

**Illinois State University**  
**CRDN Student Learning Outcomes (SLO) Assessment Plan**  
**On-going Assessment of Core Competencies for the RDN**

<b>Domain 1: Scientific and Evidence Base of Practice: integration of scientific information and research into practice</b>				
<b>A) RE 6.1.a:</b> ACEND-Required Core Competency	<b>B) RE 6.1.b:</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	<b>C) RE 6.1.c:</b> Didactic courses and/or experiential learning in which assessment will occur	<b>D) RE 6.1.d:</b> Individuals responsible for ensuring assessment occurs	<b>E) RE 6.1.e:</b> Timeline for collecting formative and summative data
CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives.	100% of students will achieve a minimum of quartile 3 on the final evaluation for conducting & evaluating quality improvement/customer satisfaction surveys.  100% of students will achieve a minimum of quartile 3 for reviewing, examining, and collecting statistical data of the agency.	Foodservice management rotation  Community Nutrition rotation	Preceptors  Preceptors	During and end of foodservice rotation  During and end of community rotation
CRDN 1.2: Apply evidence-based guidelines, systematic reviews and scientific literature.	100% of students will achieve 3 or above on major case study presentation for us of EAL.	MNT Rotation	Preceptors	Presentations of mini case study, major topic, and major case study.
CRDN 1.3: Justify programs, products, services and care using appropriate evidence or data.	100% of students will achieve a minimum quartile of 3 on the final evaluation for identifying and marketing food items with less than desirable sales performance and/or reviewing equipment catalogs and reporting.	Foodservice management	Preceptors	During and end of foodservice rotation
CRDN 1.4: Evaluate emerging research for application in	100% of students will achieve a minimum of	Community Nutrition	Preceptors	During and end of community rotation

nutrition and dietetics practice.	quartile 3 for utilizing professional literature to substantiate recommendations for evaluation of public educational materials at community agency.			
CRDN 1.5: Conduct projects using appropriate research methods, ethical procedures and data analysis.	100% of students will receive 80% or above on the outcomes-based research proposal.	FCS 402 Seminar Class	Class instructor (Program Director)	Due date of research proposal
CRDN 1.6: Incorporate critical-thinking skills in overall practice.	100% of students will achieve 'meets expectations' on final evaluation for incorporating critical-thinking skills.  100% of students will achieve 'meets expectations' on final evaluation for incorporating critical-thinking skills.  100% of students will achieve 'meets expectations' on final evaluation for incorporating critical-thinking skills.	Foodservice  Community Nutrition  MNT Rotation	Preceptors  Preceptors  Preceptors	During and end of foodservice rotation  During and end of community rotation  During and end of MNT rotation

<b>Domain 2: Professional Practice Expectations: beliefs, values, attitudes and behaviors for the professional dietitian level of practice.</b>				
<b>A) RE 6.1.a:</b> ACEND-Required Core Competency	<b>B) RE 6.1.b:</b> Learning objectives that state specific activities and qualitative or quantitative target measures that will	<b>C) RE 6.1.c:</b> Didactic courses and/or experiential learning in which assessment will occur	<b>D) RE 6.1.d:</b> Individuals responsible for ensuring assessment occurs	<b>E) RE 6.1.e:</b> Timeline for collecting formative and summative data

	be used to assess overall student achievement of core competency			
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.	100% of students will achieve a minimum quartile of 3 on the final evaluation for performing sanitation inspection and/or reviewing federal guidelines for the school lunch program.	Foodservice	Preceptor	During and end of foodservice rotation
	100% of students will achieve a minimum of quartile 3 for abiding by all organizational policies and procedures and performing in accordance with the standards of Practice and Code of Ethics for the Profession of Dietetics.	Community Nutrition	Preceptors	During and end of community rotation
	100% of students will achieve a minimum of quartile 3 on the final evaluation for abiding by all organizational policies and procedures and performing in accordance with the standards of Practice and Code of Ethics for the Profession of Dietetics	MNT Rotation	Preceptor	During and end of MNT rotation
CRDN 2.2: Demonstrate professional writing skills in preparing	100% of students will achieve 'meets expectations' on final evaluation for writing	Community Nutrition	Preceptor	During and end of community rotation

