**UAA Logo**

### DINU-MS:  Master of Science in Dietetics and Nutrition

**Academic Assessment Plan**

**Version II**

**Adopted by**

**The Dietetics & Nutrition faculty: October 1, 2020**

Reviewed with curriculum changes as an information item by the Academic Assessment Committee: 3/4/22

Reviewed by the Faculty Senate as an information item: 3/4/22

Reviewed with curriculum changes by the Academic Assessment Committee: 12/4/20

Reviewed by the Faculty Senate as an information item: 3/5/21

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Mission Statement

The mission of the UAA Master of Science (MS) in Dietetics and Nutrition is *to “Guide the future of dietetics and nutrition in Alaska through the preparation of competent entry-level registered dietitian nutritionists.”*

Program Introduction

October 2020: We are in the process of applying to the Accreditation Council for Education in Nutrition and Dietetics (ACEND) to reorganize the UAA Master of Science (MS) in Dietetics and Nutrition plus the UAA Graduate Certificate Dietetic Internship into a Future Education Model Graduate program (FG).

The FG will provide the education requirements for entry-level practice as a registered dietitian nutritionist (RDN) for applicants who have a minimum of a bachelor’s degree (or the required prerequisite coursework) from a program accredited by ACEND.

The FG integrates the required coursework with supervised experiential learning (SEL) in one accredited program.  Graduates of this type of program are eligible to take the national registration exam for dietitians.

We hope to hear in February 2021 if we have been approved for an August 2021 start date for this new type of program.

Ongoing program assessment will be required for FG accreditation maintenance, including annual summative assessment of competencies and surveying program alumni and employers of alumni to determine adequacy of the program in preparing graduates for the workforce.

Assessment Process

The ACEND assessment process involves two parts: program evaluation and competency assessment.

**a. Program Evaluation**

Per ACEND accreditation standards (Appendix A), each FG must have a written program evaluation plan that contains the program goals, objectives, data required to evaluate achievement of each goal and objective, evaluation methods, individuals responsible for ensuring the data are collected and the timeline for collecting the necessary data. This plan must be reviewed at least annually. Each program is required to continuously evaluate the achievement of its mission, goals and objectives based on its program evaluation plan and provide evidence that data is collected, summarized, and analyzed and assess the achievement of targets, some set by ACEND and some set by individual programs. The program evaluation plan and assessment of outcomes is required to be integrated within institutional assessment processes.

The UAA FG program evaluation plan actual outcomes (Appendix B) are summarized by the program director and reviewed with the program faculty and advisory council at the end of each academic year. During the review process, program strengths and weaknesses are identified in seven areas, designated by ACEND: policies and procedures, curriculum, teaching methods, program length, faculty, preceptors and resources. Short- and long-term strategies are developed and actions are taken to maintain program strengths and address the areas identified for improvement. The continuous program improvement plan (Appendix C) is monitored by the program director.

**b. Competency Assessment**

The UAA Dietetics and Nutrition (DN) faculty collaborated to designate which performance indicators and competencies will be assessed in each course and supervised experiential learning (SEL) rotation (Appendix E). New assignments and rotation experiences were developed to include the new competencies and performance indicators. Formative assessment, using multiple methods (i.e., concept maps, reflection papers, weekly rotation evaluations, discussion postings, projects, quizzes and exams), will be used frequently in each course and SEL rotation to track each student’s individual demonstration of the performance indicators and competencies as assigned in the Graduate Degree Curriculum Map (Appendix E). The learning activities listed in the appendix of each syllabus (please see the example syllabus included in Appendix F) are the planned formative assessments. The FG Competency Summative Assessment Table (Appendix G) documents the specific, required summative assessment method that was selected by DN faculty as being the most comprehensive measure of the student’s achievement of each competency. The summative assessment methods include exams, final course grades, presentations, projects, case studies, final research manuscript and final SEL rotation evaluations. Students will evaluate each course to provide formal feedback to the instructors for use in improvement processes. The preferred UAA method for showing this relationship between the summative assessments and the student learning outcomes is provided in Appendix H, the Association of Assessment Measures to Program Outcomes.

The target for demonstrating competence will be a minimum score of 5 (*“met expectations”)* on the summative assessment of each competency using the corresponding competency assessment tool (i.e., rotation evaluation or rubric – see examples in Appendix I). At the end of each academic year, data will be collected on the aggregate student achievement of the performance indicators and competencies in each course and SEL rotation by the DN faculty. The DN graduate program director will collect the aggregate results, prepare the summary report and complete the data analysis. At the year-end program meeting the DN faculty will discuss and document areas of program strengths and weaknesses and identify changes and updates that will be implemented in the next academic year for the purposes of curriculum improvement.

At the year-end curriculum review process with the program advisory council, the results of the student learning assessment are evaluated, along with the program evaluation, to determine program strengths and areas for improvement. The results from the graduate exit interview and preceptor surveys are also considered when identifying the program’s strengths and areas for improvement. The exit interview is a key component of comparing the educational experiences and consistency of learning outcomes for the SEL rotation sites that are utilized around the state of Alaska. Short- and long-term strategies are developed and actions are taken to maintain program strengths and address the areas identified for improvement. The continuous program improvement plan (Appendix C) is monitored by the program director.

Program Student Learning Outcomes

Upon completion of this program the graduate will be able to:

1. Apply foundational sciences to food and nutrition knowledge to meet the needs of individuals, groups and organizations.
2. Apply and integrate client/patient-centered principles and competent nutrition and dietetics practice to ensure positive outcomes.
3. Apply food systems principles and management skills to ensure safe and efficient delivery of food and water.
4. Apply community and population nutrition health theories when providing support to community or population nutrition programs.
5. Demonstrate leadership, business and management principles to guide practice and achieve operational goals.
6. Integrate evidence-informed practice, research principles, and critical thinking into practice.
7. Demonstrate professional behaviors and effective communication in all nutrition and dietetics interactions.

**Appendix A: ACEND Accreditation Standards for Graduate Degree Programs in Nutrition and Dietetics (FG) (Future Education Model)**

**Standard 3: Program Evaluation and Improvement**

The program must continuously evaluate the achievement of its mission, goals and objectives. The program must have an evaluation plan, use the plan to collect data, improve the program based on the findings and update the plan accordingly.

REQUIRED ELEMENTS:
3.1 A program evaluation plan must be written, reviewed at least annually, updated as needed with changes documented and must include the following components:
a. Each program goal.
b. Objective(s) that will be used to evaluate achievement of each program goal.
c. Qualitative and/or quantitative data needed to determine if goals and objectives have been achieved.
d. Groups from which data will be obtained; both internal and external stakeholders must be represented (such as graduates, administrators, faculty, preceptors, employers, practitioners, nutrition and dietetics education program directors, faculty from other disciplines and advisory committees).
e. Evaluation methods that will be used to collect the data.
f. Individuals responsible for ensuring that data are collected.
g. Timeline for collecting the necessary data.

3.2 The program must evaluate itself based on its program evaluation plan and provide evidence that:
a. Data on actual program outcomes are collected according to the program evaluation plan, summarized and analyzed by comparing actual achievements with objectives.
b. Data analysis is used to evaluate the extent to which goals and objectives are being achieved.
c. The ACEND-required targets for program completion and credentialing exam pass rate are met.
d. Program changes have been made to improve outcomes for any objectives that do not meet the program-specified or ACEND-required target.
e. Programmatic planning and outcomes evaluation are integrated with institutional planning and assessment, as appropriate.
3.3 Results of the program evaluation process must be used to identify strengths and areas for improvement relative to components of the program (policies, procedures, curriculum, teaching methods, program length, faculty, preceptors, resources). Short- and long-term strategies must be developed and actions must be taken to maintain program strengths and address areas for improvement identified through the evaluation process.

**Appendix B: UAA Future Education Model Graduate Program (FG)  
Program Evaluation Plan (Required Element 3.1, 3.2)**

**All Program Types**

**Date of Last Accreditation Review (self-study report): January 2021 (reorganization report)**

|  |  |  |
| --- | --- | --- |
| **History of Annual Review** | | |
| **Date of Annual Review** | **Individuals/Groups who Reviewed Plan** | **Results of the Review (i.e. changes that were made, if any)** |
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**Mission of the Dietetics Program**

*Guide the future of dietetics and nutrition in Alaska through the preparation of competent entry-level registered dietitian*

*nutritionists.*

**Program Goals, Objectives and Actual Outcomes**

| **A) Goal #1 -** *Graduates will be competent for entry-level practice as registered dietitian nutritionists (RDNs).* | | | | | | |
| --- | --- | --- | --- | --- | --- | --- |
| **B) Objectives** | **C) Data Needed for Evaluation** | **D) Groups from which Data will be Obtained** | **E) Evaluation Method(s) used to Collect Data** | **F) Individual(s) Responsible for Ensuring Data are Collected** | **G) Timeframe for Collecting Data**  **(When are data collected?)** | **H) Actual  Outcomes** |
| 1. At least 80% of alumni who respond to a survey will indicate they felt at least “competent” for entry-level practice as a RDN in their first dietetics-related position. | Survey question results of 1-year post graduates | Program alumni | Alumni survey 1 year post graduation | FG Director | End of program each year |  |
| 2. At least 80% of program graduates complete the program/degree requirements within 3 years (150% of the program length). | Average length of time for students complete the UAA FG | FG Director | End of year documentation of student completion time | FG Director | End of program |  |
| 3. At least 90% of program graduates take the CDR credentialing exam for dietitian nutritionists within  12 months of program completion. | Commission on Dietetic Registration (CDR) report with number of students testing over past 6 months | CDR | CDR reports | FG Director | Every 6 months when CDR sends report |  |
| 4. The program’s one-year pass rate (graduates who pass the registration exam within one year of first attempt) on the CDR credentialing exam for dietitian nutritionists is at least 80%. | CDR report with number of students testing over past 6 months | CDR | CDR reports | FG Director | Every 6 months when CDR sends report |  |
| 5. At least 80% of employers who respond to a survey will rate their satisfaction as satisfied or highly satisfied with the preparation of program graduates. | Survey question results of alumni supervisors | Supervisors of alumni | Employer survey of graduates 1 year post graduation | FG Director | 1 year post graduation |  |

