

3- The Academic Reference Standards (ARS) of the Programme

The Academic Reference Standards (ARS) of the programme have been guided by the Accreditation Council for Education and Dietetics of the Academy of Nutrition and Dietetics (2012) coupled with the experience of nutrition and food science staff.

A. Knowledge and Understanding:

On completion of the programme, students are expected to be able to:

- 1- Underline the knowledge of the social, physical and biological sciences as they relate to nutrition and dietetics.
- 2- Describe the role of food in production, security, technology, preparation and service related to health of patients/clients.
- 3- Enumerate the various aspects of nutrition management and care systems to deliver nutritional care to patients.
- 4- Describe the chemistry of macro/micronutrients, i.e., carbohydrates, protein, vitamins and; their digestion; absorption; transport and metabolism.
- 5- List the nutrition intervention programmes to meet the nutritional differences in the community.
- 6- Describe the structure and functions of the different organ system, and the role of nutrients in energy production.
- 7- Refer clients and patients to other professionals and services when needs are beyond individual scope of practice.
- 8- State the management functions related to safety, security and sanitation that affect employees, customers, patients, facilities, and food.

B. Intellectual Skills

On completion of the programme, students are expected to be able to:

- 1- Select indicators of diet programme quality and/or patient //customer service and measure achievement of objectives.
- 2- Justify diet programmes, products, services, and care using appropriate evidence or data.
- 3-Evaluate emerging research for application in dietetics practice.
- 4- Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies.
- 6-Analyze quality, financial or productivity data and develop a plan for intervention.
- 7- Connect evidence-based guidelines, systematic reviews, and scientific literature.
- 8-Test effective education and counseling skills to facilitate behaviours change.
- 9- Connect to the public policy activities, including both legislative and regulatory initiatives.
- 10-Analyze financial data to assess utilization of resources.

C. Professional and Practical Skills

On completion of the programme, students are expected to be able to:

- 1- Deliver respectful, science-based answers to patients'/consumer questions concerning emerging trends.

- 2- Conduct projects using appropriate research methods, ethical procedures, and data analysis.
- 3- Practice in compliance with current regulations in Egypt and international standards.
- 4- Design, implement and evaluate presentations to a target audience.
- 5- Establish collaborative relationships with other health professionals and support personnel to deliver effective nutrition services.
- 6- Demonstrate professional attributes within various organizational cultures.
- 7- Perform self-assessment, develop goals and objectives and prepare a draft portfolio for professional development.
- 8- Perform the nutrition care process and use standardized /suitable nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings.
- 9- Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting.
- 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.
- 11- Participate in management of human resources.
- 12- Conduct clinical and customer service quality management activities.
- 13- Propose and use procedures as appropriate to the practice setting to reduce waste and protect the environment.

D. General and Transferable Skills:

On completion of the programme, students are expected to be able to:

- 1- Demonstrate effective and professional oral and written communication and documentation.
- 2- Employ counseling techniques to facilitate behaviours change.
- 3- Use professional writing skills in preparing professional communications.
- 4- Participate actively, teamwork, and contributions in group settings.
- 5- Participate in professional and community organizations.
- 6- Support personnel as appropriate.
- 7- Use current informatics technology to develop, store, retrieve and disseminate information and data.
- 8- Demonstrate effective communications skills for clinical and customer services in a variety of formats.
- 9- Apply leadership skills to achieve desired outcomes.
- 10 - Deal with understanding and scientific background with all members of the medical and health team.