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

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

(**CP, DPD, FDE)**

**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. Research methodology, interpretation of research literature and integration of research principles into evidence-based practice |  |
| 1. Communication and documentation skills sufficient for entry into professional practice |  |
| 1. Principles and techniques of effective education, counseling and behavior change theories and techniques |  |
| 1. Governance of nutrition and dietetics practice, such as the Scope of Practice for the Registered Dietitian Nutritionist 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, the Nutrition Care Process, and clinical workflow elements |  |
| 1. Role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention |  |
| 1. Management theories and business principles required to deliver programs and services |  |
| 1. Continuous quality management of food and nutrition services |  |
| 1. Fundamentals of public policy, including the legislative and regulatory basis of nutrition and dietetics practice |  |
| 1. Licensure and certification in the practice of nutrition and dietetics |  |
| 1. Individual National Provider Identifier (NPI) |  |
| 1. Health care delivery systems (such as accountable care organizations, managed care, medical homes, local health care agencies) |  |
| 1. Coding and billing of nutrition and dietetics services to obtain reimbursement for services from public or private payers, fee-for-service and value-based payment systems |  |
| 1. Food science and food systems, food safety and sanitation, environmental sustainability, global nutrition, principles and techniques of food preparation and development, modification and evaluation of recipes, menus and food products acceptable to diverse populations |  |
| 1. Organic chemistry, biochemistry, anatomy, physiology, genetics, microbiology, pharmacology, statistics, logic, nutrient metabolism, integrative and functional nutrition and nutrition across the lifespan |  |
| 1. Cultural humility, self-reflection, and diversity, equity and inclusion |  |
| 1. Human behavior, psychology, sociology or anthropology |  |