



USC Leonard Davis
School of Gerontology

**University of Southern California
Master of Science Degree: Nutrition, Healthspan, and Longevity
Coordinated Program in Nutrition and Dietetics**

The Master of Science in Nutrition, Healthspan and Longevity (MS NHL), a Coordinated Program (CP) in Nutrition and Dietetics, enrolled its first class of students in January 2015 and is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) through December 2026. The program enrolls up to 24 students per year. On March 30, 2023, USC approved STEM for the MS NHL program for all graduates of the program.

The academic programs at the USC Leonard Davis School of Gerontology study the human lifespan by exploring the biological, pathophysiological, psychological and sociological foundations; and the political, health systems and business dimensions that impact individuals and communities. The mission of the program is to produce highly competent, entry-level registered dietitian nutritionists, capable of providing excellent services to a variety of constituencies in a highly technical, constantly changing world with an emphasis on nutrition, healthspan and longevity.

The program follows the required ACEND Core Knowledge and Competencies (page 7) and can be completed in two years full-time or three-years part-time (distance only) with courses and supervised practice completed concurrently. Students will be able to complete the degree program on campus, or as a distance student if residing >100 miles from Los Angeles. Successful completion of 44 units is required for graduation (28 units of didactic course work, 10 units of supervised practice (SP) and 6 units of research). Completion of SP (1000 hours) and the award of the MS NHL degree provides students with "eligibility" to write the national registration examination of the Commission of Dietetics Registration (CDR), granting use of the nationally recognized credential, Registered Dietitian Nutritionist (RDN)*. The program summative experience is a Capstone Project and is

required for graduation. Students will be required to present their Capstone at a nutrition or related conference or publish their Capstone in a peer-reviewed publication or newsletter.

*Effective January 1, 2024, the Commission on Dietetic Registration (CDR) now requires a minimum of a master's degree to be eligible to take the credentialing exam to become a registered dietitian nutritionist (RDN). For more information about this requirement visit CDR's website: <https://www.cdrnet.org/graduatedegree>. In addition, CDR requires that individuals complete coursework and supervised practice in program(s) accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). Graduates who successfully complete the ACEND-accredited Master of Science Degree Coordinated Program at the University of Southern California are eligible to take the CDR credentialing exam to become an RDN.

APPLICATION PROCESS

In selecting applicants for admission, the program will consider both academic potential (as reflected in undergraduate study) and professional potential (e.g., reflected in experience, references and career goals). The GRE is not required unless GPA (undergrad) is <3.0. The USC Leonard Davis School of Gerontology will request information from applicants to supplement that supplied by the USC Application for Graduate Admission. Supplemental information includes a resume, statement of interest, two letters of reference (one academic, one work experience), proof of completion of prerequisites (course prerequisite grid), Didactic Program in Dietetics (DPD) verification (if applicable) and documentation of 40 hours of experience shadowing RDN(s) (brief written summary of experience and include original signature and email address from RDN for each experience). Applications are due the 15th of January each year with students notified no later than March 1st.

PROGRAM DETAILS

Students will complete 1000 hours of supervised practice through nine rotations including clinical, community and foodservice settings, working with individuals across the lifespan (see pages 5-6). Students will receive mentoring and supervision from RDNs and health/foodservice professionals. Students will conduct literature reviews, analyze evidence, and deliver presentations in various Medical Nutrition Therapy practice areas. Experts from a variety of professions will present to expand students' understanding of the field and explore evidence to inform their practice. Placements will meet ACEND competency requirements (pgs. 7-9). Rotations will be scheduled by the Program for students on campus. Distance students will need to identify all supervised practice rotations and provide confirmation of supervised practice sites for at least Spring Year 1, as a condition of program acceptance.

