Applicant:	Assigned File #:
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[insert name] (the "Applicant") applied to the College of Dietitians of Ontario (the "College") for registration as a dietitian on [insert date]].

Under section 15(2) of the *Health Professions Procedural Code* (the "Code"), which is Schedule 2 to the *Regulated Health Professions Act, 1991*, S.O. 1991, c. 18, the Registrar of the College (the "Registrar") shall refer an application for registration to the Registration Committee if the Registrar:

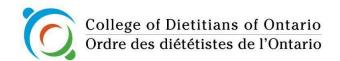
- has doubts, on reasonable grounds, about whether the applicant fulfills the registration requirements;
- is of the opinion that terms, conditions, or limitations should be imposed on a certificate of registration of the applicant and the applicant is an individual described in subsection 22.18 (1) of the *Code* (related to out-of-province certificates of registration);
- is of the opinion that terms, conditions, or limitations should be imposed on a certificate of registration of the applicant and the applicant does not consent to the imposition; or
- proposes to refuse the application.

In this case, the Registrar has referred the Applicant's application to the Registration Committee because the Registrar has doubts, on reasonable grounds, about whether the applicant fulfils the registration requirements.

The Registration Committee was asked to consider the application and written submissions of the Applicant, and to determine whether the Applicant fulfils the registration requirements. A panel of the Registration Committee reviewed the application on [insert date].

DOCUMENTS REVIEWED

A list of all documents reviewed by the panel including submissions from the Applicant is included in Appendix A.



The Applicant graduated from the University of [insert name], country, with a [insert degree name] in [insert area of study], in 20xx; and from the University of [insert name], country, with a [insert degree] in [insert area of study], in 20xx.

In addition, the Applicant completed practical training during their degree or at [insert program name], city, country, in 20xx.

PANEL'S DECISION

After thoroughly considering the application and supporting documents, and the Applicant's submissions, the panel directs the Registrar not to issue a Certificate of Registration to the Applicant because they do not meet the non-exemptible academic and practical training requirements set out in the General Regulation under the *Dietetics Act, 1991, S.O.* 1991, c26 (the "Registration Regulation").

PANEL'S REASONS FOR MAKING ITS DECISION

Academic Requirement

The academic requirements for registration are set out in section 6(1)1.i. (the "Academic Requirement") of O. Reg. 72/12 made under the *Dietetics Act, 1991,* (the "Registration Regulation"). The Academic Requirement is non-exemptible.

All Canadian university programs in food and nutrition accredited by Education Quality Accreditation Canada (EQual) which is the accrediting agency approved by the Council of the College, are four-year Baccalaureate degree programs. Although each program is free to place emphasis on particular areas of nutrition and dietetics, all programs include, at a minimum, the Foundational Knowledge Content Areas and the Academic Performance Indicators, as set out in the Integrated Competencies for Dietetic Education and Practice ("ICDEP"), 2020.

The panel found that the Applicant does not meet the non-exemptible Academic Requirement because the Applicant's academic preparation was found to be missing a significant amount of the Academic Competencies required in an accredited dietetics degree in Canada. Appendix B includes a summary of the Academic Competencies and associated Performance Indicators that were found to be missing from the Applicant's education.

Many of the missing Academic Competencies and associated Performance Indicators are quite important to the safe, effective, and ethical practise of dietetics. Their absence places the public at risk. For example:

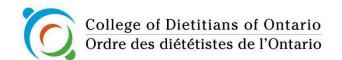
- (Academic Competency/Performance Indicator)
- (Academic Competency/Performance Indicator)
- (Academic Competency/Performance Indicator)

Practical Training Requirement

In addition to meeting the academic requirements, all applicants must demonstrate that they meet the College's competency standards. They can do this by successfully completing the practical training requirement set out in section 6(1)1.ii of the Registration Regulation (the "Practical Training Requirement"). The Practical Training Requirement is non-exemptible.

