

Standard 13: Learning Assessment

Learning Assessment Summary Matrix (Standard 13) On-going Assessment of Core Knowledge & Competencies for the RD Assessment Period from 2014 to 2019

*Note: When referring to evaluation rating scale at Supervised Practice (SP) in the matrix, the scale is 2 to 5, with 5 being the highest rating

Domain 1: Scientific and Evidence Base of Practice: integration of scientific information and research¹ into practice

KRD 1.1: The curriculum must reflect the scientific basis of the dietetics profession and must include research methodology, interpretation of research literature and integration of research principles into evidence-based practice. (Note: *Examples of evidence-based guidelines and protocols include 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.*)

	A) Learning objective and the assessment methods that will be used (Guideline 13.1a & b)	B) Rotation or class in which assessment will occur (Guideline 13.1c)	C) Individuals responsible for ensuring assessment occurs (Guideline 13.1d)	D) Timeline for collecting formative and summative data (Guideline 13.1e)	E) Resulting data with the date collected for 2 competencies per domain
CRD 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives. (Note: <i>Outcomes may include clinical, programmatic, quality, productivity, economic or other outcomes in wellness, management, sports, clinical settings, etc.</i>)	100% of students at Food Service rotations will receive the minimum of 80% or higher for participation in at least 8 CQI activities (patient/customer surveys, meal rounds, tray audits, new recipe testing, temperature/sanitation audits, etc.)	NFS 4200	Site Preceptor	SP Final Evaluation dates within each semester; Annual compilation	

¹ Research is broadly defined as an activity that includes all components of the scientific method; i.e., statement of the problem, data collection, analysis and interpretation of results; and decision-making based on results. All students should have core experiences that prepare them to properly interpret research literature and apply it to practice (evidence-based practice), document the value of their services, and participate in adding to the body of scientific knowledge on nutrition, health, and wellness. Activities may include community needs assessment, food science experiments, product development/improvement, continuous-quality improvement activities, or other research projects including master theses and doctoral dissertations.

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	100% of students will receive the minimum of 80% on referencing component of clinical case study, which includes both Academy EAL references and peer-reviewed publication references using PubMed	NFS 4210	NFS 4210 Instructor	Annually	
CRD 1.3: Justify programs, products, services and care using appropriate evidence or data	100% of students will receive the minimum of 80% on Food Service Menu Project, in which students will provide rationale for selection of menu items	NFS 4200	NFS 4200 Instructor	Annually	
CRD 1.4: Evaluate emerging research for application in dietetics practice	70% of students will exceed the minimum grade to achieve 90% or higher for NFS 6860 Debate Project (evaluation of research on 3 current nutrition topics)	NFS 6860	NFS 6860 Instructor	Annually	
CRD 1.5: Conduct projects using appropriate research methods, ethical procedures and data analysis	100% of students will receive the minimum of 80% on the Food Service Data Analysis Project.	NFS 4200	NFS 4200 Instructor	Annually	

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

KRD 2.1: The curriculum must include opportunities to develop a variety of communication skills sufficient for entry into pre-professional practice. (Note: *Students must be able to demonstrate effective and professional oral and written communication and documentation.*)

KRD 2.2: The curriculum must provide principles and techniques of effective counseling methods. (Note: *Students must be able to demonstrate counseling techniques to facilitate behavior change.*)

KRD 2.3: The curriculum must include opportunities to understand governance of dietetics practice, such as the Scope of Dietetics Practice and the Code of Ethics for the Profession of Dietetics; and interdisciplinary relationships in various practice settings.

