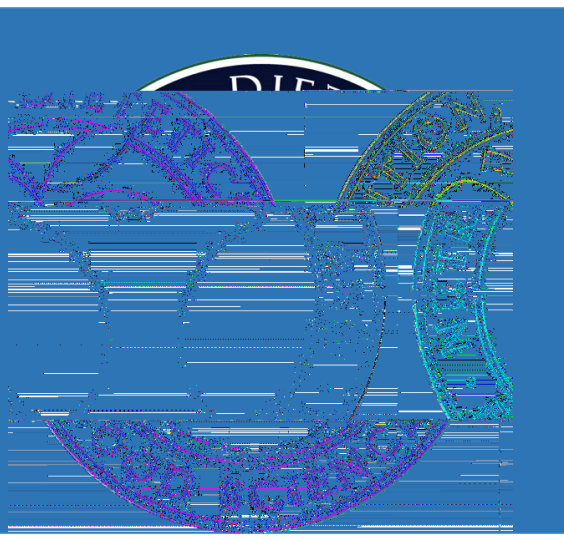


How DPDs Are Meeting KRDNs with Foodservice and Management Courses: A National Study

Meriam E.S. Brooks; Emily Vaterlaus Patten, PhD, RDN; Nathan Stokes, PhD; Brigham Young University - Provo



INTRODUCTION

- ACEND requires DPDs to address specific educational competencies (KRDNs) from four domains with some specific to foodservice and management (ACEND, 2016).
- Limited research has explored how DPDs are using foodservice and management courses to address specific KRDNs.

METHODS

- DPD directors were recruited via email (n = 201) to complete an electronic survey exploring how DPDs address KRDNs through foodservice and management courses.

PURPOSE

- Identify how DPDs are using foodservice and management related courses to meet ACEND required KRDNs

RESULTS

- 47 DPD directors responded to the survey for a response rate of 23.4%

Domain 1 KRDNs	Course work n	Lab Exp. n	Other n	None n
KRDN 1.1: How to use professional literature to make ethical, evidence-based practice decisions	27	9	0	16
KRDN 1.2: Use current information technologies to apply evidence-based guidelines/protocols	25	11	0	17
KRDN 1.3: Apply critical thinking skills	30	24	2	10

- The majority of DPD programs used foodservice/management coursework to meet all three KRDNs from Domain 1
- DPD programs used foodservice/management lab experiences for students to apply critical thinking skills (KRDN 1.3)

Domain 3 KRDNs	Course work n	Lab Exp. n	Other n	None n
KRDN 3.2: Develop an education for a target population	23	11	3	20
KRDN 3.4: Quality delivery process food/nutrition services	42	27	1	0

- The majority of DPD programs used both foodservice/management coursework and lab experiences to address KRDN 3.4 related to delivering quality food and nutrition services

CONCLUSIONS

- DPDs utilize foodservice and management coursework and lab experience to meet a variety of KRDNs across all four domains

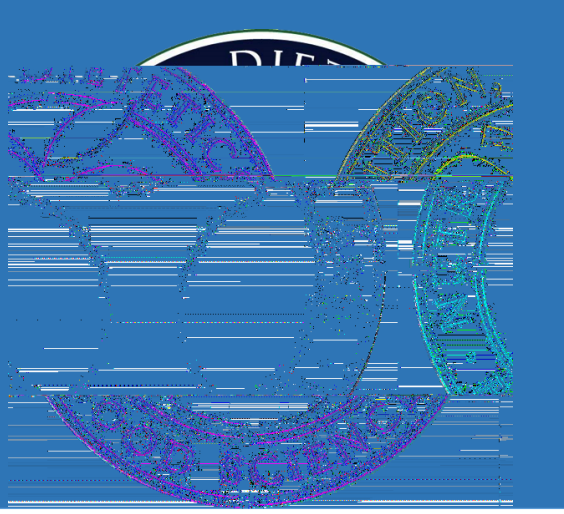
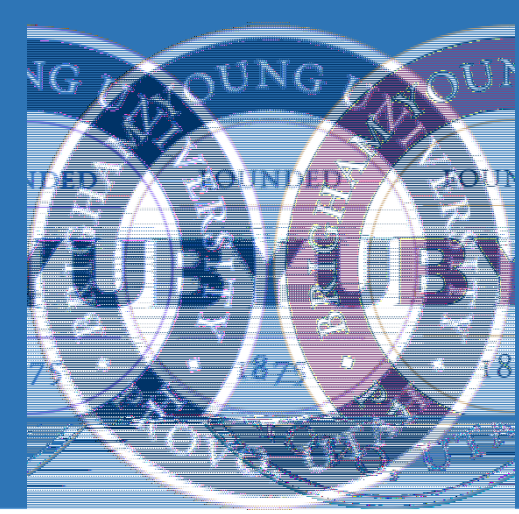
Domain 2 KRDNs	Course work n	Lab Exp. n	Other n	None n
KRDN 2.1: Effective oral and written communication	33	22	1	11
KRDN 2.2: Governance of nutrition and dietetics practice (Scope and Code of Ethics) and interprofessional relationships	22	4	1	20
KRDN 2.4: Impact of health care policy and health care delivery systems on food and nutrition services	23	4	2	21
KRDN 2.5: Interprofessional teams and collaboration with others in food and nutrition services	31	13	2	13
KRDN 2.6: Understanding of cultural competence/sensitivity	25	13	1	18
KRDN 2.7: Participation in professional organizations and defending a position on nutrition and dietetics issues	14	4	1	28
KRDN 2.8: Importance/expectations in mentoring and precepting others	15	5	2	28

