## COGNITIVE COMPLEXITY LEVEL DESCRIPTION 1 - Demonstrate broad knowledge

- 2 Demonstrate comprehension
- 3 Analyze, interpret and apply knowledge

Review of Courses: Foundational Knowledge Content Area and Level of Cognitive Complexity							
CONTENT AREA	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURSE		
1. Anatomy and Physiology							
a) Structure of the human body at the macro and cellular level	2	2	BIOL 112 BIOL 200 CAPS 301	Yes Yes Yes	<ul><li>1 - Demonstrate broad knowledge</li><li>2 - Demonstrate comprehension</li><li>2 - Demonstrate comprehension</li></ul>		
<ul> <li>b) Role, function and regulation of the integumentary, musculo-skeletal, nervous, endocrine, reproductive, cardio- respiratory, urinary, lymphatic and digestive systems in health and disease</li> </ul>	2	2	CAPS 301	Yes	2 - Demonstrate comprehension		
c) Homeostasis including fluid-electrolyte and acid-base balance	2	2	CHEM 113 CHEM 123 FNH 250 BIOL 201 CHEM 233 CAPS 301	Yes Yes Yes Yes Yes	<ul> <li>1 - Demonstrate broad knowledge</li> <li>1 - Demonstrate broad knowledge</li> <li>1 - Demonstrate broad knowledge</li> <li>2 - Demonstrate comprehension</li> <li>2 - Demonstrate comprehension</li> <li>2 - Demonstrate comprehension</li> </ul>		
d) Genetics and nutrigenomics	1	2	BIOL 112 BIOL 121 BIOL 200 FNH 351 FNH 475	Yes Yes Yes Yes Yes	<ul> <li>1 - Demonstrate broad knowledge</li> <li>1 - Demonstrate broad knowledge</li> <li>2 - Demonstrate comprehension</li> <li>2 - Demonstrate comprehension</li> <li>2 - Demonstrate comprehension</li> </ul>		
2. Biochemistry	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURSE		
a) Foundations of chemistry and biochemistry	2	2	BIOL 201 CHEM 111, CHEM 113, CHEM 121, CHEM 123, CHEM 203, CHEM 205, CHEM 213, CHEM 233	Yes Yes	<ul><li>2 - Demonstrate comprehension</li><li>2 - Demonstrate comprehension</li></ul>		
b) Major metabolic pathways	2	2	BIOL 201 BIOC 202	Yes Yes	<ul><li>2 - Demonstrate comprehension</li><li>2 - Demonstrate comprehension</li></ul>		

a) Farmalations of collisions and medical in this is	2		BIOL 200	Yes	2 - Demonstrate comprehension
c) Foundations of cellular and molecular biology	2	2	BIOL 201	Yes	2 - Demonstrate comprehension
			BIOC 202	Yes	2 - Demonstrate comprehension
			BIOL 112	Yes	1 - Demonstrate broad knowledge
d) Mechanisms of metabolic regulation	2	2	BIOL 201	Yes	2 - Demonstrate comprehension
	22 22 11 7 7		BIOC 202	Yes	2 - Demonstrate comprehension
3. Communication	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURSE
			FNH 380	Yes	2 - Demonstrate comprehension
a) Opportunities for and barriers to communication	2	2	FNH 381	Yes	2 - Demonstrate comprehension
			FNH 480	Yes	2 - Demonstrate comprehension
b) Communication channels and techniques, and their			FNH 381	Yes	2 - Demonstrate comprehension
appropriate usage	2	2	FNH 473	Yes	2 - Demonstrate comprehension
appropriate usage			FNH 480	Yes	2 - Demonstrate comprehension
c) Strategies for effective written communication	3	3	ENGL 112	Yes	2 - Demonstrate comprehension
j Strategies for effective written communication	3	S	FNH 381	Yes	3 - Analyze, interpret and apply knowledge
			FNH 380	Yes	2 - Demonstrate comprehension
) Strategies for effective oral communication	3	3	FNH 381	Yes	3 - Analyze, interpret and apply knowledge
			FNH 480	Yes	3 - Analyze, interpret and apply knowledge
			FNH 380	Yes	3 - Analyze, interpret and apply knowledge
) Strategies for effective interpersonal communication	3	3	FNH 381	Yes	3 - Analyze, interpret and apply knowledge
			FNH 480	Yes	3 - Analyze, interpret and apply knowledge
Madical and distatics related terminalogy	2	2	FNH 470	Yes	2 - Demonstrate comprehension
Medical and dietetics-related terminology	2	2	FNH 475	Yes	2 - Demonstrate comprehension
. Counselling	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURSE
a) Counselling theories	2	2	FNH 381	Yes	2 - Demonstrate comprehension
Counselling strategies and techniques	2	3	FNH 381	Yes	3 - Analyze, interpret and apply knowledge
g counselling strategies and techniques	2	3	FNH 480	Yes	3 - Analyze, interpret and apply knowledge
Counselling processes	2	3	FNH 381 FNH 480	Yes Yes	3 - Analyze, interpret and apply knowledge 3 - Analyze, interpret and apply knowledge
5. Food	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURSE
			FNH 200	Yes	1 - Demonstrate broad knowledge
a) Physical properties and chemical composition of food	2	3	FNH 340	Yes	2 - Demonstrate comprehension
			FNH 341	Yes	3 - Analyze, interpret and apply knowledge