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| --- | --- | --- | --- | --- | --- |
| Is the program achieving this goal? | Yes |  | No |  |  |
| If program is not achieving goal, explain the process used to identify factors that might have contributed to not achieving this goal. | | | | | |
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| **B) Goal #2 -** *Graduates will be prepared for dietetics practice in the diverse practice settings in Alaska.* | | | | | | |
| **B) Objectives** | **C) Data Needed for Evaluation** | **D) Groups from which Data will be Obtained** | **E) Evaluation Method(s) used to Collect Data** | **F) Individual(s) Responsible for Ensuring Data are Collected** | **G) Timeframe for Collecting Data**  **(When are data collected?)** | **H) Actual  Outcomes** |
| 1. At least 50% of UAA FG graduates who respond to a survey will report they remained in Alaska, for one year, to work as an RDN upon graduation. | Survey question results of 1-year post graduates | Program alumni | Alumni survey 1 year post graduation | FG Director | End of program each year |  |
| 2. Of graduates who seek employment, 80% are employed in nutrition and dietetics or related fields within 12 months of graduation. | Survey question results of 1-year post graduates | Program alumni | Alumni survey 1 year post graduation | FG Director | End of program each year |  |

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| Is the program achieving this goal? | Yes | X | No |  |  |
| If program is not achieving goal, explain the process used to identify factors that might have contributed to not achieving this goal. | | | | | |
|  | | | | | |

**Appendix C: ACEND Continuous Program Improvement Plan**

**UAA Dietetic Internship**

**Continuous Program Improvement Plan (Required Element 4.3)**

**All Program Types  
Date of Last Accreditation Review (PAR or self-study): November 2014**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Policies and Procedures** | | | | |
| **Identify strengths and/or areas of improvement resulting from the program evaluation process** | **How the program identified this strength or area of improvement** | **Short- or long-term strategy to maintain strength or address area of improvement** | **Specific timeframe for implementation of the action steps.** | **Results or data obtained based on steps taken to date.** |
|  |  |  |  |  |
| **Curriculum** | | | | |
| **Identify strengths and/or areas of improvement resulting from the program evaluation process** | **How the program identified this strength or area of improvement** | **Short- or long-term strategy to maintain strength or address area of improvement** | **Specific timeframe for implementation of the action steps.** | **Results or data obtained based on steps taken to date.** |
|  |  |  |  |  |
| **Teaching Methods** | | | | |
| **Identify strengths and/or areas of improvement resulting from the program evaluation process** | **How the program identified this strength or area of improvement** | **Short- or long-term strategy to maintain strength or address area of improvement** | **Specific timeframe for implementation of the action steps.** | **Results or data obtained based on steps taken to date.** |
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| **Program Length** | | | | |
| **Identify strengths and/or areas of improvement resulting from the program evaluation process** | **How the program identified this strength or area of improvement** | **Short- or long-term strategy to maintain strength or address area of improvement** | **Specific timeframe for implementation of the action steps.** | **Results or data obtained based on steps taken to date.** |
|  |  |  |  |  |
| **Faculty** | | | | |
| **Identify strengths and/or areas of improvement resulting from the program evaluation process** | **How the program identified this strength or area of improvement** | **Short- or long-term strategy to maintain strength or address area of improvement** | **Specific timeframe for implementation of the action steps.** | **Results or data obtained based on steps taken to date.** |
|  |  |  |  |  |
| **Preceptors** | | | | |
| **Identify strengths and/or areas of improvement resulting from the program evaluation process** | **How the program identified this strength or area of improvement** | **Short- or long-term strategy to maintain strength or address area of improvement** | **Specific timeframe for implementation of the action steps.** | **Results or data obtained based on steps taken to date.** |
|  |  |  |  |  |
| **Resources** | | | | |
| **Identify strengths and/or areas of improvement resulting from the program evaluation process** | **How the program identified this strength or area of improvement** | **Short- or long-term strategy to maintain strength or address area of improvement** | **Specific timeframe for implementation of the action steps.** | **Results or data obtained based on steps taken to date.** |
|  |  |  |  |  |
| **Other** | | | | |
| **Identify strengths and/or areas of improvement resulting from the program evaluation process** | **How the program identified this strength or area of improvement** | **Short- or long-term strategy to maintain strength or address area of improvement** | **Specific timeframe for implementation of the action steps.** | **Results or data obtained based on steps taken to date.** |
|  |  |  |  |  |

**Appendix D: ACEND Accreditation Standards for Graduate Degree Programs in Nutrition and Dietetics (FG) (Future Education Model)**

**Standard 5: Competency Assessment and Curriculum Improvement**

The program must continuously assess achievement of competencies. The program must have a written assessment plan and use the plan to collect and analyze data. The results of the assessment must be used to evaluate and improve the curriculum to enhance the quality of education provided.

REQUIRED ELEMENTS:
5.1 The program must have a plan for assessment of competencies (Appendix A) that identifies formative and summative assessment methods used, courses and/or supervised experiential learning activities in which assessment will occur, the process for tracking individual student’s demonstration of performance indicators/competencies, targets for  demonstrating competence and the process of data collection and analysis.

5.2 Formal curriculum review must routinely occur and:
a. Use results of program evaluation and competency assessment to determine strengths and areas for improvement.
b. Include input from students and other stakeholders as appropriate.
c. Include assessment of comparability of educational experiences and consistency of competency achievement when different courses, delivery methods (such as distance education) or sites for supervised experiential learning are used to accomplish the same educational objectives.
d. Result in actions to maintain or improve student learning.

**Appendix E: Curriculum Map**

**University of Alaska Anchorage FG**

**Graduate Degree Curriculum Map (Required Element 4.1)  
Courses Aligned with Competencies and Performance Indicators**

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| |  |  | | --- | --- | | **Knows** |  | | | Admission  Pre-requisite | **Semester 1 - Fall** | | | | |  | **Semester 2 - Spring** | | | | |  | **Semester 3 - Summer** | | | | |  | **Semester 4 - Fall** | | | | |  | **Semester 5 - Spring** | | | | |  | **Semester 6 - Summer** | | | | |
| **Shows** | | HS A625 Biostatistics for Health Professionals  OR NSG A633 Statistics for Advanced Practice | DN A650 The Business of Dietetics | DN A695G Supervised Experiential Learning (SEL) - Management | DN A698 Project OR  DN A699 Thesis |  | DN A615 Public Health Nutrition | DN A695H SEL – Public Health | DN A630 Applied Research in Nutrition and Dietetics | DN A698 Project OR  DN A699 Thesis |  | DN A695I SEL -  Specialty Rotation | DN A698 Project OR  DN A699 Thesis |  |  |  | DN A601 Professional Practice in Dietetics and Nutrition | DN A641 Advanced Medical Nutrition Therapy (MNT) - Ambulatory | DN A695J SEL –  MNT Ambulatory | DN A698 Project OR  DN A699 Thesis |  | DN A642 Advanced MNT - Acute | DN A675 Advanced Nutrient Metabolism | DN A695K SEL -  MNT Acute I | DN A698 Project OR  DN A699 Thesis |  | DN A695L SEL -  MNT Acute II |  |  |  |  |
| **Does** | |
| **C 1.1** | **PI 1.1.1** |  |  |  |  |  |  |  |  | **K** |  |  |  |  |  |  |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |
| **PI 1.1.2** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **K** |  |  |  |  | **S** |  |  |  |  |  |  |  |  |
| **PI 1.1.3** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  |  |  |
| **PI 1.1.4** | BIOL  A108 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.1.5** | DN A270, DN A275 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 1.2\*** | **PI 1.2.1** | DN A401, DN A402 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.2.2** | DN A401, DN A402 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| \*Summative assessment = DN A675 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 1.3\*** | **PI 1.3.1** | Serv  safe |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.3.2** | Serv  safe |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| \*Summative assessment = ServSafe Food Manager Exam |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 1.4\*** | **PI 1.4.1** | DN A270, DN A275 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.4.2** | DN A270, DN A275 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.4.3** | DN A270, DN A275 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| \*Summative assessment = DN A650 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 1.5\*** | **PI 1.5.1** | DN A401, DN A402 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.5.2** | DN A401, DN A402 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.5.3** | DN A401, DN A402 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.5.4** | DN A401, DN A402 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | \*Summative assessment = DN A642 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

