

## Master Syllabus

### DIT 2855 - Dietetics Seminar

**Division:** Health Sciences

**Department:** Dietetics and Nutrition

**Credit Hour Total:** 1.0      **Lecture Hrs:** 1.0

**Other Prerequisite(s):** Restricted to Majors

**Date Revised:** February 2014

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### Course Description:

Capstone course prepares students for national credentialing dietetic technician examination/employment. Reviews Food and Nutrition, Food Service Systems and Sanitation, Education Methods and Management domains. Includes job interviewing skills and resume writing. Reviews professional ethics, including life-long learning and the Academy of Nutrition and Dietetics Professional Portfolio.

### General Education Outcomes:

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

### Course Outcomes:

#### Self-promotion & Marketing

Demonstrate skills necessary for job attainment through confident interviewing and by developing a professional resume.

**Assessment Method:** Simulations

**Performance Criteria:** 85% of students will score 82% or higher on their written resume and on the Perfect Interview assignment.

**Assessment Method:** Standardized national examinations

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

#### Entry Level Competence

Apply knowledge from technical courses to successfully complete mock pre- and post computerized exams.

**Assessment Method:** Locally developed exams

**Performance Criteria:** 75% of students will score 75% or higher.

**Assessment Method:** Standardized national examinations

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

#### Professional Portfolio & Lifelong Learning

Explain the process and rationale for completing a professional portfolio.

**Assessment Method:** Portfolios

**Performance Criteria:** 90% of students will score 85% or higher on Sinclair Dietetics Student Portfolio.

**Assessment Method:** Simulations

**Performance Criteria:** 85% of students will score 82% or higher on professional portfolio assignment.

**Assessment Method:** Standardized national examinations

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

#### Professional Ethics & Responsibilities

Given various ethical situations, apply the American Dietetic Association Code of Ethics.

**Assessment Method:** Locally developed exams

**Performance Criteria:** 85% of students will score 80% or higher.

**Assessment Method:** Simulations

**Performance Criteria:** 90% of students will apply the appropriate American Dietetic Association Code of Ethics principle in the mock ethical situations exercise.

**Assessment Method:** Standardized national examinations

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

### Outline:

Professional portfolio and lifelong learning  
Resume writing and job interviewing skills  
Professional ethics and responsibilities  
Food and nutrition  
Foodservice systems and sanitation  
Human resource management  
Mock computerized examinations and calculations