

# NUT603 Dietetic Leadership and Professionalism

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

2026 | Session 2

UniSC Moreton Bay

**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](http://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

Throughout this course you will grow your knowledge of what roles dietitians and the dietetic profession can have within society. You will develop your skills in leadership, advocacy, communication, business planning and management.

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

ACTIVITY	HOURS	BEGINNING WEEK	FREQUENCY
<b>BLENDED LEARNING</b>			
<b>Learning materials</b> – A combination of pre-recorded videos, readings, and associated activities.	2hrs	Week 1	8 times
<b>Tutorial/Workshop 1</b> – Online	2hrs	Week 1	5 times
<b>Tutorial/Workshop 2</b> – On-campus	2hrs	Week 4	3 times

### 1.3. Course Topics

- The dietetic profession
- Dietetic services within a clinic, private practice, or sport setting
- Leadership, collaboration, advocacy and mentoring
- Business planning and management
- Culturally safe and responsive communication

## 2. What level is this course?

600 Level (Specialised)

Demonstrating a specialised body of knowledge and set of skills for professional practice or further learning. Advanced application of knowledge and skills in unfamiliar contexts.

## 3. What is the unit value of this course?

6 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 Reflect on effective leadership and advocacy in dietetic practice settings	Empowered	1.3, 1.4
2 Critically evaluate dietetic practice (at a personal, community, and/or broader societal level) and the implications for future practice	Empowered	1.1, 1.5
3 Deconstruct culturally safe and responsive communication in dietetic practice settings.	Engaged	1.1, 1.5
4 Demonstrate advanced knowledge and practice of ethical, legal, and professional requirements, as well as organisational business and managerial tasks related to dietetic practice.	Ethical	1.2, 1.4

#### \* Competencies by Professional Body

CODE	COMPETENCY
DIETITIANS AUSTRALIA	
1.1	Professional Practice: Demonstrates safe practice
1.2	Professional Practice: Demonstrates ethical and legal practice
1.3	Professional Practice: Demonstrates leadership
1.4	Professional Practice: Demonstrates management
1.5	Professional Practice: Demonstrates cultural safety and responsiveness

#### 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

Enrolled in MC001

##### 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

Standard Grading (GRD)

High Distinction (HD), Distinction (DN), Credit (CR), Pass (PS), Fail (FL).

### 6.2. Details of early feedback on progress

Feedback will be continuously provided throughout workshops prior to each assessment task.

### 6.3. Assessment tasks

DELIVERY MODE	TASK NO.	ASSESSMENT PRODUCT	INDIVIDUAL OR GROUP	WEIGHTING %	WHAT IS THE DURATION / LENGTH?	WHEN SHOULD I SUBMIT?	WHERE SHOULD I SUBMIT IT?
All	1	Artefact - Creative, and Oral	Group	50%	20 minutes	Week 4	In Class
All	2	Written Piece	Individual	50%	1500 words	Week 8	Online Assignment Submission with plagiarism check
All	3	Portfolio	Individual	0%	You will upload evidence towards competency development to your portfolio.	Throughout teaching period (refer to Format)	Online ePortfolio Submission

#### All - Assessment Task 1: Dietetic Business Pitch

<b>GOAL:</b>	The purpose is to create and deliver a business pitch that demonstrates your knowledge of the ethical, legal, and professional boundaries relevant to dietetic practice settings.		
<b>PRODUCT:</b>	Artefact - Creative, and Oral		
<b>AUTHORSHIP STATEMENT:</b>			
<b>FORMAT:</b>	You will work in a group to deliver a 20-minute business pitch during class.		
<b>CRITERIA:</b>	<b>No.</b>		<b>Learning Outcome assessed</b>
	1	Insightful evaluation on how culturally safe and responsive communication can be incorporated in dietetic practice.	3
	2	Knowledge of ethical, legal, professional and business management boundaries and requirements in dietetic practice settings.	4
	3	Clear and coherent presentation style.	3
<b>GENERIC SKILLS:</b>	Communication, Collaboration, Problem solving		