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| |  |  | | --- | --- | | **Knows** |  | | | Pre-requisite | **Semester 1 - Fall** | | | | |  | **Semester 2 - Spring** | | | | |  | **Semester 3 - Summer** | | | | |  | **Semester 4 - Fall** | | | | |  | **Semester 5 - Spring** | | | | |  | **Semester 6 - Summer** | | | | |
| **Shows** | | HS A625 Biostatistics for Health Professionals  OR NSG A633 Statistics for Advanced Practice | DN A650 The Business of Dietetics | DN A695G Supervised Experiential Learning (SEL) - Management | DN A698 Project OR  DN A699 Thesis |  | DN A615 Public Health Nutrition | DN A695H SEL – Public Health | DN A630 Applied Research in Nutrition and Dietetics | DN A698 Project OR  DN A699 Thesis |  | DN A695I SEL -  Specialty Rotation | DN A698 Project OR  DN A699 Thesis |  |  |  | DN A601 Professional Practice in Dietetics and Nutrition | DN A641 Advanced Medical Nutrition Therapy (MNT) - Ambulatory | DN A695J SEL –  MNT Ambulatory | DN A698 Project OR  DN A699 Thesis |  | DN A642 Advanced MNT - Acute | DN A675 Advanced Nutrient Metabolism | DN A695K SEL -  MNT Acute I | DN A698 Project OR  DN A699 Thesis |  | DN A695L SEL -  MNT Acute II |  |  |  |  |
| **Does** | |
| **C 1.6\*** | **PI 1.6.1** | DN A401, DN A402 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.6.2** | DN A402 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.6.3** | DN A203 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.6.4** | DN A203 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| \*Summative assessment = DN A641 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 1.7** | **PI 1.7.1** | DN A325 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.7.2** | DN A325 |  |  | **D** |  |  |  | **D** |  |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  | **D** |  |  |  |  |
| **PI 1.7.3** | DN A325 |  |  | **D** |  |  |  | **D** |  |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  | **D** |  |  |  |  |
| **PI 1.7.4** | DN A325 |  |  | **D** |  |  |  | **D** |  |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  | **D** |  |  |  |  |
| **PI 1.7.5** | DN A325 |  |  | **D** |  |  |  | **D** |  |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  | **D** |  |  |  |  |
| **PI 1.7.6** | DN A325 |  |  | **D** |  |  |  | **D** |  |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  | **D** |  |  |  |  |
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| **C 1.8** | **PI 1.8.1** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **K** |  |  |  |  |  |  |  |  |  |
| **PI 1.8.2** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  |  |  |  |
| **PI 1.8.3** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  |  |  |  |
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| **C 1.9** | **PI 1.9.1** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  | **S** |  |  |  |  |  |  |  |  |  |
| **PI 1.9.2** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  | **S** |  |  |  |  |  |  |  |  |  |
| **PI 1.9.3** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **K** |  |  |  | **K** |  |  |  |  |  |  |  |  |  |
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| **C 1.10** | **PI 1.10.1** |  | **S** |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.10.2** |  | **S** |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.10.3** |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |

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| |  |  | | --- | --- | | **Knows** |  | | | Pre-requisite | **Semester 1 - Fall** | | | | |  | **Semester 2 - Spring** | | | | |  | **Semester 3 - Summer** | | | | |  | **Semester 4 - Fall** | | | | |  | **Semester 5 - Spring** | | | | |  | **Semester 6 - Summer** | | | | |
| **Shows** | | HS A625 Biostatistics for Health Professionals  OR NSG A633 Statistics for Advanced Practice | DN A650 The Business of Dietetics | DN A695G Supervised Experiential Learning (SEL) - Management | DN A698 Project OR  DN A699 Thesis |  | DN A615 Public Health Nutrition | DN A695H SEL – Public Health | DN A630 Applied Research in Nutrition and Dietetics | DN A698 Project OR  DN A699 Thesis |  | DN A695I SEL -  Specialty Rotation | DN A698 Project OR  DN A699 Thesis |  |  |  | DN A601 Professional Practice in Dietetics and Nutrition | DN A641 Advanced Medical Nutrition Therapy (MNT) - Ambulatory | DN A695J SEL –  MNT Ambulatory | DN A698 Project OR  DN A699 Thesis |  | DN A642 Advanced MNT - Acute | DN A675 Advanced Nutrient Metabolism | DN A695K SEL -  MNT Acute I | DN A698 Project OR  DN A699 Thesis |  | DN A695L SEL -  MNT Acute II |  |  |  |  |
| **Does** | |
| **C 1.11** | **PI 1.11.1** | DN A401, DN A402 |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  | **D** |  |  |  |  |
| **PI 1.11.2** | DN A401, DN A402 |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  | **D** |  |  |  |  |
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| **C 1.12** | **PI 1.12.1** |  |  |  | **K** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.12.2** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.12.3** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.12.4** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 1.13** | **PI 1.13.1** |  |  |  |  |  |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.13.2** |  |  |  |  |  |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.13.3** |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.13.4** |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.13.5** |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 1.14** | **PI 1.14.1** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.14.2** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.14.3** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.14.4** | DN A203 |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 1.15** | **PI 1.15.1** |  |  |  |  |  |  |  | **K** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.15.2** |  |  |  |  |  |  |  | **S** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.15.3** |  |  |  |  |  |  |  | **S** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.15.4** |  |  |  |  |  |  |  | **S** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.15.5** |  |  |  |  |  |  |  | **S** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

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| |  |  | | --- | --- | | **Knows** |  | | | Pre-requisite | **Semester 1 - Fall** | | | | |  | **Semester 2 - Spring** | | | | |  | **Semester 3 - Summer** | | | | |  | **Semester 4 - Fall** | | | | |  | **Semester 5 - Spring** | | | | |  | **Semester 6 - Summer** | | | | |
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| **Does** | |
| **C 1.16** | **PI 1.16.1** |  |  |  |  |  |  | **K** | **K** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.16.2** |  |  |  |  |  |  | **K** | **K** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 1.16.3** |  |  |  |  |  |  | **K** | **K** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 2.1** | **PI 2.1.1** |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.1.2** |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.1.3** |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.1.4** |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 2.2** | **PI 2.2.1** |  |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.2.2** |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.2.3** |  |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.2.4** |  |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 2.3** | **PI 2.3.1** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.3.2** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.3.3** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.3.4** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.3.5** |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** | **D** |  |  |  | **D** |  | **D** |  |  |  | **D** |  |  |  |  |
| **PI 2.3.6** |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** | **D** |  |  |  | **D** |  | **D** |  |  |  | **D** |  |  |  |  |
| **PI 2.3.7** |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** | **D** |  |  |  | **D** |  | **D** |  |  |  | **D** |  |  |  |  |
| **PI 2.3.8** |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** | **D** |  |  |  | **D** |  | **D** |  |  |  | **D** |  |  |  |  |
| **PI 2.3.9** |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** | **D** |  |  |  | **D** |  | **D** |  |  |  | **D** |  |  |  |  |
| **PI 2.3.10** |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** | **D** |  |  |  | **D** |  | **D** |  |  |  | **D** |  |  |  |  |
| **PI 2.3.11** |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** | **D** |  |  |  | **D** |  | **D** |  |  |  | **D** |  |  |  |  |
| **PI 2.3.12** |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** | **D** |  |  |  | **D** |  | **D** |  |  |  | **D** |  |  |  |  |

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| |  |  | | --- | --- | | **Knows** |  | | | Pre-requisite | **Semester 1 - Fall** | | | | |  | **Semester 2 - Spring** | | | | |  | **Semester 3 - Summer** | | | | |  | **Semester 4 - Fall** | | | | |  | **Semester 5 - Spring** | | | | |  | **Semester 6 - Summer** | | | | |
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| **Does** | |
| **C 2.3 (cont.)** | **PI 2.3.13** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.3.14** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.3.15** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.3.16** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.3.17** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.3.18** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.3.19** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.3.20** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.3.21** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.3.22** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.3.23** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.3.24** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.3.25** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.3.26** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.3.27** |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  | **D** |  |  |  |  |
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| **C 2.4** | **PI 2.4.1** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.4.2** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.4.3** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.4.4** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.4.5** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  | **D** |  | **D** |  |  | **D** |  |  |  |  |
| **PI 2.4.6** |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.4.7** |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.4.8** |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.4.9** |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.4.10** |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.4.11** |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.4.12** |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.4.13** |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.4.14** |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

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| |  |  | | --- | --- | | **Knows** |  | | | Pre-requisite | **Semester 1 - Fall** | | | | |  | **Semester 2 - Spring** | | | | |  | **Semester 3 - Summer** | | | | |  | **Semester 4 - Fall** | | | | |  | **Semester 5 - Spring** | | | | |  | **Semester 6 - Summer** | | | | |
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| **Does** | |
| **C 2.4 (cont.)** | **PI 2.4.15** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **K** |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.4.16** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **K** |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.4.17** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **K** |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.4.18** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.4.19** |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 2.5** | **PI 2.5.1** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.5.2** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.5.3** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.5.4** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.5.5** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.5.6** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.5.7** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.5.8** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.5.9** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 2.5.10** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 3.1** | **PI 3.1.1** |  |  | **S** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 3.1.2** |  |  | **S** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 3.1.3** |  |  | **S** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 3.1.4** |  |  | **S** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 3.1.5** |  |  | **S** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 3.1.6** |  |  | **S** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 3.1.7** |  |  | **S** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 3.1.8** |  |  | **S** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| |  |  | | --- | --- | | **Knows** |  | | | Pre-requisite | **Semester 1 - Fall** | | | | |  | **Semester 2 - Spring** | | | | |  | **Semester 3 - Summer** | | | | |  | **Semester 4 - Fall** | | | | |  | **Semester 5 - Spring** | | | | |  | **Semester 6 - Summer** | | | | |
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| **Does** | |
| **C 3.2** | **PI 3.2.1** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 3.2.2** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 3.2.3** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 3.2.4** |  |  |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 3.2.5** |  |  |  | **K** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 3.2.6** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 3.2.7** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 3.3** | **PI 3.3.1** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 3.3.2** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 3.3.3** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 3.3.4** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 3.4** | **PI 3.4.1** |  | **K** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 3.4.2** |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 3.4.3** |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 4.1** | **PI 4.1.1** |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 4.1.2** |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 4.1.3** |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 4.1.4** |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 4.1.5** |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 4.1.6** |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 4.1.7** |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