	A) Learning objective and the assessment methods that will be used (Guideline 13.1a & b)	B) Rotation or class in which assessment will occur (Guideline 13.1c)	C) Individuals responsible for ensuring assessment occurs (Guideline 13.1d)	D) Timeline for collecting formative and summative data (Guideline 13.1e)	E) Resulting data with the date collected for 2 competencies per domain
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	100% of students will receive the minimum evaluation rating of 4 in SP for professional/ethical behavior	NFS 4200 NFS 4210	NFS 4200 Instructor NFS 4210 Instructor	Annually	
CRD 2.2: Demonstrate professional writing skills in preparing professional communications (Note: <i>Examples include research manuscripts, project proposals, education materials, policies and procedures</i>)	70% of students will exceed the minimum grade to achieve 90% or higher on nutrition education materials produced at community SP rotation	NFS 4210	Site Preceptor	SP Final Evaluation dates within each semester; Annual compilation	
CRD 2.3: Design, implement and evaluate presentations to a target audience (Note: <i>A quality presentation considers life experiences, cultural diversity and educational background of the target audience.</i>)	70% of students will exceed the minimum grade to achieve 90% or higher on Cultural Foods Presentation	NFS 4100	NFS 4100 Instructor	Annually	
CRD 2.4: Use effective education and counseling skills to facilitate behavior change	100% of students will receive the minimum evaluation rating of 4 in SP for education and counseling	NFS 4210	Site Preceptor	SP Final Eval dates in each semester; Annual compilation	

CRD 2.5: Demonstrate active participation, teamwork and contributions in group settings	70% of students will exceed the minimum grade to achieve 90% or higher in LTC SP for participation in Care Conferences	NFS 4210	Site Preceptor	SP Final Evaluation dates within each semester; Annual compilation	
CRD 2.6: Assign patient care activities to DTRs and/or support personnel as appropriate (Note: <i>In completing the task, students/interns should consider the needs of the patient/client or situation, the ability of support personnel, jurisdictional law, practice guidelines and policies within the facility.</i>)	100% of students will receive the minimum evaluation rating of 4 in clinical SP for supervision of clinical staff (DAs, DTRs, etc)	NFS 4210	Site Preceptor	SP Final Evaluation dates within each semester; Annual compilation	
CRD 2.7: Refer clients and patients to other professionals and services when needs are beyond individual scope of practice	100% of students will receive the minimum evaluation rating of 4 in SP (clinical/ community) for professional referrals.	NFS 4210	Site Preceptor	SP Final Evaluation dates within each semester	
CRD 2.8: Apply leadership skills to achieve desired outcomes	70% of students will exceed the minimum evaluation rating of 4 to achieve a rating of 4.5 on demonstration of leadership skills in presenting residents in Care Conference	NFS 4210	NFS 4210 Instructor	Annually	
CRD 2.9: Participate in professional and community organizations ^{2,3}	100% of students will complete two community service projects	NFS 4210	NFS 4210 Instructor	Annually	

² Community-based supervised practice experiences need not take place in a dietetics-related organization. Experiences may occur in local community organizations such as United Way, food banks such as Second Harvest, or even faith-based organizations such as the Salvation Army. Experiences can also occur at sister units of the program within the parent organization such as an outpatient clinic or a campus fitness center.

³ Professional and community organizations provide many opportunities for students to develop leadership skills. They do not have to hold an elected position to demonstrate leadership. For example, the program can create community-based projects where a group of students is asked to serve under the leadership of another student. After a task or set of tasks is successfully accomplished, another student may be selected to lead the group in accomplishing different tasks, until eventually; all students get to take a leadership role.

