

HMD 586 Medical Nutrition Therapy in Practice
Department of Applied Human Sciences
Western Kentucky University
2019-2020

Instructor Information

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Fall Office Hours: Mon/Wed 9:00 a.m.-12:00 p.m.

Tues/Thurs: 1:00 p.m.-3:00 p.m. Additional office hours are available by appointment.

Course Information

Course Description: Prerequisites: Admission to the Dietetic Practice Graduate Certificate Program. Combined didactic and supervised practice course that focuses on patient care in health care facilities. Assessment and management of nutritional problems encountered in patients in acute and chronic care settings will be emphasized using the nutrition care process.

Required Texts

Nelms, M., and K. Sucher. Nutrition Therapy and Pathophysiology, 3rd Ed. Cengage Learning, 2015 OR any MNT textbook (Like Krause's Food, Nutrition and Diet Therapy). 2nd edition of the Nelms and Sucher textbook is acceptable.

Shirley Soltesz Steiner. Quick Medical Terminology: A Self-Teaching Guide, 4th Ed. Hoboken, NJ: John Wiley & Sons, Inc., 2003 OR any Medical Terminology textbook.

Charney, P. and A. Malone. Academy of Nutrition and Dietetics Pocket Guide to Nutrition Assessment, 3rd Ed. 2015. Can be purchased from the Academy's website (<http://www.eatright.org/Shop>) OR Mary Width and Tonia Reinhard. The Essential Pocket Guide for Clinical Nutrition / Edition 2 2017. Lippincott Williams and Wilkins ISBN: 9781496339164 (can be purchased through Amazon or publisher.)

Food-Medication Interactions. 19th ed. Can be purchased from www.foodmedinteractions.com

Suggested Texts

Charney, P. and A. Malone. Academy of Nutrition and Dietetics Pocket Guide to Enteral Nutrition. 2nd edition. 2013. Can be purchased from the Academy's website at <http://www.eatright.org/Shop/>

Laura Byham-Gray, Jean Stover, and Karen Wiesen, Editors. Clinical Guide to Nutrition Care in Kidney Disease, 2nd Edition. Can be purchased from the Academy's website at <http://www.eatright.org/Shop/>

Count Your Carbs: Getting Started. 2014. Can be purchased from the Academy's website at <http://www.eatright.org/Shop/>

Eating Healthy with Diabetes: An Easy Reading Guide. 2014. Can be purchased from the Academy's website at <http://www.eatright.org/Shop/>.

Holli, BB, JO Maillet, JA Beto, and RJ Calabrese. Communication and Education Skills for Dietetics Professionals, 5th edition. Can be purchased from www.amazon.com.

Learning Outcomes/Competencies

Upon completion of this course, interns are able to:

CRDN 1.1 Select indicators of program quality and/or customer service and measure achievement of objectives.

CRDN 1.6 Incorporate critical-thinking skills in overall practice

CRDN 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics Practice and Code of Ethics for the Profession of Dietetics

CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings

CRDN 2.4 Function as a member of interprofessional teams

CRDN 2.5 Assign patient care activities to NDTRs and/or support personnel as appropriate

CRDN 2.6 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice

CRDN 2.7 Apply leadership skills to achieve desired outcomes

CRDN 2.8 Demonstrate negotiation skills

CRDN 2.10 Demonstrate professional attributes in all areas of practice

CRDN 3.1 Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings

CRDN 3.6 Use effective education and counseling skills to facilitate behavior change

CRDN 3.8 Deliver respectful, science-based answers to client questions concerning emerging trends

CRDN 4.4 Apply current nutrition informatics to develop, store, retrieve, and disseminate information and data

Grade Distribution

Assignments

3%	Site description report	6%	Group presentation
4%	Weekly report	6%	Blackboard quizzes/assignments
4%	NCP assignment	8%	Case study presentation
4%	Emerging trend assignment	8%	Quality assurance project
4%	EAL and current literature assignment	10%	Case study
4%	Outpatient education material	12%	Competency evaluation (by preceptor)
6%	Mid evaluation	<u>15%</u>	Final evaluation
6%	Education/counseling evaluations	100%	

A detailed syllabus will be available in Blackboard on Thursday, August 22nd.