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Welcome to the Nutrition and Dietetics Program at Trocaire College!

On behalf of the faculty and staff here at Trocaire, please accept our congratulations on your choice to become a dietetic professional and offer our commitment to ensuring the quality and continued improvement of your dietetics education to meet your career goals.

Take some time to review the materials included in this Program Handbook. The Handbook aims to provide you with information on current policies and procedures relating to the Nutrition and Dietetics Program. The Handbook is consistent with institutional practices and designed to supplement the Trocaire College Student Handbook and the College Catalog.

Our faculty and staff are here to assist and support you throughout your educational process.

Healthy regards and have a great year!

Nutrition and Dietetics Program Contact Information

Nicole Klem, MS, RD, Director
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klemn@trocaire.edu

Tiffany Sandroni, RD, Faculty
SandroniT@trocaire.edu

Caryn Hufford, RD, Faculty
HuffordC@trocaire.edu
Our College

Trocaire College, a private coeducational college with a strong liberal arts core, was established by the Buffalo Regional Community of the Sisters of Mercy in 1958 and is a member of The Association of Mercy Colleges and Universities. The College is governed by a Board of Trustees.

Chartered in 1958, the former Sancta Maria College opened with an enrollment of young religious women preparing to be educators. In June 1967, Trocaire College graduated its first lay students. A few months earlier the name Sancta Maria had been changed to Trocaire, the Gaelic word for Mercy. In 1971, Trocaire became a coeducational institution.

Catholic in tradition, Trocaire College is informed by the Christian belief in the innate dignity of the human person and a desire to further the growth potential of the student seeking the atmosphere of a small college.

We believe our commitment to education may be best demonstrated by excellence in teaching. We believe it is significant to provide a flexible structure in which students may explore their capabilities. Thus, they become more fully aware of themselves, of their potentialities and limitations as they encounter the complexities of a rapidly evolving world.

Trocaire’s Choate Avenue Campus

The main campus is situated on the campus of Buffalo Mercy Hospital in an approximately 89,000 square foot building. The main campus houses the Rachel R. Savarino Library, The Palisano Center for Academic Success, administrative offices, the College Bookstore, the Registrar, Admission Office and Academic Advisement Office, classrooms, laboratories and computer labs.

Russell J. Salvatore School of Hospitality and Business

The College presently operates an Extension Center at 6681 Transit Road, Williamsville, NY. The Extension Center is housed in a new building, and contains state-of-the-art educational facilities including Smart enabled classrooms, fully equipped culinary instruction laboratory, computer lab, science lab and library. The Nutrition and Dietetics Program is housed at the Extension Center.
About Our Program

The Nutrition and Dietetics Program welcomed its first students in Fall 2010. The program is designed to meet the community’s growing need for professionals trained in dietetics and food service management. The Nutrition and Dietetics Program has opportunities to collaborate with existing programs and to offer students unique educational experiences.

The curriculum combines the science of nutrition with the knowledge and skills of foodservice management. An essential component of the program is the planned supervised practice experiences in area health care facilities and community agencies where students can put into practice their nutrition assessment, diet counseling and foodservice management skills.

Graduates of the program are prepared for entry level positions in clinical or community nutrition care or food service management, or may choose to continue their studies by transferring to a four year college. Graduates of the program are eligible to write the Registration Examination for Dietetic Technicians as offered by the Commission for Dietetics Registration (CDR).

Program Mission
It is the mission of the Nutrition and Dietetics Program at Trocaire College to empower graduates to become entry-level nutrition and dietetics technicians, registered in a variety of settings.

Accreditation Status

Trocaire College’s Dietetics Education Program has been granted full accreditation by the Accreditation Council for Education in Nutrition and Dietetics (ACEND)
120 South Riverside Plaza, Suite 2190, Chicago, IL 60606-6995, (312) 899-0040 ext 5400.
Http://www.eatright.org/ACEND.
Program Learning Outcomes
Nutrition and Dietetics graduates will successfully be able to:

Demonstrate scientific and evidence base of practice with a general understanding of scientific information and research related to the nutrition and dietetic technician level of practice.

Implement professional practice expectations: Beliefs, values, attitudes and behaviors for the professional nutrition and dietetic technician level of practice.

Perform clinical and customer services: development and delivery of information, products and services to individuals, groups and populations at the nutrition and dietetic technician level of practice.

Practice management and use of resources defined as application of principles of management and systems in the provision of clinical and customer services to individuals and organizations at the nutrition and dietetic technician level of practice.

Apply concepts of chemistry, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span at the nutrition and dietetic technician level of practice.

Program Goals and Objectives

Program Goal 1: Prepare graduates with the knowledge and skills needed to pass the registration exam and become competent entry-level Nutrition and Dietetic Technicians, Registered.

Program Objectives for Goal 1:
80% of graduates take the credentialing exam within 12 months of graduation
70% of graduates over a 5-year period pass the credentialing exam within one year following the first attempt
80% of the students admitted to the program will complete the program within 3 years.

Program Goal 2: Prepare graduates to secure employment in dietetics or related field

Program Objectives for Goal 2:
70% of the graduates who seek employment will be employed in a dietetics or related position within twelve months of completing the program.
80% of employers surveyed indicate graduates are meeting or exceeding employer expectations in their current position.

Program outcomes data are available upon request
**Degree Awarded:**
Associate in Applied Science (A.A.S.)

A student must successfully complete all coursework and supervised practice experience components for graduation.

**Admission Requirements:**
1. High School diploma (minimum 80% average) or GED diploma with a minimum score of 2625.
2. High School chemistry required and High School biology recommended with an overall average of 80% in each course.
3. Course credit or supervised practice hours may be granted for prior learning (coursework and/or experiential); please contact program director for more information.
4. 2.0 semester average with minimum grades of “C” in required program courses for current and transfer students.

**Minimum Degree Requirements:**
1. A total of at least 64 semester hours with a Quality Point Average of 2.00.

2. **Core Curriculum requirements**, (at least 27 credits):
   a. College Seminar (GS100), 1 credit*
   b. Humanities (EN101 or EN200 and Literature elective), 6 credits
   c. Mathematics (MA107 or higher), 3-4 credits
   d. Natural Science (BIO 109, 109L, CH 111, CH 111L), 8 credits
   e. Philosophy/ Religious Studies electives, 3 credits
   f. Social Science electives, 6 credits

3. **Program Requirements**, (37 credits):*
   (DT 101, DT 102, DT 103, DT 104, DT 104C, DT 105, DT 201, DT 202, DT 203, DT 204, DT 205, DT 206, DT 207, DT 208).

* Minimum grade of “C” required.

**Academic Progress**
For financial aid purposes, in order to be making satisfactory progress towards a degree, a student at Trocaire College must complete his or her degree within six full time semesters. Since some students use a combination of part time and full time semesters while working toward their degree, the College has developed the following system to measure progress:

Based on the number of credits a student carries in one semester, points are assigned for that semester. The assignment of points is as follows:

- 6-8 credit hours  \( \frac{1}{2} \) point
- 9-11 credit hours  \( \frac{3}{4} \) point
- 12 & more credit hours  1 point

Once a student has accumulated 6 points (the equivalent of 6 full time semesters) the student is no longer eligible for Financial Aid.
Applied for Graduation
Maximum time allowed for completion of program is 3 years for full-time and 4.5 years for part-time students. Time accrues from the date that the student formally begins the program.

