

Course Abstract

If you need accommodations due to a disability, contact Disability Services in Edison Hall Room 100, 732.906.2546.

To foster a productive learning environment, the College requires that all students adhere to the Code of Student Conduct which is published in the college catalog and website.

Course ID and Name: HCD 155 – Supervised Field Experience: Nutrition Care

Department:

Chairperson or Course Coordinator: Dr. Mary-Pat Maciolek

Office Location: College Center 185

E-mail Address: mmaciolek@middlesexcc.edu

Telephone: 732-906-2538

Prerequisites: HCD 151 and HCD 105 both with a grade of "C" or better

Co-requisites: HCD 102, HCD 152, and HCD 241

Course Description: A clinical experience designed to introduce students to the organization of food service in a specific health care facility and to provide an integrated approach to the nutritional care of patients.

General Education Status:

Credits: 3.0

Lecture Hours: none

Lab Hours: 9.0

Learning Outcomes:

Upon successful completion of the course, students will be able to

1. describe the organizational structure of a health care facility.
2. list the various areas of the foodservice department and describe the function of each.
3. identify the role of the dietetic technician in the nutritional care of the patient.
4. calculate nutrient and energy needs, evaluate adequacy, and customize menu patterns accordingly.
5. demonstrate nutrition counseling skills.
6. complete documentation of nutrition care for the patient in the medical record

Course Content Areas:

Functions of the nutritional care department in an acute care facility: diet office, patient nutritional status using common assessment tools, diet order implementation. Medical terminology and documentation in the medical record. Interviewing and counseling techniques. Hands-on experience.