COURSE OUTLINE

NUT402 Nutrition and Dietetics Placement 1

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 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 Work-Integrated Learning course is essential preparation for professional practice as a dietitian. Under the supervision of an experienced supervisor, you will demonstrate skills and competencies in nutrition and dietetic workplace settings. Settings may include hospital and health services, community health, government and private organisations and the UniSC clinic. 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 scheduled over one or more placement blocks. 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.

1.2. How will this course be delivered?

ACTIVITY	HOURS	BEGINNING WEEK	FREQUENCY
BLENDED LEARNING			
Placement – A minimum of 45 days rostered over one (1) or more placement blocks in a dietetic practice setting. Placement is allocated by the academic staff.	338hrs	Not applicable	Once Only

1.3. Course Topics

Applied dietetic practice in a Work Integrated Learning setting.

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 On successful completion of this course, you should be able to...		GRADUATE QUALITIES MAPPING Completing these tasks successfully will contribute to you becoming...	PROFESSIONAL STANDARD MAPPING * Dietitians Australia
1	Demonstrate safe, effective and culturally responsive professional practice in a nutrition and dietetic workplace setting	Engaged	1.1.1, 1.1.2, 1.1.3, 1.1.5, 1.1.6, 1.3.5, 1.4.1, 1.4.4, 1.5.2
2	Apply an evidence-based approach to nutrition and dietetic practice and advocates for change to improve nutrition, food standards and the food system	Empowered	2.2.1, 2.3.1, 2.3.2, 2.3.3
3	Support collaboration and communicate respectively using negotiation and conflict resolution skills when required and effectively to improve nutrition and health outcomes	Engaged	2.2.4, 4.1.1, 4.1.4, 4.2.2, 4.2.3
4	Critique and use an evidence-based decision making approach to solve problems and create realistic solutions in a range of practice settings.	Creative and critical thinker Problem solving	2.1.1, 2.1.3, 2.1.4, 3.1.4
5	Value the multiple factors that influence food systems, health and nutrition.	Sustainability-focussed	1.3.7, 2.1.3, 2.1.4
6	Demonstrate safe, ethical and professional practice in accordance with the dietetic student placement code of conduct	Ethical	1.1.1, 1.1.4, 1.2.1, 1.2.2, 1.3.2, 1.1, 1.2

* 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
1.1.2	Demonstrates safe practice: Shows a commitment to professional development and lifelong learning
1.1.3	Demonstrates safe practice: Consistently demonstrates reflective practice in collaboration with supervisors, peers and mentors
1.1.5	Demonstrates safe practice: Accepts responsibility for and manages, implements and evaluates own emotions, personal health and wellbeing
1.1.6	Demonstrates safe practice: Demonstrates flexibility, adaptability and resilience
1.3.5	Demonstrates leadership: Demonstrates initiative by being proactive and developing solutions to problems
1.4.1	Demonstrates management: Applies organisational, business and management skills in the practice of nutrition and dietetics
1.4.4	Demonstrates management: Utilises relevant technology and equipment efficiently, effectively and safely
1.5.2	Demonstrates cultural safety and responsiveness: Works respectfully with diverse clients in choosing culturally safe and responsive strategies to suit the goals, lived experiences and environment of clients
1.3.7	Demonstrates leadership: Identifies opportunities and advocates for change to the wider social, cultural and political environment to improve nutrition, food standards and the food system
1.1.4	Demonstrates safe practice: Demonstrates professional conduct and accepts responsibility for own actions

