COURSE OUTLINE

NUT701 Sports Nutrition and Dietetics Placement

School: School of Health - Nutrition and Dietetics

2026 | Trimester 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 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 relevant to sports nutrition and dietetic practice in a variety of settings. Academic staff allocate placement. This placement is a component of the total required for professional accreditation of a minimum of 100 days for Dietitians Australia.

1.2. How will this course be delivered?

ACTIVITY	HOURS	BEGINNING WEEK	FREQUENCY
BLENDED LEARNING			
Placement – A minimum of 100 days rostered across two (2) teaching periods. Academic staff allocates WIL placement.	750hrs	Not applicable	Once Only

1.3. Course Topics

Applied dietetic practice in a Work Integrated Learning setting.

2. What level is this course?

700 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?

48 units (taught over 2 delivery periods)

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 MAPPING Completing these tasks successfully will contribute to you becoming...	PROFESSIONAL STANDARD MAPPING * Dietitians Australia
1 Integrate evidence-based specialised knowledge and skills in a nutrition and dietetic workplace setting.	Knowledgeable Empowered Engaged	2, 2.1.1, 2.1.2, 2.1.3, 2.1.4, 2.2.1, 2.2.2, 2.2.3, 2.2.4, 2.2.5, 2.2.6, 2.1, 2.2
2 Demonstrate culturally sensitive communication with individuals, healthcare providers, stakeholders, groups and communities in a dietetic practice environment.	Engaged	1.5.3, 4.1.1, 4.1.2, 4.1.3, 4.1.4, 4.2.1, 4.2.2, 4.2.3, 4.2.4, 4.2.5, 4.1, 4.2
3 Support effective collaboration with individuals, healthcare providers, stakeholders, groups and communities in a dietetic practice environment.	Engaged Communication Collaboration	4.3.1, 4.3.2, 4.3.3, 4.3
4 Practice within ethical, legal and professional boundaries and demonstrate compliance with the student placement Code of Conduct.	Ethical	1, 1.1.1, 1.1.2, 1.1.3, 1.1.4, 1.1.5, 1.1.6, 1.2.1, 1.2.2, 1.2.3, 1.1, 1.2
5 Integrate a socio-ecological approach and recognition of multiple factors influencing food systems, nutrition and health.	Sustainability-focussed	1.3.5, 1.3.6, 1.3.7, 1.3.8, 2.3.1, 2.3.2, 2.3.3, 2.3
6 Assemble an e-portfolio that demonstrates competency as a graduate entry-level dietetic practitioner through alignment with the Dietitians Australia National Competency Standards.	Creative and critical thinker Engaged	1.1, 1.2, 1.3, 1.4, 1.5, 2.1, 2.2, 2.3, 3.1, 4.1, 4.2, 4.3

* Competencies by Professional Body

CODE	COMPETENCY
DIETITIANS AUSTRALIA	
1.5.3	Demonstrates cultural safety and responsiveness: Applies evidence- and strengths-based best practice approaches in Aboriginal and Torres Strait Islander health care, valuing Aboriginal and Torres Strait Islander ways of knowing, being and doing
1	Professional Practice
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
1.1.4	Demonstrates safe practice: Demonstrates professional conduct and accepts responsibility for own actions
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
1.2.1	Demonstrates ethical and legal practice: Exercises professional duty of care in accordance with relevant codes of conduct, ethical requirements, and other accepted protocols
1.2.2	Demonstrates ethical and legal practice: Demonstrates integrity, honesty and fairness

CODE	COMPETENCY
1.2.3	Demonstrates ethical and legal practice: Prepares, stores and transmits accurate and timely documentation according to accepted standards
1.3.5	Demonstrates leadership: Demonstrates initiative by being proactive and developing solutions to problems
1.3.6	Demonstrates leadership: Advocates for the contribution that nutrition and dietetics can make to improve health, and for the value dietitians bring to organisations and society
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
1.3.8	Demonstrates leadership: Recognises that whole systems — including health and education — are responsible for improving Aboriginal and Torres Strait Islander health, and collaborates with Aboriginal and Torres Strait Islander individuals and communities to advocate for social justice and health equity for Aboriginal and Torres Strait Islander peoples
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
2	Expert Practice
2.1.1	Adopts an evidence-based approach to dietetic practice: Adopts a questioning and critical approach in all aspects of practice
2.1.2	Adopts an evidence-based approach to dietetic practice: Applies a highly developed knowledge of nutrition science, social science, behavioural science, health, disease, food, food preparation methods, food systems, and sustainability to tailor recommendations to improve health of clients
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
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
2.2.2	Applies the nutrition care process based on the expectations and priorities of clients: In collaboration with clients, other professionals, key stakeholders, and partners, makes appropriate nutrition diagnoses and identifies priority nutrition issues based on all available information
2.2.3	Applies the nutrition care process based on the expectations and priorities of clients: In collaboration with clients, other professionals, key stakeholders, and partners, Prioritises key issues, formulates goals and objectives, and prepares individualised, realistic goal- oriented plans
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
2.2.5	Applies the nutrition care process based on the expectations and priorities of clients: In collaboration with clients, other professionals, key stakeholders, and partners, systematically implements, evaluates and adapts nutrition care plans, programs and services
2.2.6	Applies the nutrition care process based on the expectations and priorities of clients: In collaboration with clients, other professionals, key stakeholders, and partners, facilitates advanced-care planning, discharge planning and referral to other services where appropriate, in accordance with jurisdictional legislation, policy or standards
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

