



## Dietetic Program Technical Standards

The technical standards set forth by the Dietetic Program identify the attributes needed to establish the knowledge and skill necessary to meet the standards of the Accreditation Council for Education in Nutrition and Dietetics (ACEND) required prior to registration exam.

The program prepares students to practice dietetics and nutrition within organizations and businesses. Graduates require knowledge and skills to function in diverse practice settings.

An essential requirement for completing the dietetic program, including the DPD and Internship verification statements, is the ability to function within a clinical learning environment and to interact with a variety of interprofessional teams and patients.

By signing this document, students acknowledge their understanding and ability to meet these standards with or without accommodations. Students will not be asked to disclose their disability or diagnosis. If a student states that they can meet the technical standards with accommodation, the student is encouraged to contact the Disability Resource Center <https://www.suu.edu/disabilityservices/> early in the application process to begin a confidential conversation about what accommodations may be necessary to meet these standards. Through that process, the University will determine what accommodations may be reasonably necessary to allow the student to meet the technical standards. The review will take into account clinician/patient safety, and the educational process of the student or the institution, including all coursework and internships deemed essential to become a Registered Dietitian Nutritionist.

Accommodations will not be applied retroactively to excuse or negate poor performance. Students are expected to proactively engage in the educational process including seeking any reasonable accommodations necessary to allow them to fully participate in the study of dietetics.

The following technical standards, in conjunction with the academic standards, are requirements for admission, retention, and program completion.

Students admitted to the program must be able to perform the following:

**Communicate:** Students must have the ability to use multiple communication techniques (verbal, written, nonverbal) to enable communication with clients, instructors, preceptors, and the health care team, including individuals of different ages, cultures, and social backgrounds. Students must be able to communicate effectively, expressing accurate information to and about clients.

**Observe:** Students must be able to observe lectures, demonstrations, research, and practice situations in the practice of health sciences. Observation is necessary to perform competent health assessments and interventions. Students must also be able to observe, learn from, and analyze health record content, including discernment and use of clinical data displayed within the health record.

**Ethical Standards:** Students must demonstrate professional attitudes and behaviors and must perform ethically in dealing with others. Personal integrity is required and the adherence to standards that reflect the values and functions of the profession of dietetics. Students are required to abide by the professional code of ethics for dietetics and the university's Student Conduct Code <https://www.suu.edu/policies/11/02.html>

**Psychomotor:** Students must have sufficient motor capacities and motilities to be able to generate, calculate, record, evaluate and apply information; prepare assignments; deliver public presentations to large and small audiences; collect specimens and perform basic tests and physical assessments on individuals, e.g., finger sticks for biochemical assessment, using biochemical equipment (e.g. glucometer, hematocrit centrifuge, etc.) body composition analysis equipment, taking blood pressure and placing feeding tubes; work in institutional, food demonstration, and lab kitchens\* to prepare foods and direct employees involved in food services, and conduct patient visits individually and with health care team members to provide nutrition care.

\*In kitchens, student must be able to taste and evaluate food, including dairy, meat, and gluten products. Individual dietary restrictions must be discussed with the Program Director prior to application.

**Intellectual and Cognitive Abilities:** Students must be able to measure, calculate reason, analyze, synthesize, integrate, and apply information. Creative problem solving and clinical judgement requires all these intellectual abilities.

**Professional and Social Attributes:** Students must exercise good judgment and promptly complete all responsibilities required of the program. They must demonstrate mature, sensitive, and effective interpersonal and interprofessional skills. Students must be able to evaluate one's own performance critically, accept constructive criticism, and look for ways to improve. Students must maintain good personal health and hygiene in order not to jeopardize the health and safety of others.

In addition, students must be able to tolerate taxing workloads and function effectively under stress. They must be able to adapt to changing environments, display flexibility and function in the face of uncertainties and ambiguities. Students must be able to accept constructive feedback and adjust accordingly. Concern for others, interpersonal competence and motivation are requisites for the program.