

University of Arkansas
KRDN Student Learning Outcomes (SLO) Assessment Plan (Required Elements 6.1 and 6.2)
On-going Assessment of Core Knowledge for the RDN
Date of Last Accreditation Review: 2012 (Site Visit 10/2019)

History of Annual Review		
Date of Annual Review	Individuals/Groups who Reviewed Plan	Results of the Review (i.e. changes that were made, if any)
Fall 2019	Program director & Program Faculty	Adjusted assessments between courses. Assessment measures remained the same.
October 2019 ACEND Site Visit		
July 2021	Program Director	Data entered for AY 2020-2021

Domain 1: Scientific and Evidence Base of Practice: integration of scientific information and research into practice

A) RE 6.1.a: ACEND-Required Core Knowledge	B) RE 6.1.b: Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of core knowledge	C) RE 6.1.c: Didactic courses and/or experiential learning in which assessment will occur	D) RE 6.1.d: Individuals responsible for ensuring assessment occurs	E) RE 6.1.e: Timeline for collecting formative and summative data	F) RE 6.2: Data on achievement of learning outcomes, included date collected
KRDN 1.1: Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.	100% of students will score 80% or better on the Nutrition Seminar presentation	NUTR 4001: Nutrition Seminar	Course Instructor Program Director	Annually	Sp 22: N = 25. 96% of students scored an 80% or higher on the Nutrition Seminar presentation.
KRDN 1.2: Use current information technologies to locate and apply evidence-based guidelines and protocols.	100% of students will score 80% or better on the final case study assignment	NUTR 4263: Medical Nutrition Therapy I	Course Instructor Program Director	Annually	Fall 21. N = 25. 22 students scored an 80% or higher on the final case study assignment.
KRDN 1.3: Apply critical thinking skills.	100% of students will score an 80% or better on the modules reflecting critical thinking skills	NUTR 4213: Advanced Nutrition	Course Instructor Program Director	Annually	Fall 21. N = 26. 100% of students scored an 80% or higher on the modules reflecting critical thinking skills. (range 84.8% - 98.8%)

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

A) RE 6.1.a: ACEND-Required Core Knowledge	B) RE 6.1.b: Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of core knowledge	C) RE 6.1.c: Didactic courses and/or experiential learning in which assessment will occur	D) RE 6.1.d: Individuals responsible for ensuring assessment occurs	E) RE 6.1.e: Timeline for collecting formative and summative data	F) RE 6.2: Data on achievement of learning outcomes, included date collected
KRDN 2.1: Demonstrate effective and professional oral and written communication and documentation.	100% of students will score 80% or better on the Presentation and the Written Summary	NUTR 4001: Nutrition Seminar	Course Instructor Program Director	Annually	Sp 22: N = 25. 96% of students scored an 80% or higher on the Nutrition Seminar presentation. 100% scored an 80% or higher on the written summary.
KRDN 2.2: Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics; and describe interprofessional relationships in various practice settings.	100% of students will score 80% or better on the quizzes on Scope of Practice and Code of Ethics quizzes.	NUTR 1201: Introduction to the Dietetics Profession	Course Instructor Program Director	Annually	Fall 21: N = 36. 35 students completed both quizzes on the Scope of Practice & Code of Ethics with an 80% or higher (1 student did not complete either quiz). Sp 22: N = 20. 19 students completed both quizzes with an 80% or higher.
KRDN 2.3: Assess the impact of a public policy position on nutrition and dietetics practice.	100% of students will score 80% or better on the quiz on public policy.	NUTR 4243: Community Nutrition	Course Instructor Program Director	Annually	Sp 22: N = 27. 100% of students scored an 80% or higher on the quiz.
KRDN 2.4: Discuss the impact of health care policy and different health care delivery systems on food and nutrition services.	100% of students will score 80% or better on menus (based upon health care policies) for various delivery systems (Ex: School Lunch Program)	NUTR 3603: Quantity Foods	Course Instructor Program Director	Annually	Sp 22: N = 25. 100% of students scored an 80% or higher (all scored ≥92%) on the menus case study assignment.

KRDN 2.5: Identify and describe the work of interprofessional teams and the roles of others with whom the registered dietitian nutritionist collaborates in the delivery of food and nutrition services.	100% of students will score 80% or better on the quiz on interprofessional relationships of RD with others	NUTR 1201: Introduction to the Dietetic Profession	Course Instructor Program Director	Annually	Fall 21: N = 36. 34 students completed the quiz on Interprofessional Relationships of RDs with others with an 80% or higher (1 student did not complete the quiz & one student scored a 74%). Sp 22: N = 20. 19 students completed the quiz with an 80% or higher.
KRDN 2.6: Demonstrate an understanding of cultural competence/sensitivity.	100% of students will score 80% or better on the Cross-Cultural Interview assignment	NUTR 3213: Nutrition Education and Counseling	Course Instructor Program Director	Annually	Fall 21. N = 28. 100% of students scored an 80% or higher on the cross-cultural interview assignment. (range 83.3-100%)
KRDN 2.7: Demonstrate identification with the nutrition and dietetics profession through activities such as participation in professional organizations and defending a position on issues impacting the nutrition and dietetics profession.	100% of students will score 80% or better on the AND website assignment	NUTR 1201: Introduction to the Dietetic Profession	Course Instructor Program Director	Annually	Fall 21. N = 36. 35 students completed the AND Website Assignment with an 80% or higher (1 student did not complete the assignment). Sp 22: N = 20. 19 students completed the assignment with an 80% or higher.
KRDN 2.8: Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.	100% of students will score 85% or better on the Professional Roles of the RDN quiz	NUTR 1201: Introduction to the Dietetic Profession	Course Instructor Program Director	Annually	Fall 21. N = 36. 33 students completed the Preceptor Video Summary with an 80% or higher (3 students did not complete the assignment). Sp 22: N = 20. All 20 students completed the quiz with an 80% or higher.

