

# NUT702 Dietetic Entrepreneurship

**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](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

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. You will have an opportunity to apply your dietetic skills in an entrepreneurial setting.

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

ACTIVITY	HOURS	BEGINNING WEEK	FREQUENCY
<b>BLENDED LEARNING</b>			
<b>Placement</b> – 75 hours of WIL, consisting of placement and online learning. Academic staff allocates WIL placement.	75hrs	Not applicable	Once Only

### 1.3. Course Topics

- Entrepreneurship
- Business planning and management
- Leadership
- Marketing

## 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?

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 Applies and values effective leadership, organisational business and managerial skills related to dietetic practice.	Empowered Engaged	1.3.1, 1.3.2, 1.3.3, 1.3.4, 1.3.5, 1.4.1, 1.4.2
2 Practice within legal, ethical and professional boundaries, and the student placement code of conduct.	Ethical	1.1.1, 1.1.4, 1.1.5, 1.1.6, 1.2.1, 1.2.2, 1.2.3, 1.2
3 Design an innovative solution to a contemporary challenge in dietetics practice.	Creative and critical thinker Empowered Problem solving	1.3.2, 1.3.3, 1.3.5, 1.3.6, 1.3.7, 1.4.4, 1.3, 4.3

#### \* Competencies by Professional Body

CODE	COMPETENCY
<b>DIETITIANS AUSTRALIA</b>	
1.3.1	Demonstrates leadership: Uses negotiation and conflict-resolution skills when required
1.3.2	Demonstrates leadership: Develops and maintains a credible professional role by commitment to excellence of practice
1.3.3	Demonstrates leadership: Seeks, responds to and provides effective feedback
1.3.4	Demonstrates leadership: Participates in supervision, teaching and mentoring processes with peers, students and colleagues
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
1.4.2	Demonstrates management: Utilises outcomes-based systems and tools to evaluate and assure quality of practice based on agreed goals, and revises practice accordingly
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
1.1.4	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
1.2.3	Demonstrates ethical and legal practice: Prepares, stores and transmits accurate and timely documentation according to accepted standards
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
1.4.4	Demonstrates management: Utilises relevant technology and equipment efficiently, effectively and safely
1.2	Professional Practice: Demonstrates ethical and legal practice
1.3	Professional Practice: Demonstrates leadership

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

NUT603 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

### 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	75 hrs (10 days) of placement. Placement dates may vary between students.	Refer to Format	To be Negotiated
All	2	Portfolio	Individual	75 hrs (10 days) of placement. Placement dates may vary between students.	Refer to Format	Online ePortfolio Submission
All	3	Code of Conduct	Individual	You are required to complete 75 hours (10 days) of placement plus online group activities and online modules.	Refer to Format	To be Negotiated

### All - Assessment Task 1: Placement Professional Competencies

<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 NUT702. This will contribute to your global competency assessment for the Master of Dietetics (Sports Nutrition).													
<b>PRODUCT:</b>	Placement performance													
<b>AUTHORSHIP STATEMENT:</b>														
<b>FORMAT:</b>	<p>You will produce evidence of professional competencies throughout this course. These will be uploaded to your competency portfolio. The evidence will align with the relevant Dietitians Australia (DA) National Competency Standards.</p> <p>You will receive feedback on your progression of competencies during placement (mid-way through). You will be assessed on your professional competencies at the end of the placement by the Course Coordinator and Placement Academic Supervisor. The assessment will take into account a range of evidence as described in tasks 1 and 2. The strategies used as evidence will be described in the assessment instructions on Canvas.</p>													
<b>CRITERIA:</b>	<table border="1"> <thead> <tr> <th>No.</th> <th></th> <th>Learning Outcome assessed</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>Applies organisational, business and management skills in the practice of nutrition and dietetics</td> <td>1</td> </tr> <tr> <td>2</td> <td>Demonstrate initiative by been proactive and developing solutions to problems</td> <td>3</td> </tr> <tr> <td>3</td> <td>Utilises relevant technology and equipment efficiently, effectively and safely</td> <td>1 3</td> </tr> </tbody> </table>	No.		Learning Outcome assessed	1	Applies organisational, business and management skills in the practice of nutrition and dietetics	1	2	Demonstrate initiative by been proactive and developing solutions to problems	3	3	Utilises relevant technology and equipment efficiently, effectively and safely	1 3	
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<b>GENERIC SKILLS:</b>														

### All - Assessment Task 2: 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.													
<b>PRODUCT:</b>	Portfolio													
<b>AUTHORSHIP STATEMENT:</b>														
<b>FORMAT:</b>	<p>You will collate various purposefully selected tasks or artefacts and upload to the learning Portfolio during the placement. These are to provide evidence of your progress in developing and attaining Dietitians Australia (DA) competencies for dietetic practice. The portfolio tasks and artefacts will be determined by the placement setting and will align with the relevant DA competencies. Evidence may include any business artefacts, teamwork and collaboration activities and self-reflections. These must all be uploaded by the last day of placement.</p>													
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### All - Assessment Task 3: Student Code of Conduct

<b>GOAL:</b>	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.										
<b>PRODUCT:</b>	Code of Conduct										
<b>AUTHORSHIP STATEMENT:</b>											
<b>FORMAT:</b>	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. Evidence for student code of conduct will be begin from the start of placement and will run for the length of the placement course.										
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1	Behaviour that is in accordance with the student code of conduct.	2									
2	Completion of placement preparation modules and activities and required days of placement (as per your assigned placement roster)	2									
<b>GENERIC SKILLS:</b>											

#### 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	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
			1.2.3	Assessed
	Placement performance	Placement Professional Competencies	1.3.1	Assessed
			1.3.2	Assessed
			1.3.3	Assessed
			1.3.4	Assessed
			1.3.5	Assessed
			1.4.1	Assessed
	Portfolio	Placement professional competencies evidence – portfolio	1.3.2	Assessed
			1.3.3	Assessed
			1.3.5	Assessed
			1.3.6	Assessed
			1.3.7	Assessed
			1.4.4	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

Students are expected to familiarise themselves with the timing and length of WIL courses in the program and plan for these accordingly. Occasionally, WIL 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 a WIL placement are the student's responsibility. Students are required to comply with all mandatory requirements to be eligible for WIL placements. Students will be required to complete pre-WIL placement modules prior to commencement of the course.

## 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. 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](#)