



GRADUATE COORDINATED PROGRAM IN DIETETICS

The Graduate Coordinated Program in Dietetics (GCPD) combines graduate studies (MS, MPH, PhD) with an Academy of Nutrition and Dietetics (via ACEND) accredited internship that is required to become a Registered Dietitian (RD). Graduates of the program are prepared for careers in the clinical and public health setting. After degree completion, students are eligible to sit for the RD exam. Degrees are offered through the Nutritional Sciences Program within the UW School of Public Health.

MISSION STATEMENT

The mission of the Graduate Coordinated Program in Dietetics (GCPD) is to develop competent entry-level registered dietitian nutritionists with a strong foundation in the applied science of nutrition, and provide training to integrate research into practice, support leadership development and enable graduates to assume careers in dietetics.

PROGRAM GOALS

- The Program will prepare competent entry-level registered dietitian nutritionists who are able to apply evidenced based nutrition research to their practice in a variety of settings.
- GCPD Graduates will be prepared to assume leadership roles in nutrition, dietetics, and public health.

DEGREES & CONCENTRATIONS

MPH RDN: Students seeking this degree complete the Public Health Concentration.

MS RDN: Students seeking this degree complete the Medical Nutrition Therapy Concentration.

PhD RDN: Students seeking this degree work closely with faculty advisors to design a program to meet their career goals.

INTERNSHIP

As an ACEND Accredited program, the GCPD provides 1200+ hours of supervised practice in the following rotations: clinical, ambulatory, WIC/pediatric experience, community, management, food service, and Medical Nutrition Therapy or Public Health concentration. Sites include Harborview Medical Center, UW Medical Center, Northwest Hospital, Valley Medical Center, and various community-based organizations.

ADMISSION REQUIREMENTS

- Apply to both the Nutritional Sciences Program (NSP) for the degree, and the GCPD for the dietetic coursework and internship
- NSP prerequisites: Nutrition, Chemistry, Organic Chemistry, Biochemistry, and Physiology
- GCPD prerequisites: Psychology, Microbiology, Management in Nutrition Services, and Food Science
- GPA: >3.00
- GRE Score: should be >50th percentile
- Our average student does not have an undergraduate degree in nutrition; however, we do accept students who have completed a Didactic Program in Dietetics (DPD).

GCPD BY THE NUMBERS

- 4 quarters of graduate courses
- 14 students in each cohort
- 1200+ hours of supervised practice
- 100% one-year pass rate on the RD exam

ACCREDITATION STANDARDS & COMPETENCIES

The Graduate Coordinated Program in Dietetics is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). ACEND is recognized by the United States Department of Education as the accrediting agency for education programs that prepare dietetics professionals.

CONTACT INFORMATION

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ACEND Knowledge and Competency Standards

DOMAIN 1: Scientific & Evidence Based of Practice

CRDN 1.1 Select indicators of program quality and/or customer service and measure achievement of objectives.

CRDN 1.2 Apply evidence-based guidelines, systematic reviews and scientific literature.

CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data.

CRDN 1.4 Evaluate emerging research for application in nutrition and dietetics practice.

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis.

CRDN 1.6 Incorporate critical-thinking skills in overall practice.

DOMAIN 2: Professional Practice Expectations

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 Nutrition and Dietetics Practice 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 Assign duties to NDTRs and/or support personnel as appropriate.

CRDN 2.6 Refer clients and patients to other professionals services when needs are beyond individual scope of practice.

CRDN 2.7 Apply leadership skills to achieve desired outcomes.

CRDN 2.8 Demonstrate negotiation skills.

CRDN 2.9 Participate in professional and community organizations.

CRDN 2.10 Demonstrate professional attributes in all areas of practice.

CRDN 2.11 Show cultural competence/sensitivity in interactions with clients, colleagues and staff.

CRDN 2.12 Perform self-assessment and develop goals for self-improvement throughout the program.

CRDN 2.13 Prepare a plan for professional development according to Commission on Dietetic Registration guidelines.

CRDN 2.14 Demonstrate advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.

CRDN 2.15 Practice and/or role play mentoring and precepting others.

DOMAIN 3: Clinical Customer Services

CRDN 3.1 Perform the Nutrition Care Process and use standardized nutrition language 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 Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.

CRDN 3.4 Design, implement and evaluate presentations to a target audience.

CRDN 3.5 Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience.

CRDN 3.6 Use effective education and counseling skills to **facilitate behavior change**.

CRDN 3.7 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management.

CRDN 3.8 Deliver respectful, science-based answers to client questions concerning emerging trends.

CRDN 3.9 Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources.

CRDN 3.10 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

CRDN 4.1 Participate in management of human resources.

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

CRDN 4.3 Conduct clinical and customer service quality management activities.

CRDN 4.4 Apply current nutrition informatics to develop, store, retrieve and disseminate 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 Explain 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.