The practical training for dietitians in Canada is the culmination of the educational process wherein the theoretical knowledge base is applied in practise. The College considers the Practical Training Requirement essential to safeguarding the public interest, because it is during the practical training that the candidate's competence is confirmed, as they must demonstrate achievement of the College's competency standards under the structured supervision of a registered dietitian.

The Practical Training Requirement may be met if an applicant demonstrates that they have successfully completed a practical training program in Canada accredited by 1) Education Quality Accreditation Canada (EQual) or 2) an equivalent program outside Canada (see paragraph A of section 6(1)1.ii of the Registration Regulation). All accredited programs in Canada adhere to a competency model, which means that candidates are assessed based on their competencies in dietetics, and the programs all include rotations in areas of nutrition care (clinical nutrition), population health, and food and nutrition management. Most programs are 40 weeks in duration. All programs are closely supervised by registered dietitians who regularly evaluate candidates' performance according to a formal evaluation structure. To be eligible to participate in an accredited practical training program a candidate must have first met the academic requirement. Although each accredited practicum program is free to place emphasis on certain areas of nutrition and dietetics, all programs include, at a minimum, the practicum performance indicators outlined on pages 14-24 of the ICDEP.



There are also other routes that the Applicant can take to demonstrate that they have met the Practical Training Requirement. They are set out in paragraphs B, C and D of section 6(1)1.ii of the Registration Regulation.

The panel found that the Applicant does not meet the Practical Training Requirement because the documents provided gave no indication that the training was based on a set of competencies comparable to those in the ICDEP. Appendix B includes a summary of the Performance Indicators that were found to be missing from the Applicant's practical training.

Many of the Practicum Competencies and associated Performance Indicators are quite important to the safe, effective, and ethical practise of dietetics. Their absence places the public at risk. For example:

- (Practice Competency/ Performance Indicator)
- (Practice Competency/ Performance Indicator)
- (Practice Competency/ Performance Indicator)

Other Registration Requirements

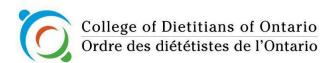
The panel also reviewed all other registration requirements of the College:

Current Dietetic Knowledge and Skills

The panel was not satisfied that the Applicant meets the registration requirement for current dietetic knowledge and skills, as they do not meet the non-exemptible academic and practical training requirements set out in the General Regulation under the *Dietetics Act, 1991,* S.O. 1991, c26 (the "Registration Regulation").

Eligibility to Work in Canada

The panel was satisfied that the Applicant meets the registration requirement for eligibility to work in Canada, as the Applicant provided the College with documentation showing that they are a Canadian citizen, Permanent Resident, or hold a valid work permit.



Language Proficiency

The panel was satisfied that the Applicant meets the language proficiency registration requirement, because the medium of instruction during the Applicant's education and training was English.

Past Offences, Findings, and Conduct

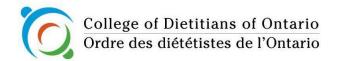
The panel was satisfied, upon review of the declarations made by the Applicant on the application form that the Applicant does not have any past offences, findings, or conduct issues that would impact their ability to practise dietetics safely, ethically, and competently according to the law.

Health

The panel was satisfied that the Applicant meets the health registration requirement, because the Applicant declared on their application form that they are not suffering from any physical or mental condition or disorder that affects their ability to perform the duties of a practising dietitian safely.

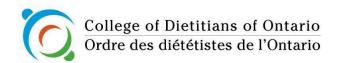
The Applicant has some options to address the panel's concerns set out in this decision. For example, the Applicant can submit additional academic or practical training information to try to demonstrate that the missing items have indeed been achieved. Alternatively, the Applicant could undergo the College's <u>Prior Learning Assessment and Recognition process</u> (if eligible) that provides additional opportunities to demonstrate competence pursuant of section 6(1)2 of the Registration Regulation. The Applicant could also undergo additional education to address the missing <u>competencies outlined in the ICDEP</u>, as specified in this decision letter.

	ole), hereby sign this Decision and Reasons letter on no were present at the meeting of [insert date].
Panel Chair	Date
Other Panel members:	