Equal opportunity
All students who meet the requirements for admission to the Nutrition and Dietetics Program have equal access to the Program. Trocaire College prohibits admission discrimination based on an individual’s actual or perceived, race, color, creed, religion, religious practice, national origin, ethnic group, sex, gender identity, sexual orientation, political affiliation, age, marital status, military status, veteran status, disability, domestic violence victim status, genetic information or any other basis prohibited by New York state and/or federal non-discrimination laws. For further reference, Trocaire’s non-discrimination policy can be found in the College catalog at www.trocaire.edu

Anticipated Costs
In addition to tuition and fees charged by the College as specified in the College catalog, students should expect the following Nutrition and Dietetics Program fees:
- Course textbook fees – varies – see Campus Bookstore for more information.
- Lab coat - $30.00
- Servesafe Exam: $30
- Travel and parking – approximately $50.00 per semester.
- Immunizations and physicals – the costs associated with immunizations and physicals are the responsibility of the student. Fees vary. If required by the facility, students are responsible for any fees associated with drug testing and criminal background checks.
- Meals – students are responsible for the cost of meals while at supervised practice sites and at off campus seminars.
- Culinary equipment - $50
- Academy of Nutrition and Dietetics Student membership - $50.00
- Western New York Dietetic Association student membership - $15.00
- Student Professional Liability Insurance – covered by Trocaire College fee as listed in the catalog.

All fees are approximate and not inclusive
# Program Curriculum

## First Year – 1st Semester

<table>
<thead>
<tr>
<th>Courses</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>DT 101 Foundations of Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>DT 102 Culinary Nutrition I</td>
<td>3</td>
</tr>
<tr>
<td>DT 103 Nutrition Care Process</td>
<td>2</td>
</tr>
<tr>
<td>EN101 or 200 English Composition or Advanced Composition</td>
<td>3</td>
</tr>
<tr>
<td>BIO 109 Essentials of Anatomy and Physiology</td>
<td>3</td>
</tr>
<tr>
<td>BIO 109L Laboratory</td>
<td>1</td>
</tr>
<tr>
<td>GS 100 or College Seminar</td>
<td>1</td>
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<td><strong>Total</strong></td>
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## First Year – 2nd Semester

<table>
<thead>
<tr>
<th>Courses</th>
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</thead>
<tbody>
<tr>
<td>DT 104 Community Nutrition Theory</td>
<td>2</td>
</tr>
<tr>
<td>DT 104C Community Nutrition in Practice</td>
<td>2</td>
</tr>
<tr>
<td>DT 105 Culinary Nutrition II</td>
<td>3</td>
</tr>
<tr>
<td>DT 203 Nutrition Education</td>
<td>3</td>
</tr>
<tr>
<td>CHE 111 General Chemistry I</td>
<td>3</td>
</tr>
<tr>
<td>CHE 111L Laboratory</td>
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</tr>
<tr>
<td>Math elective</td>
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</tr>
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<td><strong>Total</strong></td>
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</tr>
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</table>

## Second Year – 1st Semester

<table>
<thead>
<tr>
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<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>DT 201 Diet and Disease I</td>
<td>3</td>
</tr>
<tr>
<td>DT 202 Supervised Practice I</td>
<td>4</td>
</tr>
<tr>
<td>DT 204 Foodservice Management &amp; Operations I</td>
<td>2</td>
</tr>
<tr>
<td>Literature elective</td>
<td>3</td>
</tr>
<tr>
<td>Social Science Elective</td>
<td>3</td>
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<tr>
<td><strong>Total</strong></td>
<td>15</td>
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</table>

## Second Year – 2nd Semester

<table>
<thead>
<tr>
<th>Courses</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>DT 205 Diet and Disease II</td>
<td>3</td>
</tr>
<tr>
<td>DT 206 Supervised Practice II</td>
<td>4</td>
</tr>
<tr>
<td>DT 207 Seminar in Nutrition and Dietetics</td>
<td>1</td>
</tr>
<tr>
<td>DT 208 Foodservice Management &amp; Operations II</td>
<td>2</td>
</tr>
<tr>
<td>Social Sciences elective</td>
<td>3</td>
</tr>
<tr>
<td>Philosophy/Religious Studies elective</td>
<td>3</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>16</td>
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</table>
Program Calendar and Scheduling

The Nutrition and Dietetics program courses are scheduled during the day in the Fall and Spring semesters as determined by the College. The semester calendars are published in the College catalog and are available on the College website. In addition, students may reference individual course syllabi and outlines.

Program Policies
Privacy of Information and Access to Department Student File

Student files are kept securely in the Nutrition and Dietetics Department to retain information such as pretest scores, advisement and registration information, transfer credit requests, performance evaluations and the like. Student health records are kept in the College Health Office. Trocaire College and the Nutrition and Dietetics Department adhere to the Family Educational Rights and Privacy Act (FERPA) which affords students certain rights with respect to their educational records. To view the full policy, please refer to the Trocaire College Student Handbook found at www.trocaire.edu.

Student Communication/Verifying Identity of Students Utilizing Distance Education

Strategies are in place to verify the identity of a student who participates in distance classes or coursework as detailed below.
Access to Trocaire College's technological resources is a privilege, not a right. Our goal is to provide access to diverse, state of the art technological tools to support learning, enhance instruction, and facilitate resource sharing, innovation and communication. All users are expected to respect the rights of others and the integrity of the systems and related physical resources in an ethical manner.

Students are automatically set up with a user name consisting of their last name first initial. All students are assigned an automatically generated password. Should log in problems occur, please contact the Help Desk at 827-4331. Access to the Trocaire College network and laptop use is denied without a user ID. User IDs and all files associated with that ID are deleted after each semester. It is the student's responsibility to back up their files. For further information on this policy, please refer to the Trocaire Student Handbook.

Trocaire College maintains a Student Portal to allow electronic access to college announcements and communications. Through the Portal, students have access to on-line registration, coursework, on-line forums for discussion, grades, academic planning, billing, schedules, calendars and more. The Portal is accessible by going to www.trocaire.edu, clicking on E-Student and then entering your student login and password.

Trocaire email (xxxxxx@trocaire.edu) is the official method of communicating with students. It is the student's responsibility to maintain access to their Trocaire email and to check frequently for college and course announcements.
Academic Advisors

Academic Advisement includes a comprehensive program in developmental advisement for students on a year round basis. Matriculated students are assigned an academic advisor with whom they are expected to meet on a regular basis, with a minimum of three encounters per semester.

Procedure for Academic Advising

The procedure for Academic Advising is available on the College website; a summary of this information has been placed in the appendix of this handbook (appendix C).

