

Supervised Practice Competencies

ACEND's Entry-Level Competencies and Performance Indicators for Nutrition and Dietetics Supervised Practice Experience Programs (SPE) are organized hierarchically from broad learning expectations to more specific indicators.

- Level 1: The Units (e.g., Unit 1, Unit 2) are the broad content areas that describe a group of competencies and a focus area
- Level 2: The Competencies (e.g., 1.1, 1.2) follow and describe what learners should achieve within that unit. Competencies identify expected performance (knowledge, skill, and judgment)
- Level 3: The Performance Indicators are the sub-statements (e.g., 1.1.1, 1.1.2) that define each competency or the level of expected performance into specific, measurable skills that demonstrate how the broader outcome is applied in practice

The expectation is that the competencies and performance indicators designated for supervised practice are addressed in the rotations with real-life practice or through alternative practice opportunities that closely mimic real-world experiences.

Refer to the 2027 Accreditation Standards for Nutrition and Dietetics Coordinated Program (CP) or Standards for Supervised Practice Experience Program (SPE), Appendix A, for a complete list of the Entry-Level Competencies for the Registered Dietitian Nutritionist.

Unit 1: Community, Public Health, and Population Health

1.3 Develop and provide education based on the learners' determinants of health (D)

- 1.3.1 Apply education theories, pedagogy, and education principles when developing, modifying, and implementing education (D)
- 1.3.2 Translate basic to advanced food and nutrition science knowledge into understandable language tailored to the audience (D)
- 1.3.3 Communicate complex nutrition information to various audiences (D)

Unit 2: Nutrition Care Process and Medical Nutrition Therapy

2.2 Conduct a nutrition assessment for individuals and groups, including patients/clients with high acuity (D)

- 2.2.1 Implement nutrition assessment tools based on patient/client factors (D)
- 2.2.2 Collect and identify relevant and accurate subjective information from multiple sources (D)

- 2.2.3 Conduct a nutrition-focused physical exam using established guidelines (D)
- 2.2.4 Collect food and nutrition-related medical history, mental health, physical activity, and relevant determinants of health (D)
- 2.2.5 Determine macronutrient, micronutrient, and fluid requirements (D)
- 2.2.6 Conduct and interpret indirect calorimetry measurements (S)
- 2.2.7 Perform blood pressure testing and conduct waived point-of-care laboratory testing (for example, blood glucose or cholesterol) (D)
- 2.2.8 Order and interpret biochemical and biospecimen tests to inform nutrition decisions (D)
- 2.2.9 Identify signs and symptoms of nutrient deficiencies and excesses (D)
- 2.2.10 Consider barriers that influence nutrition status (D)
- 2.2.11 Determine the accuracy and reliability of nutrition assessment data (D)
- 2.2.12 Identify appropriate mathematical formulas and perform calculations to determine nutrition requirements (D)
- 2.3 Develop a nutrition diagnosis according to Nutrition Care Process terminology (D)**
 - 2.3.1 Analyze and synthesize nutrition assessment data to inform nutrition diagnosis(es) (D)
 - 2.3.2 Devise a problem, etiology, sign, and symptom (PES) statement and outline rationale for the diagnosis (D)
 - 2.3.3 Prioritize the nutrition diagnosis(es) (D)
- 2.4 Develop an individualized plan of care that incorporates medical nutrition therapy in collaboration with the patient/client, including those with high acuity (D)**
 - 2.4.1 Develop measurable goals that address nutrition care needs and nutrition diagnosis (D)
 - 2.4.2 Establish the need and evaluate indications for nutrition support and therapeutic diets (D)
 - 2.4.3 Consider relevant factors when recommending the use of oral nutrition supplements (D)
 - 2.4.4 Identify indications and contraindications of complementary and integrative nutrition (D)
 - 2.4.5 Evaluate the availability of services to support access to nutrition care and to meet nutrition goals (D)
- 2.6 Implement and manage medical nutrition therapy interventions (D)**
 - 2.6.1 Order medical nutrition therapy to address nutrition goals (D)
 - 2.6.2 Integrate understanding of foundational sciences to manage medical nutrition therapy, diet, and disease (D)
 - 2.6.3 Implement the nutrition intervention and nutrition plan of care with patients/clients and other team members (D)
 - 2.6.4 Document all elements of the nutrition care process following professional standards and organizational policies (D)

