

SUPERVISED PRACTICE COMPETENCIES

Upon completion of the supervised practice component of a Dietetic Technician education program, the graduate will be able to do the following:

CNDT 1.1 - 1.4 SCIENTIFIC AND EVIDENCE BASE OF PRACTICE

General understanding of scientific information and research related to the Dietetic Technician level of practice.

Competency	Rotation	Title
CNDT 1.1	All	Access data, references, patient education materials, consumer and other information from credible sources.
CNDT 1.2	Food Service or Community	Evaluate information to determine if it is consistent with accepted scientific evidence.
CNDT 1.3	Food Service	Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.
CNDT 1.4	Community or Clinical	Implement actions based on care plans, protocols, policies and evidence-based practice.

CNDT 2.1 - 2.13 PROFESSIONAL PRACTICE EXPECTATIONS

Beliefs, values, attitudes and behaviors for the Dietetic Technician level of practice.

Competency	Rotation	Title
CNDT 2.1	All	Adhere to current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics Practice, Standards of Professional Practice and the Code of Ethics for the Profession of Dietetics.
CNDT 2.2	All	Use clear and effective oral and written communication.
CNDT 2.3	All	Prepare and deliver sound food and nutrition presentations to a target audience.
CNDT 2.4	All	Demonstrate active participation, teamwork and contributions in group setting.
CNDT 2.5	Food Service or Clinical	Function as a member of interprofessional teams.
CNDT 2.6	Clinical	Refer situations outside the nutrition and dietetic technician scope of practice or area of competence to a registered dietitian nutritionist or other professional.
CNDT 2.7	All	Participate in professional and community organizations.
CNDT 2.8	All	Demonstrate professional attributes in all areas of practice.
CNDT 2.9	All	Show cultural competence in interactions with clients, colleagues and staff.
CNDT 2.10	All	Perform self-assessment and develop goals for self-improvement throughout the program.
CNDT 2.11	All	Prepare a plan for professional development according to Commission on Dietetic Registration Guidelines.
CNDT 2.12	All	Participate in advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.
CNDT 2.13	All	Practice and/or role play mentoring and precepting others.

CNDT 3.1 - 3.7 CLINICAL AND CUSTOMER SERVICES

Development and delivery of information, products and services to individuals, groups and populations at the Dietetic Technician level of practice.

Competency	Rotation	Title
CNDT 3.1	Clinical	Perform nutrition screening and identify clients or patients to be referred to the registered dietitian.
CNDT 3.2	Clinical	Perform specific activities of the Nutrition Care Process as assigned by registered dietitian nutritionists in accordance with the Scope of Nutrition and Dietetics Practice for individuals, groups, and populations in a variety of settings.
CNDT 3.3	Community	Provide nutrition and lifestyle education to well populations.
CNDT 3.4	Food Service or Community	Promote health improvement, food safety, wellness and disease prevention for the general population.
CNDT 3.5	Community or Clinical	Develop nutrition education materials for disease prevention and health improvement that are culturally and age appropriate and designed for the literacy of the audience.
CNDT 3.6	Food Service	Perform supervisory functions for production and service of food that meets nutrition guidelines, cost parameters, and health needs.
CNDT 3.7	Food Service or Community	Modify recipes and menus for acceptability and affordability that accommodate the cultural diversity and health status of various populations, groups and individuals.

CNDT 4.1 - 4.7 PRACTICE MANAGEMENT AND USE OF RESOURCES

Strategic application of principles of management and systems in the provision of services to individuals and organizations.

Competency	Rotation	Title
CNDT 4.1	Food Service	Participate in quality improvement and customer satisfaction activities to improve delivery of nutrition services.
CNDT 4.2	Food Service	Perform supervisory, education and training functions.
CNDT 4.3	All	Use current informatics technology to develop, store, retrieve and disseminate information and data.
CNDT 4.4	Food Service	Participate in development of a plan for a new service including budget.
CNDT 4.5	Food Service	Implement and adhere to budgets.
CNDT 4.6	Food Service or Clinical	Assist with marketing clinical and customer services.
CNDT 4.7	Food Service	Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.