#### Coordinated Program in Dietetics Assessment Report

## Academic Year 2018-2019

The annual review of program occurred in May-August of 2019. The program continues to meet accreditation guidelines by providing education appropriate to all 36 standards established by the accrediting body for dietetics programs, ACEND. Standards can be accessed at: <u>http://www.eatrightacend.org/ACEND/content.aspx?id=6442485341</u>

# CPD Goals and Objectives

	# of	<b>Goal #1:</b> The program rate (graduates w registration exam wit first attempt) on the C exam for nutrition technicians is at	ho pass the hin one year of DR credentialing and dietetics	Goal #2: Produc	•	independent, capable, a vel dietetics practice.	and prepared to
Academic Year	students in the cohort	90% of program graduates take the CDR credentialing exam for nutrition and dietetics technicians within 12 months of program completion	90% of graduates will pass the Registration Examination for Dietitians within 1 year of their first attempt.	Of graduates seeking employment, 70% of students will be employed in dietetics or a related field within 1 year of program completion	30% of graduates will be enrolled in graduate schools within 5 years of program completion	70% of students will be rated as 'above average' on employer surveys	80% of graduat will report beir 'well prepared' entry level employment on year alumni surveys
2015	12	100%	100%	100%	N/A*	100%	100%

2016	12	100%	100%	89%	N/A*	30%	86%
2017	12	70%	100%	67%	N/A*	80%	80%
2018	12	100%	100%	58%	N/A*	N/A**	N/A**

\*This cohort has not been graduated for 5 years. This data will be available beginning in 2020.

\*\*Employer survey data will be available in December 2019.

# CPD RD Registration Exam Pass Rates

	(A) # of		ssing the CDR am	Pass Rate I	Percentages
List years sequentially from least recent to most recent	Students Taking the Exam for the First Time	(B) # of Students Passing on Their First Try	(C) # of Students Passing within One Year of Their First Try (if available)	(B/A) First- Time Pass Rate	(C/A) One- Year Pass Rate (if available)
2009	9	9	9	100%	100%
2010	13	13	13	100%	100%
2011	10	10	10	100%	100%
2012	7	4	7	57%	100%

2013	14	13	14	93%	93%
2014	13	13	13	100%	100%
2015	12	12	12	100%	100%
2016	15	13	15	77%	100%
2017	10	4	7	40%	90%
2018	18	13	10	77%	100%

## Utah State University Coordinated Program in Dietetics

KRDN/CRDN Curriculum Map (Required Element 5.1, 5.2)

Didactic & Supervised Practice Courses Aligned with Core Knowledge & Competencies for the RDN (CP, FDE, IDE)

Courses & Rotations	KRDN 1.1	KRDN 1.2	KRDN 1.3	CRDN 1.1	CRDN 1.2	CRDN 1.3	CRDN 1.4	CRDN 1.5	CRDN 1.6	Sen	KRDN 2.1 Nesto	er 1	KRDN 2.3	KRDN 2.4	KRDN 2.5	KRDN 2.6	KRDN 2.7	KRDN 2.8	CRDN 2.1	CRDN 2.2	CRDN 2.3	CRDN 2.4	CRDN 2.5	CRDN 2.6	CRDN 2.7	CRDN 2.8	CRDN 2.9
CHEM 1210 Principles of Chemistry (4)	х																										
NDFS 1020 Science and Application of Nutrition (3)	x																										
NDFS 1030 Introduction to Dietetics (1)												х			х												
NDFS 1260 Food Literacy (3)	х						Х						Х														

PSY 1010 Introduction to Psychology (3)															х	х						
				I				I		Sen	nest	er 2										<u>.                                    </u>
CHEM 1220 Principles of Chemistry II (4)	х																					
NDFS 2020 Nutrition throughout the Life Cycle (3)	х																					
ENGL 1010 Introduction to Writing (3)											х											
STAT 1040 Introduction to Statistics (3)	х						x															
Statistics (3) X X Image: All of the state of the sta																						
Statistics (3) I																						
NDFS 3020 Nutrition and Physical Performance (2)	х																					
BIOL 2420 Physiology (4)	Х																					
ENGL 2010 Intermediate Writing (3)			Х								х											
										Sen	nest	er 4							•		 	
CHEM 3700 Introductory Biochemistry (3)	х																					
NDFS 3070 Science of Food Preparation (3)	х	х	Х				x				х							х				
NDFS 1250 Sanitation & Safety (3)	Х			Х									Х			 						
	•									Sen	nest	er 5										