CODE	COMPETENCY
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
2.1	Expert Practice: Adopts an evidence-based approach to dietetic practice
2.2	Expert Practice: Applies the nutrition care process based on the expectations and priorities of clients
2.3	Expert Practice: Influences food systems to improve the nutritional status of client
3.1	Research Practice: Conducts research, evaluation, and quality management processes
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
4.1.2	Communicates appropriately with people from various cultural, socioeconomic, organisational and professional backgrounds: Uses a range of communication methods to communicate clearly and concisely to a range of audiences, adapting or co-creating communication messages for specific audiences where appropriate
4.1.3	Communicates appropriately with people from various cultural, socioeconomic, organisational and professional backgrounds: Engages in culturally appropriate, safe and sensitive communication that facilitates trust and the building of respectful relationships with Aboriginal and Torres Strait Islander peoples
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
4.2.1	Builds capacity of and collaborates with others to improve nutrition and health outcomes: Shares information with and acts as a resource person for colleagues, community and other agencies
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
4.2.4	Builds capacity of and collaborates with others to improve nutrition and health outcomes: Applies the principles of marketing to promote healthy eating and influence dietary change
4.2.5	Builds capacity of and collaborates with others to improve nutrition and health outcomes: Empowers clients to improve their own health through engagement, facilitation, education and collaboration
4.3.1	Collaborates within and across teams effectively: Recognises and respects the diversity of other professionals' roles, responsibilities and competencies
4.3.2	Collaborates within and across teams effectively: Participates in collaborative decision-making, shared responsibility, and shared vision within teams at an individual, organisational and systems level
4.3.3	Collaborates within and across teams effectively: Guides and supports team members and peers
4.1	Collaborative Practice: Communicates appropriately with people from various cultural, socioeconomic, organisational and professional backgrounds
4.2	Collaborative Practice: Builds capacity of and collaborates with others to improve nutrition and health outcomes
4.3	Collaborative Practice: Collaborates within and across teams effectively

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

Completion of 90 Units and 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

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 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	1a	Placement performance	Individual	You will engage in professional placement of a minimum of 100-days in order to meet the Dietitians Australia National Competency and Accreditation Standards for Dietetic Education. Placement dates may vary for each student dependent on placement site allocations.	Delivery Period 1 - Refer to Format	To be Negotiated
All	1b	Oral	Individual	20-30 minutes on completion of each placement setting	Delivery Period 2 - Refer to Format	To be Negotiated

DELIVERY MODE	TASK NO.	ASSESSMENT PRODUCT	INDIVIDUAL OR GROUP	WHAT IS THE DURATION / LENGTH?	WHEN SHOULD I SUBMIT?	WHERE SHOULD I SUBMIT IT?
All	2	Code of Conduct	Individual	Throughout the trimester. Placement dates may vary for each student dependent on placement allocations.	Delivery Period 1 - Refer to Format	To be Negotiated
All	3a	Portfolio	Individual	The portfolio will be available for students to upload evidence throughout the Master of Dietetics (Sports Nutrition) program.	Delivery Period 2 - Refer to Format	To be Negotiated
All	3b	Oral	Individual	20-30 min interview on completion of all professional placements and courses in the Masters of Dietetics (Sports Nutrition) program.	Delivery Period 2 - Refer to Format	Online Assignment Submission with plagiarism check

All - Assessment Task 1a: 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. 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.
PRODUCT:	Placement performance
AUTHORSHIP STATEMENT:	
FORMAT:	This assessment task forms part of the Global Dietetics Professional Competency 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 your placement, 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 final competency assessment for the Masters of Dietetics (Sports Nutrition) program. Submission due: you will be notified when the placement begins and it will run for the length of the course over multiple teaching periods
CRITERIA:	

No.		**Learning Outcome assessed**
1	Safe, effective and culturally responsive dietetic practice	2 4
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 imp stakeholders and groups considering the perspective of others to optimise nutrition outcomes	2 3
4	Evidenced-based decision making, problem solving and realistic solutions to nutrition and food system issues	1
5	Identifies opportunities and advocates for change to improve nutrition, food standards and the food system	5
6	Planning, implementation, evaluation and adaption of nutrition care plans, interventions and services in collaboration with clients, key stakeholders and partners	1

