

## NUTR50 : Dietetic Services Internship

### General Information

<b>Author:</b>	• Sona Donayan
<b>Course Code (CB01) :</b>	NUTR50
<b>Course Title (CB02) :</b>	Dietetic Services Internship
<b>Department:</b>	NUTR
<b>Proposal Start:</b>	Winter 2025
<b>TOP Code (CB03) :</b>	(1306.20) Dietetic Services and Management*
<b>CIP Code:</b>	(19.0505) Foodservice Systems Administration/Management.
<b>SAM Code (CB09) :</b>	Clearly Occupational
<b>Distance Education Approved:</b>	No
<b>Will this course be taught asynchronously?:</b>	No
<b>Course Control Number (CB00) :</b>	CCC000583610
<b>Curriculum Committee Approval Date:</b>	03/27/2024
<b>Board of Trustees Approval Date:</b>	06/18/2024
<b>Last Cyclical Review Date:</b>	03/27/2024
<b>Course Description and Course Note:</b>	NUTR 50 is a discipline-specific course that allows students to earn 3 units for structured, supervised work on-campus or off-campus in the field of nutrition under the supervision of a faculty advisor. It is designed to provide students with hands-on, discipline-linked work experience that will extend their knowledge and understanding of career demands in nutrition. Note: This course is Pass/No Pass only. Note: This course may be taken four times; a maximum of 12 units may be earned. Students must arrange an approved internship prior to enrolling in this class.
<b>Justification:</b>	Mandatory Revision
<b>Academic Career:</b>	• Credit
<b>Author:</b>	• Sona Donayan

### Academic Senate Discipline

<b>Primary Discipline:</b>	• Nutritional Science/ Dietetics
<b>Alternate Discipline:</b>	• Dietetic Technician
<b>Alternate Discipline:</b>	No value

### Course Development

<b>Basic Skill Status (CB08)</b>	<b>Course Special Class Status (CB13)</b>	<b>Grading Basis</b>
Course is not a basic skills course.	Course is not a special class.	• Pass / No-Pass Only

Allow Students to Gain Credit by Exam/Challenge

Pre-Collegiate Level (CB21)

Not applicable.

Course Support Course Status (CB26)

Course is not a support course

## Transferability & Gen. Ed. Options

### General Education Status (CB25)

Not Applicable

### Transferability

Transferable to CSU only

### Transferability Status

Approved

## Units and Hours

### Summary

<b>Minimum Credit Units (CB07)</b>	3
<b>Maximum Credit Units (CB06)</b>	3
<b>Total Course In-Class (Contact) Hours</b>	162
<b>Total Course Out-of-Class Hours</b>	0
<b>Total Student Learning Hours</b>	162

### Credit / Non-Credit Options

#### Course Type (CB04)

Credit - Degree Applicable

#### Noncredit Course Category (CB22)

Credit Course.

#### Noncredit Special Characteristics

No Value

#### Course Classification Code (CB11)

Credit Course.

Variable Credit Course

#### Funding Agency Category (CB23)

Not Applicable.

Cooperative Work Experience Education Status (CB10)

### Weekly Student Hours

	In Class	Out of Class
Lecture Hours	0	0
Laboratory Hours	9	0
Studio Hours	0	0

### Course Student Hours

<b>Course Duration (Weeks)</b>	18
<b>Hours per unit divisor</b>	54
<b>Course In-Class (Contact) Hours</b>	
Lecture	0
Laboratory	162
Studio	0
<b>Total</b>	162
<b>Course Out-of-Class Hours</b>	
Lecture	0

Laboratory	0
Studio	0
<b>Total</b>	<b>0</b>

## Time Commitment Notes for Students

No value

## Units and Hours - Weekly Specialty Hours

Activity Name	Type	In Class	Out of Class
No Value	No Value	No Value	No Value

## Pre-requisites, Co-requisites, Anti-requisites and Advisories

### Prerequisite

CULIN111 - Fundamentals of Professional Cooking 1 (in-development)

#### Objectives

- Analyze how different cooking processes affect food ingredients.
- Achieve common goals and/or objectives as a team by following work standards consistent with professional, commercial foodservice operators.
- Assess prepared recipes using sensory evaluation.
- Follow and modify standard recipes using recommended measuring and preparation methods.
- Describe cooking procedures used to conserve nutritional value and quality of foods.

