

Appendix 3 Site Facilities and Resources

The level and quality of physical resources available to the staff and students of the program is a key component to the overall quality of the program. The following lists the key physical resource issues for Dietetic education programs. Universities are asked to collate information relating to each of these areas and provide it in the resources section of the University Provisional Accreditation report.

1. Describe how teaching areas allow for adequate for classroom instruction.
2. List the range of teaching resources used for classroom instruction (eg. audio visual facilities).
3. Describe the library facilities available to staff and students including a listing of key nutrition texts, journals, e- journals and databases under the following knowledge areas:
 - Human nutrition
 - Food habits and behaviour
 - Food science
 - Food service
 - Communication
 - Nutrition education
 - Organisation and management
 - Public Health /Health promotion
4. Describe the university IT facilities including access to terminals and dietary analysis, statistics and word processing software.
5. Describe the facilities for food preparation and where program food service content is delivered on site.
6. Describe the universities laboratory facilities.