UniSC

C O U R S E   O U T L I N E

NUT403 Food Service Placement

School: School of Health and Behavioural Sciences

2026 | 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

NUT403 is designed to enable you to integrate the theory of foodservice systems in the Work Integrated Learning (WIL) environment and is essential preparation for professional practice as a dietitian and clinical nutritionist. Successful completion of NUT403 in addition to NUT405, NUT402 and NUT404 will enable you to demonstrate skills and competencies in areas related to the foodservice system setting, while incorporating ethical and professional behaviour.

1.2. How will this course be delivered?

ACTIVITY	HOURS	BEGINNING WEEK	FREQUENCY
BLENDED LEARNING			
Placement	1hr	Not applicable	Not Yet Determined

1.3. Course Topics

Work Integrated Learning placement to conduct a food service quality project related to an institutional foodservice system 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?

> 12 units

4.   How does this course contribute to my learning?

COURSE LEARNING OUTCOMES On successful completion of this course, you should be able to...	GRADUATE QUALITIES Completing these tasks successfully will contribute to you becoming...
1 Demonstrate professional competencies in conducting quality improvement processes in foodservice system settings, in collaboration with key stakeholders.	Engaged
2 Use a critical thinking approach to problem solving in the foodservice system setting.	Creative and critical thinker
3 Apply an evidence -based approach to nutrition and dietetics service in the foodservice system setting.	Empowered
4 Apply an approach to practice that recognises the multiple factors that influence the provision of foodservice.	Sustainability-focussed
5 Document and disseminate the outcomes of the foodservice quality improvement process.	Creative and critical thinker
6 Practice within ethical, legal and professional boundaries and demonstrates 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 NUT400 and enrolled in Program SC353 or SC302

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 supervisor/course coordinator, on the progression of professional competencies, from artefacts uploaded to PebblePad and through collaboration with the placement workplace supervisor. Weekly phone or online meetings with the project team and the academic placement supervisor/course coordinator will occur, to assist you with your competency development in conducting a foodservice quality project.

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 and clinical nutritionist. To do this you will undertake supervised work integrated learning experience to conduct a foodservice quality project
PRODUCT:	Placement performance
FORMAT:	You will work either in pairs or individually (depending on the context of the WIL setting) to develop & conduct a quality improvement project. You will be notified as to whether your project is individual or paired at the beginning of the semester by the course coordinator. You will be assessed on your professional competencies (WIL performance) by the academic placement supervisor/course coordinator in collaboration with the placement workplace supervisor, where appropriate. Assessment of meeting the WIL performance criteria will also be based on the following evidence: a) PebblePad portfolio. This portfolio will be completed during WIL and you will upload project artefacts and complete PebblePad tasks which align with the DA competencies. b) A structured interview of 30 to 40 minutes duration, in the final week of WIL, where you will be asked a series of predetermined questions, which require you to demonstrate your achievement of competencies (this may be conducted by telephone conference or be in person). Formative feedback will be provided by the academic placement supervisor/course coordinator, on the progression of professional competencies, from artefacts and tasks uploaded and completed in PebblePad and through collaboration with the placement workplace supervisor.

CRITERIA:	**No.**		**Learning Outcome assessed**
	1	Practices in a manner that encompasses the needs and perspective of others (DA competency 4.1.1)	①
	2	Identifies, builds relationships with and develops plans with key stakeholders who have the capacity to influence food provision (DA competency 4.2.2)	①
	3	Applies problem-solving skills and initiative to create realistic solutions to problems in the foodservice setting (DA competency 1.3.5, 3.1.3)	② ③
	4	Accurately documents and disseminates quality improvement findings (DA competency 3.2.4)	③ ⑤
	5	Evaluates foodservice processes, prioritises key issues, formulates goals and objectives and prepares goal orientated plans in collaboration with key stakeholders within the organisation (DA competency 2.1.3, 2.1.4)	① ③
	6	Critically analyses the multiple factors that influence the provision of service (DA competency 2.2.3)	④

GENERIC SKILLS:	Communication, Collaboration, Problem solving

All - Assessment Task 2: Student Placement 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 WIL experience related to a Foodservice system setting. To be eligible to pass, you are required to complete this WIL satisfactorily according to the criteria below. If you fail to meet the student placement code of conduct you may fail the course and can be withdrawn from the work WIL setting 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 (DA competency 1.1.2, 1.1.3, 1.1.7, 1.2, 1.3.1, 1.4.4, 1.5.3, 4.1.1, 4.3.1, 4.3.5)	6
	2	Completion of the required days allocated to foodservice placement and the preplacement activities and workshop.	6
GENERIC SKILLS:			

7. Directed study hours

A 12-unit course will have total of 150 learning hours which will include directed study hours (including online if required), self-directed learning and completion of assessable tasks. Student workload is calculated at 12.5 learning hours per one unit.

8. What resources do I need to undertake this course?

Please note: Course information, including specific information of recommended readings, learning activities, resources, weekly readings, etc. are available on the course Canvas site– Please log in as soon as possible.

8.1. Prescribed text(s) or course reader

> There are no required/recommended resources for this course.

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 polo 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 will be required to complete pre-placement online modules by the 17th January 2021, to prepare for all placements in fourth year including NUT402, NUT403 and NUT404.

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