SCHOOL OF PUBLIC HEALTH



GRADUATE COORDINATED PROGRAM IN DIETETICS

The Graduate Coordinated Program in Dietetics (GCPD) combines graduate studies (MS, MPH, PhD) with an Academy of Nutrition and Dietetics (via ACEND) accredited internship that is required to become a Registered Dietitian (RD). Graduates of the program are prepared for careers in the clinical and public health setting. After degree completion, students are eligible to sit for the RD exam. Degrees are offered through the Nutritional Sciences Program within the UW School of Public Health.

MISSION STATEMENT

The mission of the Graduate Coordinated Program in Dietetics (GCPD) is to develop competent entry-level registered dietitian nutritionists with a strong foundation in public health and clinical nutrition, who are prepared to think critically, apply research to practice, navigate ambiguity, and work to reduce inequities and improve nutrition outcomes.

PROGRAM GOALS

- The program will prepare competent entry-level registered dietitian nutritionists who think critically and apply research to nutrition & public health practice.
- GCPD graduates will recognize how social inequities undermine health and will consider equity and inclusion in their decision-making process.

DEGREES & CONCENTRATIONS

MPH RDN: Students seeking this degree complete the Public Health Concentration.

MS RDN: Students seeking this degree complete the Medical Nutrition Therapy Concentration.

PhD RDN: Students seeking this degree work closely with faculty advisors to design a program to meet their career goals.

INTERNSHIP

As an ACEND Accredited program, the GCPD provides 1000+ hours of supervised practice in the following rotations: clinical, ambulatory, WIC/pediatric experience, management, food service, and Medical Nutrition Therapy or Public Health concentration. Sites include Harborview Medical Center, UW Medical Center, Northwest Hospital, Valley Medical Center, and various community-based organizations.

ADMISSION REQUIREMENTS

- Apply to both the Nutritional Sciences Program (NSP) for the degree, and the GCPD for the dietetic coursework and internship
- NSP prerequisites: Nutrition, Chemistry, Organic Chemistry, Biochemistry, and Physiology
- GCPD prerequisites: Psychology, Microbiology, Management in Nutrition Services, and Food Science
- GPA: >3.00
- GRE Score: should be >50th percentile
- Our average student does not have an undergraduate degree in nutrition; however, we do accept students who have completed a Didactic Program in Dietetics (DPD).

GCPD BY THE NUMBERS

- 4 quarters of graduate courses
- 14 students in each cohort
- 1000+ hours of supervised practice
- 100% one-year pass rate on the RD exam

ACCREDITATION STANDARDS & COMPETENCIES

The Graduate Coordinated Program in Dietetics is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). ACEND is recognized by the United States Department of Education as the accrediting agency for education programs that prepare dietetics professionals.

CONTACT INFORMATION

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ACEND COMPETENCY REQUIREMENTS

DOMAIN 1: Scientific & Evidence Based of Practice

CRDN 1.1 Select indicators of program quality and/or customer service and measure achievement of objectives.

CRDN 1.2 Evaluate research and apply evidence-based guidelines, systematic reviews and scientific literature in nutrition and dietetics practice.

CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data.

CRDN 1.4 Conduct projects using appropriate research or quality improvement methods, ethical procedures and data analysis utilizing current and/or new technologies.

CRDN 1.5 Incorporate critical-thinking skills in overall practice.

DOMAIN 2: Professional Practice Expectations

CRDN 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Nutrition and Dietetics Practice and Code of Ethics for the Profession of Nutrition and Dietetics.

CRDN 2.2 Demonstrate professional writing skills in preparing professional communications.

CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings.

CRDN 2.4 Function as a member of interprofessional teams.

CRDN 2.5 Work collaboratively with NDTRs and/or support personnel in other disciplines.

CRDN 2.6 Refer clients and patients to other professionals services when needs are beyond individual scope of practice.

CRDN 2.7 Apply change management strategies to achieve desired outcomes.

CRDN 2.8 Demonstrate negotiation skills.

