

## Section1: Scientific and Evidence Base of Practice: integration of scientific information and research into practice

	SLO # 1.1 (1.1a CADE)	SLO # 1.2 (1.1b CADE)
Courses with Abbreviated Titles	Students demonstrate how to locate, interpret, evaluate and use professional literature to make ethical evidence-based practice decisions.	Students are able to use current information technologies to locate and apply evidence based guidelines and protocols
FN 100-Intro to Professions		
FN 121/121L Intro to Food		
FST 125 Intro to Food Science		
FN 235 Nutrition	I	
FN 263 Intro to Research	I, A	I, A
FST 321/L Expt Food Sci	P	P
FST 325 Food Safety Curr Issues	P	
FN 328/L Ethnic Meal Patterns		
FN 335 Life Cycle Nutrition	P	
FN 345/L Nutr Ed	P	

FN 346/L Comm Nutrition		P
FN 355/L Nutr Counseling	P	
FN 357/L Foodservice Systems Management (FSSM) 1		
FN 358/L FSSM 2		
FN 359/L FSSM 3		
FN 433 Adv Nutr Metabolism 1		
FN 434 Adv Nutr Metabolism 2		
FN 435 Adv. Nutr Metabolism 3		
FN 437 Nutri Genetics	P	P
FN 443/L Med Nutr Therapy 1	M	M
FN 444/L Med Nutr Therapy 2	M	M
FN 446/L Evaluation of Med Research	M, A	M, A

Graduate Exit Exam		
--------------------	--	--

- I: Students are introduced to the outcome
- P Students have the opportunity to practice the outcome
- M: Students can demonstrate mastery at the exit level
- A: Evidence is collected and evaluated for program-level assessment

**Section 2: Professional Practice Expectations: beliefs, values, attitudes and behaviors for the professional dietitian level of practice**

	SLO # 2.1 (2.1a CADE)	SLO # 2.2 (2.2.1b CADE)	SLO # 2.3 (2.2a CADE)	SLO # 2.4 (2.3a CADE)	SLO # 2.5 (2.3b CADE)
Courses with Abbreviated Titles	Students demonstrate effective professional oral and written communication.	Students are able to demonstrate assertiveness, advocacy and negotiation skills.	Students are able to demonstrate counseling techniques to facilitate behavior change.	Students are able to locate, understand and apply established guidelines	Students are able to identify and describe the roles of others.
Support Core COM 204 Advocacy and Argument		I			
FN 100-Intro to Professions	I				I
FN 121/121L Intro to Food					
FST 125 Intro to Food Science					
FN 235 Nutrition				I	
FN 263 Intro to Research	I			I + A	
FST 321/L Expt Food Sci	P				
FST 325 Food Safety Curr Issues					
FN 328/L Ethnic	P				

## 3. Curriculum Mapping to FN SLOs organized by CADE Sections

4/6/2010

Meal Patterns					
FN 335 Life Cycle Nutrition				<b>P</b>	
FN 345/L Nutr Ed	<b>P + A</b>				
FN 346/L Comm Nutrition	<b>M</b>	<b>P</b>	<b>I, P</b>		<b>P</b>
FN 355/L Nutr Counseling	<b>M</b>	<b>M + A</b>	<b>M + A</b>	<b>P</b>	
FN 357/L Foodservice Systems Management (FSSM) 1	<b>P</b>				<b>P</b>
FN 358/L FSSM 2	<b>P</b>				
FN 359/L FSSM 3	<b>M</b>				<b>P</b>
FN 433 Adv Nutr Metabolism 1					
FN 434 Adv Nutr Metabolism 2					
FN 435 Adv. Nutr Metabolism 3					
FN 437 Nutri Genetics	<b>P</b>			<b>P</b>	
FN 443/L Med Nutr	<b>M</b>	<b>P</b>		<b>M</b>	<b>M</b>

Therapy 1					
FN 444/L Med Nutr Therapy 2	<b>M</b>	<b>P</b>		<b>M</b>	
FN 446/L Evaluation of Med Research	<b>M</b>			<b>M</b>	
Graduate Exit Exam				<b>A</b>	<b>A</b>

I: Students are introduced to the outcome

P Students have the opportunity to practice the outcome

M: Students can demonstrate mastery at the exit level

A: Evidence is collected and evaluated for program-level assessment

**Section 3: Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations**

	SLO # 3.1 (3.1a CADE)	SLO # 3.2 (3.2a CADE)	SLO # 3.3 (3.3a CADE)
Courses with Abbreviated Titles	Students use the nutrition care process to make decisions.	Students apply knowledge of the role of environment, food and lifestyle choices.	Students develop an educational session or program/educational strategy for target populations.
FN 100-Intro to Professions			
FN 121/121L Intro to Food			
FST 125 Intro to Food Science			
FN 235 Nutrition	<b>I</b>	<b>I</b>	

