The DIETS Thematic Network for Dietetics recently launched its website.

The website forms the hub of the Network and should be the first port of call for anyone wishing to discover more about collaboration between dietitians in Europe.

www.thematicnetworkdietetics.eu

The launch of a Thematic Network for Dietetics is an exciting development for dietitians across Europe. Made possible by almost €1 million of funding from the European Union’s Socrates programme, the Network will enable an unprecedented level of co-operation between dietetic professionals across the continent.

Co-ordinated by the University of Plymouth, UK, working closely with the European Federation of the Associations of Dietitians (EFAD), Dietitians Improving Education and Training Standards across Europe (DIETS) now has more than 100 partner institutions from 30 European countries.

The Network has ambitious objectives for the next three years to map dietetic education, training and practice throughout Europe and develop the utilisation of the European Credit Transfer and Accumulation System (ECTS) for dietetics. This will require an immense amount of hard work and success will be dependent on making use of the talents of dietitians all over Europe.

The good news is that it is not too late to be involved. If your institution is not yet a partner of the Thematic Network, encourage it to join. Or even if you do belong to a partner organisation but have not yet found the time to register for access to the DIETS intranet, sign up soon to discover what you have been missing! The DIETS intranet is quickly developing into an invaluable resource for dietitians and anyone with an interest in nutritional health. New features are being added all the time and members are encouraged to take an active part in suggesting how the website should develop.

The strength of thematic networks is their diversity. Each network reflects the group it represents. Ultimately the Thematic Network for Dietetics will be what its partners make it. Certainly it represents an unprecedented opportunity for all those involved in dietetics to share best practice, enrich the student experience and improve public health. If you help to shape the Thematic Network for Dietetics you will be helping to shape the future of dietetics in Europe.

If you wish to learn more about DIETS – Thematic Network for Dietetics visit our website at www.thematicnetworkdietetics.eu.

If you wish to join contact network.manager@thematicnetworkdietetics.eu

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The DIETS Thematic Network for Dietetics is the grateful beneficiary of generous financial support from the European Union’s Socrates programme. The Network takes sole responsibility for everything it publishes, including this newsletter, and wishes to make clear that the Education, Audiovisual and Cultural Executive Agency is not responsible for any use that may be made of the information contained herein.
Welcome to the 1st DIETS Thematic Network Newsletter.

The Newsletter will be posted four times yearly on the DIETS website.

Its aim is to update you on the activities of the Thematic Network and on best practice in a range of areas of dietetic work.

The Newsletter will be published in English and will be emailed to all DIETS partners and disseminated by a link person in each partner organisation. In this way, we hope that all members of the partner organisations (lecturers in dietetics, practicing dietitians, students and ministries for health, education and employment) will benefit and contribute to the Newsletter.

Each quarter, the Newsletter will provide an update on the work of DIETS and on specific aspects relating to the education of dietitians, clinical dietetic practice, public health nutrition, administrative dietetics and research led by members of the Thematic Network.

The Newsletter will also contain information on Conferences organised by the Thematic Network and other events to which DIETS partners contributed.

Each issue will feature news of awards attained by members of the Network. Such accolades reflect immense hard work and dedication and acknowledge the recipient’s contribution to the development of dietetic practice. This deserves to be celebrated.

A student area in every Newsletter will present examples of work or resources produced by students. We would like students to contribute to the Newsletter and hope that this can enhance student learning across Europe.

For a little fun and competition between partners, future editions of the Newsletter will contain a Quiz.

We want the Newsletter to showcase the work of all the Partner organisations and welcome contributions from everyone. Small submissions illustrating what is happening in your own area are particularly welcome for our Out and About in the Network section which will feature in future issues.

We hope that you will both enjoy and find this 1st Newsletter useful.

Best wishes,

Dissemination Group, DIETS Thematic Network for Dietetics
The working groups, which are made up of 21 people from 18 different countries, have been working hard and efficiently, and have already achieved numerous outputs.

The Education and Practice Group
has already organised three pilot visits and evaluated the results. It will now refine the questionnaire for use during visits and develop a questionnaire to map current education of dietitians in all European Higher Education Institutes. It will also start to collect examples of reusable learning objects which will be made available to DIETS partners.

The Network Management Group
has overall responsibility for monitoring and overseeing the project. To date it has established terms of reference for the working groups and started to log the activities, products and results of all the working groups. It will prepare reports for the external monitoring group and the Education, Audiovisual and Cultural Executive Agency which oversees the funding of the project.

