**Instructions**

As part of your application, the College will be assessing the content of your degree against the national standards for education and training in Canada (the [Integrated Competencies for Dietetic Education and Practice](http://www.collegeofdietitians.org/Resources/Standards/Competencies/Integrated-Competencies-for-Dietetic-Education-and.aspx) or ICDEP). This form lists all of the foundational knowledge areas which appear on page 28 of the ICDEP.

Once the College has received all of the course descriptions from your degree, we will forward them to you one PDF file. For each foundational knowledge content area, please list all courses from your degree that you feel covered the content listed (for example under the heading of **1. Anatomy and Physiology**, you want to list all courses that covered the subjects listed in sub-points a, b, c, and d).

For each course that you list in this table, you must identify the page number where the course is located in the PDF file sent to you by the College.

Applicant Name & ID:

| COURSE NAME | Page # where the course can be found in your course description |
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| **1. Anatomy and Physiology**1. Structure of the human body at the macro and cellular level;
2. Role, function and regulation of the integumentary, musculo-skeletal, nervous, endocrine, cardio-respiratory, urinary, lymphatic and digestive systems in health and disease
3. Homeostasis including fluid-electrolyte and acid-base balance
4. Genetics and nutrigenomics

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| **2. Biochemistry**  |
| 1. Foundations of chemistry and biochemistry
2. Major metabolic pathways
 | 1. Foundations of cellular and molecular biology
2. Mechanisms of metabolic regulation
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| **3. Communication**  |
| 1. Opportunities for and barriers to communication
2. Communication channels and techniques, and their appropriate usage
3. Strategies for effective written communication
 | 1. Strategies for effective oral communication
2. Strategies for effective interpersonal communication
3. Medical and dietetics-related terminology
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| **4. Counselling** 1. Counselling theories
2. Counselling strategies and techniques
3. Counselling processes
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| **5. Food**  |
| 1. Physical properties and chemical composition of food
2. Food preservation, storage and packaging
3. The role of ingredients and their interaction in food preparation
4. Household food preparation
5. Application of dietary requirements, guidelines, and guidance tools to food planning
 | 1. Food modification to address therapeutic, textural or other needs
2. Sensory evaluation of food
3. Religious and cultural food practices
4. Food labeling
5. Food-borne illness
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| **6. Food Service Systems** |
| 1. Purchasing, receiving, storage, inventory control and disposal activities
2. Menu planning
3. Institutional menu modification to address therapeutic, textural, cultural or other needs
4. Recipe development, standardization and evaluation
5. Quantity food production and distribution
 | 1. Cost control
2. Human resource, financial, technical and equipment needs
3. Hazard Analysis and Critical Control Points (HACCP)
4. Food service facility design
5. Emergency planning
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| **7. Health System in Canada*** 1. Organization and delivery of care
	2. Issues and trends
	3. Political influence.
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| **8. Human Nutrition across the Lifespan** |
| 1. Ingestion, digestion, absorption, metabolism and excretion of nutrients
2. Biochemical utilization of nutrients and energy
3. Nutrient and energy requirements
4. Physical activity and energy balance
5. Nutrition recommendations and guidelines
 | 1. Effect of deficiencies and toxicities of nutrients
2. Food sources of nutrients and dietary supplements
3. Role of nutrients and other food components in health
4. Dietary practices
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| **9. Interprofessional Collaboration**  |
| 1. Interprofessional communication
2. Patient / client / family /community-centred care
3. Interprofessional role clarification, including the role of the dietitian
 | 1. Team functioning
2. Collaborative leadership
3. Interprofessional conflict resolution
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| **10. Management**  |
| 1. Financial management
2. Human resource management
3. Strategic and operational planning including needs assessment, goal setting and outcome assessment
4. Organizational behaviour and development
 | 1. Project management
2. Regulations, policies and procedures
3. Marketing
4. Quality improvement
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| **11. Microbiology**  |
| 1. Classification of microbes
2. Microbes in food safety
3. Host-vector spread of infection and risk management
 | 1. Microbes in food production including prebiotics and probiotics
2. Microbiome in human health
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| **12. Nutrition Assessment**  |
| 1. Food and nutrient intake of individuals and populations
2. Environmental and individual factors affecting food intake
3. Anthropometric data collection and interpretation
 | 1. Biochemical parameter interpretation
2. Clinical data collection and interpretation
3. Surveillance and monitoring data collection and interpretation
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| **13. Nutrition Care Process and Medical Nutrition Therapy**  |
| 1. Etiology and pathophysiology of nutrition-related diseases
2. Nutrition-related disease management strategies
3. Use of assessment, diagnosis, intervention, monitoring, evaluation (ADIME) in medical nutrition therapy
4. Calculation of energy and nutrient requirements for conditions/diseases
 | 1. Goal setting and outcome measurement in nutrition therapy
2. Oral, enteral, and parenteral nutrition support
3. Feeding assessment, including identification of chewing, swallowing and feeding problems
4. Complementary and alternative nutrition therapies
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| **14. Pharmacology**  |
| 1. Drug classifications relevant to nutrition and their modes of action
2. Common medication side effects and contraindications relevant to nutrition
3. Drug-nutrient interactions
 | 1. Nutrients and nutraceuticals as pharmacological agents
2. Natural health products
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| **15. Population Food Systems and Food Security** |
| 1. Food production, preparation, processing, distribution and waste management
2. Global and local food systems and factors affecting the supply of food
3. Sustainable food practices
4. Food markets and marketing of food
 | 1. Factors affecting access to food
2. Disaster planning
3. Food consumption patterns and trends
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| **16. Professional Practice in Dietetics**  |
| 1. Federal, provincial / territorial requirements
2. Practice in a regulated health profession
3. Ethical conduct
4. Reflective practice
5. Professional development
6. Decision making
 | 1. Time and workload management
2. Role of research and new knowledge
3. Technological applications used in practice
4. Appropriate and secure documentation practices
5. Strategies for assessing and enhancing approaches to practice
6. Advocacy
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| **17. Population and Public Health**  |
| 1. Frameworks for population and public health
2. Strategies for public and population health including health promotion, education, advocacy, community development and partnerships
3. Policies, standards and guidelines for public health nutrition
 | 1. Values and philosophy of public and population health
2. Program planning in public and population health
3. The determinants of health
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| **18. Research and Evaluation**  |
| 1. Theoretical foundations of research
2. Qualitative, quantitative and mixed methodologies
3. Ethics in research
4. Evidence-informed practice
 | 1. Literature search strategies
2. Systematic review and critical appraisal of literature
3. Use of technology to seek and manage information
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| **19. Social and Psychological Foundations**  |
| 1. Behavioural theories relevant to eating and food choice
2. Social and psychological aspects of eating and food choice, in health and disease
3. Relationship between mental health and nutrition
 | 1. Social justice, diversity and equity in society
2. Cultural competence
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| **20. Teaching and Learning** |
| 1. Theories of teaching and learning
2. Strategies to assess teaching and learning needs
3. Development and assessment of learning outcomes
 | 1. Strategies to address the teaching and learning needs of individuals and populations
2. Learning resource selection and development
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