

Subject Description Form

Subject Code	FSN5037
Subject Title	Professional Practice for Dietitians
Credit Value	3
Level	5
Pre-requisite	FSN5036 Dietetics in Practice
Objectives	<p>This subject aims to instill ethical principles in professional dietetic practice while highlighting the importance of leadership and multidisciplinary collaboration for entering the dietetic workforce. It will follow the competency standards, code of conduct, and code of ethics and conduct of the Hong Kong Academy of Accredited Dietitians. Relevant professional guidelines from professional council of overseas such as the Health and Care Professions Council in the United Kingdom will be taken as reference. The students will be equipped with the abilities of an evidence-based practitioner through applying their nutrition and dietetic knowledge in clinical settings.</p>
Intended Learning Outcomes	<p>Upon completion of the subject, students will be able to:</p> <ul style="list-style-type: none"> a) Understand and demonstrate the potential to adhere to the competency standards, code of conduct, and code of ethics and conduct of the Hong Kong Academy of Accredited Dietitians b) Develop communication skills with patients, other healthcare professionals and the public in the context of dietetics c) Integrate knowledge and skills of nutritional assessment, diagnosis and intervention to deliver proper nutritional care d) Understand the risk management process in healthcare setting and how to handle patient complaints
Subject Synopsis/Indicative Syllabus	<p><u>Professional standard of an accredited dietitian</u> Scope of practice; Code of ethics and conduct; Competency standards; Patients' charter</p> <p><u>Communication skills as a professional dietitian</u> Clinical communication with patients; Inter-professional communication; Communication in the community; Public speaking</p> <p><u>Case practice in clinical, community, and food service dietetics</u> Clinical dietetic practice under designated institutional framework;</p>

	<p>Local community nutrition program development for specific populations under limited resources; Food service management case study</p> <p><u>Management in the healthcare setting</u></p> <p>Public and private healthcare system in Hong Kong; Hospital Authority and Department of Health; Allied health profession in Hong Kong; Risk management process; Patient complaint handling</p>					
Teaching/Learning Methodology	<p>Tutorials: After introducing the basic principles of professional standard of an accredited dietitian, the local healthcare system and risk management process, students will be divided into groups to have discussions on case scenarios to apply these principles in practice.</p>					
Assessment Methods in Alignment with Intended Learning Outcomes	Specific assessment methods/tasks	% weighting	Intended subject learning outcomes to be assessed (Please tick as appropriate)			
			a	b	c	d
	1. Group presentation	20%	✓	✓		✓
	2. Reflection	10%	✓			
	3. Tutorial participation	10%	✓	✓	✓	✓
	4. Oral and written exam	50%	✓	✓	✓	✓
	Total	100%				
<p>Group presentation:</p> <p>Students will be assigned into groups to discuss a crisis management scenario relevant to dietetic practice. They will apply evidence to justify their clinical decision, develop strategies to handle patients' complaints and draft new articles to explain their standpoints to the public.</p> <p>Reflection:</p> <p>After the group presentation, students will write a reflection to reflect their communication and teamwork in the group project.</p> <p>Tutorial participation:</p>						

	<p>Students will be required to search for relevant information for the assigned cases before the tutorials. In the tutorials, they will be expected to integrate the information and develop intervention plans for them. Role play will be presented for students to practise communication skills</p> <p>Oral and written exam:</p> <p>It is used to assess the students' understanding and the application of knowledge on all topics covered in this subject. Role play will be presented for students to demonstrate their communication skills.</p>	
Student Study Effort Expected	Class contact	
	• Tutorial	39 hours
	Other student study effort:	
	• Group presentation	30 hours
	• Reflection	5 hours
	• Self-study	45 hours
	Total students study effort	119 hours
Reading List and References	<p>Beto JA, Betsy BH. Nutrition counselling and education skills for dietetics professionals, 8th edition, Jones & Bartlett Learning, 2023.</p> <p>Gable J, Herrmann T. Counselling skills for dietitian, 3rd edition, Wiley-Blackwell, 2016.</p> <p>Health & Care Professions Councils. Standards of conduct, performance and ethics, 2024.</p> <p>Health & Care Professions Councils. Standards of continuing professional development, 2017.</p> <p>Health & Care Professions Councils. Standards of proficiency for dietitians, 2023.</p> <p>Hong Kong Academy of Accredited Dietitians. Code of ethics and conduct, 2019.</p> <p>Hong Kong Academy of Accredited Dietitians. Competency standards, 2019.</p> <p>Hong Kong Academy of Accredited Dietitians. Patinet's charter, 2019.</p> <p>Hong Kong Academy of Accredited Dietitians. Scope of practice, 2019.</p> <p>Other journals, reviews and guidelines assigned by the instructor</p>	