**Coordinated Program in Dietetics**

**Learning Assessment Matrix  
Ongoing Assessment of Core Knowledge & Competencies for the RD  
Assessment Period from 2017 to 2021**

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| **1. Scientific and Evidence Base of Practice: integration of scientific information and research 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. | | | |
|  | Learning objective and the assessment methods that will be used (Guideline 13.1a & b) | Rotation or class in which assessment will occur (Guideline 13.1c) | Timeline for collecting formative and summative data (Guideline 13.1e) |
| CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives. | Students will receive at least 90% or better on the soup connection lab experience which requires students to develop and provide nutrition education and promoting healthy foods to diverse audiences. | NDFS 4760 | Each spring semester through grading rubrics. |
| CRDN 1.2: Apply evidence-based guidelines, systematic reviews and scientific literature. | Students will score a 90% or better on a written case presentation that combines assessment and evidence-based nutrition treatment using current scientific literature. | NDFS 4550 | Each fall semester through grading rubrics. |
| CRDN 1.3: Justify programs, products, services and care using appropriate evidence or data. | Students will score 95% or greater on the SST Project that requires them to assess resources, and then establish and oversee a nutrition screening and assessment system on a small group of patients in a LTC facility. | NDFS 4580 | Each spring through grading rubrics |
| CRDN 1.4: Evaluate emerging research for application in nutrition and dietetics practice. | Students will score 80% or better on the Diet Assignment project that requires students to research, live, and present on the life of someone with a specific disease state. | NDFS 4550 | Each fall semester through grading rubrics. |
| CRDN 1.5: Conduct projects using appropriate research methods, ethical procedures and data analysis. | Students will receive an average of 90% or better on a research project that requires students to conduct and present research in the field of nutrition and dietetics. | NDFS 4760 | Each spring semester through grading rubrics. |
| CRDN 1.6: Incorporate critical-thinking skills in overall practice. | Students will score 90% or better on a group practicum project that requires students to participate in developing, implementing, and presenting nutrition information to the public as part of a group. | NDFS 5750 | Each spring semester through grading rubrics. |
|  | Learning objective and the assessment methods that will be used (Guideline 13.1a & b) | Rotation or class in which assessment will occur (Guideline 13.1c) | Timeline for collecting formative and summative data (Guideline 13.1e) |
| 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. | Students will score 90% or better on the Scope of Practice Module and the associated study guide which requires students to explain the practice framework, identify professionals in a health care team, and list resources available for RDs. | NDFS 4570 | Each fall semester through grading rubrics. |
| CRDN 2.2: Demonstrate professional writing skills in preparing professional communications. | Students will receive 90% or better on the written case study which requires students to conduct a literature review, nutritional assessment, nutrition diagnosis, intervention, and monitoring/evaluation. | NDFS 4580 | Each fall semester through grading rubrics. |
| CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings. | Students will score an average of 90% or better on a group practicum project that requires students to participate in developing, implementing, and presenting nutrition information to the public as part of a group. | NDFS 5750 | Each spring semester through grading rubrics. |
| CRDN 2.4 Function as a member of interprofessional teams. | During staff relief week during final clinical rotation, 90% of students will score a 4/5 on an evaluation done by preceptors regarding ability to participate in interdisciplinary tasks, including assigning tasks to DTR or other health professionals, and participation in multi-disciplinary meetings. | NDFS 4660 | Each fall semester through evaluation. |