Appendix A

- 1. Application for registration with the College, received [insert date].
- 2. Correspondence dated [insert date] from the College informing the Applicant of the referral of their file to the Registration Committee.
- 3. WES Credential Evaluation and Authentication Report for [Degree Name], in [Year of completion], from [University Name, Country] to be equivalent to a [equivalency as per WES report] in Canada, received [insert date].
- 4. Official transcript from [insert University name], city, country, for a [insert degree name], received [insert date].
- 5. Official transcript from [insert University name], for insert degree name], received [insert date].
- 6. Proof of language proficiency from the University of [insert name], received [insert date].
- 7. Applicant's resume, received [insert date].
- 8. Employment Verification from [insert employer], received [insert date].
- 9. Verification of membership with [insert regulator], received [insert date].
- 10. Official course descriptions from [insert University name], city, country, received [insert date].
- 11. Official course description from the University of [insert name], country, received [insert date].
- 12. Details of practical training completed at [insert program name], city, country, received [insert date].
- 13. Proof of authorization to work in Canada, received [insert date].



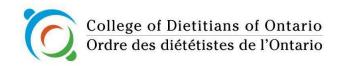
Comparison of the Applicant's Degree Against the <u>Academic and Practical Training Performance Indicators</u>

<u>from the ICDEP</u> (pages 14-24 of the ICDEP)

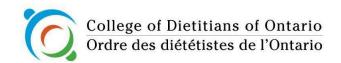
Note: Underlined terms in the following table are hyperlinked to definitions and references in the Glossary.

PRACTICE COMPETENCIES (workplace abilities expected of the dietitian at entry-to-practice) 1. FOOD AND NUTRITION EXPE Dietitians integrate their food and nutrition populations				K = Kno SH - S (base	Shows Ho d on Mille Check if found	RED Knows How w; D = Does r's Pyramid) Practicum	
1.01	Apply understanding of food	a.	Demonstrate understanding of physical and	KH			
	composition and food science	b.	chemical properties of food Demonstrate understanding of food preparation, processing and preservation	KH			
		C.	Demonstrate understanding of the role of ingredients and their interaction in food preparation	КН			
		d.	Demonstrate understanding of the sensory evaluation of food	KH			
		e.	Demonstrate understanding of microbes in food	KH			
		f.	Identify sources of micronutrients and macronutrients in food	К			
		g.	Identify sources of non-nutrient functional components in food	К			
1.02	Apply understanding of <u>food</u> <u>environments</u>	a.	Demonstrate knowledge of government policy inregulating food products in Canada	К			
		b.	Demonstrate understanding of factors affecting <u>food systems</u> in Canada	KH			
		C.	Demonstrate awareness of Indigenous valuesand ways of knowing related to <u>food</u> <u>environments</u>	К			
		d.	Demonstrate understanding of factors affecting <u>food security</u> of Canadians	KH			
		e.	Demonstrate understanding of factors affectingfood safety	KH			
		f.	Demonstrate understanding of <u>sustainable</u> <u>foodsystems</u>	KH			

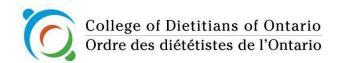
PRACTICE COMPETENCIES (workplace abilities expected of the dietitian at entry-to-practice)		PERFORMANCE INDICATORS (performance that will be assessed prior to registration)	PI ASSESSMENT REQUIRED K = Knows; KH – Knows How; SH – Shows How; D = Does (based on Miller's Pyramid)			
			Academic	Check if found		Check if found
1.03	Apply understanding of human nutrition and	Demonstrate understanding of the role of nutrients and other food components	KH			
	metabolism	Demonstrate understanding of the processes ofingestion, digestion, absorption and excretion	КН			
		c. Demonstrate understanding of metabolism	KH			
1.04	Apply understanding of dietary requirements and guidelines	Demonstrate understanding of dietary requirements across the lifespan, in health and disease	KH			
		Demonstrate understanding of factors affecting energy balance in determining dietary requirements	КН			
		Demonstrate understanding of current nutrition recommendations and dietary guidelines	КН			
		d. Demonstrate understanding of how deficiencies and toxicities of nutrients affect health	КН			
		e. Demonstrate understanding of the role of dietarysupplements	KH			
1.05	Apply understanding of dietary practices	Demonstrate understanding of behavioural theories relevant to food choice and eating	KH			
		b. Demonstrate understanding of social aspects of food choice and eating	KH			
		c. Demonstrate understanding of psychological aspects of food choice and eating	КН			
		d. Demonstrate understanding of the impact of financial resources on food choice and eating	КН			
		e. Demonstrate awareness of the role of Indigenous traditional / country foods in dietary practices	К			
		Demonstrate awareness of the role of religion and culture in dietary practices	К			
		g. Demonstrate knowledge of trends in food consumption	К			
1.06	Integrate nutrition care principles and practices	Demonstrate knowledge of human physiologicalsystems in <u>health</u> and disease	К			