GENERIC SKILLS:	Communication, Collaboration

All - Assessment Task 1b: Placement Interview

GOAL:	The purpose of the orals are to demonstrate progressive development of your professional competencies. You will receive feedback on your competency development during and in completion of each placement setting.
PRODUCT:	Oral
AUTHORSHIP STATEMENT:	
FORMAT:	A structured interview or meeting between yourself, Placement Workplace Supervisor and Placement Academic Supervisor will be conducted towards the end of each placement setting. This will consist of questions and discussions relevant to the Dietitians Australia competencies. The outcome of the interview will provide further evidence towards demonstrating professional competency.Inadequate development and progression towards relevant competencies may result in non-progression to the next setting. Submission due: during the final week of each placement setting

CRITERIA:

No.		Learning Outcome assessed
1	Safe, effective and culturally responsive dietetic practice	2 4
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 imp stakeholders and groups considering the perspective of others to optimise nutrition outcomes	2 3
4	Evidenced-based decision making, problem solving and realistic solutions to nutrition and food system issues	1
5	Identifies opportunities and advocates for change to improve nutrition, food standards and the food system	5
6	Planning, implementation, evaluation and adaption of nutrition care plans, interventions and services in collaboration with clients, key stakeholders and partners	1

GENERIC SKILLS:	Communication, Collaboration

All - Assessment Task 2: Student Code of Conduct

GOAL:	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 experience.
PRODUCT:	Code of Conduct
AUTHORSHIP STATEMENT:	
FORMAT:	You are required to complete a minimum of 100 days of professional practice placement. To be eligible to pass, you are required to complete this placement satisfactorily according to assessment criteria. The Placement Academic 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 UniSC Workplace and Industry Placement Procedures. Submission due: you will be notified when the placement begins and it will run for the length of the course over multiple teaching periods
CRITERIA:	

No.		**Learning Outcome assessed**
1	Behaviour that is in accordance with the Student Code of Conduct	4
2	Completion of placement preparation modules and activities and required days of placement (as per your assigned placement roster)	4

GENERIC SKILLS:	Communication, Collaboration

All - Assessment Task 3a: Global dietetics professional competency portfolio

GOAL:	To contribute to evidence towards the final assessment of your professional competencies. The e-portfolio will enable you to provide evidence to demonstrate that you have met the Dietitians Australia National Competency Standards as graduate entry level dietetic practitioner at the completion of your degree.
PRODUCT:	Portfolio
AUTHORSHIP STATEMENT:	
FORMAT:	You will contribute to the learning e-portfolio during NUT701 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. You will receive feedback on your progression of your competencies through the course. Your portfolio will provide a basis for collective decision-making on your progress and stimulating your own learning. Submission due: Towards the end of your final trimester of placement.
CRITERIA:	

No.		Learning Outcome assessed
1	Safe, ethical, effective and culturally responsive dietetic practice demonstrating leadership and management	2 4 6
2	Adopts an evidence-based approach to dietetic practice and applies the nutrition care process to influence food systems and improve nutrition and health of individuals and populations	1 6
3	Conducts research, evaluation and quality management processes	1 5 6
4	Practices collaboratively and communicates appropriately with people from diverse backgrounds and across different professions to build capacity and improve nutrition and health outcomes	2 3 6

GENERIC SKILLS:	Communication, Collaboration, Problem solving, Organisation

All - Assessment Task 3b: Competency interview

GOAL:	The purpose of the competency interview is to demonstrate evidence towards the the final assessment of professional competence aligned to the Dietitians Australia National Competency Standards.
PRODUCT:	Oral
AUTHORSHIP STATEMENT:	
FORMAT:	You will be interviewed by a panel about evidence towards your final competency development. You will be asked questions about your professional placement experiences relevant to the Dietitians Australia National Competency Standards.

CRITERIA:

No.		Learning Outcome assessed
1	Safe, ethical, effective and culturally responsive dietetic practice demonstrating leadership and management	2 4 6
2	Adopts an evidence-based approach to dietetic practice and applies the nutrition care process to influence food systems and improve nutrition and health of individuals and populations	1 6
3	Conducts research, evaluation and quality management processes	1 5 6
4	Practices collaboratively and communicates appropriately with people from diverse backgrounds and across different professions to build capacity and improve nutrition and health outcomes	2 3 6