ACADEMIC PROGRAM PREREQUISITES AND REQUIRED COURSES

<u>Prerequisite - Required Undergraduate Science Courses</u>	<u># of Semester Units</u>	<u>USC-Equivalent</u>
1. General Chemistry with lab*	4 units	CHEM 105aL
2. Organic Chemistry with lab*	4 units	CHEM 322aL
3. Biochemistry with lab*	4 units	BISC 330L
4. Cellular Biology with lab*	4 units	BISC 101Lgx, 120L, 220Lg
5. Physiology with lab*	4 units	BISC104Lgx, 307L; GERO 310
6. Microbiology with lab*	4 units	BISC 300L

***Not all colleges/universities offer separate lab along with lecture, unit requirement must be met**

<u>Prerequisite - Required Undergraduate non-Science Courses</u>	<u># of Semester Units</u>	<u>USC-Equivalent</u>
1. General Psychology or Sociology	3 units	PSYC 100, SOCI 200
2. Algebra, pre-Calculus, Calculus or Statistics	3 units	Math 108, 125, 208
3. Speech/Communication	3 units	COMM 204

<u>Prerequisite - Required Undergrad Nutrition-Related Courses</u>	<u># of Semester Units</u>	<u>USC-Equivalent</u>
1. Basic Human Nutrition	2 units	GERO 411; HP 230; HBIO 302L
2. Introductory Food Science/Experimental Foods	3 units	BISC 115Lgx (Spring)

NOTE: All prerequisites must be completed within 10 years of program application, with the exception that mathematics, speech/communication and psychology/sociology are not time restricted.

MASTER OF SCIENCE DEGREE REQUIRED COURSES

1) Nutrition, Genes, Longevity and Disease	4 units	GERO 498 ²
2) Fundamentals of Clinical Nutr. Screening & Assessment	4 units	GERO 511
3) Communicating Nutrition & Health	2 units	GERO 512
4) Fundamentals of Nutrition (Macronutrients)	2 units	GERO 513
5) Food Production & Foodservice Management w/Lab	4 units	GERO 515L
6) Advanced Medical Nutrition Therapy w/Lab	4 units	GERO 517L
7) Current Topics in Clinical Nutr., Healthspan, Longevity	4 units	GERO 518
8) Micro-nutrients, Health and Longevity	4 units	GERO 560
9) Directed Research	2 units	GERO 590
10) Field Practicum - Supervised Practice in Dietetics	10 units	GERO 591
11) Research Methods	4 units	GERO 593

Total: 44 units

The courses are scheduled sequential as written in the 2-year course schedule (below). Each student will register for GERO 591 beginning the second semester, only if the first semester GPA for each course completed is ≥ 3.0 . Students must take GERO 591 each semester for a total of 10 units (1000 hours). Courses will be taught on an annual basis and build on the semester prior, therefore courses are not interchangeable.

²Substitute courses may be offered.

**PROPOSED COURSE SCHEDULE (2-Year Full-Time Program of Study)
On-Campus and Distance Students**

<u>Units</u>	<u>Fall Year 1</u>
4	GERO - 511 – Fundamentals of Clinical Nutrition Screening and Assessment
2	GERO - 512 – Communicating Nutrition and Health
2	GERO - 513 – Fundamentals of Nutrition: Macronutrients
4	GERO – 515L - Food Production & Food Services Management with Lab
	Total Units: 12

<u>Units</u>	<u>Spring Year 1</u>
4	GERO- 517L – Advanced Therapeutic Nutrition with Lab
4	GERO - 560 – Micronutrients, Health and Longevity
2	GERO - 591 – (200 hours) Field Practicum - Supervised Practice - Professionalization Seminar; Community Nutrition; Nutrition Education
4	GERO - 593 – Research Methods
	Total Units: 14

<u>Units</u>	<u>Summer Year 1</u>
4	GERO - 498 - Nutrition, Genes, Longevity and Diseases
2	GERO - 591 – (200 hours) Field Practicum - Supervised Practice - Retail Foodservice Management
	Total Units: 6

<u>Units</u>	<u>Fall Year 2</u>
4	GERO - 518 – Current Topics in Clinical Nutrition, Healthspan and Longevity
2	GERO - 591 – (200 hours) Field Practicum - Supervised Practice –In-Patient Foodservice; Medical Nutrition Therapy (MNT) I; Outpatient MNT
	Total Units: 6

<u>Units</u>	<u>Spring Year 2</u>
2	GERO - 590 – Directed Research – Portfolio
4	GERO - 591 – (400 hours) Field Practicum - Supervised Practice – MNTII; Clinical Concentration
	Total Units: 6