Standards of Performance

Each course in the Nutrition and Dietetics Program evaluates student achievement uniquely. Specific grading guidelines can be found in the course syllabus of each course. Trocaire College and the Nutrition and Dietetics Program utilize the following grade system:

<table>
<thead>
<tr>
<th>Quality Points</th>
<th>Letter Grade</th>
<th>Letter # Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.00</td>
<td>A</td>
<td>95-100</td>
</tr>
<tr>
<td>3.67</td>
<td>A-</td>
<td>92-94</td>
</tr>
<tr>
<td>3.33</td>
<td>B+</td>
<td>89-91</td>
</tr>
<tr>
<td>3.00</td>
<td>B</td>
<td>85-88</td>
</tr>
<tr>
<td>2.67</td>
<td>B-</td>
<td>82-84</td>
</tr>
<tr>
<td>2.33</td>
<td>C+</td>
<td>79-81</td>
</tr>
<tr>
<td>2.00</td>
<td>C</td>
<td>75-78</td>
</tr>
<tr>
<td>1.67</td>
<td>C-</td>
<td>72-74</td>
</tr>
<tr>
<td>1.33</td>
<td>D+</td>
<td>69-71</td>
</tr>
<tr>
<td>1.00</td>
<td>D</td>
<td>65-68</td>
</tr>
</tbody>
</table>

Nutrition and Dietetics students must maintain a minimum grade of “C” in each of the following courses:

- DT 101 Foundations of Nutrition
- DT 102 Culinary Nutrition I
- DT 103 Nutrition Care Process
- DT 104 Community Nutrition
- DT 104C Community Nutrition Practice
- DT 105 Culinary Nutrition II
To complete and achieve a passing grade for all supervised practice courses (DT 104C, DT 202, DT 206), the student must fulfill the following criteria:

- Achieve all competency requirements including both academic and professional behavior standards.
- Fulfill all designated hour requirements.

All supervised practice courses have established a core set of minimum competencies that each student must achieve in addition to earning a minimum average grade of “C”. These competencies can be found in each course syllabus.

Should a student believe that an error has been made in a grade; the error must be brought to the attention of the instructor within one week following the return of assignments or posting of grades.

An Incomplete (I) grade is given only for a good and sufficient reason as determined by the instructor. It is completed in a manner determined by the mutual agreement of student and instructor.

**Discipline and Termination**

Academic probation and dismissal as well as Student Conduct Disciplinary Policy are detailed in the Trocaire College catalog and the Trocaire Student Handbook found on the college website [www.trocaire.edu](http://www.trocaire.edu). Nutrition and Dietetics Program specific infractions may lead to dismissal from individual program courses and potentially the program. Examples of such infractions include – but are not limited to - unethical conduct or dishonesty and unprofessional behavior.

**Supervised Practice Rotation Requirements**

Students must complete a minimum of 450 supervised practice hours which is completed at pre-planned days and times in a variety of settings. No two rotations may necessarily be exactly alike, though all experiences provide equal and similar learning opportunities. The hours are divided among three courses: DT 104C Community Nutrition, DT 202 Supervised Practice I and DT 206 Supervised Practice II.

Supervised practice rotation experiences are designed to blend with didactic courses in order for students to have appropriate preparation as well as time to share experiences via classroom discussion.
Supervised Practice Attendance

Attendance at schedule supervised practice rotations is a priority. If an emergency arises and a student is unable to report to the assigned site, the student must notify the site preceptor, as well as the course faculty member immediately. If the faculty member is not available, the student must call the Program Director. It is not acceptable for someone besides the student to make these contacts. Failure to give adequate notification of a planned or unplanned absence may result in loss of grade points for the course.

The supervised practice schedule designed for the students builds in time for lunch/breaks as well as sick day or snow emergency days (8 hours per semester). Vacation days are to be taken when Trocaire College has scheduled vacation.

If in the event of an extended absence, arrangements to make up lost time must be made and approved by the course faculty member and facility preceptor. This is handled on a case by case basis and is reserved for exceptional circumstances. Failing to notify the course instructor of a make up day may lead to invalidation of the made up time.

Professional Dress

Students will be expected to dress in a clean, neat and professional manner at all supervised practice sites. Students reporting to supervised practice sites in improper attire will be dismissed to change into proper attire. Time lost for this reason is considered absence time. Make up time is not available. The following attire is required at all supervised practice sites, unless otherwise indicated:

- White, button full length lab coat. The lab coat must be clean, wrinkle-free and in good condition. The lab coat must not be adorned with excessive buttons or pins.
- Name tag. All students must wear a Trocaire photo name tag. The name tag must be worn on or above the top left pocket and must be in view at all times.
- Hair restraints must be worn in food preparation areas.
- Tattoos must be covered at all times.
- Jewelry and body piercings –
  - Visible body piercings (tongue, eyebrow, tongue, nose, etc) are not considered professional dress code and need to be removed or covered during supervised practice rotations.
  - Earrings – limited to two pair.
  - Wedding bands/engagement rings are the only hand jewelry permitted.
- Colognes and perfumes are not allowed.
- Personal appearance:
  - For Females:
    - Exposed midriffs, low cut tops, shorts, miniskirts, and camisoles (alone) are not permitted.
  - For Males:
    - Neckties are required except in foodservice areas.
Facial hair must be cleanly shaven. Beards and mustaches must be neatly trimmed.

For All Students:

- Socks/hosiery must be worn.
- Athletic style clothing is not permitted for supervised practice. This includes, but is not limited to: yoga pants, leggings, jeggings, sweatpants, sweatshirts, hoodies, etc.
- If hair is longer than shoulder length, it must be confined to prevent contamination and promote safety.
- Fingernails must be trimmed to a moderate length. Nail polish is not permitted during foodservice rotations.
- Closed toe and heel dress or casual shoes with low to moderate heels. Duty shoes and sneakers are not permitted except when assigned to foodservice areas. If worn in these areas, they must be clean, white, in good condition, and made of leather.
- Jeans, jean skirts, jean style pants and shorts are not permitted.

Standards specific to supervised practice rotations may vary from site to site. Guidelines will be reviewed during orientations for each supervised practice course during week one, prior to students beginning their on site rotations.

**Travel**

In order to meet the requirements for the supervised practice component of the program, students will be required to travel to sites throughout Buffalo and Western New York. Students should be prepared to have a reliable source of transportation for supervised practice rotations. Students will be required to provide or arrange for their own transportation to and from these facilities. Students must assume liability for their transportation. Travel time to and from supervised practice sites does not count towards rotation hours.

**Illness or Injury at Supervised Practice Sites**

Policies regarding illness or injury are in force and will be observed by the student while at supervised practice sites. In the event a student becomes ill or is injured while at a supervised practice site engaged in the scheduled program, the site will make its medical facilities available to the student or arrange for other medical facilities for emergency care at the student's expense. The student will need to make arrangements to return home until able to resume supervised practice responsibilities.

**Insurance**

Accident and Health Insurance – All students registered for credit classes are covered by an accident policy. This policy protects students in case of accidental injury while at school or at a supervised practice site. Full time students (12 credit hours or more) have full 24-hour coverage against accidental injury. Part-time students are covered while on campus or at the supervised practice site. Claim forms may be obtained in the Student Health Office, Choate Campus, Room...
114. It is the sole responsibility of the student to complete any claims and submit them to the insurance company.

