1. What is this course about?
1.1 Course description
This course will introduce you to the Dietetic profession. Dietetic practice includes studying the science of food and nutrition, and learning about nutrition and diet for good health, to prevent and treat illness and disease or assist with special needs. Dietitians help people understand the relationship between food and health, and make suitable dietary choices. You will learn and develop the key knowledge, attributes and skills used in dietetic practice such as professionalism and using an evidence based approach and how these apply in a range of practice environments.

1.2 Course content

2. Unit value
12 units
3. How does this course contribute to my learning?

<table>
<thead>
<tr>
<th>Specific Learning Outcomes</th>
<th>Assessment Tasks</th>
<th>Graduate Qualities</th>
</tr>
</thead>
<tbody>
<tr>
<td>On successful completion of this course you should be able to:</td>
<td>You will be assessed on the learning outcome in task/s:</td>
<td>Completing these tasks successfully will contribute to you becoming:</td>
</tr>
<tr>
<td>Identify the diverse roles, knowledge and skills of the nutrition and dietetic profession and relate this to your own learning journey to develop as a practitioner</td>
<td>1</td>
<td>Knowledgeable.</td>
</tr>
<tr>
<td>Show how the nutrition care process and an evidence based approach to practice relates to your own study pathway to develop these competencies.</td>
<td>2</td>
<td>Empowered.</td>
</tr>
<tr>
<td>Examine the principles of professionalism in relation to ethical behaviour and scope of practice as it applies to the nutrition and dietetics profession</td>
<td>3</td>
<td>Ethical.</td>
</tr>
</tbody>
</table>

4. Am I eligible to enrol in this course?

Refer to the Coursework Programs and Awards - Academic Policy for definitions of “pre-requisites, co-requisites and anti-requisites”

4.1 Enrolment restrictions

This course is only available to students enrolled in the SC353 program

4.2 Pre-requisites

Nil

4.3 Co-requisites

Nil

4.4 Anti-requisites

Nil

4.5 Specific assumed prior knowledge and skills (optional)

None is required

5. How am I going to be assessed?

5.1 Grading scale

Standard – High Distinction (HD), Distinction (DN), Credit (CR), Pass (PS), Fail (FL)
5.2 Assessment tasks

<table>
<thead>
<tr>
<th>Task No.</th>
<th>NUT110 Assessment Tasks</th>
<th>Individual or Group</th>
<th>Weighting %</th>
<th>What is the duration / length?</th>
<th>When should I submit?</th>
<th>Where should I submit it?</th>
</tr>
</thead>
</table>
| 1        | PowerPoint: Overview of Nutrition and Dietetics | Individual | 35%  
Part a: 0%  
Part b: 35% | 15 minutes | Part a: End of week 4  
Part b: End of week 8 | PebblePad |
| 2        | Portfolio: Nutrition Care Process and evidence based dietetic practice | Individual | Total 45%  
Part a: 15%  
Part b: 15%  
Part c: 15% | 1 to 2 pages | Part a: Friday week 7  
Part b: Friday week 9  
Part c: Friday week 11 | PebblePad |
| 3        | Discussion Questions: Exploring professionalism in dietetic practice | Individual | 20% | Minimum of Two (2) discussion entries (max 500 words each) | Friday of Week 13 | PebblePad |

Assessment Task 1: PowerPoint: Overview of Nutrition and Dietetics: Skills, Knowledge and Qualities

**Goal:** The goal of this task is to introduce you to the diverse roles of the dietetic profession, to investigate the skills, knowledge and qualities required by dietitians and for you to relate this to your learning journey to develop as a practitioner in your desired work environment.

**Product:** 15 minute Narrated Power point presentation.

**Format:** The goal of assessment task 1 is to introduce you to the diverse roles of the dietetic profession and to investigate the skills, knowledge and qualities that are required for dietetic practice. To complete this task you are required to create a 15 minute narrated PowerPoint presentation. Your narrated PowerPoint presentation should apply to the learning material and outcomes covered in Module 1. Throughout the semester you will be provided with resources to help you develop your narrated PowerPoint presentation. In week 4 you are required to submit an outline of your presentation via BlackBoard. This will be a formative assessment task and will not be ‘officially’ graded. The purpose of this formative task is to provide you with adequate feedback on your presentation outline which will assist you before submitting your final presentation. You will submit your final narrated PowerPoint presentation (summative) at the end of week 8 using PebblePad.

