects nutritional requirements and outline the dietary management to meet those needs
- Describe the various modes of supplemental feeding/nutrition support to meet nutritional needs
- Identify functional and organic diseases of the gastrointestinal tract and the basic principles of dietary management
- Relate the basic principles of dietary management to diabetes mellitus
- Relate the basic principle of dietary management to diseases of the cardiovascular system
- Understand the basic principles of dietary management to renal disease
- Develop appropriate meal patterns from diet prescriptions
- Plan menus to meet specific nutrient requirements/restrictions

ASSESSMENT METHODS:
Student performance may be assessed by examination, quizzes, case studies, oral reports, group discussion, written reports or presentations. The instructor reserves the option to employ one or more of these assessment methods during the course.
GRADING SCALE:
A  = 94% to 100%
B  = 87% to 93%
C  = 80% to 86%
D  = 73% to 79%
E  = less than 72%