Students are responsible for providing their own health and auto (if applicable) insurance while participating in college courses and related activities.

Professional liability insurance is mandatory for all students with client contact. Trocaire College provides professional liability insurance for all students registered in the Nutrition and Dietetics Program.

**Physical Examination Reports**

Following admission to the program, a physical examination, immunizations and specified laboratory tests are required. New York State Health Law 2165 requires proof of immunity against measles, rubella and mumps. This proof consists of a certificate of immunization signed by a physician or health care provider or a record from a previously attended school.

The New York State Code for health care facilities requires health exams for all persons in contact with clients to insure the student is free from health impairments that are of potential risk to clients of which might interfere with the performance of the student’s activities.

All students in the Nutrition and Dietetics Program must have a completed Student Health Form submitted prior to taking to any supervised practice course. The initial report is due on or before November 1st of the semester preceding DT 104 Community Nutrition. Forms are available from the faculty or in the Health Office.

The Student Health Form must be obtained annually until all supervised practice courses are completed. The physical exam must include:

- Rubella titer
- Second MMR for anyone born after 1957
- PPD test – proof of test within 6 months.
- Physical exam information updated within 1 year.
- Your signature to release information to the Nutrition and Dietetics Department, Trocaire Health Office and to the supervised practice sites.
- The signature of the physician or health care professional who performed the exam.

Students should keep a copy for their personal use. Students bear the responsibility for the cost of the physical and tests. Arrangements may be made for those who demonstrate need. Health records are maintained by the College Health Office.

Students will give Authorization for Release of Medical and/or Background Information to supervised practice sites. These release forms are to be kept securely in the College Health Office (medical information) and Program Directors Office (background information).
Individual supervised practice facility sites may have additional health requirements such as vaccination against influenza, Hepatitis B or a second PPD test. Students bear the responsibility for the cost of these tests as needed.

**Student Background Check Information**

Supervised practice rotations often involve working with vulnerable populations including the frail elderly and young children. All students enrolled in supervised practice will have a background check conducted by Trocaire College’s Department of Human Resources. Some supervised practice sites require additional checks which may include drug testing, fingerprinting or related background checks. Often, costs are covered by the supervised practice site, but students may need to make special arrangements to complete these checks prior to beginning a rotation. If necessary, students are responsible for all costs associated with these additional requirements.

**Replacement of Employees**

Nutrition and Dietetics students will not routinely replace regular employees at supervised practice facilities except for in the case of specific professional staff experiences that would be necessary to complete assigned learning activities.

**Class and Laboratory Attendance**

Students are expected to attend all scheduled classes and supervised practice sessions. Specific attendance requirements will be stated in each course syllabus and reviewed at the beginning of each course. Faculty report attendance as required by the college. When special circumstances make absences unavoidable, students must notify faculty of such circumstances. Students are responsible for all material covered in class and are required to hand in assignments when they are due.

**Leave of Absence**

In the event of an unanticipated lengthy absence (i.e., major illness, surgery, etc) a student may wish to take a leave of absence. This request must be made to the Vice President for Academic Affairs. This policy is described further in the College catalog.

**Evaluation of Student Work**

An evaluation system is required for each course and is detailed in each course syllabus. Examinations are ordinarily part of the evaluation, but alternative methods may be employed such as projects, presentations, preceptor evaluations of student performance. Some courses may include comprehensive examinations at the end of the semester, and would be described in course syllabi. Reports of assessments are communicated to the student as mid-term and final grades, as well as individual evaluations at the conclusion of supervised practice rotations.

**Cancellation of Class and/or Inclement Weather**

If an instructor fails to report to class, students are to wait ten minutes before leaving. Notices of cancellation are posted on the official bulletin boards and on the classroom door. If classes are
canceled due to weather, announcements will be made on local radio stations and the Trocaire Emergency Contact System. In the case of a campus emergency or closing, phone calls, text messages, and emails will be sent simultaneously to all students, faculty and staff who have signed on to the system. Instructions to sign up for this system are found on the website and the Student Handbook.

In regards to cancellation of supervised practice experience due to inclement weather, if Trocaire College is closed, supervised practice schedule for that day will be cancelled. If Trocaire College is open and an assigned supervised practice site is closed, the student should contact course faculty for further instructions.

**Transfer Credit**

Please refer to the Trocaire College catalog for further information on transfer credit. Evaluation of transfer credits is completed through the Registrar’s Office in consultation with the Program Director and Vice President for Academic Affairs.

**Credit for Prior Learning**

Trocaire College realizes that students learn through employment and life experiences. There are several ways a student may demonstrate prior learning and receive college credit. These may include: Advanced Placement, Course Challenge, Credit by Examination, Military Experience and Portfolio and are detailed in the Trocaire College catalog. For students desiring evaluation and application of their employment/life experiences for credit towards dietetics program courses, the student will complete an application packet (sample found in Appendix G) and submit to program director by the last day of the semester prior to the start of the semester in which the course is offered. The student will be notified within 3 weeks prior to the beginning of the semester if the application was accepted for transfer (all or part) credit.

**Course Waiver**

A Student may, in certain circumstances, be granted a waiver of a required course. The permission for a course waiver must be signed by the Program Director and Chief Academic Officer. When a student does receive this waiver, he/she is required to take an equivalent course to fulfill the credit requirements of the curriculum. A waiver does not lessen the credit hours required, but alters the required courses of the program of study. See waiver form in Appendix F.

**Notice of Opportunity to File Complaints with the Accreditation Council for Education in Nutrition and Dietetics**

Any individual, for example, student, faculty, dietetics practitioner and/or member of the public may submit a complaint against any accredited program to the Accreditation Council for Education in Nutrition and Dietetics (ACEND). However, the ACEND does not intervene on behalf of individuals or act as a court of appeal for individuals in matters of admissions, appointment, promotion or dismissal of faculty or students. It acts only upon a signed allegation that the program may not be in compliance with the accreditation standards or policies. The complaint must be signed by the complainant. Anonymous complaints are not considered. Where a complainant has threatened or
filed legal action against the institution involved, ACEND will hold complaints in abeyance pending resolution of the legal issues and the complainant is so advised.

A copy of the accreditation/approval standards and/or ACEND’s policy and procedure for submission of complaints about programs is available at http://www.eatright.org/ACEND/ and may be obtained by contacting the Education and Accreditation Team at The Academy for Nutrition and Dietetics at 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995 or by calling 1-800-877-1600 ext. 5400.

Filing and Handling of Complaints Related to the Nutrition and Dietetics Program

Students enrolled in the Nutrition and Dietetics program who wish to register a complaint can file a complaint with the Program Director. If the student does not feel comfortable registering the complaint with the Program Director, the complaint may be given to the Dean following the procedure outlined below. The complaint must be written and should be submitted to the Program Director in Room 106 in a sealed envelope. The complaint must be signed, anonymous complaints will not be considered. After receiving the complaint, the Program Director will meet with the student. If the complaint is not resolved to the student's satisfaction, the student can take the complaint to the Dean, Division of Health Professions. If after meeting with the Dean, the complaint is still not resolved to the student's satisfaction, the student may take the complaint to the Chief Academic Officer (if the concern is related to academics) or Dean of Student Success (if the concern is not academic in nature).

