HMD 586 Medical Nutrition Therapy in Practice Department of Applied Human Sciences Western Kentucky University Fall 2020-Spring 2021

Instructor Information

Karen Mason, PhD, RDN

Office location: Academic Complex 209C

Phone: 270-745-3462

E-mail: karen.mason@wku.edu

Office hours: On-campus: Tuesday 11:00 a.m.-12:30 p.m.

Online: Monday/Wednesday 8:30 a.m-12:00 p.m. and Thursday 11:00 a.m.-12:30 p.m.

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).

Shirley Soltesz Steiner and Natalie Pate Capps. Quick Medical Terminology: A Self-Teaching Guide, 5th Ed. Hoboken, NJ: John Wiley & Sons, Inc., 2011 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.)

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/

Choose Your Foods: Count Your Carbs. 2019. 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.

Course Objectives

The intern will demonstrate the clinical nutrition knowledge, skills, and competencies necessary to function as an entry-level dietitian and will thus be able to:

- Conduct nutrition assessments and chart appropriately in medical records.
- Utilize the Nutrition Care Process to document nutrition service, including assessment, nutrition diagnosis, intervention, monitoring and evaluation.
- Provide MNT, nutrition education, and nutrition counseling to patient and/or family members as needed.
- Interact appropriately and effectively with health care team members.

Course 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 2.11** Show cultural competence/sensitivity in interactions with clients, colleagues and staff
- **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 3.3** Demonstrate effective communications skills for clinical and customer services in a variety of formats and 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

<u>Assignments</u>

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	10%	Case study
	assignment	12%	Competency evaluation (by
4%	Outpatient education material		preceptor)
6%	Mid evaluation	<u>15%</u>	Final evaluation
6%	Education/counseling evaluations	100%	

A detailed syllabus will be available in Blackboard on Wednesday, August 19th.