The Information Technology and Communication Group
has been very busy developing the DIETS website which was launched on 6th March. The website has an area with information for the public and an interactive intranet which can only be accessed by registered users who are members of a DIETS partner organisation. The ITC will now evaluate the use of the website, investigate how to help users improve their ITC skills and map the ITC capabilities of the DIETS partners.

The Dissemination Group
has produced the first DIETS newsletter and started to organise the first DIETS conference (6/7 September 2007). It is currently developing a strategy to ensure wide-spread effective dissemination of DIETS information. It will then evaluate the effectiveness of its dissemination activities.
One of the most innovative aspects of the DIETS Thematic Network is the exchange visits programme.

The purpose of the visits is to:
- Share and disseminate best practice for teaching dietetics in practice
- Develop quality indicators for practical dietetic education
- Develop skills of dietetic teachers through exchange visits and promoting an evidenced-based approach

In year one, 12 exchange visits between teachers of dietetics from 24 different Higher Education Institutes (HEIs) will take place.

During each visit participants will exchange information about:
- How they prepare students for their practical placement (internship) training.
- How they assess their students before, during and after their practical placement training.
- How practical placement supervisors/teachers are helped to teach students.
- How HEIs monitor their student’s practical placement training
- Any relevant publications regarding practice placement that each HEI has produced.

In year two there will be exchange visits between practical placement supervisors and in year three there will be virtual exchange visits between students.

The findings of the first three pilot visits are available on the DIETS website.
Achievements

The DIETS Thematic Network would like to congratulate Dr Edel Duffy who recently graduated with a PhD from Trinity College, University of Dublin.

Edel is member of the Irish Nutrition and Dietetics Institute, a partner in the Thematic Network, and has just taken up the post of Nutritionist/Dietitian at Nutricia in Ireland.

Edel’s PhD involved the development of methods to estimate intakes of chemicals from food. Research also focused on the chemicals leaking from food packaging into foods and the first ever food packaging database was developed to permit the accurate exposure assessment of these chemicals.

Edel has published five peer reviewed papers in leading scientific journals. She also completed research in the areas of novel foods, GM foods and the optimal levels of nutrients in food for public health.

If you have recently graduated with a higher degree or won an award, please send a short summary of your work to Judith Liddell, Thematic Network Manager, at network.manager@thematicnetworkdietetics.eu and we will include it in the next Newsletter.

Practical Placements in Turkey

Final Year (Fourth Year) Practical Training Programme of the Department of Nutrition and Dietetics, School of Health Technology, Hacettepe University, Ankara, Turkey

The Department of Nutrition and Dietetics provides an education programme with a total of 240 ECTS for a four year education and training programme. Each semester has an average of 30 ECTS.

The last year incorporates a Practical Training Programme with a total of 40 ECTS. This practical training programme is divided into four components:

- Practical training in clinics specific to child nutrition
- Practical training in clinics specific to adult dietetic treatment
- Practical training in institutional food services
- Elective practical training

Students go to clinical settings for the first and second components of their Placement where patients are provided with medical therapy. There they observe dietetic treatments under the supervision of clinical dietitians.

For the third component, students go to institutions where large scale catering is practiced. As large scale food service systems are available in a very broad range of institutions, students can undertake this component of their Placement in a range of institutions such as hotels, nursing homes, kindergartens, school food service etc.

For the fourth component of the Placement Students select and practice in an institution of their choice which has been approved by an academic consultant.

In addition, there is one course entitled Practice in Community Health Nutrition with 10 ECTS during summer time, between the third and fourth grade with a duration of 6 weeks.

This course can be called a field study as the students go mostly to the villages or slum areas and do family door to door visits.

During their visit they collect information about food consumption and food habits and give some educational information on the nutritional problems the people living in that area encounter such as, iodine deficiency, anemia, rickets, avitaminosis etc. to increase nutrition awareness.

Students are given one week’s preparation in communication and the nutritional problems they will be treating before commencing their field work.

The area where the students will be sent is mostly selected with the cooperation of Ministry of Health. Students report on their work afterwards.

All students are supervised by the department research assistants coordinated by lecturers from the Public Health Nutrition Division.

Dietitians Improving Education & Training Standards across Europe

Turkan Merdol

Anja Saletti a dietitian from the Division of Clinical Nutrition, Karolinska Institute, Sweden, has gained a PhD with her thesis on “Nutritional status and mealtime experiences in elderly care recipients”.

Her conclusions included the fact that one quarter of the subjects were assessed to be malnourished, and almost half were at risk of malnutrition.

