DT 253 Nutrition Practicum II

CREDIT HOURS: 4.00
CONTACT HOURS: 60.00

COURSE DESCRIPTION:
Co-requisite: DT 252
This course provides an opportunity to practice clinical nutritional skills in a health care facility under the guidance of a registered dietitian or a registered dietetic technician for twenty (eighthour day) sessions. Students will observe the dietitian or dietetic technician in the nutritional care of patients and demonstrate competency in performing the observed task. Emphasis is placed on data collection, nutritional assessment, and development of patient care plans, documentation, problem identification and problem solving, from the perspective of the technician in clinical care. The student will be expected to perform the observed functions in a professional manner. DT 252 should be taken concurrently.

EXPECTED COMPETENCIES
Upon completion of the supervised practice component of a dietetic technician education program, the graduate will be able to do the following:

DT1. Perform in accordance with the Code of Ethics for the Profession of Dietetics

DT2. Refer clients/patients to other dietetics professionals or disciplines when a situation is beyond one's level of competence (perform)

DT3. Participate in professional activities

DT4. Perform self-assessment, prepare a portfolio for professional development, and participate in lifelong learning activities

DT6. Use current technologies for information and communication activities (perform)

DT7. Document nutrition screenings, assessments, and interventions (perform)

DT8. Provide dietetics education in supervised practice settings (perform)

DT9. Educate patients/clients in disease prevention and health promotion and medical nutrition therapy for uncomplicated instances of common conditions, e.g., hypertension, obesity, diabetes, and diverticular disease (perform)

DT10. Conduct education and training for target groups

DT11. Assist with development and review of educational materials for target populations

DT12. Apply new knowledge or skills to practice (perform)

DT13. Participate in quality improvement, including systems and customer satisfaction, for dietetics service and/or practice

DT23. Develop and/or modify recipes/formulas (perform)

DT24. Supervise translation of nutrition into foods/menus for target populations

DT25. Design menus as indicated by the patient's/client's health status (perform)

DT26. Participate in applied sensory evaluation of food and nutrition products

DT29. Perform nutrition screening of individual patients/clients

DT30. Assess nutritional status of individual patients/clients with health conditions addressed by health promotion/disease prevention activities or uncomplicated instances of chronic diseases of the general population, e.g., hypertension, obesity, diabetes, and diverticular disease (perform)

DT31. Assist with nutrition assessment of individual patients/clients with complex
medical conditions, e.g., renal disease, multisystem disease, organ failure, and trauma

DT32. Assist with design and implementation of nutrition care plans as indicated by the patient's/client's health status

DT33. Monitor patients'/clients' food and/or nutrient intake (perform)

DT34. Participate in the selection, monitoring, and evaluation of standard enteral nutrition regimens, i.e., in a medically stable patient to meet nutritional requirements where recommendations/adjustments involve primarily macronutrients

DT35. Implement transition feeding plans (perform)

DT36. Participate in interdisciplinary team conferences to discuss patient/client treatment and discharge planning

DT37. Refer patients/clients to appropriate community services for general health and nutrition needs and to other primary care providers as appropriate (perform)

DT38. Conduct screening of the nutritional status of the population and/or community groups

DT39. Assist with assessment of the nutritional status of the population and/or community groups

DT40. Participate in nutrition care for people of diverse cultures and religions across the lifespan--from infancy through geriatrics

DT44. Participate in coding and billing of dietetics/nutrition services to submit for reimbursement from public or private insurers

ASSESSMENT METHODS

GRADING SCALE

90%-100% = A
80%-89.9% = B
70%-79.9% = C
60%-69.9% = D
<60% = E