	1	2	FNH 200	Yes	2 - Demonstrate comprehension
b) Food preservation, storage and packaging	1		1 1111 200	163	2 Demonstrate comprehension

preparation	J	3	FNH 341	Yes	3 - Analyze, interpret and apply knowledge
d) Household food proporation	2	2	FNH 340	Yes	3 - Analyze, interpret and apply knowledge
d) Household food preparation	3	3	FNH 341	Yes	3 - Analyze, interpret and apply knowledge
			FNH 370	Yes	2 - Demonstrate comprehension
e) Application of dietary requirements, guidelines, and	2	2	FNH 440	Yes	3 - Analyze, interpret and apply knowledge
guidance tools to food planning	3	3	FNH 470	Yes	3 - Analyze, interpret and apply knowledge
			FNH 475	Yes	3 - Analyze, interpret and apply knowledge
f) Food modification to address therapeutic, textural or	2	2	FNH 340	Yes	2 - Demonstrate comprehension
other needs	2	3	FNH 440	Yes	3 - Analyze, interpret and apply knowledge
a) Conserve evaluation of food	2	2	FNH 200	Yes	2 - Demonstrate comprehension
g) Sensory evaluation of food	3	3	FNH 341	Yes	3 - Analyze, interpret and apply knowledge
			FNH 340	Yes	2 - Demonstrate comprehension
h) Religious and cultural food practices	2	2	FNH 341	Yes	2 - Demonstrate comprehension
·			FNH 440	Yes	2 - Demonstrate comprehension
0 - 11 1 1			FNH 200	Yes	1 - Demonstrate broad knowledge
i) Food labeling	2	2	FNH 250	Yes	2 - Demonstrate comprehension
			FNH 200	Yes	1 - Demonstrate broad knowledge
			FOODSAFE Level 1		Ü
			Certification (Program	Yes	1 - Demonstrate broad knowledge
j) Food-borne illness	2	2	Requirement)		G
<b>,,</b>			FOODSAFE Level 2		
			Certification (Program	Yes	2 - Demonstrate comprehension
			Requirement)		·
			Requirement)		
6. Food Service Systems	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURS
<ul><li>6. Food Service Systems</li><li>a) Purchasing, receiving, storage, inventory control and</li></ul>	COMPLEXITY LEVEL REQUIREMENT	COMPLEXITY LEVEL ACHIEVED	COURSES	LEARNING OUTCOMES/COURSE	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURS  2 - Demonstrate comprehension
a) Purchasing, receiving, storage, inventory control and	COMPLEXITY LEVEL	COMPLEXITY	COURSES	LEARNING OUTCOMES/COURSE MATERIALS	
·	COMPLEXITY LEVEL REQUIREMENT	COMPLEXITY LEVEL ACHIEVED	COURSES FNH 415	LEARNING OUTCOMES/COURSE MATERIALS Yes	2 - Demonstrate comprehension
a) Purchasing, receiving, storage, inventory control and disposal activities	COMPLEXITY LEVEL REQUIREMENT	COMPLEXITY LEVEL ACHIEVED	COURSES  FNH 415 FNH 440	LEARNING OUTCOMES/COURSE MATERIALS  Yes Yes	2 - Demonstrate comprehension 2 - Demonstrate comprehension
a) Purchasing, receiving, storage, inventory control and disposal activities b) Menu planning c) Institutional menu modification to address therapeutic, textural, cultural or other needs	COMPLEXITY LEVEL REQUIREMENT  2  3  2	COMPLEXITY LEVEL ACHIEVED  2  3  3	COURSES  FNH 415 FNH 440 FNH 440	LEARNING OUTCOMES/COURSE MATERIALS  Yes Yes Yes	<ul><li>2 - Demonstrate comprehension</li><li>2 - Demonstrate comprehension</li><li>3 - Analyze, interpret and apply knowledge</li></ul>
<ul> <li>a) Purchasing, receiving, storage, inventory control and disposal activities</li> <li>b) Menu planning</li> <li>c) Institutional menu modification to address therapeutic,</li> </ul>	COMPLEXITY LEVEL REQUIREMENT 2 3	COMPLEXITY LEVEL ACHIEVED  2  3	FNH 415 FNH 440 FNH 440 FNH 440	LEARNING OUTCOMES/COURSE MATERIALS  Yes Yes Yes Yes Yes	2 - Demonstrate comprehension 2 - Demonstrate comprehension 3 - Analyze, interpret and apply knowledge 3 - Analyze, interpret and apply knowledge
<ul> <li>a) Purchasing, receiving, storage, inventory control and disposal activities</li> <li>b) Menu planning</li> <li>c) Institutional menu modification to address therapeutic, textural, cultural or other needs</li> </ul>	COMPLEXITY LEVEL REQUIREMENT  2  3  2	COMPLEXITY LEVEL ACHIEVED  2  3  3	FNH 415 FNH 440 FNH 440 FNH 440 FNH 340	LEARNING OUTCOMES/COURSE MATERIALS  Yes Yes Yes  Yes  Yes  Yes	2 - Demonstrate comprehension 2 - Demonstrate comprehension 3 - Analyze, interpret and apply knowledge 3 - Analyze, interpret and apply knowledge 2 - Demonstrate comprehension
<ul> <li>a) Purchasing, receiving, storage, inventory control and disposal activities</li> <li>b) Menu planning</li> <li>c) Institutional menu modification to address therapeutic, textural, cultural or other needs</li> <li>d) Recipe development, standardization and evaluation</li> <li>e) Quantity food production and distribution</li> </ul>	COMPLEXITY LEVEL REQUIREMENT  2  3  2  3  2	COMPLEXITY LEVEL ACHIEVED  2  3  3  3	FNH 415 FNH 440 FNH 440 FNH 440 FNH 440 FNH 440 FNH 440	LEARNING OUTCOMES/COURSE MATERIALS  Yes Yes Yes  Yes  Yes  Yes  Yes  Yes	2 - Demonstrate comprehension 2 - Demonstrate comprehension 3 - Analyze, interpret and apply knowledge 3 - Analyze, interpret and apply knowledge 2 - Demonstrate comprehension 3 - Analyze, interpret and apply knowledge