**Criteria**
- Present a structured and informative presentation:
  - Describe the necessary knowledge, qualities and skills in order to successfully pursue a career in dietetics
  - Describe the diverse roles of dietitians working in different practice domains, accurately relating these roles to key knowledge and skills needed
  - Communicates clearly and fluently in both written and spoken forms

<table>
<thead>
<tr>
<th>Generic skill assessed</th>
<th>Skill assessment level</th>
</tr>
</thead>
<tbody>
<tr>
<td>Communication</td>
<td>Introductory</td>
</tr>
</tbody>
</table>
Assessment Task 2: Portfolio: Nutrition Care Process and evidence based dietetic practice

**Goal:** The goal of this task is to (a) engage you in the nutrition care process to show you the types of competencies you will need to demonstrate at the end of your four year degree and (b) to relate this to your study pathway through the Bachelor of Nutrition and Dietetics Program.

**Product:** Electronic Portfolio of 3 to 6 activities

**Format:** The goal of assessment task 2 is to engage you in the nutrition care process, highlight the types of competencies you will need to demonstrate at the end of your four year degree and to relate this back to your own study pathway through the Bachelor of Nutrition and Dietetics Program. For this assessment task you will be required complete an e-portfolio workbook using PebblePad. To complete your e-portfolio workbook, you will be provided with a real life nutrition and dietetic scenario and you will be given three separate activities to complete by week 7, week 9 and week 13. You must complete the allocated activities by the submission dates and upload/submit your responses to your e-portfolio workbook. These activities will relate to the competencies Dietitians require to promote optimal nutritional health that is evidenced based. These activities will also require you to illustrate where you would learn the knowledge and skills throughout your Bachelor of Nutrition and Dietetics degree to meet final year competencies. Your response related to each of the activities should apply to the learning material covered in Module 1 and Module 2.

**Criteria**
- Use/application of the Nutrition Care Process model
- Evidence of critical thinking and problem solving
- Collection of resources and appropriate research
- Organisation – maintenance, structure and organisation of portfolio

**Generic skill assessed** | **Skill assessment level**
--- | ---
Organisation | Introductory
Problem solving | Introductory
Communication | Introductory

Assessment Task 3: Forum Posts: Exploring professionalism in dietetic practice

**Goal:** The goal of this task is to apply the principles of professionalism such as accepted professional behaviour, ethical practice and dietetic scope of practice to a real life scenario.

**Product:** Two (2) online discussion questions, maximum of 500 words each

**Format:** The goal of assessment task 3 is to apply the principles of professionalism such as accepted professional behaviour, ethical practice and dietetic scope of practice to a real life nutrition and dietetics scenario. This nutrition and dietetics scenario is separate to the scenario presented for assessment task 2. To complete this task you are required to address two questions in response to the nutrition and dietetics scenario using PebblePad. Your responses should apply to the learning material and outcomes covered in Module 3. You are required to submit your responses to the two questions using PebblePad by the end of week 13.

**Criteria**
- Application of the principles of professionalism
- Explanation and application of ethical frameworks and scope of practice frameworks relevant to dietetic practice
- Articulates viewpoint clearly and fluently
- Use of digital discussion forum

**Generic skill assessed** | **Skill assessment level**
--- | ---
Communication | Introductory
Applying technologies | Introductory
5.3 Additional assessment requirements

Blackboard
As a student enrolled in this course you will have access to course information on the Blackboard site. You are strongly recommended to log onto the course site on a regular basis. All course announcements, course changes, posting of course materials and grades (via My Interim Results) will be accessed through Blackboard. It is your responsibility to ensure you have adequate internet access (either off campus or on-campus) in order to access Blackboard regularly and to complete required assessment tasks.

Safe Assign
In order to minimise incidents of plagiarism and collusion, this course may require that some of its assessment tasks are submitted electronically via Safe Assign. This software allows for text comparisons to be made between your submitted assessment item and all other work that Safe Assign has access to. If required, details of how to submit via Safe Assign will be provided on the Blackboard site of the course.

Eligibility for Supplementary Assessment
Your eligibility for supplementary assessment in a course is dependent of the following conditions applying:

a) The final mark is in the percentage range 47% to 49.4%
b) The course is graded using the Standard Grading scale
c) You have not failed an assessment task in the course due to academic misconduct

5.4 Submission penalties
Late submission of assessment tasks will be penalised at the following maximum rate:

- 5% (of the assessment task’s identified value) per day for the first two days from the date identified as the due date for the assessment task.
- 10% (of the assessment task’s identified value) for the third day
- 20% (of the assessment task’s identified value) for the fourth day and subsequent days up to and including seven days from the date identified as the due date for the assessment task.
- A result of zero is awarded for an assessment task submitted after seven days from the date identified as the due date for the assessment task.

Weekdays and weekends are included in the calculation of days late.
To request an extension you must contact your course coordinator to negotiate an outcome.

