

NUT304 Nutrition Practicum

School: School of Health - Nutrition and Dietetics

2025 | Semester 2

UniSC Sunshine Coast
UniSC Moreton Bay

**BLENDED
LEARNING**

You can do this course without coming onto campus, unless your program has specified a mandatory onsite requirement.

Please go to usc.edu.au for up to date information on the teaching sessions and campuses where this course is usually offered.

1. What is this course about?

1.1. Description

This course, provides you with a structured work integrated learning experience and prepares you for the nutrition workforce. You will develop and apply knowledge, skills, and competencies appropriate to professional nutrition practice. You will engage in 100 hours of supervised placement to conduct a nutrition project and reflect on your learning and practice. At the completion of your placement, you will demonstrate skills that meet the Australian Nutrition Science Competencies, whilst incorporating ethical and professional behaviour.

1.2. How will this course be delivered?

ACTIVITY	HOURS	BEGINNING WEEK	FREQUENCY
BLENDED LEARNING			
Tutorial/Workshop 1 – A 3hr workshop will be scheduled in weeks 1- 3 and in week 13. The first 3 workshops will focus on preparing for placement and allow you to develop a project plan to guide your placement activities. In week 3 you will present a summary of your project plan to your placement workplace supervisor and the class. The week 13 workshop will allow you to present the outcomes of your project and reflect on your key learnings from the placement experience	3hrs	Week 1	4 times
Placement – 100 hours of work integrated learning will be undertaken within an approved organisation. Work hours must be completed in 5 or 7.5 hour blocks and negotiated with the placement organisation prior to the placement commencing	100hrs	Week 4	Once Only

1.3. Course Topics

- Nutrition intervention planning and management
- Applied nutrition practice in a work integrated learning setting
- Preparation for future work in nutrition practice

2. What level is this course?

300 Level (Graduate)

Demonstrating coherence and breadth or depth of knowledge and skills. Independent application of knowledge and skills in unfamiliar contexts. Meeting professional requirements and AQF descriptors for the degree. May require pre-requisites where discipline specific introductory or developing knowledge or skills is necessary. Normally undertaken in the third or fourth full-time study year of an undergraduate program.

3. What is the unit value of this course?

12 units

4. How does this course contribute to my learning?

COURSE LEARNING OUTCOMES		GRADUATE QUALITIES
On successful completion of this course, you should be able to...		Completing these tasks successfully will contribute to you becoming...
1	Formulate scientific communication that is professional and culturally appropriate, encompassing the needs, preferences and perspectives of others	Engaged
2	Critique the literature and data to apply an evidence-based approach to nutrition science that supports safe practice.	Creative and critical thinker Empowered
3	Value critical reflective practice.	Creative and critical thinker
4	Demonstrate appropriate behaviour and professional boundaries that comply with the student placement code of conduct.	Ethical
5	Apply project management principles to build community, organisational and systems capacity to improve nutrition and health outcomes	Engaged

5. Am I eligible to enrol in this course?

Refer to the [UniSC Glossary of terms](#) for definitions of “pre-requisites, co-requisites and anti-requisites”.

5.1. Pre-requisites

NUT205 and enrolled in Program SC354

5.2. Co-requisites

Not applicable

5.3. Anti-requisites

Not applicable

5.4. Specific assumed prior knowledge and skills (where applicable)

Not applicable

6. How am I going to be assessed?

6.1. Grading Scale

Limited Grading (PNP)

Pass (PU), Fail (UF). All assessment tasks are required to be passed for successful completion of the course.

6.2. Details of early feedback on progress

Formative feedback will be provided on key documents submitted to PebblePad. Specifically this will include a draft project plan submitted at the end of week 3, key documents/project outputs demonstrating competency throughout the placement and self reflection on progression of Nutrition Science Competencies after completing 50 hours of placement

6.3. Assessment tasks

DELIVERY MODE	TASK NO.	ASSESSMENT PRODUCT	INDIVIDUAL OR GROUP	WHAT IS THE DURATION / LENGTH?	WHEN SHOULD I SUBMIT?	WHERE SHOULD I SUBMIT IT?
All	1	Placement performance	Individual	10 weeks	Throughout teaching period (refer to Format)	To be Negotiated
All	1a	Portfolio	Individual	You will upload evidence to the e-portfolio throughout the semester	Throughout teaching period (refer to Format)	Online ePortfolio Submission
All	1b	Oral	Individual and Group	15 minute presentation + 5 minute question time	Week 13	In Class
All	2	Code of Conduct	Individual	100 hours	Throughout teaching period (refer to Format)	To be Negotiated

