

Coordinated Program in Dietetics Assessment Report

Academic Year 2016-2017

The annual review of program occurred in May-August of 2016. The program continues to meet accreditation guidelines by providing education appropriate to all 36 standards established by the accrediting body for dietetics programs, ACEND. Standards can be accessed at:

<http://www.eatrightacend.org/ACEND/content.aspx?id=6442485341>

CPD Goals and Objectives

Academic Year	# of students in the cohort	Goal #1: Graduate students who are exam-ready and able to enter the dietetics work force or advanced study		Goal #2: Produce professionals who are independent, capable, and prepared to function in entry-level dietetics practice.			
		90% of graduates will pass the Registration Examination for Dietitians within 1 year of their first attempt.	90% of graduates will complete program requirements in less than three years	70% of students will be employed in dietetics or a related field within 1 year of program completion	30% of graduates will be enrolled in graduate schools within 5 years of program completion	70% of students will be rated as 'above average' on employer surveys	80% of graduates will report being 'well prepared' for entry level employment on 1-year alumni surveys
2015	12	100%	100%	100%	N/A*	100%	100%
2016	12	100%	100%	89%	N/A*	30%	86%
2017							

2018							
2019							

*This cohort has not been graduated for 5 years. This data will be available by 2020.

CPD RD Registration Exam Pass Rates

List years sequentially from least recent to most recent	(A) # of Students Taking the Exam for the First Time	Students Passing the CDR Exam		Pass Rate Percentages	
		(B) # of Students Passing on Their First Try	(C) # of Students Passing within One Year of Their First Try (if available)	(B/A) First-Time Pass Rate	(C/A) One-Year Pass Rate (if available)
2009	9	9	9	100%	100%
2010	13	13	13	100%	100%
2011	10	10	10	100%	100%
2012	7	4	7	57%	100%
2013	14	13	14	93%	93%
2014	13	13	13	100%	100%

2015	12	12	12	100%	100%
2016	13	10	13	77%	100%
2017					
2018					

Education benchmarks have been updated to match the 2017 standards released by ACEND in March 2017 and will be re-assessed in May 2018.

**Ongoing Assessment of Core Knowledge & Competencies for the RD
Assessment Period from 2015 to 2021**

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)	Individuals responsible for ensuring assessment occurs (Guideline 13.1d)	Timeline for collecting formative and summative data (Guideline 13.1e)	Resulting Data and Date Collected
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	Aguilar	Each spring semester through grading rubrics.	____ students met the criteria as established 2015: 12/12 2016: 12/12 2017: 2018: 2019: 2020: 2021:

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	Charlton	Each fall semester through grading rubrics.	____ students met the criteria as established 2015: 2/12 2016: 6/12 2017: 2018: 2019: 2020: 2021:
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	Charlton	Each spring through grading rubrics	____ students met the criteria as established 2015: N/A 2016: 12/12 2017: 2018: 2019: 2020: 2021:
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	Charlton	Each fall semester through grading rubrics.	____ students met the criteria as established 2015: 12/12 2016: 11/12 2017: 2018: 2019: 2020: 2021:
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	Aguilar	Each spring semester through grading rubrics.	____ students met the criteria as established 2015: 10/12 2016: 12/12 2017: 2018: 2019:

					2020: 2021:
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	Steinitz	Each spring semester through grading rubrics.	____ students met the criteria as established 2015:12/12 2016: 12/12 2017: 2018: 2019: 2020: 2021:
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.					
KRD 2.2: The curriculum must provide principles and techniques of effective counseling methods.					
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.					
	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)	Individuals responsible for ensuring assessment occurs (Guideline 13.1d)	Timeline for collecting formative and summative data (Guideline 13.1e)	Resulting Data and Date Collected
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	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	Charlton	Each fall semester through grading rubrics.	____ students met the criteria as established 2015: 30/30 2016: 12/12 2017: 2018: 2019: 2020: 2021:

Profession of Nutrition and Dietetics.					
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 4560	Charlton	Each fall semester through grading rubrics.	____ students met the criteria as established 2015: 3/12 2016: 8/12 2017: 2018: 2019: 2020: 2021:
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	Steinitz	Each spring semester through grading rubrics.	____ students met the criteria as established 2015: 12/12 2016: 12/12 2017: 2018: 2019: 2020: 2021:
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	Hopkins	Each fall semester through evaluation.	____ students met the criteria as established 2015: 10/12 2016: 10/12 2017: 2018: 2019: 2020: 2021:
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	NDFS 4660	Hopkins	Each fall semester through evaluation.	____ students met the criteria as established 2015: 10/12 2016: 10/12 2017:

	tasks, including assigning tasks to DTR or other health professionals, and participation in multi-disciplinary meetings.				2018: 2019: 2020: 2021:
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	Hopkins	Each fall semester through evaluation.	____ students met the criteria as established 2015: 10/12 2016: 10/12 2017: 2018: 2019: 2020: 2021:
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	Aguilar	Each spring semester through grading rubrics.	____ students met the criteria as established 2015: 10/12 2016: 12/12 2017: 2018: 2019: 2020: 2021:
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	Hopkins	Each fall semester through evaluation.	____ students met the criteria as established 2015: 10/12 2016: 11/12 2017: 2018: 2019: 2020: 2021:
CRDN 2.9: Participate in professional and community organizations	90% of students will attend the Utah Academy of Nutrition and Dietetics (UAND) Annual conference	4760	Aguilar	Each spring semester through attendance sheets.	____ students met the criteria as established 2015: 12/12

	to build professional development, networking, and community outreach.				2016: 12/12 2017: 2018: 2019: 2020: 2021:
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	Hopkins	Each fall semester through evaluation.	____ students met the criteria as established 2015: 10/12 2016: 11/12 2017: 2018: 2019: 2020: 2021:
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	Savoie Roskos	Each spring semester through grading rubrics.	____ students met the criteria as established 2015: 12/12 2016: 12/12 2017: 2018: 2019: 2020: 2021:
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	Hopkins	Each fall semester at community-based short rotation	____ students met the criteria as established 2015: not assessed 2016:11/12 2017: 2018: 2019: 2020: 2021:
CRDN 2.13: Prepare a	Students will score an average of	NDFS 4750	Aguilar	Each spring semester	____ students met the

plan for professional development according to Commission on Dietetic Registration guidelines.	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.			through grading rubrics.	criteria as established 2015: 12/12 2016: 11/12 2017: 2018: 2019: 2020: 2021:
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	Aguilar	Each spring through grading rubrics	____ students met the criteria as established 2015: 12/12 2016: 11/12 2017: 2018: 2019: 2020: 2021:
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	Aguilar	Each fall semester through grading rubrics.	____ students met the criteria as established 2015: N/A 2016: 12/12 2017: 2018: 2019: 2020: 2021:
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.					
KRD 3.2: The curriculum must include the role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention.					
KRD 3.3: The curriculum must include education and behavior change theories and techniques.					
	Learning objective and the assessment methods that will be	Rotation or class in which assessment will	Individuals responsible for	Timeline for collecting formative and	Resulting Data and Date Collected

	used (Guideline 13.1a & b)	occur (Guideline 13.1c)	ensuring assessment occurs (Guideline 13.1d)	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	Charlton	Each fall semester through grading rubrics.	____ students met the criteria as established 2015: 12/12 2016: 12/12 2017: 2018: 2019: 2020: 2021:
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	Charlton	Each fall semester through grading rubrics.	____ students met the criteria as established 2015: 3/12 2016: 6/12 2017: 2018: 2019: 2020: 2021:
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	Hopkins	Each fall semester through evaluation reviews	____ students met the criteria as established 2015: N/A 2016: 12/12 2017: 2018: 2019: 2020: 2021:
CRDN 3.4: Design, implement and evaluate	Students will receive 90% or better on the advanced practicum	NDFS 5750	Steinitz	Each spring semester through grading	____ students met the criteria as established

presentations to a target audience	presentation that requires students to develop educational strategies and materials suitable for target populations followed by a presentation of nutrition based on developed skills.			rubrics.	2015: N/A 2016: 12/12 2017: 2018: 2019: 2020: 2021:
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 counseling strategies for nutrition education for diverse populations and socio-economic groups.	NDFS 4060	Savoie Roskos	Each spring semester through grading rubrics	____ students met the criteria as established 2015: N/A 2016: 12/12 2017: 2018: 2019: 2020: 2021:
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	Savoie Roskos	Each spring semester through grading rubrics.	____ students met the criteria as established 2015: 93% 2016: 94% 2017: 2018: 2019: 2020: 2021:
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	Aguilar	Each spring semester through grading rubrics.	____ students met the criteria as established 2015: 12/12 2016: 12/12 2017: 2018: 2019: 2020: 2021:

CRDN 3.8: Deliver respectful, science-based answers to client questions concerning emerging trends.	Students will receive at least 90% or better on the Food Day Assignment that requires students to provide science-based (ex. Sustainability) nutrition information to consumers on a college campus.	NDFS 4050	Steinitz	Each fall semester through grading rubrics.	____ students met the criteria as established 2015: 12/12 2016: 12/12 2017: 2018: 2019: 2020: 2021:
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 4760	Aguilar	Each spring semester through grading rubrics.	____ students met the criteria as established 2015: 12/12 2016: 12/12 2017: 2018: 2019: 2020: 2021:
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 a 90% or better on are recipe adjustment assignment that allows students to use the factor and percentage methods to adjust recipes.	NDFS 4710	Anderson	Each fall semester through grading rubrics.	____ students met the criteria as established 2015: 12/12 2016: 12/12 2017: 2018: 2019: 2020: 2021:
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)	Individuals responsible for ensuring assessment occurs (Guideline 13.1d)	Timeline for collecting formative and summative data (Guideline 13.1e)	Resulting Data and Date Collected
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	Aguilar	Each fall semester through grading rubrics.	____ students met the criteria as established 2015: 11/12 2016: 12/12 2017: 2018: 2019: 2020: 2021:
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	Graf	Each spring semester through ServSafe exam scores.	____ students met the criteria as established 2015: 12/12 2016: 12/12 2017: 2018: 2019: 2020: 2021:
CRDN 4.3: Conduct clinical and customer service quality management activities.	Students will receive a 90% or better on the confidential customer satisfaction survey to determine quality management and quality improvement.	NDFS 4730	Anderson	Each spring through grading rubrics.	____ students met the criteria as established 2015: 2016: 12/12 2017: 2018: 2019:

					2020: 2021:
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	Aguilar	Each fall through grading rubrics	____ students met the criteria as established 2015: 12/12 2016: 12/12 2017: 2018: 2019: 2020: 2021:
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	Anderson	Each spring semester through grading rubrics.	____ students met the criteria as established 2015: 12/12 2016:12/12 2017: 2018: 2019: 2020: 2021:
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	Aguilar	Each fall through grading rubrics	____ students met the criteria as established 2015: 12/12 2016: 12/12 2017: 2018: 2019: 2020: 2021:
CRDN 4.7: Conduct feasibility studies for products, programs or services with consideration of costs and	Students will receive 90% or better on the Cost Benefit Analysis Assignment.	NDFS 4760	Aguilar	Each fall through grading rubrics	____ students met the criteria as established 2015: N/A 2016: 5/12 2017:

benefits.					2018: 2019: 2020: 2021:
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% on the assignment to design and actuate a wellness luncheon. The plan includes a budget, staffing and food production plan.	NDFS 4710	Anderson	Each fall semester through grading rubrics	____ students met the criteria as established 2015: N/A 2016: N/A 2017: 2018: 2019: 2020: 2021:
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	Aguilar	Each spring semester through grading rubrics.	____ students met the criteria as established 2015: 12/12 2016: 11/12 2017: 2018: 2019: 2020: 2021:
CRDN 4.10: Analyze risk in nutrition and dietetics practice.	Students will receive 90% on a lab write-up that requires the creation of a HACCP plan for a foodservice facility.	NDFS 4740	Anderson	Each Spring semester through grading rubrics	____ students met the criteria as established 2015: N/A 2016: 12/12 2017: 2018: 2019: 2020: 2021:
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-wide changes based on Assessment Data

The Coordinated Program in Dietetics at Utah State University continues to meet national standards. The following achievements highlight program quality:

- 100% pass rate on the RD registration exam within 1 year of graduation since 2009
- Excellent job placement rates within 1 year of graduation

Looking forward

Although the program is successful and continues to provide excellent training, two issues will influence the ongoing success of the program.

Issue #1: Transition to Master's level program

In August 2016, the new accreditation standards for a major shift in the dietetics program were released by the accrediting agency, ACEND. The standards require students to have a master's degree before sitting for the RD exam, beginning in 2024. The Coordinated Program in Dietetics at Utah State University has initiated efforts to meet these new standards.

Issue #2: Program Concentration

The 2016 stakeholders survey revealed that employers, preceptors and past students preferred the program change program concentration to clinical dietetics. This will be considered as the program transitions to the master's level in 2024.

Issue #3: Job Preparedness

Recent employer surveys have shown a downward trend for student preparedness for their first job. The stakeholders survey revealed this was largely in areas of “soft skills” including negotiation and communication. As the CPD expands its curriculum, attention is being given on how to recruit, train, and prepare students for the modern workforce.