2.6.5 Conduct coding and billing procedures to obtain payment for nutrition services under various healthcare payment models (S)

2.7 Monitor and evaluate the impact of nutrition intervention on the nutrition diagnosis (D)

2.7.1 Apply nutrition care outcome indicators to evaluate the impact of the nutrition intervention (D)

2.7.2 Assess adherence to nutrition intervention (D)

2.7.3 Make recommendations to modify the nutrition plan of care or nutrition intervention, considering barriers to meeting the nutrition goals (D)

2.7.4 Summarize the impact of nutrition interventions on patient/client outcomes (D)

2.7.5 Analyze reasons for deviation from expected nutrition outcomes (D)

2.8 Use technology to enhance practice (D)

2.8.1 Operate technology and devices to create, store, and retrieve nutrition information in a secure and ethical manner, ensuring accountability for outcomes (D)

2.8.2 Analyze data generated by technologies and devices to make evidence-based decisions (D)

2.8.3 Assess AI-generated results for accuracy and relevance and use iterative prompt engineering to refine AI outputs (D)

Unit 3: Clinical Skills

3.1 Prescribe and administer enteral and parenteral nutrition (D)

3.1.1 Apply medical nutrition therapy to order and manage nutrition support (D)

3.1.2 Recommend vascular and enteral access for nutrition support, considering contraindications and maintenance (S)

3.1.3 Place and secure nasogastric or nasoenteric feeding tubes using proper techniques and ensuring patient/client safety (S)

3.1.4 Verify the tube placement before use (S)

3.1.5 Order and manage feeding and infusion schedule, rate, concentration, and composition to ensure adequate intake and patient/client safety (D)

3.1.6 Monitor and manage fluid, electrolyte, macro- and micro-nutrients, acid-base balance, blood glucose, other laboratory values, and tolerance to nutrition support (D)

3.2 Conduct nutrition counseling and therapy to promote optimal health outcomes in individuals and groups (D)

3.2.1 Assess the nutrition needs and appropriateness for the recommended counseling and therapy (D)

3.2.2 Apply counseling principles and evidence-based practice when providing individual or group sessions (D)

3.2.3 Identify the indications, contraindications, benefits, risks, and limitations of counseling and therapy (D)

3.2.4 Evaluate the effectiveness of the counseling and make necessary modifications (D)

3.2.5 Develop counseling goals in collaboration with patients/clients (D)

3.2.6 Assist with resolving barriers to achieve counseling and therapy goals (D)

3.4 Prescribe, recommend, and administer nutrition-related pharmacotherapy (D)

3.4.1 Assess patient/client factors to determine indications for nutrition-related pharmacotherapy (D)

3.4.2 Consider patient/client factors, nutrition impact, indications, side effects, contraindications, benefits, risks, alternatives, and foundational sciences when prescribing, recommending, and administering nutrition-related medication therapy (D)

3.4.3 Apply the principles of safe medication administration (S)

3.4.4 Create the nutrition-related pharmacotherapy plan (for example, modifications to bowel regimens, carbohydrate-to-insulin ratio, or B12 or iron supplementation) (D)

3.4.5 Monitor the response and the effects of nutrition-related medications and take action to make modifications or adjustments (S)

3.7 Perform swallowing assessments to determine a person's ability to consume solids or liquids safely (S)

3.7.1 Assess signs of aspiration and dysphagia, such as cough, changes in voice post swallow, and decrease in arterial blood oxygenation (S)

3.7.2 Perform a water swallowing trial to identify risk for aspiration and dysphagia, complying with the facility's dysphagia risk-management procedures (S)

3.7.3 Contribute as a member of the interdisciplinary team in a diagnostic swallowing study to assess swallowing mechanics (S)