Degree Total Units: 44 Units

**PROPOSED COURSE SCHEDULE (3-Year Distance Program of Study)
Part-time Distance Students**

Units	Fall Year 1
2	GERO - 513 – Fundamentals of Nutrition: Macronutrients
4	GERO - 515L - Food Production & Food Services Management with Lab
	Total Units: 6
Units	Spring Year 1
4	GERO - 560 – Micronutrients, Health and Longevity
4	GERO - 593 – Research Methods
	Total Units: 8
Units	Summer Year 1 or Year 2
4	GERO - 498 - Nutrition, Genes, Longevity and Diseases
	Total Units: 4
Units	Fall Year 2
4	GERO - 511 – Fundamentals of Clinical Nutrition Screening and Assessment
2	GERO - 512 – Communicating Nutrition and Health
	Total Units: 6
Units	Spring Year 2
4	GERO- 517L – Advanced Therapeutic Nutrition with Lab
2	GERO - 591 – (200 hours) Field Practicum - Supervised Practice
	Total Units: 6
Units	Summer Year 2
2	GERO - 591 – (200 hours) Field Practicum - Supervised Practice
	Total Units: 2
Units	Fall Year 3
4	GERO - 518 – Current Topics in Clinical Nutrition: Healthspan and Longevity
2	GERO - 591 – (200 hours) Field Practicum - Supervised Practice
	Total Units: 6
Units	Spring Year 3
2	GERO - 590 – Directed Research
4	GERO - 591 – (400 hours) Field Practicum - Supervised Practice
	Total Units: 6

Degree Total Units: 44 Units

COURSE DESCRIPTION (USC Courses Catalog 2024-2025)

GERO - 498 - Nutrition, Genes, Longevity and Diseases (4, Su) Examines the role of nutrition and genes and the impact each has on longevity and diseases related to aging. Offered in Genoa, Italy. Course is suggested but not required. Additional units must be completed if course declined.

GERO 511 Fundamentals of Clinical Nutrition Screening and Assessment (4, Fa) Examines tools and resources used to evaluate the nutrition status of individuals across the lifespan including biochemical, anthropometric and subjective global assessment. Open only to graduate students.

GERO 512 Communicating Nutrition and Health (2, Fa) Overview of current understanding of the dietary and nutritional needs of individuals across their lifespan.

GERO 513 Fundamentals of Nutrition: Macronutrients (2, Fa) Principles of metabolism of macronutrients (carbohydrates, lipids, and proteins) and human nutrition; life stages, disease states, consumption, digestion, absorption, transport, and storage of macronutrients.

GERO 515L Food Production and Food Services Management (4, Fa) A study of principles and procedures for food systems including techniques of food preparation, development, modification and evaluation of recipes, menus and products.

GERO 517L Advanced Therapeutic Nutrition (4, Sp) Application of nutrition science, physiology, biochemistry, and metabolism to evaluate critically ill patients and plan nutrition intervention and monitoring.

GERO 518 Current Topics in Clinical Nutrition: Healthspan and Longevity (4, Fa) Discuss various factors that affect nutrition and aging. Topics include allergies in nutrition, food toxins, weight factors, and prevention and treatment of multiple organ systems.

GERO 560 Micronutrients, Health, and Longevity (4, Sp) Explore the role of micronutrients, vitamins, minerals and phytonutrient in human nutrition, including digestion, absorption, metabolism, and major biological, physiological and metabolic roles.

GERO 590 Directed Research (2, Sp) Research leading to the master's degree. Maximum units which may be applied to the degree to be determined by the department. Graded CR/NC.

GERO 591 Field Practicum (10, FaSpSm) Supervised experiential learning in one or more organizations that serve individuals across the lifespan; includes a regularly scheduled seminar. Graded CR/NC.

GERO 593 Research Methods (4, Sp) An introduction to research methods and their application to gerontology including problem formation, research design, data collection, descriptive and analytic statistics, interpretation, and report preparation.

SUPERVISED PRACTICE ROTATION DESCRIPTIONS

The nine supervised practice rotations that students are required to complete are summarized below. The Professionalization Seminar will include required orientation in January during the first Spring semester of each year, at the start of enrollment in Supervised Practice.