a) Purchasing, receiving, storage, inventory control and disposal activities b) Menu planning c) Institutional menu modification to address therapeutic, textural, cultural or other needs d) Recipe development, standardization and evaluation	COMPLEXITY LEVEL REQUIREMENT  2  3  2  3	COMPLEXITY LEVEL ACHIEVED  2  3  3	FNH 415 FNH 440 FNH 440 FNH 340 FNH 440 FNH 440 FNH 440	LEARNING OUTCOMES/COURSE MATERIALS  Yes Yes Yes  Yes  Yes  Yes  Yes  Yes	2 - Demonstrate comprehension 2 - Demonstrate comprehension 3 - Analyze, interpret and apply knowledge  3 - Analyze, interpret and apply knowledge  2 - Demonstrate comprehension 3 - Analyze, interpret and apply knowledge  3 - Analyze, interpret and apply knowledge
<ul> <li>a) Purchasing, receiving, storage, inventory control and disposal activities</li> <li>b) Menu planning</li> <li>c) Institutional menu modification to address therapeutic, textural, cultural or other needs</li> <li>d) Recipe development, standardization and evaluation</li> <li>e) Quantity food production and distribution</li> </ul>	COMPLEXITY LEVEL REQUIREMENT  2  3  2  3  2  2	COMPLEXITY LEVEL ACHIEVED  2  3  3  3  3  3	FNH 415 FNH 440	LEARNING OUTCOMES/COURSE MATERIALS  Yes Yes Yes Yes Yes Yes Yes Yes Yes Ye	2 - Demonstrate comprehension 3 - Analyze, interpret and apply knowledge 3 - Analyze, interpret and apply knowledge 2 - Demonstrate comprehension 3 - Analyze, interpret and apply knowledge 3 - Analyze, interpret and apply knowledge 3 - Analyze, interpret and apply knowledge
a) Purchasing, receiving, storage, inventory control and disposal activities b) Menu planning c) Institutional menu modification to address therapeutic, textural, cultural or other needs d) Recipe development, standardization and evaluation e) Quantity food production and distribution f) Cost control g) Human resource, financial, technical and equipment	COMPLEXITY LEVEL REQUIREMENT  2  3  2  3  2	COMPLEXITY LEVEL ACHIEVED  2  3  3  3	FNH 415 FNH 440 FNH 440 FNH 340 FNH 440 FNH 440 FNH 440 FNH 440 FNH 440 FNH 440	LEARNING OUTCOMES/COURSE MATERIALS  Yes Yes Yes  Yes  Yes  Yes  Yes  Yes	2 - Demonstrate comprehension 2 - Demonstrate comprehension 3 - Analyze, interpret and apply knowledge  3 - Analyze, interpret and apply knowledge  2 - Demonstrate comprehension 3 - Analyze, interpret and apply knowledge
a) Purchasing, receiving, storage, inventory control and disposal activities b) Menu planning c) Institutional menu modification to address therapeutic, textural, cultural or other needs d) Recipe development, standardization and evaluation e) Quantity food production and distribution f) Cost control g) Human resource, financial, technical and equipment	COMPLEXITY LEVEL REQUIREMENT  2  3  2  3  2  2	COMPLEXITY LEVEL ACHIEVED  2  3  3  3  3  3	FNH 415 FNH 440 FNH 415 FNH 415	LEARNING OUTCOMES/COURSE MATERIALS  Yes Yes Yes Yes Yes Yes Yes Yes Yes Ye	2 - Demonstrate comprehension 2 - Demonstrate comprehension 3 - Analyze, interpret and apply knowledge  3 - Analyze, interpret and apply knowledge 2 - Demonstrate comprehension 3 - Analyze, interpret and apply knowledge 2 - Demonstrate comprehension
a) Purchasing, receiving, storage, inventory control and disposal activities b) Menu planning c) Institutional menu modification to address therapeutic, textural, cultural or other needs d) Recipe development, standardization and evaluation e) Quantity food production and distribution f) Cost control g) Human resource, financial, technical and equipment	COMPLEXITY LEVEL REQUIREMENT  2  3  2  3  2  2	COMPLEXITY LEVEL ACHIEVED  2  3  3  3  3  3	FNH 415 FNH 440 FNH 440 FNH 340 FNH 440 FNH 440 FNH 440 FNH 440 FNH 415 FNH 440 FNH 415 FNH 440	LEARNING OUTCOMES/COURSE MATERIALS  Yes Yes Yes  Yes  Yes  Yes  Yes  Yes	2 - Demonstrate comprehension 2 - Demonstrate comprehension 3 - Analyze, interpret and apply knowledge  3 - Analyze, interpret and apply knowledge 2 - Demonstrate comprehension 3 - Analyze, interpret and apply knowledge 2 - Demonstrate comprehension 2 - Demonstrate comprehension