NDFS 4020 Advanced Nutrition (3)	х	Х	Х		х		х																	
NDFS 4050 Education & Counseling I										х					х				х					
NDFS 4480 Community Nutrition (3)	х						х					х												
NDFS 4550 Nutrition Assessment (3)	х	х	Х		х			Х		х	х					х		х	х				Х	
NDFS 4570 Clinical Experience I			х		х			х		х	х	Х	Х	х	х		Х	Х	х		х		х	
NDFS 4710 Food Service Systems (2)			Х	х		х		х				х		х			х							
NDFS 4730 Food Service Systems Lab (2)			Х	х		х		Х			х			х			х	х	х					
									Sen	nest	er 6													
NDFS 4060 Education & Counseling Methods in Dietetics II (2)			х					х		х					х				x					
NDFS 4560 Medical Nutrition Therapy (4)	х	х	Х		х		х			х			х	х	х		х		х			х		
NDFS 4580 Clinical Nutrition Experience II			Х		х	х	х	х		х	х		х	х	Х		х	х	х	Х	Х	х		
NDFS 4720 Foodservice Organization and Management (2)			х	x		х		х		x					х		x							x
NDFS 4740 Foodservice Organization and Management Lab (2)			х	х		х		x		x	x			х	х		x	х	x					
NDFS 4780 Maternal & Child Nutrition (2)	х	х	Х		х		х								Х									
NDFS 4790 Maternal & Child Lab (1)			Х		х					х	х			х	х			х						

										Sem	neste	er 7															
NDFS 4660 Medical Dietetics (12)	Х	Х	Х		Х		Х		х		Х	Х	Х	Х	Х	Х			Х	Х	Х	Х	x	Х	Х	Х	
		I						11		Sem	este	er 8			1		I	I			<u> </u>			I	I	<u></u>	
NDFS 4750 Transition to Professional Practice (2)		Х	X		х		х	х			х	х		х			х		х	х	x						
NDFS 4760 Transition to Prof Practice Lab (2)	х	х	X	х	х	х			х		х	х						х	х	х	х				х		х
NDFS 5210 Advanced Public Health Nutrition (2)	х	Х	Х		х		х				х					х	х		х	х	x					х	
NDFS 5410 Nutrient Gene Interaction	x	Х	х		х		х				х									х							
NDFS 5750 Advanced Dietetics Practicum (3)			х	х			х		х		х	х				x				x	х				х		х
	_	r								_				_										, 	·		_
Courses & Rotations	CRDN 2.10	CRDN 2.11	CRDN 2.12	CRDN 2.13	CRDN 2.14	CRDN 2.15		KRDN 3.1	KRDN 3.2	KRDN 3.3	KRDN 3.4		C.E NUXX	CKDN 3.1	CRDN 3.2	CRDN 3.3	CRDN 3.4	CRDN 3.5	CRDN 3.6	CRDN 3.7	CRDN 3.8	CRDN 3.9	CRDN 3.10				
											ster		-		_		_									-	
CHEM 1210 Principles of Chemistry (4)												>	x														
NDFS 1020 Science and Application of Nutrition (3)											x	>	x							х							
NDFS 1260 Food Literacy (3)											Х									Х							
PSY 1010 Introduction to Psychology (3)		х																									
		1	1						S	eme	ster	2										I					
CHEM 1220 Principles of	T	1												x												Т	

NDFS 2020 Nutrition					1					1								1						
throughout the Life Cycle (3)																			Х					
throughout the life cycle (3)																								
			•			•			Se	mest	er 3													
CHEM 2300													х											
Organic Chemistry (3)													~											
BIOL 2420 Physiology (4)													х											
Semester 4     CHEM 3700 Introductory Biochemistry (3)   Image: Chemistry (3)																								
CHEM 3700 Introductory																								
													х											
												x									x			
												~									~			
NDFS 1250 Sanitation & Safety (3)												Х												
NDFS 3070 Science of Food   Preparation (3)   NDFS 1250 Sanitation & Safety (3)   NDF   X <td></td>																								
Preparation (3) NDFS 1250 Sanitation & Safety (3) NDFS 1250 Sanitation & Saf																								
(3)													^											
NDFS 4050 Education & Counseling I		х								х	х	х					x	x		х				
NDFS 4480 Community Nutrition (3)					Х							х								х				
NDFS 4490 Community Nutrition Lab (2)						х															х			
NDFS 4550 Nutrition Assessment (3)									х			х				х								
NDFS 4570 Clinical Experience I	х	х						х	х			х		х	х	х	х		х	х				
NDFS 4710 Food Service Systems (2)												х							х	х		х		
NDFS 4730 Food Service Systems Lab (2)	х	х									х				Х	х			х			х		