1. Professionalization Seminar (minimum 60 hours)

This rotation consists of a series of classroom sessions, activities, simulations, and field trips. The Program walks the students throughout their entire supervised practice so that students develop and bring professional attitude, behavior, ethics, and values into their roles as RDNs.

2. Retail/Institutional Foodservice, Production, and Management Guidelines (120 hours)

This rotation focuses on all aspects of marketing, procurement, storage, preparation, delivery, service, and management of retail/institutional operations. Students practice the care and operation of equipment, sanitation audits, HACCP Guidelines, menu planning, customer service, and management activities. The activities in this rotation include practical hands-on practice, as well as operations management to prepare for entry-level management responsibilities.

3. Inpatient Foodservice, Production, and Management Rotation Guidelines (120 hours)

This rotation focuses on all aspects of producing and delivering nutrition, within an inpatient setting, to patients who have medical needs related to their diets including menu modifications, meal orders, tray preparation and delivery, meal promotion, food production, and patient satisfaction. While the activities in this rotation may seem similar to the previous rotation, it focuses exclusively on providing nutritional needs for patients, and not on serving the general public in a retail setting.

4. Community Nutrition Rotation Guidelines (112 hours)

Students practice providing community-based nutrition services including community nutrition assessment, counseling, education, wellness promotion, and project related time management. Students also develop skills in evaluating and applying government program guidelines and policies.

5. Nutrition Education Rotation Guidelines (40 hours)

During this rotation, students promote good health and wellness to populations across the lifespan through nutrition education. Students learn how to create a series of lessons while interacting and appropriately educating their population.

6. Outpatient Medical Nutrition Therapy Rotation Guidelines (96 hours)

Outpatient MNT builds on the skills developed in the MNT I Rotation. In this rotation, students practice the Nutrition Care Process with patients who are being seen in an outpatient setting. These patients have disease states or conditions impacted by diet. Students also prepare and present case study reports to become skillful in investigating and discussing these disease states and conditions in professional settings.

7. Inpatient Medical Nutrition Therapy I Rotation Guidelines (160 hours)

Inpatient MNT I is the first rotation where students practice the Nutrition Care Process (NCP) for MNT in an inpatient setting. Students practice the Nutrition Care Process with populations that have general disease states or conditions impacted by diet, including obesity, diabetes, hypertension, cardiovascular disease and gastrointestinal disorders. Students also prepare and present case study reports to become skillful in investigating and discussing these disease states and conditions in professional settings.

8. Inpatient Medical Nutrition Therapy II Rotation Guidelines (200 hours)

Inpatient MNT II is the second rotation where students practice the Nutrition Care Process (NCP) for MNT in an inpatient setting. Students practice NCP with populations with complex disease states or conditions that require significant nutrition intervention such as renal disease, multisystem organ failure, hepatic disease, and nutrition support. Students also prepare and present case study reports to become skillful in investigating and discussing these disease states and conditions in professional settings. A virtual MNT may be incorporated to support critical care and nutrition support competencies.

9. Specialty Concentration (Elective) Rotation Guidelines (96 hours)

The Specialty Concentration provides opportunity for students to gain further experience and depth in a nutrition area of personal interest. The available options may vary annually depending on the availability of sites. The primary learning objective is for students to demonstrate an understanding and to work independently in the area of nutrition that they are most interested in practicing post-graduation. Before beginning the rotation, students will select their area of concentration with the advice and consent of the program director and internship coordinators:

- Private Practice
- Corporate Wellness
- Pediatric Intensive Care
- Transplant
- Sports Nutrition
- Food Service Management
- Public Health Nutrition
- Gastrointestinal Disorders
- Renal
- Disordered Eating
- Developmental disabilities
- Research
- Weight Management
- Bariatric Surgery
- Geriatrics
- Others as defined by internship coordinators

ACCREDITATION COUNCIL FOR EDUCATION IN NUTRITION AND DIETETICS (ACEND) COMPETENCIES (June 2022)

Domain 1. Scientific and Evidence Base of Practice: Integration of scientific information and translation of research into practice.

