

NUT401 Nutrition and Dietetics Research and Evaluation

School: School of Health - Nutrition and Dietetics

2026 | Trimester 1

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 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 work integrated learning course is essential for preparation for professional practice as a dietitian and is a component of the SC406 Bachelor of Dietetics honours project pathway. Under the supervision of an experienced research supervisor, you will demonstrate competencies in nutrition and dietetics research workplace setting. Academic staff allocate placement dates and settings, and you will be required to complete the specified number of placement days as per the placement timetable. This placement contributes towards the total 100 days of professional placement required to meet the Dietitians Australia National Competency and Accreditation Standards for Dietetic Education.

The location of the placement will be provided prior to commencement.

1.2. How will this course be delivered?

ACTIVITY	HOURS	BEGINNING WEEK	FREQUENCY
BLENDED LEARNING			
Placement – 190 hours of full-time placement in a dietetic research placement setting. Placement is allocated by the dietetic placement staff.	190hrs	Not applicable	Once Only

1.3. Course Topics

Applied research skills relevant to dietetic practice in a work integrated learning environment

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?

24 units

4. How does this course contribute to my learning?

COURSE LEARNING OUTCOMES	GRADUATE QUALITIES MAPPING	PROFESSIONAL STANDARD MAPPING *
On successful completion of this course, you should be able to...	Completing these tasks successfully will contribute to you becoming...	Dietitians Australia
1 Demonstrate research practice professional competencies relevant to a dietetic research practice setting	Empowered Engaged	3.1.1, 3.1.2, 3.1.3, 3.1.4, 3.1.5, 3.1
2 Apply an evidence-based approach to research activities in a dietetic research practice setting	Creative and critical thinker	2.1
3 Demonstrate practice within ethical, legal and professional boundaries and compliance with the student placement code of conduct.	Knowledgeable Ethical	1.1.1, 1.1.4, 1.2.1, 1.2.2, 1.2.3, 1.3.2, 1.2
4 Support collaborative practice and peer support, and communicate appropriately within and across research teams	Communication Collaboration	4.1, 4.3

* Competencies by Professional Body

CODE	COMPETENCY
DIETITIANS AUSTRALIA	
1.1.1	Demonstrates safe practice: Operates within the individual's and the profession's scope of practice, seeks assistance and refers to other services as necessary
1.1.4	Demonstrates safe practice: Demonstrates professional conduct and accepts responsibility for own actions
1.2.1	Demonstrates ethical and legal practice: Exercises professional duty of care in accordance with relevant codes of conduct, ethical requirements, and other accepted protocols
1.2.2	Demonstrates ethical and legal practice: Demonstrates integrity, honesty and fairness
1.2.3	Demonstrates ethical and legal practice: Prepares, stores and transmits accurate and timely documentation according to accepted standards
1.3.2	Demonstrates leadership: Develops and maintains a credible professional role by commitment to excellence of practice
1.2	Professional Practice: Demonstrates ethical and legal practice
2.1	Expert Practice: Adopts an evidence-based approach to dietetic practice
3.1.1	Conducts research, evaluation, and quality management processes: Identifies and selects appropriate research, evaluation and quality-management methods to advance the practice of dietetics
3.1.2	Conducts research, evaluation, and quality management processes: Applies ethical processes to research, evaluation, and quality management
3.1.3	Conducts research, evaluation, and quality management processes: Collects, analyses and interprets qualitative and quantitative research, evaluation, and quality management data
3.1.4	Conducts research, evaluation, and quality management processes: Accurately documents and disseminates research, evaluation, and quality-management findings
3.1.5	Conducts research, evaluation, and quality management processes: Translates the implications of research findings for dietetic practice, advocacy and key stakeholders
3.1	Research Practice: Conducts research, evaluation, and quality management processes
4.1	Collaborative Practice: Communicates appropriately with people from various cultural, socioeconomic, organisational and professional backgrounds
4.3	Collaborative Practice: Collaborates within and across teams effectively

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

NUT 333 and NUT301 and NUT302 and NUT312 and NUT361 and NUT309 and enrolled in Program SC302 or SC406

5.2. Co-requisites

Not applicable

5.3. Anti-requisites

Not applicable

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

It is assumed that students will have basic knowledge of scientific research methods and statistical analysis, and foundation knowledge in nutrients, food science and nutrition assessment.

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 on progression towards meeting research competencies will be provided by the research supervisor in collaboration with the course coordination throughout the research 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	You will engage in a research placement of a duration designated by the NUT401 Course Coordinator and SC406 Bachelor of Dietetics (Honours) Program Coordinator that contributes to a minimum of 100 days of professional placement in total to meet the Dietitians Australia National Competency and Accreditation Standards for Dietetic Education.Placement dates may vary for each student dependent on placement allocations.	Refer to Format	To be Negotiated
All	1a	Portfolio	Individual or Group	As guided by the placement supervisor.	Refer to Format	To be Negotiated

DELIVERY MODE	TASK NO.	ASSESSMENT PRODUCT	INDIVIDUAL OR GROUP	WHAT IS THE DURATION / LENGTH?	WHEN SHOULD I SUBMIT?	WHERE SHOULD I SUBMIT IT?
All	1b	Oral	Individual	The interview will be conducted on one of the final days of your NUT 401 professional placement.	Refer to Format	Online Assignment Submission with plagiarism check
All	2	Code of Conduct	Individual	You are required to complete a research placement of a duration designated by the NUT401 Course Coordinator and SC406 Bachelor of Dietetics (Honours) Program Coordinator that contributes to a minimum of 100 days of professional placement in total to meet the Dietitians Australia National Competency and Accreditation Standards for Dietetic Education.	Throughout teaching period (refer to Format)	To be Negotiated

