**Domain 1**. Scientific and Evidence Base of Practice: Integration of scientific information and translation

of research into practice.

Competencies

Upon completion of the program, graduates are able to:

CRDN 1.1 Select indicators of program quality and/or customer service and measure

achievement of objectives.

CRDN 1.2 Evaluate research and apply evidence-based guidelines, systematic reviews and

scientific literature in nutrition and dietetics practice.

CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data.

CRDN 1.4 Conduct projects using appropriate research or quality improvement methods, ethical

procedures and data analysis utilizing current and/or new technologies.

CRDN 1.5 Incorporate critical-thinking skills in overall practice

**Domain 2.** Professional Practice Expectations: Beliefs, values, attitudes and behaviors for the nutrition

and dietetics practitioner level of practice.

Competencies

Upon completion of the program, graduates are able to:

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 Practice

for the Registered Dietitian Nutritionist 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 Work collaboratively with NDTRs and/or support personnel in other disciplines.

CRDN 2.6 Refer clients and patients to other professionals and services when needs are beyond

individual scope of practice.

CRDN 2.7 Apply change management strategies to achieve desired outcomes.

CRDN 2.8 Demonstrate negotiation skills.

CRDN 2.9 Actively contribute to a nutrition and dietetics professional and community

organizations.

Standard3: Curriculum and Learning Activities

The Core Competencies must be the basis on which the program curriculum and learning

activities are built within the context of the mission and goals of the program.

**Domain 3.** Clinical and Client Services: Development and delivery of information, products and services

to individuals, groups and populations.

Competencies

Upon completion of the program, graduates are able to:

CRDN 3.1 Perform Medical Nutrition Therapy by utilizing the Nutrition Care Process including use

of standardized nutrition terminology as a part of the clinical workflow elements 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 Perform routine health screening assessments including measuring blood pressure,

conducting waived point-of-care laboratory testing (such as blood glucose or

cholesterol), initiating pharmacotherapy plans (such as insulin management), and

administering vaccine injections (such as flu shots).

CRDN 3.4 Provide instruction for self-monitoring blood glucose, insulin administration and

adjusting diabetes medication.

CRDN 3.5 Insert nasogastric or nasoenteric feeding tubes.

CRDN 3.6 Initiate and conduct bedside swallow screenings.

CRDN 3.7 Demonstrate effective communicationand documentation skills for clinical and client

services in a variety of formats and settings, such as telenutrition and other information

technologies and digital media.

CRDN 3.8 Design, implement and evaluate presentations to a target audience.

CRDN 3.9 Develop nutrition education materials that are culturally and age appropriate and

designed for the literacy level of the audience.

CRDN 3.10 Use effective education and counseling skills to facilitate behavior change.

CRDN 3.11 Develop and deliver products, programs or services that promote consumer health,

wellness and lifestyle management.

CRDN 3.12 Deliver respectful, science-based answers to client questions concerning emerging

trends.

CRDN 3.13 Coordinate procurement, production, distribution and service of goods and services,

demonstrating and promoting responsible use of resources.

CRDN 3.14 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.

Domain 4. Practice Management and Use of Resources: Strategic application of principles of

management and systems in the provision of services to individuals and

organizations.

Competencies

Upon completion of the program, graduates are able to:

CRDN 4.1 Participate in management functions of human resources(such as hiring, training and

scheduling).

CRDN 4.2 Perform management functions related to safety, security and sanitation that affect

employees, clients, patients, facilities and food.

CRDN 4.3 Conduct clinical and client service quality management activities(such as quality

improvement or quality assurance projects).

CRDN 4.4 Apply current information technologies to develop, manage and disseminate nutrition

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 Engage in the process for coding and billing for nutrition and dietetics 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 (such as risks to achieving set goals and

objectives, risk management plan, or risk due to clinical liability or foodborne illness).

**Domain 5**. Leadership and Career Management: Skills, strengths, knowledge and experience relevant to

leadership potential and professional growth for the nutrition and dietetics practitioner.

Competencies

Upon completion of the program, graduates are able to:

CRDN 5.1 Exhibit self-awareness in terms of personality, learning, leadership style and cultural

orientation.

CRDN 5.2 Perform self-assessments and develop goals for self-improvement.

CRDN 5.3 Identify and articulate one’s skills, strengths, knowledge, and experiences relevant to

the position desired and career goals and identify areas necessary for professional

growth.

CRDN 5.4 Identify and explore career options.

CRDN 5.5 Prepare a plan for professional development according to Commission on Dietetic

Registration guidelines.

CRDN 5.6 Prepare an application to obtain an individual National Provider Identifier (NPI).

CRDN 5.7 Advocate for opportunities in the workplace.

CRDN 5.8 Coach and advise individuals and teams on resolving differences or dealing with

conflict.

CRDN 5.9 Promote team involvement and recognize the skills of each member.

CRDN 5.10 Resolve to explore the uniqueness of each patient, client and colleague.

CRDN 5.11 Mentor others.

CRDN 5.12 Identify and articulate the value of precepting.