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|  <p>a place of mind THE UNIVERSITY OF BRITISH COLUMBIA</p> <p>Land and Food Systems</p> <p>Dietetics Major</p> | <p>Current version: February 20, 2017</p> <p>Original version: July 6, 2011</p> <p>Approved by: UBC Dietetic Education Core Council, in consultation with UBC Access & Diversity and UBC Office of the University Counsel</p> |
| <p>Required Skills and Abilities (Technical Standards) For Students in the UBC Dietetics Major</p> | |

Introduction

The Dietetics Major prepares students for safe, competent, and ethical practice in dietetics, a regulated health profession. This document outlines a sample of the skills and abilities that are necessary to successfully complete the requirements of the UBC Dietetics Major.

The purpose of the document is to:

- Assist prospective students to develop an understanding of the types of skills and abilities required to successfully complete the program
- Inform program students of the types of required skills and abilities for successful performance that will be assessed throughout the program

To qualify for professional registration, students must meet specific foundational knowledge requirements and successfully perform a range of practice competencies, as mandated by the [Integrated Competencies for Dietetic Education and Practice \(ICDEP\)](#), national entry to practice standards for dietitians in Canada. Due to the broad scope of dietetic practice, a student must demonstrate competencies applicable to nutrition care, management, population and public health, and research practice areas.

Any prospective or current student with concerns about whether or not they can achieve the required skills and abilities for the Dietetics Major due to disability related reasons should contact the [UBC Access and Diversity](#) office. The Dietetics Major provides reasonable accommodations to students on a non-discriminatory basis consistent with [UBC policy](#), the BC Human Rights Code and the Canadian Charter of Rights and Freedoms, to support them to meet required skills and abilities.

Required Skills and Abilities (Technical Standards)

Acquiring Foundational Knowledge

A student must be able to acquire the diverse foundational knowledge required for the dietetics profession. For example, a student must:

- Demonstrate adaptability to acquire knowledge in various educational settings, such as university classrooms, community organizations, hospital, and food service facilities
- Find, process, and critically appraise relevant information
- Retain knowledge from past learning or experience
- Self-assess learning needs

Developing Professional Communication and Collaboration Skills

A student must be able to develop professional communication and collaboration skills. For example, a student must:

- Communicate effectively and sensitively with individuals and groups, such as patients/clients and their families, health care professional teams, supervisors, employees, and community members
- Contribute productively to team work and collaborative processes
- Select and apply situationally appropriate communication techniques, both verbal and non-verbal
- Select and implement situationally appropriate educational strategies

Obtaining and Interpreting Data

A student must be able to identify, obtain and interpret relevant data. For example, a student must:

- Obtain and interpret information to assess nutrition-related risks and needs of individuals and groups, including: medical history, laboratory values, demographic, psychosocial and health behaviour history, food and nutrient intake, and nutrition-focused observation data
- Perform calculations to determine nutritional requirements
- Obtain and interpret information to identify food and nutrition-related strengths and needs of groups, communities or populations
- Obtain and interpret human, financial, technical and equipment resources required for the provision of food services
- Obtain and interpret practice-based research data

Integrating Knowledge to Inform Decision-Making

A student must be able to use a systematic approach to decision-making. For example, a student must:

- Use assessment findings to develop an appropriate plan, which includes implementation, monitoring, and evaluation parameters
- Make and justify timely decisions in consideration of ethics, evidence, contextual factors and patient/client/family/community perspectives
- Demonstrate effective problem solving and reasoning skills

Incorporating Professional Attitudes and Behaviours into Dietetic Practice

A student must be able to demonstrate professional attitudes and behaviour to support safe, ethical dietetic practice. For example, a student must:

- Apply interpersonal skills to effectively work with a wide range of peers, supervisors, colleagues and patients/clients in varied settings
- Develop respectful, appropriate relationships
- Adapt to changing environments
- Function effectively in a complex and fast-paced environment
- Function effectively in the face of stressors and uncertainties that are inherent in health care delivery
- Perform competencies within a reasonable timeframe, with increasing levels of independence
- Recognize situations beyond personal capacity and address such situations by consultation, referral or further learning, as appropriate

This document was developed with guidance from the following sources:

- (1) [Integrated Competencies for Dietetic Education and Practice](#)
- (2) [Essential Skills and Abilities \("Technical Standards"\) for Admission, Promotion and Graduation in the MD Program of the University of British Columbia MD Undergraduate Education Program](#)
- (3) [White Paper on Inclusion of Students with Disabilities in Nursing Educational Programs for the California Committee on Employment of People with Disabilities \(CCEPD\)](#)