The subjects with Mini Nutritional Assessment (MNA) < 23.5 points, i.e. malnourished and at risk of malnutrition combined, reported a higher prevalence of eating problems during mealtime than the well nourished. Malnutrition as assessed by the MNA and underweight, i.e. a Body Mass Index (BMI) < 23 was associated with increased mortality.

Elderly people’s opportunity to influence food and mealtimes needs to be considered. Nutritional routines in the services and care for the elderly still need more attention.

Ms Aoife Ryan, Research Dietitian in the Nutrition and Dietetics department in St. James’s Hospital in Dublin in conjunction with the departments of Surgery and Oncology in Trinity College, Dublin recently won the First Health Research Board Therapy Professionals Research Grant.

This will enable her to investigate “Central Obesity, Metabolic Syndrome and Cancer – Impact on Tumour stage, treatment, and disease free survival in Breast, Colorectal and Oesophageal Malignancy”.

Laura Healy, Research Dietitian at St. James’s will be assisting Aoife with the project, which will run over the next two years.


Edel’s PhD involved the development of methods to estimate intakes of chemicals from food. Research also focused on the chemicals leaking from food packaging into foods and the first ever food packaging database was developed to permit the accurate exposure assessment of these chemicals.

Edel has published five peer reviewed papers in leading scientific journals. She also completed research in the areas of novel foods, GM foods and the optimal levels of nutrients in food for public health.

If you have recently graduated with a higher degree or won an award, please send a short summary of your work to Judith Liddell, Thematic Network Manager, at network.manager@thematicnetworkdietetics.eu and we will include it in the next Newsletter.
European Recommendations on Enteral Nutrition

Spring 2006 saw the publication of the first evidence-based European recommendations for enteral nutrition.

Under the auspices of the European Society for Clinical Nutrition and Metabolism (ESPEN), a partner in the DIETS Thematic Network, the clinical practice guidelines were systematically developed between spring 2004 and winter 2005 in a process that was both evidence and consensus based.

A steering committee implemented 13 disease-specific working groups with a total of 88 experts in clinical nutrition from 20 countries.

Evidence was gathered by conducting a structured literature search and the quality and strength of the supporting evidence was graded according to published standards.

The ESPEN guidelines on enteral nutrition reflect current medical knowledge in the field of enteral nutrition therapy and summarise the evidence when enteral nutrition is indicated and which goals can be reached with regard to nutritional state, quality of life and outcome using standardised terminology and definitions.

Guidelines are provided for patients in intensive care, for patients undergoing surgery, including organ transplantation, for non-surgical oncology, for geriatric care, for gastroenterology patients including those with Crohn’s Disease, Ulcerative Colitis and Short Bowel Syndrome, for patients with both acute and chronic pancreatitis, liver diseases, adult renal failure, cardiology and pulmonary diseases, and wasting in HIV and other infectious diseases.

The guidelines also provide detail on the methods of development of the guidelines, and overviews on the ethical and legal aspects of enteral nutrition and how the patient journey through enteral nutritional care should be managed. An editorial accompanying the guidelines summarises the evidence for supporting nutritional support in clinical practice.

The ESPEN guidelines are compulsory reading for all medical and dietetic practitioners working in clinical nutrition and for all students. ESPEN and the individual members of each working group should be congratulated for the production of these guidelines.

Clare Corish

The full version of the guidelines is available at www.espen.org

If you have published in an area of clinical nutrition or have a paper or article of interest you are willing to review, please send to Judith Liddell, Thematic Network Manager, at network.manager@thematicnetworkdietetics.eu

"Everything I eat has been proved by some doctor or other to be a deadly poison, and everything I don't eat has been proved to be indispensable for life. But I go marching on."

George Bernard Shaw

The participants include the members of the Platform and other European Associations, National Associations, Governments, Non-Governmental Organisations (NGO’s) and individual companies or organisations.

Those participants submit their commitments/actions and agree to share information on their initiatives that, since 2005 have been accessible through an online database.

Up to February 2007 a total of 203 commitments were available in the Database. These commitments were classified into 8 sectors:

- Government/EU
- Manufacturing
- Retailing/Vending
- Catering
- Advertising/Marketing/Media
- Consumer Organisations
- Health Professionals
- NGO’s
In public elderly care, food and meals constitute a part of everyday work and care in both home-help service and various types of sheltered housing, i.e. institution-based care. Help with shopping, cooking, delivery of ready-prepared dishes and arranging meals are common tasks in different care settings.

In addition to the practical aspects which are an integral part of care giving, there is a more overarching administrative job to be done. The management and provision of food to a large group of people with complex needs is the professional role of the administrative dietitian.