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| |  |  | | --- | --- | | **Knows** |  | | | P Pre-requisite | **Semester 1 - Fall** | | | | |  | **Semester 2 - Spring** | | | | |  | **Semester 3 - Summer** | | | | |  | **Semester 4 - Fall** | | | | |  | **Semester 5 - Spring** | | | | |  | **Semester 6 - Summer** | | | | |
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| **Does** | |
| **C 4.2** | **PI 4.2.1** |  |  |  |  |  |  | **K** | **K** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 4.2.2** |  |  |  |  |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 4.2.3** |  |  |  |  |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 5.1** | **PI 5.1.1** |  |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.1.2** |  |  | **K** | **D** |  |  |  | **D** |  |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  | **D** |  |  |  |  |
| **PI 5.1.3** |  |  | **D** | **D** |  |  |  | **D** |  |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  | **D** |  |  |  |  |
| **PI 5.1.4** |  |  | **D** | **D** |  |  |  | **D** |  |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  | **D** |  |  |  |  |
| **PI 5.1.5** |  |  | **D** | **D** |  |  |  | **D** |  |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  | **D** |  |  |  |  |
| **PI 5.1.6** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **K** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 5.2** | **PI 5.2.1** |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.2.2** |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.2.3** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.2.4** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.2.5** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.2.6** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.2.7** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.2.8** |  |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.2.9** |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.2.10** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.2.11** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.2.12** |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.2.13** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.2.14** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.2.15** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

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| |  |  | | --- | --- | | **Knows** |  | | | Pre-requisite | **Semester 1 - Fall** | | | | |  | **Semester 2 - Spring** | | | | |  | **Semester 3 - Summer** | | | | |  | **Semester 4 - Fall** | | | | |  | **Semester 5 - Spring** | | | | |  | **Semester 6 - Summer** | | | | |
| **Shows** | | HS A625 Biostatistics for Health Professionals  OR NSG A633 Statistics for Advanced Practice | DN A650 The Business of Dietetics | DN A695G Supervised Experiential Learning (SEL) - Management | DN A698 Project OR  DN A699 Thesis |  | DN A615 Public Health Nutrition | DN A695H SEL – Public Health | DN A630 Applied Research in Nutrition and Dietetics | DN A698 Project OR  DN A699 Thesis |  | DN A695I SEL -  Specialty Rotation | DN A698 Project OR  DN A699 Thesis |  |  |  | DN A601 Professional Practice in Dietetics and Nutrition | DN A641 Advanced Medical Nutrition Therapy (MNT) - Ambulatory | DN A695J SEL –  MNT Ambulatory | DN A698 Project OR  DN A699 Thesis |  | DN A642 Advanced MNT - Acute | DN A675 Advanced Nutrient Metabolism | DN A695K SEL -  MNT Acute I | DN A698 Project OR  DN A699 Thesis |  | DN A695L SEL -  MNT Acute II |  |  |  |  |
| **Does** | |
| **C 5.2 (cont.)** | **PI 5.2.16** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.2.17** |  |  |  | **D** |  |  |  |  | **D** |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  | **D** |  |  |  |  |
| **PI 5.2.18** |  |  |  | **D** |  |  |  |  | **D** |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  | **D** |  |  |  |  |
| **PI 5.2.19** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.2.20** |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.2.21** |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.2.22** |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 5.3** | **PI 5.3.1** |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.3.2** |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.3.3** |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.3.4** |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 5.4** | **PI 5.4.1** |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.4.2** |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.4.3** |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.4.4** |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.4.5** |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 5.5** | **PI 5.5.1** |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.5.2** |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 5.5.3** |  |  | **D** | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| **C 6.1** | **PI 6.1.1** |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  |  | **D** | **D** |  |  |  |  |  |  | **D** |  |  |  | **D** |  |  |  |  |
| **PI 6.1.2** |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  |  | **D** | **D** |  |  |  |  |  |  | **D** |  |  |  | **D** |  |  |  |  |
| **PI 6.1.3** |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  |  | **D** | **D** |  |  |  |  |  |  | **D** |  |  |  | **D** |  |  |  |  |
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| |  |  | | --- | --- | | **Knows** |  | | | Pre-requisite | **Semester 1 - Fall** | | | | |  | **Semester 2 - Spring** | | | | |  | **Semester 3 - Summer** | | | | |  | **Semester 4 - Fall** | | | | |  | **Semester 5 - Spring** | | | | |  | **Semester 6 - Summer** | | | | |
| **Shows** | | HS A625 Biostatistics for Health Professionals  OR NSG A633 Statistics for Advanced Practice | DN A650 The Business of Dietetics | DN A695G Supervised Experiential Learning (SEL) - Management | DN A698 Project OR  DN A699 Thesis |  | DN A615 Public Health Nutrition | DN A695H SEL – Public Health | DN A630 Applied Research in Nutrition and Dietetics | DN A698 Project OR  DN A699 Thesis |  | DN A695I SEL -  Specialty Rotation | DN A698 Project OR  DN A699 Thesis |  |  |  | DN A601 Professional Practice in Dietetics and Nutrition | DN A641 Advanced Medical Nutrition Therapy (MNT) - Ambulatory | DN A695J SEL –  MNT Ambulatory | DN A698 Project OR  DN A699 Thesis |  | DN A642 Advanced MNT - Acute | DN A675 Advanced Nutrient Metabolism | DN A695K SEL -  MNT Acute I | DN A698 Project OR  DN A699 Thesis |  | DN A695L SEL -  MNT Acute II |  |  |  |  |
| **Does** | |
| **C 6.2** | **PI 6.2.1** |  |  |  |  |  |  |  |  | **S** | **S** |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  |  |  |
| **PI 6.2.2** |  |  |  |  | **S** |  |  |  | **S** | **S** |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  |  |  |
| **PI 6.2.3** |  |  |  |  |  |  |  |  | **S** | **S** |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  |  |  |
| **PI 6.2.4** |  |  |  |  |  |  |  |  | **S** | **S** |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  |  |  |
| **PI 6.2.5** |  |  |  |  |  |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  |  |  |
| **PI 6.2.6** |  |  |  |  |  |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  |  |  |
| **PI 6.2.7** |  |  |  |  |  |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  |  |  |
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| **C 6.3** | **PI 6.3.1** |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 6.3.2** |  |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 6.3.3** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **D** |  | **D** |  |  |  |  |  |  |  |
| **PI 6.3.4** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **D** |  | **D** |  |  |  |  |  |  |  |
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| **C 7.1** | **PI 7.1.1** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 7.1.2** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 7.1.3** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 7.1.4** |  |  |  | **D** |  |  |  | **D** |  |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  | **D** |  |  |  |  |
| **PI 7.1.5** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **S** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 7.1.6** |  |  |  | **D** |  |  |  | **D** |  |  |  | **D** |  |  |  |  |  |  | **D** |  |  |  |  | **D** |  |  | **D** |  |  |  |  |
| **PI 7.1.7** |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  |  |  |  | **D** |  |  |  |  |  | **D** |  |  |  | **D** |  |  |  |  |
| **PI 7.1.8** |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  |  |  |  | **D** |  |  |  |  |  | **D** |  |  |  | **D** |  |  |  |  |
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| **C 7.2** | **PI 7.2.1** |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  |  |  |  | **D** |  |  |  |  |  | **D** |  |  |  | **D** |  |  |  |  |
| **PI 7.2.2** |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  | **D** |  |  |  |  |  | **D** |  | **D** |  |  |  |  |  | **D** |  |  |  | **D** |  |  |  |  |
| **PI 7.2.3** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PI 7.2.4** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | **D** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

**Appendix F: Example Course Syllabus**

**Course Syllabus DN A630**

**Applied Research in Nutrition and Dietetics**

**Spring 2022**

Instructor: Carrie King, PhD, RDN, LD, CDE

Prerequisites: None

Co-requisites: None

Credits: 3.0

Time: No weekly meeting times

Clock Hours: Total time of student involvement ~ 135 hours per semester

Lecture: 3 hours per week reviewing course materials

Homework: 6 hours per week outside reading, study or information gathering

Location: [Blackboard](http://www.uaa.alaska.edu/classes) http://www.uaa.alaska.edu/classes

Contact: 907-786-6597 / cdking@alaska.edu

Office Hours: Tuesdays 10 am – Noon and by appointment; PSB 146

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***UAA Dietetics & Nutrition main office:* PSB 146; 786-1276**

## COMMUNICATION: FACULTY

Faculty check UAA email daily, Monday through Friday; should you email during this time, expect a reply within 24 hours. Should you email faculty over the weekend (Friday close of business through Sunday evening), expect a reply on the next business day. Emails sent over UAA-observed holidays will be answered on the next business day following the above schedule. Should this availability change during the course of the semester, an announcement will be posted to Blackboard and emailed to you via Blackboard’s notification system.

## COMMUNICATION: STUDENTS

You are expected to check your UAA email daily, Monday through Friday. If a faculty member contacts you directly regarding the class, a reply is expected within 24-hours, unless over the weekend, then a reply is expected on Monday. Replies are expected the next business day following UAA-observed holidays. All course announcements will be posted to Blackboard and emailed via Blackboard’s notification system. If you have extenuating circumstances affecting your ability to participate in the class, notify your faculty member as soon as possible. Professionalism and civility are expected, and will be returned, in all communication. In all electronic communication, please remember there is a person sitting at the other end of the computer reading it. If you are feeling angry, frustrated, or generally “fired up” about something, consider saving a draft of your email or communication and re-reading it later in the day or the next day prior to sending it. You may also consider a phone call or in-person conversation – sometimes those are easier ways to communicate some things.

When you send me an email, PLEASE use the following guidelines:

1. Sign your first and last name to the email (it doesn’t automatically appear when you send from your UAA email account or if you email me from Blackboard)
2. In the subject line, include the course number (DN 630)

NOTE**:** In compliance with FERPA (Family Educational Rights and Privacy Act), only emails from a UAA generated account will be answered by the instructor.

