

EXTERNAL INTERNSHIPS

Grado en Nutrición Humana y Dietética Y Doble Grado Farmacia

Codes: 803999 Y 901287

Module: 6

Subject: Final Degree Project

Type: Core subject

Year: Fourth (803999). Sixth (901287)

Semester: Depending on the group. Annual

Departments: Anatomy and Embryology, Immunology, Ophthalmology ORL y Radiology, Rehabilitation, Physiotherapies,

Credits: 21 ECTS

TEACHING STUFF (TUTORS)

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COLLABORATING CENTERS

ASOCIACIÓN DE CELIACOS Y SENSIBLES AL GLUTEN.
EL ENCINAR DE HUMIENTA
ESCUELA DE MEDICINA DEL DEPORTE UCM
EUREST
FEN (Federación Española de Nutrición)
FRIAT
IMDEA
MEDICADIET
NUTRICION EN MOVIMIENTO

SEDCA (sociedad española de dietética y ciencias de la alimentación)
SERMAS (Hospitales Comunidad de Madrid)
GRUPO SERVICATERING
WEIDER
UCM Laboratories
CSIC
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REQUIREMENTS

External Internships can only be carried out if you are enrolled in fourth year (803999) or sixth year (901287). These internships cannot be done if you have failed subjects from the first and/or second year and they are scheduled in the morning.

BRIEF DESCRIPTION

The External Internships will be carried out in the clinical services and dietetic services of hospitals, as well as in catering companies, community centers and companies related to food, as well as in the basic research laboratories of the UCM.

The External Practices will have a duration of 15 non-consecutive weeks, in which the students will rotate through clinical services (5 weeks), hospitality and hospital dietetics services and companies (5 weeks), leaving the remaining weeks as a rotation to choose between centers community, school or sports, companies and research laboratories. In these rotations, the aim is to achieve the integration of the student in the daily life of the different services and in their activities, as well as the fulfillment of specific tasks, the incorporation into a work group (at student level) and the elaboration of a specific portfolio.

COMPETENCES

Competencies corresponding to the module and subject matter are as follows:

General

C.G.1.1, C.G.1.2, C.G.1.3, C.G.1.4, C.G.2.1, C.G.2.2, C.G.2.3, C.G.3.1, C.G.3.2, C.G.3.3, C.G.3.4, C.G.4.1, C.G.4.2, C.G.4.3, C.G.4.4, C.G.4.5, C.G.4.6, C.G.4.7, C.G.5.1, C.G.5.2, C.G.5.3, C.G.5.4, C.G.6.1, C.G.6.2, C.G.7.1, C.G.7.2, C.G.7.3, C.G.7.4, C.G.8.1

Specific

CE.M1.5, CE.M1.7, CE.M4.22, CE.M6.1, CE.M1.1, CE.M1.2, CE.M1.3, CE.M1.4, CE.M1.6, CE.M1.8, CE.M1.9, CE.M2.1, CE.M2.2, CE.M2.3, CE.M2.4, CE.M2.5, CE.M2.6, CE.M2.7, CE.M3.1, CE.M3.2, CE.M3.3, CE.M3.4, CE.M3.5, CE.M3.6, CE.M3.7, CE.M3.8, CE.M4.01, CE.M4.02, CE.M4.03, CE.M4.04, CE.M4.05, CE.M4.06, CE.M4.07, CE.M4.08, CE.M4.09, CE.M4.10, CE.M4.11, CE.M4.12, CE.M4.13, CE.M4.14, CE.M4.15, CE.M4.16, CE.M4.17, CE.M4.18, CE.M4.19, CE.M4.20, CE.M4.21, C.E.M5.1, CE.M5.2, CE.M5.3, CE.M5.4, CE.M5.5, CE.M5.6, CE.M6.2, CE.M7.1, CE.M7.2, CE.M7.3, CE.M7.4, CE.M7.5

OBJETIVES

1. Carry out effective communication, both orally and in writing, with people, health professionals or industry and the media, knowing how to use information and communication technologies, especially those related to nutrition and life habits.
2. Prepare reports and complete records related to the professional intervention of the Dietitian-Nutritionist.
3. Evaluate the relationship between food and nutrition in a state of health and in pathological situations.
4. Apply scientific knowledge of physiology, pathophysiology, nutrition and food to planning and dietary advice in individuals and communities, throughout the life cycle, both healthy and sick.
5. Design and carry out nutritional status assessment protocols, identifying nutritional risk factors.
6. Interpret the nutritional diagnosis, evaluate the nutritional aspects of a clinical history and carry out a dietary action plan.

SEMINARS

The training activities of the subject are complemented with seminars on topics of interest related to the Knowledge Area and programmed by each hospital and by the coordinator at the beginning of hospital and community rotations

EVALUATION

The evaluation of the External Internships will be carried out through the analysis of the notebook/portfolio in which will appear, in addition to the work done by the student, an of the following aspects referring, where appropriate, to both the generic and specific competencies, provided for in the corresponding training project:

- Technical capacity / General knowledge.
- Learning capacity.
- Compliance with assigned tasks
- Oral and written communications habilities.
- Sense of responsibility.
- Ease of adaptation.
- Creativity and initiative.
- Personal involvement.
- Motivation.
- Receptivity to criticism.
- Punctuality and compliance with schedules.
- Relations with the work environment.
- Teamwork.
- Autonomy
- Use and professional maturity in the center
- Achievement (learning outcomes) at the center
- Student contributions to the center

The portfolio includes information that allows evaluating the acquisition of the global competences that are proposed for this matter and its weighting in the final grade will be distributed by sections according to the following criteria:

Theoretical-practical knowledge: **25%**

Clinical and hygienic-sanitary skills: **20%**

Communication skills: **10%**

Interprofessional relationship skills: **10%**

Ability to analyze problems and make decisions: **10%**

Attitudes in the performance of professional activity: **10%**

Ethical attitudes: **15%**