

The attached crosswalk aligns ACEND's Curriculum and Learning Activities for the [2022 Standards for DT programs](#) to CDR's [Registration Examination for Dietetic Technicians Study Outline - 2022](#). The purpose of this crosswalk is to support faculty and students by ensuring ACEND-accredited DT programs are meeting the content provided in the CDR Study Outline to adequately prepare students for the CDR Registration Examination for Dietetic Technicians.

This systematic review was modeled after the process used to create the crosswalk for the 2022 Standards for DPD, CP and DI programs and the FEM Standards for GP programs to CDR's Registration Examination for Dietitians Study Outline 2022-2026. Specifically, the systematic review was conducted by three content experts, who are all RDNs and have experience serving as program directors of ACEND-accredited programs. The content experts independently reviewed the CDR Study Outline and identified the ACEND learning activities, knowledge requirements, and competencies that aligned with each subtopic within the overall topic identified on the Study Outline. The results of these three, independent reviews were compiled into one document and all three content experts discussed all items until consensus was reached. The final draft was compared to the [Crosswalk of ACEND Standards and CDR Registration Examination for Dietitians Study Outline](#) for accuracy and consistency.

The results of this review were similar to those noted in the crosswalk of the ACEND Standards and CDR's Registration Examination for Dietitians Study Outline. Each CDR outline topic/subtopic had multiple ACEND-required elements aligned to it, demonstrating congruence between the ACEND-required curriculum and the topics/subtopics provided within the CDR Study Outline. For consistency purposes and to minimize assumptions, some ACEND concepts that may span across multiple topics, such as critical thinking, were only included within CDR Study Outline topics/subtopics that explicitly identified it, rather than all the possible areas where they may be covered. The overall findings of the systematic review confirmed that there is alignment between the ACEND curriculum and the CDR Study Outline and that the 2022 Standards for DT programs go above and beyond the topics/subtopics identified in the CDR Study Outline.

**Crosswalk of the Accreditation Council for Education in Nutrition and Dietetics (ACEND®) Curriculum and Learning Activities for the 2022 Standards for Nutrition and Dietetics Technician (DT) Programs and the Commission on Dietetic Registration (CDR) Registration Examination for Dietetic Technicians Study Outline**

*For use by ACEND Program Faculty, Students, and Preceptors*

**Acronyms used in document:**

DT = Dietetic Technician

NDTR = Nutrition and Dietetics Technician, Registered

RE = Required Element

KNDT = Knowledge for Nutrition and Dietetic Technicians

CNDT = Competency for Nutrition and Dietetic Technicians

<b>CDR DT Exam Domain I – Nutrition Science and Care for Individuals and Groups (41%)</b>	
<b>CDR DT Exam TOPIC A – Principles of Basic and Normal Nutrition</b>	
<b>CDR DT Exam Topics</b>	<b>ACEND DT Standards</b>
1. Nutrients and other functional substances	<ul style="list-style-type: none"> <li>• RE 3.1.a.1: General understanding of the scientific basis of nutrition and dietetics, exposure to research literature and application to technical practice.</li> <li>• RE 3.1.a.7: Principles of applied food science, food safety and sanitation and principles and techniques of food preparation.</li> <li>• RE 3.1.a.14: Applied concepts of chemistry, anatomy, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span.</li> </ul>
2. Basic human anatomy/physiology, physical and biological sciences (e.g., microbiology and chemistry)	<ul style="list-style-type: none"> <li>• RE 3.1.a.1: General understanding of the scientific basis of nutrition and dietetics, exposure to research literature and application to technical practice.</li> <li>• RE 3.1.a.14: Applied concepts of chemistry, anatomy, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span.</li> </ul>

<p>3. Nutrient and calorie needs at various stages of the lifespan (e.g., Dietary Reference Intake/recommended dietary allowance (DRI/RDA), macronutrients, vitamins and minerals)</p>	<ul style="list-style-type: none"> <li>• RE 3.1.a.1: General understanding of the scientific basis of nutrition and dietetics, exposure to research literature and application to technical practice.</li> <li>• RE 3.1.a.14: Applied concepts of chemistry, anatomy, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span.</li> <li>• KNDT 1.2: Select and use appropriate current information technologies to locate and apply evidence-based guidelines and protocols.</li> <li>• CNDT 1.1 Access data, references, patient education materials, consumer and other information from credible sources.</li> </ul>
<p>4. Cultural Humility/Competence</p>	<ul style="list-style-type: none"> <li>• RE 3.1.a.3: Principles and techniques of effective interviewing and education methods for diverse individuals and groups.</li> <li>• RE 3.1.a.15: Cultural humility, self-reflection, and diversity, equity and inclusion.</li> <li>• RE 3.3.b: Learning activities must prepare students to implement selected components of the Nutrition Care Process under the supervision of the registered dietitian nutritionist with various populations and diverse cultures.</li> <li>• RE 3.3.c: Learning activities must address and build competency in diversity, equity and inclusion. The program must ensure that students have the skills to recognize biases in self and others and embrace the diversity of the human experience.</li> <li>• KNDT 2.5: Demonstrate cultural humility, awareness of personal biases and an understanding of cultural differences as they contribute to diversity, equity and inclusion.</li> <li>• KNDT 2.7: Describe contributing factors to health inequity in nutrition and dietetics including structural bias, social inequities, health disparities and discrimination.</li> <li>• KNDT 5.1: Perform self-assessment that includes awareness in terms of learning and leadership styles and cultural orientation and develop goals for self-improvement.</li> <li>• CNDT 2.9: Show cultural humility in interactions with colleagues, staff, clients, patients and the public.</li> <li>• CNDT 3.5: Develop nutrition education materials for disease prevention and health improvement that are culturally and age appropriate and designed for the literacy level of the audience.</li> <li>• CNDT 3.8: Modify recipes and menus for acceptability and affordability that accommodate the cultural diversity and health status of various populations, groups and individuals.</li> <li>• CNDT 5.1: Perform self-assessment that includes awareness in terms of learning and leadership styles and cultural orientation and develop goals for self-improvement.</li> </ul>

<p>5. Nutrition requirements in wellness promotion and disease prevention</p>	<ul style="list-style-type: none"> <li>• RE 3.1.a.6: Role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention.</li> <li>• RE 3.1.a.14: Applied concepts of chemistry, anatomy, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span.</li>   <li>• KNDT 1.1: Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions related to the dietetics technician level of practice.</li> <li>• KNDT 1.2: Select and use appropriate current information technologies to locate and apply evidence-based guidelines and protocols.</li> <li>• KNDT 2.7: Describe contributing factors to health inequity in nutrition and dietetics including structural bias, social inequities, health disparities and discrimination.</li> <li>• KNDT 3.2: Develop an intervention to effect change and enhance wellness in diverse individuals and groups.</li>   <li>• CNDT 1.1: Access data, references, patient education materials, consumer and other information from credible sources.</li> <li>• CNDT 1.2: Evaluate information to determine if it is consistent with accepted scientific evidence.</li> <li>• CNDT 2.9: Show cultural humility in interactions with colleagues, staff, clients, patients and the public.</li> <li>• CNDT 3.2: Perform specific activities of the Nutrition Care Process as assigned by registered dietitian nutritionists in accordance with the Scope of Practice for the Nutrition and Dietetics Technician, Registered for individuals, groups and populations in a variety of settings.</li> <li>• CNDT 3.3: Provide nutrition and lifestyle education to well populations.</li> <li>• CNDT 3.4: Promote health improvement, food safety, wellness and disease prevention for the general population.</li> <li>• CNDT 3.5: Develop nutrition education materials for disease prevention and health improvement that are culturally and age appropriate and designed for the literacy level of the audience.</li> </ul>
<p><b>CDR DT Exam TOPIC B – Screening and Assessment</b></p>	
<p><b>CDR DT Exam Topics</b></p>	<p><b>ACEND DT Standards</b></p>
<p>1. Nutrition screening</p>	<ul style="list-style-type: none"> <li>• RE 3.1.a.5: Principles of medical nutrition therapy and the Nutrition Care Process including principles and methods of nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.</li> </ul>