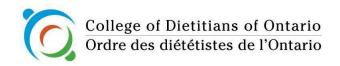
PRACTICE COMPETENCIES (workplace abilities expected of the dietitian at entry-to-practice)		PERFORMANCE INDICATORS (performance that will be assessed prior to registration)		PI ASSESSMENT REQUIRED K = Knows; KH – Knows How; SH – Shows How; D = Does (based on Miller's Pyramid)			
				Academic	Check if found	Practicum	Check if found
		b.	Demonstrate knowledge of the etiology and pathophysiology of nutrition-related diseases	K			
		C.	Demonstrate understanding of nutrition- related disease management strategies	KH			
		d.	Demonstrate understanding of the Nutrition CareProcess	KH			
1.07	1.07 Integrate population health promotion principles and practices	a.	Demonstrate understanding of determinants of health, health equity, and social justice	KH			
		b.	Demonstrate knowledge of frameworks for population and public health	K			
		C.	Demonstrate understanding of <u>capacity</u> <u>development</u> strategies related to community food and nutrition issues	КН			
		d.	Demonstrate understanding of health promotion concepts and approaches	KH			
1.08	Integrate quantity <u>food</u> <u>provision</u> principles and practices	a.	Demonstrate understanding of <u>food</u> <u>provision</u> strategies that foster <u>health</u> in individuals, communities and population	КН			
		b.	Demonstrate understanding of strategies that support sustainable food provision	KH			
		C.	Demonstrate knowledge of approaches to food marketing	K			
		d.	Demonstrate knowledge of <u>food</u> <u>provision</u> inemergency planning	K			
2. PROF	ESSIONALISM AND ETI	HIC	S				
Dietitians u	se professional, ethical and <u>clien</u>	-cen	tred approaches, to practice with integrity	andaccoun	tability		
2.01	Practice within the context of Canadian diversity	a.	Demonstrate knowledge of the diversity inCanadian society	K			
		b.	Demonstrate knowledge of <u>health</u> <u>systems</u> inCanada	К			
		C.	Demonstrate understanding of the impact ofdiverse attitudes and values on health	KH			
		d.	Identify structures that impact health equity and social justice	KH		D	



