

**University of Hawaii Manoa Dietetics Program  
Curriculum Map**

**Didactic Courses Aligned with Core Knowledge for the RDN (KRDN)\***

*\*Note: Students are admitted to Dietetics Program as juniors or transfers (from FSHN, other majors, other institutions) if they have met the following admission requirements: minimum cumulative GPA 3.0, C or higher in CHEM 161+1, CHEM 162+L, PHYL 141+L, PHYL 142+L, and MATH 140 or higher, B or higher in FSHN 185 and Completion of 60 credits of college coursework*

Courses	KRDN 1.1	KRDN 1.2	KRDN 1.3	KRDN 2.1	KRDN 2.2	KRDN 2.3	KRDN 2.4	KRDN 2.5	KRDN 2.6	KRDN 2.7	KRDN 2.8	KRDN 3.1	KRDN 3.2	KRDN 3.3	KRDN 3.4	KRDN 3.5	KRDN 4.1	KRDN 4.2	KRDN 4.3	KRDN 4.4	KRDN 4.5	KRDN 4.6
<b>Preparatory Course Work**</b>																						
FSHN 185: The Science of Human Nutrition (HAP) (3 cr)	X		X																			
FSHN 181+ Lab: Introduction to Food Preparation (4 cr)																					X	
FSHN 370 Lifespan Nutrition (3 cr)	X	X	X	X																		
FSHN 485: Nutritional Biochemistry 1 (3 cr)	X	X	X							X						X						
FSHN 381: Experimental Foods (4 cr)	X	X	X	X																		X
FSHN 440: Food Safety (3 cr)			X																			X
FSHN 311: Institutional Food Service Management and Sanitation (3 cr)			X														X	X	X	X	X	X
FSHN 312: Quantity Foods and Institutional Purchasing (3 cr)			X											X		X	X	X	X	X	X	X
FSHN 486: Nutritional Biochemistry 2 (3 cr)	X	X	X							X						X						
FSHN 389: Nutritional Assessment (3 cr)	X	X						X				X		X								
FSHN 480: Nutrition in Exercise and Sport (3 cr)	X	X	X											X								
FSHN 311: Inst Food Service Mgmt (3 cr)															X							
FSHN 322: Marketing Nutrition and Food (3 cr)																						
FSHN 467: Medical Nutrition Therapy 1 (3 cr)	X	X	X				X	X				X	X			X			X			
FSHN 451: Community Nutrition & Nutrition Education (4 cr)	X	X	X	X		X	X	X	X	X			X	X							X	
FSHN 469: Nutrition Counseling (3 cr)		X	X	X	X			X	X			X	X	X								
FSHN 488: Obesity (2 cr)	X		X						X													
FSHN 492: Field Experience (4 cr)		X	X	X	X			X			X			X								
FSHN 468: Medical Nutrition Therapy 2 (3 cr)	X	X	X	X	X			X				X	X									

\*\*Biology 171 + 171L: Intro Biology 1 + Lab (4 cr), Global & Multicultural Perspectives Core (3 cr), MATH 140: Precalculus (3 cr), CHEM 162 + L: General Chemistry 2 + Lab (4 cr), ENG 100: Composition (3 cr), CHEM 272: Organic Chemistry 1 (3 cr), PHYL 141+L: Human Anat and Phys 1 and Lab (4 cr), COMG 151: Public Speaking (3 cr) , PSY 100: Intro to Psychology (3 cr), Global & Multicultural Perspectives Core (3 cr), CHEM 161 + 161L: General Chemistry 1 + Lab (4 cr), MBBE 375: Multidisciplinary Biochemistry (3 cr), PHYL 142 + 142L: Human Anatomy and Physiology 2 + Lab (4 cr), HWST 107: Hawaii: Center of the Pacific (3 cr), SOC 100: Intro to Sociology (3 cr), PHRM 203: Pharmacology (3 cr), BIOL 340: Human Genetics (3 cr), NREM 310 Statistics in Agriculture & Human Resources (3 cr)

<b>*Core Knowledge for the RDN (KRDN) Description</b>
KRDN 1.1 Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.
KRDN 1.2 Use current information technologies to locate and apply evidence-based guidelines and protocols.
KRDN 1.3 Apply critical thinking skills.
KRDN 2.1 Demonstrate effective and professional oral and written communication and documentation
KRDN 2.2 Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics; and describe inter professional relationships in various practice settings.
KRDN 2.3 Assess the impact of a public policy position on nutrition and dietetics practice.
KRDN 2.4 Discuss the impact of health care policy and different health care delivery systems on food and nutrition services.
KRDN 2.5 Identify and describe the work of inter professional teams and the roles of others with whom the registered dietitian nutritionist collaborates in the delivery of food and nutrition services.
KRDN 2.6 Demonstrate an understanding of cultural competence/sensitivity
KRDN 2.7 Demonstrate identification with the nutrition and dietetics profession through activities such as participation in professional organizations and defending a position on issues impacting the nutrition and dietetics profession.
KRDN 2.8 Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.
KRDN 3.1 Use the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions.
KRDN 3.2 Develop an educational session or program/educational strategy for a target population
KRDN 3.3 Demonstrate counseling and education methods to facilitate behavior change and enhance wellness for diverse individuals and groups.
KRDN 3.4 Explain the processes involved in delivering quality food and nutrition services
KRDN 3.5 Describe basic concepts of nutritional genomics.
KRDN 4.1 Apply management theories to the development of programs or services.
KRDN 4.2 Evaluate a budget and interpret financial data.
KRDN 4.3 Describe the regulation system related to billing and coding, what services are reimbursable by third party payers, and how reimbursement may be obtained.
KRDN 4.4 Apply the principles of human resource management to different situations.
KRDN 4.5 Describe safety principles related to food, personnel and consumers.
KRDN 4.6 Analyze data for assessment and evaluate data to be used in decision-making for continuous quality improvement.