Student Supervisor: Michele Lefebvre, RD, CDN
Instructor: Emily Gier, MBA, RD, CDN

Instructions: Students will apply for supervised fieldwork experience through the Student Supervisor. Students will be selected as appropriate by the supervisor and will review and agree to the terms of the fieldwork experience before submitting “NS 4020 Request for Special Study” paperwork. After both the supervisor and student agree to expectations for the semester, students will request a meeting with the instructor and complete the “NS 4020 Request for Special Study” paperwork as outlined below. The request must be completed by the second week of classes in the semester the experience in taking place.

NS 4020 – Supervised Fieldwork
Class number – determined each semester
Grade option: S/U for 1 credit/semester (3-5 hours/week = 1 credit)
Experience to be carried out on-campus, fall or spring semester.

Description of Study: Student will work under the supervision of the RD for Cornell Dining to complete tasks and projects with a concentration in nutrition education and/or foodservice.

- Learning objectives: Develop skills and knowledge in many aspects of nutrition, marketing and communications, as well as how nutrition is involved within a foodservice and business atmosphere.

A) Activities:
Nutrition Education Concentration
- Research and development of successful approaches in informing and educating students, staff, or other parties about nutrition and wellness.
- Development and implementation of food/nutrition demonstration.
- Participate in other food/nutrition demonstrations.
- Research of current trends in nutrition, wellness, and food products in the university dining setting.

Foodservice Concentration
- Learn basic skills in foodservice management and how it applies to the dietetics field.
- Shadow RD in various capacities to learn experiences of a culinary and foodservice dietitian.
- Evaluation of business reports, sales, and product movement.
- Complete dining observation tool to review dining operations. Develop skills around foodservice management and systems, including menu review, recipe development, foodservice operation, and nutrient analysis.

I. Previous Coursework related to proposed study: NS1150 plus two additional nutrition courses.

II. Time commitment (avg. hrs/wk): 3-5 hrs/wk during fall or spring semester
1. Preparation and assignment – up to 15 hours total
2. Meeting with instructor – as needed
3. Library – as needed
4. Research (for 4010 only)
5. Placement – 45-75 hours total
6. Other (specify)

III. **Product of study:** Portfolio of skills developed as a result of supervised fieldwork experiences.

IV. **Evaluation:**
1. Who will evaluate? Student Supervisor will verify that student successfully completed agreed upon activities and assigned tasks.
2. How will grade be determined? Students will meet with instructor at end of semester to present portfolio. Student will contact instructor before end of classes to schedule portfolio presentation.