	<ul style="list-style-type: none"> <li>• RE 3.1.a.14: Applied concepts of chemistry, anatomy, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span.</li> <li>• RE 3.1.a.15: Cultural humility, self-reflection, and diversity, equity and inclusion.</li>   <li>• RE 3.3.a: Learning activities must prepare students for technical practice with patients/clients with various conditions.</li> <li>• RE 3.3.b: Learning activities must prepare students to implement selected components of the Nutrition Care Process under the supervision of the registered dietitian nutritionist with various populations and diverse cultures.</li>   <li>• KNDT 1.2: Select and use appropriate current information technologies to locate and apply evidence-based guidelines and protocols.</li> <li>• KNDT 2.1: Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.</li> <li>• KNDT 2.4: Identify and describe the work of interprofessional teams and the roles of others with whom the nutrition and dietetics technician, registered collaborates in the delivery of food and nutrition services.</li> <li>• KNDT 2.5: Demonstrate cultural humility, awareness of personal biases and an understanding of cultural differences as they contribute to diversity, equity and inclusion.</li> <li>• KNDT 2.7: Describe contributing factors to health inequity in nutrition and dietetics including structural bias, social inequities, health disparities and discrimination.</li> <li>• KNDT 3.1: Demonstrate an understanding of the Nutrition Care Process and clinical workflow elements for nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.</li>   <li>• CNDT 1.1: Access data, references, patient education materials, consumer and other information from credible sources.</li> <li>• CNDT 2.2: Use clear and effective oral and written communication.</li> <li>• CNDT 2.5: Function as a member of interprofessional teams.</li> <li>• CNDT 2.9: Show cultural humility in interactions with colleagues, staff, clients, patients and the public.</li> <li>• CNDT 3.1: Perform nutrition screening and identify clients or patients to be referred to a registered dietitian nutritionist.</li> </ul>
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	<ul style="list-style-type: none"> <li>• CNDT 3.2: Perform specific activities of the Nutrition Care Process as assigned by registered dietitian nutritionists in accordance with the Scope of Practice for the Nutrition and Dietetics Technician, Registered for individuals, groups and populations in a variety of settings.</li> </ul>
<p>2. Nutrition assessment of individuals</p>	<ul style="list-style-type: none"> <li>• RE 3.1.a.3: Principles and techniques of effective interviewing and education methods for diverse individuals and groups.</li> <li>• RE 3.1.a.5: Principles of medical nutrition therapy and the Nutrition Care Process including principles and methods of nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.</li> <li>• RE 3.1.a.6: Role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention.</li> <li>• RE 3.1.a.14: Applied concepts of chemistry, anatomy, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span.</li> <li>• RE 3.1.a.15: Cultural humility, self-reflection, and diversity, equity and inclusion.</li> <li>• RE 3.1.a.16: Human behavior, psychology, sociology or anthropology.</li>   <li>• RE 3.3.a: Learning activities must prepare students for technical practice with patients/clients with various conditions.</li> <li>• RE 3.3.b: Learning activities must prepare students to implement selected components of the Nutrition Care Process under the supervision of the registered dietitian nutritionist with various populations and diverse cultures.</li>   <li>• KNDT 1.1: Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions related to the dietetics technician level of practice.</li> <li>• KNDT 1.2: Select and use appropriate current information technologies to locate and apply evidence-based guidelines and protocols.</li> <li>• KNDT 2.2: Demonstrate effective interviewing and education methods for diverse individuals and groups.</li> <li>• KNDT 2.5: Demonstrate cultural humility, awareness of personal biases and an understanding of cultural differences as they contribute to diversity, equity and inclusion.</li> <li>• KNDT 2.7: Describe contributing factors to health inequity in nutrition and dietetics including structural bias, social inequities, health disparities and discrimination.</li> <li>• KNDT 3.1: Demonstrate an understanding of the Nutrition Care Process and clinical workflow elements for nutrition screening for referral to the registered dietitian nutritionist, collection of</li> </ul>

	<p>assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.</p> <ul style="list-style-type: none"> <li>• CNDT 1.1: Access data, references, patient education materials, consumer and other information from credible sources.</li> <li>• CNDT 1.2: Evaluate information to determine if it is consistent with accepted scientific evidence.</li> <li>• CNDT 1.3: Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.</li> <li>• CNDT 2.2: Use clear and effective oral and written communication.</li> <li>• CNDT 2.9: Show cultural humility in interactions with colleagues, staff, clients, patients and the public.</li> <li>• CNDT 3.2: Perform specific activities of the Nutrition Care Process as assigned by registered dietitian nutritionists in accordance with the Scope of Practice for the Nutrition and Dietetics Technician, Registered for individuals, groups and populations in a variety of settings.</li> </ul>
<p>3. Nutrition assessment of populations</p>	<ul style="list-style-type: none"> <li>• RE 3.1.a.3: Principles and techniques of effective interviewing and education methods for diverse individuals and groups.</li> <li>• RE 3.1.a.5: Principles of medical nutrition therapy and the Nutrition Care Process including principles and methods of nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.</li> <li>• RE 3.1.a.6: Role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention.</li> <li>• RE 3.1.a.11: Legislative and regulatory policy related to nutrition and dietetics operations.</li> <li>• RE 3.1.a.14: Applied concepts of chemistry, anatomy, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span.</li> <li>• RE 3.1.a.15: Cultural humility, self-reflection, and diversity, equity and inclusion.</li> <li>• RE 3.1.a.16: Human behavior, psychology, sociology or anthropology.</li> <li>• KNDT 1.1: Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions related to the dietetics technician level of practice.</li> <li>• KNDT 1.2: Select and use appropriate current information technologies to locate and apply evidence-based guidelines and protocols.</li> <li>• KNDT 2.2: Demonstrate effective interviewing and education methods for diverse individuals and groups.</li> <li>• KNDT 2.6: Explain legislative and regulatory policies related to nutrition and dietetics technician level of practice.</li> </ul>

	<ul style="list-style-type: none"> <li>• KNDT 2.7: Describe contributing factors to health inequity in nutrition and dietetics including structural bias, social inequities, health disparities and discrimination.</li> <li>• KNDT 3.1: Demonstrate an understanding of the Nutrition Care Process and clinical workflow elements for nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.</li> <li>• KNDT 3.2: Develop an intervention to effect change and enhance wellness in diverse individuals and groups.</li> <li>• KNDT 3.3: Develop an educational session for a target population.</li> <li>• KNDT 4.4: Identify health care delivery systems and policies that impact nutrition and dietetics technician practice.</li>   <li>• CNDT 1.1: Access data, references, patient education materials, consumer and other information from credible sources.</li> <li>• CNDT 1.3: Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.</li> <li>• CNDT 2.3: Prepare and deliver sound food and nutrition presentations to a target audience.</li> <li>• CNDT 2.7: Actively contribute to nutrition and dietetics professional and community organizations.</li> <li>• CNDT 2.9: Show cultural humility in interactions with colleagues, staff, clients, patients and the public.</li> <li>• CNDT 3.2: Perform specific activities of the Nutrition Care Process as assigned by registered dietitian nutritionists in accordance with the Scope of Practice for the Nutrition and Dietetics Technician, Registered for individuals, groups and populations in a variety of settings.</li> <li>• CNDT 3.5: Develop nutrition education materials for disease prevention and health improvement that are culturally and age appropriate and designed for the literacy level of the audience.</li> <li>• CNDT 3.6: Present an educational session to a target population.</li> <li>• CNDT 3.7: Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</li> </ul>
<b>CDR DT Exam TOPIC C – Planning and Intervention</b>	
<b>CDR DT Exam Topics</b>	<b>ACEND DT Standards</b>
1. Intervention for individuals	<ul style="list-style-type: none"> <li>• RE 3.1.a.1: General understanding of the scientific basis of nutrition and dietetics, exposure to research literature and application to technical practice.</li> </ul>



- RE 3.1.a.2: Oral and written communication skills sufficient for entry into technical practice.
- RE 3.1.a.3: Principles and techniques of effective interviewing and education methods for diverse individuals and groups.
- RE 3.1.a.4: Governance applicable to the technical level of nutrition and dietetics practice, such as the Scope of Practice for the Nutrition and Dietetics Technician, Registered and the Code of Ethics for the Profession of Nutrition and Dietetics; and interprofessional relationships in various practice settings.
- RE 3.1.a.5: Principles of medical nutrition therapy and the Nutrition Care Process including principles and methods of nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.
- RE 3.1.a.6: Role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention.
- RE 3.1.a.14: Applied concepts of chemistry, anatomy, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span.
- RE 3.1.a.15: Cultural humility, self-reflection, and diversity, equity and inclusion.
- RE 3.1.a.16: Human behavior, psychology, sociology or anthropology.
  
