weight (%)	competency #	Practice Competencies	minimum 1 item	Indidcator #	Performance Indicators	Related Foundational Knowledge Content Areas (principal references only
30 (15%)	30 (15%) 1. Professional Practice					16 Professional Practice in Dietetics
1-2	1.01	comply with federal and provincial/terriorial requirements relevant to dietetic practice.				
				а	demonstrate knowledge of federal legislation, regulations and policies applicable to practice.	
			yes	b	Recognize non-compliance with federal legislation, regulations and plicies.	
4-6	1.02	Comply with regulatory requirements relevant to dietetic practice.				
			yes	С	Demonstrate knowledge of regulatory scope of practice, standards of practice, and codes of ethics	
				d	Recognize non-compliance with regulatory scope of practice, standards of practice, and code of ethics.	
			yes	g	Demonstrate knowledge of priniples of confidentiality and privacy	
				h	Demonstrate knowledge of scenarios where the expertise of other health care providers is a key element in dietetic practice.	
				j	Demonstrate knowledge of principles of informed consent.	
			yes	k	Demonstrate knowledge of methods to obtain informed consent.	
				m	Demonstrate knowledge of the elements of professional boundaries.	
				n	Recognize non-compliance with professional boundaries.	
1-2	1.03	Practice according to organizational requiremts				10 Management
				а	Demonstrate knowledge of the role and features of job descriptions.	
				С	Demonstrate knowledge of policies and directives specific to practice setting.	
4	1.04	Practice within limits of individual level of knowledge and skills				
				а	Demonstrate knowledge of principles of reflective practice Recognizesituations which are beyond	
			yes	С	personal capacity	
				d	Address situations beyond personal capacity by consultation, referral, or further learning.	

weight (%)	competency #	Practice Competencies	minimum 1 item	Indidcator #	Performance Indicators	Related Foundational Knowledge Content Areas (principal references only
1-2	1.05	Address professional development needs.				
				а	Demonstrate knowledge of principles of self- assessment and learning plan development.	
3-4	1.06	Use a systematic approach to decision making.				18 Research & Evaluation; <u>19</u> Social & Psychological Foundations
			yes	b	Demonstrate knowledge of ethical principles for decision making.	
				С	Demonstrate knowledge of approaches to obtain and interpret evidence to inform decision making.	
				d	Demonstrate knowledge of contextual factors that may influence decision making.	
			yes	f	Apply ethical principles.	
4	1.07	Maintain a client-centred foc	us.			9 Interprofessional Collaboration
			yes	а	Demonstrate knowledge of the legal and moral basis for respecting individual rights, dignity and uniqueness.	
				С	Determine client perspectives and needs	
				d	Integrate client perspectives and needs into practice activites	
				e	Identify services and resources relevant to client needs.	
1	1.08	Manage time and workload effectively				
				а	Demonstrate knowledge of communication technologies relevant to practice, and their appropriate uses.	
1	1.09	Use techologies to support practice				
				а	Demonstrate knowledge of communication technologies relevant to practice, and their appropriate uses.	
1-3	1.10	Ensure appropriate and secure documentation				3 Communication
				С	Demonstrate knowledge of principles of security and access.	
1	1.11	Assess and enhance approaches to dietietic practice.				
				d	Recognize the importance of new knowledge to support or enhance practice.	
2	1.12	Contribute to advocacy efforts related to nutrition and health				17 Population & Public Health
			yes	a	Demonstrate knowledge of principles of advocacy.	
				b	Identify advocacy opportunities and activites in dietetic practice.	

weight (%)	competency #	Practice Competencies	minimum 1 item	Indidcator #	Performance Indicators	Related Foundational Knowledge Content Areas (principal references only
1-2	1.13	Participate in practice- based research				18 Research & Evaluation
				а	Demonstrate knowledge of research and evaluation principles.	
26 (13%)	2.	Communication and C			tion:	3 Communication
5	2.01	Select appropriate communication approaches	and	pra	onde conductantery	
				а	Demonstrate knowledge of oportunities for and barriers to communicate	
				С	Demonstrate knowledge of communication techniques, and their appropriate uses.	
			yes	е	Demonstrate knowledge of medicale and dietetics-realted terminology.	
				f	Demonstrate knowledge of practice- setting - related terminology.	
2-3	2.02	Use effective written commu	nicati	on ski	ills.	
				а	Demonstrate knowledge of ways to determine written cimmunication needs of the reader	
2-3	2.03	Use effective oral communica	ition s	skills.		
				а	Demonstrate knowledge of elements of effective oral communication.	
5-6	2.04	Use effective interpersonal skills.				4 Counselling
				а	Demonstrate knowledge of principles of active listening	
				С	Demonstrate knowledge of ways to engage in respectful communication.	
				е	Demonstrate knowledge of ways to communicate empathically	
				g	Demonstrate knowledge of ways to establish rapport in communication Demonstrate knowledge of counselling	
				i I.	principles Demonstrate knowledge of principles of	
		Contribute to the leave to		k	negotiation and conflict management	4 Councelling, 20 Tagging 9
5-6	2.05	Contribute to the learning of others				4 Counselling; 20 Teaching & Learning
				b	Demonstrate knowledge of ways to assess the prior knowledge and learning needs of others.	
				d	Demonstrate knowledge of educational strategies relevant to practice, and their appropriate uses.	
				f	Demonstrate knowledge of learning resources, and their appropriate use in practice.	
				I	Demonstrate knowledge of ways to develop and deliver effective group educational sessions.	