	100% of students will participate in one SEMDA (or other local dietetic association) meeting	NFS 5200	NFS 5200 Instructor		
CRD 2.10: Establish collaborative relationships with other health professionals and support personnel to deliver effective nutrition services <i>(Note: Other health professional include physicians, nurses, pharmacists, etc.)</i>	100% of students will receive the minimum evaluation rating of 4 in clinical SP for collaboration	NFS 4210	Site Preceptor	SP Final Evaluation dates within each semester; Annual compilation	
CRD 2.11: Demonstrate professional attributes within various organizational cultures <i>(Note: Professional attributes include showing initiative and proactively developing solutions, advocacy, customer focus, risk taking, critical thinking, flexibility, time management, work prioritization and work ethic.)</i>	70% of students will exceed the minimum evaluation rating of 4 to achieve a rating of 4.5 or higher in clinical SP rotations for time management.	NFS 4210	Site Preceptor	SP Final Evaluation dates within each semester; Annual compilation	
CRD 2.12: Perform self-assessment, develop goals and objectives and prepare a draft portfolio for professional development as defined by the Commission on Dietetic Registration	100% of students in each program year will score 90% or higher on Learning Assessment Portfolio	NFS 4100 NFS 5360	NFS 4100 Instructor NFS 5360 Instructor	Annually	
CRD 2.13: Demonstrate negotiation skills <i>(Note: Demonstrating negotiating skills includes showing assertiveness when needed, while respecting life experience, cultural diversity and educational background of other parties.)</i>	70% of students will exceed the minimum evaluation rating of 4 to achieve a rating of 4.5 or higher for Menu Development Project in Food Service SP rotation, related to supervision of staff prior to and during event	NFS 4200	Site Preceptor	SP Final Evaluation dates within each semester; Annual compilation	

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

KRD 3.1: The curriculum must reflect the principles of Medical Nutrition Therapy and the practice of the nutrition care process, including principles and methods of assessment, diagnosis, identification and implementation of interventions and strategies for monitoring and evaluation. (Note: *Students must be able to use the nutrition care process to make decisions, to identify nutrition-related problems and determine and evaluate nutrition interventions.*)

KRD 3.2: The curriculum must include the role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention. (Note: *Students must be able to develop interventions to affect change and enhance wellness in diverse individuals and groups.*)

KRD 3.3: The curriculum must include education and behavior change theories and techniques. (Note: *Students must be able to develop an educational session or program/educational strategy for a target population.*)

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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	100% of students will receive the minimum evaluation rating of 4 in clinical SP for nutrition assessment	NFS 4210	Site Preceptor	SP Final Evaluation dates within each semester; Annual compilation	
• CRD 3.1.b.: Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements	100% of students will receive the minimum evaluation rating of 4 in clinical SP for establishing diagnosis and creating PES statements	NFS 4210	Site Preceptor	SP Final Evaluation dates within each semester; Annual compilation	
• CRD 3.1.c: Plan and implement nutrition interventions to include prioritizing the nutrition	100% of students will receive the minimum evaluation rating of 4 in clinical SP for nutrition intervention	NFS 4210	Site Preceptor	SP Final Evaluation dates within each semester; Annual	

diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention				compilation	
• CRD 3.1.d: Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis	100% of students will receive the minimum evaluation rating of 4 in clinical SP for monitoring and evaluation	NFS 4210	Site Preceptor	SP Final Evaluation dates within each semester; Annual compilation	
• CRD 3.1.e: Complete documentation that follows professional guidelines, guidelines required by health care systems guidelines required by practice setting	100% of students will receive the minimum evaluation rating of 4 in clinical SP for documentation.	NFS 4210	Site Preceptor	SP Final Evaluation dates within each semester; Annual compilation	
CRD 3.2: Demonstrate effective communications skills for clinical and customer services in a variety of formats <i>(Note: Formats include oral, print, visual, electronic and mass media methods for maximizing client education, employee training and marketing.)</i>	100% of students will receive the minimum evaluation rating of 4 in community SP for use of mass/social media for distribution of nutrition information	NFS 4210	Site Preceptor	SP Final Evaluation dates within each semester; Annual compilation	
CRD 3.3: Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management <i>(Note: Students/interns should consider health messages and interventions that integrate the consumer's desire for taste, convenience and economy with the need for nutrition, food safety.)</i>	70% of students will exceed the minimum grade to achieve 90% or higher for Menu Development Project in Food Service SP rotation.	NFS 4200	NFS 4200 Instructor	Annually	
CRD 3.4: Deliver respectful, science-based answers to consumer questions concerning emerging trends	100% of students will receive the minimum evaluation rating of 4 in clinical SP for use of science-based information in patient/client communication	NFS 4210	Site Preceptor	SP Final Evaluation dates within each semester; Annual compilation	
CRD 3.5: Coordinate procurement, production, distribution and service of goods	100% of students will receive the minimum evaluation rating of 4 in Food Service SP rotation relating to	NFS 4200	Site Preceptor	SP Final Evaluation dates within each semester; Annual	