Students who believe that a member of the Nutrition and Dietetics program faculty or site preceptor has incorrectly reported a grade should first bring the grade to the attention of the individual instructor. If the student is not satisfied with the determination of the instructor, the matter is then presented in writing to the Program Director who will follow the grievance procedures as outlined in the Student Handbook “Appeal of Academic Decision”.

There will be no retaliation toward any student who files a complaint. If the student suspects that retaliation has occurred, the same process as utilized for filing a complaint can be followed.

Preceptors who believe that a Nutrition and Dietetics student is acting unprofessionally, inappropriately or in an unsafe manner while assigned to the facility should first bring the issue to the attention of the individual instructor. As stated in the signed affiliation agreement (sample below):

At the request of Hospital, facility or business, College shall immediately suspend from the use of Hospital's clinical facilities any student who fails to obey the rules and regulations of Hospital or whose continued participation in the clinical experience would constitute a danger to himself, other students, or to the patients or employees of Hospital. In the event such request is made, College shall suspend student and a representative of College and a representative of Hospital shall meet promptly to determine whether the student may be reinstated and if so, the terms and conditions of such reinstatement.

Course Add, Drop, Withdrawal

Updated 10/2017
Students must confer with their course instructor and academic advisor before dropping, adding or withdrawing from a course. Completed paperwork must be initiated from and returned to the Registrar's Office.

Withdrawal from a course may effect enrollment in co-requisite courses and may lengthen the time necessary to complete the program. Students should also consult the semester calendar for deadline dates. A course add, drop or withdrawal may affect Financial Aid; it is recommended students contact the Financial Aid office about their plans.

Tuition Liability Policy (found at www.trocaire.edu)

The institutional refund schedule is as follows:

<table>
<thead>
<tr>
<th>Period</th>
<th>Percentage of Tuition</th>
</tr>
</thead>
<tbody>
<tr>
<td>Through the 1st week</td>
<td>100% of tuition</td>
</tr>
<tr>
<td>2nd week of class</td>
<td>80% of tuition</td>
</tr>
<tr>
<td>3rd week of class</td>
<td>60% of tuition</td>
</tr>
<tr>
<td>4th week of class</td>
<td>40% of tuition</td>
</tr>
<tr>
<td>5th week of class</td>
<td>20% of tuition</td>
</tr>
<tr>
<td>After the 5th week</td>
<td>no refund</td>
</tr>
</tbody>
</table>

The schedule for tuition refunds is based on the date of official withdrawal from the college, that is, the date on which written notification of withdrawal is received from the Registrar's Office. A student who has been granted permission to withdraw shall be liable for all fees and tuition within the limits of the Tuition Liability Policy outlined above. However, all fees are non-refundable therefore the student is 100% responsible for all fees when they withdraw.

Student Retention and Remediation Procedures for supervised practice

If at any time the conduct of a student is judged to unfavorably affect the morale of other participants in the program, result in an unsatisfactory level of performance, or the health status of a student is a detriment to the student's successful completion of the program, a conference shall be held between the director and appropriate representatives to determine remedial action. If a student does not meet the competencies and objectives of supervised practice experiences, the student will be assigned to continue with additional experiences, not to exceed 10 days, until the desired level of expertise is accomplished. This remediation would require attendance at supervised practice sites during school breaks. Should this occur, the director, in consultation with the preceptors of the facility will provide in writing specific steps and action that are to be required of the student. If the student does not meet competencies at this point, the student will receive a failing grade for the supervised practice experience and dismissal from the program will be reviewed. See policy for Dismissal and Termination, in this manual.

Technical Standards for the Nutrition and Dietetics Program

SKILLS, KNOWLEDGE, ABILITIES AND TASKS
(Technical and Functional Expertise)
Skills

*Note:* The technical and functional skills listed below are based on general occupational qualifications for Dietetic Technicians commonly recognized by most employers. Typically, you will not be required to have all of the skills listed to be a successful performer. Recruitment and selection standards for an individual state job must be based on the specific knowledge, skills, and abilities for that job as indicated in the job announcement and job description in the Employee Work Profile.

1. Giving full attention to what other people are saying, taking time to understand the points being made, asking questions as appropriate, and not interrupting at inappropriate times.
2. Understanding written sentences and paragraphs in work related documents.
3. Being aware of others’ reactions and understanding why they react as they do.
4. Teaching others how to do something.
5. Actively looking for ways to help people.
6. Communicating effectively in writing as appropriate for the needs of the audience.
7. Understanding the implications of new information for both current and future problem-solving and decision-making.
8. Selecting and using training/instructional methods and procedures appropriate for the situation when learning or teaching new things.
9. Using logic and reasoning to identify the strengths and weaknesses of alternative solutions, conclusions or approaches to problems.
10. Talking to others to convey information effectively.

Knowledge

*Note:* The technical and functional knowledge statements listed below are based on general occupational qualifications for Dietetic Technicians commonly recognized by most employers. Typically, you will not be required to have all of the knowledge listed to be a successful performer. Recruitment and selection standards for an individual state job must be based on the specific knowledge, skills, and abilities for that job as indicated in the job announcement and job description in the Employee Work Profile.

The Knowledge of:

1. The principles and processes for providing customer and personal services. This includes customer needs assessment, meeting quality standards for services, and evaluation of customer satisfaction.
2. The principles and methods for curriculum and training design, teaching and instruction for individuals and groups, and the measurement of training effects.
3. Plant and animal organisms, their tissues, cells, functions, interdependencies, and interactions with each other and the environment.
4. The structure and content of the English language including the meaning and spelling of words, rules of composition, and grammar.

Abilities

*Note:* The technical and functional abilities listed below are based on general occupational qualifications for Dietetic Technicians commonly recognized by most employers. Typically, you will not be required to have all of the abilities listed to be a successful performer. Recruitment and
selection standards for an individual state job must be based on the specific knowledge, skills, and abilities for that job as indicated in the job announcement and job description in the Employee Work Profile.

The Ability to:

1. Communicate information and ideas in speaking so others will understand.
2. Listen to and understand information and ideas presented through spoken words and sentences.
3. Speak clearly so others can understand you.
4. Tell when something is wrong or is likely to go wrong. It does not involve solving the problem, only recognizing there is a problem.
5. Identify and understand the speech of another person.
6. Arrange things or actions in a certain order or pattern according to a specific rule or set of rules (e.g., patterns of numbers, letters, words, pictures, mathematical operations).
7. See details at close range (within a few feet of the observer).
8. Apply general rules to specific problems to produce answers that make sense.
9. Read and understand information and ideas presented in writing.
10. Come up with a number of ideas about a topic (the number of ideas is important, not their quality, correctness, or creativity).