All - Assessment Task 1: Professional Competency

GOAL:	The goal of this task is to develop and communicate your ability to meet competencies required for professional nutrition practice.																			
PRODUCT:	Placement performance																			
FORMAT:	<p>Over a 10 week period you will undertake 100 hours of work integrated learning under the supervision of an appropriately qualified nutrition professional to develop skills in professional nutrition practice.</p> <p>The course coordinator will notify you of placement opportunities at least two weeks prior to the semester commencing. You will then express interest in your top 3 placement preferences, outlining how you meet the key skills and attributes required to complete the project. The course coordinator will then assign you to a placement based on your expression of interest.</p> <p>Week 1-3 of the course will involve a weekly 3 hour tutorial where you will learn project management principles and work towards developing a project plan to guide your placement project. The project plan will be submitted at the end of week 3. During this time you will introduce yourself to your Workplace Supervisor and negotiate your work hours for the placement.</p> <p>You will participate in 100 hours of placement between week 4 and 12 of the course. Please note placement can continue through mid-semester break.</p> <p>You will be assessed on your ability to demonstrate professional competencies by the course coordinator in collaboration with the placement workplace supervisor. The professional competencies are based on the Nutrition Science Competencies for Undergraduate Degrees in Australia. Demonstration of professional competency will be based on performance on placement and a range of evidence as described in tasks 1a and 1b.</p>																			
CRITERIA:	<table> <thead> <tr> <th>No.</th><th></th><th>Learning Outcome assessed</th></tr> </thead> <tbody> <tr> <td>1</td><td>Communicates scientifically, truthfully and professionally using appropriate resources, techniques and technologies</td><td>1</td></tr> <tr> <td>2</td><td>Communicates in a culturally sensitive, ethical and honest manner</td><td>1</td></tr> <tr> <td>3</td><td>Translates scientific evidence and concepts to simple and safe messages</td><td>1 2</td></tr> <tr> <td>4</td><td>Engages in reflective practice and recognises own limitations to relevant nutrition profession scope of practice</td><td>3</td></tr> <tr> <td>5</td><td>Applies project management skills to develop a project plan that addresses a key nutrition issue</td><td>5</td></tr> </tbody> </table>	No.		Learning Outcome assessed	1	Communicates scientifically, truthfully and professionally using appropriate resources, techniques and technologies	1	2	Communicates in a culturally sensitive, ethical and honest manner	1	3	Translates scientific evidence and concepts to simple and safe messages	1 2	4	Engages in reflective practice and recognises own limitations to relevant nutrition profession scope of practice	3	5	Applies project management skills to develop a project plan that addresses a key nutrition issue	5	
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GENERIC SKILLS:	Communication, Collaboration, Problem solving, Organisation, Applying technologies, Information literacy																			

All - Assessment Task 1a: Professional Competencies Evidence - Portfolio

GOAL:	The purpose of the portfolio is to contribute to evidence towards the final assessment of your professional competency (Task 1). You will receive feedback on your progression towards professional competency during placement.		
PRODUCT:	Portfolio		
FORMAT:	You will complete the learning e-portfolio during placement, and upload placement artefacts as well as complete self-assessment and reflection tasks.		
CRITERIA:	No.		Learning Outcome assessed
	1	Communicates scientifically, truthfully and professionally using appropriate resources, techniques and technologies	1
	2	Communicates in a culturally sensitive, ethical and honest manner	1
	3	Translates scientific evidence and concepts into simple and safe messages	1 2
	4	Engages in reflective practice and recognise own limitations to relevant nutrition profession scope of practice	3
	5	Apply project management skills to develop a project plan to address a key nutrition issue	5
GENERIC SKILLS:	Communication, Collaboration, Problem solving, Organisation, Applying technologies, Information literacy		