- RE 3.3.a: Learning activities must prepare students for technical practice with patients/clients with various conditions.
- RE 3.3.b: Learning activities must prepare students to implement selected components of the Nutrition Care Process under the supervision of the registered dietitian nutritionist with various populations and diverse cultures.
- RE 3.3.c: Learning activities must address and build competency in diversity, equity and inclusion. The program must ensure that students have the skills to recognize biases in self and others and embrace the diversity of the human experience.
  
- KNDT 1.1: Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions related to the dietetics technician level of practice.
- KNDT 1.2: Select and use appropriate current information technologies to locate and apply evidence-based guidelines and protocols.
- KNDT 1.3: Apply critical thinking skills.
- KNDT 2.1: Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.

- KNDT 2.2: Demonstrate effective interviewing and education methods for diverse individuals and groups.
- KNDT 2.3: Describe the governance of nutrition and dietetics practice, such as the Scope of Practice for the Nutrition and Dietetics Technician, Registered and the Code of Ethics for the Profession of Nutrition and Dietetics.
- KNDT 2.4: Identify and describe the work of interprofessional teams and the roles of others with whom the nutrition and dietetics technician, registered collaborates in the delivery of food and nutrition services.
- KNDT 2.6: Explain legislative and regulatory policies related to nutrition and dietetics technician level of practice.
- KNDT 2.7: Describe contributing factors to health inequity in nutrition and dietetics including structural bias, social inequities, health disparities and discrimination.
- KNDT 2.9: Defend a position on issues impacting the nutrition and dietetics profession.
- KNDT 3.1: Demonstrate an understanding of the Nutrition Care Process and clinical workflow elements for nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.
- KNDT 3.2: Develop an intervention to effect change and enhance wellness in diverse individuals and groups.
- KNDT 3.3: Develop an educational session for a target population.
- KNDT 3.4: Plan nutritionally sound meals, menus and meal plans that promote health and disease management and meet client's/patient's needs.
- KNDT 4.5: Describe the processes involved in delivering quality food and nutrition services.
  
- CNDT 1.1: Access data, references, patient education materials, consumer and other information from credible sources.
- CNDT 1.2: Evaluate information to determine if it is consistent with accepted scientific evidence.
- CNDT 1.4: Implement actions based on care plans, protocols, policies and evidence-based practice.
- CNDT 2.1: Adhere to current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Practice for the Nutrition and Dietetics Technician, Registered, Standards of Practice, Standards of Professional Performance, and Code of Ethics for the Profession of Nutrition and Dietetics.
- CNDT 2.2: Use clear and effective oral and written communication.
- CNDT 2.3: Prepare and deliver sound food and nutrition presentations to a target audience.
- CNDT 2.4: Demonstrate active participation, teamwork and contributions in group settings.

	<ul style="list-style-type: none"> <li>• CNDT 2.5: Function as a member of interprofessional teams.</li> <li>• CNDT 2.8: Demonstrate professional attributes in all areas of practice.</li> <li>• CNDT 2.9: Show cultural humility in interactions with colleagues, staff, clients, patients and the public.</li> <li>• CNDT 3.2: Perform specific activities of the Nutrition Care Process as assigned by registered dietitian nutritionists in accordance with the Scope of Practice for the Nutrition and Dietetics Technician, Registered for individuals, groups and populations in a variety of settings.</li> <li>• CNDT 3.3: Provide nutrition and lifestyle education to well populations.</li> <li>• CNDT 3.4: Promote health improvement, food safety, wellness and disease prevention for the general population.</li> <li>• CNDT 3.5: Develop nutrition education materials for disease prevention and health improvement that are culturally and age appropriate and designed for the literacy level of the audience.</li> <li>• CNDT 3.8: Modify recipes and menus for acceptability and affordability that accommodate the cultural diversity and health status of various populations, groups and individuals.</li> <li>• CNDT 4.3: Use current information technologies to develop, manage and disseminate nutrition information and data.</li> <li>• CNDT 4.4: Assist in developing a plan for a new service including budget.</li> </ul>
<p>2. Interventions for populations</p>	<ul style="list-style-type: none"> <li>• RE 3.1.a.3: Principles and techniques of effective interviewing and education methods for diverse individuals and groups.</li> <li>• RE 3.1.a.5: Principles of medical nutrition therapy and the Nutrition Care Process including principles and methods of nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.</li> <li>• RE 3.1.a.6: Role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention.</li> <li>• RE 3.1.a.11: Legislative and regulatory policy related to nutrition and dietetics operations.</li> <li>• RE 3.1.a.14: Applied concepts of chemistry, anatomy, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span.</li> <li>• RE 3.1.a.15: Cultural humility, self-reflection, and diversity, equity and inclusion.</li>   <li>• KNDT 1.2: Select and use appropriate current information technologies to locate and apply evidence-based guidelines and protocols.</li> <li>• KNDT 2.5: Demonstrate cultural humility, awareness of personal biases and an understanding of cultural differences as they contribute to diversity, equity and inclusion.</li> <li>• KNDT 2.6: Explain legislative and regulatory policies related to nutrition and dietetics technician level of practice.</li> </ul>

	<ul style="list-style-type: none"> <li>• KNDT 2.7: Describe contributing factors to health inequity in nutrition and dietetics including structural bias, social inequities, health disparities and discrimination.</li> <li>• KNDT 2.8: Participate in a nutrition and dietetics professional organization and explain the significant role of the organization.</li> <li>• KNDT 3.1: Demonstrate an understanding of the Nutrition Care Process and clinical workflow elements for nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.</li> <li>• KNDT 3.2: Develop an intervention to effect change and enhance wellness in diverse individuals and groups.</li> <li>• KNDT 3.4: Plan nutritionally sound meals, menus and meal plans that promote health and disease management and meet client's/patient's needs.</li>   <li>• CNDT 1.1: Access data, references, patient education materials, consumer and other information from credible sources.</li> <li>• CNDT 1.4: Implement actions based on care plans, protocols, policies and evidence-based practice.</li> <li>• CNDT 2.3: Prepare and deliver sound food and nutrition presentations to a target audience.</li> <li>• CNDT 2.7: Actively contribute to nutrition and dietetics professional and community organizations.</li> <li>• CNDT 2.9: Show cultural humility in interactions with colleagues, staff, clients, patients and the public.</li> <li>• CNDT 3.2: Perform specific activities of the Nutrition Care Process as assigned by registered dietitian nutritionists in accordance with the Scope of Practice for the Nutrition and Dietetics Technician, Registered for individuals, groups and populations in a variety of settings.</li> <li>• CNDT 3.3: Provide nutrition and lifestyle education to well populations.</li> <li>• CNDT 3.5: Develop nutrition education materials for disease prevention and health improvement that are culturally and age appropriate and designed for the literacy level of the audience.</li> <li>• CNDT 3.8: Modify recipes and menus for acceptability and affordability that accommodate the cultural diversity and health status of various populations, groups and individuals.</li> </ul>
3. Education and training	<ul style="list-style-type: none"> <li>• RE 3.1.a.2: Oral and written communication skills sufficient for entry into technical practice.</li> <li>• RE 3.1.a.3: Principles and techniques of effective interviewing and education methods for diverse individuals and groups.</li> <li>• RE 3.1.a.5: Principles of medical nutrition therapy and the Nutrition Care Process including principles and methods of nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.</li> <li>• RE 3.1.a.15: Cultural humility, self-reflection, and diversity, equity and inclusion.</li> </ul>