For old people who need assistance with food and meals, the administrative dietitian is helping with an important part of their everyday lives.

Receiving culturally appropriate food as well as nutritional service in relation to different levels of functional ability and disease is an important part of care.

Food provision may either be an issue of health promotion, i.e. helping old people remain as healthy as possible for as long as possible, or one of medical care, including special diets and extensive help with eating and drinking.

Irrespective of these issues, food and meals are strongly tied to every individual’s social and cultural life and identity; thus, food and meals are also a question of dignity.

However, the administrative dietitians’ professional role to provide food in care of old people not only includes lots of aspects in relation to needs and wishes from the carers – it also needs to take into account other issues such as management, organisation, laws and regulations, economy and labour.

All these areas are extensive and a lot of demands are placed on the administrative dietitian, but this profession is quite anonymous. Searching in scientific databases on “administrative and dietitian” gave few results and the only article that really addressed the subject was published in Journal of American Dietetics Association in 1975!

Now it is time to develop research and evidence-based practice in the area of administrative dietetics to ensure that elderly people throughout Europe receive optimal nutritional care.

Ylva Mattsson Sydner
Umeå University Sweden

If you have published in an area of public health nutrition or have a paper or article of interest and you are willing to review, please send to: network.manager@thematicnetworkdietetics.eu
PORTUGUESE CHILDREN

Dietetics Researchers: Rute Borrego, Costa, Sara Franco, Lino Mendes
Escola Superior de Tecnologia da Saúde de Lisboa and members of the Portuguese Dietetic Association

The nutritional health and dietary intakes of Portuguese children (n 369) has recently been investigated. Data were collected from 8 pre-schools classes and 15 primary schools classes.

The prevalence of overweight/obesity was approximately 29% and was similar in gender and age groups. Intakes of fruit, soup (made with vegetables) and vegetables were lower than recommended (<1 portion/day; 2 portions/day and 1.6 portions/day, respectively). Intake of sweets was higher than recommended (1 portion/day).

This study supports the need for the development of nutritional education programmes in early life in order to promote nutritional health in children and prevent chronic disease.

INFANT FEEDING

Dietetics Researcher: Ms. Roslyn Tarrant,
Dublin Institute of Technology and member of the Irish Nutrition and Dietetic Institute

A cross-sectional, longitudinal infant feeding study, funded by the Irish Health Research Board commenced in 2004 and involved the recruitment of 560 pregnant women antenatally from a large Dublin maternity hospital, with subsequent follow-up of healthy mother/infant pairs at 6-weeks and 6-months post partum.

Preliminary results (n 310) highlight significant discrepancies between current infant feeding practices and recommendations.

Future plans include the follow up of this cohort of infants at specific stages during toddler hood and childhood allowing the formation of a large Irish-based infant nutrition database.

YOUNG WOMEN

Dietetics Researcher: Mr Daniel McCartney,
Dublin Institute of Technology and member of the Irish Nutrition and Dietetics Institute

The Irish Food Safety Promotion Board is funding a PhD study on the dietary intakes and exercise habits of young women living in disadvantaged circumstances across Dublin using a combination of quantitative and qualitative research methods.

Results from these three studies were presented at the 1st World Congress of Public Health Nutrition, Barcelona (2006).

COLORECTAL CANCER

Catarina S Guerreiro, Marília Cravo, Miguel Brito, Pedro M Vidal, Paulo Fidalgo, Carlos N Leitão.

The D1822V APC polymorphism interacts with fat, calcium and fibre intake in modulating the risk of colorectal cancer in Portuguese patients

Colorectal cancer (CRC) is a complex disease involving multiple genetic and environmental factors. The aim was to examine the interaction between the polymorphism D1822T of the APC gene and dietary intake in patients with CRC. 196 patients with CRC and 200 healthy volunteers, were evaluated in respect to dietary intake, life styles factors, as well as for D1822T APC polymorphism.

The results were smoking habits were similar between groups but the number of sedentary subjects was significantly higher in patients (54% vs. 48%; p=0.001). In respect to energy and macronutrient intake, no significant differences were observed between groups. In regard to micronutrient intake, cases had a lower intake of vitamin C (p=0.001), E (p=0.03), carotenes (p=0.02), folic acid (p=0.02) and calcium (p=0.01). Fibre intake was also lower in CRC group (p=0.004) whereas alcohol consumption almost duplicated the risk for CRC (OR=1.97, IC 95% 1.19-3.26). The homozygous variant for APC gene (VV) was found in 4.6% of cases and in 3.5% of controls (NS).