								Se	mest	er 6													
NDFS 4060 Education & Counseling Methods in Dietetics II (2)		x						x	x	x				x	x	x		x					
NDFS 4560 Medical Nutrition Therapy (4)												х		х				х					
NDFS 4580 Clinical Nutrition Experience II	х	х	х				х		х			х	х	х			х	х					
NDFS 4720 Foodservice Organization and Management (2)										х				х				х					
NDFS 4740 Foodservice Organization and Management Lab (2)	х	x								х				х	х			х	х	х	х		
NDFS 4780 Maternal & Child Nutrition (2)														х				х					
NDFS 4790 Maternal & Child Lab (1)	х	x					x					х		х	х			х					
								Sei	mest	er 7													
NDFS 4660 Medical Dietetics (12)	Х	х	Х				х		Х			Х	Х	Х	Х	х	х	х					
								Sei	mest	er 8													
NDFS 4750 Transition to Professional Practice (2)			х	х	Х																		
NDFS 4760 Transition to Prof Practice Lab (2)	х									х				х	х			х	х	Х	Х		
NDFS 5210 Advanced Public Health Nutrition (2)														х				х					
NDFS 5410 Nutrient Gene Interaction											х												

NDFS 5750 Advanced Dietetics Practicum (3)	х							х		х				х	х	x	x	х							
---	---	--	--	--	--	--	--	---	--	---	--	--	--	---	---	---	---	---	--	--	--	--	--	--	--

Courses & Rotations	KRDN 4.1	KRDN 4.2	KRDN 4.3	KRDN 4.4	KRDN 4.5	KRDN 4.6	CRDN 4.1	CRDN 4.2	CRDN 4.3	CRDN 4.4	CRDN 4.5	CRDN 4.6	CRDN 4.7	CRDN 4.8	CRDN 4.9	CRDN 4.10					
									Sem	este	r 1										
NDFS 1020 Science and Application of Nutrition (3)											х										
NDFS 1030 Introduction to Dietetics (1)											х										
NDFS 1260 Food Literacy (3)												Х									
NDFS 3070 Science of Food X																					
NDFS 3070 Science of Food Preparation (3)					х		х	х		х	х					Х					
NDFS 1250 Sanitation & Safety (3)				х	х		х														
NDFS 4570 Clinical Experience I														х							
NDFS 4730 Food Service Systems Lab (2)					х	х		х	х												
	•	•	•	•	•	•	•	•	Sem	este	r 6						•	•	•	•	
NDFS 4720 Foodservice Organization and Management (2)	x	x		x			x		x	х	x		х	х		х					
NDFS 4740 Foodservice Organization and Management Lab (2)	x	x			x	x		x	x	х	x		x			х					
NDFS 4660 Medical Dietetics (12)			Х													Х					

									Sem	estei	r 8								
NDFS 4750 Transition to Professional Practice (2)			х			х				х				х					
NDFS 4760 Transition to Prof Practice Lab (2)				х	х		x	х	х	х		х	х						
NDFS 5210 Advanced Public Health Nutrition (2)										х									
NDFS 5410 Nutrient Gene Interaction										х									
NDFS 5750 Advanced Dietetics Practicum (3)	х	x																	

Curriculum Map (Required Element 5.1)

Didactic & Supervised Practice Courses Aligned with Program-Defined Concentration Competencies

Courses & Rotations	CRDN 2.1.11	CRDN 3.4.1																
Semester 1																		
NDFS 1020 Science and Application of Nutrition (3)	x																	
NDFS 1260 Food Literacy (3)		Х																

PSY 1010 Introduction to	х																		
Psychology (3)																			
	Semester 2																		
NDFS 2020 Nutrition throughout the Life Cycle (3)	х	х																	
NDFS 3020 Nutrition and Physical Performance (2)	х																		
Semester 5																			
NDFS 4480 Community Nutrition (3)	Х																		
NDFS 4490 Community Nutrition Lab (2)	Х	х																	
NDFS 4570 Clinical Experience I		х																	
NDFS 4730 Food Service Systems Lab (2)	Х	х																	
									Sem	neste	er 6								
NDFS 4060 Education & Counseling Methods in Dietetics II (2)	х																		
NDFS 4560 Medical Nutrition Therapy (4)	Х																		
NDFS 4580 Clinical Nutrition Experience II	Х	х																	
NDFS 4740 Foodservice Organization and Management Lab (2)	х																		
NDFS 4780 Maternal & Child Nutrition (2)	х	х																	

