

University of Puerto Rico
Río Piedras Campus
Nutrition and Dietetics Program
Natural Sciences Faculty

Title of course: Professional Aspects of Nutrition and Dietetics

Course code: NUTR 4225

Credit hour / Contact hours: One credit / two hours per week.

Prerequisites: Computing skills; access to a computer with internet connection and an electronic address.

Professor: *Dr. Celia Mir RDN, LND, CFCS, CWCM, CGIMg, DEPR, REPR, CCMg, CPhA*

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Course Description: Global approach to the practice of nutrition and dietetics with emphasis on professional, empirical, ethical, and legal aspects.

Course objectives or Summary of Expected Outcomes:

By the end of the course, the students should be able to:

1. Identify main events in the evolution of the profession throughout various historical moments, from its beginning in the USA, but specifically in Puerto Rico.
2. Describe the present status and future projection of the profession of Nutrition and Dietetics.
3. Define the legal framework that governs the practice of Nutrition and Dietetics in Puerto Rico.
4. Distinguish characteristics of a "Public Policy", a "Code of Ethics", and "The Standards of Professional practice for Dietetics".
5. Interpret the mission of a Didactic program in Dietetics to prepare competent Nutritionists- Dietitians and the power of professional organizations in promoting continuous education and the improvement of work setting and conditions.
6. Identify the professional organizations involved with the practice of Nutrition and Dietetics, their purpose, functions, duties and responsibilities.
7. Meet with real nutrition professionals an observe and describe their responsibilities, tasks and a variety of roles.
8. Consideration of stress management and test taking techniques when answering a professional qualification examination, interview and public exposure.
9. Contribute effectively to the inclusion of fellow disabled students in class activities.
10. Demonstrate use of Internet and software available related to our Nutrition field.

Foundation Knowledge Requirements and Learning Outcomes

Students are able to:

- 1.2 Use current information technologies to locate and apply evidence-based guidelines and protocols.
- 2.1 Demonstrate effective and professional oral and written communication and documentation.
- 2.2 Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics and describe interprofessional relationships in various practice settings.
- 2.5 Identify and describe the work of interprofessional teams and the roles of others with whom the registered dietitian nutritionist collaborates in the delivery of food and nutrition services.
- 2.7 Demonstrate identification with the nutrition and dietetics profession through activities such as participation in professional organizations and defending a position on issues impacting the nutrition and dietetics profession.
- 2.8 Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.

Course content:

- I. Introduction to the Nutrition and Dietetics Profession
 - a. Historical background
 - b. Growth of the profession globally – Specifically in USA and PR
- II. Status of the Profession of Dietetics
 - a. Mission and vision
 - b. Codes of Ethics - AND/ CNDPR
 - c. Standards of Professional Practice
- III. Education and Professional Development
 - a. Undergraduate/Graduate
 - b. Credentialing: Registration, Test taking, Licensure, Certifications
 - c. Professional Portfolio/ Continuing Education
- IV. Dietetic Practice Areas
- V. Education
 - a. Curriculum/ CNDPR/AND
 - b. “Junta Examinadora PR” – Board that confer PR mandatory license
 - c. Teaching/learning
 - d. Research
- VI. Community Services and Nutrition Assistance Programs
 - a. WIC
 - b. Head Start
 - c. School Lunch and other School Nutritional Services
 - d. “Extensión Agrícola” – Agricultural Extension
 - e. Aging
 - f. Correctional Services

- VII. Clinical
 - a. Hospital
 - b. Weight management
 - c. Diabetes
 - d. Renal
 - e. Gastro
 - f. Surgery
 - g. Oncology
 - h. Intensive Care
 - i. Long Term Care
- VIII. Management and Food Service Operation
 - a. Hospital – patients and employees
 - b. Cafeteria and others
- IX. Private Practice
 - a. Office - entrepreneur
- X. Consultant
 - a. Industry
 - b. Pharmaceutical
 - c. Naturalism
 - d. TeleHealth
 - e. Media

Instructional Strategies or Teaching/Learning Methods:

Discussion, Conference, Students' Oral Presentations, Written Reports, Case Discussions, Field Projects, Group and individual assignments, Group and individual projects, Life cycle food behaviors tasks, Food nutrients and composition analysis, etc.

Alternative methods in a no presential scenario: videos, computer assisted search, computer assisted learning, internet connections, modules, virtual forums, chats, special tasks, diverse tasks, visits to food and nutrition programs, watch and observe professional in their field, etc. If necessary tests could be changed by projects or tasks on line. The UPR Certification Num 112 (2014-2015) is applied in this course - with 75% of face to face learning experiences and if necessary the additional 25% could be no presential.

Learning Resources:

Speakers, Access and skills to use a Computer with Internet connection (Word, Excel, Power Point and other, e-mail address, UPR email available (upr.edu), Calculator, Professional Journals, Books, Portfolio, Computer Lab, Moodle account, etc.

