

EMU CP Mission, Goals, and Objectives

Program Mission, Goals, and Objectives Mission CP

The Coordinated Programs in Dietetics at Eastern Michigan University educate and graduate students prepared for entry-level practice as registered dietitians, with a concentration in entrepreneurship.

The CP achieves the mission through:

- Providing an exceptional learning environment so students are continuously interpreting and responding to food and nutrition service delivery in a changing social and economic environment and applying new technologies to their dietetics education
- Providing student-centered learning opportunities for students to pursue their specific interests
- Encouraging and engaging in collaboration and partnerships with the community
- Promoting evidence-based knowledge and skills for students and graduates
- Enhancing students' current critical and reflective skills by collaborating with faculty to develop and complete research-based projects

Goals and Objectives of the CP

Goal #1: The CP will educate and graduate dietetics practitioners.

- 85% of graduates will take the registration exam within 12 months of graduation.
- 80% of graduates will pass the registration exam on their first attempt.
- 80% of graduates will pass the registration exam within one year following first attempt.
- 80% of all CP students will complete the program successfully within 3 years of beginning it.
- Within 12 months of completing the CP, a minimum of 80% of post-graduate survey respondents desiring such, will have a dietetics-related job.
- Employers of CP graduates will rate at least 80% of employees as having the knowledge and skills to perform as expected during the first 3 years of practice.

Goal #2: The CP graduates will participate in professional development.

- 25% of the three-year post-graduate survey respondents will report having participated in professional development, e.g., leadership, precepting for future practitioners, professional education.

Program outcomes data are available upon request

ACEND Core Knowledge & Competencies for the RDN - 2017 Standards

To become an entry-level prepared dietitian ACEND requires that all students achieve a minimum level of competency. All Dietetics Education Curriculum must include learning that results in the student achieving entry-level competency. During the time in the CP students will achieve this through a variety of learning activities.

1. Domain: Scientific and Evidence Base of Practice: Integration of scientific information and translation of research into practice.

Knowledge

Upon completion of the program, graduates are able to:

- KRDN 1.1** Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.
- KRDN 1.2** Use current information technologies to locate and apply evidence-based guidelines and protocols.
- KRDN 1.3** Apply critical thinking skills.

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** 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.

2. Domain: Professional Practice Expectations: Beliefs, values, attitudes and behaviors for the professional dietitian nutritionist level of practice.

Knowledge

Upon completion of the program, graduates are able to:

- KRDN 2.1** Demonstrate effective and professional oral and written communication and documentation.
- KRDN 2.2** Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics; and describe interprofessional relationships in various practice settings.
- KRDN 2.3** Assess the impact of a public policy position on nutrition and dietetics practice.
- KRDN 2.4** Discuss the impact of health care policy and different health care delivery systems on food and nutrition services.
- KRDN 2.5** Identify and describe the work of interprofessional teams and the roles of others with whom the registered dietitian nutritionist collaborates in the delivery of food and nutrition services.
- KRDN 2.6** Demonstrate an understanding of cultural competence/sensitivity.
- KRDN 2.7** Demonstrate identification with the nutrition and dietetics profession through activities such as participation in professional organizations and defending a position on issues impacting the nutrition and dietetics profession.
- KRDN 2.8** Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.

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 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 local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.
- CRDN 2.15 Practice and/or role play mentoring and precepting others.

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

Knowledge

Upon completion of the program, graduates are able to:

- KRDN 3.1 Use the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions.
- KRDN 3.2 Develop an educational session or program/educational strategy for a target population.
- KRDN 3.3 Demonstrate counseling and education methods to facilitate behavior change and enhance wellness for diverse individuals and groups.
- KRDN 3.4 Explain the processes involved in delivering quality food and nutrition services.
- KRDN 3.5 Describe basic concepts of nutritional genomics.

Competencies

Upon completion of the program, graduates are able to:

- 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 and settings
- 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 client 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.

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

Knowledge

Upon completion of the program, graduates are able to:

- KRDN 4.1** Apply management theories to the development of programs or services.
- KRDN 4.2** Evaluate a budget and interpret financial data.
- KRDN 4.3** Describe the regulation system related to billing and coding, what services are reimbursable by third party payers and how reimbursement may be obtained.
- KRDN 4.4** Apply the principles of human resource management to different situations.
- KRDN 4.5** Describe safety principles related to food, personnel and consumers.
- KRDN 4.6** Analyze data for assessment and evaluate data to be used in decision-making for continuous quality improvement

Competencies

Upon completion of the program, graduates are able to:

- 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 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.