professional communications.	<p>an article for newsletter/website/newspaper/etc.</p> <p>100% of students will achieve 'meets expectations' on the final evaluation for charting in patient's paper and/or electronic chart.</p>	MNT Rotation	Preceptor	During and end of MNT rotation
CRDN 2.3: Demonstrate active participation, teamwork and contributions in group settings.	<p>100% of students will achieve 'meets expectations' on the final evaluation for working in different areas of the kitchen and/or departments.</p> <p>100% of students will achieve 'meets expectations' on final evaluation for attending professional meetings at agency.</p>	<p>Foodservice</p> <p>Community Nutrition</p>	<p>Preceptor</p> <p>Preceptor</p>	<p>During and end of foodservice rotation</p> <p>During and end of community rotation</p>
CRDN 2.4: Function as a member of interprofessional teams.	100% of students will achieve a minimum of quartile 3 on final evaluation for attending health care team meetings and presenting nutrition care information.	MNT Rotation	Preceptor	During and end of MNT rotation
CRDN 2.5: Assign patient care activities to NDTRs and/or support personnel as appropriate.	100% of students will achieve a minimum of quartile 3 on the final evaluation for assigning clients/patients to other dietetics professionals or disciplines when appropriate.	MNT Rotation	Preceptor	During and end of MNT rotation
CRDN 2.6: Refer clients and patients to other professionals and	100% of students will achieve a minimum of quartile 3 on the final evaluation for	MNT Rotation	Preceptor	During and end of MNT rotation

services when needs are beyond individual scope of practice.	referring client/patient to appropriate community services, physician, mental health and abuse shelter, etc based upon clinic policy and procedure.			
CRDN 2.7: Apply leadership skills to achieve desired outcomes.	<p>100% of students will achieve 'meets expectations' on the final evaluation for demonstrating leadership within the facility.</p> <p>100% of students will achieve 'meets expectations' on the final evaluation for demonstrating leadership within the facility.</p> <p>100% of students will achieve 'meets expectations' on the final evaluation for demonstrating leadership within the facility.</p>	<p>Foodservice</p> <p>Community Nutrition</p> <p>MNT Rotation</p>	<p>Preceptor</p> <p>Preceptor</p> <p>Preceptor</p>	<p>During and end of foodservice rotation</p> <p>During and end of community rotation</p> <p>During and end of MNT rotation</p>
CRDN 2.8: Demonstrate negotiation skills.	<p>100% of students will achieve 'meets expectations' for demonstrating negotiation skills.</p> <p>100% of students will achieve 'meets expectations' on the final evaluation for demonstrating negotiation skills.</p>	<p>Community Nutrition</p> <p>MNT Rotation</p>	<p>Preceptor</p> <p>RD's and Preceptor</p>	<p>Final evaluation of rotation/Ongoing throughout rotation</p> <p>During and end of MNT rotation</p>
CRDN 2.9: Participate in professional and	100% of students will receive 80% or above on their	FCS 402 Seminar Class	Class instructor (Program Director)	Fall and spring semesters

community organizations.	reflection on their attendance at a district meeting of the Academy of Nutrition and Dietetics.			
CRDN 2.10: Demonstrate professional attributes in all areas of practice.	100% of students will achieve 'meets expectations' on the final evaluation for demonstrating management of time and tasks.	Foodservice	Preceptor	During and end of foodservice rotation
	100% of students will achieve 'meets expectations' on the final evaluation for managing patient workload and flexibility with work schedule.	MNT Rotation	Preceptor	During and end of MNT rotation
	100% of students will meet expectations on the final evaluation for demonstrating professional attributes in all areas of practice.	Community Nutrition	Preceptor	During and end of community rotation
CRDN 2.11: Show cultural competence/sensitivity in interactions with clients, colleagues and staff.	100% of students will achieve a minimum of quartile 3 on the final evaluation for showing cultural competence.	Community Nutrition	Preceptor	During and end of community rotation