NDFS 4790 Maternal & Child Lab (1)	х	х																	
Semester 7																			
NDFS 4660 Medical Dietetics (12)	х	х																	
	Semester 8																		
NDFS 5750 Advanced Dietetics Practicum (3)		х																	

#### **Program Assessment Data**

Education benchmarks have been updated to match the 2017 standards released by ACEND in March 2017. Some data is unavailable due to changes in standards and need to address

#### Utah State University Coordinated Program in Dietetics CRDN Student Learning Outcomes (SLO) Assessment Plan (Required Elements 6.1 and 6.2) On-going Assessment of Core Competencies for the RDN Date of Last Accreditation Review (PAR or self-study) March 2014

Domain 1: Scientific and Evide	nce Base of Practice: integrati	ion of scientific information a	nd research into practice		
A) RE 6.1.a: ACEND-Required	B) RE 6.1.b: Learning	C) RE 6.1.c: Didactic	D) RE 6.1.d: Individuals	E) RE 6.1.e: Timeline for	F) RE 6.2:
Core Competency	objectives that state	courses and/or	responsible for ensuring	collecting formative and	Data on achievement of
	specific activities and	experiential learning in	assessment occurs	summative data	learning outcomes,
	qualitative or quantitative	which assessment will			included date collected
	target measures that will	occur			
	be used to assess overall				

CRDN 1.1: Select indicators of	student achievement of core competency Students will receive at	NDFS 4760	Course Professor	Each spring semester	students met the
program quality and/or customer service and measure achievement of objectives.	least 90% or better on the soup connection lab experience which requires students to develop and provide nutrition education and promoting healthy foods to diverse audiences.			through grading rubrics.	criteria as established 2015: 12/12 2016: 12/12 2017: 12/12 2018: 12/12 2019: 2020: 2020: 2021:
CRDN 1.2: Apply evidence- based guidelines, systematic reviews and scientific literature.	Students will score a 90% or better on a written case presentation that combines assessment and evidence-based nutrition treatment using current scientific literature.	NDFS 4550	Course Professor	Each fall semester through grading rubrics.	students met the criteria as established 2015: 5/12 2016: 6/12 2017: 7/12 2018: 6/12 2019: 2020: 2021:
CRDN 1.3: Justify programs, products, services and care using appropriate evidence or data.	Students will score 95% or greater on the SST Project that requires them to assess resources, and then establish and oversee a nutrition screening and assessment system on a small group of patients in a LTC facility.	NDFS 4580	Course Professor	Each spring through grading rubrics	students met the criteria as established 2015: N/A 2016: 12/12 2017: 9/12 2018: 3/12 2019: 2020: 2021:
CRDN 1.4: Evaluate emerging research for application in nutrition and dietetics practice.	Students will score 80% or better on the Diet Assignment project that requires students to research, live, and present on the life of someone	NDFS 4550	Course Professor	Each fall semester through grading rubrics.	students met the criteria as established 2015: 12/12 2016: 11/12 2017: 9/12 2018:12/12

	with a specific disease state.				2019: 2020: 2021:
CRDN 1.5: Conduct projects using appropriate research methods, ethical procedures and data analysis.	Students will receive an average of 90% or better on a research project that requires students to conduct and present research in the field of nutrition and dietetics.	NDFS 4750	Course Professor	Each spring semester through grading rubrics.	students met the criteria as established 2015: 10/12 2016: 12/12 2017: 12/12 2018: 12/12 2019: 2020: 2021:
CRDN 1.6: Incorporate critical-thinking skills in overall practice.	Students will score 90% or better on a group practicum project that requires students to participate in developing, implementing, and presenting nutrition information to the public as part of a group.	NDFS 5750	Course Professor	Each spring semester through grading rubrics.	students met the criteria as established 2015:12/12 2016: 12/12 2017: 12/12 2018:12/12 2019: 2020: 2021:

Domain 2: Professional Practic	e Expectations: beliefs, values	s, attitudes and behaviors for	the professional dietitian lev	el of practice.	
A) RE 6.1.a: ACEND-Required Core Competency	B) RE 6.1.b: Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of core competency	C) RE 6.1.c: Didactic courses and/or experiential learning in which assessment will occur	D) RE 6.1.d: Individuals responsible for ensuring assessment occurs	E) RE 6.1.e: Timeline for collecting formative and summative data	F) RE 6.2: Data on achievement of learning outcomes, included date collected
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.	Students will score 90% or better on the Scope of Practice Module and the associated study guide which requires students to explain the practice framework, identify professionals in a health care team, and list resources available for RDs.	NDFS 4570	Course Professor	Each fall semester through grading rubrics.	students met the criteria as established 2015: 12/12 2016: 12/12 2017: 12/12 2018: 12/12 2019: 2020: 2020: 2021:
CRDN 2.2: Demonstrate professional writing skills in preparing professional communications.	Students will receive 90% or better on the written case study which requires students to conduct a literature review, nutritional assessment, nutrition diagnosis, intervention, and monitoring/ evaluation.	NDFS 4580	Course Professor	Each fall semester through grading rubrics.	students met the criteria as established 2015: 5/12 2016: 8/12 2017: 8/12 2018: 7/12 2019: 2020: 2021:
CRDN 2.3: Demonstrate active participation, teamwork and contributions in group settings.	Students will score an average of 90% or better on a group practicum project that requires students to participate in developing, implementing, and	NDFS 5750	Course Professor	Each spring semester through grading rubrics.	

	presenting nutrition information to the public as part of a group.				2020: 2021:
CRDN 2.4: Function as a member of interprofessional teams.	During staff relief week during final clinical rotation, 90% of students will score a 4/5 on an evaluation done by preceptors regarding ability to participate in interdisciplinary tasks, including assigning tasks to DTR or other health professionals, and participation in multi- disciplinary meetings.	NDFS 4660	Course Professor	Each fall semester through evaluation.	students met the criteria as established 2015: 10/12 2016: 10/12 2017: 12/12 2018:10/12 2019: 2020: 2021:
CRDN 2.5: Assign patient care activities to NDTRs and/or support personnel as appropriate.	During staff relief week during final clinical rotation, 90% of students will score a 4/5 on an evaluation done by preceptors regarding ability to participate in interdisciplinary tasks, including assigning tasks to DTR or other health professionals, and participation in multi- disciplinary meetings.	NDFS 4660	Course Professor	Each fall semester through evaluation.	students met the criteria as established 2015: 10/12 2016: 10/12 2017: 12/12 2018:10/12 2019: 2020: 2021:
CRDN 2.6: Refer clients and patients to other professionals and services when needs are beyond individual scope of practice.	During staff relief week during final clinical rotation, 90% of students will score a 4/5 on an evaluation done by preceptors regarding ability to participate in interdisciplinary tasks, including assigning tasks	NDFS 4660	Course Professor	Each fall semester through evaluation.	

CRDN 2.7: Apply leadership skills to achieve desired outcomes.	to DTR or other health professionals, and participation in multi- disciplinary meetings. Students will receive an average of 90% or better on a research project that requires students to conduct and present research in the field of nutrition and dietetics requiring advancement in leadership and teamwork skills.	NDFS 4760	Course Professor	Each spring semester through grading rubrics.	students met the criteria as established 2015: 10/12 2016: 12/12 2017: 12/12 2018: 12/12 2019: 2020: 2021:
CRDN 2.8: Demonstrate negotiation skills.	During staff relief week during final clinical rotation, 90% of students will score a 4/5 on an evaluation done by preceptors	NDFS 4660	Course Professor	Each fall semester through evaluation.	students met the criteria as established 2015: 10/12 2016: 11/12 2017: 12/12 2018:10/12 2019: 2020: 2021:
CRDN 2.9: Participate in professional and community organizations.	90% of students will attend the Utah Academy of Nutrition and Dietetics (UAND) Annual conference to build professional development, networking, and community outreach.	4760	Course Professor	Each spring semester through attendance sheets.	students met the criteria as established 2015: 12/12 2016: 12/12 2017: 12/12 2018: 12/12 2018: 12/12 2019: 2020: 2021:
CRDN 2.10: Demonstrate professional attributes in all areas of practice.	During staff relief week during final clinical rotation, 90% of students will score a 4/5 on an	NDFS 4660	Course Professor	Each fall semester through evaluation.	students met the criteria as established 2015: 10/12 2016: 11/12