CODE	COMPETENCY
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
1.3.2	Demonstrates leadership: Develops and maintains a credible professional role by commitment to excellence of practice
1.1	Professional Practice: Demonstrates safe practice
1.2	Professional Practice: Demonstrates ethical and legal practice
2.2.1	Applies the nutrition care process based on the expectations and priorities of clients: Collects, analyses and interprets relevant health, medical, cultural, social, psychological, economic, personal, environmental, dietary intake, and food systems and sustainability data when assessing nutritional issues of clients
2.3.1	Influences food systems to improve the nutritional status of client: Applies an approach to practice that recognises the multi-factorial and interconnected determinants influencing nutrition and health
2.3.2	Influences food systems to improve the nutritional status of client: Uses food legislation, regulations and standards to develop, implement and evaluate food systems and sustainability to maintain food safety
2.3.3	Influences food systems to improve the nutritional status of client: Applies a socio-ecological approach to the development of strategies to improve nutrition and health
2.2.4	Applies the nutrition care process based on the expectations and priorities of clients: In collaboration with clients, other professionals, key stakeholders, and partners, uses client-centred counselling skills to negotiate and facilitate nutrition, behaviour and lifestyle change and empower clients with self-management skills
2.1.1	Adopts an evidence-based approach to dietetic practice: Adopts a questioning and critical approach in all aspects of practice
2.1.3	Adopts an evidence-based approach to dietetic practice: Systematically searches for, evaluates, interprets and applies findings from food, nutrition, dietetic, social, behavioural and education sciences into dietetic practice
2.1.4	Adopts an evidence-based approach to dietetic practice: Applies problem-solving skills to create realistic solutions to nutrition problems or issues
3.1.4	Conducts research, evaluation, and quality management processes: Accurately documents and disseminates research, evaluation, and quality-management findings
4.1.1	Communicates appropriately with people from various cultural, socioeconomic, organisational and professional backgrounds: Demonstrates empathy and establishes trust and rapport to build effective partnerships with clients, other professionals, key stakeholders and partners
4.1.4	Communicates appropriately with people from various cultural, socioeconomic, organisational and professional backgrounds: Translates technical information into practical messaging that can be easily understood and used by clients, other professionals, key stakeholders, partners, and members of the public
4.2.2	Builds capacity of and collaborates with others to improve nutrition and health outcomes: Identifies, builds partnerships with, and assists in implementing plans with key stakeholders who have the capacity to influence food intake and food systems
4.2.3	Builds capacity of and collaborates with others to improve nutrition and health outcomes: Displays effective active listening, interviewing and interpersonal skills to better understand perspectives of clients, other professionals, key stakeholders and partners to inform approaches and influence change

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

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)

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

Formative feedback will be provided by the Placement Academic Supervisors on the progression of professional competencies from artefacts and tasks uploaded and completed in the e-portfolio and through collaboration with the Placement Workplace Supervisors.

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 professional placement of a duration designated by the NUT402 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.	Throughout teaching period (refer to Format)	To be Negotiated
All	1a	Portfolio	Individual	You will submit evidence collated from your NUT402 professional placement and add to evidence collated from the 3rd and 4th year of the Bachelor of Dietetics (Honours).	Throughout teaching period (refer to Format)	Online ePortfolio Submission
All	1b	Oral	Individual	20- 30 mins oral interview on completion of each placement setting	Throughout teaching period (refer to Format)	To be Negotiated
All	2	Code of Conduct	Individual	Trimester of enrolment - Placement dates may vary for each student dependent on placement allocations.	Throughout teaching period (refer to Format)	To be Negotiated

All - Assessment Task 1: Placement professional competencies

GOAL:	The purpose of this course is for you to develop and demonstrate professional competencies as a dietitian. To do this you will undertake supervised work integrated learning and perform the tasks of a dietitian working in a professional setting.
PRODUCT:	Placement performance
AUTHORSHIP STATEMENT:	
FORMAT:	You will work either individually or in pairs (depending on the context of the placement) under the supervision of appropriately qualified dietitians to develop skills in dietetic practice. The Placement Academic Supervisors will notify you of the dietetic practice settings in which you will be placed. You will be assessed on your development of professional competencies by the Placement Academic Supervisor in collaboration with the Placement Workplace Supervisor. The specific competencies assessed will relate to the type of professional practice setting. These are based on the Dietitians Australia (DA) National Competency Standards. Demonstration of meeting competency will be assessed by the UniSC Placement Academic Supervisor and the Course Coordinator and will be determined based on feedback from the Placement Workplace Supervisors. 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 DA competencies for dietetic practice. You will continue to add to your Portfolio throughout the final year 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)
CRITERIA:	

No.		**Learning Outcome assessed**
1	Safe, effective and culturally responsive dietetic practice	1
2	Recognition of the multiple factors that influence food systems, health and nutrition	5
3	Communicates and collaborates appropriately and in a culturally safe manner with individuals, groups, organisation and communities to build capacity and improve nutrition and health outcomes	3
4	Evidenced-based decision making, problem solving and realistic solutions to nutrition and food system issues	4
5	Identifies opportunities and advocates for change to improve nutrition, food standards and the food system	1 2
6	Planning, implementation, evaluation and adaption of nutrition care plans, interventions and services in collaboration with clients, key stakeholders and partners	1 2