- Domain 2 KRDNs were addressed the least with only 3 out of 7 being addressed through foodservice/management coursework by a majority of programs
- More than half of DPDs used foodservice/management coursework and almost half used lab experiences to address effective and professional communication (KRDN 2.1)

Domain 4 KRDNs	Course work n	Lab Exp. n	Other n	None n
KRDN 4.1: Apply management theories for programs or services	44	17	0	0
KRDN 4.2: Evaluate a budget and interpret financial data	45	20	1	0
KRDN 4.3: Describe the regulation system related to billing and coding and third party reimbursable services	19	2	1	23
KRDN 4.4: Apply the principles of human resource management	46	12	2	0
KRDN 4.5: Describe safety principles related to food, personnel and consumers	43	25	1	0
KRDN 4.6: Analyze/evaluate data for assessment for continuous quality improvement	41	18	0	3

- The majority of KRDNs from Domain 4 were addressed through foodservice and/or management coursework
- More than 1/3 of DPDs used lab experience to cover 4 of 6 Domain 4 KRDNs

REFERENCES



INTRODUCTION

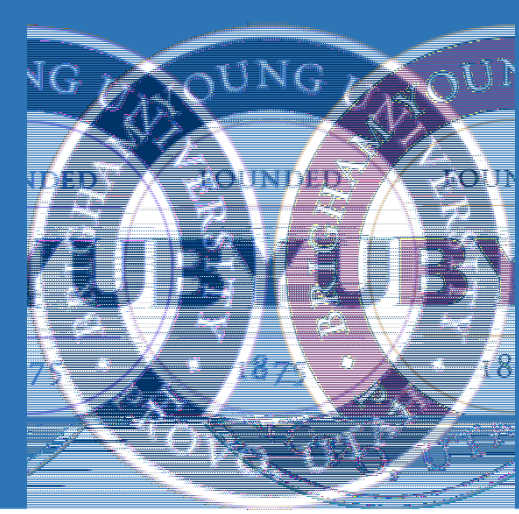
- ACEND requires DPDs to address specific educational competencies (KRDNs) from four domains with some specific to foodservice and management (ACEND, 2016).
- Previous research has explored how DPDs teach several curriculum topics including food safety, food science, nutrition education, and research.
- Limited research has explored how DPDs are using foodservice and management courses to address specific KRDNs.

PURPOSE

- Identify how DPDs are using foodservice and management related courses to meet ACEND required KRDNs

METHODS

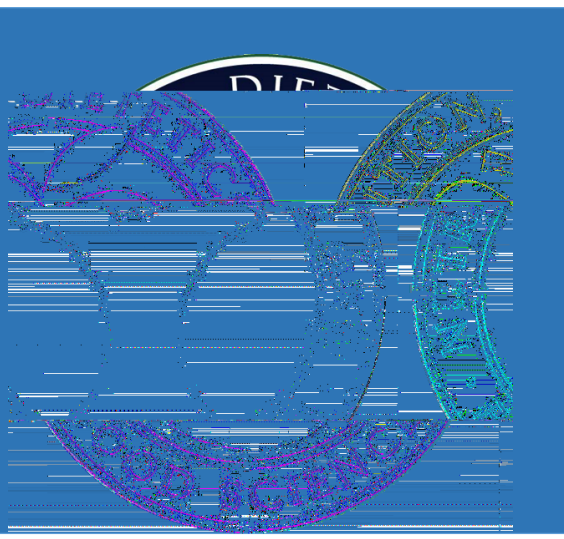
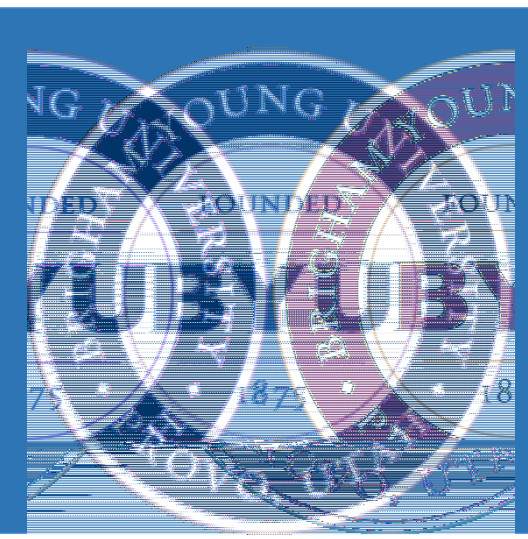
- Developed a survey to explore how DPDs address KRDNs through foodservice and management courses.
- Pilot tested surveys through use of expert reviews and cognitive interviews
- DPD directors were recruited via email (n = 201) to complete the survey