PRACTICE COMPETENCIES (workplace abilities expected of the dietitian at entry-to-practice)		PERFORMANCE INDICATORS (performance that will be assessed prior to registration)	PI ASSESSMENT REQUIRED K = Knows; KH – Knows How; SH – Shows How; D = Does (based on Miller's Pyramid)			
			Academic	Check if found	Practicum	Check if found
2.02	Act ethically and with integrity	a. Treat others with respect	SH		D	
	integrity	b. Act in a manner that engenders trust	SH		D	
		c. Act in accordance with ethical principles	SH		D	
		d. Accept accountability for decisions and actions	SH		D	
		Act in a manner that upholds the reputation ofthe profession	SH		D	
		f. Maintain professional boundaries	KH		D	
2.03	Practice in a manner that promotes <u>cultural safety</u>	Act with sensitivity and humility with regard todiverse cultural groups	KH		D	
		b. Demonstrate awareness of Indigenous valuesand ways of knowing related to health and wellness	К			
		c. Demonstrate awareness of the ongoing impact of colonization / residential schools / intergenerational trauma / systemic racism on Indigenous peoples in Canada	К			
		d. Demonstrate awareness of the role of self-determination in supporting capacity development	K			
		e. Act with awareness of how one's own biases,beliefs, behaviours, power and privilege may affect others	КН		D	
2.04	Employ a <u>client</u> -centred approach	a. Demonstrate knowledge of principles of a <u>client</u> -centred approach	K			
		b. Ensure informed consent	KH		D	
		c. Identify <u>client</u> perspectives, needs and assets	KH		D	
		 d. Engage <u>client</u> in collaborative decision making 	KH		D	
		e. Maintain <u>client</u> confidentiality and privacy	KH		D	
2.05	Practice according to legislative, regulatory and	Demonstrate knowledge of federal requirements relevant to dietetic practice	К			
	organizational requirements	b. Demonstrate knowledge of provincial / territorialrequirements relevant to dietetic practice	К			

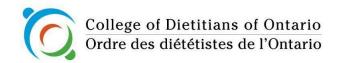


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			Academic	Check if found	Practicum	Check if found
		c. Demonstrate knowledge of regulatory scope of practice, bylaws, standards of practice and codesof ethics	К			
		d. Adhere to regulatory requirements			D	
		e. Comply with organizational policies anddirectives			D	
2.06	Ensure appropriate and secure documentation	Document relevant information accurately andcompletely, in a timely manner	КН		D	
		b. Maintain security and confidentiality of records	KH		D	
2.07	Use <u>risk management</u> approaches	Identify risks and hazards in the practice setting	К		D	
	трр. Систем	b. Contribute to an organizational culture of safety	KH		D	
2.08	Manage time and workload	a. Prioritize activities	SH		D	
		b. Meet deadlines	SH		D	
2.09	Employ an <u>evidence-</u> <u>informed</u> approach to	Demonstrate knowledge of factors that informdecision making	K			
	practice	b. Demonstrate knowledge of the process of <u>evidence-informed</u> decision making	К			
		c. Make <u>evidence-informed</u> decisions	KH		D	
2.10	Engage in reflective practice	Demonstrate knowledge of principles of reflectivepractice	К			
		b. Critically assess approaches to practice			D	
		c. Develop goals and seek resources to improvepractice			D	
2.11	Practice within limits of current personal level of	Articulate individual level of professionalknowledge and skills	KH		D	
	professional knowledge and skills	b. Identify situations which are beyond personalcapacity			D	
		c. Address situations beyond personal capacity			D	
2.12	Maintain comprehensive and current knowledge relevant	a. Use relevant terminology	SH		D	
	to practice	b. Identify relevant sources of information	KH		D	

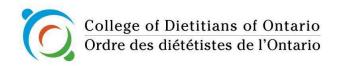


PRACTICE COMPETENCIES (workplace abilities expected of the dietitian at entry-to-practice)		PERFORMANCE INDICATORS (performance that will be assessed prior to registration)	PI ASSESSMENT REQUIRED K = Knows; KH – Knows How; SH – Shows How; D = Does (based on Miller's Pyramid)			
			Academic	Check if found	Practicum	Check if found
		c. Critically appraise information relevant to practice	KH		D	
		d. Identify emerging information relevant to practice	K		D	
2.13	Use information management technologies to support practice	Demonstrate knowledge of informationtechnologies relevant to practice	К			
		b. Use information management systems	SH		D	
3. CON	MMUNICATION AND COLL	ABORATION				
Dietitian	s communicate effectively and col	aborate with others to achieve practice goals	S			
3.01 Use appropriate communication approaches		a. Identify opportunities for and barriers tocommunication relevant to context	KH		D	
		b. Use communication approaches appropriate tocontext	SH		D	
		c. Use language tailored to audience	SH		D	
3.02	Use effective written communication skills	a. Write in a manner responsive to audience	SH		D	
		b. Write clearly and in an organized fashion	SH		D	
3.03	Use effective oral communication skills	a. Speak in a manner responsive to audience	SH		D	
		b. Speak clearly and in an organized fashion	SH		D	
3.04	Use effective electronic communication skills	Demonstrate knowledge of electroniccommunication applications	K			
		Use electronic communication relevant to context	SH		D	
3.05	Use effective interpersonal skills	a. Employ principles of active listening	SH		D	
	SKIIIS	b. Use and interpret non-verbal communication	SH		D	
		c. Act with empathy	SH		D	
		d. Establish rapport	SH		D	
		e. Employ principles of negotiation and conflictmanagement	SH		D	
		f. Seek and respond to feedback	SH		D	

