COURSE OUTLINE

NUT400 Nutrition and Dietetic Skills

School: School of Health and Behavioural Sciences

2020 | Session 8

UniSC Sunshine Coast	BLENDED LEARNING	Most of your course is on campus but you may be able to do some components of this course online.

Please go to unisc.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 is an advanced course for Bachelor of Dietetics students. The course draws on the knowledge, skills and competencies you have developed throughout your program and provides you with the opportunity to test and apply dietetic skills in preparation for Work Integrated Learning placement. This course runs as an intensive program prior to commencement of WIL placement.

1.2. How will this course be delivered?

ACTIVITY	HOURS	BEGINNING WEEK	FREQUENCY
BLENDED LEARNING			
Tutorial/Workshop 1	3hrs	Not applicable	Not Yet Determined

2. What level is this course?

400 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 On successful completion of this course, you should be able to...		GRADUATE QUALITIES Completing these tasks successfully will contribute to you becoming...
1	Demonstrate the ability to provide appropriate nutrition education based on best evidence.	Empowered
2	Demonstrate effective communication skills, professional judgement and nutrition education interview skills for individual client management.	Engaged
3	Use critical thinking and professional judgement to construct a patient-centred nutrition intervention.	Sustainability-focussed

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

NUT351 and (NUT352 or(NUT306 and (NUT308 or NUT309))and enrolled in Program SC302 or SC353

5.2. Co-requisites

NUT361 and NUT302

5.3. Anti-requisites

Not applicable

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

Not applicable

5.5. Microcredential Information

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

In week 2 of this course, a draft copy of your Pebblepad portfolio will be peer reviewed in your tutorial/ workshop.

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	1a	Portfolio	Individual	2500 words (equivalent).		Online ePortfolio Submission
All	1b	Oral	Individual	30 minute interview		In Class

All - Assessment Task 1a: PebblePad Portfolio (formative)

GOAL:	This task is designed to prepare you for Work Integrated Learning where you need to provide patient-centred nutrition education and counselling in a timely manner.
PRODUCT:	Portfolio
AUTHORSHIP STATEMENT:	
FORMAT:	Part A. PebblePad portfolio (summative) You will develop diet-disease relationship statements referring to the pathophysiology, aetiology, disease consequences, management through medical nutrition therapy, and identify appropriate nutrition education resources of specific disease states in a PebblePad portfolio. You will use the portfolio in week 2 as part of class activities and will be provided with peer feedback on your portfolio content. The portfolio will help you to prepare for the simulated nutrition education interview and contribute to the evidence of competence in conducting a nutrition education interview.
CRITERIA:	

No.		Learning Outcome assessed
1	Translates the diet-disease relationship into practical advice on eating through: Critically reviewing and analysing an individuals' social, cultural, economic and environmental influences to construct a nutrition education plan	
2	Displaying critical judgement in the application of knowledge of nutrition science, health and disease, food and food preparation methods	
3	Identifying and prioritising key nutrition issues based on all available information and negotiates intervention plans in collaboration with client	
4	Tailoring communication to enhance a client's understanding whilst maintaining professional language and clarity of the education given	
5	Displaying effective active listening, interviewing and interpersonal skills	
6	Assessment criteria are mapped to the course learning outcomes.	1 2 3

GENERIC SKILLS:	

All - Assessment Task 1b: Simulated nutrition education interview

GOAL:	This task is designed to prepare you for Work Integrated Learning where you need to provide patient-centred nutrition education and counselling in a timely manner.
PRODUCT:	Oral
AUTHORSHIP STATEMENT:	
FORMAT:	Part B. Simulated nutrition education interview This assessment task will be conducted in week 3. The simulated nutrition education interview will require you to conduct a client/patient nutrition education session on a mock patient. This task provides you with the opportunity to demonstrate nutrition education, communication, and interview skills that you have acquired throughout the course. Such skills will include the ability to explain the diet-disease relationship using appropriate resources, the use of professional language (e.g. use of nonjargon terminology), the clarity of the education given, your ability to listen and effectively respond to the client, and your ability to conduct a dietary interview. During week 3 you will be given opportunity to practice nutrition education interviews with your peers. This will enable you to seek feedback on your skills and identify areas for improvement to help you demonstrate competency in the interview.
CRITERIA:	

No.		**Learning Outcome assessed**
1	Translates the diet-disease relationship into practical advice on eating through: Critically reviewing and analysing an individuals' social, cultural, economic and environmental influences to construct a nutrition education plan	
2	Displaying critical judgement in the application of knowledge of nutrition science, health and disease, food and food preparation methods	
3	Identifying and prioritising key nutrition issues based on all available information and negotiates intervention plans in collaboration with client	
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5	Displaying effective active listening, interviewing and interpersonal skills	

GENERIC SKILLS:	

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

You need regular access to the resource(s) below. Many texts are available as ebooks through the Library at no additional cost.

REQUIRED?	AUTHOR	YEAR	TITLE	EDITION	PUBLISHER
Required	Holli B and Beto JA	2017	Nutrition counselling and educational skills: a guide for professionals	7th Edition	Lippincott, Williams & Wilkins
Required	Thomas, B. and Bishop, J.	2014	Manual of Dietetic Practice	5th Edition	Wiley-Blackwell, USA
Required	Escott-Stump, S.	2015	Nutrition & Diagnose-related care	8th edition	Wolters Kluwer
Required	Stewart R.	2015	Handbook of clinical Nutrition and Dietetics, 5th Edition		Australian Dietitian

8.2. Specific requirements

Not applicable

9. How are risks managed in this course?

Health and safety risks for this course have been assessed as low. 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 4.1.3 and 4.1.4 of the Grades and Grade Point Average (GPA) - Institutional Operating Policy of the USC. 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

Late submission of assessment tasks may be penalised at the following maximum rate: - 5% (of the assessment task's identified value) per day for the first two days from the date identified as the due date for the assessment task. - 10% (of the assessment task's identified value) for the third day - 20% (of the assessment task's identified value) for the fourth day and subsequent days up to and including seven days from the date identified as the due date for the assessment task. - A result of zero is awarded for an assessment task submitted after seven days from the date identified as the due date for the assessment task. Weekdays and weekends are included in the calculation of days late. To request an extension you must contact your course coordinator to negotiate an outcome.

10.4. 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

10.5. 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.

10.6. 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