**AND**

### Prerequisite

CULIN113 - Institutional Sanitation Practices for Foodservice and Hospitality (in-development)

#### Objectives

- Describe the importance of sanitation policies in food service operations.
- Apply sanitation policies and practices to daily activities.
- Critique, judge, and assess the current sanitation policies and practices at an ongoing foodservice establishment.
- Use technology to research and analyze data related to sanitation and safety control and explore on-line information regarding food safety.
- Demonstrate customer encounter skills in cases of potential foodborne illness and menu inquiries.

**AND**

### Prerequisite

NUTR114 - Nutrition And Menu Planning (in-development)

#### Objectives

- Identify the functions, food sources, and allowances of nutrients.
- Present an overview of dietary guidelines.
- Apply dietary guidelines to quantity food preparation.
- Outline the functions of ingredients and preparation methods to produce more nutritious recipes.
- Describe limitations of policy and regulatory requirements in menu development.
- Formulate recipe and menu substitutions to meet the needs and demands of the population served.
- Outline methods of improving the sensory appeal of foods with a balance of colors, shapes, sizes, textures and flavors.

**AND**

### Prerequisite

## NUTR118 - Dietary Health Care (in-development)

### Objectives

- Describe the Nutrition Care Process (NCP) and the roles of the various health care team members in its implementation.
- Identify the federal, state, and local regulatory agencies and their guidelines governing food service operations in health care settings.
- Recognize the organizational hierarchies and develop/update policies and procedures of dietary departments in health care facilities.
- Describe the skill set, roles, duties and practice limitations of the Dietary Services Supervisor (DSS) and the Certified Dietary Manager (CDM).

OR

### **Co-Requisite**

NUTR118 - Dietary Health Care (in-development)

NUTR 118 can be taken concurrently

### **AND**

### **Advisory**

ENGL101 - Introduction to College Reading and Composition

### Objectives

- Read, analyze, and evaluate a variety of primarily non-fiction readings for content, context, and rhetorical merit with consideration of tone, audience, and purpose.
- Apply a variety of rhetorical strategies in writing unified, well-organized essays directed by a well-reasoned thesis statement with persuasive support.
- Develop varied and flexible strategies for generating, drafting, and revising essays.
- Analyze stylistic choices in their own writing and the writing of others.
- Write timed, in-class essays exhibiting acceptable college-level control of mechanics, organization, development, and coherence.
- Integrate the ideas of others through paraphrasing, summarizing, and quoting without plagiarism.
- Find, evaluate, analyze, and interpret primary and secondary sources, incorporating them into written essays using appropriate documentation format.
- Proofread and edit essays for presentation so they exhibit no disruptive errors in English grammar, usage, or punctuation.

OR

### **Advisory**

ESL141 - Grammar And Writing IV

### Objectives

- Compose a 400 to 450-word thesis-based essay which: (a) summarizes and cites appropriately a reading passage provided as a prompt, (b) includes a clear thesis statement, (c) uses evidence to support the thesis, (d) shows clear organization into an introduction, body, and conclusion, and (e) uses appropriate rhetorical modes such as comparison/contrast, cause/effect, and persuasion in order to support a thesis.