a) Purchasing, receiving, storage, inventory control and disposal activities b) Menu planning c) Institutional menu modification to address therapeutic, textural, cultural or other needs d) Recipe development, standardization and evaluation e) Quantity food production and distribution f) Cost control g) Human resource, financial, technical and equipment	COMPLEXITY LEVEL REQUIREMENT  2  3  2  3  2  2	COMPLEXITY LEVEL ACHIEVED  2  3  3  3  3  3	FNH 415 FNH 440 FNH 415 FNH 440 FNH 415 FNH 440 FNH 4200	LEARNING OUTCOMES/COURSE MATERIALS  Yes Yes Yes Yes Yes Yes Yes Yes Yes Ye	2 - Demonstrate comprehension 2 - Demonstrate comprehension 3 - Analyze, interpret and apply knowledge  3 - Analyze, interpret and apply knowledge 2 - Demonstrate comprehension 3 - Analyze, interpret and apply knowledge 2 - Demonstrate comprehension 2 - Demonstrate comprehension
a) Purchasing, receiving, storage, inventory control and disposal activities b) Menu planning c) Institutional menu modification to address therapeutic, textural, cultural or other needs d) Recipe development, standardization and evaluation e) Quantity food production and distribution f) Cost control g) Human resource, financial, technical and equipment needs	COMPLEXITY LEVEL REQUIREMENT  2  3  2  3  2  2  2	COMPLEXITY LEVEL ACHIEVED  2  3  3  3  3  2	FNH 415 FNH 440 FNH 415 FNH 440 FNH 415 FNH 440 FNH 415 FNH 440 FNH 440 FNH 440 FNH 440	LEARNING OUTCOMES/COURSE MATERIALS  Yes Yes Yes Yes Yes Yes Yes Yes Yes Ye	2 - Demonstrate comprehension 2 - Demonstrate comprehension 3 - Analyze, interpret and apply knowledge  3 - Analyze, interpret and apply knowledge 2 - Demonstrate comprehension 3 - Analyze, interpret and apply knowledge 2 - Demonstrate comprehension 2 - Demonstrate comprehension

i) Food service facility design	1	2	FNH 415	No	2 - Demonstrate comprehension
i) Tood service facility design	1	2	FNH 440	Yes	2 - Demonstrate comprehension
j) Emergency planning	1	2	FNH 440	Yes	2 - Demonstrate comprehension
j) Lineigency planning	1	2	FNH 415	Yes	2 - Demonstrate comprehension
7. Health System in Canada	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURSE
a) Organization and delivery of care	1	1	FNH 380	Yes	1 - Demonstrate broad knowledge
b) Issues and trends	1	1	FNH 380	Yes	1 - Demonstrate broad knowledge
c) Political influence.	1	1	FNH 380	Yes	1 - Demonstrate broad knowledge
8. Human Nutrition across the Lifespan	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURSE
a) Ingestion, digestion, absorption, metabolism and			FNH 250	Yes	2 - Demonstrate comprehension
excretion of nutrients	3	3	FNH 350	Yes	3 - Analyze, interpret and apply knowledge
			FNH 351	Yes	3 - Analyze, interpret and apply knowledge
			FNH 250	Yes	2 - Demonstrate comprehension
b) Biochemical utilization of nutrients and energy	3	3	FNH 350	Yes	3 - Analyze, interpret and apply knowledge
			FNH 351	Yes	3 - Analyze, interpret and apply knowledge
			FNH 250	Yes	2 - Demonstrate comprehension
c) Nutrient and energy requirements	3	3	FNH 350	Yes	2 - Demonstrate comprehension
,			FNH 351	Yes	2 - Demonstrate comprehension
			FNH 371	Yes	3 - Analyze, interpret and apply knowledge
			FNH 250	Yes	2 - Demonstrate comprehension
d) Physical activity and energy balance	2	2	FNH 350	Yes	2 - Demonstrate comprehension
			FNH 371	Yes	2 - Demonstrate comprehension
			FNH 250	Yes	2 - Demonstrate comprehension
e) Nutrition recommendations and guidelines	3	3	FNH 350	Yes	2 - Demonstrate comprehension
, c			FNH 351	Yes	2 - Demonstrate comprehension
			FNH 371	Yes	3 - Analyze, interpret and apply knowledge
	_		FNH 250	Yes	2 - Demonstrate comprehension
f) Effect of deficiencies and toxicities of nutrients	3	3	FNH 350	Yes	3 - Analyze, interpret and apply knowledge
			FNH 351	Yes	3 - Analyze, interpret and apply knowledge
			FNH 250	Yes	2 - Demonstrate comprehension
g) Food sources of nutrients and dietary supplements	3	3	FNH 350	Yes	3 - Analyze, interpret and apply knowledge
, ···			FNH 351	Yes	3 - Analyze, interpret and apply knowledge
			FNH 371	Yes	2 - Demonstrate comprehension
			FNH 250	Yes	2 - Demonstrate comprehension
h) Role of nutrients and other food components in health	3	3	FNH 470	Yes	3 - Analyze, interpret and apply knowledge
			FNH 475	Yes	3 - Analyze, interpret and apply knowledge
			FNH 371	Yes	3 - Analyze, interpret and apply knowledge
il Dietary practices	2	2	FNH 250	Yes	2 - Demonstrate comprehension

ij Dietaly practices	۷	J	FNH 371	Yes	3 - Analyze, interpret and apply knowledge
9. Interprofessional Collaboration	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURSE
a) Interprofessional communication	2	2	FNH 380	Yes	2 - Demonstrate comprehension