weight (%)	competency #	Practice Competencies	minimum 1 item	Indidcator #	Performance Indicators	Related Foundational Knowledge Content Areas (principal references only
4-6	2.06	Contribute productively to teamwork and collaborative processes.				9 Interprofessional Collaboration; 4 Counselling; 7 Health System in Canada
				b	Demonstrate knowledge of ways to effectively contribute dietetics knowledge in collaborative practice.	
				d	Demonstrate knowledge of scenarios where the expertise of other health care providers is a key element in dietetic practice.	
				h	Demonstrate knowledge of principles of teamwork and collaboration.	
70 (35%)	3.		rvices	s to m	neet the nutrition-care of individuals.	1 Anatomy & Physiology; 2 Biochemistry; 5 Food; 7 Health System in Canada; 8 Human Nutrition across the Lifespan 11 Microbiology; 13 Nutrition Care Process & Medical Nutrition Therapy; 14 Pharmacology; 15 Population Food Systems & Food Security
30-31	3.01	Assess nutrition-related risks and needs.				12 Nutrition Assessment
				a	Demonstrate knowledge of principles for selection and use of nutrition risk screening strategies. Demonstrate knowledge of ways to identify	
			yes	С	relevant data to perform a nutrition assessment.	
				d	Identify relevant assessment data to collect. Demonstrate knowledge of methods to obtain	
				e	perspective of client, family and / or relevant others.	
				j	Demonstrate knowledge of ways to obtain and interpret demographic, psycho-social and health behaviour history.	
				k	Demonstrate knowledge of principles for selection of relevant demographic, psychosocial and health behaviour data.	
				m	Demonstrate knowledge of principles for obtaining and interpreting food and nutrient intake data.	
				n	Obtain and interpret food and nutrient intake data.	
				р	Identify client learning needs related to food and nutrition.	
				q	Demonstrate knowledge of principles for obtaining and interpreting anthropometric data.	
			yes	r s	Obtain and interpret anthropometric data. Demonstrate knowledge of ways to obtain and interpret biochemical and medical test / procedure data.	
				u	Obtain and interpret biochemical data and results from medical tests and procedures.	
				v	Demonstrate knowledge of ways to obtain and interpret information from mealtime / feeding observations.	
				w	Obtain and interpret information from mealtime / feeding observations.	

weight (%)	competency #	Practice Competencies	minimum 1 item	Indidcator #	Performance Indicators	Related Foundational Knowledge Content Areas (principal references only
				х	Identify signs and symptoms of nutrient	
					deficiencies or excesses.	
			V00	ļ.,	Demonstrate knowledge of ways to obtain and interpret nutrition-focused physical observation	
			yes	l ^y	data.	
			yes	aa	Identify signs and symptoms of dysphagia.	
				bb	Demonstrate knowledge of principles for	
				UU	swallowing assessment.	
					Demonstrate knowledge of selection and use	
				dd	of methods used to determine energy, protein, fluid, macronutrient, micronutrient, electrolyte	
					and trace element requirements.	
				ff	Determine client nutritional requirements.	
				hh	Integrate assessment findings to Identify	
				11111	nutrition problem(s).	
30-31	3.02	Develop nutrition care plans.				
			yes	а	Demonstrate knowledge of principles for prioritization of nutrition care goals based on risk and available resources.	
				С	Demonstrate knowledge of ways to identify and select appropriate nutrition interventions.	
			yes	е	Demonstrate knowledge of ways to identify and select appropriate textural and therapeutic diet modifications.	
				g	Demonstrate knowledge of principles for development and modification of meal plans.	
				i	Demonstrate knowledge of principles for supplement selection and use.	
			yes	j	Determine supplementation needs.	
			yes	k	Demonstrate knowledge of principles of	
					enteral nutrition. Demonstrate knowledge of principles of	
			yes	0	parenteral nutrition.	
				s	Demonstrate knowledge of principles for	
				<u> </u>	development of a client support plan.	
				u	Demonstrate knowledge of principles for development of a client education plan.	
					Demonstrate knowledge of strategies for	
				w	monitoring and assessment of nutrition care plan outcomes.	
3-4	3.03	Manage implementation of nutrition care plans				3 Communication; 13 Nutrition Care Process & Medical Nutrition Therapy; 20 Teaching & Learning
				С	Identify the roles of team members in supporting the implementation of a care plan.	
5-6	3.04	Evaluate and modify nutrition care plan as appropriate.				3 Communication; 20 Teaching & Learning
				b	Identify factors impacting the achievement of outcomes.	
				С	Identify necessary changes to nutrition care plan.	