- RE 3.3.c: Learning activities must address and build competency in diversity, equity and inclusion. The program must ensure that students have the skills to recognize biases in self and others and embrace the diversity of the human experience.
- KNDT 2.1: Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.
- KNDT 2.2: Demonstrate effective interviewing and education methods for diverse individuals and groups.
- KNDT 2.5: Demonstrate cultural humility, awareness of personal biases and an understanding of cultural differences as they contribute to diversity, equity and inclusion.
- KNDT 2.7: Describe contributing factors to health inequity in nutrition and dietetics including structural bias, social inequities, health disparities and discrimination.
- KNDT 3.2: Develop an intervention to effect change and enhance wellness in diverse individuals and groups.
- KNDT 3.3: Develop an educational session for a target population.
- KNDT 4.5: Describe the processes involved in delivering quality food and nutrition services.
- CNDT 1.1: Access data, references, patient education materials, consumer and other information from credible sources.
- CNDT 1.3: Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.
- CNDT 1.4: Implement actions based on care plans, protocols, policies and evidence-based practice.
- CNDT 2.2: Use clear and effective oral and written communication.
- CNDT 2.3: Prepare and deliver sound food and nutrition presentations to a target audience.
- CNDT 2.9: Show cultural humility in interactions with colleagues, staff, clients, patients and the public.
- CNDT 3.3: Provide nutrition and lifestyle education to well populations.
- CNDT 3.4: Promote health improvement, food safety, wellness and disease prevention for the general population.
- CNDT 3.5: Develop nutrition education materials for disease prevention and health improvement that are culturally and age appropriate and designed for the literacy level of the audience.
- CNDT 3.6: Present an educational session to a target population.
- CNDT 4.2: Perform supervisory, education and training functions.
- CNDT 4.4: Assist in developing a plan for a new service including budget.
- CNDT 4.5: Implement and adhere to budgets.

**CDR DT Exam TOPIC D – Monitoring and Evaluation**

<b>CDR DT Exam Topics</b>	<b>ACEND DT Standards</b>
<p>1. Monitoring progress and updating previous care for uncomplicated conditions</p>	<ul style="list-style-type: none"> <li>• RE 3.1.a.5: Principles of medical nutrition therapy and the Nutrition Care Process including principles and methods of nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.</li> <li>• RE 3.3.a: Learning activities must prepare students for technical practice with patients/clients with various conditions.</li> <li>• RE 3.3.b: Learning activities must prepare students to implement selected components of the Nutrition Care Process under the supervision of the registered dietitian nutritionist with various populations and diverse cultures.</li> <li>• KNDT 2.1: Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.</li> <li>• KNDT 3.1: Demonstrate an understanding of the Nutrition Care Process and clinical workflow elements for nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.</li> <li>• CNDT 1.3: Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.</li> <li>• CNDT 3.2: Perform specific activities of the Nutrition Care Process as assigned by registered dietitian nutritionists in accordance with the Scope of Practice for the Nutrition and Dietetics Technician, Registered for individuals, groups and populations in a variety of settings.</li> <li>• CNDT 4.1: Deliver nutrition services through quality improvement and customer satisfaction activities.</li> </ul>
<p>2. Monitoring tolerance of diet, enteral nutrition and medical nutrition supplements</p>	<ul style="list-style-type: none"> <li>• RE 3.1.a.5: Principles of medical nutrition therapy and the Nutrition Care Process including principles and methods of nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.</li> <li>• RE 3.1.a.14: Applied concepts of chemistry, anatomy, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span.</li> </ul>

	<ul style="list-style-type: none"> <li>• RE 3.3.b: Learning activities must prepare students to implement selected components of the Nutrition Care Process under the supervision of the registered dietitian nutritionist with various populations and diverse cultures.</li> <li>• KNDT 3.1: Demonstrate an understanding of the Nutrition Care Process and clinical workflow elements for nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.</li> <li>• CNDT 3.2: Perform specific activities of the Nutrition Care Process as assigned by registered dietitian nutritionists in accordance with the Scope of Practice for the Nutrition and Dietetics Technician, Registered for individuals, groups and populations in a variety of settings.</li> </ul>
<p>3. Measuring outcome indicators (e.g., evidence-based guides for practice)</p>	<ul style="list-style-type: none"> <li>• RE 3.1.a.5: Principles of medical nutrition therapy and the Nutrition Care Process including principles and methods of nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.</li> <li>• RE 3.1.a.14: Applied concepts of chemistry, anatomy, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span.</li> <li>• RE 3.3.b: Learning activities must prepare students to implement selected components of the Nutrition Care Process under the supervision of the registered dietitian nutritionist with various populations and diverse cultures.</li> <li>• KNDT 1.1: Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions related to the dietetics technician level of practice.</li> <li>• KNDT 1.2: Select and use appropriate current information technologies to locate and apply evidence-based guidelines and protocols.</li> <li>• KNDT 3.1: Demonstrate an understanding of the Nutrition Care Process and clinical workflow elements for nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.</li> <li>• CNDT 1.1: Access data, references, patient education materials, consumer and other information from credible sources.</li> <li>• CNDT 1.2: Evaluate information to determine if it is consistent with accepted scientific evidence.</li> </ul>

	<ul style="list-style-type: none"> <li>• CNDT 1.3: Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.</li> <li>• CNDT 3.2: Perform specific activities of the Nutrition Care Process as assigned by registered dietitian nutritionists in accordance with the Scope of Practice for the Nutrition and Dietetics Technician, Registered for individuals, groups and populations in a variety of settings.</li> </ul>
4. Evaluating outcomes for common conditions	<ul style="list-style-type: none"> <li>• RE 3.1.a.5: Principles of medical nutrition therapy and the Nutrition Care Process including principles and methods of nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice</li> <li>• RE 3.1.a.14: Applied concepts of chemistry, anatomy, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span.</li> <li>• RE 3.3.b: Learning activities must prepare students to implement selected components of the Nutrition Care Process under the supervision of the registered dietitian nutritionist with various populations and diverse cultures.</li> <li>• KNDT 2.1: Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.</li> <li>• KNDT 3.1: Demonstrate an understanding of the Nutrition Care Process and clinical workflow elements for nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.</li> <li>• CNDT 1.1: Access data, references, patient education materials, consumer and other information from credible sources.</li> <li>• CNDT 1.2: Evaluate information to determine if it is consistent with accepted scientific evidence.</li> <li>• CNDT 1.3: Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.</li> <li>• CNDT 3.2: Perform specific activities of the Nutrition Care Process as assigned by registered dietitian nutritionists in accordance with the Scope of Practice for the Nutrition and Dietetics Technician, Registered for individuals, groups and populations in a variety of settings.</li> </ul>
5. Collaborate with dietitian	<ul style="list-style-type: none"> <li>• RE 3.1.a.2: Oral and written communication skills sufficient for entry into technical practice.</li> </ul>



	<ul style="list-style-type: none"> <li>• RE 3.3.b: Learning activities must prepare students to implement selected components of the Nutrition Care Process under the supervision of the registered dietitian nutritionist with various populations and diverse cultures.</li> <li>• KNDT 2.1: Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.</li> <li>• KNDT 2.3: Describe the governance of nutrition and dietetics practice, such as the Scope of Practice for the Nutrition and Dietetics Technician, Registered and the Code of Ethics for the Profession of Nutrition and Dietetics.</li> <li>• KNDT 2.4: Identify and describe the work of interprofessional teams and the roles of others with whom the nutrition and dietetics technician, registered collaborates in the delivery of food and nutrition services.</li> <li>• KNDT 3.1: Demonstrate an understanding of the Nutrition Care Process and clinical workflow elements for nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.</li> <li>• KNDT 5.5: Promote team involvement and recognize the skills of each member.</li> <li>• CNDT 2.2: Use clear and effective oral and written communication.</li> <li>• CNDT 2.4: Demonstrate active participation, teamwork and contributions in group settings.</li> <li>• CNDT 2.5: Function as a member of interprofessional teams.</li> <li>• CNDT 2.6: Refer situations outside the nutrition and dietetics technician scope of practice or area of competence to a registered dietitian nutritionist or other professional.</li> <li>• CNDT 2.8: Demonstrate professional attributes in all areas of practice.</li> <li>• CNDT 3.1: Perform nutrition screening and identify clients or patients to be referred to a registered dietitian nutritionist.</li> <li>• CNDT 3.2: Perform specific activities of the Nutrition Care Process as assigned by registered dietitian nutritionists in accordance with the Scope of Practice for the Nutrition and Dietetics Technician, Registered for individuals, groups and populations in a variety of settings.</li> <li>• CNDT 5.5: Promote team involvement and value the skills of each member.</li> </ul>
6. Documentation	<ul style="list-style-type: none"> <li>• RE 3.1.a.2: Oral and written communication skills sufficient for entry into technical practice.</li> <li>• RE 3.1.a.11: Legislative and regulatory policy related to nutrition and dietetics operations.</li> </ul>

