

**2017 ACEND  
Core Competencies for the RDN**

CRDN #	COMPETENCY
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**Domain 1. Scientific and Evidence Base of Practice: Integration of scientific information and research into practice. Upon completion of the program, graduates are able to:**

CRDN 1.1	Select indicators of program quality and/or customer service and measure achievement of objectives.
CRDN 1.2	Apply evidence-based guidelines, systematic reviews and scientific literature.
CRDN 1.3	Justify programs, products, services and care using appropriate evidence or data.
CRDN 1.4	Evaluate emerging research for application in nutrition and dietetics practice.
CRDN 1.5	Conduct projects using appropriate research methods, ethical procedures and data
CRDN 1.6	Incorporate critical-thinking skills in overall practice.

**Domain 2. Professional Practice Expectations: Beliefs, values, attitudes and behaviors for the professional dietitian nutritionist level of practice. Upon completion of the program, graduates are able to:**

CRDN 2.1	Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Nutrition and Dietetics Practice and Code of Ethics for the Profession of Nutrition and Dietetics.
CRDN 2.2	Demonstrate professional writing skills in preparing professional communications.
CRDN 2.3	Demonstrate active participation, teamwork and contributions in group settings.
CRDN 2.4	Function as a member of interprofessional teams.

CRDN 2.5	Assign patient care activities to NDTRs and/or support personnel as appropriate.
CRDN 2.6	Refer clients and patients to other professionals and services when needs are beyond individual scope of practice.
CRDN 2.7	Apply leadership skills to achieve desired outcomes.
CRDN 2.8	Demonstrate negotiation skills.
CRDN 2.9	Participate in professional and community organizations.
CRDN 2.10	Demonstrate professional attributes in all areas of practice.
CRDN 2.11	Show cultural competence/sensitivity in interactions with clients, colleagues and staff.
CRDN 2.12	Perform self-assessment and develop goals for self-improvement throughout the program.
CRDN 2.13	Prepare a plan for professional development according to Commission on Dietetic Registration guidelines.
CRDN 2.14	Demonstrate advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.
CRDN 2.15	Practice or role play mentoring and precepting others
<b>Domain 3. Clinical and Customer Services: Development and delivery of information, products and services to individuals, groups and populations. Upon completion of the program, graduates are able to:</b>	
CRDN 3.1	Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings.
CRDN 3.2	Conduct a nutrition focused physical assessment.
CRDN 3.3	Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.
CRDN 3.4.	CRDN 3.4 Design, implement and evaluate presentations to a target audience.

CRDN 3.5	CRDN 3.5 Develop nutrition education materials that are culturally and age appropriate and designed for the educational level of the audience.
CRDN 3.6	Use effective education and counseling skills to facilitate behavior change.
CRDN 3.7	Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management.
CRDN 3.8	Deliver respectful, science-based answers to client questions concerning emerging trends.
CRDN 3.9	Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources.
CRDN 3.10	Develop and evaluate recipes, formulas and menus for acceptability and affordability that accommodate the cultural diversity and health needs of various populations, groups and individuals.
<b>Domain 4. Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations. Upon completion of the program, graduates are able to:</b>	
CRDN 4.1	Participate in management of human resources.
CRDN 4.2	Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food.
CRDN 4.3	Conduct clinical and customer service quality management activities.
CRDN 4.4	Apply current nutrition informatics to develop, store, retrieve and disseminate information and data.
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.
CRDN 4.9	Explain the process for coding and billing for nutrition and dietetics services to obtain reimbursement from public or private payers and fee-for-service and value-based payment systems.
CRDN 4.10	Analyze risk in nutrition and dietetics practice
<b>Concentration 5. The sustainable food system concentration builds on core competencies and develops additional depth necessary for future proficiency aimed at the intersection between dietetics and sustainable food systems. Upon completion of the program, graduates are able to:</b>	
SFS 5.1	Understand food science and food systems principles, techniques of food preparation and application to the development, modification and evaluation of recipes, menus and food products acceptable to diverse groups.
SFS 5.2	Demonstrate understanding of terminology related to sustainable food systems, components, inputs, influences, and outcomes.
SFS 5.3	Demonstrate understanding and critical thinking regarding differing viewpoints on sustainable food systems issues.
SFS 5.4	Work effectively in groups to accomplish tasks related to the production, distribution, and marketing of fresh produce.
SFS 5.5	Communicate educational information regarding the use of fresh, local produce to clients or customers.
SFS 5.6	Follow accounting procedures established for produce market operations.