and services (Note: <i>Students should demonstrate and promote responsible use of resources including employees, money, time, water, energy, food and disposable goods.</i>)	procurement, production and distribution of menu			compilation	
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	100% of students will receive the minimum evaluation rating of 4 in Food Service SP rotation relating to recipe/menu analysis and development component	NFS 4200	Site Preceptor,	SP Final Evaluation dates within each semester; Annual compilation	
<p>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</p> <p>KRD 4.1: The curriculum must include management and business theories and principles required to deliver programs and services.</p> <p>KRD 4.2: The curriculum must include content related to quality management of food and nutrition services.</p> <p>KRD 4.3: The curriculum must include the fundamentals of public policy, including the legislative and regulatory basis of dietetics practice. (Note: <i>Students must be able to explain the impact of a public policy position on dietetics practice.</i>)</p> <p>KRD 4.4: The curriculum must include content related to health care systems. (Note: <i>Students must be able to explain the impact of health care policy and different health care delivery systems on food and nutrition services.</i>)</p> <p>KRD 4.5: The curriculum must include content related to coding and billing of dietetics/nutrition services to obtain reimbursement for services from public or private insurers</p>					
	A) Learning objective and the assessment methods that will be used (Guideline 13.1a & b)	B) Rotation or class in which assessment will occur (Guideline 13.1c)	C) Individuals responsible for ensuring assessment occurs (Guideline 13.1d)	D) Timeline for collecting formative and summative data (Guideline 13.1e)	E) Resulting data with the date collected for 2 competencies per domain
CRD 4.1: Participate in management of human resources	100% of students will receive the minimum evaluation rating of 4 in SP for Food Service for management of human and other resources	NFS 4200	Site Preceptor	SP Final Evaluation dates within each semester; Annual compilation	
CRD 4.2: Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities & food	100% of students will receive the minimum evaluation rating of 4 in SP for Food Service for use of HACCP procedures	NFS 4200	Site Preceptor	SP Final Evaluation dates within each semester; Annual compilation	

CRD 4.3: Participate in public policy activities, including both legislative and regulatory initiatives	100% of students will receive the minimum of 80% on Leadership: Legislative & Public Policy Project	NFS 5360	NFS 5360 Instructor	Annually	
CRD 4.4: Conduct clinical and customer service quality management activities	100% of students will receive the minimum evaluation rating of 4 in SP for clinical for participation in CQI activities/initiatives	NFS 4210	Site Preceptor	SP Final Evaluation dates within each semester; Annual compilation	
CRD 4.5: Use current informatics technology to develop, store, retrieve and disseminate information and data	70% of students will exceed the minimum evaluation rating of 4 to achieve a 4.5 or higher in SP for clinical for use of information technology	NFS 4210	Site Preceptor	SP Final Evaluation dates within each semester; Annual compilation	
CRD 4.6: Analyze quality, financial or productivity data and develop a plan for intervention	100% of students will receive the minimum of 80% or higher on Menu Development Project in Food Service SP rotation.	NFS 4200	NFS 4200 Instructor	Annually	
CRD 4.7: Propose and use procedures as appropriate to the practice setting to reduce waste and protect the environment ⁴	100% of students will receive the minimum evaluation rating of 4 in SP for Food Service for identifying environmental issues relating to food service operations	NFS 4200	Site Preceptor	SP Final Evaluation dates within each semester; Annual compilation	
CRD 4.8: Conduct feasibility studies for products, programs or services with consideration of costs and benefits.	70% of students will exceed the minimum of 80% to achieve a 90% or higher in NFS 5350, Food Service Management, for Business Plan Development Project	NFS 5350	NFS 5350 Instructor	Annually	

⁴ Students/interns are encouraged to promote environmentally-friendly practices, so that future generations have the water, materials, and resources to protect human health and life on the planet. Practical steps include using local ingredients; not wasting food and resources; using efficacious, non-toxic products when available; properly disposing of toxic materials; reusing containers and products; recycling when possible; purchasing products with recycled content; and teaching others the value of sustainability.