b) Patient / client / family /community-centred care	2	3	FNH 380 FNH 381	Yes Yes	<ul><li>2 - Demonstrate comprehension</li><li>3 - Analyze, interpret and apply knowledge</li></ul>
c) Interprofessional role clarification, including the role of the dietitian	2	2	FNH 380	Yes	2 - Demonstrate comprehension
d) Team functioning	2	2	LFS 250 FNH 380 FNH 473	Yes Yes Yes	<ul><li>2 - Demonstrate comprehension</li><li>2 - Demonstrate comprehension</li><li>3 - Analyze, interpret and apply knowledge</li></ul>
e) Collaborative leadership	2	2	FNH 380	Yes	2 - Demonstrate comprehension
f) Interprofessional conflict resolution	2	2	FNH 380	Yes	2 - Demonstrate comprehension
10. Management	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURSE
a) Financial management	2	3	FNH 415 FNH 440	Yes Yes	3 - Analyze, interpret and apply knowledge 3 - Analyze, interpret and apply knowledge
b) Human resource management	2 2	2 2	FNH 415 FNH 440	Yes Yes	<ul><li>2 - Demonstrate comprehension</li><li>2 - Demonstrate comprehension</li></ul>
c) Strategic and operational planning including needs assessment, goal setting and outcome assessment	2	3	FNH 415	Yes	3 - Analyze, interpret and apply knowledge
d) Organizational behaviour and development	2	2	FNH 415	Yes	2 - Demonstrate comprehension
e) Project management	2	2	FNH 415	Yes	2 - Demonstrate comprehension
f) Regulations, policies and procedures	1	2	FNH 415	Yes	2 - Demonstrate comprehension
g) Marketing	2	2	FNH 415	Yes	2 - Demonstrate comprehension
h) Quality improvement	2	2	FNH 415	Yes	2 - Demonstrate comprehension
ny game, mproronana		_	FNH 440	Yes	2 - Demonstrate comprehension
11. Microbiology	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURSE
a) Classification of microbes	1	1	FNH 200	Yes	1 - Demonstrate broad knowledge
b) Microbes in food safety	2	2	FOODSAFE Level 1 Certification (Program Requirement)	Yes	2 - Demonstrate comprehension
c) Host-vector spread of infection and risk management	2	2	FNH 200 FOODSAFE Level 1 Certification (Program Requirement) FNH 200	Yes Yes Yes	<ul><li>1 - Demonstrate broad knowledge</li><li>2 - Demonstrate comprehension</li><li>1 - Demonstrate broad knowledge</li></ul>

d) Microbes in food production including prebiotics and probiotics	1	1	FNH 200	Yes	1 - Demonstrate broad knowledge
e) Microbiome in human health	2	2	FNH 351 FNH 470	Yes Yes	<ul><li>2 - Demonstrate comprehension</li><li>2 - Demonstrate comprehension</li></ul>
12. Nutrition Assessment	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURSE
a) Food and nutrient intake of individuals and populations	3	3	FNH 370 FNH 371 FNH 473 FNH 470 FNH 475	Yes Yes Yes Yes Yes	<ul> <li>3 - Analyze, interpret and apply knowledge</li> <li>3 - Analyze, interpret and apply knowledge</li> <li>2 - Demonstrate comprehension</li> <li>3 - Analyze, interpret and apply knowledge</li> <li>3 - Analyze, interpret and apply knowledge</li> </ul>
b) Environmental and individual factors affecting food intake	3	3	FNH 250 FNH 370 FNH 371 FNH 473 FNH 470 FNH 475	Yes Yes Yes Yes Yes Yes	<ul> <li>2 - Demonstrate comprehension</li> <li>2 - Demonstrate comprehension</li> <li>3 - Analyze, interpret and apply knowledge</li> </ul>
c) Anthropometric data collection and interpretation	3	3	FNH 370 FNH 371 FNH 470 FNH 475	Yes Yes Yes Yes	<ul><li>3 - Analyze, interpret and apply knowledge</li><li>3 - Analyze, interpret and apply knowledge</li><li>3 - Analyze, interpret and apply knowledge</li><li>3 - Analyze, interpret and apply knowledge</li></ul>
d) Biochemical parameter interpretation	3	3	FNH 370 FNH 470 FNH 475	Yes Yes Yes	<ul><li>2 - Demonstrate comprehension</li><li>3 - Analyze, interpret and apply knowledge</li><li>3 - Analyze, interpret and apply knowledge</li></ul>
e) Clinical data collection and interpretation	3	3	FNH 370 FNH 470 FNH 475	Yes Yes Yes	<ul><li>2 - Demonstrate comprehension</li><li>3 - Analyze, interpret and apply knowledge</li><li>3 - Analyze, interpret and apply knowledge</li></ul>
f) Surveillance and monitoring data collection and interpretation	2	3	FNH 370 FNH 470 FNH 475	Yes Yes Yes	<ul><li>2 - Demonstrate comprehension</li><li>3 - Analyze, interpret and apply knowledge</li><li>3 - Analyze, interpret and apply knowledge</li></ul>
13. Nutrition Care Process and Medical Nutrition Therapy	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURSE
a) Etiology and pathophysiology of nutrition-related diseases	2	3	FNH 470 FNH 475	Yes Yes	3 - Analyze, interpret and apply knowledge 3 - Analyze, interpret and apply knowledge