6. How is the course offered?

6.1 Directed study hours
2 hour workshop per week

6.2 Teaching semester/session(s) offered
Semester 1 each year
### Course Outline: NUT110 Introduction to Dietetics

#### 6.3 Course activities

<table>
<thead>
<tr>
<th>Teaching Week / Module</th>
<th>What key concepts/content will I learn?</th>
<th>What activities will I engage in to learn the concepts/content?</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Directed Study Activities</td>
</tr>
<tr>
<td>1</td>
<td>Introduction to the course and to the Bachelor of Nutrition and Dietetics</td>
<td>Meet and Greet activities</td>
</tr>
<tr>
<td>2</td>
<td>Getting to Know the Profession: Skills and attributes for Dietetic practice</td>
<td>Workshop activities to investigate professional practice skills</td>
</tr>
<tr>
<td>3</td>
<td>The Diverse roles of Nutrition and Dietetic Practice</td>
<td>Nutrition and Dietetics Forum: Invited practitioners will discuss their professional journey Classroom activities to Investigate the varied work environments of professional practice</td>
</tr>
<tr>
<td>4</td>
<td>Introduction to the Nutrition Care Process Model: Part 1</td>
<td>Workshop activities to investigate the skills and attributes to demonstrate competence being the Nutrition Care Process</td>
</tr>
<tr>
<td>5</td>
<td>Introduction to the Nutrition Care Process Model: Part 2</td>
<td>Workshop activities to investigate the skills and attributes to demonstrate competence in the Nutrition Care Process</td>
</tr>
<tr>
<td>6</td>
<td>Introduction to Communication Skills for Dietitians</td>
<td>Classroom activities to investigate this generic skill and the relationship with professional competencies. Identification of where it is learned in the program Identify the different ways to communicate for different practice environments</td>
</tr>
<tr>
<td>Module</td>
<td>Title</td>
<td>Description</td>
</tr>
<tr>
<td>--------</td>
<td>-------</td>
<td>-------------</td>
</tr>
<tr>
<td>7</td>
<td>Module 2: An evidence based approach to practice</td>
<td>An introduction to evidence based practice: What does this mean? What does research look like?</td>
</tr>
<tr>
<td>8</td>
<td>Module 2: An evidence based approach to practice</td>
<td>An introduction to evidence based practice: Part 2: Critical appraisal and implementation of evidence</td>
</tr>
<tr>
<td>9</td>
<td>Module 2: An evidence based approach to practice</td>
<td>Australian Dietary Guidelines: Why do they matter? How were they developed?</td>
</tr>
<tr>
<td>10</td>
<td>Module 3: Professionalism</td>
<td>Professional practice behaviours: Scope of Practice</td>
</tr>
<tr>
<td>11</td>
<td>Module 3: Professionalism</td>
<td>DAA statement of ethical practice: Guiding principles of ethical practice in health care.</td>
</tr>
<tr>
<td>12</td>
<td>Module 3: Professionalism</td>
<td>Concepts of ethical behaviour in health care</td>
</tr>
<tr>
<td>13</td>
<td>Reflect and revise</td>
<td></td>
</tr>
</tbody>
</table>

Please note that the course activities and/or content may be subject to variation.

7. What resources do I need to undertake this course?
   7.1 Prescribed text(s)
   There are no prescribed texts required for this course.

   7.2 Required and recommended readings
   Lists of required and recommended readings may be found for this course on its Blackboard site. These materials/readings will assist you in preparing for tutorials and assignments, and will provide further information regarding particular aspects of your course.
7.3 **Specific requirements**  
*There are no specific requirements for this course.*

7.4 **Risk management**  
Health and Safety risks for this course have been assessed as low. It is your responsibility to research and understand the 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.

8. **How can I obtain help with my studies?**  
In the first instance you should contact your tutor, then the Course Coordinator. Additional assistance to all students through Peer Advisors and Academic Skills Advisors. You can drop in or book an appointment. To book: Tel: +61 7 5430 2890 or Email: studentcentral@usc.edu.au

9. **Links to relevant University policies and procedures**  
For more information on Academic Learning & Teaching categories including:  
- Assessment: Courses and Coursework Programs  
- Review of Assessment and Final Grades  
- Supplementary Assessment  
- Administration of Central Examinations  
- Deferred Examinations  
- Student Academic Misconduct  
- Students with a Disability  


10. **Faculty specific information**  
**General enquiries**  
**In person:**  
- **Sippy Downs** - Student Central, Ground Floor, Building C  
- **USC SouthBank** - Student Central, Building B, Ground floor (level 1)  
- **USC Gympie** - Student Central, 71 Cartwright Road, Gympie  
- **USC Fraser Coast** - Student Central, Building A  

Tel: +61 7 5430 2890  
Email: studentcentral@usc.edu.au