All - Assessment Task 1b: Professional Competencies Evidence - Oral Presentation

GOAL:	The purpose of the oral presentation is to contribute evidence towards the final assessment of your professional competencies (Task 1). At the completion of the presentation you will be asked to respond to questions outlining how you demonstrated the professional nutrition competencies throughout the placement		
PRODUCT:	Oral		
FORMAT:	A 15 minute group presentation communicating your placement project goal and objectives, outcomes and key learnings from the placement experience will be conducted in week 13 of the semester. At the completion of the presentation each student will be asked individual questions aligned with the Nutrition Science Competencies for Undergraduate Degrees in Australia.		
CRITERIA:	No.		Learning Outcome assessed
	1	Communicates scientifically, truthfully and professionally using appropriate resources, techniques and technologies	1
	2	Communicate in a culturally sensitive, ethical and honest manner	1
	3	Translates scientific evidence and concepts to simple and safe messages	1 2
	4	Engages in reflective practice and recognise own limitations to relevant nutrition profession scope of practice	3
GENERIC SKILLS:			

All - Assessment Task 2: Code of Conduct

GOAL:	This task enables you to become familiar with and demonstrate the code of conduct for your discipline and work within its guidelines during a work integrated learning (WIL) experience.		
PRODUCT:	Code of Conduct		
FORMAT:	During your WIL experience you are required to complete 100 hours of work integrated learning. Placement must be completed in full or half days (12.5 x 8 hour days or 20 x 5hr blocks or a combination of both). To be eligible to pass, you are required to complete the practicum satisfactorily according to the criteria below. If you fail to meet the student placement code of conduct you may fail the course and can be withdrawn from the work place immediately, as per the UniSC Workplace and Industry Placement Procedures		
CRITERIA:	No.		Learning Outcome assessed
	1	Behaviour that is in accordance with the discipline code of conduct	4
	2	Completion of the required 100 hours practicum	4
	3	Attendance at all placement preparation workshops in week 1-3	4
GENERIC SKILLS:	Communication, Collaboration, Organisation		

7. Directed study hours

A 12-unit course will have total of 150 learning hours which will include directed study hours (including online if required), self-directed learning and completion of assessable tasks. Student workload is calculated at 12.5 learning hours per one unit.

8. What resources do I need to undertake this course?

Please note: Course information, including specific information of recommended readings, learning activities, resources, weekly readings, etc. are available on the course Canvas site– Please log in as soon as possible.

8.1. Prescribed text(s) or course reader

There are no required/recommended resources for this course.

8.2. Specific requirements

You will undertake 100 hours supervised full time practicum with pre-determined organisation.

Expressions of interest outlining placement opportunities will be posted to Canvas in the month prior to placement commencing. You will need to apply for your preferred placement sites within the given time frame. Details of how to apply will be provided in the expression of interest Canvas post.

All placements will require a current Blue Card. You can view information and instructions on how to apply for a Blue Card from the Sonia Online page by selecting your area of study. You are encouraged to apply for Blue Cards early in the semester preceding the placement to ensure you receive approval prior to the placement commencing.

Host organisations may also have specific requirements to enable you to undertake placement, these requirements will be included in the expression of interest and you will need to provide confirmation of adherence to these requirements in your application. Requirements may include: criminal history/Police check, vaccination, CPR, current first aid certificate.

You will be participate in a workplace health and safety induction at the workplace prior to or on commencement of your placement.

You will be required to wear a UniSC student uniform (polo shirt) and identification badge when on placement. Information regarding ordering will be provided via the UniSC WIL Nutrition - Placement web page

9. How are risks managed in this course?

Risk assessments have been performed for all field activities and a low level of health and safety risk exists. Some risks concerns may include working in an unknown environment as well as slip and trip hazards. It is your responsibility to review course material, search online, discuss with lecturers and peers and understand the health and safety risks associated with your specific course of study and to familiarise yourself with the University's general health and safety principles by reviewing the [online induction training for students](#), and following the instructions of the University staff.

10. What administrative information is relevant to this course?

10.1. Assessment: Academic Integrity

Academic integrity is the ethical standard of university participation. It ensures that students graduate as a result of proving they are competent in their discipline. This is integral in maintaining the value of academic qualifications. Each industry has expectations and standards of the skills and knowledge within that discipline and these are reflected in assessment.

Academic integrity means that you do not engage in any activity that is considered to be academic fraud; including plagiarism, collusion or outsourcing any part of any assessment item to any other person. You are expected to be honest and ethical by completing all work yourself and indicating in your work which ideas and information were developed by you and which were taken from others. You cannot provide your assessment work to others. You are also expected to provide evidence of wide and critical reading, usually by using appropriate academic references.

