

Student Learning Outcomes, Dietetics, Fall 2003

GRADUATES OF THE KSU DIETETICS PROGRAM WILL DEMONSTRATE THE ABILITY TO:

Content Area	SLO	Knowledge of...	The ability to...
Communication	Use written and oral communication skills and technology to achieve personal and professional goals.	<ul style="list-style-type: none"> • Negotiation techniques • Lay and technical writing • Media presentations • Interpersonal communication skills • Counseling theory and methods • Interviewing techniques • Educational theory and techniques • Concepts of human and group dynamics • Public speaking • Educational materials development 	<ul style="list-style-type: none"> • Use oral and written communications in presenting an educational session for a group • Counsel individuals on nutrition or employees on a personnel issue • Document appropriately a variety of activities • Explain a public policy position regarding dietetics • Use current information technologies • Work effectively as a team member
Physical and Biological Sciences	Demonstrate an understanding of the physical and biological sciences as the foundation for food and nutrition.	<ul style="list-style-type: none"> • Exercise physiology • General health assessment, e.g., blood pressure, vital signs • Organic chemistry • Biochemistry • Physiology • Microbiology • Nutrient metabolism • Pathophysiology related to nutrition care • Pharmacology: Nutrient-nutrient and drug-nutrient interaction 	<ul style="list-style-type: none"> • Interpret medical terminology • Interpret laboratory parameters relating to nutrition • Apply microbiological and chemical considerations to process controls
Social Sciences	Explain how the complexities of the social environment impact the dietetics profession and the various clientele it serves.	<ul style="list-style-type: none"> • Public policy development • Psychology • Health behaviors and educational needs of diverse populations • Economics and nutrition 	<ul style="list-style-type: none"> • Explain a public policy issue and the implications for dietetics practice • Plan practical educational activities addressing the health and food/nutrition needs of diverse clientele • Design menus for diverse populations which meet economic and cultural parameters

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Research and Critical Thinking	Develop, examine, question, and explore perspectives or alternatives to problems in dietetics practice.	<ul style="list-style-type: none"> • Research methodologies • Needs assessments • Outcomes based research • Scientific method • Quality improvement methods 	<ul style="list-style-type: none"> • Interpret current research • Interpret basic statistics • Examine, question and explore multiple perspectives or alternatives to a problem • Apply results of outcome-based research in providing services to clients
Food	Plan, produce, serve and evaluate food and foodservice for the home or the public that meets the desired parameters for taste, appearance, cost, health, and cultural appropriateness.	<ul style="list-style-type: none"> • Food technology • Biotechnology • Culinary techniques • Sociocultural and ethnic food consumption issues and trends • Food safety and sanitation • Food delivery systems • Food and non-food procurement • Availability of food and nutrition programs in the community • Local, state, and national food security policy • Food production systems • Environmental issues related to food • Role of food in promotion of a healthy lifestyle • Promotion of pleasurable eating • Food and nutrition laws, regulations, and policies • Food availability and access for the individual, family, and community • Applied sensory evaluation of food 	<ul style="list-style-type: none"> • Calculate and interpret nutrient composition of food • Determine recipe/formula proportions and modifications for volume food production • Apply food science knowledge to functions and ingredients in food • Demonstrate basic food preparation and presentation skills • Modify recipe/formula for individual or group dietary needs • Demonstrate food safety principles in the production and service of food • Implement protocols to promote food security

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Nutrition	Apply principles of assessment, planning, implementation and evaluation to the delivery of nutrition services for individuals or groups, at all stages of the lifecycle or health status.	<ul style="list-style-type: none"> • Evolving methods of assessing health status • Influence of age, growth, and normal development on nutritional requirements • Nutrition and metabolism • Assessment and treatment of nutritional health risks • Medical nutrition therapy • Strategies to assess need for adaptive feeding techniques and equipment • Health promotion and disease prevention theories and guidelines • Influence of socioeconomic, cultural, and psychological factors on food and nutrition behavior • Complementary and alternative nutritional and herbal therapies • Dietary supplements • Nutrition care process 	<ul style="list-style-type: none"> • Calculate and/or define diets for health conditions addressed by health promotion/disease prevention activities or uncomplicated instances of chronic diseases of the general population, e.g., hypertension, obesity, diabetes, and diverticular disease • Screen individuals for nutritional risk • Collect pertinent information for comprehensive nutrition assessments • Determine nutrient requirements across the lifespan • Translate nutrition needs into food choices and menus for people of diverse cultures and religions • Measure, calculate, and interpret body composition data • Calculate enteral and parenteral nutrition formulations
Management	Apply principles of management to the delivery of high quality, cost-effective, food and nutrition services	<ul style="list-style-type: none"> • Program planning, monitoring, and evaluation • Strategic management • Facility management • Organizational change theory • Risk management • Management theories • Human resource management, including labor relations • Materials management • Financial management, including accounting principles • Quality improvement • Information management • Systems theory • Marketing theory and techniques • Diversity issues 	<ul style="list-style-type: none"> • Determine costs of services/operations • Prepare a budget • Interpret financial data • Apply marketing principles

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Health Care Systems	Function as a successful dietetics professional in today's rapidly changing health care environment.	<ul style="list-style-type: none"> • Health care policy and administration • Health care delivery systems • Current reimbursement issues, policies, and regulations 	<ul style="list-style-type: none"> • Describe the U.S. health care system • Act as an advocate for legislative and public policy issues affecting food and nutrition policy • Know how to access resources concerning reimbursement issues
Professional Development	Practice professional ethics, provide leadership, demonstrate personal and global responsibility and work effectively as a team member.	<ul style="list-style-type: none"> • Professional ethics • Personal and social responsibility • Leadership • How to effectively work as a team member • The impact of environmental trends on career planning and lifelong learning 	<ul style="list-style-type: none"> • Make ethical decisions • Work effectively as a team member • Demonstrate leadership skills • Develop a personal professional development plan and portfolio