

Master Syllabus

DIT 1105 - Introduction to Dietetics

Division: Health Sciences

Department: Dietetics and Nutrition

Credit Hour Total: 1.0

Lecture Hrs: 1.0

Date Revised: February 2014

Course Description:

Exploration of the dietetics profession. Introduces the professional organization and structure. Covers credentialing and the Academy of Nutrition and Dietetics Code of Ethics. Clarifies the roles and requirements of different nutrition professionals. Investigates areas of employment. Includes 1-2 field trips.

General Education Outcomes:

- Critical Thinking/Problem Solving
- Computer Literacy
- Information Literacy
- Values/Citizenship/Community

Course Outcomes:

Food Guide Pyramid

Describe methods by which the Food Guide Pyramid can be used as a tool for nutrition education.

Assessment Method: Locally developed exams

Performance Criteria: 85% of students will score 82% or higher

Assessment Method: Standardized national examinations

Performance Criteria: 80% of students will pass national credentialing exam

Professional Ethics

Given ethical situations, recommend appropriate responses compliant with the American Dietetic Association Code of Ethics.

Assessment Method: Locally developed exams

Performance Criteria: 85% of students will score 82% or higher

Assessment Method: Simulations

Performance Criteria: 85% of students will score 91% or higher on ethics assignment

Assessment Method: Standardized national examinations

Performance Criteria: 80% of students will pass national credentialing exam

Professional Structure and Credentialing

Differentiate between the dietitian, dietetic technician and dietary manager; their function, responsibilities, education requirements and credentials.

Assessment Method: Locally developed exams

Performance Criteria: 85% of students will score 82% or higher

Assessment Method: Standardized national examinations

Performance Criteria: 80% of students will pass national credentialing exam

Portfolio Development and Self-Reflection

Explain the function of a portfolio for professional development and lifelong learning.

Assessment Method: Locally developed exams

Performance Criteria: 85% of students will score 82% or higher

Assessment Method: Simulations

Performance Criteria: 80% of students will score 82% or higher on portfolio assignment

Assessment Method: Standardized national examinations

Performance Criteria: 80% of students will pass national credentialing exam

Outline:

Student Portfolio, Goal Setting and Self-Reflection
Dietetic Professional Team
Professional Organizations
Professional Ethics
Food Guide Pyramid
Nutrition Trends