

Schedule B

CDBC Standards of Practice

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- Standard 1**** A Registered Dietitian assumes accountability and responsibility in the provision of competent, safe, ethical and professional practice.
- Standard 2**** A Registered Dietitian communicates and interacts clearly and effectively with individuals and groups.
- Standard 3**** A Registered Dietitian applies current research and best practice findings when delivering services.
- Standard 4** A Registered Dietitian provides effective direct client care services to achieve appropriate goals.
- Standard 5** A Registered Dietitian provides effective food and nutrition initiatives to meet the community and population health needs of individuals and communities.
- Standard 6** A Registered Dietitian manages foodservice systems in an effective and efficient manner.
- Standard 7** A Registered Dietitian applies effective and appropriate organizational management systems and principles.

* **Revisions** approved by the CDBC Board on May 15, 2009.

(****Note:** Standards 1, 2 and 3 are applicable to all dietitians. Standards 4 to 7 are applicable to dietitians practicing in specific scope of practice areas.)

Standards of Practice and Indicators

Standard 1: A Registered Dietitian assumes accountability and responsibility in the provision of competent, safe, ethical and professional practice.

Indicators:

1. Practices in accordance with provincial legislation. (*Health Professions Act*, Dietitians Regulation and CDBC bylaws)
2. Practices in compliance with professional standards, practice guidelines and codes, including but not limited to: CDBC Code of Ethics, Standards of Practice, Practice and Interpretive Guidelines, Continuing Competence Program.
3. Provides services within their scope of practice and personal competence, including but not limited to, Restricted Activity registration, insertion of feeding tubes, dysphagia assessments.
4. Obtains informed consent when required.
5. Records client and other information in a clear, concise and timely manner.
6. Manages information appropriately in accordance with legislation, including but not limited to: *Freedom of Information and Protection of Privacy Act*, *Personal Information Protection Act*, other health information acts.
7. Integrates principles of sound financial management into practice as appropriate.
8. Incorporates appropriate continuous quality improvement programs into practice, including but not limited to: audits, surveys, variance analysis.
9. Incorporates relevant risk management strategies into practice, including but not limited to: disaster, pandemic, contingency, strike/lock out, threat, supply/service disruptions.

Standard 2: A Registered Dietitian communicates and interacts clearly and effectively with individuals and groups.

Indicators:

1. Adapts verbal and written communication styles to meet the needs and level of understanding of others.
2. Uses appropriate information gathering skills to compile accurate, comprehensive and relevant information, including but not limited to: interviews, meetings, focus groups, surveys.
3. Provides education to meet the learning needs of clients, groups and others, including but not limited to: clients, care givers, students, dietetic interns, other professionals, employees.
4. Facilitates teamwork, including but not limited to: clients, care givers, agencies, employees, colleagues, other professionals.
5. Uses effective counseling and listening skills.

Standard 3: A Registered Dietitian applies current research and best practice findings when delivering services.

Indicators:

1. Demonstrates competence in all areas of current practice.
2. Acquires and applies new knowledge, skills and abilities to all areas of practice.
3. Acts as a credible and reliable source of current food and nutrition information.
4. Applies critical thinking skills in problem solving and decision making.
5. Manages change in professional practice.

Standard 4: A Registered Dietitian provides effective direct client care services to achieve appropriate goals.

Indicators:

1. Uses a client centered approach.
2. Collaborates with others, including subject matter experts, to contribute to client care.
3. Draws relevant conclusions from nutrition assessment data.
4. Identifies nutrition goals and develops nutrition care plans to achieve planned outcomes.
5. Coordinates implementation of nutrition care plans.
6. Assesses client progress in achieving planned outcomes.
7. Evaluates effectiveness of nutrition care plans in achieving planned outcomes.
8. Refers clients to other professionals and/or agencies as needed.

Standard 5: A Registered Dietitian provides effective food and nutrition initiatives to meet the community and population health needs of individuals and communities.

Indicators:

1. Provides nutritional health promotion and disease prevention information, including but not limited to: food, food security, policy development information.
2. Consults with and provides nutrition information to appropriate individuals and groups, including but not limited to: individuals, groups, schools, agencies, outreach workers, other professionals.
3. Conducts needs assessments and utilizes the data to aid in the planning, development, implementation and evaluation of food and nutrition programs and policy development.

Standard 6: A Registered Dietitian manages foodservice systems in an effective and efficient manner.

Indicators:

1. Manages the planning, production and distribution/service of food.
2. Maintains currency in all areas of food services, including but not limited to: consumer needs, menu planning, aesthetic characteristics of foods, available equipment, staff skill level, budget restrictions.
3. Manages the materials management system in an effective, efficient and ethical manner.
4. Coordinates workflow within constraints of the facility.
5. Complies with legislation and regulations relating to workplace safety and sanitation.

Standard 7: A Registered Dietitian applies effective and appropriate organizational management systems and principles.

Indicators:

1. Manages effectively and appropriately directs the work of others.
2. Develops, implements and evaluates organizational policies and procedures.
3. Complies with and ensures compliance with appropriate federal, provincial and municipal government regulations.
4. Manages human resources in a fair, ethical and effective manner, including but not limited to: staffing requirements, job descriptions, recruiting, hiring, retention strategies, scheduling, allocating work load, progressive discipline, performance evaluations.
5. Manages services and material resources in an effective, efficient and responsible manner.
6. Develops and implements risk management evaluation/continuous quality improvement programs.