**<Name of your program goes here>**

**NDTR Required Components Checklist (Required Element 3.1)**

**(DT)**

**Directions:** Complete the table below indicating in which courses the program’s required curricular components, including prerequisites, are taught.

|  |  |
| --- | --- |
| The program’s curriculum must include the following required components, including prerequisites: | **Location in Curriculum**  Indicate the course name and number in which the required curricular component is located |
| 1. General understanding of the scientific basis of nutrition and dietetics, exposure to research literature and application to technical practice |  |
| 1. Oral and written communication skills sufficient for entry into technical practice |  |
| 1. Principles and techniques of effective interviewing and education methods for diverse individuals and groups |  |
| 1. Governance applicable to the technical level of nutrition and dietetics practice, such as the Scope of Practice for the Nutrition and Dietetics Technician, Registered and the Code of Ethics for the Profession of Nutrition and Dietetics; and interprofessional relationships in various practice settings |  |
| 1. Principles of medical nutrition therapy and the Nutrition Care Process including principles and methods of nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice |  |
| 1. Role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention |  |
| 1. Principles of applied food science, food safety and sanitation and principles and techniques of food preparation |  |
| 1. Principles of procurement, production, distribution and service of food |  |
| 1. Applied management principles required to deliver food and nutrition programs |  |
| 1. Applied principles of human resource management |  |
| 1. Legislative and regulatory policy related to nutrition and dietetics operations |  |
| 1. Quality management of food and nutrition services |  |
| 1. Health care delivery (such as accountable care organizations, managed care, medical homes, local health care agencies) and policies which impact technical practice of dietetics |  |
| 1. Applied concepts of chemistry, anatomy, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition, and nutrition across the life span |  |
| 1. Cultural humility, self-reflection, and diversity, equity and inclusion |  |
| 1. Human behavior, psychology, sociology or anthropology |  |