

# NUT405 Nutrition and Dietetic Practice Management

**School:** School of Health and Behavioural Sciences

2024 | Session 7

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](http://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

NUT405 is a Work Integrated Learning (WIL) component course enabling you to demonstrate skills and competencies in professional practice needed for entry into the dietetic profession. This course is designed to further show your skills in business planning and organisation, and competencies in professional leadership and collaboration. You'll be able to demonstrate attributes needed to graduate with responsibility and accountability for your own learning in collaboration with others within different fields of dietetic practice.

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

ACTIVITY	HOURS	BEGINNING WEEK	FREQUENCY
<b>BLENDED LEARNING</b>			
<b>Tutorial/Workshop 1</b> – Workshops will be delivered intensively over one week	25hrs	Not applicable	Not Yet Determined
<b>Online</b> – Readings and uploading of evidence of competency development in advance of workshop delivery	5hrs	Refer to Format	Not Yet Determined
<b>Scheduled Online Activity</b> – Zoom workshop to outline course requirements prior to on-campus intensive	2hrs	Refer to Format	Once Only

### 1.3. Course Topics

Topics relevant to professional leadership and professional collaboration.  
Business planning, working in teams, mentoring, preparation for future work in dietetic practice

## 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		GRADUATE QUALITIES
On successful completion of this course, you should be able to...		Completing these tasks successfully will contribute to you becoming...
1	Demonstrate effective and appropriate collaboration skills across the broad spectrum of the dietetic practice settings	Empowered Ethical Engaged
2	Demonstrate professional leadership and a professional and ethical approach to nutrition and dietetic practice	Creative and critical thinker Empowered 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)

While NUT402, NUT403 and NUT404 are not pre-requisites for NUT405, it is strongly recommended that these are either taken in advance (Study period 1 placement) or concurrently with NUT405 (Study Period 2 placement). This is to ensure you will be able to collate evidence of competencies from WIL placements, to successfully complete this course

#### 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 to each student online in response to Task 1a Portfolio. Peer formative feedback relating to individual professional competencies will be provided twice during class in week 6.

##### 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	1a	Portfolio	Individual	Not applicable	Week 3	Online ePortfolio Submission
All	1b	Activity Participation	Individual	30 minutes	Refer to Format	In Class

### All - Assessment Task 1a: PebblePad portfolio

<b>GOAL:</b>	The goal of this assessment is to demonstrate your final professional competencies in leadership and collaboration. More specifically you will demonstrate collaborative decision making within and across teams, use of negotiation skills, and participation in mentoring, and show a commitment to maintaining a credible professional role	
<b>PRODUCT:</b>	Portfolio	
<b>FORMAT:</b>	You will be assessed on your professional competencies based on the following evidence: 1a. PebblePad portfolio. The portfolio will be completed prior to the intensive workshops of this course. You will complete tasks and provide evidence which align with the relevant DAA competencies. Formative feedback will be provided on tasks completed up until Week 3 of Session 7.	
<b>CRITERIA:</b>	<b>No.</b>	<b>Learning Outcome assessed</b>
	1	Professional collaboration (DAA competencies 4.3.2, 4.3.3, 4.3.4,4,3,5) 1
	2	Demonstrates collaborative decision making and shared responsibility within and across teams, recognising the diverse roles of team members and guides and supports other team members and peers 1 2
	3	Professional Leadership (DAA competencies 1.3.1, 1.3.2, 1.3.3,1.3.4) 2
	4	Demonstrates use of negotiation and conflict resolution skills when required 1 2
	5	Develops and maintains a credible professional role by commitment to excellence of practice 1
	6	Seeks, responds to, and provides, effective feedback 1
	7	Participates in mentoring 1 2
<b>GENERIC SKILLS:</b>	Communication, Collaboration, Problem solving, Organisation	

### All - Assessment Task 1b: structured interview

<b>GOAL:</b>	refer 1a	
<b>PRODUCT:</b>	Activity Participation	
<b>FORMAT:</b>	You will be assessed on your professional competencies based on the following evidence: 1b. A structured interview of 10 minutes duration will be completed at the end of the intensive week, where you will be asked a series of pre-determined questions that require you to demonstrate your achievement of the relevant competencies. This will be conducted by an academic Accredited Practising Dietitian. Peer assessment via collaborative learning activities conducted during the intensive workshops will help you to prepare for the final interview.	
<b>CRITERIA:</b>	<b>No.</b>	<b>Learning Outcome assessed</b>
	1	Refer 1a 1 2
<b>GENERIC SKILLS:</b>	Communication, Problem solving, Organisation	

## 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

While NUT402, NUT403 and NUT404 are not pre-requisites for NUT405, it is strongly recommended that these are either taken in advance (Study period 1 placement) or concurrently with NUT405 (Study Period 2 placement). This is to ensure you will be able to collate evidence of competencies from WIL placements, to successfully complete this course

## 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

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](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)