| CRDN 2.5: Assign duties to NDTRs and/or support personnel as appropriate. | During staff relief week during final clinical rotation, 90% of students will score a 4/5 on an evaluation done by preceptors regarding ability to participate in interdisciplinary tasks, including assigning tasks to DTR or other health professionals, and participation in multi-disciplinary meetings. | NDFS 4660 | Each fall semester through evaluation. |
| CRDN 2.6: Refer clients and patients to other professionals and services when needs are beyond individual scope of practice. | During staff relief week during final clinical rotation, 90% of students will score a 4/5 on an evaluation done by preceptors regarding ability to participate in interdisciplinary tasks, including assigning tasks to DTR or other health professionals, and participation in multi-disciplinary meetings. | NDFS 4660 | Each fall semester through evaluation. |
| CRDN 2.7: Apply leadership skills to achieve desired outcomes. | Students will receive an average of 90% or better on a research project that requires students to conduct and present research in the field of nutrition and dietetics requiring advancement in leadership and teamwork skills. | NDFS 4760 | Each spring semester through grading rubrics. |
| CRDN 2.8: Demonstrate negotiation skills. | During staff relief week during final clinical rotation, 90% of students will score a 4/5 on an evaluation done by preceptors | NDFS 4660 | Each fall semester through evaluation. |
| CRDN 2.9: Participate in professional and community organizations | 90% of students will attend the Utah Academy of Nutrition and Dietetics (UAND) Annual conference to build professional development, networking, and community outreach. | 4760 | Each spring semester through attendance sheets. |
| CRDN 2.10: Demonstrate professional attributes in all areas of practice. | During staff relief week during final clinical rotation, 90% of students will score a 4/5 on an evaluation done by preceptors | NDFS 4660 | Each fall semester through evaluation. |
| CRDN 2.11: Show cultural competence/sensitivity in interactions with clients, colleagues and staff. | Students will score an average of 90% or better on their Ethnic and Regional Food Practices Presentation, which includes counseling strategies for nutrition education for diverse populations and socio-economic groups. | NDFS 4060 | Each spring semester through grading rubrics. |
| CRDN 2.12: Perform self-assessment and develop goals for self-improvement throughout the program. | Students will score a 3 or better on a short rotation evaluation that determines ability to set up a goal and achieve that goal during a community-based rotation in the senior year. | NDFS 4660 | Each fall semester at community-based short rotation |
| CRDN 2.13: Prepare a plan for professional development according to Commission on Dietetic Registration guidelines. | Students will score an average of 90% or better on their Professional Portfolio that requires students to create a website that includes a biography, personal mission statement, resume, and academic achievement. | NDFS 4750 | Each spring semester through grading rubrics. |
| CRDN 2.14: Demonstrate advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession. | Students will receive an average of 90% or better on a Public Policy Assignment that requires students to become familiar with the legislative process and practice using advocacy skills to effect change in dietetics related policies with elected officials. | NDFS 4750 | Each spring through grading rubrics |
| CRDN 2.15: Practice and/or role play mentoring and precepting others. | Students will receive an average of 90% or better on the Head Chef for the day assignment which requires a staffing plan and procurement plan | NDFS 4490 | Each fall semester through grading rubrics. |
|  | Learning objective and the assessment methods that will be used (Guideline 13.1a & b) | Rotation or class in which assessment will occur (Guideline 13.1c) | Timeline for collecting formative and summative data (Guideline 13.1e) |
| 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. | Students will receive an average of 90% or better on ADIME notes assignments utilizing case studies derived from real world situations. | NDFS 4560 | Each fall semester through grading rubrics. |
| CRDN 3.2: Conduct nutrition focused physical exams. | Students will score a 90% or better on a written case presentation that combines assessment (including NFPE) and evidence-based nutrition treatment using current scientific literature. | NDFS 4570 | Each fall semester through grading rubrics. |
