**Loyola University Chicago**  
**Dietetic Internship**  

**FONU 423: Supervised Practice in Medical Nutrition Therapy and Dialysis Medical Nutrition Therapy**  
**Course Syllabus**

**Class Hours:** 480 hours of supervised practice (SP) completed as 60 days (8 hours/day) typically Monday through Friday at supervised practice facilities (SPF). Individual schedules will be arranged by instructor and communicated to students through email or Blackboard posting.

**Instructor:** Adrienne Regis, MS, RD, CSP  
**Office Hours:** By appointment and as arranged including visits to sites  
**Email:** aregis@luc.edu  
**Cell Phone:** 630-251-7752

**Recommended References**


Medical dictionary, such as Taber’s

Diagnostic test manual which includes procedures and lab analysis information

Additional required readings may be assigned throughout the term; consider any materials posted to the FONU 423 Sakai site to be required reading. Consider any reading provided by a supervised practice preceptor (SPP) to be required.

*Keep in mind that your sites may have resources that they pay for that you could access from your internship site. For example, most hospitals pay for a Nutrition Care Manual membership.

**Course Prerequisite:** FONU 420

**Course Description:** This course includes 400 hours of SP in medical nutrition therapy (MNT), 40 hours of SP in dialysis MNT (D-MNT) and 40 hours of seminars as assigned by the instructor and/or LDI Director.
Course Objectives: The course objectives for FONU 423 correspond to the Accreditation Council for Education in Nutrition and Dietetics (ACEND) competencies and learning outcomes for Dietetic Internships and are as follows:

1.1 Select appropriate indicators and measure achievement of clinical, programmatic, quality, productivity, economic or other outcomes

1.2 Apply evidence-based guidelines, systematic reviews and scientific literature (such as the ADA Evidence Analysis Library, Cochrane Database of Systematic Reviews and the U.S. Department of Health and Human Services, Agency for Healthcare Research and Quality, National Guideline Clearinghouse Web sites) in the nutrition care process and model and other areas of dietetics practice.

1.4 Evaluate emerging research for application in dietetics practice.

2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the ADA Scope of Dietetics Practice Framework, Standards of Professional Performance and Code of Ethics for the Profession of Dietetics.

2.2 Demonstrate professional writing skills in preparing professional communications (e.g. research manuscripts, project proposals, education materials, policies and procedures).

2.3 Design, implement and evaluate presentations considering life experiences, cultural diversity and educational background of the target audience.

2.4 Use effective education and counseling skills to facilitate behavior change.

2.5 Demonstrate active participation, teamwork and contributions in group settings.

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

2.8 Demonstrate initiative by proactively developing solutions to problems.

2.9 Apply leadership principles effectively to achieve desired outcomes.

2.11 Establish collaborative relationships with internal and external stakeholders, including patients, clients, care givers, physicians, nurses and other health professionals, administrative and support personnel to facilitate individual and organizational goals.

2.12 Demonstrate professional attributes such as advocacy, customer focus, risk taking, critical thinking, flexibility, time management, work prioritization and work ethic within various organizational cultures.

2.14 Demonstrate assertiveness and negotiation skills while respecting life experiences, cultural diversity and educational background.

3.1 Perform the Nutrition Care Process (a through d below) and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings.

3.1.a. Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered.

3.1.b. Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements.

3.1.c. Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention.

3.1.d. Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis.
3.2 Develop and demonstrate effective communications skills using oral, print, visual, electronic and mass media methods for maximizing client education, employee training and marketing.

3.3 Demonstrate and promote responsible use of resources including employees, money, time, water, energy, food and disposable goods.

3.4 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management merging consumer desire for taste, convenience and economy with nutrition, food safety and health messages and interventions.

3.5 Deliver respectful, science-based answers to consumer questions concerning emerging trends.

3.6 Coordinate procurement, production, distribution and service of goods and services.

3.7 Develop and evaluate recipes, formulas and menus for acceptability and affordability that accommodate the cultural diversity and health needs of various populations, groups and individuals.

4.2 Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food.

4.6 Use current informatics technology to develop, store, retrieve and disseminate information and data.

4.11 Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting.

4.12 Participate in coding and billing of dietetics/nutrition services to obtain reimbursement for services from public or private insurers.

Assignments: As specified in the following documents:

1. Curriculum for Supervised Practice: MNT
2. Curriculum for Supervised Practice: D-MNT.

Grading Summary

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<tr>
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<th>% of Grade</th>
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<tbody>
<tr>
<td>MNT</td>
<td>70% (700 points)</td>
</tr>
<tr>
<td>D-MNT</td>
<td>6% (60 points)</td>
</tr>
<tr>
<td>Journals/Attendance/Professionalism</td>
<td>14% (140 points)</td>
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<tr>
<td>Case Study</td>
<td>10% (100 points)</td>
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<tr>
<td><strong>Total</strong></td>
<td><strong>100 (1000 points)</strong></td>
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Attendance and participation includes seminars and other scheduled experiences, such as Lobby Day, Health Fairs, or professional development meetings requested by LDI Director or course instructor. Failure to attend a seminar or other similar activity will require completion of an alternate assignment as outlined in LDI Guidebook Policy 22. If this is not completed the course grade will not be entered and an "incomplete" will be recorded until the make-up assignment is submitted to the course instructor.

Please make certain to familiarize yourself with the policies and expectations for SON graduate students, particularly related to a) academic integrity and b) good academic standing. These policies can be found in the LDI Student Guidebook, SON Master's Student Handbook, and Graduate School website (http://www.luc.edu/gradschool/academics_policies.shtml#academic_integrity).