

Student Learning Outcomes (SLOs) for the Dietetic Internship Certificate Program
Based on the ACEND 2017 Accreditation Standards for Dietetic Internships

CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives.
CRDN 1.2: Apply evidence-based guidelines, systematic reviews and scientific literature.
CRDN 1.3: Justify programs, products, services and care using appropriate evidence or data.
CRDN 1.4: Evaluate emerging research for application in nutrition and dietetics practice.
CRDN 1.5: Conduct projects using appropriate research methods, ethical procedures and data analysis.
CRDN 1.6: Incorporate critical thinking skills in overall practice.
CRDN 2.1: Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Nutrition and Dietetics Practice and Code of Ethics for the Profession of Nutrition and Dietetics.
CRDN 2.2: Demonstrate professional writing skills in preparing professional communications.
CRDN 2.3: Demonstrate active participation, teamwork and contributions in group settings.
CRDN 2.4: Function as a member of interprofessional teams.
CRDN 2.5: Assign duties to NDTRs and/or support personnel as appropriate.
CRDN 2.6: Refer clients and patients to other professionals and services when needs are beyond individual scope of practice.
CRDN 2.7: Apply leadership skills to achieve desired outcomes.
CRDN 2.8: Demonstrate negotiation skills.
CRDN 2.9: Participate in professional and community organizations.
CRDN 2.10: Demonstrate professional attributes in all areas of practice.
CRDN 2.11: Show cultural competence/sensitivity in interactions with clients, colleagues, and staff.
CRDN 2.12: Perform self-assessment and develop goals for self-improvement throughout the program.
CRDN 2.13: Prepare a plan for professional development according to Commission on Dietetic Registration guidelines.
CRDN 2.14: Demonstrate advocacy on a local, state, or national legislative or regulatory issues or policies impacting the nutrition and dietetics profession.
CRDN 2.15: Practice and/or role play mentoring and precepting others.
CRDN 3.1: Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings.

CRDN 3.2: Conduct nutrition focused physical exams.
CRDN 3.3: Demonstrate effective communications skills for clinical and customer services in a variety of formats.
CRDN 3.4: Design, implement and evaluate presentations to a target audience.
CRDN 3.5: Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience.
CRDN 3.6: Use effective education and counseling skills to facilitate behavior change.
CRDN 3.7: Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management.
CRDN 3.8: Deliver respectful, science-based answers to consumer questions concerning emerging trends.
CRDN 3.9: Coordinate procurement, production, distribution and service of goods and services demonstrating and promoting responsible use of resources.
CRDN 3.10: Develop and evaluate recipes, formulas and menus for acceptability and affordability that accommodate the cultural diversity and health needs of various populations, groups and individuals.
CRDN 4.1: Participate in management of human resources.
CRDN 4.2: Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food.
CRDN 4.3: Conduct clinical and customer service quality management activities.
CRDN 4.4: Apply current nutrition informatics to develop, store, retrieve and disseminate information and data.
CRDN 4.5: Analyze quality, financial and productivity data for use in planning.
CRDN 4.6: Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.
CRDN 4.7: Conduct feasibility studies for products, programs or services with consideration of costs and benefits.
CRDN 4.8: Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies.
CRDN 4.9: Explain the process for coding and billing for nutrition and dietetic services to obtain reimbursement from public or private payers, fee-for-service, and value-based payment systems.
CRDN 4.10: Analyze risk in nutrition and dietetics practice.



Graduate Programs in Human Nutrition Master of Science in Human Nutrition

STUDENT LEARNING OUTCOME (SLO) STATEMENTS

At the end of the program, graduates of the Master of Science in Human Nutrition Program will be able to:

1. Apply their advanced knowledge of nutrient metabolism to explain relationships between nutrient intake, indicators of nutritional status, and health and disease.
2. Utilize the Nutrition Physical Examination to identify physical signs and symptoms of nutrition-related disease in patients and communicate these findings to the healthcare team using the Nutrition Care Process.
3. Perform a thorough review of the nutrition-related scientific literature using library resources, evidence-based guidelines, systematic reviews and other peer-reviewed material and critically analyze this material for scientific merit.
4. Develop a project to answer a nutrition-related question: including problem identification, a review of existing literature, collection of data or conduction of a project, analysis of results and statement of conclusion.
5. Disseminate research results or other scholarly work about nutrition-related topics to scientists, health care professionals and members of the general public using poster, oral presentation, and written formats.
6. Communicate effectively with clients, patients, peers, mentors, and collaborators in a professional and ethical manner that fosters a constructive and collaborative working environmental for all.