

REQUIRED SEL SITES – MS PROFESSIONAL NUTRITION PRACTICE

ADVANCED NUTRITION THERAPY – 487.5 hours

HFN 594 and HFN 596 are the Advanced Nutrition Therapy supervised experiential learning (SEL) courses. Students are required to select at least 2 unique sites: one acute care clinical setting and one non-acute care clinical setting.

- **Acute Care Setting (Hospital):** Students must complete 262.5 hours at a Joint Commission-accredited or other nationally accredited acute care facility. Large or small community hospitals are examples of this requirement.
- **Non-acute Care Setting:** Students must complete 225 hours in a non-acute care setting. Examples include long term care facility, outpatient health care center, bariatric center, diabetes center, dialysis center and/or an eating disorder center. Multiple sites can be used for the non-acute care, but each site must have a minimum of 75 hours per site.

These courses have a share a syllabus, however assignments and summative evaluations are predetermined based on the type of SEL site in which they must be completed. These SEL experiences will provide practical, professional experience to perform nutritional assessments, including the NFPE of patients with simple to complex medical conditions. Included in this course is development of skills to meet competencies related to the nutrition care process with nutrition diagnosis, nutrition therapy implementation including counseling and monitoring/evaluation of the impact of nutrition interventions. Assignments will enhance the learning process.

FOOD SERVICE SYSTEMS & MANAGEMENT – 150 hours

This SEL will take place in a hospital, long term care and/or assisted care facility that prepares therapeutic diets. In addition, these facilities may operate cafeterias open to the public and employees, and provide for catered functions. During this 150-hour experience you will become knowledgeable about the basics of quantity food production, such as menu planning, procurement, quantity food production, safety and sanitation, food distribution, and personnel management. It is expected you will apply your knowledge and experience to the production of therapeutic diets. This course will integrate and apply concepts and skills from didactic coursework in the Food Service Systems & Management unit.

COMMUNITY NUTRITION & PUBLIC HEALTH – 150 hours

The Community Nutrition & Public Health SEL is 150 hours. Examples of acceptable SEL sites include work on community nutrition projects related to gardens, food insecurity, childhood health and obesity as well as WIC and other community agencies (cooperative extension, food bank, department of health, senior centers, reservations, group housing agency, wellness center, corporate, school). This course will integrate and apply concepts and skills from didactic coursework in the Community Nutrition & Public Health unit.

RESEARCH AND QUALITY IMPROVEMENT – 62.5 hours (Course is taught virtually by Stony Brook Faculty)

This course first explores the differences between quality assurance and research activities. Students are then engaged in the process of conducting a robust quality assurance program as well as in a discussion of differences in a potential research project on the same topic. During this time students will work on a group quality assurance project on a clinical topic. This will include identification of the problem, project design, baseline data collection, data analysis and development of conclusions. Each student will prepare a capstone summary PowerPoint presentation and deliver to a group of students and faculty. This course will integrate and apply concepts and skills from didactic coursework in the Research and Quality Improvement unit.