<p>CRDN 2.12: Perform self-assessment and develop goals for self-improvement throughout the program.</p>	<p>100% of students will earn 80% or above on their written goals on the midterm evaluation.</p> <p>100% of students will earn 80% or above on their written goals on the midterm evaluation.</p> <p>100% of students will earn 80% or above on their written goals on the midterm evaluation.</p>	<p>Foodservice</p> <p>Community Nutrition</p> <p>MNT rotation</p>	<p>Program Director</p> <p>Program Director</p> <p>Program Director</p>	<p>Midterm of scheduled rotation</p> <p>Midterm of scheduled rotation</p> <p>Midterm of scheduled rotation</p>
<p>CRDN 2.13: Prepare a plan for professional development according to Commission on Dietetic Registration guidelines.</p>	<p>100% of students will receive 80% or above on professional development assignment</p>	<p>FCS 402: Seminar class</p>	<p>Class instructor (Program Director)</p>	<p>During spring semester course</p>
<p>CRDN 2.14: Demonstrate advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.</p>	<p>100% of students will earn 80% or above on letter to legislators assignment.</p>	<p>FCS 402 Seminar Class</p>	<p>Class instructor (Program Director)</p>	<p>During spring semester course</p>
<p>CRDN 2.15: Practice and/or role play mentoring and precepting others.</p>	<p>100% of student will earn 90% or better on role play and mentoring task with DPD students.</p>	<p>FCS 402 Seminar Class</p>	<p>Class instructor (Program Director)</p>	<p>During and end of spring semester class</p>

<b>Domain 3: Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations</b>				
<b>A) RE 6.1.a:</b> ACEND-Required Core Competency	<b>B) RE 6.1.b:</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	<b>C) RE 6.1.c:</b> Didactic courses and/or experiential learning in which assessment will occur	<b>D) RE 6.1.d:</b> Individuals responsible for ensuring assessment occurs	<b>E) RE 6.1.e:</b> Timeline for collecting formative and summative data
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.	100% of students will achieve a minimum of quartile 3 on final evaluation for Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings.	MNT Rotation	Preceptor	During and end of MNT rotation
CRDN 3.2: Conduct nutrition focused physical exams.	100% of students will achieve 80% or above on nutrition focused physical exams (NFPE) application assignment.	FCS 402 Seminar Class	Course instructor	During fall semester course
CRDN 3.3: Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.	100% of students will achieve a minimum of quartile 3 on the final evaluation for disseminating nutrition information through a bulletin board, newsletter, brochure, poster and/or teaching an in-service.	Foodservice	Preceptor	During and end of foodservice rotation
	100% of students will achieve a minimum of quartile 3 on the final evaluation for disseminating nutrition information through a bulletin board, newsletter, poster or health fair.	Community Nutrition	Preceptor	During and end of community rotation



CRDN 3.4: Design, implement and evaluate presentations to a target audience.	100% of students will achieve a minimum of quartile 3 for designing, implementing and evaluating a presentation for a special population group.	Community Nutrition	Preceptor	During and end of community rotation
CRDN 3.5: Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience.	100% of students will achieve a minimum of quartile 3 on the final evaluation for developing nutrition education materials	Community Nutrition	Preceptor	During and end of community rotation
CRDN 3.6: Use effective education and counseling skills to facilitate behavior change.	100% of students will achieve a minimum of quartile 3 on the final evaluation for completing initial and follow-up outpatient educations.  100% of students will achieve a minimum of quartile 3 on the final evaluation for developing, implementing, and evaluating nutrition counseling of patients.	Community Nutrition  MNT Rotation	Preceptor  Preceptor and RD's	During and end of community rotation  During and end of MNT rotation
CRDN 3.7: Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management.	100% of students will achieve quartile 3 on the final evaluation for developing and implementing a marketing plan.  100% of students will achieve a minimum of quartile 3 for planning, presenting, and evaluating classes for special population groups	Foodservice  Community Nutrition	Preceptor  Preceptor	During and end of foodservice rotation  During and end of community rotation
CRDN 3.8: Deliver respectful, science-based answers to	100% of students will earn an average of at least '3' out of '4' on their case	MNT Rotation	Preceptor, DI director, other dietitians present at	End of MNT rotation

client questions concerning emerging trends.	study presentation evaluation forms for their reference to and discussion of the Academy's EAL as it relates to their topic.		the final clinical case study presentation	
CRDN 3.9: Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources.	100% of interns will achieve a minimum of quartile 3 on the final evaluation for participating in ordering, delivery, costing, and production of food items.	Foodservice	Preceptor	During and end of foodservice rotation
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.	100% of interns will achieve a minimum of quartile 3 for analyzing/modifying cycle menu, selecting recipes for new menu items, standardizing recipes, and/or developing taste test panel for new menu items.	Foodservice	Preceptor	During and end of foodservice rotation

