

## **ACCREDITATION COUNCIL FOR EDUCATION IN NUTRITION AND DIETETICS (ACEND) Competencies/Learning Outcomes**

### **1. Scientific and Evidence Base of Practice: integration of scientific information and research into practice.**

Upon completion of the DI, graduates are able to:

- 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

### **2. Professional Practice Expectations: beliefs, values, attitudes and behaviors for the professional dietitian level of practice.**

Upon completion of the DI, graduates are able to:

- 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
- 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

**3. Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations.**

Upon completion of the DI, graduates are able to:

- 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
- 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
- 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

**4. Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations.**

Upon completion of the DI, graduates are able to:

- 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.
- 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.