	evaluation done by preceptors				2017: 12/12 2018: 10/12 2019: 2020: 2021:
CRDN 2.11: Show cultural competence/sensitivity in interactions with clients, colleagues and staff.	Students will score an average of 90% or better on their Ethnic and Regional Food Practices Presentation, which includes counseling strategies for nutrition education for diverse populations and socio- economic groups.	NDFS 4060	Course Professor	Each spring semester through grading rubrics.	students met the criteria as established 2015: 12/12 2016: 12/12 2017: 12/12 2018: 12/12 2019: 2020: 2021:
CRDN 2.12: Perform self- assessment and develop goals for self-improvement throughout the program.	Students will score a 3 or better on a short rotation evaluation that determines ability to set up a goal and achieve that goal during a community- based rotation in the senior year.	NDFS 4660	Course Professor	Each fall semester at community-based short rotation	students met the criteria as established 2015: N/A 2016:11/12 2017: 10/12 2018: 12/12 2019: 2020: 2021:
CRDN 2.13: Prepare a plan for professional development according to Commission on Dietetic Registration guidelines.	Students will score an average of 90% or better on their Professional Portfolio that requires students to create a website that includes a biography, personal mission statement,	NDFS 4750	Course Professor	Each spring semester through grading rubrics.	students met the criteria as established 2015: 12/12 2016: 11/12 2017: 12/12 2018: 12/12 2019: 2020: 2021:

	resume, and academic achievement.				
CRDN 2.14: Demonstrate advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.	Students will receive an average of 90% or better on a Public Policy Assignment that requires students to become familiar with the legislative process and practice using advocacy skills to effect change in dietetics related policies with elected officials.	NDFS 4750	Course Professor	Each spring through grading rubrics	students met the criteria as established 2015: 12/12 2016: 11/12 2017: 12/12 2018: 12/12 2019: 2020: 2021:
CRDN 2.15: Practice and/or role play mentoring and precepting others.	Students will receive an average of 90% or better on the Head Chef for the day assignment which requires a staffing plan and procurement plan	NDFS 4490	Course Professor	Each fall semester through grading rubrics.	students met the criteria as established 2015:N/A 2016: 12/12 2017: 12/12 2018: 12/12 2019: 2020: 2021:

Domain 3: Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations						
A) RE 6.1.a: ACEND-Required Core Competency	B) RE 6.1.b: Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of core competency	C) RE 6.1.c: Didactic courses and/or experiential learning in which assessment will occur	D) RE 6.1.d: Individuals responsible for ensuring assessment occurs	E) RE 6.1.e: Timeline for collecting formative and summative data	F) RE 6.2: Data on achievement of learning outcomes, included date collected	
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.	Students will receive an average of 90% or better on ADIME notes assignments utilizing case studies derived from real world situations.	NDFS 4560	Course Professor	Each fall semester through grading rubrics.	students met the criteria as established 2015: 11/12 2016: 12/12 2017: 8/12 2018: 10/12 2019: 2020: 2021:	
CRDN 3.2: Conduct nutrition focused physical exams.	Students will score a 90% or better on a case presentation that combines assessment (including NFPE) and evidence-based nutrition treatment using current scientific literature.	NDFS 4570	Course Professor	Each fall semester through grading rubrics.	students met the criteria as established 2015: 5/12 2016: 6/12 2017: 7/12 2018: 12/12 2019: 2020: 2021:	
CRDN 3.3: Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.	Students will receive a combined score of 3 or better on clinical and customer service evaluations regarding communication skills.	NDFS 4660	Course Professor	Each fall semester through evaluation reviews	students met the criteria as established 2015: N/A 2016: 12/12 2017: 12/12 2018: 12/12 2019: 2020: 2021:	

CRDN 3.4: Design, implement and evaluate presentations to a target audience.	Students will receive 90% or better on the advanced practicum presentation that requires students to develop educational strategies and materials suitable for target populations followed by a presentation of nutrition based on developed skills.	NDFS 5750	Course Professor	Each spring semester through grading rubrics.	students met the criteria as established 2015: N/A 2016: 12/12 2017: 12/12 2018: 12/12 2019: 2020: 2021:
CRDN 3.5: Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience.	Students will score an average of 90% or better on their Ethnic and Regional Food Practices Presentation, which includes creating culturally-appropriate education materials.	NDFS 4060	Course Professor	Each spring semester through grading rubrics	students met the criteria as established 2015: N/A 2016: 12/12 2017: 12/12 2018: 12/12 2018: 12/12 2019: 2020: 2021:
CRDN 3.6: Use effective education and counseling skills to facilitate behavior change.	Students will score an average of 90% or better on their counseling assignment which includes a 45 minute recorded counseling session with a client on a general nutrition concern.	NDFS 4060	Course Professor	Each spring semester through grading rubrics.	students met the criteria as established 2015: 11/12 2016: 12/12 2017: 10/12 2018:11/12 2019: 2020: 2021:
CRDN 3.7: Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management.	Students will receive at least 90% or better on the soup connection lab experience which requires students to develop and provide nutrition	NDFS 4760	Course Professor	Each spring semester through grading rubrics.	students met the criteria as established 2015: 12/12 2016: 12/12 2017: 12/12 2018: 12/12

