Step 2: Learning Needs Assessment

Instructions
Review the list of Learning Need Codes (LNCs) below, darkening in the circles to the left of each Learning Need Code which will help you achieve the professional goals you set in Step 1.

General Learning Need Codes
To simplify learning need code selection in specific areas, note that you can use up to 4 general learning need codes (the first code listed in each category, ending in “000”). If a general learning need code is selected, you can get CPE credit for activities matching any learning need code in that category (e.g., if you select 5000 Medical Nutrition Therapy, you can get credit for CPE activities matching 5190 Diabetes Mellitus, 5250 HIV/AIDS, 5380 Wound Care, etc.). You may select a maximum of 4 general 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, water
  - 2080 Microbiology, food toxicology
  - 2090 Micronutrients: vitamins, minerals
  - 2100 Nutritional biochemistry
  - 2110 Physiology, exercise physiology

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5240 Hepatic disorders
5250 HIV/AIDS
5260 Hypertension
5270 Infectious diseases
5280 Nutrient deficiencies, Failure to thrive
5290 Metabolic disorders, Inborn errors
5300 Neurological: stroke, Alzheimer’s, dementia, Parkinson’s, spinal cord injuries
5310 Pregnancy complication
5320 Psychiatric disorders, anxiety
5330 Pulmonary diseases
5340 Renal diseases
5350 Substance abuse, alcoholism
5360 Transplantation
5370 Weight management, obesity
5380 Wound care
5390 Care planning, documentation, and evaluation
5400 Case management
5410 Client protocols, clinical guidelines
5420 Complementary care, alternative therapies
5430 End of life care
5440 Enteral and parenteral nutrition support
5450 Feeding equipment, tube placement, adaptive utensils
5460 Self-care management

6000 EDUCATION, TRAINING, AND COUNSELING
6010 Behavior change theories, techniques
6020 Counseling, therapy, and facilitation skills
6030 Education theories and techniques

6040 Education theories and techniques for children and adolescents
6050 Instructional materials development
6060 Learning needs assessment, learning plan development, & 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
O 8000 FOOD SERVICE SYSTEMS AND CULINARY ARTS
  O 8010 Child and adult food programs
  O 8015 Cultural/ethnic food and culinary practices
  O 8018 Environmental, agricultural & technologic influences on food systems
  O 8020 Equipment management
  O 8030 Facilities layout, planning and design
  ● 8040 Food safety, HACCP, and sanitation
  O 8050 Food distribution and service
  O 8060 Culinary skills and techniques
  O 8070 Food production, quantity purchasing
  O 8080 Food styling and food presentation
  O 8090 Menu planning and development, nutrient analysis
  O 8100 Food and recipe development and modification
  O 8110 School foodservice
  O 8120 Sales, merchandising
  O 8130 Sensory perception and evaluation of foods and ingredients

O 9000 RESEARCH AND GRANTS
  O 9010 Data analysis, statistics
  O 9020 Evaluation and application of research
  O 9030 Outcomes research, cost-benefit analysis
  O 9040 Proposal development, grant applications
  O 9050 Publication, communications of research outcomes
  O 9060 Research development and design
  O 9070 Research instruments and techniques