| CRDN 3.3: Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings. | Students will receive a combined score of 3 or better on clinical and customer service evaluations regarding communication skills. | NDFS 4660 | Each fall semester through evaluation reviews |
| CRDN 3.4: Design, implement and evaluate presentations to a target audience | Students will receive 90% or better on the advanced practicum presentation that requires students to develop educational strategies and materials suitable for target populations followed by a presentation of nutrition based on developed skills. | NDFS 5750 | Each spring semester through grading rubrics. |
| CRDN 3.5: Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience. | Students will score an average of 90% or better on their Ethnic and Regional Food Practices Presentation, which includes creating culturally-appropriate education materials. | NDFS 4060 | Each spring semester through grading rubrics |
| CRDN 3.6: Use effective education and counseling skills to facilitate behavior change. | Students will score an average of 90% or better on their counseling assignment which includes a 45 minute recorded counseling session with a client on a general nutrition concern. | NDFS 4060 | Each spring semester through grading rubrics. |
| CRDN 3.7: Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management. | Students will receive at least 90% or better on the soup connection lab experience which requires students to develop and provide nutrition education and promoting healthy foods to diverse audiences. | NDFS 4760 | Each spring semester through grading rubrics. |
| CRDN 3.8: Deliver respectful, science-based answers to client questions concerning emerging trends. | Practicum |  | Each spring semester through grading rubrics. |
| CRDN 3.9: Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources. | Students will receive at least 90% or better on the soup connection lab assignment which requires students to coordinate procurement, production, and distribution of whole foods to local consumers. | NDFS | Each spring semester through grading rubrics. |
| 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 | Students will receive 80% or better on a school menu project that includes evaluating school population and resources in order to create an acceptable menu for implementation.  Students will receive 80% or better on the Junction lab which requires students to develop a recipe, produce it, and evaluate it for food cost, labor cost and acceptability to the target audience. | NDFS 4710  NDFS 4740 | Each fall semester through grading rubrics.  Each fall semester through grading rubrics. |
| **4. Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations** | | | |
| KRD 4.1: The curriculum must include management and business theories and principles required to deliver programs and services. | | | |
| KRD 4.2: The curriculum must include content related to quality management of food and nutrition services. | | | |
| KRD 4.3: The curriculum must include the fundamentals of public policy, including the legislative and regulatory basis of dietetics practice. | | | |
| KRD 4.4: The curriculum must include content related to health care systems. | | | |
| 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 | | | |
|  | Learning objective and the assessment methods that will be used (Guideline 13.1a & b) | Rotation or class in which assessment will occur (Guideline 13.1c) | Timeline for collecting formative and summative data (Guideline 13.1e) |
| CRDN 4.1: Participate in management of human resources | Students will receive an average of 90% or better on the Head Chef for the day assignment which requires a staffing plan and procurement plan | NDFS 4490 | Each fall semester through grading rubrics. |
| CRDN 4.2: Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food | 100% of students will pass the ServSafe certification. | NDFS 1250 | Each spring semester through ServSafe exam scores. |
| CRDN 4.3: Conduct clinical and customer service quality management activities. | Students will receive a 90% or better on the customer satisfaction survey to determine quality management and quality improvement. | NDFS 4740 | Each spring through grading rubrics. |
