

Curriculum Matrix for AND Accreditation of UH DPD Dietetics Program 2014-2015

Font styles below designate courses that meet KR's, and which group(s) identified the course. For faculty-identified courses, the course instructor indicated that the course met the KR. For student-identified courses, >25% of survey respondents indicated that the course met the KR. Students were surveyed May 2015.

Faculty Only
Faculty & Students
Students Only

1: Scientific and Evidence Base of Practice: integration of scientific information and research into practice			
<i>KR 1.1: The curriculum must reflect the scientific basis of the dietetics profession and must include research methodology, interpretation of research literature and integration of research principles into evidence-based practice.</i>			
		Required UH DPD Classes	
		FSHN 185 FSHN 370 FSHN 381 FSHN 389 FSHN 451 FSHN 452 FSHN 467 FSHN 468 FSHN 469 FSHN 485 FSHN 486 FSHN 488 PHARM 203 ? More thorough investigation of curriculum	
<ul style="list-style-type: none"> • KR 1.1.a: Expected Learning Outcome: Students are able to demonstrate how to locate, interpret, evaluate and use professional literature to make ethical evidence-based practice decisions. 			

		PHYL 141+L PHYL 142+L BIOL 340/CMB 411	
<ul style="list-style-type: none"> • KR 1.1.b: Expected Learning Outcome: Students are able to use current information technologies to locate and apply evidence-based guidelines and protocols, such as the AND Evidence Analysis Library, Cochrane Database of Systematic Reviews and the U.S. Department of Health and Human Services, Agency for Healthcare Research and Quality, National Guideline Clearinghouse Web sites. 		FSHN 185 FSHN 381 FSHN 389 FSHN 451 FSHN 452 FSHN 467 FSHN 468 FSHN 469	
2: Professional Practice Expectations: beliefs, values, attitudes and behaviors for the professional dietitian level of practice.			
<i>KR 2.1: The curriculum must include opportunities to develop a variety of communication skills sufficient for entry into pre-professional practice.</i>			
<ul style="list-style-type: none"> • KR 2.1.a: Expected Learning Outcome: Students are able to demonstrate effective and professional oral and written communication and documentation and use of current information technologies when communicating with individuals, groups and the public. 		COMG 151 Eng 100 FSHN 185 FSHN 311 FSHN 312 FSHN 322 FSHN 370 FSHN 381 FSHN 451 FSHN 452 FSHN 467 FSHN 468 FSHN 469 FSHN 488 <u>3 Writing Intensive (W) Classes:</u> FSHN 381 W	

		FSHN 492 W FSHN 389 W	
<ul style="list-style-type: none"> • KR 2.1.b: Expected Learning Outcome: Students are able to demonstrate assertiveness, advocacy and negotiation skills appropriate to the situation. 		FSHN 311 FSHN 381 FSHN 389 FSHN 451 FSHN 452 FSHN 469 FSHN 492 COMG 151 BIOL 340/CMB 411	
<i>KR 2.2: The curriculum must provide principles and techniques of effective counseling methods.</i>			
<ul style="list-style-type: none"> • KR 2.2.a: Expected Learning Outcome: Students are able to demonstrate counseling techniques to facilitate behavior change. 		FSHN 451 FSHN 452 FSHN 469	
<i>KR 2.3: The curriculum must include opportunities to understand governance of dietetics practice, such as the AND Scope of Dietetics Practice Framework, the Standards of Professional Performance and the Code of Ethics for the Profession of Dietetics; and interdisciplinary relationships in various practice settings.</i>			
<ul style="list-style-type: none"> • KR 2.3.a: Expected Learning Outcome: Students are able to locate, understand and apply established guidelines to a professional practice scenario. 		FSHN 311 FSHN 312 FSHN 389 FSHN 451 FSHN 452 FSHN 467 FSHN 468 FSHN 469 FSHN 492	
<ul style="list-style-type: none"> • KR 2.3.b: Expected Learning Outcome: Students are able to identify and describe 		FSHN 370 FSHN 389	