Mission of the Didactic Program in Nutrition and Dietetics:

The mission of the Didactic Program in Dietetics is to provide the academic preparation necessary to form nutritionists-dietitians qualified to offer educational, administrative, and clinical services in medical nutrition therapy and in the management of food services systems. The Program provides professionals with the tools necessary to work in different scenarios within an ever-changing and culturally diverse society. The integration of knowledge and skills specialized in foods and nutrition will permit the graduates to promote the general welfare of the individual, the family and the community, helping them to obtain optimal nutrition, whether in health or in sickness, throughout their life span, in our diverse ever-changing society.

Evaluation criteria:

Make contact with professionals/Invitation/Closure or oral presentation	100 points
Portfolio and Written Analysis	100 points
Practical interview and observation	100 points
Perfect Attendance and class participation	100 points
Test (optional) and others	<u>X points</u>
Sub Total	400 points

Grading System:

Percentage of points is applied to standard curve percentage system:

- 90 - 100% = A
- 80 - 89% = B
- 70 - 79% = C
- 60 - 69% = D
- < 59% = F

Attendance, Punctuality, and Responsibilities:

In addition to 400 points to obtain an "A" Grade:

- a. This course is experiential; therefore no more than one justified absence will be permitted. The final grade could be reduced 100 points in case of unjustified absences or continuous delays. Three late arrivals to class equal one absence.
- b. All submitted assignments or projects must meet acceptable standards expected of college students.
- c. Due dates are deadlines. One late assignments, project, or activity could drop the final grade one letter.
- d. No make-up exams, except those students who present a medical excuse, in which case arrangements will be made. You must communicate with the professor on or prior to the exam date. In case of an unjustified test replacement or incomplete removal no "A" grade is possible.
- e. Any student involved in violation of professional ethics or academic integrity in the completion assignment will receive a score of zero (0). This includes but is not limited to plagiarism of texts, journals, web pages, another student's work, attendance sheet, quizzes and exams.
- f. Mobile phones and other electronic devices are not permitted in the classroom for personal use. You can use them if the professor ask you to do it.
- g. All communication through email should include a brief greeting, message, student name, student number, course and section. The professor will reply according to schedule and priority. Emails are not to ask for grades; that information is going to be provided personally.
- h. Students with special learning needs and/or receiving services from the Vocational Rehabilitation Office should notify the professor at the beginning of the course in order to make the reasonable accommodations for an adequate learning experience.

Integrity:

The University of Puerto Rico promotes the highest standards of academic and scientific integrity. Article 6.2 of the UPR General Student Handbook establishes that all forms of dishonesty or lack of academic integrity include but are not limited to fraudulent actions, obtaining scores or grades by means of fraudulent simulations, partially or completely copying the academic work of others, partially or completely plagiarizing the work of others, partially or completely replicating answers during an examination, completing a written or verbal examination for another student or under another student's identity, as well as aiding or facilitating another in any of the aforementioned conducts. Correspondingly, fraudulent conduct refers to any behavior performed with the intention of committing fraudulent acts, including but not limited to, the alteration or falsification of scores and grades, records, identification cards or other official documents provided by UPR or any other institution. All conduct relating to cognizant attempts to circulate any aforementioned falsified or altered documents as being genuine and true will be subject to disciplinary sanctions. Any of these actions will be subject to disciplinary measures, as per the disciplinary procedure established in the UPR General Student Handbook.

Student Information Regarding Law 51:

This course contributes, in an effective way, to the successful inclusion of students with disabilities in a classroom. Students who receive Vocational Rehabilitation should communicate with the professor at the beginning of the semester in order to plan for reasonable accommodation and/or acquisition of necessary special equipment, according to the recommendations of the Office for Persons with Disabilities and the Dean of Student Affairs.

References:

Launching your Career in Nutrition and Dietetics. Shadix, K, M Stokes and C. Cioffil. 2016. 2nd ed. AND – Eat Right Press ISBN – 978-0-9837255-1-0

Journal of the Academy of Nutrition and Dietetics Positions Papers and articles

History of the Nutrition and Dietetics profession

Lex Juris - PR Nutritionists and Dietitians Law

Lex Juris – Nutritional Assistance Programs Laws in PR and USA/ Services

Code of Ethics – PR and National // // // // Others – as requested

Electronic References:

The following Internet sites provide information for this course:

www.nutrition.gov

<http://nutricionpr.org/>

www.nap.edu;

www.healthypeople.gov;

www.cdc.gov/nchs/nhanes.htm

<http://www.choosemyplate.gov/>

www.ncahf.org www.eatright.org

www.hon.ch

www.acenet.edu

www.pubmed.gov

Other Mandatory References:

Torres, L. (2002) Estrategias de investigación para la inclusión. Facultad de Educación
www.uprrp.edu/registrador/suplemento_5.pdf

Torres, L. (2002). Asistencia Tecnológica derecho de todos. Facultad de Educación
www.uprrp.edu/registrador/suplemento_5.pdf

Reviewed in: March, 2018

Classroom assigned – 105

Classrooms 205, 207, 209 and my office 208B and 206 (substitute)– this is the second semester that are close down – sick and contaminated building with fiberglass in the ac system.