	<ul style="list-style-type: none"> <li>• RE 3.3.b: Learning activities must prepare students to implement selected components of the Nutrition Care Process under the supervision of the registered dietitian nutritionist with various populations and diverse cultures.</li> <li>• KNDT 2.1: Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.</li> <li>• KNDT 2.3: Describe the governance of nutrition and dietetics practice, such as the Scope of Practice for the Nutrition and Dietetics Technician, Registered and the Code of Ethics for the Profession of Nutrition and Dietetics.</li> <li>• KNDT 2.6: Explain legislative and regulatory policies related to nutrition and dietetics technician level of practice.</li> <li>• CNDT 2.1: Adhere to current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Practice for the Nutrition and Dietetics Technician, Registered, Standards of Practice, Standards of Professional Performance, and Code of Ethics for the Profession of Nutrition and Dietetics.</li> <li>• CNDT 2.2: Use clear and effective oral and written communication.</li> <li>• CNDT 3.2: Perform specific activities of the Nutrition Care Process as assigned by registered dietitian nutritionists in accordance with the Scope of Practice for the Nutrition and Dietetics Technician, Registered for individuals, groups and populations in a variety of settings.</li> </ul>
7. Healthcare informatics and technologies	<ul style="list-style-type: none"> <li>• RE 3.1.a.4: Governance applicable to the technical level of nutrition and dietetics practice, such as the Scope of Practice for the Nutrition and Dietetics Technician, Registered and the Code of Ethics for the Profession of Nutrition and Dietetics; and interprofessional relationships in various practice settings.</li> <li>• KNDT 2.3: Describe the governance of nutrition and dietetics practice, such as the Scope of Practice for the Nutrition and Dietetics Technician, Registered and the Code of Ethics for the Profession of Nutrition and Dietetics.</li> <li>• CNDT 2.1: Adhere to current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Practice for the Nutrition and Dietetics Technician, Registered, Standards of Practice, Standards of Professional Performance, and Code of Ethics for the Profession of Nutrition and Dietetics.</li> <li>• CNDT 4.3: Use current information technologies to develop, manage and disseminate nutrition information and data.</li> </ul>

8. Evaluation of education programs	<ul style="list-style-type: none"> <li>• RE 3.1.a.2: Oral and written communication skills sufficient for entry into technical practice.</li> <li>• RE 3.1.a.3: Principles and techniques of effective interviewing and education methods for diverse individuals and groups</li> <li>• KNDT 2.1: Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.</li> <li>• KNDT 2.2: Demonstrate effective interviewing and education methods for diverse individuals and groups.</li> <li>• CNDT 2.2: Use clear and effective oral and written communication.</li> <li>• CNDT 4.2: Perform supervisory, education and training functions.</li> </ul>
9. Evaluation of educational outcomes and effectiveness of educational plan	<ul style="list-style-type: none"> <li>• RE 3.1.a.12: Quality management of food and nutrition services.</li> <li>• CNDT 1.3: Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.</li> <li>• CNDT 4.2: Perform supervisory, education and training functions.</li> </ul>
<b>CDR DT Exam Domain II – Food Science and Food Service (21%)</b>	
<b>CDR DT Exam TOPIC A – Menu Development</b>	
<b>CDR DT Exam Topics</b>	<b>ACEND DT Standards</b>
1. Types of menus	<ul style="list-style-type: none"> <li>• RE 3.1.a.7: Principles of applied food science, food safety and sanitation and principles and techniques of food preparation.</li> <li>• RE 3.1.a.8: Principles of procurement, production, distribution and service of food.</li> <li>• RE 3.1.a.9: Applied management principles required to deliver food and nutrition programs.</li> <li>• RE 3.1.a.12: Quality management of food and nutrition services.</li> <li>• KNDT 4.4: Identify health care delivery systems and policies that impact nutrition and dietetics technician practice.</li> <li>• KNDT 4.5: Describe the processes involved in delivering quality food and nutrition services.</li> </ul>
2. Menu development	<ul style="list-style-type: none"> <li>• RE 3.1.a.7: Principles of applied food science, food safety and sanitation and principles and techniques of food preparation.</li> <li>• RE 3.1.a.8: Principles of procurement, production, distribution and service of food.</li> <li>• RE 3.1.a.15: Cultural humility, self-reflection, and diversity, equity and inclusion.</li> </ul>

	<ul style="list-style-type: none"> <li>• KNDT 2.5: Demonstrate cultural humility, awareness of personal biases and an understanding of cultural differences as they contribute to diversity, equity and inclusion.</li> <li>• KNDT 2.7: Describe contributing factors to health inequity in nutrition and dietetics including structural bias, social inequities, health disparities and discrimination.</li> <li>• KNDT 3.4: Plan nutritionally sound meals, menus and meal plans that promote health and disease management and meet client’s/patient’s needs.</li> <li>• KNDT 4.2: Explain budgeting principles and techniques.</li> <li>• KNDT 4.3: Apply safety and sanitation principles related to food, personnel and consumers.</li> <li>• KNDT 4.4: Identify health care delivery systems and policies that impact nutrition and dietetics technician practice.</li> <li>• KNDT 4.5: Describe the processes involved in delivering quality food and nutrition services.</li>   <li>• CNDT 2.1: Adhere to current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Practice for the Nutrition and Dietetics Technician, Registered, Standards of Practice, Standards of Professional Performance, and Code of Ethics for the Profession of Nutrition and Dietetics.</li> <li>• CNDT 2.9: Show cultural humility in interactions with colleagues, staff, clients, patients and the public.</li> <li>• CNDT 3.4: Promote health improvement, food safety, wellness and disease prevention for the general population.</li> <li>• CNDT 3.7: Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</li> <li>• CNDT 4.1: Deliver nutrition services through quality improvement and customer satisfaction activities.</li> <li>• CNDT: 4.7: Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.</li> </ul>
3. Menu modifications	<ul style="list-style-type: none"> <li>• RE 3.1.a.7: Principles of applied food science, food safety and sanitation and principles and techniques of food preparation.</li> <li>• RE 3.1.a.8: Principles of procurement, production, distribution and service of food.</li> <li>• RE 3.1.a.12: Quality management of food and nutrition services.</li> <li>• RE 3.1.a.15: Cultural humility, self-reflection, and diversity, equity and inclusion.</li>   <li>• KNDT 2.5: Demonstrate cultural humility, awareness of personal biases and an understanding of cultural differences as they contribute to diversity, equity and inclusion.</li> <li>• KNDT 2.7: Describe contributing factors to health inequity in nutrition and dietetics including structural bias, social inequities, health disparities and discrimination.</li> </ul>