CRD 4.9: Analyze financial data to assess utilization of resources	100% of students will receive the minimum of 80% on Menu Development Project in SP Food Service Rotation on costing aspect of project	NFS 5350	NFS 5350 Instructor	Annually	
CRD 4.10: Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies	100% of students will receive the minimum of 80% on Menu Development Project in SP Food Service rotation on overall project	NFS 4200	NFS 4200 Instructor	Annually	
CRD 4.11: Code and bill for dietetic/nutrition services to obtain reimbursement from public or private insurers.	100% of students will receive the minimum of 80% on Coding and Billing in-class case study.	NFS 5360	NFS 5360 Instructor	Annually	

Domain 5: Support Knowledge: knowledge underlying the requirements specified above.

KRD 5.1: The food and food systems foundation of the dietetics profession must be evident in the curriculum. Course content must include the principles of food science and food systems, techniques of food preparation and application to the development, modification and evaluation of recipes, menus and food products acceptable to diverse groups.

KRD 5.2: The physical and biological science foundation of the dietetics profession must be evident in the curriculum. Course content must include organic chemistry, biochemistry, physiology, genetics, microbiology, pharmacology, statistics, nutrient metabolism and nutrition across the lifespan.

KRD 5.3: The behavioral and social science foundation of the dietetics profession must be evident in the curriculum. Course content must include concepts of human behavior and diversity, such as psychology, sociology or anthropology

**Program Concentrations Summary Matrices for Learning Assessment (Standards 9 & 13)
Assessment Period from 2014 to 2019**

Concentration Area: Medical Nutrition Therapy

	Assessment methods that will be used and expected outcomes (Criterion 2.5.1)	Didactic and/or supervised practice course in which assessment will occur (Criterion 2.5.2)	Individuals responsible for ensuring assessment occurs (Criterion 2.5.3)	Timeline for collecting formative and summative data (Criterion 2.5.4)
MNT1: Perform nutrition-focused physical assessment to determine risk of malnutrition	70% of students at clinical rotations will exceed the minimum evaluation rating of 4 to achieve a 4.5 or higher on SP Evaluation, in conjunction with Rotation Checklist, for physical assessment	NFS 4210	Site Preceptor/WSU Clinical Instructor	SP Final Evaluation dates within each semester; Annual compilation
MNT 2: Select, monitor, and evaluate complex enteral and parenteral nutrition regimens	100% of students at clinical rotations will receive the minimum evaluation rating of 4 on completing the minimum of 5 assessments on nutrition support patients on SP Evaluation, in conjunction with Rotation Checklist, for managing case load	NFS 4210	Site Preceptor/WSU Clinical Instructor	SP Final Evaluation dates within each semester; Annual compilation
MNT 3: Participate/observe in feeding tube placement and care	100% of students at clinical rotations will participate in at least 1 tube placement/care (nasogastric or PEG) for a nutrition support patient or resident	NFS 4210	Site Preceptor/WSU Clinical Instructor	SP Final Evaluation dates within each semester; Annual compilation
MNT 4: Conduct counseling and education for patients/clients with complex needs	70% of students at rotations will exceed the minimum evaluation rating of 4 to achieve a 4.5 or higher on SP Evaluation for patient education	NFS 4210	Site Preceptor/WSU Clinical Instructor	SP Final Evaluation dates within each semester; Annual compilation
MNT 5: Assess patients in critical care units with complex medical conditions	100% of students at clinical rotations will receive the minimum evaluation rating of 4 on completing at least 3 assessments on patients in critical care units on SP evaluation for managing case load, in conjunction with Rotation Checklist.	NFS 4210	Site Preceptor/WSU Clinical Instructor	SP Final Evaluation dates within each semester; Annual compilation