PRACTICE COMPETENCIES (workplace abilities expected of the dietitian at entry-to-practice)		(performance th	ANCE INDICATORS nat will be assessed prior to registration)	K = Kn SH – :	REQUI ows; KH – Shows Ho	SMENT RED - Knows How w; D = Does r's Pyramid)	3
				Academic	Check if found	Practicum	Check if found
		g. Provide consti	ructive feedback to others	SH		D	
3.06	Engage in teamwork	 Demonstrate I principles ofte collaboration 	amwork and	К			
			ectively to teamwork	SH		D	
3.07	Participate in collaborative practice		rios where dietetics akey element in <u>collaborative</u>	K			
		othersis a key	rios where the expertise of element in dietetic practice	К			
		c. Participate in o members	discussions with team	SH		D	
		 d. Contribute die <u>collaborativep</u> 	tetics knowledge in <u>ractice</u>	KH		D	
		e. Draw upon the	e expertise of others	KH		D	
		f. Contribute to	collaborative decision making	SH		D	
4. MA	NAGEMENT AND LEADER	SHIP					
Dietitia	ns use management skills and prov	de <u>leadership</u> to	advance <u>health</u> , through foo	od and nu	trition		
4.01	Manage programs and projects	a. Demonstrate ı managementp	understanding of principles	КН			
		b. Contribute to s planning	strategic and operational	KH		D	
		c. Contribute to h	numan resource management	KH		D	
		d. Contribute to f	financial management	KH		D	
		e. Contribute to բ	physical resource management	KH		D	
4.02	Assess and enhance approaches to practice	a. Assess a prac	tice situation	SH		D	
	applications to practice	b. Interpret and o establish acou	consolidate evidence to urse of action	SH		D	
		c. Plan the imple	ementation of change	SH		D	
		d. Plan the evalu	uation of change	SH		D	
4.03	Participate in <u>practice-based</u>	a. Frame questio	on(s)	SH		D	



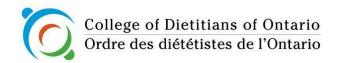
PRACTICE COMPETENCIES (workplace abilities expected of the dietitian at entry-to-practice)		PERFORMANCE INDICATORS (performance that will be assessed prior to registration)	PI ASSESSMENT REQUIRED K = Knows; KH – Knows How; SH – Shows How; D = Does (based on Miller's Pyramid)				
			Academic	Check if found	Practicum	Check if found	
	<u>research</u> activities	b. Critically appraise literature	SH		D		
		c. Identify relevant methodology	SH		D		
		d. Interpret findings	SH		D		
		e. Communicate findings	SH		D		
4.04	Undertake <u>knowledge</u> <u>translation</u>	Identify food and nutrition knowledge relevant toothers	К		D		
		b. Reframe knowledge into a format accessible toothers	SH		D		
4.05	improvement of nutritional	a. Identify opportunities for advocacy	K		D		
		b. Identify strategies for effective advocacy	KH		D		
		c. Engage in advocacy			D		
4.06	Foster learning in others	Demonstrate understanding of theories ofteaching and learning	KH				
		b. Identify opportunities for learning	KH		D		
		c. Assess learning needs and assets	KH		D		
		d. Develop learning outcomes	KH		D		
		e. Implement educational strategies	KH		D		
		f. Evaluate achievement of learning outcomes	KH		D		
4.07	Foster development of <u>food</u> <u>literacy</u> in others	Demonstrate knowledge of the concept of <u>foodliteracy</u>	К				
		b. Identify strategies to assist the development offood literacy	KH		D		
		c. Engage in activities to build food literacy	SH		D		
4.08	Foster development of <u>food</u> <u>skills</u> in others	Demonstrate understanding of factors that impact <u>client</u> ability to safely plan, access, select, store and prepare food that meets their needs	КН				
		b. Demonstrate awareness of the availability andpreparation of <u>Indigenous traditional</u> / country foods	К				