# 1.0 COURSE DESCRIPTION

## Course Description:

Applies the critical interpretation of dietetics and nutrition research findings to professional practice. Builds on prior didactic coursework in research methodologies. Focuses on evidence-based resource development, translational research and outcomes research.

## Competencies:

This course has been designed to include specific Future Education Model Graduate Degree Competencies and Performance Indicators as defined by the 2019 ACEND Future Education Model Accreditation Standards. The ACEND competencies are the UAA Student Learning Outcomes for this course. See the Appendix for competencies (Student Learning Outcomes), performance indicators, learning activities and alternate supervised experiential learning hours, and associated assessments.

**Teaching Methods:** Learning units (available on Blackboard) including recorded lectures from the instructors, assigned readings, feedback on video submissions, mentoring in the research proposal development process

# 2.0 COURSE METHOD OF DELIVERY

## Course Delivery:

This course is conducted entirely online. This is NOT a self-paced course. There are weekly deadlines.

**Please note:** EXPECT to have technical difficulties in an online class. Computers seem to have a mind of their own at times. PLEASE KNOW that you will NOT be penalized for technical difficulties—I expect there to be some throughout the course. I just request that you contact IT Services ASAP for technical assistance and keep me updated re: if you need help, etc. You are required to email or call me immediately if there is a technical difficulty. Waiting until a deadline is missed to contact the instructor will result in loss of points.

# 3.0 TEXTBOOK AND OTHER REQUIREMENTS

## Required Texts:

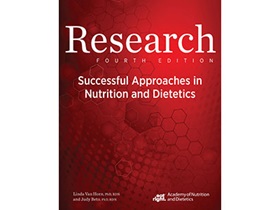
Van Horn L, Beto J. Research:

Successful Approaches in Nutrition and

Dietetics. 4th ed. Academy of Nutrition

and Dietetics: Chicago. 2019. ISBN:

978-0-88091-946-3



## Other Requirements:

None.

## UAA Bookstore:

Textbooks will NOT be automatically sent to you. Anchorage students can purchase their books at the UAA Bookstore, located in the UAA Campus Center building. Students living outside of the Anchorage area can order books with their credit cards by contacting the [UAA Bookstore](http://www.uaa.alaska.edu/bookstore) at (907) 786-1151 or via their website: www.uaa.alaska.edu/bookstore/.

# 4.0 COURSE FORMAT

**Definition of a “week” for DN A630 Online:** A “week” in this course is defined as Monday 12:01 am through Sunday at Midnight.

**Completion of DN 630 Online:** Listed below is the instructor’s expectation re: how students will complete DN 630 online on a weekly basis:

1. Access the weekly **Learning Unit** via the Learning Unit button on Blackboard
2. Complete all activities and readings assigned in the Learning Unit
3. Participate in the weekly activities as assigned. This may include a discussion board or other online interaction. The required discussion activities will be outlined in the weekly Learning Unit and/or the Course Schedule
   1. Note: the learning units are made available the weekend prior to the week they are assigned in the Course Schedule (last page of the syllabus).
4. Complete your assignments by the due date

**Blackboard:** https://blackboard.uaa.alaska.edu/

1. Announcements (announcements will be posted here at least weekly)
2. Syllabus
3. Contact Instructor (contact information for the instructor)
4. Learning Units (weekly content for the course). Each week’s learning unit will be made available by 5 pm Friday before the week starts (at a minimum). I know you like to work ahead at times and I will do my best to release the learning units as early as possible.
5. Assignments (detailed information on your assignments AND the place to submit assignments)
6. Course Questions: Post your general course questions here. We will not be using a traditional discussion board in this class. We will instead be using Voice Thread. Directions will be provided in the learning units.
7. Email (you may email anyone in the course from here). You may email the instructor or other students in the course from this link. Be aware that your name and UAA e-mail address will be available to other students in the class to facilitate class communication. No other personal information will be disclosed.
8. Grades (view your grades)
9. Resources (links to helpful UAA resources such as financial aid, UAA library, etc. and course resources such as research guidelines and references)

**Email:** Your UAA e-mail address is my default means of contacting you. To obtain your username and password for accessing your UAA e-mail account call the IT Call Center at 786-4646 (or toll free 1-877-633-3888). If you prefer to use a different email address, you MUST set up your UAA email to forward to your preferred address. Look in the Resources button in Blackboard for instructions on how to do this.

# 5.0 COURSE ASSIGNMENTS & EXAMS

1. Detailed information for each assignment will be available under the Assignments button on Blackboard. If you need assistance with Blackboard features, please go to the Resources button in Blackboard and look under the Academic Resources at UAA website. Formatting and submitting papers: papers will be accepted in the following formats: .doc, .docx, .rtf, .pdf. If possible .doc or .docx is preferred as it is an easier way for me to comment on the document electronically.
2. Please check the Course Schedule Calendar for all due dates. Unless indicated otherwise, assignments are always due at midnight on the due date.

## Exams:

There will be [proctored exams](https://www.uaa.alaska.edu/academics/institutional-effectiveness/departments/academic-innovations-elearning/elearning/students/proctored-exams/index.cshtml), https://www.uaa.alaska.edu/academics/institutional-effectiveness/departments/academic-innovations-elearning/elearning/students/proctored-exams/index.cshtml, in this course which will consist of you using the online testing services platform, Remote Proctor Now (RPNow). To prepare for your proctored exam(s), please follow the below guidelines:

1. Review the [Getting Started with RPNow materials](https://www.uaa.alaska.edu/academics/institutional-effectiveness/departments/academic-innovations-elearning/elearning/rp-now.cshtml), (https://www.uaa.alaska.edu/academics/institutional-effectiveness/departments/academic-innovations-elearning/elearning/rp-now.cshtml, for a better understanding of the service, policies, and technology requirements).
2. Complete the [Request a Proctor](https://docs.google.com/forms/d/e/1FAIpQLSeKPvpaePxcqozhRz8BGdD3DhYW9Ck6fyCfeCFbUMguYBggUg/viewform), (https://docs.google.com/forms/d/e/1FAIpQLSeKPvpaePxcqozhRz8BGdD3DhYW9Ck6fyCfeCFbUMguYBggUg/viewform). This form is due no later than the third week of the semester.
   1. Students may choose one of the following options to test:
      1. Online Testing with RPNow:You will need a computer/laptop (Windows 8 + / MAC 10.12 + OS), webcam, microphone, and reliable internet.
      2. Alternate Testing Needs: For students unable to make RPNow work. An eLearning representative will be in contact with you to verify your submission and determine alternate solutions.

1. Take the RPNow Practice test in your course. If you are unable to locate a practice test, contact eLearning Student Services.

\*Please note that due to COVID-10, the eLearning Testing Center (GHH 101) is only available for students who are unable to make RPNow work on their devices.

\*\*Be proactive and complete these steps at the beginning of the semester to save yourself time and stress later.

For more information on the online testing services, RPNow through UAA's eLearning office, please visit the [eLearning website](http://www.uaa.alaska.edu/eLearning) (http://www.uaa.alaska.edu/eLearning) or call us at 907-786-1730 (Toll Free AK only 855-582-2337).

**6.0 GRADING POLICIES**

| **Assignment** | **Points** |
| --- | --- |
| Discussions via Voice Thread | 80 |
| Research Topic Declaration | 15 |
| CITI Training Certificate | 25 |
| UAA Health Sciences/Medical Librarian Consultation | 20 |
| Mini Research Proposal Assignment Series:   1. Nutrition Education 2. Quality Improvement 3. Survey Research 4. Program Evaluation or Policy Analysis | 100  (25 points each) |
| Nutrition Screening Tool EBP Project | 25 |
| Final Research Question (approved by Academic Advisor) | 15 |
| Research Proposal Outline | 25 |
| Peer feedback on research proposal outline | 10 |
| Research Proposal Draft | 25 |
| Statistics Consultation | 25 |
| Final Research Proposal | 75 |
| IRB Application | 35 |
| Student Presentation on Research Proposal | 25 |
| **Total Points Possible** | **500** |

GRADES\*: 450-500 = A

400-449 = B

350-399 = C

300-349 = D

<300 = F

*\*Please note: No extra credit is offered and no exceptions are made to the grading scale above (i.e., rounding up to the next grade).*

Anti-plagiarism software will be used for all major assignments in this course to verify that the information is correctly cited and is your own original work and not the same assignment that was submitted for another class by yourself, or by another student.

The instructor reserves the right to modify the grading rubrics for an assignment, if absolutely necessary, and notify students of the changes ASAP.

## Late Work:

Late Work will not be accepted unless PRIOR notification or arrangements are made. Late work is subject to reduced credit of 10% per day past the original deadline.

## Retention of Graded Work:

It is recommended that students retain a copy of all graded work until a final grade is given at the completion of the course.

# 7.0 COURSE ETIQUITTE

* Nutrition is a science with many questions that remain to be answered. I ask that you respect each person’s individual opinion as *their opinion*.
* No foul or deliberately offensive language or statements will be tolerated under any circumstances.
* Do participate. Yes, your grade depends on your participation, but you will also get more out of the class if you actively participate.

# 8.0 ONLINE SAFETY

Do not post your personal information, such as address or phone number, anywhere in your online postings.

# 9.0 TECHNICAL SUPPORT

## Technical Support:

Please contact the [IT Call Center](mailto:callcenter@uaa.alaska.edu) for all course-related technical problems (786-4646 or 1-877-633-3888 or callcenter@uaa.alaska.edu).

# 10.0 WITHDRAW AND INCOMPLETES

## Withdrawal:

If for any reason, a student cannot complete this course, s/he is strongly advised to officially WITHDRAW before the drop deadline. Students who “disappear” without withdrawing officially risk an “F” grade on their transcript. Call Enrollment Services at 786-1480 for more information.

