# FDNT/DIET 70

# Introduction to Nutrition, Dietetics + Food Service

#  Fall 2020, Section #:3033/3043

**Instructor:** Jill Harrison, RD

**Email:** jharrison@santarosa.edu

**Office:** Race 4079

**Office hours:** Monday Wednesday 10am-12pm Zoom

## Course Description:

Professional roles, skills, responsibilities and opportunities in the fields of nutrition, dietetics and food service management. Introduction to the history of the profession, related government agencies, scientific literature and resources, and professional code of ethics.

## Student Learning Outcomes:

Students will be able to:

Using self-assessment, match individual skills and attitudes to plan learning opportunities needed for success in a nutrition, dietetics and/or foodservice career.

Participate in legislative and public policy processes affecting food, nutrition and health care.

Exhibit professional behaviors and perform ethically in accordance with values of the Academy of Nutrition and Dietetics (AND).

## Course Objectives:

Develop an understanding of potential career paths in the fields of nutrition, dietetics and food service, and know how and where to look for job opportunities in those fields

Develop a professional resume and cover letter

Discuss nutrition-related legislation

Explain standards of practice and The Professional Code of Ethics for Nutrition and Dietetics

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| **TOPIC** | **ASSIGNMENTS** | **DATE DUE** |
| Module 1Introduction to class and classmatesHistory of the Profession, Key Figures, Scientific Discoveries and Legislation | Assignment 1a and 1b DiscussionQuiz | August 23rd |
| Module 2Educational Preparation for Dietary Services Supervisor Certificate/Certified Dietary ManagerGuest Speaker | Assignment 2: CDM DiscussionQuiz | August 30th |
| LABOR DAY HOLIDAY WEEKEND | No Class | September 7/8 |
| Module 3Educational Preparation for Dietetic Technician Guest Speakers | Assignment 3: DTR DiscussionQuiz | September 9th |

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| Module 4Educational Preparation for Registered Dietitian Guest Speaker | Assignment 4: RD DiscussionQuiz | September 13 |
| Module 5Developing your Professional Resume Developing a Cover LetterHow and Where to look for Jobs | Assignment 5:Sample Education Plan DiscussionQuiz | September 20 |
| Module 6Nutrition Organizations and Policy Guest Speaker | Assignment 6: Resume and Cover LetterDiscussionQuiz | September 27 |
| Module 7Reviewing Scientific Literature Guest Speaker | Assignment 7: Current Event DiscussionQuiz | October 4 |
| Module 8Standards of Practice and the Professional Code of Ethics for Nutrition and DieteticsScope of Practice for RD’s and DTR’s; Title 22 | Assignment 8: Ethical Case StudyDiscussionQuiz | October 11 |
| Module 9Final Exam and Wrap-Up | Final Exam | October 18th |

## GRADING:

Assignments= 10 pts each (8) = 80 pts

Discussions= 10 pts each (8) = 80 pts

Quizzes=10 pts each (8) = 80 pts

Education Plan Meeting= 20 pts

Speaker Reviews (4 @ 5 pts) = 20 pts

Professionalism = 35 pts

Final Exam = 35 pts

TOTAL = 350 pts

Your final grade will be assigned approximately according to the following formula:

A = 90% or more of total points

B = 80-89% of total points

C = 70-79% of total points

D = 60-69% of total points

F = <60% of total points

I = Incompletes ONLY given for emergency situation

## Attendance:

ATTENDANCE IS REQUIRED. The more you participate in class the better you will learn the material. If you need to miss a class, leave early, or arrive late, you are responsible for missed work, information, and/or assignments. Late assignments lose 25% per day. NO ASSIGNMENT WILL BE ACCEPTED LATER THAN 1 WEEK AFTER THE DUE DATE.

## Confidentiality:

During office hours if confidential information needs to be shared, notify instructor so that other students can be asked to wait outside.

Accommodations:

Disability resource services are available on campus through the Disability Resources Department (DRD). Please let your instructor know if you have been approved for accommodations.

DRD Office (Santa Rosa Campus): Bertolini Student Center, 3rd Floor, Room 4844

Petaluma Campus: Jacobs Hall, Rooms 101-107

Pet Campus: Mike Smith Hall ~ SRJC Bookstore

Tutorial Department (in Doyle Library): 527-4491 Pet Campus: Kathleen Doyle Hall, Room 247 College Skills: 527-4834 Pet Campus: College Skills Lab - Kathleen Doyle Hall, Room 252 BCL Computer Lab: 2811 Maggini Hall (2nd Floor) Pet Campus: Open Lab - Call Bldg, Room 641

## ACADEMIC DISHONESTY:

Students are expected to do their own work for exams and assignments. Cheating includes, but is not limited to, possessing unauthorized sources of information during an exam, copying the work of others, permitting others to copy your work, submitting work done by others, completing assignments for others, altering work after grading, submitting the same work for two or more classes without the permission of all instructors involved, or retaining materials that you have been instructed to return to your instructor. Plagiarism is a form of cheating; it occurs when a student misrepresents the work of another as his or her own. Plagiarism may consist of using the ideas, sentences, paragraphs, or the whole text of another without proper acknowledgment, but it also includes employing or allowing another person to write or significantly alter work that a student then submits as his or her own.

Whenever dishonesty occurs, the instructor will file an academic dishonesty incident report detailing the infraction and the action taken. Depending on the circumstances you may:

be warned,

be required to resubmit the work or retake the exam under specific conditions and with a grade penalty,

receive zero points for the assignment or exam, or

be given an F for the course.

Adhere to Student Conduct Standards (see full description in college catalog).