| CRDN 4.4: Apply current nutrition informatics to develop, store, retrieve and disseminate information and data. | Students will score an average of 45/50 or better on the Soup Connection lab experience that requires them to research, evaluate and write about a health-promoting soup. Students must use ESHA, social media, and graphics to adequately communicate a health message. | NDFS 4570 | Each fall through grading rubrics |
| CRDN 4.5: Analyze quality, financial and productivity data for use in planning. | Students will score an average of 90% or better on a summary report of foodservice experiences that requires students to create a job description, develop training needs, job specifications, work schedule, and performance appraisal | NDFS 4740 | Each spring semester through grading rubrics. |
| CRDN 4.6: Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment. | Students will score an average of 45/50 or better on the Soup Connection lab experience that requires them to utilize locally-sourced vegetables and herbs to promote health through food. | NDFS 4570 | Each fall through grading rubrics |
| CRDN 4.7: Conduct feasibility studies for products, programs or services with consideration of costs and benefits. | Students will receive 90% or better on the Cost Benefit Analysis Assignment. | NDFS 4760 | Each fall through grading rubrics |
| CRDN 4.8: Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies. | Students will receive 80% or better on development of a cycle menu for use in a nursing home. Students must determine staffing, equipment and space needs as well as utilization of resources. | NDFS 4720 | Each fall through grading rubrics |
| 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. | Students will receive an average of 90% or better on a coding module that simulates billing for services. | NDFS 4750 | Each spring semester through grading rubrics. |
| CRDN 4.10: Analyze risk in nutrition and dietetics practice. | Students will receive 80% on a lab write-up that requires the creation of a HACCP plan for a foodservice facility. | NDFS 4740 | Each Spring semester through grading rubrics |
| **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 | | | |

**Utah State University Coordinated Program in Dietetics**

**KRDN/CRDN Curriculum Map (Required Element 5.1, 5.2)  
Didactic & Supervised Practice Courses Aligned with Core Knowledge & Competencies for the RDN (CP, FDE, IDE)**

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **Courses & Rotations** | **KRDN 1.1** | **KRDN 1.2** | **KRDN 1.3** | **CRDN 1.1** | **CRDN 1.2** | **CRDN 1.3** | **CRDN 1.4** | **CRDN 1.5** | **CRDN 1.6** |  | **KRDN 2.1** | **KRDN 2.2** | **KRDN 2.3** | **KRDN 2.4** | **KRDN 2.5** | **KRDN 2.6** | **KRDN 2.7** | **KRDN 2.8** | **CRDN 2.1** | **CRDN 2.2** | **CRDN 2.3** | **CRDN 2.4** | **CRDN 2.5** | **CRDN 2.6** | **CRDN 2.7** | **CRDN 2.8** | **CRDN 2.9** |
| **Semester 1** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| CHEM 1210 Principles of Chemistry (4) | X |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 1020 Science and Application of Nutrition (3) | X |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 1030 Introduction to Dietetics (1) |  |  |  |  |  |  |  |  |  |  |  | X |  |  | X |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 1260 Food Literacy (3) | X |  |  |  |  |  | X |  |  |  |  |  | X |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| MATH 1050 College Algebra (4) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| PSY 1010 Introduction to Psychology (3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | X |  | X |  |  |  |  |  |  |  |  |  |
| **Semester 2** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| CHEM 1220 Principles of Chemistry II (4) | X |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 2020 Nutrition throughout the Life Cycle (3) | X |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| ENGL 1010 Introduction to Writing (3) |  |  |  |  |  |  |  |  |  |  | X |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| STAT 1040 Introduction to Statistics (3) | X |  |  |  |  |  | X |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Semester 3** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| CHEM 2300  Organic Chemistry (3) | X |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 3020 Nutrition and Physical Performance (2) | X |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| BIOL 2420 Physiology (4) | X |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| ENGL 2010 Intermediate Writing (3) |  |  | X |  |  |  |  |  |  |  | X |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Semester 4** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| CHEM 3700 Introductory Biochemistry (3) | X |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 3070 Science of Food Preparation (3) | X | X | X |  |  |  | X |  |  |  | X |  |  |  |  |  |  |  |  |  | X |  |  |  |  |  |  |