<b>Domain 4: Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations</b>				
<b>A) RE 6.1.a:</b> ACEND-Required Core Competency	<b>B) RE 6.1.b:</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	<b>C) RE 6.1.c:</b> Didactic courses and/or experiential learning in which assessment will occur	<b>D) RE 6.1.d:</b> Individuals responsible for ensuring assessment occurs	<b>E) RE 6.1.e:</b> Timeline for collecting formative and summative data
CRDN 4.1: Participate in management of human resources.	100% of students will achieve a minimum of quartile 3 for assisting in the hiring processing including: reading/revising job descriptions, evaluating applications, and interviewing applicants.	Foodservice	Preceptor	During and end of foodservice rotation
CRDN 4.2: Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food.	100% of students will achieve a minimum of quartile 3 for reading, observing, and identifying safety, sanitation, and security procedures and improvements.	Foodservice	Preceptor	During and end of foodservice rotation
CRDN 4.3: Conduct clinical and customer service quality management activities.	100% of students will achieve a minimum of quartile 3 for conducting and evaluating a taste test panel.	Foodservice	Preceptor	During and end of foodservice rotation
CRDN 4.4: Apply current nutrition informatics to develop, store, retrieve and disseminate information and data.	100% of students will achieve 'meets expectations' on final evaluation for use of current informatics technology.  100% of students will achieve 'meets expectations' on final evaluation for use of current informatics technology.	Foodservice  MNT Rotation	Preceptor  RD's and Preceptor	During Foodservice rotation  During MNT rotation

CRDN 4.5: Analyze quality, financial and productivity data for use in planning.	100% of students will achieve a minimum of quartile 3 on the final evaluation for developing a plan to increase food sales of a selected cafeteria food item.	Foodservice	Preceptor	During and end of foodservice rotation
CRDN 4.6: Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment	100% of students will achieve a minimum of quartile 3 on the final evaluation for proposing and using procedures as appropriate to the practice settings to promote sustainability, reduce waste and protect the environment.	Foodservice	Preceptor	During and end of foodservice rotation
CRDN 4.7: Conduct feasibility studies for products, programs or services with consideration of costs and benefits.	100% of students will achieve a minimum of quartile 3 on the final evaluation for conducting customer satisfaction survey and/or discussing/calculating forecasting of budgetary needs with person responsible for the preparation of the budget.	Foodservice	Preceptor/staff person responsible for budget	During and end of foodservice rotation
CRDN 4.8: Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies.	100% of students will achieve a minimum of quartile 3 on the final evaluation for planning, executing and evaluating a menu item/meal including: developing a budget, staffing needs, facility requirements, equipment, and supplies.	Foodservice	Preceptors/Cafeteria staff	During and end of foodservice rotation
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.	100% of students will earn 80% or above on MSD reimbursement and coding of nutrition services case study.	FCS 402 Seminar Class	Class instructor (Program Director)	End of spring semester

CRDN 4.10: Analyze risk in nutrition and dietetics practice.	100% of students will achieve a minimum of quartile 3 on the final evaluation for analyzing risk in nutrition and dietetics practice	MNT Rotation	Preceptors	During and end of MNT rotation
--	--	--------------	------------	--------------------------------

<b>Title of Concentration Area 1: Leadership and Project Management</b>				
<b>A) RE 6.1.a:</b> Program-Defined Concentration Competency	<b>B) RE 6.1.b:</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	<b>C) RE 6.1.c:</b> Didactic courses and/or experiential learning in which assessment will occur	<b>D) RE 6.1.d:</b> Individuals responsible for ensuring assessment occurs	<b>E) RE 6.1.e:</b> Timeline for collecting formative and summative data
Read an approved book and research articles about management styles and write a personal reflection.	100% of interns will earn 80% or above on written reflection on management styles.	Leadership project	Program Director	Reflection due first fall semester of program
Reflect on management styles of preceptors through a rotation journal.	100% of interns will earn 80% or above on the average scores of their written reflections on management styles of their preceptors after at least 5 rotations.	Community, foodservice and clinical rotations	Program Director	Reflections due after each rotation
Design activities for a leadership project.	100% of interns will earn 80% or above on their leadership contract indicating plans for their project.	Leadership project	Program Director	Leadership Contracts due after first fall semester of program
Demonstrate Leadership through a project.	100% of interns will earn 80% or above on their leadership project.	Leadership project	Program Director	By the end of the program (before graduation). <i>Timeline will vary per student.</i>
Evaluate effectiveness of a leadership project.	100% of interns will earn 80% or above on written reflection of their management effectiveness during their leadership project.	Leadership project	Program Director	By the end of the program (before graduation). <i>Timeline will vary per student.</i>