GENERIC SKILLS:	Communication, Collaboration, Problem solving, Organisation, Applying technologies

All - Assessment Task 1a: Dietetic portfolio of professional competency

GOAL:	The purpose is to contribute to evidence towards the final assessment of your professional competencies (Task 1). You will receive feedback on your progression of your competencies during placement. The e-portfolio will contribute towards the global assessment of competencies in the Bachelor of Dietetics (Honours)
PRODUCT:	Portfolio
AUTHORSHIP STATEMENT:	
FORMAT:	You will complete the learning e-portfolio during and after placement, and upload placement artefacts, self-reflections, and relevant supervisor feedback forms. The portfolio tasks will be determined by the placement setting and will align with the relevant Dietitians Australia (DA) competencies.
CRITERIA:	

No.		Learning Outcome assessed
1	Safe, effective, and culturally responsive dietetic practice	1
2	Recognition of the multiple factors that influence food systems, health and nutrition	5
3	Communicates and collaborates appropriately and in a culturally safe manner with individuals, groups, organisation and communities to build capacity and improve nutrition and health outcomes	3
4	Evidenced-based decision making, problem solving and realistic solutions to nutrition and food system issues	4
5	Identifies opportunities and advocates for change to improve nutrition, food standards and the food system	1 2
6	Planning, implementation, evaluation and adaption of nutrition care plans, interventions and services in collaboration with clients, key stakeholders and partners	1 2

GENERIC SKILLS:	Communication, Collaboration, Problem solving, Organisation, Applying technologies, Information literacy

All - Assessment Task 1b: Placement Interviews

GOAL:	The purpose of the orals are to demonstrate progressive development of your professional competencies. You will receive feedback on your competency development during and in completion of each placement setting.
PRODUCT:	Oral
AUTHORSHIP STATEMENT:	
FORMAT:	A structured interview between yourself, the Placement Workplace Supervisor and Placement Academic Supervisor will be conducted towards the end of each placement. You will be asked to answer questions which align with the relevant Dietitians Australia (DA) competencies. The outcome of the interview will provide further evidence towards demonstrating professional competency. Inadequate development and progression towards relevant competencies may result in non-progression to the next setting.
CRITERIA:	

No.		**Learning Outcome assessed**
1	Safe, effective, and culturally responsive dietetic practice	1
2	Recognition of the multiple factors that influence food systems, health, and nutrition	5
3	Communicates and collaborates appropriately and in a culturally safe manner with individuals, groups, organisation and communities to build capacity and improve nutrition and health outcomes	3
4	Evidenced-based decision making, problem solving and realistic solutions to nutrition and food system issues	4
5	Identifies opportunities and advocates for change to improve nutrition, food standards and the food system	1 2
6	Planning, implementation, evaluation and adaption of nutrition care plans, interventions and services in collaboration with clients, key stakeholders and partners	1 2

GENERIC SKILLS:	Communication, Collaboration, Problem solving, Organisation, Applying technologies

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
AUTHORSHIP STATEMENT:	
FORMAT:	You are required to complete a professional placement of a duration designated by the NUT402 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. 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 Placement Workplace 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 — 6 2 Completion of placement preparation modules and activities and required days of placement (as per your assigned placement roster) — 6
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	1.1.1	Assessed
			1.1.4	Assessed
			1.2.1	Assessed
			1.2.2	Assessed
			1.3.2	Assessed
	Oral	Placement Interviews	1.1.1	Assessed
			1.1.2	Assessed
			1.1.3	Assessed
			1.1.5	Assessed
			1.1.6	Assessed
			1.3.2	Assessed
			1.3.5	Assessed
			1.3.7	Assessed
			1.4.1	Assessed
			1.4.4	Assessed
			1.5.2	Assessed