b) Nutrition-related disease management strategies	3	3	FNH 470 FNH 475	Yes Yes	3 - Analyze, interpret and apply knowledge 3 - Analyze, interpret and apply knowledge
c) Use of assessment, diagnosis, intervention, monitoring, evaluation (ADIME) in medical nutrition therapy	3	3	FNH 470 FNH 475	Yes Yes	3 - Analyze, interpret and apply knowledge 3 - Analyze, interpret and apply knowledge
d) Calculation of energy and nutrient requirements for conditions/diseases	3	3	FNH 470 FNH 475	Yes Yes	3 - Analyze, interpret and apply knowledge 3 - Analyze, interpret and apply knowledge

e) Goal setting and outcome measurement in nutrition	2	3	FNH 470 FNH 475		3 - Analyze, interpret and apply knowledge
therapy		-			3 - Analyze, interpret and apply knowledge
f) Oral, enteral, and parenteral nutrition support	2	3	FNH 470		3 - Analyze, interpret and apply knowledge
a) Fooding concernant individual destition of the first		<del>                                     </del>	FNH 475	Yes	3 - Analyze, interpret and apply knowledge
g) Feeding assessment, including identification of chewing, swallowing and feeding problems	2	2	FNH 470	Yes	2 - Demonstrate comprehension
h) Complementary and alternative nutrition therapies	1	1	FNH 475	Yes	1 - Demonstrate broad knowledge
14. Pharmacology	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURSE
a) Drug classifications relevant to nutrition and their modes	1	2	FNH 470	Yes	1 - Demonstrate broad knowledge
of action	1	2	FNH 475	Yes	1 - Demonstrate broad knowledge
c) Common medication side effects and contraindications	1	2	FNH 470	Yes	1 - Demonstrate broad knowledge
relevant to nutrition		2	FNH 475	Yes	1 - Demonstrate broad knowledge
Drug putriant interactions	1	2	FNH 470	Yes	1 - Demonstrate broad knowledge
c) Drug-nutrient interactions		2	FNH 475	Yes	1 - Demonstrate broad knowledge
d) Nutrients and nutracouticals as phores as a size of a sector	1	2	FNH 470	Yes	1 - Demonstrate broad knowledge
d) Nutrients and nutraceuticals as pharmacological agents	1	2	FNH 475	Yes	1 - Demonstrate broad knowledge
-V. Mattaalthaalthaaad ata	4	4	FNH 200	Yes	1 - Demonstrate broad knowledge
e) Natural health products	1	1	FNH 475	Yes	1 - Demonstrate broad knowledge
15. Population Food Systems and Food Security	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURSE
a) Food production, preparation, processing, distribution	1	2	LFS 250	Yes	2 - Demonstrate comprehension
and waste management	_	2	FNH 440	Yes	2 - Demonstrate comprehension
o) Global and local food systems and factors affecting the	1	3	LFS 250	Yes	2 - Demonstrate comprehension
upply of food	, ± '				
		3	LFS 350	Yes	3 - Analyze, interpret and apply knowledge
		3	LFS 350 LFS 250		<ul><li>3 - Analyze, interpret and apply knowledge</li><li>2 - Demonstrate comprehension</li></ul>
c) Sustainable food practices	1			Yes	
Sustainable food practices	1	3	LFS 250	Yes Yes	2 - Demonstrate comprehension
c) Sustainable food practices	1		LFS 250 LFS 350	Yes Yes Yes	<ul><li>2 - Demonstrate comprehension</li><li>3 - Analyze, interpet and apply knowledge</li></ul>
c) Sustainable food practices	1		LFS 250 LFS 350 FNH 415	Yes Yes Yes	<ul><li>2 - Demonstrate comprehension</li><li>3 - Analyze, interpet and apply knowledge</li><li>2 - Demonstrate comprehension</li></ul>
,	1		LFS 250 LFS 350 FNH 415 FNH 440	Yes Yes Yes Yes	<ul><li>2 - Demonstrate comprehension</li><li>3 - Analyze, interpet and apply knowledge</li><li>2 - Demonstrate comprehension</li><li>2 - Demonstrate comprehension</li></ul>
,	_	3	LFS 250 LFS 350 FNH 415 FNH 440 LFS 250	Yes Yes Yes Yes	<ul> <li>2 - Demonstrate comprehension</li> <li>3 - Analyze, interpet and apply knowledge</li> <li>2 - Demonstrate comprehension</li> <li>2 - Demonstrate comprehension</li> <li>1 - Demonstrate broad knowledge</li> </ul>
,	_	3	LFS 250 LFS 350 FNH 415 FNH 440 LFS 250 FNH 415	Yes Yes Yes Yes Yes	<ul> <li>2 - Demonstrate comprehension</li> <li>3 - Analyze, interpet and apply knowledge</li> <li>2 - Demonstrate comprehension</li> <li>2 - Demonstrate comprehension</li> <li>1 - Demonstrate broad knowledge</li> <li>2 - Demonstrate comprehension</li> </ul>
f) Food markets and marketing of food	_	3	LFS 250 LFS 350 FNH 415 FNH 440 LFS 250 FNH 415 FNH 440	Yes	<ul> <li>2 - Demonstrate comprehension</li> <li>3 - Analyze, interpet and apply knowledge</li> <li>2 - Demonstrate comprehension</li> <li>2 - Demonstrate comprehension</li> <li>1 - Demonstrate broad knowledge</li> <li>2 - Demonstrate comprehension</li> <li>1 - Demonstrate broad knowledge</li> </ul>
