

Nutrition Science (M.S.)

Nutrition Science (M.S.) uses the Future Education Model Graduate Degree Competencies (K=Knows, S=Shows, D=Does) from the Accreditation Council For Education in Nutrition in Dietetics (ACEND) to assess student learning.

Graduates earning a master's degree in nutrition science from Hood College:

Unit 1- Foundational Knowledge: Applies foundational sciences to food and nutrition knowledge to meet the needs of individuals, groups, and organizations.

- 1.1- Applies an understanding of environmental, molecular factors (e.g. genes, proteins, metabolites) and food in the development and management of disease. (S)
- 1.2- Applies an understanding of anatomy, physiology, and biochemistry. (S)
- 1.3- Applies knowledge of microbiology and food safety. (S)
- 1.4- Integrates knowledge of chemistry and food science as it pertains to food and nutrition product development and when making modifications to food. (S)
- 1.5- Applies knowledge of patho-physiology and nutritional biochemistry to physiology, health and disease. (S)
- 1.6- Applies knowledge of social, psychological and environmental aspects of eating and food. (S)
- 1.7- Integrates the principles of cultural competence within own practice and when directing services. (D)
- 1.8- Applies knowledge of pharmacology to recommend, prescribe and administer medical nutrition therapy. (S)
- 1.9- Applies an understanding of the impact of complementary and integrative nutrition on drugs, disease, health and wellness. (S)
- 1.10- Applies knowledge of math and statistics. (S)
- 1.11- Applies knowledge of medical terminology when communicating with individuals, groups and other health professionals. (D)
- 1.12- Demonstrates knowledge of and is able to manage food preparation techniques. (D)
- 1.13- Demonstrates computer skills and uses nutrition informatics in the decision making process. (D)
- 1.14- Integrates knowledge of nutrition and physical active ity in the provision of nutrition care across the life cycle. (D)
- 1.15- Applies knowledge of nutritional health promotion and disease prevention for individuals, groups and populations. (S)
- 1.16- Gains a foundational knowledge on public and global health issues and nutritional needs. (K)

Unit 2- Client/Patient Services: Applies and integrates client/patient-centered principles and competent nutrition and dietetics practice to ensure positive outcomes.

- 2.1- Applies a framework to assess, develop, implement and evaluate products, programs and services. (D)
- 2.2- Selects, develops and/or implements nutritional screening tools for individuals, groups or populations. (D)
- 2.3- Utilizes the nutrition care process with individuals, groups or populations in a variety of practice settings. (D)
- 2.4- Implements or coordinates nutritional interventions for individuals, groups or populations. (D)
- 2.5- Prescribes, recommends and administers nutrition-related pharmacotherapy. (S)

Unit 3- Food Systems Management: Applies food systems principles and management skills to ensure safe and efficient delivery of food and water.

- 3.1- Directs the production and distribution of quantity and quality food products. (D)
- 3.2- Oversees the purchasing, receipt and storage of products used in food production and services. (D)
- 3.3- Applies principles of food safety and sanitation to the storage, production and service of food. (D)
- 3.4- Applies and demonstrates an understanding of agricultural practices and processes. (S)

Unit 4- Community and Population Health Nutrition: Applies community and population nutrition health theories when providing support to community or population nutrition programs.

- 4.1- Utilizes program planning steps to develop, implement, monitor and evaluate community and population programs. (D)
- 4.2- Engages in legislative and regulatory activities that address community, population and global nutrition health and nutrition policy. (D)

Unit 5- Leadership, Business, Management and Organization: Demonstrates leadership, business and management principles to guide practice and achieve operational goals.

- 5.1 Demonstrates leadership skills to guide practice.
- 5.2- Applies principles of organization management. (D)
- 5.3- Applies project management principles to achieve project goals and objectives. (D)
- 5.4- Leads quality and performance improvement activities to measure, evaluate and improve a program's services, products and initiatives. (D)
- 5.5- Develops and leads implementation of risk management strategies and programs. (D)

Unit 6- Critical Thinking, Research and Evidence-Informed Practice: Integrates evidence-informed practice, research principles and critical thinking into practice.

- 6.1- Incorporates critical thinking skills in practice. (D)
- 6.2- Applies scientific methods utilizing ethical research practices when reviewing, evaluating and conducting research. (D)
- 6.3- Applies current research and evidence-informed practice to services. (D)

Unit 7- Core Professional Behaviors: Demonstrates professional behaviors and effective communication in all nutrition and dietetics interactions.

- 7.1- Assumes professional responsibilities to provide safe, ethical and effective nutrition services. (D)
- 7.2- Uses effective communication, collaboration and advocacy skills. (D)