Unit 4: Foodservice

4.1 Direct the purchasing, production, and distribution of food products to ensure quantity and quality (D)

4.1.1 Oversee the purchasing, receipt, and storage of products used in food production and services (D)

4.1.2 Analyze the workflow design and recommend modifications or approval for implementation (D)

4.1.3 Develop an operational plan that considers budget, inventory control, staffing needs, and daily tasks (D)

Unit 5: Leadership and Management

5.1 Apply critical thinking to make ethical and evidence-based decisions (D)

- 5.1.1 Use critical thinking through a systematic process that evaluates multiple variables and leads to an informed decision (D)
- 5.1.2 Incorporate the thought process used in critical thinking models and frameworks (for example, decision trees, theories, system analysis, ethical decision-making frameworks) (D)

5.2 Demonstrate ethical and professional behaviors in accordance with the professional Code of Ethics (D)

- 5.2.1 Engage in self-reflective practice activities to develop and maintain ongoing competence and professional behaviors (D)
- 5.2.2 Consult and refer to other health professionals when situations or patient/client needs are beyond personal competence (D)
- 5.2.3 Adhere to nutrition-related legislation, regulations, and standards of practice (D)
- 5.2.4 Apply patient/client-centered principles to all activities and services (D)
- 5.2.5 Identify and take steps to manage unethical, incompetent, or unsafe behavior (D)
- 5.2.6 Practice in a manner that respects others (D)
- 5.2.7 Maintain confidentiality and security when sharing, transmitting, storing, and managing protected health information (D)

5.3 Demonstrate leadership skills to guide practice (D)

- 5.3.1 Apply leadership and management theories and frameworks to inform decisions and behaviors (D)
- 5.3.2 Respond to social cues and group dynamics to facilitate desired outcomes (D)
- 5.3.3 Apply principles of emotional intelligence, including self-awareness, self-management, social awareness, and relationship management (D)
- 5.3.4 Reflect on situations and critically evaluate outcomes and possible alternate courses of action (D)
- 5.3.5 Provide and receive constructive feedback to support professional development and seek feedback for personal growth (D)
- 5.3.6 Model behaviors that maximize group participation by consulting, listening, and communicating clearly (D)

5.4 Use effective communication, collaboration, and advocacy skills (D)

- 5.4.1 Use effective and ethical communication skills and techniques to achieve desired goals and outcomes (D)
- 5.4.2 Facilitate intraprofessional and interprofessional collaboration (D)
- 5.4.3 Participate in advocacy activities to change or promote new legislation and regulations (D)
- 5.4.4 Use communication skills to influence or produce a desired outcome during negotiations or conflict resolution (D)

5.4.5 Communicate in a responsive, responsible, respectful, and compassionate manner (D)

5.5 Develop and implement continuous quality management or improvement plans (D)

5.5.1 Align quality management activities with the organizational strategic plan, goals, mission, and vision (D)

5.5.2 Assign responsibilities to various team members according to role and competence (D)

5.5.3 Set and monitor clear targets for team members, departments, and the organization aligned with common goals and objectives (D)

5.5.4 Demonstrate an understanding of how individuals and groups interact within the organization (D)

5.5.5 Evaluate the plan to make modifications to ensure positive outcomes and to meet goals and objectives (D)

5.5.6 Collect and analyze outcome data to determine if established goals and objectives are met (D)

5.6 Apply principles of financial management and productivity (D)

5.6.1 Prioritize activities to manage time and workload effectively (D)

5.6.2 Collect, understand, and analyze financial data to support fiscally responsible decision-making (D)

5.6.3 Analyze components of productivity systems, including units of service and work hours, and make recommendations (D)

5.6.4 Analyze the effectiveness of the budget (D)

5.6.5 Engage in, manage, or lead human resource activities, adhering to applicable laws and regulations (D)

Unit 6: Research

6.2 Apply current research and evidence-based practice to services (D)

6.2.1 Use research terminology when communicating with other professionals (D)

6.2.2 Analyze and formulate a professional opinion based on current research, evidence-based findings, and experiential learning (D)

6.2.3 Critically examine and interpret research and evidence-based information to determine the validity, reliability, and credibility of information (D)



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