

Student Learning Outcomes (SLOs) for the MS in Human Nutrition Coordinated Program

Based on the ACEND 2022 Accreditation Standards for Nutrition and Dietetics Graduate Degree Programs (FEM)

- 1.1 Applies an understanding of environmental, molecular factors (e.g. genes, proteins, metabolites) and food in the development and management of disease.
- 1.2 Applies an understanding of anatomy, physiology, and biochemistry.
- 1.3 Applies knowledge of microbiology and food safety.
- 1.4 Integrates knowledge of chemistry and food science as it pertains to food and nutrition product development and when making modifications to food.
- 1.5 Applies knowledge of pathophysiology and nutritional biochemistry to physiology, health and disease.
- 1.6 Applies knowledge of social, psychological and environmental aspects of eating and food.
- 1.7 Integrates the principles of cultural competence within own practice and when directing services.
- 1.8 Applies knowledge of pharmacology to recommend, prescribe and administer medical nutrition therapy.
- 1.9 Applies an understanding of the impact of complementary and integrative nutrition on drugs, disease, health and wellness.
- 1.10 Applies knowledge of math and statistics.
- 1.11 Applies knowledge of medical terminology when communicating with individuals, groups and other health professionals.
- 1.12 Demonstrates knowledge of and is able to manage food preparation techniques.
- 1.13 Demonstrates computer skills and uses nutrition informatics in the decision making process.
- 1.14 Integrates knowledge of nutrition and physical activity in the provision of nutrition care across the life cycle.
- 1.15 Applies knowledge of nutritional health promotion and disease prevention for individuals, groups and populations.
- 1.16 Gains a foundational knowledge on public and global health issues and nutritional needs.
- 2.1 Applies a framework to assess, develop, implement and evaluate products, programs and services.
- 2.2 Selects, develops and/or implements nutritional screening tools for individuals, groups or populations.
- 2.3 Utilizes the nutrition care process with individuals, groups or populations in a variety of practice settings.
- 2.4 Implements or coordinates nutritional interventions for individuals, groups or populations.
- 2.5 Prescribes, recommends and administers nutrition-related pharmacotherapy.
- 3.1 Directs the production and distribution of quantity and quality food products.
- 3.2 Oversees the purchasing, receipt and storage of products used in food production and services.
- 3.3 Applies principles of food safety and sanitation to the storage, production and service of food.
- 3.4 Applies and demonstrates an understanding of agricultural practices and processes.
- 4.1 Utilizes program planning steps to develop, implement, monitor and evaluate community and population programs.
- 4.2 Engages in legislative and regulatory activities that address community, population and global nutrition health and nutrition policy.

- 5.1 Demonstrates leadership skills to guide practice.
- 5.2 Applies principles of organization management.
- 5.3 Applies project management principles to achieve project goals and objectives.
- 5.4 Leads quality and performance improvement activities to measure, evaluate and improve a program services, products and initiatives.
- 5.5 Develops and leads implementation of risk management strategies and programs.
- 6.1 Incorporates critical thinking skills in practice.
- 6.2 Applies scientific methods utilizing ethical research practices when reviewing, evaluating and conducting research.
- 6.3 Applies current research and evidence-informed practice to services.
- 7.1 Assumes professional responsibilities to provide safe, ethical and effective nutrition services.
- 7.2 Uses effective communication, collaboration and advocacy skills.