PROGRAMME DELIVERY MODE	ASSESSMENT TYPE	TITLE	COMPETENCY	TEACHING METHODS
			2.1.1	Assessed
			2.1.3	Assessed
			2.1.4	Assessed
			2.2.1	Assessed
			2.2.3	Assessed
			2.2.4	Assessed
			2.2.5	Assessed
			2.3.1	Assessed
			2.3.2	Assessed
			2.3.3	Assessed
			3.1.4	Assessed
			4.1.1	Assessed
			4.1.4	Assessed
			4.2.2	Assessed
			4.2.3	Assessed
	Placement performance	Placement professional competencies	1.1.1	Assessed
			1.1.2	Assessed
			1.1.3	Assessed
			1.1.4	Assessed
			1.1.5	Assessed
			1.1.6	Assessed
			1.2.1	Assessed
			1.2.2	Assessed
			1.2.3	Assessed
			1.3.1	Assessed
			1.3.2	Assessed
			1.3.3	Assessed
			1.3.4	Assessed
			1.3.5	Assessed
			1.3.7	Assessed
			1.4.1	Assessed
			1.4.4	Assessed
			1.5.2	Assessed
			1.5.3	Practiced

PROGRAMME DELIVERY MODE	ASSESSMENT TYPE	TITLE	COMPETENCY	TEACHING METHODS
			1.5.4	Practiced
			2.1.1	Assessed
			2.1.2	Assessed
			2.1.3	Assessed
			2.1.4	Assessed
			2.2.1	Assessed
			2.2.2	Assessed
			2.2.3	Assessed
			2.2.4	Assessed
			2.2.5	Assessed
			2.2.6	Assessed
			2.3.1	Assessed
			2.3.2	Assessed
			2.3.3	Assessed
			3.1.4	Assessed
			3.1.5	Assessed
			4.1.1	Assessed
			4.1.2	Assessed
			4.1.3	Assessed
			4.1.4	Assessed
			4.2.1	Assessed
			4.2.2	Assessed
			4.2.3	Assessed
			4.2.4	Assessed
			4.2.5	Assessed
			4.3.1	Assessed
			4.3.2	Assessed
			4.3.3	Assessed
	Portfolio	Dietetic portfolio of professional competency	1.1.1	Assessed
			1.1.2	Assessed
			1.1.3	Assessed
			1.1.5	Assessed
			1.1.6	Assessed
			1.3.5	Assessed

PROGRAMME DELIVERY MODE	ASSESSMENT TYPE	TITLE	COMPETENCY	TEACHING METHODS
			1.3.7	Assessed
			1.4.1	Assessed
			1.4.4	Assessed
			1.5.2	Assessed
			2.1.1	Assessed
			2.1.3	Assessed
			2.1.4	Assessed
			2.2.1	Assessed
			2.2.2	Assessed
			2.2.3	Assessed
			2.2.4	Assessed
			2.2.5	Assessed
			2.3.1	Assessed
			2.3.2	Assessed
			2.3.3	Assessed
			3.1.4	Assessed
			4.1.1	Assessed
			4.1.4	Assessed
			4.2.2	Assessed
			4.2.3	Assessed

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.

7.1. Schedule

PERIOD AND TOPIC	ACTIVITIES
n/a	n/a

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	Rowan Stewart	0	Handbook of Clinical Nutrition and Dietetics	6th	Australian Dietitian
Required	Rowan Stewart	0	Nutrition Care Process Terminology	n/a	Australian Dietitian
Required	Joan Gandy	2019	Manual of Dietetic Practice	5th Edition	John Wiley & Sons
Required	Marcia Nelms,Kathryn P. Sucher	2019	Nutrition Therapy and Pathophysiology	3rd edition	Cengage Learning
Recommended	Rowan Stewart	0	Nutrition and Dietetics Clinical Placement Survival Guide	n/a	Australian Dietitian

8.2. Specific requirements

Students are expected to familiarise themselves with the timing and length of placements in the program and plan for these accordingly. . Occasionally, placements will require students to work outside normal business hours and it is likely that some placements will occur away from the Sunshine Coast.

Students should prepare to undertake placements outside the local geographical area. This includes planning for times when you may not be able to engage in paid employment and for the cost of travel, living and accommodation expenses.

Students are required to wear a UniSC student dietitian uniform and badge when completing placement.

Costs related to travel, accommodation, uniform and other expenses incurred to attend placement are the student's responsibility. Students are required to comply with all mandatory requirements to be eligible for placement.

Prior to the trimester commencing students will be required to complete online placement preparation modules and an on campus workshop. The dates for these activities will be communicated to students by December the year prior to placement commencing.

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.

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) 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. 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

For course-specific questions, contact your teaching staff or Course Coordinator.

For other enquiries or to access support, please contact Student Central:

- UniSC Student Central
- UniSC Adelaide Student Central