| NDFS 1250 Sanitation & Safety (3) | X |  |  | X |  |  |  |  |  |  |  |  | X |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 3600: Medical Terminology (2) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Semester 5** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4020 Advanced Nutrition (3) | X | X | X |  | X |  | X |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4050 Education & Counseling I |  |  |  |  |  |  |  |  |  |  | X |  |  |  |  | X |  |  |  |  | X |  |  |  |  |  |  |
| NDFS 4480 Community Nutrition (3) | X |  |  |  |  |  | X |  |  |  |  |  | X |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4490 Community Nutrition Lab (2) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4550 Nutrition Assessment (3) | X | X | X |  | X |  |  |  | X |  | X | X |  |  |  |  |  | X |  | X | X |  |  |  |  | X |  |
| NDFS 4570 Clinical Experience I |  |  | X |  | X |  |  |  | X |  | X | X | X | X | X | X |  |  | X | X | X |  |  | X |  | X |  |
| NDFS 4710 Food Service Systems (2) |  |  | X | X |  | X |  |  | X |  |  |  | X |  | X |  |  |  | X |  |  |  |  |  |  |  |  |
| NDFS 4730 Food Service Systems Lab (2) |  |  | X | X |  | X |  |  | X |  |  | X |  |  | X |  |  |  | X | X | X |  |  |  |  |  |  |
| **Semester 6** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4060 Education & Counseling Methods in Dietetics II (2) |  |  | X |  |  |  |  |  | X |  | X |  |  |  |  | X |  |  |  |  | X |  |  |  |  |  |  |
| NDFS 4560 Medical Nutrition Therapy (4) | X | X | X |  | X |  | X |  |  |  | X |  |  | X | X | X |  |  | X |  | X |  |  |  | X |  |  |
| NDFS 4580 Clinical Nutrition Experience II |  |  | X |  | X | X | X |  | X |  | X | X |  | X | X | X |  |  | X | X | X |  | X | X | X |  |  |
| NDFS 4720 Foodservice Organization and Management (2) |  |  | X | X |  | X |  |  | X |  | X |  |  |  |  | X |  |  | X |  |  |  |  |  |  |  | X |
| NDFS 4740 Foodservice Organization and Management Lab (2) |  |  | X | X |  | X |  |  | X |  | X | X |  |  | X | X |  |  | X | X | X |  |  |  |  |  |  |
| NDFS 4780 Maternal & Child Nutrition (2) | X | X | X |  | X |  | X |  |  |  |  |  |  |  |  | X |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4790 Maternal & Child Lab (1) |  |  | X |  | X |  |  |  |  |  | X | X |  |  | X | X |  |  |  | X |  |  |  |  |  |  |  |
| **Semester 7** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4660 Medical Dietetics (12) | X | X | X |  | X |  | X |  | X |  | X | X | X | X | X | X |  |  | X | X | X | X | X | X | X | X |  |
| **Semester 8** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4750 Transition to Professional Practice (2) |  | X | X |  | X |  | X | X |  |  | X | X |  | X |  |  | X |  | X | X | X |  |  |  |  |  |  |
| NDFS 4760 Transition to Prof Practice Lab (2) | X | X | X | X | X | X |  |  | X |  | X | X |  |  |  |  |  | X | X | X | X |  |  |  | X |  | X |
| NDFS 5210 Advanced Public Health Nutrition (2) | X | X | X |  | X |  | X |  |  |  | X |  |  |  |  | X | X |  | X | X | X |  |  |  |  | X |  |
| NDFS 5410 Nutrient Gene Interaction | X | X | X |  | X |  | X |  |  |  | X |  |  |  |  |  |  |  |  | X |  |  |  |  |  |  |  |
| NDFS 5750 Advanced Dietetics Practicum (3) |  |  | X | X |  |  | X |  | X |  | X | X |  |  |  | X |  |  |  | X | X |  |  |  | X |  | X |

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| **Courses & Rotations** | **CRDN 2.10** | **CRDN 2.11** | **CRDN 2.12** | **CRDN 2.13** | **CRDN 2.14** | **CRDN 2.15** |  | **KRDN 3.1** | **KRDN 3.2** | **KRDN 3.3** | **KRDN 3.4** | **KRDN 3.5** | **CRDN 3.1** | **CRDN 3.2** | **CRDN 3.3** | **CRDN 3.4** | **CRDN 3.5** | **CRDN 3.6** | **CRDN 3.7** | **CRDN 3.8** | **CRDN 3.9** | **CRDN 3.10** |
| **Semester 1** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| CHEM 1210 Principles of Chemistry (4) |  |  |  |  |  |  |  |  |  |  |  | X |  |  |  |  |  |  |  |  |  |  |
| NDFS 1020 Science and Application of Nutrition (3) |  |  |  |  |  |  |  |  |  |  | X | X |  |  |  |  |  |  | X |  |  |  |
