COURSE OUTLINE

NUT402 Nutrition and Dietetics Placement 1

School: School of Health and Behavioural Sciences

2022 | Semester 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 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. They include medical nutrition therapy, public health nutrition and food service systems. You must complete a minimum of 45 full-time equivalent days rostered over one or more placement blocks. Academic staff allocate placement. This placement is a component of the total required for professional accreditation of 100 days.

1.2. How will this course be delivered?

ACTIVITY	HOURS	BEGINNING WEEK	FREQUENCY
BLENDED LEARNING			
Placement – A minimum of 45 full-time equivalent 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 Completing these tasks successfully will contribute to you becoming...
1	Demonstrate professional competencies in a nutrition and dietetic practice workplace setting	Engaged
2	Apply an evidence-based approach to nutrition and dietetic practice, facilitating and advocating for optimal food choices for individuals, groups, communities and /or populations	Empowered
3	Communicate and collaborate effectively with individuals, healthcare service providers, stakeholders, groups and communities in practice environment.	Engaged
4	Critically appraise and use an evidence-based decision making approach to solve problems and create realistic solutions in a range of practice environments.	Creative and critical thinker
5	Recognise the multiple factors that influence nutrition, health and the provision of nutrition and dietetic services.	Sustainability-focussed
6	Practice within ethical, legal and professional boundaries and demonstrate compliance with the student placement Code of Conduct.	Ethical

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 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

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 academic placement coordinator on the progression of professional competencies from artifacts and tasks uploaded and completed in PebblePad 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	N/A	Refer to Format	To be Negotiated
All	2	Code of Conduct	Individual	N/A	Refer to Format	To be Negotiated

All - Assessment Task 1: 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. A key element of this assessment is to demonstrate your competencies in working professionally using nutrition and dietetic theory in a professional practice setting.
PRODUCT:	Placement performance
FORMAT:	Over a minimum of a 45-day placement period, 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 Academic Placement Supervisors/Course Coordinator will notify you of the dietetic practice setting/s in which you will be placed. You will be assessed on your professional competencies by the Academic Placement Supervisors/Course Coordinator 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 for Dietitians. Demonstration of meeting competencies will be through: a) An e-portfolio. You will complete the e-portfolio during placement, and upload project artefacts and complete e-portfolio tasks which align with the relevant DA competencies. b) A structured interview or meeting between yourself, Placement Workplace Supervisor and Academic Placement Supervisor/s. This will consist of questions and discussions which align with the relevant DA competencies. The strategies used as evidence will be determined by the placement setting and described in the assessment instructions on Canvas. Formative Feedback will be provided by the Academic Placement Supervisor/s, on the progression of professional competencies. This will be based on artefacts and tasks uploaded and completed in your e-portfolio and through collaboration with the Placement Workplace Supervisor.
CRITERIA:	

No.		Learning Outcome assessed
1	Safe and effective nutrition and dietetic practice	1
2	Recognition of the multiple factors that influence health, nutrition and dietetic services	5
3	Communication and collaboration with individuals, healthcare providers, stakeholders and groups considering the perspective of others to optimise nutrition outcomes.	3
4	Evidence-based decision making, problem solving and realistic solutions to nutrition and service delivery issues.	4
5	Prioritisation of key issues, and advocates for change to facilitate optimal food choice and eating behaviours for individuals, groups, or populations.	1 2
6	Planning, implementation and evaluation of nutrition care and services in collaboration with individuals, stakeholders, healthcare service providers, groups, communities, or populations.	1 2

All - Assessment Task 2: Student Code of Conduct

GOAL:	This task enables you to become familiar with and demonstrate the requisite professional behaviours captured in the Code of Conduct for your discipline and work environment.
PRODUCT:	Code of Conduct
FORMAT:	You are required to complete a minimum of 45 days of professional practice placement. To be eligible to pass, you are required to complete this placement satisfactorily according to assessment criteria. The Academic Placement Supervisor/s 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 USC 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 the required 45 days of placement plus pre-placement modules	6

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

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
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. All fourth-year placements are full-time (i.e. five days per week). 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.

Costs related to travel, accommodation, uniform (USC student dietitian blouse/ shirt), and other expenses incurred to attend placement are the student's responsibility.

Individual placements are coordinated on a state-wide basis and, therefore, students should be prepared to undertake placements outside the local geographical area. This includes planning for the potential inability to be able to undertake paid employment during placement and for travel, living and accommodation expenses associated with placements.

Students are required to comply with all mandatory requirements to be eligible for placement.

Students will be required to complete pre-placement online modules for orientation and preparation for placement prior to commencement of placement. Online modules are to be completed in the second week of January 2022.

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

Limited Graded Course:
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

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

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 or using the SafeZone app. For general enquires contact the SafeUniSC team by phone 07 5456 3864 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 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