	education and promoting healthy foods to diverse audiences.				2019: 2020: 2021:
CRDN 3.8: Deliver respectful, science-based answers to client questions concerning emerging trends.	Students will prepare a community –based fair or cooking class through USU extension or a local grocery store.	NDFS 5750	Course Professor	Each spring semester through grading rubrics.	students met the criteria as established 2015: 12/12 2016: 12/12 2017: 12/12 2018: 12/12 2019: 2020: 2021:
CRDN 3.9: Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources.	Students will receive at least 90% or better on the soup connection lab assignment which requires students to coordinate procurement, production, and distribution of whole foods to local consumers.	NDFS 4490	Course Professor	Each spring semester through grading rubrics.	students met the criteria as established 2015: 12/12 2016: 12/12 2017: 12/12 2018: 12/12 2019: 2020: 2020: 2021:
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.	Students will receive 80% or better on a school menu project that includes evaluating school population and resources in order to create an acceptable menu for implementation.	NDFS 4710	Course Professor	Each fall semester through grading rubrics.	students met the criteria as established 2015: 12/12 2016: 12/12 2017: 12/12 2018: 12/12 2019: 2020: 2021:

A) RE 6.1.a: ACEND-Required Core Competency	B) RE 6.1.b: Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of core competency	C) RE 6.1.c: Didactic courses and/or experiential learning in which assessment will occur	D) RE 6.1.d: Individuals responsible for ensuring assessment occurs	E) RE 6.1.e: Timeline for collecting formative and summative data	F) RE 6.2: Data on achievement of learning outcomes, included date collected
CRDN 4.1: Participate in management of human resources.	Students will receive an average of 90% or better on the Head Chef for the day assignment which requires a staffing plan and procurement plan	NDFS 4490	Course Professor	Each fall semester through grading rubrics.	students met the criteria as established 2015: 11/12 2016: 12/12 2017:12/12 2018: 12/12 2019: 2020: 2021:
CRDN 4.2: Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food.	100% of students will pass the ServSafe certification.	NDFS 1250	Course Professor	Each spring semester through ServSafe exam scores.	students met the criteria as established 2015: 12/12 2016: 12/12 2017: 12/12 2018: 12/12 2019: 2020: 2021:
CRDN 4.3: Conduct clinical and customer service quality management activities.	Students will receive a 90% or better on the customer satisfaction survey to determine quality management and quality improvement.	NDFS 4740	Course Professor	Each spring through grading rubrics.	students met the criteria as established 2015: N/A 2016: 12/12 2017: 12/12 2018: 12/12 2019: 2020:

					2021:
CRDN 4.4: Apply current nutrition informatics to develop, store, retrieve and disseminate information and data.	Students will score an average of 45/50 or better on the Soup Connection lab experience that requires them to research, evaluate and write about a health-promoting soup. Students must use ESHA, social media, and graphics to adequately communicate a health message.	NDFS 4760	Course Professor	Each fall through grading rubrics	students met the criteria as established 2015: 12/12 2016: 12/12 2017: 12/12 2018: 12/12 2019: 2020: 2021:
CRDN 4.5: Analyze quality, financial and productivity data for use in planning.	Students will score an average of 90% or better on a summary report of foodservice experiences that requires students to create a job description, develop training needs, job specifications, work schedule, and performance appraisal	NDFS 4740	Course Professor	Each spring semester through grading rubrics.	students met the criteria as established 2015: 12/12 2016:12/12 2017: 12/12 2018: 12/12 2019: 2020: 2021:
CRDN 4.6: Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment	Students will score an average of 45/50 or better on the Soup Connection lab experience that requires them to utilize locally-sourced vegetables and herbs to promote health through food.	NDFS 4490	Course Professor	Each fall through grading rubrics	students met the criteria as established 2015: 12/12 2016: 12/12 2017: 12/12 2018: 12/12 2019: 2020: 2020: 2021:
CRDN 4.7: Conduct feasibility studies for products, programs or services with	Students will receive 90% or better on the Cost	NDFS 4760	Course Professor	Each fall through grading rubrics	students met the criteria as established 2015: N/A

