

Academy of Nutrition and Dietetics: Revised 2020 Standards of Professional Performance for RDNs (Competent, Proficient, and Expert) in Sustainable, Resilient, and Healthy Food and Water Systems

What are the Standards of Professional Performance (SOPP)?

SOPP are consensus standards for RDNs to use for professional development and to assure competence.

The standards provide a guide for self-evaluation; determine education and skills needed for advancing practice levels; and may be used by employers or regulatory agencies to determine competence for credentialed nutrition and dietetics practitioners.

SOPP

6 Domains of Professionalism

Quality in Practice
Competence and Accountability
Provision of Services

Application of Research
Communication and Application of Knowledge
Utilization and Management of Resources



WHAT?

What is a Focus Area?

- A focus area of nutrition and dietetics practice is a defined field of practice that requires specialized knowledge, skills and experience.
- It relates to how a practitioner specializes in a specific area of practice (e.g., diabetes care, public health and community nutrition).¹
 - The SOP in Nutrition Care and SOPP for RDNs² serves as the blueprint for the SOPP in Sustainable, Resilient, and Healthy Food and Water Systems (Sustainable Food Systems) in competent, proficient, and expert levels of practice.



WHEN?

When is a Focus Area SOP SOPP updated?

- Seven-year review process
- Indicated by changes in
 - healthcare and other business segments
 - public health initiatives
 - new research that guides evidence-based practice and best practices
 - consumer interests
 - technological advances
 - emerging practice environments



HOW?

How were the Sustainable Food Systems Standards updated?

The article, indicators, and figures were revised with input and consensus of content experts representing diverse Sustainable Food Systems practice areas/settings and geographic perspectives.

Reviewed and approved by the Executive Committee of the Hunger and Environmental Nutrition Dietetic Practice Group and the Academy Quality Management Committee.

Sources:

¹ Definition of Terms List. Academy of Nutrition and Dietetics. Accessed February 4, 2021. <https://www.eatrightpro.org/definitions>.

² Academy of Nutrition and Dietetics. Quality Management Committee. Academy of Nutrition and Dietetics: Revised 2017 Standards of Practice in Nutrition Care and Standards of Professional Performance for Registered Dietitian Nutritionists. *J Acad Nutr Diet*. 2018;118(1): 132-140.

Sustainable Food Systems Overview and Application



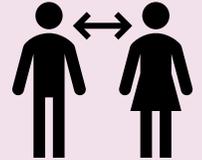
Environment



Population Health



Sustainable Food Systems



Access

Overview

A sustainable food system is one in which all individuals have equitable access to a safe and secure food and water supply that supports optimal health, both now and in the future. Sustainable food systems are the intersection of four domains: nutrition and health; social, cultural, and ethical capital; environmental stewardship; and economic vitality.

RDNs in all areas of nutrition and dietetics practice are increasingly being called upon to incorporate sustainability and resilience into their work. For example, RDNs working in foodservice settings might consider sustainability when making food procurement, menu planning, and operational decisions. Clinical RDNs can draw from the principles of sustainable food systems when conducting food security screenings and connecting underserved individuals to community resources. RDNs in all settings can champion efforts to reduce the waste of food, water, and other resources.¹



Role Example – Food Service Director

“An RDN working as a Food Service Director at a large urban hospital is observing a high amount of preventable food waste. The RDN confirms this by working with supervisors to collect and analyze data and develop a plan to reduce preventable food waste using a quality improvement process. The RDN uses the SOPP to identify resources to strengthen knowledge and to share with staff that would inform the improvement or creation of new procedures and training materials addressing food and other resource waste (water, electricity, paper).”¹

Additional Information and Resources

Academy of Nutrition and Dietetics

- Scope of Practice: <https://www.eatrightpro.org/scope>
- Standards of Practice: <https://www.eatrightpro.org/sop>
- Food Security and Sustainability: <https://www.eatrightpro.org/practice/practice-resources/food-security-and-sustainability>

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- Scope and Standards for RDNs and NDTRs Collection: <https://jandonline.org/content/core>
- Focus Area Standards for CDR Specialist Credentials Collection: <https://jandonline.org/content/credentialed>
- Focus Area Standards for RDNs Collection: <https://jandonline.org/content/focus>

Hunger and Environmental Nutrition Dietetic Practice Group: <https://hendpg.org/>

Sources:

¹ Spiker M, Reinhardt S, Bruening M. Academy of Nutrition and Dietetics: Revised 2020 Standards of Professional Performance for Registered Dietitian Nutritionists (Competent, Proficient, and Expert) in Sustainable, Resilient and Healthy Food and Water Systems. *J Acad Nutr Diet*. 2020; 120(9): 1568-1585e28.