**Incomplete:**

Incompletes will be given in accordance with UAA’s incomplete policy. For more information, please see the UAA catalog. Please know there are strict requirements for incompletes and they will only be considered under very unusual circumstances.

**11.0 ACADEMIC SUCCESS AND SUPPORT SERVICES**

## Accommodations:

If you need disability-related accommodations, please notify [Disability Support Services](http://www.uaa.alaska.edu/dss) at 786-4530 or http://www.uaa.alaska.edu/dss.

## Library:

[UAA’s library](http://www.lib.uaa.alaska.edu) services are also available to distance education students. Many of the library’s resources may be accessed online at: www.lib.uaa.alaska.edu. The reference desk is available at 786-1848.

## Learning Resource Center:

Students with reading and/or writing challenges are encouraged to become familiar with and use the [Learning Resource Center](http://www.uaa.alaska.edu/ctc/lrc/index.cfm) 786-6831, http://www.uaa.alaska.edu/ctc/lrc/index.cfm located in the Sally Monserud Building on the UAA campus. Let the instructor know ASAP if you need assistance with locating support services in your area.

# 12.0 CHEATING, PLAGIARISM, OR OTHER FORMS OF ACADEMIC DISHONESTY

Disciplinary action may be initiated by the university and disciplinary sanctions imposed against any student found responsible for committing, attempting to commit, or intentionally assisting in the commission of academic dishonesty. Academic dishonesty applies to examinations, assignments, laboratory reports, fieldwork, practicums, creative projects, or other academic activities. Regardless of the type of assignment, students found to be academically dishonest will receive a zero for that assignment, quiz or exam.

The following examples constitute forms of academic dishonesty prohibited by the Student Code of Conduct and are not intended to define prohibited conduct in exhaustive terms, but rather to set forth examples to serve as guidelines for acceptable and unacceptable behavior:

* presenting as their own the ideas or works of others without proper citation of sources
* utilizing devices not authorized by the faculty member
* using sources (including but not limited to text, images, computer code, and audio/video files) not authorized by the faculty member
* providing assistance without the faculty member’s permission to another student, or receiving assistance not authorized by the faculty member from anyone (with or without their knowledge)
* submitting work done for academic credit in previous classes, without the knowledge and advance permission of the current faculty member
* acting as a substitute or utilizing a substitute
* deceiving faculty members or other representatives of the university to affect a grade or to gain admission to a program or course
* fabricating or misrepresenting data
* possessing, buying, selling, obtaining, or using a copy of any material intended to be used as an instrument of assessment in advance of its administration
* altering grade records of their own or another student’s work
* offering a monetary payment or other remuneration in exchange for a grade
* violating the ethical guidelines or professional standards of a given program.

# 13.0 PROPERTY STATEMENT

All of the materials within this course are the property of the University of Alaska Anchorage and the course instructors. The materials are not to be used for any purpose other than completing the course requirements as a student enrolled in this course without written permission of the instructor.

# 14.0 INSTRUCTOR AND STUDENT RESPONSIBILITIES

As instructors of Dietetics and Nutrition courses at UAA, it is our goal to provide valuable learning experiences for all students. To meet this goal, we ask that you understand our expectations of instructor and student responsibilities.

## Responsibilities of the instructor:

* Foster students’ professional growth and ethical behavior
* Always treat students with respect and protect their privacy
* Ensure a safe and equitable learning environment where students feel safe to ask questions and express opinions
* Respond to student questions within a reasonable timeframe (i.e. 48 hours)
* Provide feedback (i.e. grade assignments) within one week after the due date unless otherwise indicated for lengthy assignments.

## Responsibilities of the student:

* Honestly represent skills and abilities
* Honestly represent the work that we have done collaboratively and individually
* Conduct ourselves in an ethical manner
* Read course syllabus, assignment directions, and announcements and ask questions to clarify understanding as needed

# 15.0 NOTICE OF NONDISCRIMINATION

The University of Alaska is an affirmative action/equal opportunity employer and educational institution.  The University of Alaska does not discriminate on the basis of race, religion, color, national origin, citizenship, age, sex, physical or mental disability, status as a protected veteran, marital status, changes in marital status, pregnancy, childbirth or related medical conditions, parenthood, sexual orientation, gender identity, political affiliation or belief, genetic information, or other legally protected status. The University's commitment to nondiscrimination, including against sex discrimination, applies to students, employees, and applicants for admission and employment. [Contact information, applicable laws, and complaint procedures are included on UA's statement of nondiscrimination available](http://www.alaska.edu/titleIXcompliance/nondiscrimination) at www.alaska.edu/titleIXcompliance/nondiscrimination.

**DN 630 Course Schedule and Outline\***

| **Date** | **Week** | **Topic\***  **\****See Learning Units in Blackboard for reading assignments* | **Assignments** |
| --- | --- | --- | --- |
| 1/13/22 | 1 | Research application in practice – overview;  UAA MS Dietetics and Nutrition research requirements; Human subjects research protection | Research Topic Declaration  *Schedule appointment for librarian consultation.* |
| 1/20/22 | 2 | Research culture:  Ethics, conflict of interest, clinician-researcher identity | **Weds 9/4/21, 1:30 – 3:00 pm, DN Faculty Open House, Professional Studies Building Room 146**  CITI Training Certificate |
| 1/27/22 | 3 | Overview of Designing Research and Writing a Proposal in “Real Life” | UAA Health Sciences/Medical Librarian Consultation |
| 2/3/22 | 4 | Nutrition Education Evaluation | Nutrition Education Proposal |
| 2/10/22 | 5 | Translational Research;  Translating research into policy in the workplace |  |
| 2/17/22 | 6 | Systematic review process;  Critical evaluation of literature | Nutrition Screening Tool EBP Project |
| 2/24/22 | 7 | Quality Improvement Projects;  Practice Based Research | Quality Improvement Proposal  *Make appointment with statistician (consultation due 11/22/21)* |
| 3/16/22 | 8 | Qualitative Research |  |
| 3/23/22 | 9 | Survey Research | Survey Research Proposal |
| 3/30/22 | 10 | Outcomes Research, ANDHII;  Secondary Analysis of Data |  |
| 4/6/22 | 11 | Program Evaluation; Needs Assessment; Policy Analysis | Program Evaluation or Policy Analysis Proposal  Final Research Question |
| 4/13/22 | 12 | Research Proposal Writing | Research Proposal Outline |
| 4/20/22 | 13 | Research Proposal Writing | Peer feedback on research proposal outlines  Statistics Consultation (due 11/22/21) |
| 4/27/22 | 14 | Research Proposal Writing | Research Proposal – FINAL  IRB Proposal |
| 5/5/22 | F | Student Presentations  (time to be voted on, will be virtual) | Student Presentations |

*\*Dates and Materia****l****s are best estimates and may be subject to change.*

# APPENDIX

| **Student Learning Outcome**  **(ACEND FG Competency)** | **Summative Assessment** | **Learning Activities** | **Alternate Supervised Experiential Learning Hours** | **Performance Indicators** |
| --- | --- | --- | --- | --- |
| **1.1** Applies an understanding of environmental, molecular factors (e.g. genes, proteins, metabolites) and food in the development and management of disease. | Done in DN A675 | Discussion  Activity |  | 1.1.1 Analyzes the usefulness and limitations of epidemiological, clinical and other study designs and identifies trends in diet and disease. (K) |
| **1.10** Applies knowledge of math and statistics | Done in NSG A633 | Research  Proposal  Development |  | 1.10.1 Chooses appropriate statistical methods, performs statistical analysis and interprets results in various data analysis situations. (S)  1.10.2 Communicates information on statistical methods, results and interpretation, both orally and in writing. (S) |
| **2.2** Selects, develops and/or implements nutritional screening tools for individuals, groups or populations. | Nutritional Screening Tool EBP Project | Nutritional  Screening Tool  EBP Project |  | 2.2.1 Considers all client/patient factors when selecting, developing nutrition screening tools. (D)  2.2.2 Evaluates the validity and reliability of the nutrition screening tools and modifies based on current evidence-informed practice. (S)  2.2.3 Leads the implementation of nutrition screening tools in collaboration with other health professionals. (D)  2.2.4 Prioritizes care based on results of screening considering complexity of care needs. (D) |
| **6.2** Applies scientific methods utilizing ethical research practices when reviewing, evaluating and conducting research. | Done in DN A698/699 – Final Manuscript and Defense | Research  Proposal  Development |  | 6.2.1 Identifies, explains and applies the steps of the scientific method and processes. (D)  6.2.2 Articulates a clear research question or problem and formulates a hypothesis. (D)  6.2.3 Identifies and demonstrates appropriate research methods. (D)  6.2.4 Interprets and applies research ethics and responsible conduct in research. (D) |
| **6.3** Applies current research and evidence-informed practice to services. | Done in DN A642 | Nutritional  Screening Tool  EBP Project |  | 6.3.2 Critically examines and interprets current research and evidence-informed practice findings to determine the validity, reliability and credibility of information. (D) |

