**Expectations for Graduates**

***ACEND Competencies for the RDN***

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Upon completion of the program, graduates are able to:

**Unit 1: Foundational Knowledge**

**Apply foundational sciences to food and nutrition knowledge to meet the needs of individuals, groups, and organizations.**

* 1. Applies an understanding of environmental, molecular factors (e.g. genes, proteins, metabolites) and

food in the development and management of disease. (S)

* 1. Applies an understanding of anatomy, physiology, and biochemistry. (S)
	2. Applies knowledge of microbiology and food safety. (S)
	3. Integrates knowledge of chemistry and food science as it pertains to food and nutrition product development and when making modifications to food. (S)
	4. Applies knowledge of pathophysiology and nutritional biochemistry to physiology, health and disease. (S)
	5. Applies knowledge of social, psychological and environmental aspects of eating and food. (S)
	6. Integrates the principles of cultural competence within own practice and when directing services. (D) 1.8\* Applies knowledge of pharmacology to recommend, prescribe and administer medical nutrition therapy. (S)
	7. \* Applies an understanding of the impact of complementary and integrative nutrition on drugs, disease, health and wellness. (S)
	8. \* Applies knowledge of math and statistics. (S)
	9. Applies knowledge of medical terminology when communicating with individuals, groups and other health professionals. (D)
	10. Demonstrates knowledge of and is able to manage food preparation techniques. (D)
	11. \* Demonstrates computer skills and uses nutrition informatics in the decision-making process. (D)
	12. Integrates knowledge of nutrition and physical activity in the provision of nutrition care across the life cycle. (D)
	13. \* Applies knowledge of nutritional health promotion and disease prevention for individuals, groups and populations. (S)
	14. \* Gains a foundational knowledge on public and global health issues and nutritional needs. (K)

**Unit 2: Client/Patient Services**

**Apply and integrates client/patient-centered principles and competent nutrition and dietetics practice to ensure positive outcomes.**

* 1. \* Applies a framework to assess, develop, implement and evaluate products, programs and services. (D)
	2. Selects, develops and/or implements nutritional screening tools for individuals, groups or populations. (D)
	3. Utilizes the nutrition care process with individuals, groups or populations in a variety of practice settings. (D)
	4. \* Implements or coordinates nutritional interventions for individuals, groups or populations. (D) 2.5\* Prescribes, recommends and administers nutrition-related pharmacotherapy. (S)

**Unit 3: Food Systems Management**

**Apply food systems principles and management skills to ensure safe and efficient delivery of food and water.**

* 1. \* Directs the production and distribution of quantity and quality food products. (D)
	2. \* Oversees the purchasing, receipt and storage of products used in food production and services. (D)
	3. Applies principles of food safety and sanitation to the storage, production and service of food. (D)
	4. Applies and demonstrates an understanding of agricultural practices and processes. (S)

**Unit 4: Community and Population Health Nutrition**

**Apply community and population nutrition health theories when providing support to community or population nutrition programs.**

* 1. \* Utilizes program planning steps to develop, implement, monitor and evaluate community and

population programs. (D)

* 1. Engages in legislative and regulatory activities that address community, population and global nutrition health and nutrition policy. (D)

**Unit 5: Leadership, Business, Management and Organization**

**Demonstrate leadership, business and management principles to guide practice and achieve operational goals.**

* 1. \* Demonstrates leadership skills to guide practice. (D)
	2. \* Applies principles of organization management. (D)
	3. \* Applies project management principles to achieve project goals and objectives. (D)
	4. Leads quality and performance improvement activities to measure, evaluate and improve a program’s services, products and initiatives. (D)
	5. Develops and leads implementation of risk management strategies and programs. (D)

**Unit 6: Critical Thinking, Research and Evidence-Informed Practice**

**Integrate evidence-informed practice, research principles and critical thinking into practice.**

* 1. Incorporates critical thinking skills in practice. (D)
	2. \* Applies scientific methods utilizing ethical research practices when reviewing, evaluating and conducting research. (D)
	3. Applies current research and evidence-informed practice to services. (D)

**Unit 7: Core Professional Behaviors**

**Demonstrate professional behaviors and effective communication in all nutrition and dietetics interactions.**

* 1. Assumes professional responsibilities to provide safe, ethical and effective nutrition services. (D)
	2. Uses effective communication, collaboration and advocacy skills. (D)

\* Denotes ACEND enhanced competencies