	<ul style="list-style-type: none"> <li>• KNDT 3.4: Plan nutritionally sound meals, menus and meal plans that promote health and disease management and meet client’s/patient’s needs.</li> <li>• KNDT 4.3: Apply safety and sanitation principles related to food, personnel and consumers.</li> <li>• CNDT 2.9: Show cultural humility in interactions with colleagues, staff, clients, patients and the public.</li> <li>• CNDT 3.7: Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</li> <li>• CNDT 3.8: Modify recipes and menus for acceptability and affordability that accommodate the cultural diversity and health status of various populations, groups and individuals.</li> <li>• CNDT 4.1: Deliver nutrition services through quality improvement and customer satisfaction activities.</li> </ul>
<b>CDR DT Exam TOPIC B– Procurement and Supply Management</b>	
<b>CDR DT Exam Topics</b>	<b>ACEND DT Standards</b>
1. Food and product specifications	<ul style="list-style-type: none"> <li>• RE 3.1.a.8: Principles of procurement, production, distribution and service of food.</li> <li>• RE 3.1.a.11: Legislative and regulatory policy related to nutrition and dietetics operations.</li> <li>• KNDT 4.5: Describe the processes involved in delivering quality food and nutrition services.</li> <li>• CNDT 4.5: Implement and adhere to budgets.</li> <li>• CNDT 3.7: Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</li> </ul>
2. Policies and procedures (e.g., purchase, receipt, storage and distribution of food and supplies)	<ul style="list-style-type: none"> <li>• RE 3.1.a.7: Principles of applied food science, food safety and sanitation and principles and techniques of food preparation.</li> <li>• RE 3.1.a.8: Principles of procurement, production, distribution and service of food.</li> <li>• RE 3.1.a.9: Applied management principles required to deliver food and nutrition programs.</li> <li>• RE 3.1.a.11: Legislative and regulatory policy related to nutrition and dietetics operations.</li> <li>• KNDT 2.6: Explain legislative and regulatory policies related to nutrition and dietetics technician level of practice.</li> <li>• KNDT 4.2: Explain budgeting principles and techniques.</li> <li>• KNDT 4.3: Apply safety and sanitation principles related to food, personnel and consumers.</li> <li>• KNDT 4.4: Identify health care delivery systems and policies that impact nutrition and dietetics technician practice.</li> <li>• KNDT 4.5: Describe the processes involved in delivering quality food and nutrition services.</li> </ul>

	<ul style="list-style-type: none"> <li>• CNDT 2.1: Adhere to current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Practice for the Nutrition and Dietetics Technician, Registered, Standards of Practice, Standards of Professional Performance, and Code of Ethics for the Profession of Nutrition and Dietetics.</li> <li>• CNDT 3.7: Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</li> <li>• CNDT 4.7: Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.</li> </ul>
<b>CDR DT Exam TOPIC C– Food Production, Distribution, and Service</b>	
<b>CDR DT Exam Topics</b>	<b>ACEND DT Standards</b>
1. Production	<ul style="list-style-type: none"> <li>• RE 3.1.a.7: Principles of applied food science, food safety and sanitation and principles and techniques of food preparation.</li> <li>• RE 3.1.a.8: Principles of procurement, production, distribution and service of food.</li> <li>• RE 3.1.a.14: Applied concepts of chemistry, anatomy, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span.</li> <li>• KNDT 4.2: Explain budgeting principles and techniques.</li> <li>• KNDT 4.3: Apply safety and sanitation principles related to food, personnel and consumers.</li> <li>• KNDT 4.5: Describe the processes involved in delivering quality food and nutrition services.</li> <li>• CNDT 3.7: Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</li> <li>• CNDT 3.8: Modify recipes and menus for acceptability and affordability that accommodate the cultural diversity and health status of various populations, groups and individuals.</li> <li>• CNDT 4.4: Assist in developing a plan for a new service including budget.</li> <li>• CNDT 4.5: Implement and adhere to budgets.</li> <li>• CNDT 4.7: Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.</li> </ul>
2. Distribution and Service	<ul style="list-style-type: none"> <li>• RE 3.1.a.7: Principles of applied food science, food safety and sanitation and principles and techniques of food preparation.</li> <li>• RE 3.1.a.8: Principles of procurement, production, distribution and service of food.</li> <li>• RE 3.1.a.9: Applied management principles required to deliver food and nutrition programs.</li> <li>• KNDT 4.1: Define management functions of human resources.</li> </ul>

	<ul style="list-style-type: none"> <li>• KNDT 4.3: Apply safety and sanitation principles related to food, personnel and consumers.</li> <li>• KNDT 4.5: Describe the processes involved in delivering quality food and nutrition services.</li> <li>• CNDT 3.7: Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</li> <li>• CNDT 4.3: Use current information technologies to develop, manage and disseminate nutrition information and data.</li> <li>• CNDT 4.7: Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.</li> </ul>
3. Physical and chemical properties of food	<ul style="list-style-type: none"> <li>• RE 3.1.a.7: Principles of applied food science, food safety and sanitation and principles and techniques of food preparation.</li> <li>• RE 3.1.a.14: Applied concepts of chemistry, anatomy, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span.</li> </ul>
4. Food preparation	<ul style="list-style-type: none"> <li>• RE 3.1.a.1: General understanding of the scientific basis of nutrition and dietetics, exposure to research literature and application to technical practice.</li> <li>• RE 3.1.a.7: Principles of applied food science, food safety and sanitation and principles and techniques of food preparation.</li> <li>• KNDT 4.5: Describe the processes involved in delivering quality food and nutrition services.</li> <li>• CNDT 3.7: Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</li> <li>• CNDT 3.8: Modify recipes and menus for acceptability and affordability that accommodate the cultural diversity and health status of various populations, groups and individuals.</li> </ul>
<b>CDR DT Exam TOPIC D – Sanitation, Safety, Facility and Equipment</b>	
<b>CDR DT Exam Topics</b>	<b>ACEND DT Standards</b>
1. Safety	<ul style="list-style-type: none"> <li>• RE 3.1.a.9: Applied management principles required to deliver food and nutrition programs.</li> <li>• RE 3.1.a.10: Applied principles of human resource management.</li> <li>• RE 3.1.a.12: Quality management of food and nutrition services.</li> <li>• KNDT 1.2: Select and use appropriate current information technologies to locate and apply evidence-based guidelines and protocols.</li> <li>• KNDT 4.1: Define management functions of human resources.</li> </ul>

	<ul style="list-style-type: none"> <li>• KNDT 4.3: Apply safety and sanitation principles related to food, personnel and consumers.</li> <li>• CNDT 1.4: Implement actions based on care plans, protocols, policies and evidence-based practice.</li> <li>• CNDT 2.3: Prepare and deliver sound food and nutrition presentations to a target audience.</li> <li>• CNDT 3.4: Promote health improvement, food safety, wellness and disease prevention for the general population.</li> <li>• CNDT 4.2: Perform supervisory, education and training functions.</li> </ul>
2. Sanitation and food safety	<ul style="list-style-type: none"> <li>• RE 3.1.a.7: Principles of applied food science, food safety and sanitation and principles and techniques of food preparation.</li> <li>• RE 3.1.a.8: Principles of procurement, production, distribution and service of food.</li> <li>• RE 3.1.a.11: Legislative and regulatory policy related to nutrition and dietetics operations.</li> <li>• RE 3.1.a.12: Quality management of food and nutrition services.</li> <li>• RE 3.1.a.14: Applied concepts of chemistry, anatomy, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span.</li> <li>• KNDT 1.2: Select and use appropriate current information technologies to locate and apply evidence-based guidelines and protocols.</li> <li>• KNDT 2.1: Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.</li> <li>• KNDT 2.3: Describe the governance of nutrition and dietetics practice, such as the Scope of Practice for the Nutrition and Dietetics Technician, Registered and the Code of Ethics for the Profession of Nutrition and Dietetics.</li> <li>• KNDT 2.6: Explain legislative and regulatory policies related to nutrition and dietetics technician level of practice.</li> <li>• KNDT 4.3: Apply safety and sanitation principles related to food, personnel and consumers.</li> <li>• CNDT 1.4: Implement actions based on care plans, protocols, policies and evidence-based practice.</li> <li>• CNDT 2.1: Adhere to current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Practice for the Nutrition and Dietetics Technician, Registered, Standards of Practice, Standards of Professional Performance, and Code of Ethics for the Profession of Nutrition and Dietetics.</li> <li>• CNDT 2.2: Use clear and effective oral and written communication.</li> <li>• CNDT 3.7: Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</li> </ul>