GENERIC SKILLS:	Communication, Collaboration

6.4. Assessment to competency mapping

PROGRAMME DELIVERY MODE	ASSESSMENT TYPE	TITLE	COMPETENCY	TEACHING METHODS
NATIONAL COMPETENCY STANDARDS FOR DIETITIANS IN AUSTRALIA (2021)				
All delivery modes	Code of Conduct	Student Code of Conduct	1.1.1	Assessed
			1.1.4	Assessed
			1.1.5	Assessed
			1.2.1	Assessed
			1.2.2	Assessed
			1.3.2	Assessed
	Oral	Placement Interview	1.1.1	Assessed
			1.1.2	Assessed
			1.1.3	Assessed
			1.1.4	Assessed
			1.1.5	Assessed
			1.1.6	Assessed
			1.2.1	Assessed

PROGRAMME DELIVERY MODE	ASSESSMENT TYPE	TITLE	COMPETENCY	TEACHING METHODS
			1.2.2	Assessed
			1.2.3	Assessed
			1.3.3	Assessed
			1.3.6	Assessed
			1.3.7	Assessed
			1.3.8	Assessed
			2.1.1	Assessed
			2.1.2	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
			2.2.6	Assessed
			2.3.1	Assessed
			2.3.2	Assessed
			2.3.3	Assessed
			4.1.1	Assessed
			4.1.2	Assessed
			4.1.3	Assessed
			4.1.4	Assessed
			4.2.1	Assessed
			4.2.2	Assessed
			4.2.3	Assessed
			4.2.4	Assessed
			4.2.5	Assessed
			4.3.1	Assessed
			4.3.2	Assessed
			4.3.3	Assessed
	Placement performance	Placement Professional Competencies	1.1.1	Assessed
			1.1.2	Assessed
			1.1.3	Assessed

PROGRAMME DELIVERY MODE	ASSESSMENT TYPE	TITLE	COMPETENCY	TEACHING METHODS
			1.1.4	Assessed
			1.1.5	Assessed
			1.1.6	Assessed
			1.2.1	Assessed
			1.2.2	Assessed
			1.2.3	Assessed
			1.3.3	Assessed
			1.3.6	Assessed
			1.3.7	Assessed
			1.3.8	Assessed
			2.1.1	Assessed
			2.1.2	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
			2.2.6	Assessed
			2.3.1	Assessed
			2.3.2	Assessed
			2.3.3	Assessed
			4.1.1	Assessed
			4.1.2	Assessed
			4.1.3	Assessed
			4.1.4	Assessed
			4.2.1	Assessed
			4.2.2	Assessed
			4.2.3	Assessed
			4.2.4	Assessed
			4.2.5	Assessed
			4.3.1	Assessed
			4.3.2	Assessed

PROGRAMME DELIVERY MODE	ASSESSMENT TYPE	TITLE	COMPETENCY	TEACHING METHODS
			4.3.3	Assessed
	Portfolio	Global dietetics professional competency portfolio	1.1.1	Assessed
			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
			1.2.3	Assessed
			1.3.1	Assessed
			1.3.2	Assessed
			1.3.3	Assessed
			1.3.4	Assessed
			1.3.5	Assessed
			1.3.6	Assessed
			1.3.7	Assessed
			1.3.8	Assessed
			1.4.1	Assessed
			1.4.2	Assessed
			1.4.3	Assessed
			1.4.4	Assessed
			1.5.1	Assessed
			1.5.2	Assessed
			1.5.3	Assessed
			1.5.4	Assessed
			2.1.1	Assessed
			2.1.2	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

PROGRAMME DELIVERY MODE	ASSESSMENT TYPE	TITLE	COMPETENCY	TEACHING METHODS
			2.2.5	Assessed
			2.2.6	Assessed
			2.3.1	Assessed
			2.3.2	Assessed
			2.3.3	Assessed
			3.1.1	Assessed
			3.1.2	Assessed
			3.1.3	Assessed
			3.1.4	Assessed
			3.1.5	Assessed
			4.1.1	Assessed
			4.1.2	Assessed
			4.1.3	Assessed
			4.1.4	Assessed
			4.2.1	Assessed
			4.2.2	Assessed
			4.2.3	Assessed
			4.2.4	Assessed
			4.2.5	Assessed
			4.3.1	Assessed
			4.3.2	Assessed
			4.3.3	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

You need regular access to the resource(s) below. Many texts are available as ebooks through the Library at no additional cost.

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. Placements can be in the range of 2 to 5 days per week as determined by the academic placement supervisor. Occasionally, placements will require students to work outside normal business hours.

Costs related to travel, accommodation, uniform (UniSC 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 WIL modules and attend a pre-placement on campus workshop for orientation and preparation for placement prior to commencement of placement.

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.

This course contributes to the minimum of 100 days of professional placement in total to meet the Dietitians Australia National Competency and Accreditation Standards for Dietetic Education. You must meet the requirement of the number of standard work days (6-8 hours/ day) as per the placement allocation.

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. 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