Tasks

*Note: The following is a list of sample tasks typically performed by Dietetic Technicians. Employees in this occupation will not necessarily perform all of the tasks listed.*

1. Observe patient food intake and report progress and dietary problems to dietician.
2. Prepare a major meal, following recipes and determining group food quantities.
3. Analyze menus and recipes, standardize recipes and test new products.
4. Supervise food production and service, or assist dietitians and nutritionists in food service supervision and planning.
5. Obtain and evaluate dietary histories of individuals to plan nutritional programs.
6. Plan menus and diets or guide individuals and families in food selection, preparation, and menu planning, based upon nutritional needs and established guidelines.
7. Determine food and beverage costs and assist in implementing cost control procedures.
8. Develop job specifications, job descriptions, and work schedules.
9. Select, schedule, and conduct orientation and in-service education programs.
10. Provide dietitians with assistance researching food, nutrition and food service systems

**Students Requiring Accommodations**

Trocaire College offers students with special needs reasonable accommodations and services to enable them to fully participate in the mainstream of the educational process. In compliance with Section 504 of the Rehabilitation Act of 1973 and the Americans with Disabilities Act of 1992, the College provides services on an individual basis for students with special needs, including those with specific learning disabilities.
Trocaire College is committed to ensuring that students with disabilities have equal access to their coursework through reasonable academic accommodations or modifications. Reasonable accommodations are determined on a case-by-case basis. Any student who feels s/he may need an accommodation based on the impact of a disability should contact The Office of Disability Services. Students are expected to identify themselves as a student with a disability and will be asked to provide current documentation from a licensed provider. To find out more information or discuss eligibility for accommodations, please contact the Coordinator of Disability Services in Room 112 of our Choate Campus or at 827-2412.

Student Support Services

Trocaire College is committed to fulfilling the life-skill needs of all students and has developed a comprehensive network of support services including the Palisano Center for Academic Success, counseling services, the Career Center, Trocaire Opportunity Program (T.O.P.), health services, counseling services and the Office of Campus Ministry. Please reference the Trocaire College catalog, student handbook and website for further information regarding these services.

Supervised Practice Site Selection and Periodic Evaluation

Supervised practice sites are selected using a number of criteria:

- Management/administration at the facility supports the teaching program.
- Preceptors are qualified with the appropriate credentials, licenses and experiences in the state and area of practice.
- The facility provides experiences that enable students to achieve the educational outcomes of the dietetics program.
- The facility has preceptors who are willing and able to serve as role models of current dietetics practice.
- Preceptors are able to attend preceptor training sessions hosted by Trocaire College.
- Adequate information and resources are available.
- The facility provides an environment that is conducive to learning.
- The facility is in compliance with all applicable laws and regulations.
- Where applicable:
  - The facility provides opportunities for direct client care.
  - The dietetics staff works in a team environment.
Supervised practice sites are periodically reviewed using a number of criteria:

- Feedback from faculty who have oversight of the supervised practice courses.
- Student feedback from their site evaluation form (found in each supervised practice handbook).
- Preceptor/facility contact feedback both formally through student evaluations and informally through faculty/facility communication.

Supervised practice affiliations are continued when it is determined the learning experiences provided are positive for both parties and the facilities are committed to hosting students.

Supervised practice affiliations may be withdrawn when it is determined that the learning experiences provided are not meeting the needs of both parties.

**Supervised Practice Site Affiliation Agreements**

Prior to hosting students for supervised practice rotations, an affiliation agreement must be signed by both the Chief Administration and Auxiliary Services Officer at Trocaire College and an appropriate administrative representative from the host institution. The signed Affiliation Agreement serves as verification of the agreement and the commitment from both parties to maintain a mutually beneficial experience for the students and the supervised practice site.

The Nutrition and Dietetics Program Director will meet with representatives from potential supervised practice sites to review selection criteria (see policy on Supervised Practice Site Selection). Upon verbal agreement of a site's participation:

- An Affiliation Agreement will be prepared by Trocaire College.
- The Chief Administration and Auxiliary Services Officer will sign two copies of the Affiliation Agreement.
- The copies will be mailed to the Supervised Practice Site contact for signatures.
- One signed copy will be returned to Trocaire College and be securely housed with administration (original) and Program Director’s (photocopy) office.
- The Affiliation Agreements will be reviewed on an annual basis to determine the accuracy of the information. The agreement will be updated as needed to remain current with practice.

Supervised practice sites are periodically reviewed using a number of criteria:

- Feedback from faculty who have oversight of the supervised practice courses.
- Student feedback from their site evaluation form (found in each supervised practice handbook).
- Preceptor/facility contact feedback both formally through student evaluations and informally through faculty/facility communication.
Supervised practice affiliations are continued when it is determined the learning experiences provided are positive for both parties and the facilities are committed to hosting students.

Supervised practice affiliations may be withdrawn when it is determined that the learning experiences provided are not meeting the needs of both parties.

**Verification Statement Procedure**

Verification of completion of dietetics programs is the method used by the Accreditation Council for Education in Nutrition and Dietetics (ACEND, formerly the Commission on Accreditation for Dietetics Education) to ensure that academic and supervised practice requirements for Academy of Nutrition and Dietetics (AND) Membership or Commission on Dietetic Registration (CDR) eligibility for the Registration Examination for Dietetic Technicians have been met. At various times in preparing for professional membership or registration, an individual will be asked to supply verification of both academic and supervised practice qualifications. Therefore, it is the responsibility of the individual to obtain the appropriate quantity of Verification Statements and to safeguard them until the time they are to be used in various application processes.

The Verification Statement form(s) are to be signed and completed by the program director. The signature must be that of the Program Director on record with ACEND at the Academy of Nutrition and Dietetics when the form is signed. The form should be signed on or following the date of program completion. Statements that are predated or preissued are invalid. Program completion date and signature date must include month, day, and year. Statements should be signed in a color ink other than black to distinguish the original from a photocopy. Program Directors may affix their institutional seal on this form. Verification statements will be mailed to graduates within one week of degree is conferred.

The process for registering students for the Examination for Dietetic Technicians, as offered by the Commission for Dietetics Registration begins two weeks prior to the completion of the program as part of the course DT 207 Seminar in Dietetic Technology. Program faculty will provide an in-depth overview of the exam eligibility process. This will include full explanation of required paperwork, contact information and due dates. On or within one week following the degree conferral, the Program Director will complete the exam eligibility registration process and sign and mail Verification Statements. A minimum of four (4) original copies of the Verification Statement will be U. S. mailed to each student. Two (2) original copies will be kept on file at the college.

**National Registration (NDTR Exam)**

Upon successful completion of the AAS in Nutrition and Dietetics degree, graduates are eligible to take the national Registration Examination for Nutrition and Dietetic Technicians offered by the Commission on Dietetic Registration (www.cdrnet.org), the credentialing agency for the Academy of Nutrition and Dietetics.

