

## NUTR 481 (4+1 Program)

### NUTR 681 (Direct Entry) COMPETENCIES

CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives.
CRDN 1.3: Justify programs, products, services and care using appropriate evidence or data.
CRDN 1.4: Conduct projects using appropriate research or quality improvement methods, ethical procedures and data analysis utilizing current and/or new technologies.
CRDN 1.5: Incorporate critical-thinking skills in overall practice.
CRDN 2.4: Function as a member of inter-professional teams.
CRDN 2.7: Apply change management strategies to achieve desired outcomes.
CRDN 2.8: Demonstrate negotiation skills.
CRDN 2.10 Demonstrate professional attributes in all areas of practice.
CRDN 2.11 Show cultural humility in interactions with colleagues, staff, clients, patients and the public.
CRDN 2.12 Implement culturally sensitive strategies to address cultural biases and differences.
CRDN 3.11: Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management.
CRDN 3.13: Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources.
CRDN 3.14: Develop and evaluate recipes, formulas and menus for acceptability and affordability that accommodate the cultural diversity and health needs of various populations, groups and individuals. (previously CRD 3.6)
KRDN 4.1: Apply management theories to the development of programs or services.
KRDN 4.2: Evaluate a budget/financial management plan and interpret financial data.
KRDN 4.4: Apply the principles of human resource management to different situations.
KRDN 4.5: Apply safety and sanitation principles related to food, personnel and consumers.
KRDN 4.6: Explain the processes involved in delivering quality food and nutrition services.
KRDN 4.7: Evaluate data to be used in decision-making for continuous quality improvement.
CRDN 4.1: Participate in management of human resources. (such as training and scheduling)
CRDN 4.2: Perform management functions related to safety, security and sanitation that affect employees, clients, patients, facilities and food.
CRDN 4.3: Conduct clinical and client service quality management activities. (such as quality improvement or quality assurance projects)
CRDN 4.4: Apply current information technologies to develop, manage and disseminate nutrition information and data. (previously CRD 4.5)
CRDN 4.5: Analyze quality, financial and productivity data for use in planning.
CRDN 4.6: Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment
CRDN 4.7: Conduct feasibility studies for products, programs or services with consideration of costs and benefits.
CRDN 4.8: Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies.

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CRDN 4.10: Analyze risk in nutrition and dietetics practice. (such as risks to achieving set goals and objectives, risk management plan, or risk due to clinical liability or foodborne illness.)
KRDN 5.1: Perform self-assessment that includes awareness in terms of learning and leadership styles and cultural orientation and develop goals for self-improvement.
KRDN 5.2: Identify and articulate one's skills, strengths, knowledge and experiences relevant to the position desired and career goals.
CRDN 5.1 Perform self-assessment that includes awareness in terms of learning and leadership styles and cultural orientation and develop goals for self-improvement.
CRDN 5.2 Identify and articulate one's skills, strengths, knowledge and experiences relevant to the position desired and career goals.
CRDN 5.5 Demonstrate the ability to resolve conflict.
CRDN 5.6 Promote team involvement and recognize the skills of each member.
CRDN 5.7 Mentor others.
CRDN 5.8 Identify and articulate the value of precepting others.