3. Curriculum Mapping to FN SLOs organized by CADE Sections

4/6/2010

FN 263 Intro to Research			
FST 321/L Expt Food Sci			
FST 325 Food Safety Curr Issues			
FN 328/L Ethnic Meal Patterns		<b>P</b>	
FN 335 Life Cycle Nutrition	<b>P</b>	<b>P</b>	
FN 345/L Nutr Ed		<b>P</b>	<b>I</b>
FN 346/L Comm Nutrition		<b>P</b>	<b>P</b>
FN 355/L Nutr Consoling	<b>P</b>	<b>P</b>	
FN 357/L Foodservice Systems Management (FSSM) 1			
FN 358/L FSSM 2			
FN 359/L FSSM 3			
FN 433 Adv Nutr Metabolism 1			
FN 434 Adv Nutr Metabolism 2			
FN 435 Adv. Nutr Metabolism 3			

3. Curriculum Mapping to FN SLOs organized by CADE Sections

4/6/2010

FN 437 Nutri Genetics			
FN 443/L Med Nutr Therapy 1	<b>M</b>	<b>M</b>	<b>M</b>
FN 444/L Med Nutr Therapy 2	<b>M</b>	<b>M</b>	<b>M</b>
FN 446/L Evaluation of Med Research			
FN 4XX (Proposed) Assessment (R)	<b>A</b>	<b>A</b>	<b>A</b>

I: Students are introduced to the outcome

P Students have the opportunity to practice the outcome

M: Students can demonstrate mastery at the exit level

A: Evidence is collected and evaluated for program-level assessment



**Section 4: Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations**

	SLO # 4.1 (4.1a CADE)	SLO # 4.2 (4.1b CADE)	SLO # 4.3 (4.1c CADE)	SLO # 4.4 (4.2a CADE)	SLO # 4.5 (4.2b CADE)	SLO # 4.6 (4.3a CADE)	SLO # 4.7 (4.4a CADE)
Courses with Abbreviated Titles	Students apply management and business theories and principles.	Students determine costs of services or operations.	Students apply the principles of human resource management to different situations.	Students apply safety principles.	Students develop outcome measures, use informatics principles and technology to collect and analyze data.	Students explain the impact of a public policy on dietetics practice.	Students explain the impact of health care policy, administration, different health care delivery systems and current reimbursement policies.
Support Core FMA 224 Agri Account.	I	I					
Support Core Micro 201/201L				I			
FN 100-Intro to Professions							
FN 121/121L Intro to Food				I			
FST 125 Intro to Food Science				I			
FN 235					I	I	

3. Curriculum Mapping to FN SLOs organized by CADE Sections

4/6/2010

Nutrition							
FN 263 Intro to Research					I		
FST 321/L Expt Food Sci		I		P	P		
FST 325 Food Safety Curr Issues				P			
FN 328/L Ethnic Meal Patterns				P	P		
FN 335 Life Cycle Nutrition						P	
FN 345/L Nutr Ed							
FN 346/L Comm Nutrition	I					P	I + P
FN 355/L Nutr Counseling							P
FN 357/L Foodservice Systems Management (FSSM) 1	P		I	P+ M			
FN 358/L	P		P	P			

3. Curriculum Mapping to FN SLOs organized by CADE Sections

4/6/2010

FSSM 2							
FN 359/L FSSM 3	<b>M + A</b>	<b>P + M</b>	<b>M</b>	P			
FN 433 Adv Nutr Metabolism 1							
FN 434 Adv Nutr Metabolism 2							
FN 435 Adv. Nutr Metabolism 3							
FN 437 Nutri Genetics							
FN 443/L Med Nutr Therapy 1						M	P
FN 444/L Med Nutr Therapy 2						M	M + A
FN 446/L Evaluation of Med Research					M		
Graduate Exit Exam		<b>A</b>	<b>A</b>	A		A	

I: Students are introduced to the outcome

P Students have the opportunity to practice the outcome

3. Curriculum Mapping to FN SLOs organized by CADE Sections

4/6/2010

M: Students can demonstrate mastery at the exit level

A: Evidence is collected and evaluated for program-level assessment

**Section 5 (5.1 CADE). The food and food systems foundation of the dietetics profession must be evident in the curriculum. Course content must include the principles of food science and food systems, techniques of food preparation and application to the development, modification and evaluation of recipes, menus and food products acceptable to diverse groups.**

	SLO # 5.1	SLO #5. 2	SLO # 5.3	SLO # 5.4	SLO # 5.6
Courses with Abbreviated Titles	Identify the types of foodservice operations in existence.	Identify the interrelated parts that make up a foodservice system.	Understand the techniques of food preparation and application to the development, modification and evaluation of recipes and menus.	Apply management and business theories and principles to the development, marketing and delivery of programs or services.	Demonstrate knowledge of standards of purchasing of food.
FN 100-Intro to Professions					
FN 121/121L Intro to Food			<b>i</b>		
FST 125 Intro to Food Science					
FN 235 Nutrition					
FN 263 Intro to Research					
FST 321/L Expt Food Sci			<b>p</b>		
FST 325 Food Safety Curr Issues					
FN 328/L Ethnic			<b>p</b>		