PRACTICE COMPETENCIES (workplace abilities expected of the dietitian at entry-to-practice)			PERFORMANCE INDICATORS (performance that will be assessed prior to registration)	K = Kn SH – :	REQUI ows; KH - Shows Ho	SMENT RED - Knows Hov w; D = Does r's Pyramid)	3
				Academic	Check if found	Practicum	Check if found
		C.	Demonstrate awareness of the availability and preparation of foods specific to cultural groups	К			
		d.	Respond to the cultural <u>foodways</u> of <u>client</u>	KH		D	
		e.	Identify strategies to assist in the development of food skills	KH		D	
		f.	Critically appraise food messaging and marketing	SH		D	
		g.	Interpret food label	SH		D	
		h.	Demonstrate food preparation techniques	SH		D	
		i.	Engage with <u>client</u> in building <u>food skills</u>	KH		D	
5. NU	TRITION CARE						
Dietitia	ns use management skills and prov	/ide	leadership to advance health, through for	od and nu	trition		
5.01	Conduct nutrition assessment	a.	Use appropriate nutrition risk screening strategies	KH		D	
		b.	Identify relevant information	KH		D	
		C.	Assess and interpret food- and nutrition- relatedhistory	KH		D	
		d.	Obtain and interpret medical history	KH		D	
		e.	Obtain and interpret demographic, psychosocialand <u>health</u> behaviour history	KH		D	
		f.	Assess and interpret anthropometric parameters	KH		D	
		g.	Assess and interpret nutrition-focused physicalfindings	KH		D	
		h.	Obtain and interpret biochemical data	KH		D	
		i.	Obtain and interpret results from medical testsand procedures	KH		D	
		j.	Obtain and interpret medication data	KH		D	
		k.	Assess and interpret chewing, swallowing andeating abilities	KH		SH	

PRACTICE COMPETENCIES (workplace abilities expected of the dietitian at entry-to-practice)		PERFORMANCE INDICATORS (performance that will be assessed prior to registration)		PI ASSESSMENT REQUIRED K = Knows; KH – Knows How; SH – Shows How; D = Does (based on Miller's Pyramid)			
				Academic	Check if found	Practicum	Check if found
5.02	Determine nutrition diagnosis	а.	Integrate assessment findings to identify nutritionproblem(s)	KH		D	
		b.	Prioritize nutrition problems	KH		D	
5.03	Plan nutrition intervention(s)	a.	Determine nutrition goals	KH		D	
		b.	Determine nutrition requirements	KH		D	
		C.	Determine dietary modifications	KH		D	
		d.	Determine therapeutic supplementation	KH		D	
		e.	Determine supportive physical and social /environmental accommodations	KH		D	
		f.	Determine enteral nutrition regimens	KH		SH	
		g.	Determine parenteral nutrition regimens	KH		SH	
		h.	Determine client learning needs and assets	KH		D	
		i.	Determine required resources and support services	KH		D	
5.04	Implement nutrition intervention(s)	a.	Coordinate implementation of nutritionintervention(s)	KH		D	
		b.	Provide nutrition education	SH		D	
		C.	Provide nutrition counselling	SH		D	
5.05	Monitor nutrition intervention(s) and evaluate achievement of	а.	Determine strategies to monitor effectiveness of nutrition intervention(s)	KH		D	
	nutrition goals	b.	Evaluate progress in achieving nutrition goals	KH		D	
		C.	Adjust nutrition intervention(s) when appropriate	KH		D	
6. POI	PULATION HEALTH PROM	101	TION				
Dietitiar	ns assess food and nutrition needs	wit	h communities / populations, and collabo	rate in pla	anninata	promote	
health			population, and consult			, p	
6.01	Assess food- and nutrition- related situation of communities and populations	a.	Identify types and sources of information required to assess food and nutrition-relatedsituation of communities and populations	КН		D	
		b.	Identify stakeholders	KH		D	
		C.	Access relevant assessment information	KH		D	

