

### **Subject Description Form**

<b>Subject Code</b>	FSN5038
<b>Subject Title</b>	Dietetics Placement I
<b>Credit Value</b>	3
<b>Level</b>	5
<b>Pre-requisite</b>	FSN5021 Food Preparation and Menu Planning, FSN5036 Dietetics in Practice
<b>Objectives</b>	This subject aims to provide students with a practical, real-world understanding of the role of dietitians within food service systems and community setting and to develop the competencies necessary for effective practice in this area.
<b>Intended Learning Outcomes</b>	<p>Upon completion of the subject, students will be able to:</p> <ul style="list-style-type: none"><li>a) Demonstrate the ability to apply nutrition principles in the planning, preparation, and delivery of food and meals across a range of settings;</li><li>b) Understand and participate in the management of food service operations, including procurement, production, distribution, and service to deliver quality meals, as well as apply principles of sustainability and waste management;</li><li>c) Understand the financial aspects of food service management, including budgeting, cost analysis, pricing strategies, and inventory management, to ensure the economic sustainability of food service operations;</li><li>d) Demonstrate awareness of the impact of wider determinants of health on nutritional issues in populations;</li><li>e) Understand the need to evaluate public health interventions and demonstrate an awareness of appropriate outcome measures and evaluation methods;</li><li>f) Design and deliver health promotion programs aimed at preventing disease and improving health outcomes within the community;</li><li>g) Develop leadership skills, including team management, effective communication, conflict resolution, and decision-making, while demonstrating professionalism and ethical conduct within a food service and community setting.</li></ul>

<b>Subject Synopsis/Indicative Syllabus</b>	<p>Students will engage in a variety of activities designed to provide practical experience and develop competencies in food service management and public health nutrition in the community setting as dietitians.</p>
<b>Teaching/Learning Methodology</b>	<p>Students are expected to have 80 working/training hours in a food service or food company and have 80 working/training hours in a community centre or district health centre.</p> <p>Learning experience providing the opportunity for students to observe and begin to develop core skills in assessing and identifying nutritional needs of populations to underpin planning, implementation and evaluation of public health nutrition interventions.</p> <p>Learning activities for food service/catering include the followings:  Orientation: Familiarize themselves with the facility, staff, policies, and procedures. This may include tours, introductions to key personnel, and overviews of safety protocols.</p> <p>Menu Planning: Assist in planning menus that are nutritionally balanced, cost-effective, and suitable for the specific clientele, considering factors such as dietary restrictions, cultural preferences, and seasonal availability of food items.</p> <p>Food Preparation: Participate in food preparation processes, learning about recipe standardization, portion control, and presentation while adhering to nutritional guidelines.</p> <p>Food Safety: Practice food safety and sanitation procedures, including proper handling, storage, and preparation of food to prevent contamination and foodborne illness. This may involve monitoring temperatures, cleaning schedules, and personal hygiene practices.</p> <p>Service Delivery: Engage in the service delivery of meals, which may include setting up service areas, interacting with clients, and ensuring meals are served in a timely and appealing manner.</p>

	<p>Nutrition Education: Provide nutrition education to clients, staff, or the public, which may involve creating educational materials, conducting presentations, or leading workshops.</p> <p>Quality Assurance: Participate in quality assurance and improvement activities, such as conducting customer satisfaction surveys, taste tests, and evaluating the nutritional quality of meals.</p> <p>Financial Management: Gain exposure to the financial aspects of food service operations, including budgeting, cost control, purchasing, and inventory management.</p> <p>Regulatory Compliance: Learn about and assist with ensuring compliance with local health department regulations and other relevant standards and policies.</p> <p>Sustainability Practices: Understand and contribute to sustainability initiatives within the food service operation, such as waste reduction, recycling, and sourcing local or sustainable food products.</p> <p>Interprofessional Collaboration: Work with other professionals, such as chefs, food service managers, and healthcare providers, to coordinate and improve the nutritional care of clients.</p> <p>Reflective Practice: Regularly reflect on experiences, seek feedback, and identify areas for personal and professional growth.</p> <p>Project Work: Complete specific projects or assignments as directed by the placement supervisor, which may involve research, data analysis, or the development of new processes or services.</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	e	f	g
	1. Review and Presentation	30%	✓	✓	✓				

	2. Reflection Report and Presentation	20%	✓	✓	✓	✓	✓	✓	✓
	3. Project	30%	✓	✓	✓	✓	✓	✓	✓
	4. Performance	20%	✓	✓	✓	✓	✓	✓	✓
	Total	100%							
<p><b>Review and Presentation:</b></p> <p>Students are required to prepare reports on specific projects or aspects of the food service operation. These written assignments assess critical thinking, problem-solving, and the ability to apply academic knowledge to real-world scenarios. Students also need to present their findings.</p> <p><b>Reflection report and Presentation:</b></p> <p>Lab report is used to assess the students' ability in recognising malnutrition and micronutrient deficiency based on nutrition focused physical examination. Students give presentations on topics related to their placement experience, such as a new initiative they helped implement or a summary of a quality improvement project. This assesses communication skills and the ability to convey information effectively.</p> <p><b>Project:</b></p> <p>Students will do a project on recipe development and analysis in a food/catering setting. They are required to review the current menu and do analysis. Students need to submit a report on the findings of menu analysis and comments for improvement and/or new recipe/menu development.</p> <p>In addition, students need to propose a programme and run a workshop to evaluate public health interventions, as well as the appropriate outcome measures and evaluation methods in the community setting.</p> <p><b>Performance:</b></p> <p>Supervisors may use standardized checklists to evaluate whether students have achieved specific competencies related to dietetics and food service management.</p> <p>Formal evaluations by the placement supervisor or preceptor, often</p>									

	at the midpoint and end of the placement, provide an overall assessment of the student's performance, including adherence to professional standards and achievement of learning objectives.	
<b>Student Study Effort Expected</b>	Class contact	
	• Placement	160 hours
	• Seminar	6 hours
	Other student study effort:	
	• Self-study	30 hours
	• Assignment writing	50 hours
	Total student study effort	246 hours
<b>Reading List and References</b>	<p>Payne-Palacio, J., &amp; Theis, M. (2016). <i>Foodservice management : principles and practices</i> (Thirteenth edition.). Boston: Pearson.</p> <p>Hudson, N. R. (2006). <i>Management practice in dietetics</i> (2nd ed.). Belmont, CA: Thomson Higher Education.</p> <p>Davis, B., Lockwood, A., &amp; Alcott, P. (2018). <i>Food and beverage management</i> (Sixth edition.). Abingdon, Oxon: Routledge.</p> <p>Academy of Nutrition and Dietetics. (2017). Standards of Practice and Standards of Professional Performance for Registered Dietitian Nutritionists (Competent, Proficient, and Expert) in Public Health and Community Nutrition. <i>Journal of the Academy of Nutrition and Dietetics</i>, 117(10), 1659-1674.e47.</p> <p>Issel, L. M. (2013). <i>Health Program Planning and Evaluation: A Practical, Systematic Approach for Community Health</i>. Jones &amp; Bartlett Learning.</p> <p>Green, L. W., &amp; Kreuter, M. W. (2005). <i>Health Program Planning: An Educational and Ecological Approach</i>. McGraw-Hill Education.</p>	