

El Paso Community College

Syllabus

Part II

Official Course Description

SUBJECT AREA TITLE	<u>Health Services/Allied Health/Health Sciences, General</u>
COURSE RUBRIC AND NUMBER	<u>FDNS 1345</u>
COURSE TITLE	<u>Medical Nutrition Therapy I</u>
COURSE CREDIT HOURS	<u>3 3 : 0</u> Credits Lec Lab

I. Catalog Description

Studies applications of nutrition principles and techniques of nutrition care for healthy individuals and patients/clients at low nutrition risk. Examines nutrition risk screening, interviewing/counseling methods, diet evaluation, basic diet calculations, documentation. A grade of "C" or better is required in this course to take the next course. (3:0).

II. Course Objectives

Upon satisfactory completion of this course, the student will be able to

- A. Utilize oral and written communication skills to plan regular adult meal plans/menus.
- B. Discuss principles of history taking and identify various cross-cultural eating practices.
- C. Adapt traditional preparation methods to current recommendations for low fat/low salt food intakes.
- D. Apply anthropometric measurement skills and formula calculations/evaluations to client nutritional assessment.
- E. Analyze/evaluate nutrition-related laboratory values.
- F. Analyze client food intake diary, design nutrition care plan, including therapeutic meal plans/menus, and implement and evaluate plans.
- G. Conduct simulated nutrition interview and client counseling and list and describe appropriate communication skills required for this activity.
- H. Document nutrition-related client services activities in Subjective, Objective, Assessment, and Plan (SOAP) style.
- I. Conduct a computer search in order to read and abstract current nutrition-related, peer-reviewed literature.
- J. Describe the appropriateness of involving client's family in the nutrition care process.
- K. Differentiate between diets modified for texture and consistency.
- L. Adhere to the policies outlined in the Health Occupations Programs Student Clinician's Handbook, which includes patient confidentiality.

III. THECB Learning Outcomes (WECM)

1. Utilize oral and written communication skills to plan regular adult meal plans/menus.
2. Relate principles and history and demonstrate various cross-cultural eating practices and adapt traditional preparation methods to current recommendations for low fat/low salt food intakes.
3. Practice anthropometric measurement skills, formula calculations/evaluations and their application to client nutritional assessment.
4. Analyze/evaluate nutrition related laboratory values.

5. Analyze client food intake diary.
6. Design nutrition care plan.
7. Plan therapeutic meal plans/menus.
8. Conduct simulated nutrition interview and client counseling.
9. Document nutrition related client services activities in Subjective, Objective, Assessment and Plan (SOAP) style.
10. Read and abstract current nutrition related peer reviewed literature.

IV. Evaluation

A. **Pre-assessment**

Admission to the Dietetic Technology Program. Successful completion of FDNS 1103 and FDNS 1305 with a grade of “C” or better. Instructors may check each student’s prerequisite the first week of class; those who do not qualify should be sent back to admissions. All required verifications for participation in the clinical experience are complete and on file with the instructor.

B. **Post-assessment**

The instructor will maintain a continuous record of each student’s progress on an institutionally approved grade sheet or computerized substitute. All instructors must keep records in such a way that information would be clear to a second party having to check grade computation in special cases. An explanatory legend should be provided on the grade sheet.

C. **Examinations (at least 30% of grade)**

There will be a minimum of three examinations or two examinations and two quizzes. Examinations given during finals week may be in the form of a written unit exam or comprehensive exam.

D. **Written Assignments (minimum of 30% of course grade)**

1. Oral Presentation of a Written Report
2. Charting in the Medical Record utilizing the SOAP format.
3. Extra credit assignments and/or attendance and participation may be used when calculating the student’s grade. However, points for these activities should not exceed 5 percentage points.

E. **Projects (minimum of 30% of course grade)**

1. Computer-assisted program “Reading the Medical Record.”
2. In-class interview and counseling activity.
3. Participate in National Nutrition Month activity.
4. Utilize the computer to assess a food diary. Develop a nutrition care plan and a sample menu for a specific modified diet.

F. **Grading Percentages**

Weighting of examinations and written assignments may be devised by the individual instructor. Grades will be rounded to the nearest 10th of a percent.

G. **Grading Scale**

89.5 - 100	= A
79.5 - 89.4	= B
69.5 - 79.4	= C
69.4 and below	= F

H. **Remediation**

At the instructor’s discretion, students may be allowed to rewrite papers or retest for higher grades. Students requiring additional help may be referred to tutoring services such as the Writing Center.

Students will be counseled regarding the need to improve an identified performance. When appropriate, individualized student contracts will be utilized to identify expected remediation. If the student fails the course for any reason, the course must be repeated prior to progressing in the program.

V. Disability Statement (American with/Disabilities Act [ADA])

EPCC offers a variety of services to persons with documented sensory, mental, physical, or temporary disabling conditions to promote success in classes. If you have a disability and believe you may need services, you are encouraged to contact the Center for Students with Disabilities to discuss your needs with a counselor. All discussions and documentation are kept confidential. Offices located: VV Rm C-112 (831-2426); TM Rm 1400 (831-5808); RG Rm B-201 (831-4198); NWC Rm M-54 (831-8815); and MDP Rm A-125 (831-7024).

VI. 6 Drop Rule

Students who began attending Texas public institutions of higher education for the first time during the Fall 2007 semester or later are subject to a 6-Drop limit for all undergraduate classes. Developmental, ESL, Dual Credit and Early College High School classes are exempt from this rule. All students should consult with their instructor before dropping a class. Academic assistance is available. Students are encouraged to see Counseling Services if dropping because exemptions may apply. Refer to the EPCC catalog and website for additional information.