**All - Assessment Task 2:** Dietetic Leadership Written Reflection

<b>GOAL:</b>	To reflect on dietetic leadership as it relates to a specific scenario and/or experience.		
<b>PRODUCT:</b>	Written Piece		
<b>AUTHORSHIP STATEMENT:</b>			
<b>FORMAT:</b>	Written reflection submitted online.		
<b>CRITERIA:</b>	<b>No.</b>		<b>Learning Outcome assessed</b>
	1	Clear and coherent writing style that communicates reflective practice.	1
	2	Demonstrates insightful reflection on a scenario or experience and it's relevance for your future dietetic practice.	1 2
	3	Critical reflection on the contribution that nutrition and dietetics makes to improve health and the value dietitians bring to organisations and society.	2 3
<b>GENERIC SKILLS:</b>	Communication, Problem solving		

**All - Assessment Task 3:** Competency portfolio

<b>GOAL:</b>	The purpose is to upload evidence towards the development of your professional competencies. You will receive feedback on your progression of your competencies during the course. This will contribute to your global competency assessment for the Master of Dietetics (Sports Nutrition).		
<b>PRODUCT:</b>	Portfolio		
<b>AUTHORSHIP STATEMENT:</b>			
<b>FORMAT:</b>	You will upload evidence to your portfolio in the form of your reflection, business plan and/or business pitch. NOTE: This assessment tasks forms part of your Global Competency Portfolio where you will collate various purposefully selected tasks and reflections over the course of the program to provide comprehensive information about your progress in developing and attaining Dietitians Australia (DA) competencies for dietetic practice		
<b>CRITERIA:</b>	<b>No.</b>		<b>Learning Outcome assessed</b>
	1	Demonstrate development of professional practice by demonstrating leadership, ethical and culturally responsive practice.	1 4
	2	Demonstrate development of collaborative practice through working effectively within and across teams and communicating appropriately with people from different backgrounds.	1 3
<b>GENERIC SKILLS:</b>	Communication, Collaboration, Organisation		

#### 6.4. Assessment to competency mapping

PROGRAMME DELIVERY MODE	ASSESSMENT TYPE	TITLE	COMPETENCY	TEACHING METHODS
<b>NATIONAL COMPETENCY STANDARDS FOR DIETITIANS IN AUSTRALIA (2021)</b>				
All delivery modes	Artefact - Creative, and Oral	Dietetic Business Pitch	1.2.1	Assessed
			1.2.2	Assessed
			1.4.1	Assessed
			1.5.3	Assessed
	Portfolio	Competency portfolio	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
			1.3.1	Assessed
			1.3.2	Assessed
			1.3.6	Assessed
			1.4.1	Assessed
			1.4.4	Assessed
			1.5.2	Assessed
			1.5.3	Assessed
			Written Piece	Dietetic Leadership Written Reflection
	1.1.3	Assessed		
	1.1.4	Assessed		
	1.1.5	Assessed		
	1.1.6	Assessed		
1.3.1	Assessed			
1.3.2	Assessed			
1.3.6	Assessed			
1.4.1	Assessed			
1.4.4	Assessed			
1.5.2	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.

## 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

Not applicable

## 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

#### **Eligibility for Supplementary Assessment**

Your eligibility for supplementary assessment in a course is dependent of the following conditions applying:

- (a) The final mark is in the percentage range 47% to 49.4%; and
- (b) The course is graded using the Standard Grading scale

### 10.3. Assessment: Submission penalties

Late submissions may be penalised up to and including the following maximum percentage of the assessment task's identified value, with weekdays and weekends included in the calculation of days late:

- (a) One day: deduct 5%;
- (b) Two days: deduct 10%;
- (c) Three days: deduct 20%;
- (d) Four days: deduct 40%;
- (e) Five days: deduct 60%;
- (f) Six days: deduct 80%;
- (g) Seven days: A result of zero is awarded for the assessment task.

The following penalties will apply for a late submission for an online examination:

- Less than 15 minutes: No penalty
- From 15 minutes to 30 minutes: 20% penalty
- More than 30 minutes: 100% penalty

#### 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](#)