**Appendix G: FG Competency Summative Assessment**

| **Competency (level)** | **List course and course number or rotation in**  **which the competency is assessed** | **List specific, required summative assessment method(s) (exam, rubric, project, etc.) used to measure achievement of the competency** |
| --- | --- | --- |
| **Knows (K)** |
| **Shows (S)** |
| **Does (D)** |
| **Unit 1: Foundational Knowledge -  Applies foundational sciences to food and nutrition knowledge to meet the**  **needs of individuals, groups, and organizations.** | | |
| **1.1** Applies an understanding of environmental, molecular factors (e.g. genes, proteins, metabolites) and food in the development and management of disease. **(S)** | DN A675 Advanced Nutrient Metabolism | Final Research Paper  (focused on a patient case scenario including an assessment of their environmental and genetic factors that impact their risk for disease development or progression) |
| **1.2** Applies an understanding of anatomy, physiology, and biochemistry. **(S)** | The performance indicators (PIs) are covered in prerequisite coursework:  DN A401 Medical Nutrition Therapy I (3 cr) and DN A402 Medical Nutrition Therapy II (3 cr) OR NS A216 Pathophysiology (4 cr) + [DN A301 Nutrition Assessment (3 cr) or DN A407 Preventive and Therapeutic Nutrition (3 cr)]  Summative assessment is conducted in  DN A675 Advanced Nutrient Metabolism | Final Research Paper  (focused on a patient case scenario including an assessment of their environmental and genetic factors that impact their risk for disease development or progression)*.* |
| **1.3** Applies knowledge of microbiology and food safety. **(S)** | Admission requirement | ServSafe Food Manager Exam certificate of completion |
| **1.4** Integrates knowledge of chemistry and food science as it pertains to food and nutrition product development and when making modifications to food. **(S)** | The PIs are covered in prerequisite coursework:  DN A270 Culinary Nutrition  DN A275 Intro to Culinary Medicine  Summative assessment is conducted in  DN A650 The Business of Dietetics | Recipe Modification Activity |
| **1.5** Applies knowledge of pathophysiology and nutritional biochemistry to physiology, health and disease. **(S)** | The PIs are covered in prerequisite coursework:  DN A401 Medical Nutrition Therapy I & DN A402 Medical Nutrition Therapy II OR NS A216 Pathophysiology + [DN A301 Nutrition Assessment or DN A407 Preventive and Therapeutic Nutrition]  Summative assessment is conducted in  DN A642 Advanced MNT - Acute | Final Exam (cumulative) |
| **1.6** Applies knowledge of social, psychological and environmental aspects of eating and food. **(S)** | The PIs are covered in prerequisite coursework:  DN A401 Medical Nutrition Therapy I & DN A402 Medical Nutrition Therapy II OR NS A216 Pathophysiology + [DN A301 Nutrition Assessment or DN A407 Preventive and Therapeutic Nutrition]  Summative assessment is conducted in  DN A641 Advanced MNT - Ambulatory | Simulation Evaluation |
| **1.7** Integrates the principles of cultural competence within own practice and when directing services. **(D)** | All Supervised Experiential Learning (SEL) rotations | Final Professional Readiness Evaluation  (in all SEL rotations) |
| **1.8\*** Applies knowledge of pharmacology to recommend, prescribe and administer medical nutrition therapy. **(S)** | DN A642 Advanced MNT - Acute | Medication Critical Analysis and VoiceThread Presentation |
| **1.9\*** Applies an understanding of the impact of complementary and integrative nutrition on drugs, disease, health and wellness. **(S)** | DN A641 Advanced MNT- Ambulatory | Complementary and Integrative Nutrition Screening Tool Assignment |

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| --- | --- | --- |
| **Competency (level)** | **List course and course number or rotation in which the competency is assessed** | **List specific, required summative assessment method(s) (exam, rubric, project, etc.) used to measure achievement of the competency** |
| **Knows (K)** |
| **Shows (S)** |
| **Does (D)** |
| **Unit 1: Foundational Knowledge (cont.)** | | |
| **1.10\*** Applies knowledge of math and statistics. **(S)** | HS A625 Biostatistics for Health Professionals or NSG A633 Statistics for Advanced Practice | Final Course Grade |
| **1.11** Applies knowledge of medical terminology when communicating with individuals, groups and other health professionals. **(D)** | DN A695L SEL - MNT - Acute II | Final Rotation Evaluations |
| **1.12** Demonstrates knowledge of and is able to manage food preparation techniques. **(D)** | DN A695G SEL  - Management | Recipe Modification Activity Rubric |
| **1.13\*** Demonstrates computer skills and uses nutrition informatics in the decision-making process. **(D)** | DN A615 Public Health Nutrition | Nutrition Informatics Assignment Rubric |
| **1.14** Integrates knowledge of nutrition and physical activity in the provision of nutrition care across the life cycle. **(D)** | DN A695J SEL MNT - Ambulatory | Presentation in community setting on nutrition and physical activity tips |
| **1.15\*** Applies knowledge of nutritional health promotion and disease prevention for individuals, groups and populations. **(S)** | DN A615 Public Health Nutrition | Program Development Project |
| **1.16\*** Gains a foundational knowledge on public and global health issues and nutritional needs. **(K)** | DN A615 Public Health Nutrition | Discussion Board on Global Health Nutrition |
| **Unit 2: Client/Patient Services -  Applies and integrates client/patient-centered principles and competent nutrition and dietetics practice to ensure  positive outcomes.** | | |
| **2.1\*** Applies a framework to assess, develop, implement and evaluate products, programs and services. **(D)** | DN A650 The Business of Dietetics | Alaska Grown Feasibility Project |
| **2.2** Selects, develops and/or implements nutritional screening tools for individuals, groups or populations. **(D)** | DN A630 Applied Research in Nutrition and Dietetics | Nutritional Screening Tool EBP Project |

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| --- | --- | --- |
| **Competency (level)** | **List course and course number or rotation in which the competency is assessed** | **List specific, required summative assessment method(s) (exam, rubric, project, etc.) used to measure achievement of the competency** |
| **Knows (K)** |
| **Shows (S)** |
| **Does (D)** |
| **Unit 2: Client/Patient Services (cont.)** | | |
| **2.3** Utilizes the nutrition care process with individuals, groups or populations in a variety of practice settings. **(D)** | DN A642 Advanced MNT - Acute  DN A695L SEL - MNT - Acute II | Final Exam  Final MNT - Acute Rotation Evaluation |
| **2.4\*** Implements or coordinates nutritional interventions for individuals, groups or populations. **(D)** | DN A642 Advanced MNT - Acute  DN A695L SEL - MNT - Acute II | Final Exam  Final MNT - Acute Rotation Evaluation |
| **2.5\*** Prescribes, recommends and administers nutrition-related pharmacotherapy. **(S)** | DN A641 Advanced MNT - Ambulatory | Nutrition Pharmacotherapy Assignment Rubric |
| **Unit 3: Food Systems Management -  Applies food systems principles and management skills to ensure safe**  **delivery of food and water.** | | |
| **3.1\*** Directs the production and distribution of quantity and quality food products. **(D)** | DN A695G SEL - Management | Theme Meal Project |
| **3.2\*** Oversees the purchasing, receipt and storage of products used in food production and services. **(D)** | DN A695G SEL - Management | Food System Evaluation Project |
| **3.3** Applies principles of food safety and sanitation to the storage, production and service of food. **(D)** | DN A695G SEL - Management | Food System Evaluation Project |
| **3.4** Applies and demonstrates an understanding of agricultural practices and processes. **(S)** | DN A650 The Business of Dietetics | Alaska Grown Feasibility Project |
| **Unit 4: Community and Population Health Nutrition -  Applies community and population nutrition health theories when providing support to community or population nutrition programs.** | | |
| **4.1\*** Utilizes program planning steps to develop, implement, monitor and evaluate community and population programs. **(D)** | DN A615 Public Health Nutrition | Program Development Project |
| **4.2** Engages in legislative and regulatory activities that address community, population and global nutrition health and nutrition policy. **(D)** | DN A615 Public Health Nutrition | Legislative and Regulatory Activity |

|  |  |  |
| --- | --- | --- |
| **Competency (level)** | **List course and course number or rotation in which the competency is assessed** | **List specific, required summative assessment method(s) (exam, rubric, project, etc.) used to measure achievement of the competency** |
| **Knows (K)** |
| **Shows (S)** |
| **Does (D)** |
| **Unit 5: Leadership, Business, Management and Organization**  **Demonstrates leadership, business and management principles to guide practice and achieve operational goals.** | | |
| **5.1\*** Demonstrates leadership skills to guide practice. **(D)** | All SEL rotations | Final Professional Readiness Evaluation |
| **5.2\*** Applies principles of organization management. **(D)** | DN A650 The Business of Dietetics | Project Management Plan |
| **5.3\*** Applies project management principles to achieve project goals and objectives. **(D)** | DN A650 The Business of Dietetics | Project Management Plan |
| **5.4** Leads quality and performance improvement activities to measure, evaluate and improve a program’s services, products and initiatives. **(D)** | DN A650 The Business of Dietetics | Quality and Performance Improvement Project |
| **5.5** Develops and leads implementation of risk management strategies and programs. **(D)** | DN A650 The Business of Dietetics | Risk Management Program Plan |
| **Unit 6: Critical Thinking, Research and Evidence-Informed Practice**  **Integrates evidence-informed practice, research principles and critical thinking into practice.** | | |
| **6.1** Incorporates critical thinking skills in practice. **(D)** | All SEL rotations | Final Professional Readiness Evaluation |
| **6.2\*** Applies scientific methods utilizing ethical research practices when reviewing, evaluating and conducting research. **(D)** | DN A698 Dietetics & Nutrition Graduate Project *or*   DN A699 Dietetics & Nutrition Graduate Thesis (final semester) | Research Competency Evaluation  (summative assessment will be focused on the Final Graduate Project or Thesis Manuscript and Defense) |
| **6.3** Applies current research and evidence-informed practice to services. **(D)** | DN A642 Advanced MNT - Acute | Article Review Assignment Rubric |
| **Unit 7: Core Professional Behaviors**  **Demonstrates professional behaviors and effective communication in all nutrition and dietetics interactions.** | | |
| **7.1** Assumes professional responsibilities to provide safe, ethical and effective nutrition services. **(D)** | All SEL rotations | Final Professional Readiness Evaluation |
| **7.2** Uses effective communication, collaboration and advocacy skills. **(D)** | DN A601 Professional Practice in Dietetics and Nutrition | Advocacy Measure |

