

USU Coordinated Program in Dietetics Course Matrix

Courses & Rotations	KRD 1.1	CRD 1.1	CRD 1.2	CRD 1.3	CRD 1.4	CRD 1.5	KRD 2.1	KRD 2.2	KRD 2.3	CRD 2.1	CRD 2.2	CRD 2.3	CRD 2.4	CRD 2.5	CRD 2.6	CRD 2.7	CRD 2.8	CRD 2.9	CRD 2.10	CRD 2.11	CRD 2.12	CRD 2.13
Semester 1																						
CHEM 1210 Principles of Chemistry	X		x																			
NDFS 1020 Science and Application of Nutrition	X		X		X																	
NDFS 1260 Food Literacy	X																					
MATH 1050 College Algebra	X																					
PSY 1010 Introduction to Psychology	X							X														
Semester 2																						
CHEM 1220 Principles of Chemistry II	X		X																			
NDFS 2020 Lifecycle Nutrition	X		X		X																	
ENGL 1010 Introduction to Writing							X	X			X											
STAT 1040 Introduction to Statistics	X																					
Semester 3																						
CHEM 2300 Organic Chemistry	X		X																			
NDFS 3020 Sports Nutrition	X		X																			
BIOL 2420 Physiology	X		X																			
ENGL 2010 Intermediate Writing							X	X			X											
Semester 4																						
CHEM 3700 Biochemistry	X		X																			
CHEM 3710 Biochemistry Lab	X																					
NDFS 3070 Science of Food Preparation	X	X																				
NDFS 1250 Sanitation & Safety																						
NDFS 3600: Medical Terminology																						
Semester 5																						
NDFS 4020 Advanced Nutrition	X		X		X																	
NDFS 4050 Education & Counseling I							X	X		X	X		X									
NDFS 4480 Community Nutrition																						
NDFS 4550 Medical Nutrition Therapy I	X						X		X	X	X											
NDFS 4570 Clinical Experience I	X						X		X	X	X		X			X					X	

<p>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</p>	<p>Students will score an average of 90% or better on a final case study in which they conduct a literature review, nutritional assessment, nutrition diagnosis, intervention, and monitoring/evaluation.</p> <p>Students will score an average of 90% or better on a literature review which requires they used peer-reviewed nutrition references to write a thorough review of a specific nutrient.</p> <p>Students will score an average of 90% on a health brief assignment that requires students to conduct informational research and prepare a concise report for public health/nutrition professionals.</p>	<p>NDFS 4550</p> <p>NDFS 5410</p> <p>NDFS 4780</p>
<p>CRD 1.3: Justify programs, products, services and care using appropriate evidence or data</p>	<p>Students will receive an average of 90% or better on a business plan which requires students to justify programs and services based on evidence.</p>	<p>NDFS 4750</p>
<p>CRD 1.4: Evaluate emerging research for application in dietetics practice</p>	<p>Students will receive an average of 90% or better on the disease state research project that requires students to research, live, and present on the life of someone with a specific disease state.</p> <p>Students will score an average of 90% or better on a final case study in which they conduct a literature review, nutritional assessment, nutrition diagnosis, intervention, and monitoring/evaluation.</p>	<p>NDFS 4560</p> <p>NDFS 4550</p>
<p>CRD 1.5: Conduct projects using appropriate research methods, ethical procedures and data analysis</p>	<p>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.</p>	<p>NDFS 4760</p>
<p>CRD 2.1: Practice in compliance with current federal</p>	<p>Students will receive 90% or better on the Scope of</p>	<p>NDFS 4550</p>

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	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.	
CRD 2.2: Demonstrate professional writing skills in preparing professional communications	<p>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.</p> <p>Students will score an average of 90% or better on a literature review which requires they used peer-reviewed nutrition references to write a thorough review of a specific nutrient.</p>	<p>NDFS 4550</p> <p>NDFS 5410</p>
CRD 2.3: Design, implement and evaluate presentations to a target audience	<p>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.</p> <p>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.</p>	<p>NDFS 5750</p> <p>NDFS 4060</p>
CRD 2.4: Use effective education and counseling skills to facilitate behavior change	<p>Students will score an average of 90% or better on communication/counseling strategy and theory-specific questions assigned from Chapters 2, 15 & 16 in the Nutrition Education textbook.</p> <p>90% of students will complete a counseling evaluation on an RD which requires students to identify strengths and weaknesses of RDs in counseling skills.</p>	<p>4050</p> <p>NDFS 4660</p>
CRD 2.5: Demonstrate active participation, teamwork	Students will score an average of 90% or better on a	NDFS 5750

and contributions in group settings	group practicum project that requires students to participate in developing, implementing, and presenting nutrition information to the public as part of a group.	
CRD 2.6: Assign patient care activities to DTRs 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
CRD 2.7: 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
CRD 2.8: 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
CRD 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
CRD 2.10: Establish collaborative relationships with other health professionals and support personnel to deliver effective nutrition services.	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
CRD 2.11: Demonstrate professional attributes within various organizational cultures	Students will score an average of 90% or better on their Ethnic and Regional Food Practices Presentation, which includes counseling strategies for nutrition	NDFS 4060

