

Master Syllabus

DIT 2630 - Medical Nutrition Therapy Clinical I

Division: Health Sciences

Department: Dietetics and Nutrition

Credit Hour Total: 3.0

Clinic: 9.0

Date Revised: October 2013

Course Description:

Clinical component of medical nutrition therapy I series: for physiologic stress, diabetes mellitus, cardiovascular disease and disorders of the upper gastrointestinal tract. Menu writing for therapeutic interventions; feeding routes for enteral, parenteral and IV therapy; patient interviews, nutrition screening and nutrition care process. Ohio Department of Health Dining Assistant certification is embedded in this course. Nine clinical lab hours per week.

General Education Outcomes:

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

Course Outcomes:

Modified texture and therapeutic diets

Transpose regular menus to the following modified texture and therapeutic diets: dysphagia puree/mechanically altered/advanced, mechanical soft, carbohydrate and calorie controlled.

Assessment Method: Portfolios

Performance Criteria: 90% of students will include a copy of modified texture and diabetic spread sheet in their career portfolios.

Assessment Method: Simulations

Performance Criteria: 90% of students will score 80% or higher on modified texture and diabetic menu assignments.

Assessment Method: Standardized national examinations

Performance Criteria: 80% of students will pass the national DTR exam.

Enteral, parenteral, & IV feeding routes

Calculate nutrient content and assess adequacy of basic enteral, parenteral, and IV feedings.

Assessment Method: Portfolios

Performance Criteria: 90% of students will include a copy of enteral/IV calculation assignment in their career portfolio.

Assessment Method: Simulations

Performance Criteria: 80% of students will score 80% or higher on enteral/IV calculation assignment.

Assessment Method: Standardized national examinations

Performance Criteria: 80% of students will pass the national DTR exam.

Interviewing Skills & Meal Rounds

Interview patients/residents and complete meal rounds to obtain diet history information and meal satisfaction feedback.

Assessment Method: Exit and other interviews

Performance Criteria: 100% of students will complete 90% of patient/resident interviews and meal rounds as assigned per instructor/preceptor.

Assessment Method: Simulations

Performance Criteria: 90% of students will utilize effective interviewing skills and meal round strategies and score 90% or higher on graded interview & meal round assignments.

Nutrition care process

Complete comprehensive nutritional assessments, minimum data sets (MDS), care assessment triggers (CAT) and care plans for patients with identified diseases or conditions.

Assessment Method: Locally developed exams

Performance Criteria: 80% of students will score 75% or higher on practicum exam.

Assessment Method: Performance appraisals

Performance Criteria: 80% of students will score 80% or higher on student assessment.

Assessment Method: Portfolios

Performance Criteria: 100% of students will include a copy of their highest scored assessment/MDS/CAT/care plan in their career portfolio.

Assessment Method: Simulations

Performance Criteria: 80% of students will score an average of 80% or higher on assigned assessments, MDS, CATS, and care plans.

Assessment Method: Standardized national examinations

Performance Criteria: 80% of students will pass the national DTR exam.

Nutrition Education

Provide nutrition education to patients with diabetes and cardiac disorders.

Assessment Method: Portfolios

Performance Criteria: 100% of students will highlight a patient education plan in their career portfolio.

Assessment Method: Simulations

Performance Criteria: 80% of students will score 80% or higher on patient education assignment.

Assessment Method: Standardized national examinations

Performance Criteria: 80% of students will pass the national DTR exam.

Feeding techniques and strategies

Verbalize and demonstrate techniques and strategies for feeding a resident that optimize independence, quality of life and overall nutritional well-being.

Assessment Method: Behavioral observations

Performance Criteria: 90% of students will score 90% or higher on serving a meal and feeding a resident competencies.

Assessment Method: External examiner

Performance Criteria: 90% of students will demonstrate required competencies to receive certification of completion for the Dining Assistant Program

Assessment Method: Portfolios

Performance Criteria: 90% of students will highlight their ODH Dining Assistant Certificate in their career portfolio.

Assessment Method: Standardized national examinations

Performance Criteria: 80% of students will pass the national DTR exam.

Outline:

Modified/therapeutic diets
Enteral, parenteral, & IV feeding routes
Medical terminology, medications & laboratory parameters
Interviewing skills and meal rounds
Nutrition care process
Physiologic stress & diabetes/medical nutrition therapy
Cardiovascular disease/medical nutrition therapy
Upper GI disorders/medical nutrition therapy
Nutrition education
Feeding strategies and techniques