Appendix H: Association of Assessment Measures to Program Outcomes

| **Outcomes** | DN A675 Final Research Paper | DN A650 Theme Meal Project | DN A650 Recipe Modification Activity | DM A642 Final Exam | DN A641 Simulation Evaluation | All SEL Rotations – Professional Readiness Evaluation | DN A642 Medication Critical Analysis | DN A641 Complementary and Integrative Nutrition Screening Tool Assignment | NSG A633 or HS A625 Final Course Grade | DN A695K SEL Final Rotation Evaluation | DN A650 Recipe Modification Activity Rubric | DN A615 Nutrition Informatics Assignment Rubric | DN A695J SEL MNT Ambulatory Presentation | DN A650 Project Management Plan | DN A615 Global Health Nutrition Discussion Board | DN A650 AK Grown Feasibility Project | DN A630 Nutrition Screening Tool EBP Project | DN A650 Food System Evaluation Project | DN A615 Program Development Project | DN A615 Legislative and Regulatory Activity | DN A650 Quality and Performance Improvement Project | DN A650 Risk Management Program Plan | DN A698/699 Research Competency Evaluation | DN A642 Article Review Assignment Rubric | DN A601 Advocacy Measure |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 1. Apply foundational sciences to food and nutrition knowledge to meet the needs of individuals, groups and organizations. | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 0 | 1 | 1 | 0 | 0 | 1 | 0 | 0 | 0 | 0 | 0 | 0 |
| 1. Apply and integrate client/patient-centered principles and competent nutrition and dietetics practice to ensure positive outcomes. | 1 | 0 | 0 | 1 | 1 | 0 | 0 | 0 | 0 | 1 | 0 | 0 | 1 | 0 | 0 | 1 | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 1 | 0 |
| 1. Apply food systems principles and management skills to ensure safe and efficient delivery of food and water. | 0 | 1 | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1 | 0 | 0 | 1 | 0 | 1 | 0 | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| 1. Apply community and population nutrition health theories when providing support to community or population nutrition programs. | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1 | 0 | 0 | 1 | 0 | 0 | 0 | 1 | 1 | 0 | 0 | 0 | 0 | 0 |
| 1. Demonstrate leadership, business and management principles to guide practice and achieve operational goals. | 0 | 0 | 0 | 0 | 0 | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 1 | 1 | 0 | 0 | 0 |
| 1. Integrate evidence-informed practice, research principles, and critical thinking into practice. | 0 | 0 | 0 | 0 | 0 | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1 | 1 | 0 |
| 1. Demonstrate professional behaviors and effective communication in all nutrition and dietetics interactions. | 0 | 0 | 0 | 0 | 0 | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1 |

0 = Measure is not used to measure the associated outcome.

1 = Measure is used to measure the associated outcome.

**Appendix I: Examples of Assessment Tools**

**1. Research Competency Evaluation: DN A698 Dietetics and Nutrition Graduate Project/DN A699 Dietetics and Nutrition Graduate Thesis**

**2. DN A642 Advanced Medical Nutrition Therapy - Acute I and DN A695K SEL – Acute I Patient Encounter Rubric**

**Research Competency Evaluation: DN A698 Dietetics & Nutrition Graduate Project *or* DN A699 Dietetics & Nutrition Graduate Thesis**

**Directions:** This form is used to complete both formative and summative assessments. The criteria for scoring each competency (X.X) is the student’s performance in the performance indicators (X.X.X).

**Formative Assessment Requirements:**

Formative self-assessments will be completed by the student, online, using this evaluation form and reviewed during a meeting with the academic advisor at the end of each semester. The academic advisor will review the student’s self-assessment and document comments and their signature on the student’s formative assessments. A discussion of the student’s progression towards competency achievement will occur. Students who are not progressing in their achievement of the research competency during the formative assessments will be required to develop a formal, signed improvement plan with their academic advisor. After discussion and review, the academic advisor and the student will both sign the assessment and submit it online to the UAA DN Graduate Program Director.

**Summative Assessment Requirements:**

In the final semester of DN A698 or DN A699, students and the academic advisor will each complete a summative self-assessment to evaluate the student’s achievement of the research competency (focusing on their final graduate project or thesis manuscript and final defense) and areas in need of further development over time. In a meeting, the academic advisor will discuss the student’s summative assessment with the student. In order to pass DN A698 or DN A699, ***students must achieve at least a score of “5” in their final semester in DN A698 or DN A699.*** If they do not, then a plan for remediation will be developed jointly by the academic advisor and the UAA DN Graduate Program Director for those areas requiring remediation and reviewed with the student within 24 hours of completion of the summative assessment. After discussion and review, the academic advisor, the UAA DN Graduate Program Director and the student will jointly sign the summative assessment, and then the form will be submitted electronically.

| C**ompetency**  **(Criteria for Assessment: Performance Indicators)** | **Below Expectations** | | | **Met Expectations** | | | **Exceeded Expectations** | | | **N/O** | **Rationale for Scoring** |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **6.2 Applies scientific methods utilizing ethical research practices when reviewing, evaluating and conducting research.** | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |  |
| 6.2.1 Identifies, explains and  applies the steps of the  scientific method and  processes. | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |  |
| 6.2.2 Articulates a clear research question or problem and formulates a hypothesis. | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |  |
| 6.2.3 Identifies and demonstrates appropriate research methods. | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |  |
| 6.2.4 Interprets and applies research ethics and responsible conduct in research. | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |  |
| 6.2.5 Collects and retrieves data using a variety of methods (qualitative, quantitative) and technologies. | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |  |
| 6.2.6 Analyzes research data using appropriate data analysis techniques (qualitative, quantitative, mixed). | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |  |
| 6.2.7 Translates and communicates research findings and conclusions through a variety of media. | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |  |

Student signature: Date:

Academic Advisor Signature: Date:

UAA DN Graduate Program Director Signature: Date:

**DN A642 Medical Nutrition Therapy – Acute – Evaluation of Simulation Patient Encounter**

**DN A695K Supervised Experiential Learning (SEL) - Acute I – Evaluation of Patient Encounters**

**Directions:** This form is used to complete both formative and summative assessments. The criteria for scoring each competency (X.X) is the student’s performance in the performance indicators (X.X.X).

**Formative Assessment Requirements**

Formative assessments will be completed by the student and the DN A642 instructor or the DN A695K SEL – Acute I rotation preceptor for patient encounters. The goal is to complete one formative assessment by both the student and the instructor or preceptor each week. The student and instructor or preceptor will discuss their scoring and rationale.

**Summative Assessment Requirements**

At the end of the DN A695K SEL – Acute I rotation, the results of the formative assessments using this form will be a part of the basis for evaluating the student’s competence in competency 2.3: *Utilizes the nutrition care process with individuals, groups or populations in a variety of practice settings*, using the DN A695K SEL Acute I Rotation Evaluation form.

| Description of Patient Encounter: |  | Student Name: |  |
| --- | --- | --- | --- |
| Evaluator: |  | Assessment Date: |  |

| **Below Expectations: 1-3**  Student lacked or had limited knowledge of the disease state/referral topic. Student had limited skills required to complete the simulation. Student was unable to complete the entire task. Guidance needed; task needs to be repeated and reinforced. | **Meets Expectations: 4-6**  Student has basic to detailed knowledge of the disease state/referral topic. Student performance demonstrates good (beginner) level of skill and able to complete the task indicating good achievement of the competency. Minimal guidance required. | **Exceeded Expectations: 7-9**  Student has highly developed knowledge of the disease state/referral topic. Student demonstrates advanced level of skill and is able to complete the task with rare guidance. |
| --- | --- | --- |

| FG Comp No | Performance Indicator | Skill Observed | Below Expectations | | | Meets Expectations | | | Exceeded Expectations | | | Comments |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 2.3 | 2.3.2 | Greeting/Introductions | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |
| 2.3 | 2.3.2 | Establish Rapport | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |
| 2.3 | 2.3.2, 2.3.4, 2.3.5 | Obtains Food and Nutrition Related Hx/ Open ended questions | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |
| 2.3 | 2.3.4 | Obtains Client health hx | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |
| 2.3 | 2.3.2, 2.3.5, 2.3.10 | Assess food behavior, activity patterns, and past behavior change attempts | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |
| 2.3 | 2.3.10, 2.3.22 | Explores problems, skills, and resources | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |
| 2.3 | 2.3.10 | Assesses motivation and readiness to change | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |
| 2.3 | 2.3.7, 2.3.8 | Obtains pertinent biochemical data, medical tests and procedures (including swallowing eval, enteral TF placement) | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |
| 2.3 | 2.3.6 | Obtains anthropometrics | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |
| 2.3 | 2.3.3, 2.3.9 | Performs NFPE if appropriate and evaluates findings | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |
| 2.3 | 2.3.16, 2.3.17, | Discusses food/nutrient delivery/diet order | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |
| 2.4 | 2.4.1-2.4.5 | Discusses pathophysiology | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |
| 2.4 | 2.4.1-2.4.5 | Provides appropriate nutrition education and materials | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |
| 2.3 | 2.3.18 | Establishes plan of care/goals with patient | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |
| 2.3 | 2.3.19-2.3.25 | Reviews monitoring and evaluation plan with patient | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |
| 2.3 | 2.3.13, 2.3.14, 2.3.15, 2.3.26 | Documents encounter (nutrition dx and PES statement, POC) |  |  |  |  |  |  |  |  |  |  |
| 7.2 | 7.2.1, 7.2.2 | Eye contact, actively listened, showed empathy as appropriate, provided support, expressed respect as appropriate | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |  |