

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

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

TOPIC (cont'd)	ASSIGNMENTS (cont'd)	DATE DUE (cont'd)
Module 4 Educational Preparation for Registered Dietitian Guest Speaker	Assignment 4: RD Discussion Quiz	September 13
Module 5 Developing your Professional Resume Developing a Cover Letter How and Where to look for Jobs	Assignment 5: Sample Education Plan Discussion Quiz	September 20
Module 6 Nutrition Organizations and Policy Guest Speaker	Assignment 6: Resume and Cover Letter Discussion Quiz	September 27
Module 7 Reviewing Scientific Literature Guest Speaker	Assignment 7: Current Event Discussion Quiz	October 4
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 Discussion Quiz	October 11
Module 9 Final 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).