

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

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