the roles of others with whom the Registered Dietitian collaborates in the delivery of food and nutrition services.		FSHN 452 FSHN 467 FSHN 468 FSHN 469 FSHN 492 FSHN 451
3: Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations		
<i>KR 3.1: The curriculum must reflect the nutrition care process and include the principles and methods of assessment, diagnosis, identification and implementation of interventions and strategies for monitoring and evaluation.</i>		
<ul style="list-style-type: none"> • KR 3.1.a: Expected Learning Outcome: Students are able to use the nutrition care process to make decisions, to identify nutrition-related problems and determine and evaluate nutrition interventions, including medical nutrition therapy, disease prevention and health promotion. 		FSHN 389 FSHN 467 FSHN 468 FSHN 469
<i>KR 3.2 The curriculum must include the role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention.</i>		
<ul style="list-style-type: none"> • KR 3.2.a: Expected Learning Outcome: Students are able to apply knowledge of the role of environment, food and lifestyle choices to develop interventions to affect change & enhance wellness in diverse individuals & groups. 		FSHN 185 FSHN 370 FSHN 389 FSHN 451 FSHN 452 FSHN 467 FSHN 468 FSHN 469 FSHN 480 FSHN 488 FSHN 492
<i>KR 3.3: The curriculum must include education and behavior change theories and techniques.</i>		
<ul style="list-style-type: none"> • KR 3.3.a: Expected Learning Outcome: Students are able to develop an educational session or program/educational strategy for a target population. 		FSHN 370 FSHN 389 FSHN 451 FSHN 452 FSHN 469 FSHN 488
4: Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations		

<i>KR 4.1: The curriculum must include management and business theories and principles required to deliver programs and services.</i>		
• KR 4.1.a: Expected Learning Outcome: Students are able to apply management and business theories and principles to the development, marketing and delivery of programs or services.		FSHN 181+L FSHN 311 FSHN 312 FSHN 322
• KR 4.1.b: Expected Learning Outcome: Students are able to determine costs of services or operations, prepare a budget and interpret financial data.		FSHN 311 FSHN 312 FSHN 322
• KR 4.1.c: Expected Learning Outcome: Students are able to apply the principles of human resource management to different situations.		FSHN 311 FSHN 312
<i>KR 4.2: The curriculum must include content related to quality management of food and nutrition services.</i>		
• KR 4.2.a: Expected Learning Outcome: Students are able to apply safety principles related to food, personnel and consumers.		FSHN 181+L FSHN 185 FSHN 311 FSHN 312 FSHN 440
• KR 4.2.b: Expected Learning Outcome: Students are able to develop outcome measures, use informatics principles and technology to collect and analyze data for assessment and evaluate data to use in decision-making.		NREM 310 FSHN 381 FSHN 389 FSHN 451 FSHN 452 FSHN 467 FSHN 468
<i>KR 4.3: The curriculum must include the fundamentals of public policy, including the legislative and regulatory basis of dietetics practice.</i>		
• KR 4.3.a: Expected Learning Outcome: Students are able to explain the impact of a public policy position on dietetics practice.		FSHN 389 FSHN 451 FSHN 452
<i>KR 4.4: The curriculum must include content related to health care systems.</i>		
• KR 4.4.a: Expected Learning Outcome: Students are able to explain the impact of		FSHN 312 FSHN 451

health care policy and administration, different health care delivery systems and current reimbursement issues, policies and regulations on food and nutrition services.		FSHN 452 FSHN 467 FSHN 468 FSHN 492
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5: Support Knowledge (SK): knowledge underlying the requirements specified above.

SK 5.1: The food and food systems foundation of the dietetics profession must be evident in the curriculum. Course content must include the principles of food science and food systems, techniques of food preparation and application to the development, modification and evaluation of recipes, menus and food products acceptable to diverse groups.

FSHN 181/L

- FSHN 185**
- FSHN 311**
- FSHN 312**
- FSHN 322**
- FSHN 370**
- FSHN 381**
- FSHN 389**
- FSHN 440**
- FSHN 451**
- FSHN 452**

SK 5.2: The physical and biological science foundation of the dietetics profession must be evident in the curriculum. Course content must include organic chemistry, biochemistry, physiology, genetics, microbiology, pharmacology, statistics, nutrient metabolism, and nutrition across the lifespan.

CHEM 161/L, CHEM 162/L, CHEM 272, MBBE 375 or 402

PHYL 141/L, PHY 141/L, BIO 340 or CMB 411, FSHN 440, PHRM 203, NREM 310, FSHN 185, FSHN 370, FSHN 480, FSHN 485, FSHN 486

FSHN 389, FSHN 467, BIOL 171+L

SK 5.3: The behavioral and social science foundation of the dietetics profession must be evident in the curriculum. Course content must include concepts of human behavior and diversity, such as psychology, sociology or anthropology.

PSY 100

SOC 100

COMG/SP 151

- FSHN 370**
- FSHN 389**
- FSHN 451**
- FSHN 452**
- FSHN 469**

Note: In addition, the UH dietetics curriculum includes UH Focus requirements covering Global/ Multicultural,

Arts/Humanities/Literature, English, Math, and Hawaiian/Asian/Pacific, Writing Intensive, Oral Communication and Ethical Issues courses.