

## **BSC/MSC DIETETICS**

### **NUTRITIONAL ASSESSMENT**

1. Perform nutrition screening of patients.
2. Conduct a diet history
3. Identify pertinent data from medical/diet/social histories and medical progress notes.
4. Understand and appropriately utilize laboratory values to analyse patient's status.
5. Exhibit comprehension of how laboratory test results, medications, pathophysiology, and nutrition care function together.
6. Assess patient's energy, protein and fluid needs based on stress level and medical condition.

### **NUTRITIONAL DIAGNOSIS**

1. Analyze, evaluate, and summarize patient assessment to identify and prioritize nutrition problems.
2. Diagnose nutrition problems and create a problem, aetiology, signs, and symptoms (PES) statement according to facility's procedures.

### **NUTRITIONAL INTERVENTION**

1. Plan nutritional interventions by prioritizing nutrition diagnosis and formulating a nutrition prescription.
2. Implement nutrition interventions by establishing goals and selecting and managing interventions.
3. Assign appropriate patient care activities to diet cooks and/or support personnel considering practice guidelines and policies within the facility.
4. Refer clients and patients to other professionals and services when needs are beyond individual scope of practice
5. Evaluate the impact that the nutrition care plan will have on patient's overall medical status.

### **NUTRITIONAL MONITORING AND EVALUATION**

1. Monitor and evaluate problems, aetiologies, signs, and symptoms of patients on review.
2. Monitor and evaluate the impact of interventions of the nutrition diagnosis
3. Monitor patient's food and/or nutrient intake
4. Select and monitor appropriate indicators and measures achievement of clinical outcomes for each disease condition.

### **MEDICAL RECORD DOCUMENTATION**

1. Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting.
2. Document nutrition assessment, nutrition diagnosis, nutrition intervention, and monitoring/evaluation plans.
3. Summarize pertinent anthropometric, biochemical, clinical, and dietary data to identify nutrition problems in concise PES statements
4. Write organized, clear, and concise statements

## **FOOD SERVICE AND SYSTEMS MANAGEMENT**

1. Identify human, financial, technical and equipment resources required for the provision of food services.
2. Create and modify menus using menu-planning principles.
3. Develop, modify and evaluate recipes to accommodate cultural diversity and health status of various populations, groups, and individuals.
4. Participate in budgeting, purchasing, receiving, storage, inventory control, and disposal activities for food products.
5. Promote and contribute to activities related to compliance with health and safety requirements.
6. Participate in quality improvement and customer satisfaction activities to improve delivery of nutrition services
7. Propose and use appropriate procedures to promote sustainability, reduce waste and protect the environment in practice settings
8. Perform education and training functions for diet technicians, diet cooks, catering staff and any other relevant health professionals

## **COMMUNITY OR PUBLIC HEALTH**

1. Obtain and interpret information related to nutrition, health status food systems and practices.
2. Identify relevant group, community or population assets and resources.
3. Integrate assessment findings to identify priorities for population health approaches related to food and nutrition.
4. Contribute to the coordination, delivery, and evaluation of population health activities for a group, community, or population.
5. Identify health care delivery systems and policies that impact nutrition and dietetics and implement actions based on policies, protocols, and evidence-based practice.
6. Design appropriate nutrition education materials to meet cultural age and literacy needs.