All - Assessment Task 1: Professional competencies

GOAL:	You will demonstrate professional competencies as a dietitian that are relevant to conducting research. These are based on the Dietitians Australia National Competency Standards for dietitians. To do this you will undertake supervised research activities on placement.					
PRODUCT:	Placement performance					
FORMAT:	<p>You will be assessed on your development towards Dietitians Australia professional competencies at the end of the placement. Formative assessment items and a self reflection of research practice experiences provide evidence of the development of competency and can be added to your e-portfolio.</p> <p>NOTE: The various components of this assessment task are part of Dietetics Portfolio where you will collate various purposefully selected tasks to provide comprehensive information about your progress in developing and attaining Dietitians Australia (DA) competencies for dietetic practice. You will continue to add to your Portfolio in the final years of your program, providing a basis for collective decision-making on your progress and stimulating your own learning. You will receive feedback on your progression of your competencies. This will contribute to your global competency assessment for the Bachelor of Dietetics (Honours)</p>					
CRITERIA:	No.					Learning Outcome assessed
	1	Adopts a questioning and critical approach to research activities				2
	2	Applies ethical processes to research activities and experiences				1 3
	3	Accurately documents and disseminates research placement outcomes				1 4
	4	Applies appropriate research methods to the research placement activity				1 2
	5	Effectively collaborates within and across teams				4
GENERIC SKILLS:	Communication, Collaboration, Problem solving, Organisation					

All - Assessment Task 1a: Research artefacts, self reflection and dissemination

GOAL:	You will produce a research plan, research artifacts and a self reflection of your experiences as guided by your supervisor and course coordinator, and dissemination your outcomes to relevant stakeholders		
PRODUCT:	Portfolio		
FORMAT:	Research artefacts, self reflections and supervisor feedback can be uploaded to the portfolio NOTE: This assessment task is part of Dietetics Portfolio where you will collate various purposefully selected tasks to provide comprehensive information about your progress in developing and attaining Dietitians Australia (DA) competencies for dietetic practice.		
CRITERIA:	No.		Learning Outcome assessed
	1	Demonstrates evidence towards competency development	1 2
GENERIC SKILLS:	Communication, Collaboration, Problem solving, Information literacy		

All - Assessment Task 1b: Placement interview

GOAL:	The purpose is to contribute evidence demonstrating your development towards the assessment of your professional competencies (Task 1).		
PRODUCT:	Oral		
FORMAT:	A structured interview will be held with yourself, the course coordinator and the research supervisor. You will be asked to answer questions which align with the relevant DA competencies and draws on the evidence from this placement.		
CRITERIA:	No.		Learning Outcome assessed
GENERIC SKILLS:			

All - Assessment Task 2: Student 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:	To be eligible to pass this course, you are required to complete this placement satisfactorily according to assessment criteria. The Placement Academic Supervisor and Course Coordinator, in collaboration with your Research Supervisor, will evaluate your performance. If you fail to meet the Student Code of Conduct, you may fail the course and can be withdrawn from the workplace immediately, as per the UniSC Workplace and Industry Placement - Procedures.		
CRITERIA:	No.		Learning Outcome assessed
	1	Behaviour that is in accordance with the student code of conduct	3
	2	Completion of the required days of placement	3
GENERIC SKILLS:	Communication, Organisation		

6.4. Assessment to competency mapping

PROGRAMME DELIVERY MODE	ASSESSMENT TYPE	TITLE	COMPETENCY	TEACHING METHODS
NATIONAL COMPETENCY STANDARDS FOR DIETITIANS IN AUSTRALIA (2021)				
All delivery modes	Code of Conduct	Student code of conduct	3.1.1	Practiced, Assessed
			3.1.2	Practiced, Assessed
			3.1.3	Practiced, Assessed
			3.1.4	Practiced, Assessed
			3.1.5	Practiced, Assessed
			4.1.2	Practiced, Assessed
			4.3.1	Practiced, Assessed
			4.3.2	Practiced, Assessed
			4.3.3	Practiced
	Placement performance	Professional competencies	3.1.1	Practiced, Assessed
			3.1.2	Practiced, Assessed
			3.1.3	Practiced, Assessed
			3.1.4	Practiced, Assessed
			3.1.5	Practiced, Assessed
	Portfolio	Research artefacts, self reflection and dissemination	4.1.3	Practiced, Assessed
			3.1.1	Practiced
			3.1.2	Practiced
			3.1.3	Practiced

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

Please note that you need to have regular access to the resource(s) listed below. Resources may be required or recommended.

REQUIRED?	AUTHOR	YEAR	TITLE	EDITION	PUBLISHER
Recommended	Pranee Liamputtong	0	Research Methods and Evidence-Based Practice	4th Edition	n/a
Recommended	John W. Creswell,J. David Creswell	0	Research Design	5th edition	n/a

8.2. Specific requirements

You will be required to participate in research activities that develop your skills in applied research. This placement will allow you to demonstrate the relevant National Competency Standards for Dietitians in Australia. You will be assigned a research supervisor who will supervise and coordinate these activities.

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 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.

This course contributes to the minimum of 100 days of professional placement in total to meet the Dietitians Australia National Competency and Accreditation Standards for Dietetic Education. You must meet the requirement of the number of standard work days (6-8 hours/ day) as per the placement allocation.

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