3. Equipment and facility planning	<ul style="list-style-type: none"> <li>• RE 3.1.a.7: Principles of applied food science, food safety and sanitation and principles and techniques of food preparation.</li> <li>• RE 3.1.a.8: Principles of procurement, production, distribution and service of food.</li> <li>• KNDT 4.5: Describe the processes involved in delivering quality food and nutrition services.</li> <li>• CNDT 3.7: Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</li> <li>• CNDT 4.7: Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.</li> </ul>
<b>CDR DT Exam Domain III – Management of Food and Nutrition Services (38%)</b>	
<b>CDR DT Exam TOPIC A – Human Resources</b>	
<b>CDR DT Exam Topics</b>	<b>ACEND DT Standards</b>
1. Organizational structures	<ul style="list-style-type: none"> <li>• RE 3.1.a.10: Applied principles of human resource management.</li> <li>• KNDT 4.1: Define management functions of human resources.</li> <li>• CNDT 2.4: Demonstrate active participation, teamwork and contributions in group settings.</li> </ul>
2. Employment processes	<ul style="list-style-type: none"> <li>• RE 3.1.a.2: Oral and written communication skills sufficient for entry into technical practice.</li> <li>• RE 3.1.a.10: Applied principles of human resource management.</li> <li>• RE 3.1.a.11: Legislative and regulatory policy related to nutrition and dietetics operations.</li> <li>• RE 3.1.a.15: Cultural humility, self-reflection, and diversity, equity and inclusion.</li> <li>• RE 3.1.a.16: Human behavior, psychology, sociology or anthropology.</li> <li>• KNDT: 2.1: Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.</li> <li>• KNDT 2.2: Demonstrate effective interviewing and education methods for diverse individuals and groups.</li> <li>• KNDT 2.5: Demonstrate cultural humility, awareness of personal biases and an understanding of cultural differences as they contribute to diversity, equity and inclusion.</li> </ul>

- KNDT 2.6: Explain legislative and regulatory policies related to nutrition and dietetics technician level of practice.
  - KNDT 2.7: Describe contributing factors to health inequity in nutrition and dietetics including structural bias, social inequities, health disparities and discrimination.
  - KNDT 4.1: Define management functions of human resources.
  - KNDT 5.1: Perform self-assessment that includes awareness in terms of learning and leadership styles and cultural orientation and develop goals for self-improvement.
  - KNDT 5.2: Identify and articulate one's skills, strengths, knowledge and experiences relevant to the position desired and career goals.
  - KNDT 5.3: Practice how to self-advocate for opportunities in a variety of settings (such as asking for support, presenting an elevator pitch).
  - KNDT 5.4: Practice resolving differences or dealing with conflict, as appropriate.
  - KNDT 5.5: Promote team involvement and recognize the skills of each member.
  - KNDT 5.6: Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.
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- CNDT 2.1: Adhere to current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Practice for the Nutrition and Dietetics Technician, Registered, Standards of Practice, Standards of Professional Performance, and Code of Ethics for the Profession of Nutrition and Dietetics.
  - CNDT 2.2: Use clear and effective oral and written communication.
  - CNDT 2.8: Demonstrate professional attributes in all areas of practice.
  - CNDT 2.9: Show cultural humility in interactions with colleagues, staff, clients, patients and the public.
  - CNDT 4.2: Perform supervisory, education and training functions.
  - CNDT 5.1: Perform self-assessment that includes awareness in terms of learning and leadership styles and cultural orientation and develop goals for self-improvement.
  - CNDT 5.2: Identify and articulate one's skills, strengths, knowledge, and experiences relevant to the position desired and career goals.
  - CNDT 5.4: Advocate for opportunities in the professional settings (such as asking for additional responsibility, practicing negotiating a salary or wage or asking for a promotion).
  - CNDT 5.5: Promote team involvement and value the skills of each member.
  - CNDT 5.6: Mentor others.
  - CNDT 5.7: Identify and articulate the value of precepting.

**CDR DT EXAM TOPIC B – Finance and Materials**

<b>CDR DT Exam Topics</b>	<b>ACEND DT Standards</b>
1. Budget development	<ul style="list-style-type: none"> <li>• RE 3.1.a.8: Principles of procurement, production, distribution and service of food.</li> <li>• RE 3.1.a.14: Applied concepts of chemistry, anatomy, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span.</li>   <li>• KNDT 4.2: Explain budgeting principles and techniques.</li>   <li>• CNDT 3.7: Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</li> <li>• CNDT 4.4: Assist in developing a plan for a new service including budget.</li> <li>• CNDT 4.5: Implement and adhere to budgets.</li> </ul>
2. Financial analysis	<ul style="list-style-type: none"> <li>• RE 3.1.a.8: Principles of procurement, production, distribution and service of food.</li> <li>• RE 3.1.a.12: Quality management of food and nutrition services.</li> <li>• RE 3.1.a.14: Applied concepts of chemistry, anatomy, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span.</li>   <li>• KNDT 4.2: Explain budgeting principles and techniques.</li>   <li>• CNDT 1.3: Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.</li> <li>• CNDT 3.7: Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</li> <li>• CNDT 4.4: Assist in developing a plan for a new service including budget.</li> <li>• CNDT 4.5: Implement and adhere to budgets.</li> </ul>
3. Cost controls and materials management	<ul style="list-style-type: none"> <li>• RE 3.1.a.12: Quality management of food and nutrition services.</li>   <li>• KNDT 4.2: Explain budgeting principles and techniques.</li> <li>• KNDT 4.5: Describe the processes involved in delivering quality food and nutrition services.</li>   <li>• CNDT 3.7: Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</li> <li>• CNDT 4.5: Implement and adhere to budgets.</li> </ul>

4. Financial performance monitoring and evaluation	<ul style="list-style-type: none"> <li>• RE 3.1.a.12: Quality management of food and nutrition services.</li> <li>• KNDT 4.5: Describe the processes involved in delivering quality food and nutrition services.</li> <li>• CNDT 1.3: Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.</li> <li>• CNDT 4.1: Deliver nutrition services through quality improvement and customer satisfaction activities.</li> </ul>
<b>CDR DT Exam TOPIC C – Marketing Products and Services</b>	
<b>CDR DT Exam Topics</b>	<b>ACEND DT Standards</b>
1. Marketing principles	<ul style="list-style-type: none"> <li>• RE 3.1.a.8: Principles of procurement, production, distribution and service of food.</li> <li>• RE 3.1.a.12: Quality management of food and nutrition services.</li> <li>• KNDT 2.1: Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.</li> <li>• CNDT 1.4: Implement actions based on care plans, protocols, policies and evidence-based practice.</li> <li>• CNDT 2.2: Use clear and effective oral and written communication.</li> <li>• CNDT 2.3: Prepare and deliver sound food and nutrition presentations to a target audience.</li> <li>• CNDT 4.6: Assist with marketing clinical and customer services.</li> </ul>
2. Marketing strategies/market mix principles	<ul style="list-style-type: none"> <li>• RE 3.1.a.8: Principles of procurement, production, distribution and service of food.</li> <li>• RE 3.1.a.12: Quality management of food and nutrition services.</li> <li>• RE 3.1.a.16: Human behavior, psychology, sociology or anthropology.</li> <li>• KNDT 4.1: Define management functions of human resources.</li> <li>• KNDT 4.5: Describe the processes involved in delivering quality food and nutrition services.</li> <li>• CNDT 3.7: Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</li> <li>• CNDT 4.4: Assist in developing a plan for a new service including budget.</li> <li>• CNDT 4.6: Assist with marketing clinical and customer services.</li> </ul>