## **Entry Standards**

Entry Standards

## **Course Limitations**

Cross Listed or Equivalent Course

## Specifications

### Methods of Instruction

Methods of Instruction                      Lecture

Methods of Instruction                      Laboratory

Methods of Instruction                      Discussion

Methods of Instruction                      Multimedia

Methods of Instruction                      Independent Study

Methods of Instruction                      Collaborative Learning

Methods of Instruction                      Field Activities (Trips)

### Out of Class Assignments

- Journal (e.g. documentation of duties performed)
- Written assignments (e.g. developing a policy and procedure for recording food preferences and special dietary needs of patients, developing a management tool for auditing patient tray accuracy)
- Final resume
- Final project (e.g. professional portfolio)

### Methods of Evaluation

#### Rationale

Other

Internship facility supervisor's evaluation of student

Writing Assignment

Reports (e.g. weekly reports of reflections on internship experiences)

Activity (answering journal prompt, group activity)

Student self-evaluation (e.g. self-assessment of internship performance)

### Textbook Rationale

No Value

### Textbooks

Author	Title	Publisher	Date	ISBN
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No Value

No Value

No Value

No Value

No Value

**Other Instructional Materials (i.e. OER, handouts)**

No Value

**Materials Fee**

No value

**Learning Outcomes and Objectives**

**Course Objectives**

Identify the role, functions, professional and educational minimum qualifications for employment and advancement, and practice limitations as per state and federal regulations, within the dietetic services supervision career.

Demonstrate effective professional practices and soft skills of a dietetic services supervisor.

Demonstrate basic occupational competencies (knowledge, skills and abilities) required for employment in the dietetic services supervisor career/discipline.

Analyze personal performance of specific skills related to dietetic services supervisor career/discipline.

Compose a resumé.

**SLOs**

**Demonstrate basic understanding of state and federal regulations and occupational competencies required for employment in the dietetic services supervision career/discipline.** Expected Outcome Performance: 70.0

*NUTR*  
Dietetic Services  
Supervisor

Demonstrate cooking techniques commonly found in professional food service establishments

Demonstrate cooking techniques commonly found in professional food service establishments

Evaluate patients' nutritional needs and formulate appropriate diets.

Evaluate patients' nutritional needs and formulate appropriate diets.

Plan sanitation policies and practices at an ongoing foodservice establishment.

Plan sanitation policies and practices at an ongoing foodservice establishment.

*ILOs*  
Core ILOs

Demonstrate depth of knowledge in a course, discipline, or vocation by applying practical knowledge, skills, abilities, theories, or methodologies to solve unique problems.

Practice ethical and responsible behavior within personal, academic, professional, social, and societal contexts; recognize and welcome diverse lifestyle choices that promote physical, intellectual, psychological, and social well-being.

## Additional SLO Information

**Does this proposal include revisions that might improve student attainment of course learning outcomes?**

No

**Is this proposal submitted in response to learning outcomes assessment data?**

No

**If yes was selected in either of the above questions for learning outcomes, explain and attach evidence of discussions about learning outcomes.**

No Value

**SLO Evidence**

No Value

## Course Content

**Lecture Content**

No value

**Laboratory/Studio Content**

**Internship (162 hours)**

- Observation, participation and skill development in all competency areas for the dietetic services supervisor as required by state and federal regulations, to prepare and serve satisfying and nutritionally adequate food for patient/residents/clients with appropriate staff, space, equipment and supplies Information gathering of current industry trend

**Total hours: 162**

## Additional Information

**Is this course proposed for GCC Major or General Education Graduation requirement? If yes, indicate which requirement in the two areas provided below.**

No

**GCC Major Requirements**

No Value

**GCC General Education Graduation Requirements**

No Value

**Repeatability**

Not Repeatable

**Justification (if repeatable was chosen above)**

No Value

## Resources

Did you contact your departmental library liaison?

No

If yes, who is your departmental library liaison?

No Value

Did you contact the DEIA liaison?

No

Were there any DEIA changes made to this outline?

No

If yes, in what areas were these changes made:

No Value

Will any additional resources be needed for this course? (Click all that apply)

- No

If additional resources are needed, add a brief description and cost in the box provided.

No Value