	<p>education for diverse populations and socio-economic groups.</p> <p>Students will score an average of 90% or better on the Educational Materials Evaluation assignment, which addresses literacy level, clarity, appropriateness of phrasing and graphics, layout and design, and accuracy of information.</p>	NDFS 4060
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	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
CRD 2.13: 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 regarding ability to participate in interdisciplinary tasks, including assigning tasks to DTR or other health professionals, and participation in multi-disciplinary meetings.	NDFS 4660
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	Students will score an average of 90% or better on a final case study in which they conduct a literature review, nutritional assessment, nutrition diagnosis, intervention, and monitoring/evaluation.	NDFS 4550
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	<p>Students will receive an average of 90% or better on ADIME notes assignments utilizing case studies derived from real world situations.</p> <p>Students will receive an average of 90% or better on the Nutrition Care Process Assignment which requires students to collect information on medical history, anthropometrics, estimated energy needs, medications, etc.</p>	<p>NDFS 4550</p> <p>NDFS 4580</p>
CRD 3.1.b.: Diagnose nutrition problems and create	Students will receive an average of 90% or better on	NDFS 4570

problem, etiology, signs and symptoms (PES) statements	<p>the Nutrition Care Process Assignment which requires students to collect nutrition information to develop PES statements.</p> <p>Students will score an average of 90% or better on a final case study in which they conduct a literature review, nutritional assessment, nutrition diagnosis, intervention, and monitoring/evaluation.</p>	NDFS 4550
CRD 3.1.c: Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention	Students will receive an average of 90% or better on the Nutrition Care Process Assignment which requires students to provide interventions, diagnosis, and nutrition prescriptions for a diverse individuals.	NDFS 4580
CRD 3.1.d: Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis	Students will receive an average of 90% or better on the Nutrition Care Process Assignment which requires students to collect information on medical history, anthropometrics, estimated energy needs, medications, etc.	NDFS 4580
CRD 3.1.e: Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting	Students will receive an average of 90% or better on the Nutrition Care Process Assignment, which requires students to conduct documentation based on required guidelines.	NDFS 4580
CRD 3.2: Demonstrate effective communications skills for clinical and customer services in a variety of formats.	90% of students will score a 15/20 on a communications evaluation completed by preceptors during capstone rotations fall of senior year.	NDFS 4660
CRD 3.3: 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	NDFS 4760

	and promoting healthy foods to diverse audiences.	
CRD 3.4: Deliver respectful, science-based answers to consumer 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
CRD 3.5: Coordinate procurement, production, distribution and service of goods and services.	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. Students will receive at least 90% or better on the Special Occasions Assignment that requires students to develop a menu, adjust recipes, analyze recipes for nutritional content, and provide meal to consumers.	NDFS 4760 NDFS 4710
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	Students will receive 90% or better on a food service system semester project that allows students to develop a food service system, weekly menu, and recipes. 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 4720 NDFS 4710
CRD 4.1: Participate in management of human resources	Students will receive an average of 90% or better on a business plan which requires students to apply human resource management skills and knowledge.	NDFS 4750
CRD 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
CRD 4.3: Participate in public policy activities, including both legislative and regulatory initiatives	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	NDFS 4750

	<p>practice using advocacy skills to effect change in dietetics related policies with elected officials.</p> <p>Students will receive an average of 90% or better on a letter to congress based on a topic of special interest in public health nutrition.</p>	NDFS 5210
CRD 4.4: 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 4230
CRD 4.5: Use current informatics technology to develop, store, retrieve and disseminate information and data	Students will score an average of 45/50 or better on the Soup Connection blog post assignment 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 4580
CRD 4.6: Analyze quality, financial or productivity data and develop a plan for intervention	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
CRD 4.7: Propose and use procedures as appropriate to the practice setting to reduce waste and protect the environment	Students will receive at least 90% or better on the Special Occasions Assignment that requires students to develop a menu, adjust recipes, analyze recipes for nutritional content, and provide meal to consumers.	NDFS 4710
CRD 4.8: Conduct feasibility studies for products, programs or services with consideration of costs and benefits.	<p>Students will receive an average of 90% or better on a business plan which requires students to develop a budget, staffing needs, facility requirements, and supplies.</p> <p>Students will receive an average of 90% or better on the Special Occasions Assignment which requires development of a production schedule, budget, menu planning, staffing, and more.</p>	<p>NDFS 4750</p> <p>NDFS 4710</p>

<p>CRD 4.9: Analyze financial data to assess utilization of resources</p>	<p>Students will receive an average of 90% or better on a business plan which requires students to develop a budget, staffing needs, facility requirements, and supplies.</p> <p>Students will receive an average of 90% or better on the Special Occasions Assignment which requires development of a production schedule, budget, menu planning, staffing, and more.</p>	<p>NDFS 4750</p> <p>NDFS 4710</p>
<p>CRD 4.10: Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies</p>	<p>Students will receive an average of 90% or better on a business plan which requires students to develop a budget, staffing needs, facility requirements, and supplies.</p> <p>Students will receive an average of 90% or better on the Special Occasions Assignment which requires development of a production schedule, budget, menu planning, staffing, and more.</p>	<p>NDFS 4750</p> <p>NDFS 4710</p>
<p>CRD 4.11: Code and bill for dietetic/nutrition services to obtain reimbursement from public or private insurers.</p>	<p>Students will receive an average of 90% or better on a business plan including plans for reimbursement of services.</p> <p>Students will receive an average of 90% or better on the final exam which includes the health care systems unit.</p>	<p>NDFS 4750</p> <p>NDFS 4750</p>