LWDI Competency Checklist

CRDN		Experience Description/Activity	Date Completed	Preceptor Initials (see below)
1.1	Select indicators of program quality and/or customer service and measure achievement of objectives			
1.2	Evaluate research and apply evidence-based guidelines, systematic reviews and scientific literature in nutrition and dietetics practice.			
1.3	Justify programs, products, services and care using appropriate evidence or data.			
1.4	Justify programs, products, services and care using appropriate evidence or data.			
1.5	Incorporate critical-thinking skills in overall practice.			

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.			
2.2	Demonstrate professional writing skills in preparing professional communications			
2.3	Demonstrate active participation, teamwork and contributions in group settings			
2.4	Function as a member of interprofessional teams			
2.5	Work collaboratively with NDTRs and/or support personnel in other disciplines.			
2.6	Refer clients and patients to other professionals and services when needs are			

	beyond individual scope of practice.			
2.7	Apply change management strategies to achieve desired outcomes.			
2.8	Demonstrate negotiation skills.			
2.9	Actively contribute to nutrition and dietetics professional and community organizations.			
2.10	Demonstrate professional attributes in all areas of practice.			
2.11	Show cultural humility in interactions with colleagues, staff, clients, patients and the public.			
2.12	Implement culturally sensitive strategies to address cultural biases and differences.			

2.13	Advocate for local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.			
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.			
3.2	Conduct nutrition focused physical exams.			
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)			
3.4	Provide instruction to clients/patients for self-monitoring blood glucose, considering diabetes medication and medical nutrition therapy plan.			
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.			
3.6	Conduct a swallow screen and refer to the appropriate health care professional for full swallow evaluation when needed.			

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.			
3.8	Design, implement and evaluate presentations to a target audience.			
3.9	Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience.			
3.10	Use effective education and counseling skills to facilitate behavior change.			
3.11	Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management.			

3.12	Deliver respectful, science-based answers to client/patient questions concerning emerging trends.			
3.13	Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources.			
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.			
4.1	Participate in management functions of human resources (such as hiring, training and scheduling).			
4.2	Perform management functions related to safety, security and sanitation that affect			

	employees, clients, patients, facilities and food.			
4.3	Conduct clinical and client service quality management activities (such as quality improvement or quality assurance projects).			
4.4	Apply current information technologies to develop, manage and disseminate nutrition information and data.			
4.5	Analyze quality, financial and productivity data for use in planning.			
4.6	Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.			
4.7	Conduct feasibility studies for products, programs or services with			

	consideration of costs and benefits.			
4.8	Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies.			
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.			
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).			
5.1	Perform self-assessment that includes awareness in terms of learning and leadership styles and cultural orientation and			

	develop goals for self-improvement.			
5.2	Identify and articulate one's skills, strengths, knowledge and experiences relevant to the position desired and career goals.			
5.3	Prepare a plan for professional development according to Commission on Dietetic Registration guidelines.			
5.4	Advocate for opportunities in the professional settings (such as asking for additional responsibility, practicing negotiating a salary or wage or asking for a promotion).			
5.5	Demonstrate the ability to resolve conflict.			
5.6	Promote team involvement and recognize the skills of each member.			

5.7	Mentor others.			
5.8	Identify and articulate the value of precepting.			
CC:1				
CC:2				
CC:3				

Preceptor Name	**Preceptor Initials**	**Facility Name**

Adapted from document produced by Amanda Rugg, LWDI Class of 2020