



Course Outline

Code: NUT403

Title: Food Service Placement

School:	Health & Sports Sciences
Teaching Session:	Semester 2
Year:	2019
Course Coordinator:	Judith Tweedie Email: jtweedie@usc.edu.au
Course Moderator:	Angela Cleary

Please go to the USC website 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

NUT403 is designed to enable you to integrate the theory of food service systems in the workplace, and is essential preparation for professional practice as a dietitian. You will be able to demonstrate skills and competencies in areas related to food service management, while incorporating ethical and professional behaviour. You must complete a practicum of 4 weeks (full time), in a food service operation under the supervision of an appropriately experienced practitioner.

1.2 Course topics

Four weeks (full time) minimum project work in the area of food and nutrition systems, in the healthcare context.

2. What level is this course?

400 level Graduate - Independent application of graduate knowledge and skills. Meets AQF and professional requirements. May require pre-requisites and developing level knowledge/skills. Normally taken in the 4th year of an undergraduate program

3. What is the unit value of this course?

12 units

4. How does this course contribute to my learning?

Specific Learning Outcomes On successful completion of this course you should be able to:	Assessment Tasks You will be assessed on the learning outcome in task/s:	Graduate Qualities or Professional Standards mapping Completing these tasks successfully will contribute to you becoming:
Demonstrate professional competencies in conducting quality improvement processes in foodservice system settings, in collaboration with key stakeholders	Task 1	Engaged.
Use a critical thinking approach to problem solving in the foodservice system setting.	Task 1	Creative and critical thinkers.
Apply an evidence -based approach to nutrition and dietetics service in the foodservice system setting	Task 1	Empowered.
Apply an approach to practice that recognises the multiple factors that influence the provision of foodservice.	Task 1	Sustainability-focused.
Document and disseminate the outcomes of the foodservice quality improvement process.	Task 1	Creative and critical thinkers.
Practice within ethical, legal and professional boundaries and demonstrates compliance with the student placement Code of Conduct.	Task 2	Ethical.

5. Am I eligible to enrol in this course?

Refer to the [USC Glossary of terms](#) for definitions of “pre-requisites, co-requisites and anti-requisites”.

5.1 Enrolment restrictions

Only available to students enrolled in SC 302 or SC353

5.2 Pre-requisites

NUT301 and NUT302 and NUT312 and NUT361 and NUT400

5.3 Co-requisites

Nil

5.4 Anti-requisites

NUT332

5.5 Specific assumed prior knowledge and skills (where applicable)

Nil

6. How am I going to be assessed?

6.1 Grading scale

Limited – Pass (PU), Fail (UF)

6.2 Details of early feedback on progress

Formative Feedback will be provided by the academic placement supervisor/course coordinator, at week 2 on the progression of professional competencies, from artefacts uploaded to PebblePad and through collaboration with the placement workplace supervisor.

6.3 Assessment tasks

Task No.	Assessment Tasks	Individual or Group	Weighting	Duration / length	When should I submit?	Where should I submit it?
1	Professional competencies a) Portfolio b) Structured Interview	Individual	PU/UF	N/A	a) Ongoing, b) week 4	a. PebblePad b. On placement
2	Code of Conduct	Individual	PU/UF	N/A	Ongoing	On placement

Assessment Task 1: Professional Competencies

Goal:	The purpose of this course is for you to develop and demonstrate professional competencies as a dietitian and clinical nutritionist. To do this you will undertake supervised work integrated learning experience to conduct a foodservice quality project. A key element of this assessment is to show your competencies in working professionally within a food service system setting.
Product:	a) completion of a professional competency portfolio, to be submitted via PebblePad. b) Structured Interview of 30 to 40 minutes, at the end of placement
Format:	Over a 4-week placement period you will work either in pairs or individually (depending on the context of the placement) to develop & conduct a quality improvement project and disseminate your findings to key stakeholders. You will be notified as to whether your project is individual or paired at the beginning of the semester by the course coordinator and you will be provided with an overview of the project that has been provided by the placement organisation..You will be assessed on your professional competencies by the academic placement supervisor/course coordinator in collaboration with the placement workplace supervisor. Demonstration of meeting the Dietitians Association of Australia (DAA) National Competency Standards for Dietitians will be through: a) PebblePad portfolio. This portfolio will be completed during placement and you will upload project artefacts and complete PebblePad tasks which align with the DAA competencies. b) A structured interview of 30 to 40 minutes duration where you will be asked a series of predetermined questions, which require you to demonstrate your achievement of competencies (this may be conducted by telephone conference or be in person). <u>Formative Feedback will be provided by the academic placement supervisor/course coordinator, at week 2 on the progression of professional competencies, from artefacts and tasks uploaded and completed in PebblePad and through collaboration with the placement workplace supervisor.</u>
Criteria:	<p><u>Professional collaboration:</u></p> <ul style="list-style-type: none"> Practices in a manner that encompasses the needs and perspective of others (DAA competency 4.1.1) <u>Identifies, builds relationships with and develops plans with key stakeholders who have the capacity to influence food provision (DAA competency 4.2.2)</u> <p><u>Critical thinking and integrates evidence into practice</u></p> <ul style="list-style-type: none"> Applies problem-solving skills and initiative to create realistic solutions to problems in the foodservice setting (DAA competency 1.3.5, 3.1.3) Accurately documents and disseminates quality improvement findings (DAA competency 3.2.4) <p><u>Evidence-based approach to foodservice provision</u></p> <ul style="list-style-type: none"> Evaluates foodservice processes, prioritises key issues, formulates goals and objectives and prepares goal orientated plans in collaboration with key stakeholders within the organisation (DAA competency 2.1.3, 2.14) <p><u>Thinking Sustainably:</u></p> <ul style="list-style-type: none"> Critically analyses the multiple factors that influence the provision of service (DAA competency 2.2.3)