KRDN 1.1. Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.

KRDN 1.2. Select and use appropriate current information technologies to locate and apply evidence-based guidelines and protocols.

KRDN 1.3. Apply critical thinking skills.

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: Beliefs, values, attitudes and behaviors for the nutrition and dietetics practitioner level of practice.

KRDN 2.1. Demonstrate effective and professional oral and written communication and documentation.

KRDN 2.2. Describe the governance of nutrition and dietetics practice, such as the Scope of Practice for the Registered Dietitian Nutritionist and the Code of Ethics for the Profession of Nutrition and Dietetics.

KRDN 2.3. Assess the impact of a public policy position on the nutrition and dietetics profession.

KRDN 2.4. Discuss the impact of health care policy and different health care delivery systems on food and nutrition services.

KRDN 2.5. Identify and describe the work of interprofessional teams and the roles of others with whom the registered dietitian nutritionist collaborates.

KRDN 2.6. Demonstrate cultural humility, awareness of personal biases and an understanding of cultural differences as they contribute to diversity, equity and inclusion.

KRDN 2.7. Describe contributing factors to health inequity in nutrition and dietetics including structural bias, social inequities, health disparities and discrimination.

KRDN 2.8. Participate in a nutrition and dietetics professional organization and explain the significant role of the organization.

KRDN 2.9. Defend a position on issues impacting the nutrition and dietetics profession.

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 Practice for the Registered Dietitian Nutritionist, Standards of Practice, Standards of Professional Performance, 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 and 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: Development and delivery of information, products and services to individuals, groups and populations.

- KRDN 3.1. Use the Nutrition Care Process and clinical workflow elements to assess nutritional parameters, diagnose nutrition related problems, determine appropriate nutrition interventions, and develop plans to monitor the effectiveness of these interventions.
- KRDN 3.2. Develop an educational session or program/educational strategy for a target population.
- KRDN 3.3. Demonstrate counseling and education methods to facilitate behavior change and enhance wellness for diverse individuals and groups.
- KRDN 3.4. Practice routine health screening assessments, including measuring blood pressure and conducting waived point-of-care laboratory testing (such as blood glucose or cholesterol).
- KRDN 3.5. Describe concepts of nutritional genomics and how they relate to medical nutrition therapy, health and disease.
- KRDN 3.6. Develop nutritionally sound meals, menus and meal plans that promote health and disease management and meet client's/patient's needs.
- 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 regimens, carbohydrate to insulin ratio, B₁₂ 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/patient 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 Management and Use of Resources: Strategic application of principles of management and systems in the provision of services to individuals and organizations.

KRDN 4.1. Apply management theories to the development of programs or services.

KRDN 4.2. Evaluate a budget/financial management plan and interpret financial data.

KRDN 4.3. Demonstrate an understanding of the regulation system related to billing and coding, what services are reimbursable by third party payers and how reimbursement may be obtained.

KRDN 4.4. Apply the principles of human resource management to different situations.

KRDN 4.5. Apply safety and sanitation principles related to food, personnel and consumers.

KRDN 4.6. Explain the processes involved in delivering quality food and nutrition services.

KRDN 4.7. Evaluate data to be used in decision-making for continuous quality improvement.

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

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

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

CRDN 4.4. Apply current information technologies to develop, manage and disseminate nutrition 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: Skills, strengths, knowledge and experience relevant to leadership potential and professional growth for the nutrition and dietetics practitioner.

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

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

KRDN 5.3 Practice how to self-advocate for opportunities in a variety of settings (such as asking for support, presenting an elevator pitch).

KRDN 5.4 Practice resolving differences or dealing with conflict.

KRDN 5.5 Promote team involvement and recognize the skills of each member.

KRDN 5.6 Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.

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 responsibility, 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.

Abbreviations: KRDN = Core Knowledge; CRDN = Practice Competencies

Program Contact:

Cary Kreutzer, EdD, MPH, RDN, FAND (kreutzer@usc.edu)

USC Leonard Davis School of Gerontology

3715 McClintock Ave

Los Angeles, CA 90089-0191

Webpage: gero.usc.edu

(213) 740-9205

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