consideration of costs and benefits.	Benefit Analysis Assignment.				2016: 5/12 2017: 7/12 2018: data pending 2019: 2020: 2021:
CRDN 4.8: Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies.	Students will receive 80% or better on development of a cycle menu for use in a nursing home. Students must determine staffing, equipment and space needs as well as utilization of resources.	NDFS 4720	Course Professor	Each fall through grading rubrics	students met the criteria as established 2015: N/A 2016:N/A 2017: N/A 2018: 12/12 2019: 2020: 2021:
CRDN 4.9: Explain the process for coding and billing for nutrition and dietetics services to obtain reimbursement from public or private payers, fee-for- service and value-based payment systems.	Students will receive an average of 90% or better on a coding module that simulates billing for services.	NDFS 4750	Course Professor	Each spring semester through grading rubrics.	students met the criteria as established 2015: 12/12 2016: 11/12 2017: 9/12 2018: 12/12 2019: 2020: 2021:
CRDN 4.10: Analyze risk in nutrition and dietetics practice.	Students will receive 80% on a lab write-up that requires the creation of a HACCP plan for a foodservice facility.	NDFS 4740	Course Professor	Each Spring semester through grading rubrics	students met the criteria as established 2015: N/A 2016: 12/12 2017: 12/12 2018: 12/12 2019: 2020: 2021:

A) RE 6.1.a: Program- Defined Concentration Competency	B) RE 6.1.b: Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of concentration competency	C) RE 6.1.c: Didactic courses and/or experiential learning in which assessment will occur	D) RE 6.1.d: Individuals responsible for ensuring assessment occurs	E) RE 6.1.e: Timeline for collecting formative and summative data	F) RE 6.2: Data on achievement of learning outcomes, included date collected
CRDN 2.1.11 Provide appropriate counseling to motivate behavior change specific to age and nutrition needs in each of the following age groups: infant, child, teen, young adult, adult and elderly.	Students will achieve a rating of 3 (competent) on counseling evaluation completed by preceptor.	NDFS 4660	Course Professor	Each fall semester through grading rubrics	2017:12/12 2018:12/12 2019: 2020: 2021:
CRDN 3.4.1 Design, implement and evaluate an education specific to each of the following audiences: Pregnant or nursing mothers; caregivers of infants; young children; teenagers; young adults; adults; elderly.	Students will create an age-specific portfolio of experiences for evaluation during senior exit interview.	NDFS 4790 NDFS 4660	Program Director	Senior Year Exit Interview	2017:12/12 2018:12/12 2019: 2020: 2021:

## Program-wide changes based on Assessment Data

The Coordinated Program in Dietetics at Utah State University continues to meet national standards. The following achievements highlight program quality:

- Historically high pass rates for RD exam within 1 year of first attempt (national average 76%)
- Faculty recognized by national organizations for their work in dietetics
- High student achievement
- Excellent employer satisfaction rates for graduates of USU Coordinated program in dietetics

Although the program is successful and continues to provide excellent training, two issues will influence the ongoing success of the program.

Issue #1: Transition to Master's level program

USU administration has voted to terminate the coordinated program in AY 2023. The program will accept its final class in 2022.

Issue #2: Decline in full-time employment in dietetics-related fields

Nationally, more employers are hiring entry-level workers as part-time or *per diem*. We've also seen a trend of more students remaining in education due to the pending master's degree level requirement for dietitians. These two factors have driven down our full-time employment placement numbers. We continue to have excellent placement rates and employer satisfaction despite national changes in employment. Our students are successfully placed in healthcare, community and foodservice facilities around Utah and in other states.

#### Issue #3: Soft Skills Development

The stakeholder's survey revealed this was largely in areas of "soft skills" including negotiation and communication. As the CPD expands its curriculum, attention is being given on how to recruit, train, and prepare students for the modern workforce. The CPD has expanded its curriculum relevant to counseling and communication skills, offered strengths assessment for students, and integrated more discussion on negotiation and cultural competence as a response to these changes in employer expectations.

#### Issue #4: Student mental health and personal development

Focus group findings continue to reveal that students want more time to pursue interests beyond the dietetics degree. The faculty have been working to streamline content in ways that enhance education while reducing any repetitiveness in the curriculum. The aim is to provide a quality education that enhances student success without overburdening students.