| NDFS 1030 Introduction to Dietetics (1) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 1260 Food Literacy (3) |  |  |  |  |  |  |  |  |  |  | X |  |  |  |  |  |  |  | X |  |  |  |
| MATH 1050 College Algebra (4) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| PSY 1010 Introduction to Psychology (3) |  | X |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Semester 2** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| CHEM 1220 Principles of Chemistry II (4) |  |  |  |  |  |  |  |  |  |  |  |  | X |  |  |  |  |  |  |  |  |  |
| NDFS 2020 Nutrition throughout the Life Cycle (3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | X |  |  |  |
| ENGL 1010 Introduction to Writing (3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| STAT 1040 Introduction to Statistics (3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Semester 3** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| CHEM 2300  Organic Chemistry (3) |  |  |  |  |  |  |  |  |  |  |  |  | X |  |  |  |  |  |  |  |  |  |
| NDFS 3020 Nutrition and Physical Performance (2) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| BIOL 2420 Physiology (4) |  |  |  |  |  |  |  |  |  |  |  |  | X |  |  |  |  |  |  |  |  |  |
| ENGL 2010 Intermediate Writing (3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Semester 4** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| CHEM 3700 Introductory Biochemistry (3) |  |  |  |  |  |  |  |  |  |  |  |  | X |  |  |  |  |  |  |  |  |  |
| NDFS 3070 Science of Food Preparation (3) |  |  |  |  |  |  |  |  |  |  |  | X |  |  |  |  |  |  |  |  | X |  |
| NDFS 1250 Sanitation & Safety (3) |  |  |  |  |  |  |  |  |  |  |  | X |  |  |  |  |  |  |  |  |  |  |
| NDFS 3600: Medical Terminology (2) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Semester 5** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4020 Advanced Nutrition (3) |  |  |  |  |  |  |  |  |  |  |  |  | X |  |  |  |  |  |  |  |  |  |
| NDFS 4050 Education & Counseling I |  | X |  |  |  |  |  |  |  | X | X | X |  |  |  |  | **X** | **X** |  | X |  |  |
| NDFS 4480 Community Nutrition (3) |  |  |  |  | X |  |  |  |  |  |  | X |  |  |  |  |  |  |  | X |  |  |
| NDFS 4490 Community Nutrition Lab (2) |  |  |  |  |  | X |  |  |  |  |  |  |  |  |  |  |  |  |  |  | X |  |
| NDFS 4550 Nutrition Assessment (3) |  |  |  |  |  |  |  |  | X |  |  | X |  |  |  | X |  |  |  |  |  |  |
| NDFS 4570 Clinical Experience I | X | X |  |  |  |  |  | X | X |  |  | X |  | X | X | X | **X** |  | X | X |  |  |
| NDFS 4710 Food Service Systems (2) |  |  |  |  |  |  |  |  |  |  |  | X |  |  |  |  |  |  | X | X |  | X |
| NDFS 4730 Food Service Systems Lab (2) | X | X |  |  |  |  |  |  |  |  | X |  |  |  | X | X |  |  | X |  |  | X |
| **Semester 6** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4060 Education & Counseling Methods in Dietetics II (2) |  | X |  |  |  |  |  |  | X | X | X |  |  |  | X | X | **X** |  | X |  |  |  |
| NDFS 4560 Medical Nutrition Therapy (4) |  |  |  |  |  |  |  |  |  |  |  |  | X |  | X |  |  |  | X |  |  |  |
| NDFS 4580 Clinical Nutrition Experience II | X | X | X |  |  |  |  | X |  | X |  |  | X | X | X |  |  | **X** | X |  |  |  |
| NDFS 4720 Foodservice Organization and Management (2) |  |  |  |  |  |  |  |  |  |  | X |  |  |  | X |  |  |  | X |  |  |  |
| NDFS 4740 Foodservice Organization and Management Lab (2) | X | X |  |  |  |  |  |  |  |  | X |  |  |  | X | X |  |  | X | X | X | X |
| NDFS 4780 Maternal & Child Nutrition (2) |  |  |  |  |  |  |  |  |  |  |  |  |  |  | X |  |  |  | X |  |  |  |
| NDFS 4790 Maternal & Child Lab (1) | X | X |  |  |  |  |  | X |  |  |  |  | X |  | X | X |  |  | X |  |  |  |
| **Semester 7** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4660 Medical Dietetics (12) | X | X | X |  |  |  |  | X |  | X |  |  | X | X | X | X | **X** | **X** | X |  |  |  |
| **Semester 8** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4750 Transition to Professional Practice (2) |  |  | X | X | X |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4760 Transition to Prof Practice Lab (2) | X |  |  |  |  |  |  |  |  |  | X |  |  |  | X | X |  |  | X | X | X | X |
| NDFS 5210 Advanced Public Health Nutrition (2) |  |  |  |  |  |  |  |  |  |  |  |  |  |  | X |  |  |  | X |  |  |  |
| NDFS 5410 Nutrient Gene Interaction |  |  |  |  |  |  |  |  |  |  |  | X |  |  |  |  |  |  |  |  |  |  |