d) Food markets and marketing of food	1	2	LFS 250 LFS 350 FNH 415 FNH 440 LFS 250 FNH 415 FNH 440 LFS 250	Yes	<ul> <li>2 - Demonstrate comprehension</li> <li>3 - Analyze, interpet and apply knowledge</li> <li>2 - Demonstrate comprehension</li> <li>2 - Demonstrate comprehension</li> <li>1 - Demonstrate broad knowledge</li> <li>2 - Demonstrate comprehension</li> <li>1 - Demonstrate broad knowledge</li> <li>1 - Demonstrate broad knowledge</li> <li>1 - Demonstrate broad knowledge</li> </ul>
d) Food markets and marketing of food  e) Factors affecting access to food	2	3 2 3	LFS 250 LFS 350 FNH 415 FNH 440 LFS 250 FNH 415 FNH 440 LFS 250 LFS 350	Yes	<ul> <li>2 - Demonstrate comprehension</li> <li>3 - Analyze, interpet and apply knowledge</li> <li>2 - Demonstrate comprehension</li> <li>2 - Demonstrate comprehension</li> <li>1 - Demonstrate broad knowledge</li> <li>2 - Demonstrate comprehension</li> <li>1 - Demonstrate broad knowledge</li> <li>1 - Demonstrate broad knowledge</li> <li>3 - Analyze, interpret and apply knowledge</li> </ul>
d) Food markets and marketing of food	1	2	LFS 250 LFS 350 FNH 415 FNH 440 LFS 250 FNH 415 FNH 440 LFS 250 LFS 350 FNH 473	Yes	<ul> <li>2 - Demonstrate comprehension</li> <li>3 - Analyze, interpet and apply knowledge</li> <li>2 - Demonstrate comprehension</li> <li>2 - Demonstrate comprehension</li> <li>1 - Demonstrate broad knowledge</li> <li>2 - Demonstrate comprehension</li> <li>1 - Demonstrate broad knowledge</li> <li>1 - Demonstrate broad knowledge</li> <li>3 - Analyze, interpret and apply knowledge</li> <li>3 - Analyze, interpret and apply knowledge</li> </ul>
c) Sustainable food practices  d) Food markets and marketing of food  e) Factors affecting access to food  f) Disaster planning	2	3 2 3	LFS 250 LFS 350 FNH 415 FNH 440 LFS 250 FNH 440 LFS 250 LFS 350 FNH 473 FNH 415	Yes	<ul> <li>2 - Demonstrate comprehension</li> <li>3 - Analyze, interpet and apply knowledge</li> <li>2 - Demonstrate comprehension</li> <li>2 - Demonstrate comprehension</li> <li>1 - Demonstrate broad knowledge</li> <li>2 - Demonstrate comprehension</li> <li>1 - Demonstrate broad knowledge</li> <li>1 - Demonstrate broad knowledge</li> <li>3 - Analyze, interpret and apply knowledge</li> <li>3 - Analyze, interpret and apply knowledge</li> <li>2 - Demonstrate comprehension</li> </ul>
d) Food markets and marketing of food e) Factors affecting access to food	2	3 2 3	LFS 250 LFS 350 FNH 415 FNH 440 LFS 250 FNH 415 FNH 440 LFS 250 LFS 350 FNH 473 FNH 415 FNH 440	Yes	<ul> <li>2 - Demonstrate comprehension</li> <li>3 - Analyze, interpet and apply knowledge</li> <li>2 - Demonstrate comprehension</li> <li>2 - Demonstrate comprehension</li> <li>1 - Demonstrate broad knowledge</li> <li>2 - Demonstrate comprehension</li> <li>1 - Demonstrate broad knowledge</li> <li>1 - Demonstrate broad knowledge</li> <li>3 - Analyze, interpret and apply knowledge</li> <li>3 - Analyze, interpret and apply knowledge</li> <li>2 - Demonstrate comprehension</li> <li>2 - Demonstrate comprehension</li> </ul>

16. Professional Practice in Dietetics	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURSE
a) Federal, provincial / territorial requirements	2	2	FNH 380	Yes	2 - Demonstrate comprehension
b) Practice in a regulated health profession	2	2	FNH 380	Yes	2 - Demonstrate comprehension
			FNH 381	Yes	3 - Analyze, interpret and apply knowledge
c) Ethical conduct	3	3	FNH 480	Yes	3 - Analyze, interpret and apply knowledge
			LFS 350	Yes	3 - Analyze, interpret and apply knowledge
			FNH 380	Yes	2 - Demonstrate comprehension
d) Reflective practice	2	2	FNH 381	Yes	2 - Demonstrate comprehension
			FNH 480	Yes	2 - Demonstrate comprehension
			FNH 380	Yes	2 - Demonstrate comprehension
e) Professional development	1	2	FNH 381	Yes	2 - Demonstrate comprehension
			FNH 480	Yes	2 - Demonstrate comprehension
			FNH 380	Yes	2 - Demonstrate comprehension
f) Decision making	2	2	FNH 381	Yes	2 - Demonstrate comprehension
			FNH 480	Yes	2 - Demonstrate comprehension
			FNH 380	Yes	2 - Demonstrate comprehension
g) Time and workload management	2	2	FNH 381	Yes	2 - Demonstrate comprehension
			FNH 480	Yes	2 - Demonstrate comprehension
h) Role of research and new knowledge	2	2	FNH 480	Yes	2 - Demonstrate comprehension
i) Technological applications used in practice	1	2	FNH 480	Yes	2 - Demonstrate comprehension
j) Appropriate and secure documentation practices	2	2	FNH 480	Yes	2 - Demonstrate comprehension