**CDR DT Exam TOPIC D – Management Principles and Functions**

<b>CDR DT Exam Topics</b>	<b>ACEND DT Standards</b>
1. Management principles	<ul style="list-style-type: none"> <li>• RE 3.1.a.2: Oral and written communication skills sufficient for entry into technical practice.</li> <li>• RE 3.1.a.9: Applied management principles required to deliver food and nutrition programs.</li>   <li>• KNDT 2.1: Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.</li> <li>• KNDT 4.1: Define management functions of human resources.</li> <li>• KNDT 5.1: Perform self-assessment that includes awareness in terms of learning and leadership styles and cultural orientation and develop goals for self-improvement.</li> <li>• KNDT 5.4: Practice resolving differences or dealing with conflict, as appropriate.</li> <li>• KNDT 5.5: Promote team involvement and recognize the skills of each member.</li>   <li>• CNDT 1.4: Implement actions based on care plans, protocols, policies and evidence-based practice.</li> <li>• CNDT 2.2: Use clear and effective oral and written communication.</li> <li>• CNDT 2.8: Demonstrate professional attributes in all areas of practice.</li> <li>• CNDT 3.7: Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</li> <li>• CNDT 5.1: Perform self-assessment that includes awareness in terms of learning and leadership style and cultural orientation and develop goals for self-improvement.</li> <li>• CNDT 5.4: Advocate for opportunities in the professional settings (such as asking for additional responsibility, practicing negotiating a salary or wage or asking for a promotion).</li> <li>• CNDT 5.5: Promote team involvement and value the skills of each member.</li> </ul>
2. Management functions	<ul style="list-style-type: none"> <li>• RE 3.1.a.2: Oral and written communication skills sufficient for entry into technical practice.</li> <li>• RE 3.1.a.9: Applied management principles required to deliver food and nutrition programs.</li> <li>• RE 3.1.a.10: Applied principles of human resource management.</li>   <li>• KNDT 2.1: Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.</li> <li>• KNDT 4.1: Define management functions of human resources.</li> <li>• KNDT 4.2: Explain budgeting principles and techniques.</li> <li>• KNDT 5.5: Promote team involvement and recognize the skills of each member.</li> </ul>

	<ul style="list-style-type: none"> <li>• CNDT 1.4: Implement actions based on care plans, protocols, policies and evidence-based practice.</li> <li>• CNDT 2.2: Use clear and effective oral and written communication.</li> <li>• CNDT 3.7: Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</li> <li>• CNDT 4.2: Perform supervisory, education and training functions.</li> <li>• CNDT 4.5: Implement and adhere to budgets.</li> <li>• CNDT 5.5: Promote team involvement and value the skills of each member.</li> </ul>
<p>3. Scope of practice (SOP) and standards of professional performance (SOPP)</p>	<ul style="list-style-type: none"> <li>• RE 3.1.a.4: Governance applicable to the technical level of nutrition and dietetics practice, such as the Scope of Practice for the Nutrition and Dietetics Technician, Registered and the Code of Ethics for the Profession of Nutrition and Dietetics; and interprofessional relationships in various practice settings.</li> <li>• RE 3.1.a.11: Legislative and regulatory policy related to nutrition and dietetics operations.</li>   <li>• KNDT 2.3: Describe the governance of nutrition and dietetics practice, such as the Scope of Practice for the Nutrition and Dietetics Technician, Registered and the Code of Ethics for the Profession of Nutrition and Dietetics.</li> <li>• KNDT 2.4: Identify and describe the work of interprofessional teams and the roles of others with whom the nutrition and dietetics technician, registered collaborates in the delivery of food and nutrition services.</li> <li>• KNDT 2.6: Explain legislative and regulatory policies related to nutrition and dietetics technician level of practice.</li> <li>• KNDT 2.9: Defend a position on issues impacting the nutrition and dietetics profession.</li> <li>• KNDT 3.1: Demonstrate an understanding of the Nutrition Care Process and clinical workflow elements for nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.</li> <li>• KNDT 5.5: Promote team involvement and recognize the skills of each member.</li>   <li>• CNDT 2.1: Adhere to current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Practice for the Nutrition and Dietetics Technician, Registered, Standards of Practice, Standards of Professional Performance, and Code of Ethics for the Profession of Nutrition and Dietetics.</li> <li>• CNDT 2.5: Function as a member of interprofessional teams.</li> <li>• CNDT 2.6: Refer situations outside the nutrition and dietetics technician scope of practice or area of competence to a registered dietitian nutritionist or other professional.</li> <li>• CNDT 2.8: Demonstrate professional attributes in all areas of practice.</li> </ul>

	<ul style="list-style-type: none"> <li>• CNDT 2.10: Advocate for local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.</li> <li>• CNDT 3.1: Perform nutrition screening and identify clients or patients to be referred to a registered dietitian nutritionist.</li> <li>• CNDT 3.2: Perform specific activities of the Nutrition Care Process as assigned by registered dietitian nutritionists in accordance with the Scope of Practice for the Nutrition and Dietetics Technician, Registered for individuals, groups and populations in a variety of settings.</li> <li>• CNDT 5.3: Prepare a plan for professional development according to Commission on Dietetic Registration guidelines.</li> <li>• CNDT 5.5: Promote team involvement and value the skills of each member.</li> </ul>
<b>CDR DT Exam TOPIC E – Quality Management, Regulatory Compliance, and Research</b>	
<b>CDR DT Exam Topics</b>	<b>ACEND DT Standards</b>
<p>1. Regulatory guidelines (e.g., federal, state, local and accreditation agencies)</p>	<ul style="list-style-type: none"> <li>• RE 3.1.a.4: Governance applicable to the technical level of nutrition and dietetics practice, such as the Scope of Practice for the Nutrition and Dietetics Technician, Registered and the Code of Ethics for the Profession of Nutrition and Dietetics; and interprofessional relationships in various practice settings.</li> <li>• RE 3.1.a.11: Legislative and regulatory policy related to nutrition and dietetics operations.</li> <li>• RE 3.1.a.13: Health care delivery (such as accountable care organizations, managed care, medical homes, local health care agencies) and policies which impact technical practice of dietetics.</li> <li>• KNDT 2.3: Describe the governance of nutrition and dietetics practice, such as the Scope of Practice for the Nutrition and Dietetics Technician, Registered and the Code of Ethics for the Profession of Nutrition and Dietetics.</li> <li>• KNDT 2.6: Explain legislative and regulatory policies related to nutrition and dietetics technician level of practice.</li> <li>• KNDT 2.9: Defend a position on issues impacting the nutrition and dietetics profession.</li> <li>• CNDT 2.1: Adhere to current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Practice for the Nutrition and Dietetics Technician, Registered, Standards of Practice, Standards of Professional Performance, and Code of Ethics for the Profession of Nutrition and Dietetics.</li> <li>• CNDT 2.10: Advocate for local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.</li> </ul>

<p>2. Quality process and implementation</p>	<ul style="list-style-type: none"> <li>• RE 3.1.a.2: Oral and written communication skills sufficient for entry into technical practice.</li> <li>• RE 3.1.a.9: Applied management principles required to deliver food and nutrition programs.</li> <li>• RE 3.1.a.12: Quality management of food and nutrition services.</li>   <li>• KNDT 1.2: Select and use appropriate current information technologies to locate and apply evidence-based guidelines and protocols.</li> <li>• KNDT 2.1: Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.</li> <li>• KNDT 4.5: Describe the processes involved in delivering quality food and nutrition services.</li>   <li>• CNDT 1.3: Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.</li> <li>• CNDT 1.4: Implement actions based on care plans, protocols, policies and evidence-based practice.</li> <li>• CNDT 2.2: Use clear and effective oral and written communication.</li> <li>• CNDT 4.1: Deliver nutrition services through quality improvement and customer satisfaction activities.</li> </ul>
<p>3. Research</p>	<ul style="list-style-type: none"> <li>• RE 3.1.a.1: General understanding of the scientific basis of nutrition and dietetics, exposure to research literature and application to technical practice.</li> <li>• RE 3.1.a.2: Oral and written communication skills sufficient for entry into technical practice.</li>   <li>• KNDT 1.1: Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions related to the dietetics technician level of practice.</li> <li>• KNDT 1.2: Select and use appropriate current information technologies to locate and apply evidence-based guidelines and protocols.</li> <li>• KNDT 2.1: Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.</li>   <li>• CNDT 1.1: Access data, references, patient education materials, consumer and other information from credible sources.</li> <li>• CNDT 1.2: Evaluate information to determine if it is consistent with accepted scientific evidence.</li> <li>• CNDT 2.2: Use clear and effective oral and written communication.</li> <li>• CNDT 2.3: Prepare and deliver sound food and nutrition presentations to a target audience.</li> </ul>