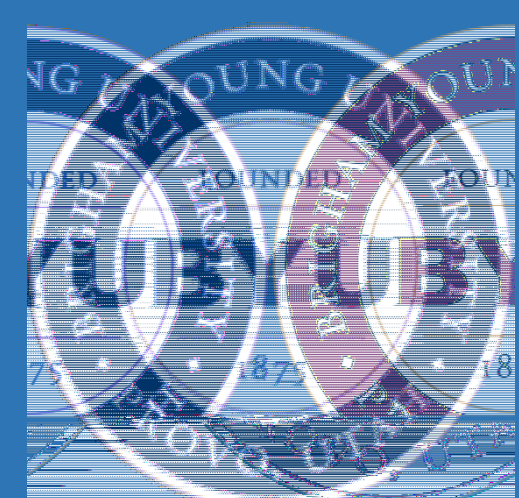
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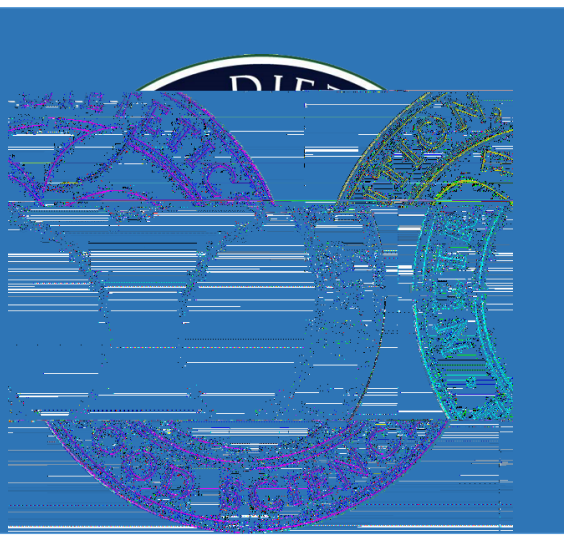
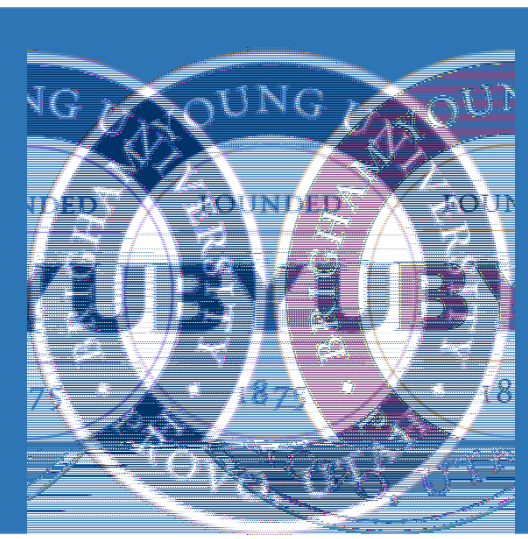
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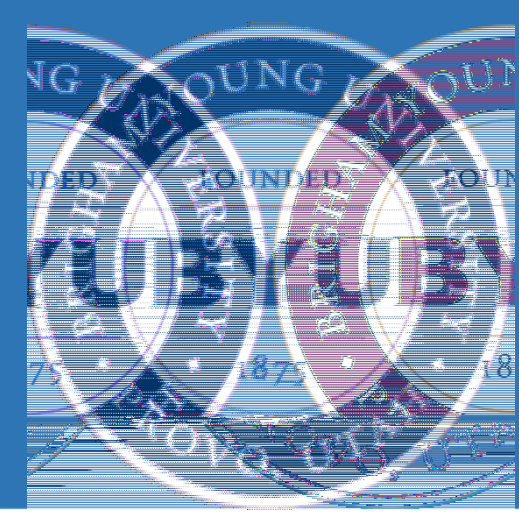
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CONCLUSIONS

- DPDs utilize foodservice and management coursework and lab experience to meet a variety of KRDNs across all four domains

Future Research

- Focus on specific teaching methods and/or lab experiences
- How these DPDs are meeting these KRDNs within the courses