**FDNT/DIET 70**

**Introduction to Nutrition, Dietetics + Food Service**

 **Spring 2021, 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:

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

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

3. 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 1** |  |  |
| Introduction to class and classmatesHistory of the Profession, Key Figures, Scientific Discoveries and Legislation | Assignment 1a and 1bDiscussion Quiz | January 24th  |
| **Module 2** |  |  |
| Educational Preparation for Dietary Services Supervisor Certificate/Certified Dietary ManagerGuest Speaker  | Assignment 2:CDMDiscussionQuiz | January 31st |
| **Module 3**Educational Preparation for Dietetic TechnicianGuest Speakers | Assignment 3: DTRDiscussionQuiz | February 7th  |
| **Module 4**Educational Preparation for Registered DietitianGuest Speaker  | Assignment 4: RDDiscussion Quiz  | February 16th  |
| **Module 5**Developing your Professional ResumeDeveloping a Cover LetterHow and Where to look for Jobs | Assignment 5: Sample Education PlanDiscussion Quiz | February 21st |
| **Module 6**Nutrition Organizations and PolicyGuest Speaker | Assignment 6: Resume and Cover LetterDiscussionQuiz  | February 28th  |
| **Module 7**Reviewing Scientific LiteratureGuest Speaker | Assignment 7: Current Event Discussion Quiz  | March 7th  |
| **Module 8**Standards of Practice and the Professional Code of Ethics for Nutrition and Dietetics Scope of Practice for RD’s and DTR’s; Title 22 | Assignment 8: Ethical Case Study DiscussionQuiz | March 14th  |
| **Module 9**Final Exam and Wrap-Up | Final Exam  | March 21st |

**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 situations

**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: 1) be warned, 2) be required to resubmit the work or retake the exam under specific conditions and with a grade penalty, 3) receive zero points for the assignment or exam, or 4) be given an F for the course. Adhere to Student Conduct Standards (see full description in college catalog).