In order to minimise incidents of academic fraud, this course may require that some of its assessment tasks, when submitted to Canvas, are electronically checked through Turnitin. This software allows for text comparisons to be made between your submitted assessment item and all other work to which Turnitin has access.

10.2. Assessment: Additional Requirements

This course will be graded as Pass in a Limited Grade Course (PU) or Fail in a Limited Grade Course (UF) as per clause 5.1.1.3 and 5.1.1.4 of the Grades and Grade Point Average (GPA) - Academic Policy.

In a course eligible to use Limited Grades, all assessment items in that course are marked on a Pass/Fail basis and all assessment tasks are required to be passed for a student to successfully complete the course. Supplementary assessment is not available in courses using Limited Grades.

10.3. Assessment: Submission penalties

You must contact your Course Coordinator and provide the required documentation if you require an extension or alternate assessment.

Refer to the Assessment: Courses and Coursework Programs – Procedures.

10.4. SafeUniSC

UniSC is committed to a culture of respect and providing a safe and supportive environment for all members of our community. For immediate assistance on campus contact SafeUniSC by phone: [07 5430 1168](tel:0754301168) or using the [SafeZone](#) app. For general enquires contact the SafeUniSC team by phone [07 5456 3864](tel:0754563864) or email safe@usc.edu.au.

The SafeUniSC Specialist Service is a Student Wellbeing service that provides free and confidential support to students who may have experienced or observed behaviour that could cause fear, offence or trauma. To contact the service call [07 5430 1226](tel:0754301226) or email studentwellbeing@usc.edu.au.

10.5. Study help

For help with course-specific advice, for example what information to include in your assessment, you should first contact your tutor, then your course coordinator, if needed.

If you require additional assistance, the Learning Advisers are trained professionals who are ready to help you develop a wide range of academic skills. Visit the [Learning Advisers](#) web page for more information, or contact Student Central for further assistance: +61 7 5430 2890 or studentcentral@usc.edu.au.

10.6. Wellbeing Services

Student Wellbeing provide free and confidential counselling on a wide range of personal, academic, social and psychological matters, to foster positive mental health and wellbeing for your academic success.

To book a confidential appointment go to [Student Hub](#), email studentwellbeing@usc.edu.au or call 07 5430 1226.

10.7. AccessAbility Services

Ability Advisers ensure equal access to all aspects of university life. If your studies are affected by a disability, learning disorder mental health issue, injury or illness, or you are a primary carer for someone with a disability or who is considered frail and aged, [AccessAbility Services](#) can provide access to appropriate reasonable adjustments and practical advice about the support and facilities available to you throughout the University.

To book a confidential appointment go to [Student Hub](#), email AccessAbility@usc.edu.au or call 07 5430 2890.

10.8. Links to relevant University policy and procedures

For more information on Academic Learning & Teaching categories including:

- Assessment: Courses and Coursework Programs
- Review of Assessment and Final Grades
- Supplementary Assessment
- Central Examinations
- Deferred Examinations
- Student Conduct
- Students with a Disability

For more information, visit <https://www.usc.edu.au/explore/policies-and-procedures#academic-learning-and-teaching>

10.9. Student Charter

UniSC is committed to excellence in teaching, research and engagement in an environment that is inclusive, inspiring, safe and respectful. The [Student Charter](#) sets out what students can expect from the University, and what in turn is expected of students, to achieve these outcomes.

10.10. General Enquiries

In person:

- **UniSC Sunshine Coast** - Student Central, Ground Floor, Building C, 90 Sippy Downs Drive, Sippy Downs
- **UniSC Moreton Bay** - Service Centre, Ground Floor, Foundation Building, Gympie Road, Petrie
- **UniSC SouthBank** - Student Central, Building A4 (SW1), 52 Merivale Street, South Brisbane
- **UniSC Gympie** - Student Central, 71 Cartwright Road, Gympie
- **UniSC Fraser Coast** - Student Central, Student Central, Building A, 161 Old Maryborough Rd, Hervey Bay
- **UniSC Caboolture** - Student Central, Level 1 Building J, Cnr Manley and Tallon Street, Caboolture

Tel: +61 7 5430 2890

Email: studentcentral@usc.edu.au