**Additional Credentials through National Examinations**

Graduates may obtain additional credentials through national examinations.
Appendices

- A - Student Agreement Form
- B - Authorization to Release Medical Information
- C - Authorization to Release Personal Information
- D – Code of Ethics for the Profession of Dietetics
- E – Office of Advisement
- F- Course Waiver Form (sample)
- G – Assessment of Prior Learning for Credit (sample)
Appendix A – Student Agreement Form

I have read and understand the information presented in the Nutrition and Dietetics Program Handbook. I have a full understanding of the policies for progression and successful completion of the Nutrition and Dietetics Program leading to an Associate’s Degree in Applied Science. I understand that if the terms and conditions are not followed that this will have an impact on my successful completion of the program and may result in lowered performance evaluations and/or grades, or suspension/withdrawal from the program.

I understand that the criminal background check, physical exam and written documentation of annual health updates (originals only) including the TB test are necessary PRIOR TO any supervised practice course. I understand I must keep the handbook at all times during the program.

Student Signature:

Date:

This form is to be signed and returned to the Nutrition and Dietetics Program Director for placement in the student’s file.
Appendix B – Authorization to Release Medical Information

Release of Immunizations to Supervised Practice Sites

In order to maintain the health and safety of their clients and meet state health laws, agencies used for supervised practice experience require selected information from student’s Health Record.

My Permission is given to the Health Office of Trocaire College to release required information to agencies I will be attending.

______________________________________________________________________________
Student Name (please print)  __________________________________________________________

______________________________________________________________________________
Date    Student Signature

______________________________________________________________________________
Program

 Trocaire College
Appendix C – Authorization to Release Personal Information

Authorization for Release of Personal Information

In order to maintain the health and safety of their clients, agencies used for supervised practice experience require selected background information from students which may include:

- Criminal Background Check
- Drug Testing
- Fingerprinting

The background information will be securely kept in the Nutrition and Dietetics Office. My permission is given to the Nutrition and Dietetics Department to release required information to supervised practice sites as necessary.

I understand that any information obtained by a personal history background investigation which is developed directly or indirectly, in whole or in part, upon this release authorization will be considered in determining my suitability for placement for supervised practice. I also certify that any person(s) who may furnish such information concerning me shall not be held accountable for giving this information, and I do hereby release said person(s) from any and all liability which may be incurred as a result of furnishing such information.

A PHOTOCOPY OF THIS RELEASE WILL BE VALID AS AN ORIGINAL THEREOF, EVEN THOUGH THE SAID PHOTOCOPY DOES NOT CONTAIN AN ORIGINAL WRITING OF MY SIGNATURE.

I have read and fully understand the contents of the “Authorization for Release of Personal Information”.

________________ _________________________________________________
Date    Student Signature
Appendix D- Code of Ethics for the Profession of Dietetics

CODE OF ETHICS FOR THE PROFESSION OF DIETETICS
Journal of the Academy of Nutrition and Dietetics, 2009; 109:1461-1467

The Academy of Nutrition and Dietetics and its Commission on Dietetic Registration have adopted a voluntary, enforceable code of ethics. This code, entitled the Code of Ethics for the Profession of Dietetics, challenges all members, registered dietitians, and dietetic technicians, registered, to uphold ethical principles. The enforcement process for the Code of Ethics establishes a fair system to deal with complaints about members and credentialed practitioners from peers or the public.

The first code of ethics was adopted by the House of Delegates in October 1982; enforcement began in 1985. The code applied to members of the Academy of Nutrition and Dietetics only. A second code was adopted by the House of Delegates in October 1987 and applied to all members and Commission on Dietetic Registration credentialed practitioners. A third revision of the code was adopted by the House of Delegates on October 18, 1998, and enforced as of June 1, 1999, for all members and Commission on Dietetic Registration credentialed practitioners. The current Code of Ethics was approved on June 2, 2009, by the Academy Board of Directors, House of Delegates, and the Commission on Dietetic Registration.

The Ethics Committee is responsible for reviewing, promoting, and enforcing the Code. The Committee also educates members, credentialed practitioners, students, and the public about the ethical principles contained in the Code. Support of the Code of Ethics by members and credentialed practitioners is vital to guiding the profession’s actions and to strengthening its credibility.

PREAMBLE
The Academy of Nutrition and Dietetics and its credentialing agency, the Commission on Dietetic Registration (CDR), believe it is in the best interest of the profession and the public it serves to have a Code of Ethics in place that provides guidance to dietetics practitioners in their professional practice and conduct. Dietetics practitioners have voluntarily adopted this Code of Ethics to reflect the values (Figure) and ethical principles guiding the dietetics profession and to set forth commitments and obligations of the dietetics practitioner to the public, clients, the profession, colleagues, and other professionals.

The Code of Ethics applies to the following practitioners:

a) In its entirety to members of the Academy who are Registered Dietitians (RDs) or Dietetic Technicians, Registered (DTRs);
b) Except for sections dealing solely with the credential, to all members of the Academy who are not RDs or DTRs; and
c) Except for aspects dealing solely with membership, to all RDs and DTRs who are not members of the Academy.
All individuals to whom the Code applies are referred to as “dietetics practitioners,” and all such individuals who are RDs and DTRs shall be known as “credentialed practitioners.” By accepting membership in the Academy and/or accepting and maintaining CDR credentials, all members of the Academy and credentialed dietetics practitioners agree to abide by the Code.

1. The dietetics practitioner conducts himself/herself with honesty, integrity, and fairness.

2. The dietetics practitioner supports and promotes high standards of professional practice. The dietetics practitioner accepts the obligation to protect clients, the public, and the profession by upholding the Code of Ethics for the Profession of Dietetics and by reporting perceived violations of the Code through the processes established by the Academy and its credentialing agency, CDR.

3. The dietetics practitioner considers the health, safety, and welfare of the public at all times.

4. The dietetics practitioner will report inappropriate behavior or treatment of a client by another dietetics practitioner or other professionals.
   a. The dietetics practitioner complies with all laws and regulations applicable or related to the profession or to the practitioner’s ethical obligations as described in this Code.
   b. The dietetics practitioner must not be convicted of a crime under the laws of the United States, whether a felony or a misdemeanor, an essential element of which is dishonesty.
   c. The dietetics practitioner must not be disciplined by a state for conduct that would violate one or more of these principles.
   d. The dietetics practitioner must not commit an act of misfeasance or malfeasance that is directly related to the practice of the profession as determined by a court of competent jurisdiction, a licensing board, or an agency of a governmental body.

5. The dietetics practitioner provides professional services with objectivity and with respect for the unique needs and values of individuals.
   a. The dietetics practitioner does not, in professional practice, discriminate against others on the basis of race, ethnicity, creed, religion, disability, gender, age, gender identity, sexual orientation, national origin, economic status, or any other legally protected category.
   b. The dietetics practitioner provides services in a manner that is sensitive to cultural differences.
   c. The dietetics practitioner does not engage in sexual harassment in connection with professional practice.

