

University of Primorska

FAKULTETA ZA VEDE O ZDRAVJU

FACULTY OF HEALTH SCIENCES

ISOLA

Polje 42

SI-6310 IZOLA

**PRACTICAL PLACEMENT I**

**Nutritional Counselling – Dietetics**

**Year 2**

**Student: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Year of enrolment: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**FOODSTUFF PROCESSING AND QUALITY OF FOODSTUFFS IN the industry**

**Attendance at placement – to be completed by mentor**

Student:……………………………………............... Date of birth:…………………..

Academic year: 20 ..……/ 20…..…. Year of study (circle): 1 / 2 / 3

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**Completed subject matter in the field of work – to be completed by mentor**

**1. Foodstuff processing and quality of foodstuffs in the industry**

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| N. | Getting acquainted with the fields of work. | Theoretically | Practically | Mentor signature |
| 1 | Introduction to the applicable legislation in the field of foodstuffs. |  |  |  |
| 2 | Interpretation of results of completed tests in individual types of foodstuffs according to the provisions in force in the field of quality and health attestation of foodstuffs.  |  |  |  |
| 3 | Demonstration of correct sampling (and transport) procedures for foodstuffs, swabs and water. |  |  |  |
| 4 | Determining the nutritional and energy values of foodstuffs. |  |  |  |
| 5 | Foodstuff testing according to declared values (tutorial for determining fat, nitrogen, water and ash levels in foodstuffs).  |  |  |  |
| 6 | Review of the most common food additives and contaminants (introduction to methods, instrument techniques (SPM, GC, GC-MS, AAS, FTIR) and practical performance).  |  |  |  |
| 7 | Drinking water: review and presentation of applicable legislation, water resources monitoring, methods – review, practical performance.  |  |  |  |

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| N. | Getting acquainted with the fields of work. | Theoretically | Practically | Mentor signature |
| 8 | Introduction to laboratory work, quality management system, credibility of tests performed. |  |  |  |
| 9 | Introduction to the basic production processes in the food industry, the processing industry of foodstuffs of both animal and plant origin. |  |  |  |
| 10 | Introduction to the basic concepts of ensuring traceability (internal control) and ensuring food safety, good hygiene and production practices.  |  |  |  |
| 11 | Microbiological quality of foodstuffs. |  |  |  |
| 12 | Sensory quality of foodstuffs. |  |  |  |
| 13 | Practical training by working in production as well as in control laboratories (development of professional competences).  |  |  |  |
| 14 | Introduction to work in production for processing foodstuffs of plant origin, production for processing foodstuffs of animal origin and in laboratories for foodstuff quality control. |  |  |  |
| 15 | Presentation of the activities of social medicine. |  |  |  |
| 16 | Presentation of work in the field of epidemiology. |  |  |  |

**FOOD establishmentS FOR DIFFERENT TARGET CONSUMER GROUPS (A)**

**Attendance at placement – to be completed by mentor**

Student:……………………………………............... Date of birth:…………………..

Academic year: 20 ..……/ 20…..…. Year of study (circle): 1 / 2 / 3

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**Completed subject matter in the field of work – to be completed by mentor**

**2. Food establishments for different target consumer groups (A)**

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| N. | Getting acquainted with the fields of work. | Theoretically | Practically | Mentor signature |
| 1. | Introduction to the organization of the institution (institute), management economics and financing methods. Work planning and cost calculation.  |  |  |  |
| 2. | Adaptation of menus to different consumer groups according to norms, standards, different eating habits (alternative nutrition forms). |  |  |  |
| 3. | Appropriate procedures of foodstuff selection and appropriate technological procedures for the preparation of balanced, healthy menus for different target consumer groups, according to age, medical condition or eating habits. |  |  |  |
| 4. | Correct performance of procedures ensuring food safety, good hygiene and production practices. |  |  |  |
| 5. | Development of professional competences. |  |  |  |
| 6. | Introduction to work in establishments preparing meals for children and adolescents. kindergartens, schools, student residence halls.Introduction to work in establishments preparing meals adapted to the elderly and ill. |  |  |  |

**Food establishments for different target consumer groups (B)**

**Attendance at placement – to be completed by mentor**

Student:……………………………………............... Date of birth:…………………..

Academic year: 20 ..……/ 20…..…. Year of study (circle): 1 / 2 / 3

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**Completed subject matter in the field of work – to be completed by mentor**

**3. Food establishments for different target consumer groups (B)**

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| N. | Getting acquainted with the fields of work. | Theoretically | Practically | Mentor signature |
| 1. | Introduction to the organization of the institution (institute), management economics and financing methods. Work planning and cost calculation. |  |  |  |
| 2. | Adaptation of menus to different consumer groups according to norms, standards, different eating habits (alternative nutrition forms). |  |  |  |
| 3. | Appropriate procedures of foodstuff selection and appropriate technological procedures for the preparation of balanced, healthy menus for different target consumer groups, according to age, medical condition or eating habits. |  |  |  |
| 4. | Correct performance of procedures ensuring food safety, good hygiene and production practices. |  |  |  |
| 5. | Development of professional competences. |  |  |  |
| 6. | Introduction to work in establishments preparing meals for adult population (work organization, food for employees, hotels, spas etc.). |  |  |  |

# GOVERNMENT AND NON-GOVERNMENTAL ORGANIZATIONS

**Attendance at placement – to be completed by mentor**

Student:……………………………………............... Date of birth:…………………..

Academic year: 20 ..……/ 20…..…. Year of study (circle): 1 / 2 / 3

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**Completed subject matter in the field of work – to be completed by mentor**

**4. Government and non-governmental organizations**

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| N. | Getting acquainted with the fields of work. | Theoretically | Practically | Mentor signature |
| 1. | Nutrition and lifestyle for individual life stages. |  |  |  |
| 2. | Determining the energy needs of individual population groups according the gender, age and other specific needs.  |  |  |  |
| 3. | Determining nutritional needs (for macro- and micronutrients) according to the evaluated energy need of individual population groups. |  |  |  |
| 4. | Introduction to correct lifestyle (focusing on nutrition, eating regime and exercise) for individual population groups. |  |  |  |
| 5. | Basic introduction to the calculations of evaluated energy and nutritional needs in foodstuffs or meals for healthy people, for individual population groups.  |  |  |  |
| 6. |  Establishing the dietitian’s role in the promotion of a healthy diet. |  |  |  |

**PRACTICAL PLACEMENT EVALUATION GRADING SHEET**

DATE: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

PRACTICAL PLACEMENT: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Grades: 1 very bad, 2 bad, 3 good, 4 very good, 5 excellent.**

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| 1. I would grade the organization of the practical placement in the teaching base: (1-5)
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| 1. I would grade the quality of the practical placement from the point of view of useful knowledge: (1-5)
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| 1. I would grade the mentor in the teaching base, from the point of view of being informed and professionally competent: (1-5)
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| 1. I would evaluate the integration (involvement) of students into the work process/nursing team with grades: (1-5)
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| 1. I would grade the mentor’s accessibility in the teaching base: (1-5)
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|  **Average grade of the practical placement:** |  |