weight (%)	competency #	Practice Competencies	minimum 1 item	Indidcator #	Performance Indicators	Related Foundational Knowledge Content Areas (principal references only
30 (15%)	4.	commi	note the nutrition health of groups, d populations.	5 Food; 7 Health System in Canada; 8 Human Nutrition across the Lifespan; 15 Population Food Systems & Food Security; 17 Population & Public Health		
15	4.01	Assess food and nutrition related issues of groups, communities and populations.				
				а	Demonstrate knowledge of types and sources of information to assess food and nutrition-related issues of groups, communities and populations.	
				b	Identify information needed to assess food and nutrition-related issues of a group, community or population. Demonstrate knowledge of ways to determine	
				С	key stakeholders and obtain relevant information. Demonstrate knowledge of sources of and	
				e	methods to obtain food and nutrition surveillance, monitoring and intake data. Demonstrate knowledge of sources of and	
				g h	methods to obtain health status data. Obtain and interpret health status data (as of fall 2015).	
				i	Demonstrate knowledge of sources of and methods to obtain information relating to the determinants of health.	
				k	Demonstrate knowledge of sources of and methods to obtain information related to food systems and food practices.	
				n	Identify relevant group, community or population assets and resources. Demonstrate knowledge of methods to	
				0	integrate assessment data to establish priorities for population health approaches related to food and nutrition.	
				р	Integrate assessment findings to identify priorities for population health approaches related to food and nutrition (as of fall 2015)	
6-7	4.02	Develop population health p	lan.		Identify gools and shinetives for a sayletic	
				b d	Identify goals and objectives for population health related to food and nutrition. Identify appropriate strategies to meet goals	
4-5	4.03	Implement population health	plan.		and objectives for population health.	
				а	Demonstrate knowledge of ways to coordinate and deliver population health activities.	
4	4.04	Evaluate and modify population health plan as appropriate.				
				а	Demonstrate knowledge of processes and outcomes used to evaluate the effectiveness of population health activities.	

weight (%)	competency #	Practice Competencies	minimum 1 item	Indidcator #	Performance Indicators	Related Foundational Knowledge Content Areas (principal references only
44 (22%)	5. N	/lanagement-Manage p	_	ams ietet	, projects and services related to ics.	10 Management
12	5.01	Assess strengths and needs of programs and services related to dietetics.				5 Food; 8 Human Nutrition across the Lifespan; 15 Population Food Systems & Food Security
				а	Demonstrate knowledge of strategic and	
				٦	operational planning principles.	
				d	Identify relevant assessment information. Demonstrate knowledge of ways to identify	
				е	and obtain relevant information from key stakeholders.	
					Demonstrate knowledge of ways to report budgetary and financial management information.	
				i	Demonstrate knowledge of sources of standards and compliance data.	
				k	Demonstrate knowledge of sources of nutritional, cultural, physical and other demographic client information.	
				m	Demonstrate knowledge of sources of stakeholder satisfaction information.	
				0	Demonstrate knowledge of ways to report human resource management information.	
				s	Demonstrate knowledge of principles to evaluate effectiveness in achieving goals and objectives.	
12	5.02	Manage programs and projects.				
				b	Identify appropriate goals and objectives for a program or project.	
				С	Identify strategies to meet goals and objectives for a program or project.	
				d	Demonstrate knowledge of typical components of an action plan for a program or project.	
				f	Demonstrate knowledge of ways to establish a program or project budget.	
				h	Demonstrate knowledge of responsibilities of a program or project manager.	
				k	Demonstrate knowledge of information needs and orientation strategies for staff and volunteers.	
				m	Demonstrate knowledge of training and education needs of staff and volunteers.	
				0	Demonstrate knowledge of staff recruitment activities.	
				q	Demonstrate knowledge of staff development and performance management activities.	
				u	Demonstrate knowledge of methods used to monitor expenditures and equipment and material usage.	

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weight (%)	competency #	Practice Competencies	minimum 1 item	Indidcator #	Performance Indicators	Related Foundational Knowledge Content Areas (principal references only
20	5.03	Manage food services.				5 Food; 6 Food Service Systems; 8 Human Nutrition across the Lifespan; 11 Microbiology; 15 Population Food Systems & Food Security
				а	Demonstrate knowledge of ways to determine food service needs of a client group.	
				b	Identify the food service needs of a client group based upon their nutritional, cultural and physical characteristics.	
				d	Identify human, financial, technical and equipment resources required for the provision of food services.	
			yes	е	Demonstrate knowledge of menu development and modification principles.	
			yes	g	Demonstrate knowledge of processes for purchasing, receiving, storage, inventory control and disposal activities in food services.	
				i	Demonstrate knowledge of food production and distribution procedures in food services.	
				m	Demonstrate knowledge of approaches to marketing food services.	