Commission on Dietetic Registration



Continuing Professional Education Prior Approval Request Form

-Live Programs-

CPE Online Database: http://cdrnet.org/form-prior-approval



	Required Documentation: The following must be provided with this form
Program Title:	1. Educational objectives, describing anticipated outcomes for each session.
	2. A timing outline, detailing all time spent in sessions, meals, breaks, etc. This is to ensure all
Program Provider:	hours are awarded for learning time only. 3. Information regarding the target audience.
Program Dates:	 Qualifications of speakers/presenters. These should be resumes or CVs.
Estimated Number of RDs/DTRs Attending:	Some Affiliate Dietetic Associations share the CPE approval responsibility with CDR. Please review the Prior
Program Location (City & State):	Approval Review Contact List at http://cdrnet.org/prior-approval-review-contacts to determine where to submit your request form for review.
Target Audience: RDs DTRs Other	Journal Club Seminar/Lecture/Webinar Study Group
	Workshop Experiential Skills Development Poster Sessions
Is the program closed / invitation only? Yes No	Certificate Program Residency and Fellowship Programs Exhibits
Program Chair:	Information on CPEUs Requested:
Contact Person (Receives Certificates of Attendance & additional materials):	Number of Contact Hours: Exhibits: Posters:
Address:	Applicable Learning Need Code(s): (See Page 2 for LNC list) CPEU Level: (You may choose multiple Levels)
	Level 1: Little or no prior knowledge of subject
Daytime Phone:	Level 2: General knowledge of literature and
Fax:	professional practice in areas covered
Email:	Level 3: Thorough knowledge of literature and
As a Program Provider, I verify that the content of this continuing education program is education	professional practice in areas covered
beyond the basic preparation required for initial entry into the profession for the Registered Dietitian and/or the Dietetic Technician, Registered.	For Continuing Professional Education Committee Use Only
	Date: Maximum Hours:
	Approved By: Exhibit Hours:
	Disapproved By: Poster Sessions:
Signature of Program Provider Date	

Learning Need Codes

1000 PROFESSIONAL SKILLS

1010 Career planning, Standards of Practice, Standards of Professional Performance, Scope of

Dietetics Practice Framework

1020 Computer, electronic technology

1030 CPR

1040 Cultural sensitivity

1050 Ethics

1060 Foreign language, cultures

1065 Informatics

1070 Leadership, critical and strategic thinking

1080 Legislation, public policy

1090 Media skills

1100 Photography, video and graphic production

1110 Risk taking

1120 Time and stress management, life balance

1130 Verbal communication skills, presentations

1140 Written communication skills, publishing

2000 SCIENCE OF FOOD AND NUTRITION

2010 Botanicals, phytochemicals

2020 Composition of foods, nutrient analysis

2030 Food preservation, additives, irradiation

2040 Food science, genetically modified food

2050 Genetics

2060 Immunology

2070 Macronutrients: carbohydrate, fat, protein, fiber,

2080 Microbiology, food toxicology

2090 Micronutrients: vitamins, minerals

2100 Nutritional biochemistry

2110 Physiology, exercise physiology

3000 NUTRITION ASSESSMENT & DIAGNOSIS

3005 Nutrition diagnosis

3010 Assessment methodology

3020 Assessment of target groups, populations

3030 Anthropometrics, body composition

3040 Food consumption, fluid balance

3050 Feeding, swallowing, dentition

3060 Laboratory tests

3070 Pharmacological, drug/nutrient, herbal interaction

3080 Physical: blood pressure, pulse, bowel sounds

3090 Screening parameters, methodology and surveillance

3100 Supplemental nutrients, botanicals

4000 WELLNESS AND PUBLIC HEALTH

4010 Community intervention, monitoring and evaluation

4020 Community program development

4030 Dietary guidelines, DRIs, Food Guide Pyramid, food labeling

4040 Disease prevention

4050 Epidemiology

4060 Exercise, fitness and sports nutrition

4070 Food security and hunger

4080 Government-funded food and nutrition programs

4090 Health behaviors: smoking cessation, stress management

4100 Social marketing

4110 Vegetarianism

4120 Life cycle (stages of life cycle)

4130 Pregnancy (stages of life cycle)

4140 Lactation (stages of life cycle)

4150 Infancy and childhood (stages of life cycle)

4160 Adolescence (stages of life cycle)

4170 Men's health (stages of life cycle)

4180 Women's health (stages of life cycle) 4190 Elderly nutrition (stages of life cycle)

5000 MEDICAL NUTRITION THERAPY

5010 Acute (care sites)

5020 Ambulatory (care sites)

5030 Home care (care sites)

5040 Long-term, intermediate, assisted living (care sites)

5050 Rehabilitation (care sites)

5060 Neonates (client population)

5070 Pediatrics (client population)

5080 Adolescents (client population)

5090 Adults (client population)

5100 Elderly (client population)

5110 Allergies, sensitivities (disease/disorder)

5120 Autoimmune diseases, arthritis, lupus

(disease/disorder)