Domain 3: Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations					
A) RE 6.1.a: ACEND-Required Core Knowledge	B) RE 6.1.b: Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of core knowledge	C) RE 6.1.c: Didactic courses and/or experiential learning in which assessment will occur	D) RE 6.1.d: Individuals responsible for ensuring assessment occurs	E) RE 6.1.e: Timeline for collecting formative and summative data	F) RE 6.2: Data on achievement of learning outcomes, included date collected
KRDN 3.1: Use the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions.	100% of students will score 80% or better on the final case study assignment	NUTR 4263: Medical Nutrition Therapy I	Course Instructor Program Director	Annually	Fall 21. N = 25. 22 students scored an 80% or higher on the final case study assignment.
KRDN 3.2: Develop an educational session or program/educational strategy for a target population.	100% of students will score 80% or better on the Nutrition Learning Plan assignment	NUTR 3213: Nutrition Education & Counseling	Course Instructor Program Director	Annually	Fall 21. N = 28. 27 students (96%) scored an 80% or higher on the Nutrition Learning Plan assignment.
KRDN 3.3: Demonstrate counseling and education methods to facilitate behavior change for and enhance wellness for diverse individuals and groups.	100% of students will score 80% or better on the Evaluation of Counseling Performance assignment.	NUTR 3213: Nutrition Education & Counseling	Course Instructor Program Director	Annually	Fall 21. N = 28. 27 students (96%) scored an 80% or higher on the Evaluation of Counseling Performance assignment.
KRDN 3.4: Explain the processes involved in delivering quantity food and nutrition services.	100% of students will score 80% or better on the exam questions for delivery of services & associated processes.	NUTR 3603: Quantity Foods	Course Instructor Program Director	Annually	Sp 22: N = 25. 100% of students scored an 80% or higher (all scored ≥84%) on the case study on delivery services & processes.
KRDN 3.5: Describe basic concepts of nutritional genomics.	100% of students will score 80% or better on the exam questions for nutritional genomics.	NUTR 4213: Advanced Nutrition	Course Instructor Program Director	Annually	Fall 21. N = 26. 24 students (92%) scored an 80% or higher on the exam questions for nutritional genomics. One student did not take

					the exam and one student scored a 73%.
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Domain 4: Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations

A) RE 6.1.a: ACEND-Required Core Knowledge	B) RE 6.1.b: Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of core knowledge	C) RE 6.1.c: Didactic courses and/or experiential learning in which assessment will occur	D) RE 6.1.d: Individuals responsible for ensuring assessment occurs	E) RE 6.1.e: Timeline for collecting formative and summative data	F) RE 6.2: Data on achievement of learning outcomes, included date collected
KRDN 4.1: Apply management theories to the development of programs or services.	100% of all students will score an 80% or better on the exam covering management theories	HOSP 3653: Hospitality, Dietetic Management and Human Resources	Course Instructor Program Director	Annually	Fall 21: N = 28. 100% of students scored an 80% or higher on the exam covering management theories. Sp 22: Instructor did not provide data
KRDN 4.2: Evaluate a budget and interpret financial data.	100% of all students will score an 80% or better on the budgeting and interpretation quiz.	HOSP 2603: Purchasing & Cost Control	Course Instructor Program Director	Annually	Fall 21: N = 14. 78.5% of students scored an 80% or higher on the budgeting & interpretation quiz. (3 students scored a 70% or lower). 86% of students scored an 80% or higher on the budgeting & interpretation assignment (2 students scored a 50%). Sp 22: N = 18. 94% of the students (17 out of 18) scored an 80% or higher on the assignment.
KRDN 4.3: Describe the regulation system related to billing and coding, what services are reimbursable by third party payers, and how	100% of all students will score an 80% or better on the billing and coding quiz.	NUTR 4273: Medical Nutrition Therapy II	Course Instructor Program Director	Annually	Sp 22: N = 25. 100% of students scored an 80% or higher on the billing and coding quiz.

reimbursement may be obtained.					
KRDN 4.4: Apply the principles of human resource management to different situations.	100% of all students will score an 80% or better on the exam covering management theories	HOSP 3653: Hospitality, Dietetic Management and Human Resources	Course Instructor Program Director	Annually	Fall 21: N = 28. 100% of students scored an 80% or higher on the exam covering management theories. Sp 22: Instructor did not provide data.
KRDN 4.5: Describe safety principles related to food, personnel and consumers.	100% of all students will pass the ServSafe exam	HOSP 2611: Foodservice Sanitation	Course Instructor Program Director	Annually	Fall 21: N = 23. 96% of students passed the ServSafe exam (one student did not). Sp 22: N = 21. 86% of students passed the ServSafe exam (3 students did not pass).
KRDN 4.6: Analyze data for assessment and evaluate data to be used in decision-making for continuous quality improvement.	100% of students will score 80% or better on the data analysis component of the research project	NUTR 4103: Research Methods in Nutrition	Course Instructor Program Director	Annually	Sp 22: N = 27. 100% of students scored an 80% or higher on the assignment.