

## NEW RESOURCE!

# Standards of Professional Performance (SOPP) for Registered Dietitian Nutritionists (RDN) in Sustainable, Resilient, and Healthy Food & Water Systems

A key professional development resource is now available in the March 2014 issue of the *Journal of the Academy of Nutrition and Dietetics*. Designed for all registered dietitian nutritionists, *regardless of area of dietetic practice*, to meet the growing service, education, research, communication and policy needs in sustainable, resilient, and healthy food and water systems



### Why Should I Learn More About Food and Water Systems?

- There is a growing interest among the public in food and water system issues
- RDNs play a unique and pivotal role in promoting food and water systems
- RDNs in ALL areas of practice are increasingly being called upon to address these issues
- RDNs have the opportunity and the responsibility to integrate sustainable, resilient and healthy food and water systems principles into their respective practice areas as a means to secure, preserve, and strengthen food and water systems now and in the future

### What are SOPPs for RDNs in Sustainable, Resilient, and Healthy Food & Water Systems?

The SOPP is a key resource for RDNs - regardless of knowledge, performance level, or area of practice - to assess their current skill levels and to identify areas for further professional development in sustainable,

resilient and healthy food and water systems. Food and water systems are broader than any one specific practice setting or individual intervention, so principles of sustainable, resilient and healthy food and water systems can be integrated into all areas of dietetic practice.

This new resource covers six standards of professional performance:

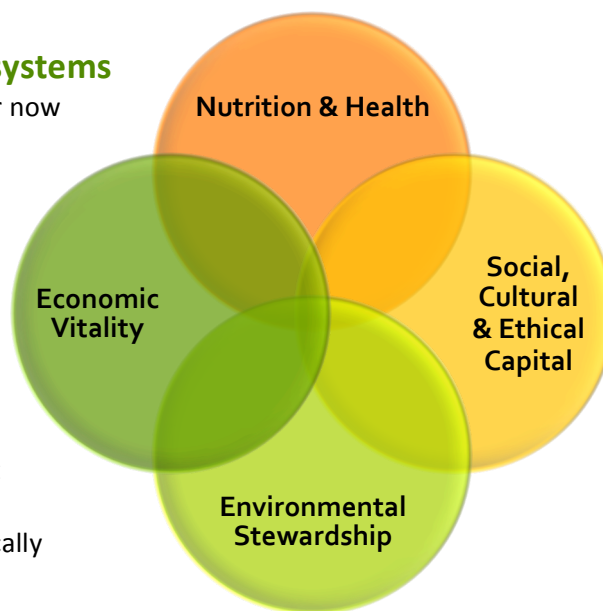
- Quality in practice
- Competence and accountability
- Provision of services
- Application of research
- Communication and application of knowledge
- Utilization and management of resources

Within each standard, specific indicators provide measurable action statements that illustrate how sustainable, resilient and healthy food and water systems principles may be applied to practice. The indicators describe three skill levels (competent, proficient and expert) for RDNs working in food and water systems.

## Sustainable, resilient, and healthy food and water systems

assure eaters have equitable and optimal access to food and water now and in the future. The foundation of these systems include:

- **Nutrition & Health.** Assures dietary diversity through safe and secure food and water supplies.
- **Social, Cultural & Ethical Capital.** Promotes cultural diversity while empowering social responsibility and community engagement. Advances ethical, humane and fair treatment of individuals and animals.
- **Environmental Stewardship.** Conserves, protects and renews natural resources (soil, water, air, energy, biodiversity); supports vibrant ecosystems; promotes a low-carbon footprint and mitigates climate change.
- **Economic Vitality.** Builds community wealth and are economically viable.



### How Can I Use the SOPPs?

- ✓ To assist in understanding the many unique qualifications related to food and water system issues
- ✓ To evaluate and demonstrate current knowledge, skills, and competencies needed to provide safe, effective, and quality food and water systems-related nutrition services
- ✓ To identify areas for further education and experience. Standards can be used in each of the five steps in the *Professional Development Portfolio* process
- ✓ To expand practice
- ✓ To provide a foundation for public and professional accountability
- ✓ To support efforts for strategic planning
- ✓ To guide development of continuing education programs, job descriptions, and career pathways
- ✓ To assist dietetic educators and preceptors in teaching students and interns in related principles throughout the curriculum and supervised practice
- ✓ To position and prepare RDNs to create new practice areas and a unique niche within food and water systems
- ✓ To guide development of educational activities, toolkits, and future white papers
- ✓ To expand the efforts of all RDNs in making positive impacts on ensuring that all individuals have equitable and optimal access to food and water, both now and in the future

### How Do I Get Started?

1. Access the SOPPs at [www.eatright.org/scope/](http://www.eatright.org/scope/). The SOPP is available free to members of the Academy of Nutrition and Dietetics.
2. Review the SOPP and assess your current level of knowledge and skill.
3. Develop a plan for advancing knowledge and skill in sustainable, resilient and healthy food and water systems. Additional resources to support professional development in this area are available at [www.hendpg.org/page/professional-development](http://www.hendpg.org/page/professional-development).
4. Reassess skills and knowledge every five years.
5. Share your skills and knowledge with others.

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## Hunger and Environmental Nutrition

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