6. The dietetics practitioner does not engage in false or misleading practices or communications.
   a. The dietetics practitioner does not engage in false or deceptive advertising of his or her services.
   b. The dietetics practitioner promotes or endorses specific goods or products only in a manner that is not false and misleading.
   c. The dietetics practitioner provides accurate and truthful information in communicating with the public.
7. The dietetics practitioner withdraws from professional practice when unable to fulfill his or her professional duties and responsibilities to clients and others.
   a. The dietetics practitioner withdraws from practice when he/ she has engaged in abuse of a substance such that it could affect his or her practice.
   b. The dietetics practitioner ceases practice when he or she has been adjudged by a court to be mentally incompetent.
   c. The dietetics practitioner will not engage in practice when he or she has a condition that substantially impairs his or her ability to provide effective service to others.

8. The dietetics practitioner recognizes and exercises professional judgment within the limits of his or her qualifications and collaborates with others, seeks counsel, or makes referrals as appropriate.

9. The dietetics practitioner treats clients and patients with respect and consideration.
   a. The dietetics practitioner provides sufficient information to enable clients and others to make their own informed decisions.
   b. The dietetics practitioner respects the client’s right to make decisions regarding the recommended plan of care, including consent, modification, or refusal.

10. The dietetics practitioner protects confidential information and makes full disclosure about any limitations on his or her ability to guarantee full confidentiality.

11. The dietetics practitioner, in dealing with and providing services to clients and others, complies with the same principles set forth above in “Responsibilities to the Public” (Principles #3-7).

12. The dietetics practitioner practices dietetics based on evidence-based principles and current information.

13. The dietetics practitioner presents reliable and substantiated information and interprets controversial information without personal bias, recognizing that legitimate differences of opinion exist.

14. The dietetics practitioner assumes a life-long responsibility and accountability for personal competence in practice, consistent with accepted professional standards, continually striving to increase professional knowledge and skills and to apply them in practice.

15. The dietetics practitioner is alert to the occurrence of a real or potential conflict of interest and takes appropriate action whenever a conflict arises.
   a. The dietetics practitioner makes full disclosure of any real or perceived conflict of interest.
   b. When a conflict of interest cannot be resolved by disclosure, the dietetics practitioner takes such other action as may be necessary to eliminate the conflict, including recusal from an office, position, or practice situation.

16. The dietetics practitioner permits the use of his or her name for the purpose of certifying that dietetics services have been rendered only if he or she has provided or supervised the provision of those services.
17. The dietetics practitioner accurately presents professional qualifications and credentials.
   a. The dietetics practitioner, in seeking, maintaining, and using credentials provided by CDR, provides accurate information and complies with all requirements imposed by CDR. The dietetics practitioner uses CDR-awarded credentials (“RD” or “Registered Dietitian”; “DTR” or “Dietetic Technician, Registered”; “CS” or “Certified Specialist”; and “FADA” or “Fellow of the Academy of Nutrition and Dietetics”) only when the credential is current and authorized by CDR.
   b. The dietetics practitioner does not aid any other person in violating any CDR requirements, or in representing himself or herself as CDR-credentialed when he or she is not.

18. The dietetics practitioner does not invite, accept, or offer gifts, monetary incentives, or other considerations that affect or reasonably give an appearance of affecting his/her professional judgment.

19. The dietetics practitioner demonstrates respect for the values, rights, knowledge, and skills of colleagues and other professionals.
   a. The dietetics practitioner does not engage in dishonest, misleading, or inappropriate business practices that demonstrate a disregard for the rights or interests of others.
   b. The dietetics practitioner provides objective evaluations of performance for employees and coworkers, candidates for employment, students, professional association memberships, awards, or scholarships, making all reasonable efforts to avoid bias in the professional evaluation of others.

Students are more successful when they keep in close contact with their advisors.

Who is my Advisor?
- The Advisement Center sends a postcard in the mail stating your advisor’s name, room number, telephone number and email address – KEEP THIS CARD!
- A list of students and assigned advisors is posted on the Advisement office door approximately 2 weeks after the start of the semester.

Importance of Advisement
- To stay on track with your academic goals
- To help you solve academic problems
- To provide helpful referrals to campus resources

In the first month of school (September and January):
Introduce yourself to your advisor – discuss any concerns

At Midterm (October and March):
Discuss grades, testing, any concerns and progress in courses

Registration Week:
You must contact your advisor by telephone, email, or by a visit to his/her office. Many advisors have appointment schedules posted on their doors so that students can sign up for a meeting. See your advisor this week to discuss a schedule and necessary classes for next semester. At this appointment, your advisor will unlock you for online registration. You must see your advisor for registration.

What Your Advisor Will Do
1. Your advisor will help you understand the early alert process, the midterm warning process, and academic probation and/or dismissal letters. Your advisor is available to help clarify college policies and procedures.

2. Your advisor may refer you to other on-campus offices for further assistance with academic or personal needs.

3. Review your tentative schedule for the next semester with you.

What You Should Do
1. Meet your advisor.

2. Use your advisor as a resource for information and direction when you have academic and/or personal questions.

3. Seek out your advisor when thinking about course or program changes, absences, and/or if you receive any warning letters.
4. Read the college catalog for program requirements and find necessary courses in the semester Course Offerings book or online.

5. Make an appointment with your advisor during registration week. Check your advisor’s office door to sign up for an appointment (or call your advisor’s office phone if a schedule is not posted).
Appendix F – Course Waiver Form (sample)

Nutrition and Dietetics Course Waiver/Substitution
A student may, in certain circumstances, be granted a waiver of a required course. When a student does receive this waiver, they are required to take an equivalent course to fulfill the credit hour requirements of the curriculum. A waiver does not lessen the credit hours required, but alters the required courses of the program of study.

DTXXX COURSE NAME

Students who are able to demonstrate current knowledge and competencies are eligible to request a course waiver. Required:
- Paperwork needs to be completed by end of Fall Semester.
- Copy of course work which shows current competency
- Student must take an equivalent course to fulfill the credit hour requirements of the curriculum. The course(s) must total at least X credit hours and be considered a free elective.
- Required Signatures

______________________________________ _____________________________
Student (print name)     Student Signature

______________________________________ ______________________________
Nutrition and Dietetics Program Director  Vice President for Academic Affairs

- Original to Registrar
- Cc: advisement file, student, program director
Appendix G – Assessment of Prior Learning for Course Credit (sample)

**Assessment of Prior Learning**

**DT 202 Supervised Practice 1**

**NAME:**

Contact information (email and/or phone):

**Application Packet – please include the following:**

- Names and locations of previous employers to be used for this application.
- Inclusive dates of employment.
- Detailed description of duties and responsibilities in claimed experience (see table below).
- Letter(s) of recommendation from previous employers in claimed experience.
- Packet submitted by last day of semester prior to start of DT 202 Supervised Practice 1.

Successful completion of the application for Assessment of Prior Learning would exempt student from all or part of SP1 rotation hours (approx. 203 hours) and related assignments. Supervised practice hours will be documented as “completed” on your course timesheet.

Date Packet Submitted: __________________________ Date Packet Reviewed: __________________________

Decision: 

- _____ accept
- _____ reject

Comments:

______________________________
Signature of Nutrition and Dietetics Program Director

______________________________
Signature of Dean of Division of Health Sciences