When examining the interaction between diet and genotype, we observed that a high cholesterol intake was associated with an increased risk for colorectal cancer only in non-carriers (DD) for the D1822V APC allele (OR=1.66, CI 95% 1.00-2.76). In contrast, a high fibre and calcium intake decreased this risk, more markedly in patients carrying the polymorphic allele (DV/VV) (OR=0.50 CI 95% 0.27-0.94 and OR=0.51 CI 95% 0.28-0.93, respectively).

These results suggest a significant interaction between this polymorphism and the dietary intake of fat, calcium and fibre, in CRC risk.

Accepted for publication in American Journal of Clinical Nutrition, 2007

THE CONTRIBUTION OF OTHER COLLEAGUES TO THESE RESEARCH PROJECTS IN EACH INSTITUTION SHOULD BE ALSO BE ACKNOWLEDGED.
Examples of practice based learning in the Netherlands

By Karin Buijs and Paula Kuipers, Institute of Allied Health Studies, Department of Nutrition and Dietetics.

We are two third-year students in nutrition and dietetics at HAN University in Nijmegen, the Netherlands.

Next year, the fourth and last year of study, we will have practice based trainings and internships.

This year we did a module in which we already had the opportunity to perform an assignment in nutrition and dietetics in practice. In groups of four students we had to find a place (for example a company or institution) where we could do this assignment. This assignment could be anything, from research to education.

Paula made an education programme for kids in primary school about the relation between food and dental erosion.

Karin did research on the nutrition intake of sports instructors and made folders about nutrition for members of the sports school.

For both the assignments, we wrote results and recommendations for the school as well as for the client. We also made a poster, which we had to present to our fellow students.

The evaluation of Paula’s education program is still in progress. The sports instructors were very enthusiastic about the research and they liked the tips we gave. Let’s hope now that they will use our advice!

This module gave students a chance to work on different projects in the field of nutrition and dietetics. The module was fun to do, because we had a lot of freedom and we could make our own assignment depending on our own interests.

Ingrid Hutchinson, a 4th year student on the conjoint BSc in Human Nutrition and Dietetics at the Dublin Institute of Technology and the University of Dublin, Trinity College has recently completed her clinical and community dietetics placement in a number of settings within the Irish Health Service Executive.

While on her Placement, she reviewed the current literature on congestive cardiac failure and produced a resource for use with this patient group.

Crossword

1. I shun Earldom, having not eaten well (12)
2. One every 4.8 hours (4-1-3)
3. Number of lentils eaten in a minute? (5-4)
4. Tin of Actinium and Potassium made light meal (5)
5. Push a goose down gullet? (10)
6. 3 courses of brown bread? (9)
7. Harboclydrate? (8-6)
8. Food expert initiated change (9)
9. Insect with low pH tries to cure self (7)
10. Removed sulphur from French fish and made it unsafe to eat? (6)
11. I am thin taking supplement (7)
12. Come in, Mr Capone - by tube if necessary (7)
**FIRST ANNOUNCEMENT**

**THEMATIC NETWORK FOR DIETETICS**

*1st DIETS Conference: 6/7 September 2007*

**UNIVERSITY OF PLYMOUTH, UK**

**6 September 2007**

It is anticipated that there will be a conference on

**Placement Learning in Healthcare**

Organised by the Centre for Excellence in Professional Placement Learning, University of Plymouth

http://www.placementlearning.org/

When the final programme is published we will alert members.

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**7 September 2007**

**Competence in Healthcare Education - The European Perspective**

Organised by DIETS Thematic Network

http://www.thematicnetworkdietetics.eu

- Health in Europe - why we need to have a competent healthcare workforce
- The Tuning agenda – significance to ensuring healthcare competence
- The role and scope of Thematic Networks
- A new Thematic Network – introducing DIETS
- Life Long Learning; how can healthcare practitioners remain competent

Seminars:
- Identifying best practice in practical placement training
- What are the quality indicators for practical education?
- How to develop the skills of practice placement trainers
- Is all health care practice evidence-based?

**Conference Fees/Funding**

Members of the DIETS Partner organisations will be exempt from conference fees:

One delegate from each DIETS partner organisation will be able to claim a financial contribution towards the cost of accommodation and staff costs.

**GENERAL INFORMATION**

Regarding travel, accommodation, reimbursement etc. will be available soon on the DIETS website

http://www.plymouth.ac.uk
http://www.beautiful-devon.co.uk/plymouth.htm
http://www.visitplymouth.co.uk

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**2nd announcement**

MAY/JUNE 2007