5125 Bariatric surgery

5130 Bone diseases, osteoporosis (disease/disorder)

5140 Burns (disease/disorder)

5150 Cancer (disease/disorder)

5160 Cardiovascular disease (disease/disorder)

5170 Critical care, trauma (disease/disorder)

5180 Developmental disorders (disease/disorder)

5190 Diabetes mellitus (disease/disorder)

5200 Disordered eating (disease/disorder)

5210 Dysphagia (disease/disorder)

5220 Gastrointestinal disorders (disease/disorder)

5230 Hematological disorders, anemia

(disease/disorder)

5240 Hepatic disorders (disease/disorder)

5250 HIV/AIDS (disease/disorder)

5260 Hypertension (disease/disorder)

5270 Infectious diseases (disease/disorder) 5280 Nutrient deficiencies, failure to thrive

(disease/disorder)

5290 Metabolic disorders, inborn errors

(disease/disorder)

5300 Neurological: stroke, Alzheimer's, dementia, Parkinson's, spinal cord injuries (disease/disorder)

5310 Pregnancy complication (disease/disorder)

5320 Psychiatric disorders, anxiety (disease/disorder)

5330 Pulmonary diseases (disease/disorder)

5340 Renal diseases (disease/disorder)

5350 Substance abuse, alcoholism (disease/disorder)

5360 Transplantation (disease/disorder)

5370 Weight management, obesity (disease/disorder)

5380 Wound care (disease/disorder)

5390 Care planning, documentation and evaluation (nutritional care)

5400 Case management (nutritional care)

5410 Client protocols, clinical guidelines (nutritional care)

5420 Complementary care, alternative therapies (nutritional care)

5430 End-of-life care (nutritional care)

5440 Enteral and parenteral nutrition support (nutritional care)

5450 Feeding equipment, tube placement, adaptive utensils (nutritional care)

5460 Self-care management (nutritional care)

6000 EDUCATION, TRAINING AND COUNSELING

6010 Behavior change theories, techniques 6020 Counseling, therapy and facilitation skills

6030 Education theories and techniques for adults

6040 Education theories and techniques for children and adolescents

6050 Instructional materials development

6060 Learning needs assessment, learning plan

development and evaluation

6070 Interviewing and listening skills

6080 Training, coaching and mentoring

7000 BUSINESS AND MANAGEMENT

7010 Business plan development

7020 Conflict management

7030 Contract management

7040 Consultation

7050 Customer focus

7060 Emergency and disaster management

7070 Entrepreneurship, private practice

7080 Financial management

7090 Human resources management, labor relations

7100 Institution/regulatory policies and procedures,

HCFA, OBRA, Joint Commission, NCQA, OSHA, USDA

7110 Legal issues, malpractice

7120 Marketing

7130 Managed care

7140 Materials management

7150 Negotiation

7160 Quality management

7170 Reimbursement, coverage

7180 Strategic planning

7190 Supervision, crisis management

7200 Team building 7210 Sales, merchandising

8000 FOOD SERVICE SYSTEMS AND CULINARY

<u>ARTS</u>

8010 Child and adult food programs
8015 Cultural/ethnic food and culinary practices

8018 Environmental, agricultural and technologic

influences on food systems

8020 Equipment management

8020 Equipment management

8030 Facilities layout, planning and design

8040 Food safety, HAACP and sanitation

8050 Food distribution and service

8060 Culinary skills and techniques 8070 Food production, quantity purchasing

8080 Food styling and food presentation

8090 Menu planning and development, nutrient

analysis 8100 Food and recipe development and modification

8110 School foodservice

8120 Sales, merchandising

8130 Sensory perception and evaluation of foods and ingredients

9000 RESEARCH AND GRANTS 9010 Data analysis, statistics

outcomes

9020 Evaluation and application of research

9030 Outcomes research, cost-benefit analysis

9040 Proposal development, grant applications 9050 Publication, communications of research

9060 Research development and design

9070 Research instruments and techniques