

Dietitian Topics of Education

I. - Nutrition Services

Topic A - Individuals: Screening, Assessment and Monitoring

1. Identify and select indicators/data sources to determine health needs and nutrition status.
2. Obtain health and nutrition related data (e.g., physical, anthropometric, biochemical and behavioral).
3. Analyze and interpret data to identify health and nutrition related problems.
4. Monitor health status and nutrition related behaviors and patterns.
5. Document client care.

Topic B - Groups: Screening, Assessment, and Monitoring

1. Identify and select indicators/data sources to determine health and nutrition status.
2. Obtain health and nutrition related data (e.g., demographic, environmental and nutrition surveillance survey data).
3. Analyze and interpret data to identify health and nutrition related problems.
4. Monitor health status and nutrition related behaviors and patterns.
5. Document program services.

Topic C - Normal Nutrition/Health Promotion: Planning and Intervention.

1. Use screening and assessment data to develop and direct nutrition care plan.
2. Recommend and adapt oral diets to meet individual/group needs.
3. Implement nutrition plan/program to include referral to additional resources, providers and programs.
4. Monitor and evaluate nutrition plan/program.
5. Plan and/or assist community organizations with nutrition programs (e.g., health promotion/risk reduction programs).

Topic D - Clinical Nutrition: Planning Intervention

1. Use screening data to develop and direct nutrition care plan.
2. Recommend and adapt diets to meet individual/group needs (e.g., oral, enteral and parenteral).
3. Implement nutrition care plan for specific clinical problems.
4. Monitor and evaluate nutrition care plan.
5. Refer clients to other resources.

II. - Foodservice Systems

Topic A - Food Planning and Production

1. Forecast demand for products and services (e.g., market trends, client preferences and operational demand).
2. Plan menu to meet client and facility needs (e.g., client need/satisfaction; human, material, physical resources, procurement, production and service systems).
3. Manage the procurement and receipt, storage and distribution of food and supplies (e.g., to include specifications, vendor selection, contracts and inventory control).
4. Manage food production systems (e.g., standards, procedures, schedules and preparation).

Topic B - Service Distribution

1. Manage the assembly, distribution and service of food (e.g., establish standards and procedures, develop schedules, monitor compliance, assess quality and client satisfaction).

Topic C - Sanitation and Safety

1. Manage safety and sanitation of food.
2. Manage sanitation and safety of facilities, equipment and supplies.

Topic D - Facility Management

1. Access/design/maintain facilities and equipment (e.g., records, maintenance/replacement and equipment purchase).

III. - Management

Topic A - Human Resources: Personal Management

1. Manage the staff selection process (e.g., job description, recruitment, labor legislation and orientation).
2. Supervise and develop staff (e.g., direct, monitor, counsel and evaluate).

3. Design and maintain effective human resource utilization (e.g., productivity studies, cost containment, inter and intra organizational relationships).

Topic B - Finance and Materials: Resource Procurement, Financial Management

1. Manage financial resources (e.g., salary decisions, budget planning, allocation, control analysis and efficiency studies).
2. Manage material resources (e.g., develop purchasing policies, negotiate and authorize purchase contracts and implement risk management program).

Topic C - Products and Services: Marketing

1. Market products and services (e.g., design, conduct analysis, test, price and promote).

Topic D - Functions: Management Responsibilities

1. Establish long range and strategic plan.
2. Organize, coordinate, monitor and evaluate operation (e.g., establish policies and procedures, comply with regulations).

IV. - Education and Communication

Topic A - Assessment and Learner Evaluation

1. Assess learning needs of clients/students (e.g., current knowledge, needs assessment and learning theory).
2. Evaluate educational outcomes.

Topic B - Planning: Program Development

1. Develop goals and objectives (e.g., client/class/program).
2. Develop instructional plan and determine evaluation criteria.

Topic C - Implementation

1. Provide education/counseling program to clients and specific population groups (e.g., instructional strategies and counseling).
2. Communicate with clients/audiences (e.g., various modes, techniques and channels).

V. -Evaluation

Topic A - Research

1. Review and evaluate research and other relevant information.
2. Propose/design and/or assist in applied research (e.g., develop hypotheses, collect data analyze and interpret data including statistics).

Topic B - Program/Services Evaluation

1. Develop standards for quality for food and nutrition services.
2. Monitor quality and evaluate effectiveness of programs and services.
3. Develop and implement quality assurance program.
4. Conduct evaluation studies (e.g., productivity, cost benefit).

Topic C - Professional Standards

1. Comply with professional code of ethics.
2. Comply with established standards for professional performance.
3. Engage in the political/legislative process.

Other Topics

1. Environment
2. Computer user
3. Stress management
4. Nutritional methods - self/others