

# NUT402 Nutrition and Dietetics Placement 1

**School:** School of Health - Nutrition and Dietetics

2025 | 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](https://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. Settings include medical nutrition therapy, public health nutrition and food service systems. Academic staff allocate placement dates and settings, and you will complete a minimum of 45 days scheduled over one or more placement blocks. This placement contributes towards the total 100 days of placement required for professional accreditation.

### 1.2. How will this course be delivered?

ACTIVITY	HOURS	BEGINNING WEEK	FREQUENCY
<b>BLENDED LEARNING</b>			
<b>Placement</b> – 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	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 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 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
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

CODE	COMPETENCY
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

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 minimum of 45 days of placement. 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 engage in a minimum of 45 days of placement. Placement dates may vary for each student dependent on placement allocations.	Throughout teaching period (refer to Format)	Online ePortfolio Submission
All	1b	Oral	Individual	You will engage in a minimum of 45 days of placement. Placement dates may vary for each student dependent on placement allocations.	Throughout teaching period (refer to Format)	To be Negotiated
All	2	Code of Conduct	Individual	Semester 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. A key element of this assessment is to demonstrate competency in working professionally using nutrition and dietetic theory in a professional practice setting.																							
PRODUCT:	Placement performance																							
FORMAT:	<p>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 Placement Academic Supervisors will notify you of the dietetic practice settings in which you will be placed.</p> <p>You will be assessed on your professional competency 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 in addition to a range of evidence as described in tasks 1a and 1b. The strategies used as evidence will be determined by the placement setting and described in the assessment instructions on Canvas.</p> <p>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)</p>																							
CRITERIA:	<table><tr><th>No.</th><th></th><th>Learning Outcome assessed</th></tr><tr><td>1</td><td>Safe, effective and culturally responsive dietetic practice</td><td>1</td></tr><tr><td>2</td><td>Recognition of the multiple factors that influence food systems, health and nutrition</td><td>5</td></tr><tr><td>3</td><td>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</td><td>3</td></tr><tr><td>4</td><td>Evidenced-based decision making, problem solving and realistic solutions to nutrition and food system issues</td><td>4</td></tr><tr><td>5</td><td>Identifies opportunities and advocates for change to improve nutrition, food standards and the food system</td><td>1 2</td></tr><tr><td>6</td><td>Planning, implementation, evaluation and adaption of nutrition care plans, interventions and services in collaboration with clients, key stakeholders and partners</td><td>1 2</td></tr></table>	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		
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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: Placement professional competencies evidence - Portfolio

<b>GOAL:</b>	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 (Hons)		
<b>PRODUCT:</b>	Portfolio		
<b>FORMAT:</b>	You will complete the learning e-portfolio during 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.		
<b>CRITERIA:</b>	<b>No.</b>		<b>Learning Outcome assessed</b>
	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
<b>GENERIC SKILLS:</b>	Communication, Collaboration, Problem solving, Organisation, Applying technologies, Information literacy		

#### All - Assessment Task 1b: Placement professional competencies evidence - Placement Interview

<b>GOAL:</b>	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.		
<b>PRODUCT:</b>	Oral		
<b>FORMAT:</b>	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		
<b>CRITERIA:</b>	<b>No.</b>		<b>Learning Outcome assessed</b>
	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
<b>GENERIC SKILLS:</b>	Communication, Collaboration, Problem solving, Organisation, Applying technologies		

#### All - Assessment Task 2: Student Code of Conduct

<b>GOAL:</b>	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		
<b>PRODUCT:</b>	Code of Conduct		
<b>FORMAT:</b>	<p>You are required to complete a minimum of 45 days of professional placement . To be eligible to pass, 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.</p> <p>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.</p>		
<b>CRITERIA:</b>	<b>No.</b>		<b>Learning Outcome assessed</b>
	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
<b>GENERIC SKILLS:</b>	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)				
			1.1.1	Assessed



PROGRAMME DELIVERY MODE	ASSESSMENT TYPE	TITLE	COMPETENCY	TEACHING METHODS
All delivery modes	Code of Conduct	Student Code of Conduct	1.1.4	Assessed
			1.2.1	Assessed
			1.2.2	Assessed
			1.3.2	Assessed
	Oral	Placement professional competencies evidence - Placement Interview	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
			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
			1.1.5	Assessed
			1.1.6	Assessed
			1.3.5	Assessed
			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

PROGRAMME DELIVERY MODE	ASSESSMENT TYPE	TITLE	COMPETENCY	TEACHING METHODS
	Portfolio	Placement professional competencies evidence - Portfolio	4.2.3	Assessed
			1.1.1	Assessed
			1.1.2	Assessed
			1.1.3	Assessed
			1.1.5	Assessed
			1.1.6	Assessed
			1.3.5	Assessed
			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

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. . 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 semester 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.

### 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](mailto: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](mailto: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](mailto: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](mailto: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](mailto: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](mailto:studentcentral@usc.edu.au)