Assessment Task 2: Student Placement Code of Conduct

Goal:	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.
Product:	WIL experience in accordance with the student placement code of conduct
Format:	During your WIL experience you are required to complete 4 weeks of Foodservice placement. To be eligible to pass, you are required to complete this placement satisfactorily according to the criteria below. If you fail to meet the student placement code of conduct you may fail the course and can be withdrawn from the work place immediately, as per the USC Workplace and Industry Placement - Procedures
Criteria:	The placement academic supervisor /course coordinator in collaboration with your placement workplace supervisor will evaluate your standard and quality of your work and make an assessment against the following criteria: <ul style="list-style-type: none"> • Behaviour that is in accordance with the student code of conduct • Completion of the required 4 weeks of placement

7. What are the course activities?**7.1 Directed study hours**

The directed study hours listed here are a portion of the workload for this course. 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. Directed study hours may vary by location. Student workload is calculated at 12.5 learning hours per one unit.

Location: Specific Campus(es) or online:	Directed study hours for location:
Sippy Downs	Full time contact within the allocated food service placement sites. Daily communication with placement supervisor. Meeting with course co-coordinator 1 hour per week (online or phone)

7.2 Course content

Week # / Module #	What key concepts/ content will I learn?
Week 1	Project outline provided by course coordinator and discussed with supervisor Begin project work
Week 2	Work on project
Week 3	Work on project
Week 4	Work on project Completion of project by end of week 4

Please note that the course activities may be subject to variation.

8. What resources do I need to undertake this course?

Please note that course information, including specific information of recommended readings, learning activities, resources, weekly readings, etc. are available on the course Blackboard site. Please log in as soon as possible.

8.1 Prescribed text(s)

Nil

8.2 Specific requirements

Students are expected to familiarise themselves with the timing and length of placements in the program and plan for these accordingly. All fourth-year placements are full-time (i.e. five days per week). Occasionally, placements will require students to work outside normal business hours and it is likely that some placements will occur away from the Sunshine Coast. Costs related to travel, accommodation, uniform (USC student polo shirt), and other expenses incurred to attend placement are the student's responsibility.

Individual placements are coordinated on a state-wide basis and, therefore, students should be prepared to undertake placements outside the local geographical area. This includes planning for the potential inability to be able to undertake paid employment during placement and for travel, living and accommodation expenses associated with placements.

Students will be required to attend pre-placement workshops for orientation and preparation for placement on January 29th, 30th and 31st 2019.

9. Risk management

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 as a student 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. It is also your responsibility to familiarise yourself with the University's general health and safety principles by reviewing the [online Health Safety and Wellbeing training module 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 Blackboard, are electronically checked through SafeAssign. This software allows for text comparisons to be made between your submitted assessment item and all other work that SafeAssign has access to.

10.2 Assessment: Additional requirements

Limited Graded Course:

This course will be graded as Pass in a Limited Grade Course (PU) or Fail in a Limited Grade Course (UF) as per clause 4.1.3 and 4.1.4 of the Grades and Grade Point Average (GPA) - Institutional Operating Policy of the USC. 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.

10.4 Study help

In the first instance, you should contact your tutor, then the Course Coordinator. Additional assistance is provided to all students through Academic Skills Advisers. To book an appointment or find a drop-in session go to [Student Hub](#).

Contact Student Central for further assistance: +61 7 5430 2890 or studentcentral@usc.edu.au

10.5 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
- Administration of Central Examinations
- Deferred Examinations
- Student Academic Misconduct
- Students with a Disability

Visit the USC website:

<http://www.usc.edu.au/explore/policies-and-procedures#academic-learning-and-teaching>

10.6 General Enquiries

In person:

- **USC Sunshine Coast** - Student Central, Ground Floor, Building C, 90 Sippy Downs Drive, Sippy Downs
- **USC South Bank** - Student Central, Building A4 (SW1), 52 Merivale Street, South Brisbane
- **USC Gympie** - Student Central, 71 Cartwright Road, Gympie
- **USC Fraser Coast** - Student Central, Student Central, Building A, 161 Old Maryborough Rd, Hervey Bay
- **USC Caboolture** - Student Central, Level 1 Building J, Cnr Manley and Tallon Street, Caboolture

Tel: +61 7 5430 2890

Email: studentcentral@usc.edu.au