Bachelor’s Degree Enhanced Competencies

Wellness Counseling
1.15 Applies knowledge of nutritional health promotion and disease prevention for individuals and groups.
4.1 Works collaboratively with others to assess, implement and evaluate community and population based programs.

Nutrition Communications
1.13 Demonstrates computer skills and uses nutrition informatics in the decision making process.

Managing individuals with less complex nutrition health care needs
1.13 Demonstrates computer skills and uses nutrition informatics in the decision making process.
1.14 Applies nutrition knowledge in the provision of nutrition care across the life cycle.
2.3 Conducts a nutrition assessment on individuals with less complex or less acute nutritional health care needs when environmental supports (e.g. policies, procedures, validated tools, administration, credentialed staff such as registered dietitian nutritionists) are in place.
2.4 Creates PES (problem, etiology and signs or symptoms) statement for less complex, less acute nutritional health care needs when environmental supports are in place to inform the plan of care.
2.6 Monitors and evaluates the impact of the intervention.

Foodservice Management
3.1 Manages the production, distribution and service of quantity and quality food products.
3.2 Coordinates the purchasing, receipt and storage of food products and services.
3.4 Applies an understanding of agricultural practices and processes.
5.1 Demonstrates leadership skills.
5.3 Applies project management principles to achieve project goals and objectives.

Culinary Skills/ Meal Planning
1.12 Demonstrates knowledge of and is able to manage food preparation techniques.
Graduate Degree Enhanced Competencies

Prescribing medical nutrition therapy
1.8 Applies knowledge of pharmacology to recommend, prescribe and administer medical nutrition therapy.
1.9 Applies an understanding of the impact of complementary and integrative nutrition on drugs, disease, health and wellness.
1.10 Applies knowledge of math and statistics.
2.5 Prescribes, recommends and administers nutrition related pharmacotherapy.

Administration/Leadership
3.1 Directs the production and distribution of quantity and quality food products.
3.2 Oversees the purchasing, receipt and storage of products used in food production and services.
5.1 Demonstrates leadership skills to guide practice.
5.2 Applies principles of organization management.
5.3 Applies project management principles to achieve project goals and objectives.

Global/Community/Public Health
1.13 Demonstrates computer skills and uses nutrition informatics in the decision making process.
1.15 Applies knowledge of nutritional health promotion and disease prevention for individuals, groups and populations.
1.16 Gains a foundational knowledge on public and global health issues and nutritional needs.
4.1 Utilizes program planning steps to develop, implement, monitor and evaluate community and population programs.

Product Development (Industry)
2.1 Applies a framework to assess, develop, implement and evaluate products, programs and services.

Research
1.13 Demonstrates computer skills and uses nutrition informatics in the decision making process.
6.2 Applies scientific methods utilizing ethical research practices when reviewing, evaluating and conducting research.

MNT Therapy Counseling
2.4 Implements or coordinates nutritional interventions for individuals, groups or populations.
- Psychological Counseling and Therapies