| NDFS 5750 Advanced Dietetics Practicum (3) | X | X |  |  |  |  |  |  | X |  | X |  |  |  | X | X | **X** | **X** | X |  |  |  |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Courses & Rotations** | **KRDN 4.1** | **KRDN 4.2** | **KRDN 4.3** | **KRDN 4.4** | **KRDN 4.5** | **KRDN 4.6** | **CRDN 4.1** | **CRDN 4.2** | **CRDN 4.3** | **CRDN 4.4** | **CRDN 4.5** | **CRDN 4.6** | **CRDN 4.7** | **CRDN 4.8** | **CRDN 4.9** | **CRDN 4.10** |
| **Semester 1** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| CHEM 1210 Principles of Chemistry (4) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 1020 Science and Application of Nutrition (3) |  |  |  |  |  |  |  |  |  |  | X |  |  |  |  |  |
| NDFS 1030 Introduction to Dietetics (1) |  |  |  |  |  |  |  |  |  |  | X |  |  |  |  |  |
| NDFS 1260 Food Literacy (3) |  |  |  |  |  |  |  |  |  |  |  | X |  |  |  |  |
| MATH 1050 College Algebra (4) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| PSY 1010 Introduction to Psychology (3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Semester 2** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| CHEM 1220 Principles of Chemistry II (4) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 2020 Nutrition throughout the Life Cycle (3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| ENGL 1010 Introduction to Writing (3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| STAT 1040 Introduction to Statistics (3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Semester 3** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| CHEM 2300  Organic Chemistry (3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 3020 Nutrition and Physical Performance (2) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| BIOL 2420 Physiology (4) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| ENGL 2010 Intermediate Writing (3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Semester 4** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| CHEM 3700 Introductory Biochemistry (3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 3070 Science of Food Preparation (3) |  |  |  |  | X |  | X | X |  | X | X |  |  |  |  | X |
| NDFS 1250 Sanitation & Safety (3) |  |  |  | X | X |  | X |  |  |  |  |  |  |  |  |  |
| NDFS 3600: Medical Terminology (2) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Semester 5** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4020 Advanced Nutrition (3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4050 Education & Counseling I |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4480 Community Nutrition (3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4490 Community Nutrition Lab (2) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4550 Nutrition Assessment (3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4570 Clinical Experience I |  |  |  |  |  |  |  |  |  |  |  |  |  | X |  |  |
| NDFS 4710 Food Service Systems (2) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4730 Food Service Systems Lab (2) |  |  |  |  | X | X |  | X | X |  |  |  |  |  |  |  |
| **Semester 6** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4060 Education & Counseling Methods in Dietetics II (2) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4560 Medical Nutrition Therapy (4) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4580 Clinical Nutrition Experience II |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4720 Foodservice Organization and Management (2) | X | X |  | X |  |  | X |  | X | X | X |  | X | X |  | X |
| NDFS 4740 Foodservice Organization and Management Lab (2) | X | X |  |  | X | X |  | X | X | X | X |  | X |  |  | X |
| NDFS 4780 Maternal & Child Nutrition (2) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4790 Maternal & Child Lab (1) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Semester 7** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4660 Medical Dietetics (12) |  |  | X |  |  |  |  |  |  |  |  |  |  |  |  | X |
| **Semester 8** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NDFS 4750 Transition to Professional Practice (2) |  |  | X |  |  | X |  |  |  | X |  |  |  |  | X |  |
| NDFS 4760 Transition to Prof Practice Lab (2) |  |  |  | X | X |  | X | X | X | X |  |  | X | X |  |  |
| NDFS 5210 Advanced Public Health Nutrition (2) |  |  |  |  |  |  |  |  |  | X |  |  |  |  |  |  |
| NDFS 5410 Nutrient Gene Interaction |  |  |  |  |  |  |  |  |  | X |  |  |  |  |  |  |
| NDFS 5750 Advanced Dietetics Practicum (3) | X | X |  |  |  |  |  |  |  |  |  |  |  |  |  |  |