

Appendix A  
 The Sage Colleges Dietetic Internship  
 Assessment of Prior Learning

**Name:** \_\_\_\_\_  
**Anticipated Start Date:** \_\_\_\_\_  
**Email:** \_\_\_\_\_  
**Phone:** \_\_\_\_\_

**ACEND Learning Objectives & Competencies Table**

2012 Standards	Activity completed to achieve learning objectives/competency	Date(s) and Location(s)	Hours Spent
CRD 1.1 Select indicators of program quality and/or customer service and measure achievement of objectives			
CRD 1.2 Apply evidence-based guidelines, systematic reviews and scientific literature (such as the Academy’s Evidence Analysis Library and Evidence-based Nutrition Practice Guidelines, the Cochrane Database of Systematic Reviews and the U.S. Department of Health and Human Services, Agency for Healthcare Research and Quality, National Guideline Clearinghouse Web sites) in the nutrition care process and model and other areas of dietetics practice			
CRD 1.3 Justify programs, products, services and care using appropriate evidence or data			
CRD 1.4 Evaluate emerging research for application in dietetics practice			
CRD 1.5 Conduct projects using appropriate research methods, ethical procedures and statistical analysis			

Appendix A  
The Sage Colleges Dietetic Internship  
Assessment of Prior Learning

2012 Standards	Activity completed to achieve learning objectives/competency	Date(s) and Location(s)	Hours Spent
CRD 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 Dietetics Practice and Code of Ethics for the Profession of Dietetics			
CRD 2.2 Demonstrate professional writing skills in preparing professional communications			
CRD 2.3 Design, implement and evaluate presentations to a target audience			
CRD 2.4 Use effective education and counseling skills to facilitate behavior change			
CRD 2.5 Demonstrate active participation, teamwork and contributions in group settings			
CRD 2.6 Assign appropriate patient care activities to DTRs and/or support personnel as appropriate			
CRD 2.7 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice			
CRD 2.8 Apply leadership skills to achieve desired outcomes			
CRD 2.9 Participate in professional and community organizations			

Appendix A  
The Sage Colleges Dietetic Internship  
Assessment of Prior Learning

2012 Standards	Activity completed to achieve learning objectives/competency	Date(s) and Location(s)	Hours Spent
CRD 2.10 Establish collaborative relationships with other health professionals and support personnel to deliver effective nutrition services			
CRD 2.11 Demonstrate professional attributes within various organizational cultures			
CRD 2.12 Perform self assessment, develop goals and objectives and prepare a draft portfolio for professional development as defined by the Commission on Dietetics Registration			
CRD 2.13 Demonstrate negotiation skills			
CRD 3.1 Perform the Nutrition Care Process (a through e below) and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings			
CRD 3.1.a Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered			
CRD 3.1.b Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements			

Appendix A  
 The Sage Colleges Dietetic Internship  
 Assessment of Prior Learning

2012 Standards	Activity completed to achieve learning objectives/competency	Date(s) and Location(s)	Hours Spent
CRD 3.1.c Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention			
CRD 3.1.d Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis			
CRD 3.1.e Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting			
CRD 3.2 Demonstrate effective communications skills for clinical and customer services in a variety of formats			
CRD 3.3 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management			
CRD 3.4 Deliver respectful, science-based answers to consumer questions concerning emerging trends			
CRD 3.5 Coordinate procurement, production, distribution and service of goods and services			

Appendix A  
 The Sage Colleges Dietetic Internship  
 Assessment of Prior Learning

2012 Standards	Activity completed to achieve learning objectives/competency	Date(s) and Location(s)	Hours Spent
CRD 3.6 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			
CRD 4.1 Participate in management of human resources			
CRD 4.2 Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food			
CRD 4.3 Participate in public policy activities, including both legislative and regulatory initiatives			
CRD 4.4 Conduct clinical and customer service quality management activities			
CRD 4.5 Use current informatics technology to develop, store, retrieve and disseminate information and data			
CRD 4.6 Analyze quality, financial or productivity data and develop a plan for intervention			
CRD 4.7 Propose and use procedures as appropriate to the practice setting to reduce waste and protect the environment			
CRD 4.8 Conduct feasibility studies for products, programs or services with consideration of costs and benefits.			

Appendix A  
 The Sage Colleges Dietetic Internship  
 Assessment of Prior Learning

2012 Standards	Activity completed to achieve learning objectives/competency	Date(s) and Location(s)	Hours Spent
CRD 4.9 Analyze financial data to assess utilization of resources			
CRD 4.10 Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies			
CRD 4.11 Code and bill for dietetic/nutrition services to obtain reimbursement from public or private insurers.			