3. Curriculum Mapping to FN SLOs organized by CADE Sections

4/6/2010

Meal Patterns					
FN 335 Life Cycle Nutrition					
FN 345/L Nutr Ed					
FN 346/L Comm Nutrition					
FN 355/L Nutr Counseling					
FN 357/L Foodservice Systems Management (FSSM) 1	<b>I</b>	<b>I</b>		<b>I</b>	
FN 358/L FSSM 2			<b>P</b>		<b>P</b>
FN 359/L FSSM 3	<b>A</b>	<b>P</b>		<b>P + M</b>	<b>M</b>
FN 433 Adv Nutr Metabolism 1					
FN 434 Adv Nutr Metabolism 2					
FN 435 Adv. Nutr Metabolism 3					
FN 437 Nutri Genetics					

3. Curriculum Mapping to FN SLOs organized by CADE Sections

4/6/2010

FN 443/L Med Nutr Therapy 1					
FN 444/L Med Nutr Therapy 2					
FN 446/L Evaluation of Med Research					
Graduate Exit Exam	<b>A</b>	<b>A</b>	<b>A</b>	<b>A</b>	<b>A</b>

I: Students are introduced to the outcome

P Students have the opportunity to practice the outcome

M: Students can demonstrate mastery at the exit level

A: Evidence is collected and evaluated for program-level assessment

**Section 6. (5.2 CADE) The physical and biological science foundation of the dietetics profession must be evident in the curriculum. Course content must include organic chemistry, biochemistry, physiology, genetics, microbiology, pharmacology, statistics, nutrient metabolism, and nutrition across the lifespan.**

	SLO # 6.1	SLO # 6.2	SLO # 6.3	SLO # 6.4	SLO # 6.5	SLO # 6.6	SLO # 6.7
Courses with Abbreviated Titles	Describe the mechanism of action of essential nutrients in health promotion and disease prevention.	Describe the mechanism of action of bioactive non-nutrients in health promotion and disease prevention.	Determine nutrient needs across the lifespan.	Integrate knowledge of the use of nutrients at the molecular, cellular and organ level	Integrate genetic, physiologic and biochemical mechanisms by which food and nutrients promote optimal health.	Understand and demonstrate the scientific method and the application of research methodologies.	Interpret basic statistics used in nutrition and medical research.
Support Core STAT 120							I
FN 100-Intro to Professions							
FN 121/121L Intro to Food							
FST 125 Intro to Food Science							
FN 235 Nutrition	I	I	I	I, A	I, A		
FN 263 Intro to						I + A	I + A



3. Curriculum Mapping to FN SLOs organized by CADE Sections

4/6/2010

Research							
FST 321/L Expt Food Sci						<b>P</b>	
FST 325 Food Safety Curr Issues							
FN 328/L Ethnic Meal Patterns							
FN 335 Life Cycle Nutrition			<b>P + M</b>	<b>P</b>	<b>I</b>		<b>P</b>
FN 345/L Nutr Ed							
FN 346/L Comm Nutrition							
FN 355/L Nutr Counsleingng							
FN 357/L Foodservice Systems Management (FSSM) 1							
FN 358/L FSSM 2							
FN 359/L FSSM 3							

3. Curriculum Mapping to FN SLOs organized by CADE Sections

4/6/2010

FN 433 Adv Nutr Metabolism 1	<b>M</b>	<b>P</b>	<b>M</b>	<b>M</b>	<b>M</b>		<b>P</b>
FN 434 Adv Nutr Metabolism 2	<b>M</b>	<b>P</b>	<b>M</b>	<b>M</b>	<b>M</b>		<b>P</b>
FN 435 Adv. Nutr Metabolism 3	<b>M</b>	<b>P</b>	<b>M</b>	<b>M</b>	<b>M</b>		<b>P</b>
FN 437 Nutri Genetics	<b>M</b>	<b>P + M</b>		<b>M</b>		<b>P</b>	<b>P</b>
FN 443/L Med Nutr Therapy 1	<b>M</b>	<b>P</b>	<b>P</b>	<b>P</b>	<b>M</b>		
FN 444/L Med Nutr Therapy 2	<b>M</b>	<b>P</b>	<b>P</b>	<b>P</b>	<b>M</b>		
FN 446/L Evaluation of Med Research		<b>M</b>			<b>M</b>	<b>M + A</b>	<b>M + A</b>
Graduate Exit Exam	<b>A</b>	<b>A</b>	<b>A</b>	<b>A</b>	<b>A</b>		

I: Students are introduced to the outcome

P Students have the opportunity to practice the outcome

M: Students can demonstrate mastery at the exit level

A: Evidence is collected and evaluated for program-level assessment