PRACTICE COMPETENCIES (workplace abilities expected of the dietitian at entry-to-practice)			PERFORMANCE INDICATORS (performance that will be assessed prior to registration)		PI ASSESSMENT REQUIRED K = Knows; KH – Knows How; SH – Shows How; D = Does (based on Miller's Pyramid)						
				Academic	Check if found	Practicum	Check if found				
		d.	Interpret food and nutrition surveillance data	KH		D					
		e.	Interpret <u>health</u> status data	KH		D					
		f.	Interpret information related to the determinantsof health and health equity	KH		D					
		g.	Interpret information related to <u>food</u> <u>systems</u> anddietary practices	KH		D					
6.02	Determine food- and nutrition- related issues of communitiesand populations	a.	Integrate assessment findings to identify food-and nutrition-related <u>assets</u> , resources and needs	КН		D					
		b.	Prioritize issues requiring action	KH		D					
6.03	Develop food- and nutrition- related community / population health plan	a.	Contribute to development of goals andobjectives	KH		D					
		b.	Identify strategies to meet goals and objectives	KH		D					
		c.	Identify required resources and supports	KH		D					
		d.	Contribute to identification of evaluationstrategies	KH		D					
6.04	Implement food- and nutrition- related community / population health plan	a.	Participate in implementation activities	КН		D					
6.05	food- and nutrition-related community / population health	a.	Contribute to monitoring implementation activities	KH		D					
		b.	Contribute to evaluation activities	KH		D					
	<u>plan</u>		Propose adjustments to increase effectiveness ormeet modified goals and objectives	КН		D					
7. FO	OD PROVISION										
Dietitians manage and consult on quantity <u>food provision</u> to support <u>health</u>											
7.01	Determine food provision requirements of a group / organization	a.	Identify types and sources of informationrequired to assess food provision needs	KH		D					
		b.	Access relevant information	KH		D					



PRACTICE COMPETENCIES (workplace abilities expected of the dietitian at entry-to-practice)		PERFORMANCE INDICATORS (performance that will be assessed prior to registration)		PI ASSESSMENT REQUIRED K = Knows; KH – Knows How; SH – Shows How; D = Does (based on Miller's Pyramid)			
				Academic	Check if found	Practicum	Check if found
		C.	Interpret situational factors that impact foodprovision	KH		D	
		d.	Assess food provision requirements	KH		D	
		e.	Integrate findings to determine <u>food</u> <u>provision</u> priorities	KH		D	
7.02	Plan <u>food provision</u>	a.	Participate in development of goals and objectives	KH		D	
		b.	Identify strategies to meet goals and objectives	KH		D	
		c.	Identify required resources and supports	KH		D	
		d.	Participate in identification of evaluationstrategies	KH		D	
7.03	Manage <u>food provision</u>	a.	Identify facility layout and equipmentrequirements for food production	SH		D	
		b.	Participate in purchasing, receiving, storage,inventory control and disposal of food	SH		D	
		c.	Develop and standardize recipes	SH		D	
		d.	Participate in menu planning	SH		D	
		e.	Participate in management of food productionand distribution procedures	SH		D	
		f.	Participate in maintaining safety, and qualitycontrol	KH		D	
7.04	Monitor and evaluate <u>food</u> <u>provision</u>	a.	Participate in monitoring <u>food provision</u> activities	KH		D	
		b.	Contribute to evaluation of <u>food</u> <u>provision</u> activities	KH		D	
		C.	Propose adjustments to food provision to increase effectiveness or meet modified goalsand objectives	КН		D	