CRDN 2.9 Actively contribute to nutrition and dietetics professional and community organizations

CRDN 2.10 Demonstrate professional attributes in all areas of practice.

CRDN 2.11 Show cultural humility in interactions with colleagues, staff, clients, patients, and the public.

CRDN 2.12 Implement culturally sensitive strategies to address cultural biases and differences.

CRDN 2.13 Advocate for local, state, or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.

DOMAIN 3: Clinical and Client Services

CRDN 3.1 Perform Medical Nutrition Therapy by utilizing the Nutrition Care Process including use of standardized nutrition terminology as a part of the clinical workflow elements for individuals, groups, and populations of differing ages and health status, in a variety of settings.

CRDN 3.2 Conduct nutrition focused physical exams.

CRDN 3.3 Perform routine health screening assessments including measuring blood pressure, conducting waived point-of-care laboratory testing (such as blood glucose or cholesterol), recommending and/or initiating nutrition-related pharmacotherapy plans (such as modifications to bowel regiments, carbohydrate to insulin ratio, B_{12} or iron supplementation).

CRDN 3.4 Provide instruction to clients/patients for self-monitoring blood glucose considering diabetes medication and medical nutrition therapy plan.

CRDN 3.5 Explain the steps involved and observe the placement of nasogastric or nasoenteric feeding tubes; if available, assist in the process of placing nasogastric or nasoenteric feeding tubes.

CRDN 3.6 Conduct a swallow screen and refer to the appropriate health care professional for full swallow evaluation when needed.

CRDN 3.7 Demonstrate effective communication and documentation skills for clinical and client services in a variety of formats and settings, which include telehealth and other information technologies and digital media.

CRDN 3.8 Design, implement and evaluate presentations to a target audience

CRDN 3.9 Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience.

CRDN 3.10 Use effective education and counseling skills to facilitate behavior change.

CRDN 3.11 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management.

CRDN 3.12 Deliver respectful, science-based answers to client questions concerning emerging trends.

CRDN 3.13 Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources.

CRDN 3.14 Develop and evaluate recipes, formulas and menus for acceptability and affordability that accommodate the cultural diversity and health needs of various populations, groups and individuals.

DOMAIN 4: Practice Mgmt and Use of Resources

CRDN 4.1 Participate in management of human resources (such as training and scheduling).

CRDN 4.2 Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food.

CRDN 4.3 Conduct clinical and customer service quality management activities (such as quality improvement or quality assurance projects).

CRDN 4.4 Apply current nutrition informatics to develop, store, retrieve and disseminate information and data.

CRDN 4.5 Analyze quality, financial and productivity data for use in planning.

CRDN 4.6 Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.

CRDN 4.7 Conduct feasibility studies for products, programs or services with consideration of costs and benefits.

CRDN 4.8 Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies.

CRDN 4.9 Engage in the process for coding and billing for nutrition and dietetics services to obtain reimbursement from public or private payers, fee-for-service and value-based payment systems.

CRDN 4.10 Analyze risk in nutrition and dietetics practice (such as risks to achieving set goals and objectives, risk management plan, or risk due to clinical liability or foodborne illness).

DOMAIN 5: Leadership and Career Management

CRDN 5.1 Perform self-assessment that includes awareness in terms of learning and leadership styles and cultural orientation and develop goals for self-improvement.

CRDN 5.2 Identify and articulate one's skills, strengths, knowledge and experiences relevant to the position desired and career goals.

CRDN 5.3 Prepare a plan for professional development according to Commission on Dietetic Registration guidelines

CRDN 5.4 Advocate for opportunities in professional settings (such as asking for additional responsibilities, practicing negotiating a salary or wage or asking for a promotion).

CRDN 5.5 Demonstrate the ability to resolve conflict.

CRDN 5.6 Promote team involvement and recognize the skills of each member.

CRDN 5.7 Mentor others.

CRDN 5.8 Identify and articulate the value of precepting.

Some of these CRDNs are new to dietetic practice and may not have been adopted by all facilities. Students matriculating after June 2022 will be required to meet these aswritten. PE 2023 interns are expected to explore these topics but not meet the competencies as written.