k) Strategies for assessing and enhancing approaches to	1	1	FNH 381	Yes	2 - Demonstrate comprehension
practice	1	1	FNH 480	Yes	2 - Demonstrate comprehension
			FNH 380	Yes	1 - Demonstrate broad knowledge
l) Advocacy	1	1	FNH 381	Yes	1 - Demonstrate broad knowledge
			FNH 480	Yes	1 - Demonstrate broad knowledge
17. Population and Public Health	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURSE
a) Frameworks for population and public health	2	3	FNH 473	Yes	3 - Analyze, interpret and apply knowledge
<ul> <li>b) Strategies for public and population health including health promotion, education, advocacy, community development and partnerships</li> </ul>	2	3	FNH 473	Yes	3 - Analyze, interpret and apply knowledge
c) Policies, standards and guidelines for public health nutrition	2	3	FNH 473	Yes	3 - Analyze, interpret and apply knowledge
d) Values and philosophy of public and population health	2	3	FNH 473	Yes	3 - Analyze, interpret and apply knowledge
e) Program planning in public and population health	2	3	FNH 473	Yes	3 - Analyze, interpret and apply knowledge
f) The determinants of health	2	3	FNH 473	Yes	3 - Analyze, interpret and apply knowledge

18. Research and Evaluation	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURSE
a) Theoretical foundations of research	2	2	FNH 398	Yes	2 - Demonstrate comprehension
b) Qualitative, quantitative and mixed methodologies	2	2	FNH 398	Yes	2 - Demonstrate comprehension
c) Ethics in research	2	2	FNH 398	Yes	2 - Demonstrate comprehension
			FNH 398	Yes	2 - Demonstrate comprehension
d) Evidence-informed practice	2	3	FNH 371	Yes	2 - Demonstrate comprehension
			FNH 473	Yes	3 - Analyze, interpret and apply knowledge
e) Literature search strategies	2	3	FNH 398	Yes	3 - Analyze, interpret and apply knowledge
c) Enterature Scaren Strategies	2	3	FNH 473	Yes	2 - Demonstrate comprehension
			FNH 398	Yes	3 - Analyze, interpret and apply knowledge
f) Systematic review and critical appraisal of literature	2	3	FNH 371	Yes	2 - Demonstrate comprehension
			FNH 473	Yes	2 - Demonstrate comprehension
g) Use of technology to seek and manage information	3	3	FNH 398	Yes	3 - Analyze, interpret and apply knowledge
g) ose of teermology to seek and manage information	<u> </u>	J	FNH 475	Yes	3 - Analyze, interpret and apply knowledge
19. Social and Psychological Foundations	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURSE
a) Behavioural theories relevant to eating and food choice	2	2	FNH 473	Yes	2 - Demonstrate comprehension
b) Social and psychological aspects of eating and food	2	2	FNH 473	Yes	1 - Demonstrate broad knowledge
choice, in health and disease	2	2	FNH 371	Yes	2 - Demonstrate comprehension
			FNH 380	Yes	1 - Demonstrate broad knowledge
c) Relationship between mental health and nutrition	1	2	FNH 381	Yes	1 - Demonstrate broad knowledge
c) Relationship between mental health and hutilition	1		FNH 371	Yes	1 - Demonstrate broad knowledge
			FNH 475	Yes	2 - Demonstrate comprehension
			FNH 380	Yes	2 - Demonstrate comprehension
d) Social justice, diversity and equity in society	2	2	FNH 381	Yes	2 - Demonstrate comprehension
			FNH 473	Yes	2 - Demonstrate comprehension
e) Cultural competence	2	2	LFS 250	Yes	2 - Demonstrate comprehension
c) calcarat competence	2		FNH 380	Yes	2 - Demonstrate comprehension
20. Teaching and Learning	COGNITIVE COMPLEXITY LEVEL REQUIREMENT	COGNITIVE COMPLEXITY LEVEL ACHIEVED	COURSES	COVERED IN LEARNING OUTCOMES/COURSE MATERIALS	COGNITIVE COMPLEXITY LEVEL ACHIEVED BY COURSE
			FNH 381	Yes	2 - Demonstrate comprehension
<ul> <li>a) Theories of teaching and learning</li> </ul>	2	2	FNH 473	Yes	2 - Demonstrate comprehension
			FNH 480	Yes	2 - Demonstrate comprehension
b) Strategies to assess teaching and learning needs	2	3	FNH 381	Yes	2 - Demonstrate comprehension
b) Strategies to assess teaching and learning fields	۷	3	FNH 480	Yes	3 - Analyze, interpret and apply knowledge
c) Development and assessment of learning outcomes	2	3	FNH 381	Yes	3 - Analyze, interpret and apply knowledge
5, Development and assessment of learning outcomes		, , , , , , , , , , , , , , , , , , ,	FNH 480	Yes	3 - Analyze, interpret and apply knowledge

d) Strategies to address the teaching and learning needs of individuals and populations	2	2	FNH 381 FNH 480	Yes Yes	<ul><li>2 - Demonstrate comprehension</li><li>2 - Demonstrate comprehension</li></ul>
e) Learning resource selection and development	2	2	FNH 381	Yes	2 - Demonstrate comprehension
e) Learning resource selection and development	۷	3	FNH 480	Yes	3 - Analyze, interpret and apply knowledge