Step 2: Learning Needs Assessment ②

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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- [ ] [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, Choose My Plate, food labeling
- [ ] 4040 Disease prevention
- [ ] 4050 Epidemiology
- [ ] 4060 Exercise, fitness, and sports nutrition
- [ ] 4070 Food security and hunger
- [ ] 4080 Government-funded Food & Nutrition Programs
- [ ] 4090 Health behaviors: smoking cessation, stress management
- [ ] 4100 Social Marketing
- [ ] 4110 Vegetarianism
- [ ] 4120 Life Cycle

- [ ] 4130 Pregnancy
- [ ] 4140 Lactation
- [ ] 4150 Infancy & Childhood
- [ ] 4160 Adolescence
- [ ] 4170 Men's health
- [ ] 4180 Women's health
- [ ] 4190 Elderly nutrition
- [ ] [5000 MEDICAL NUTRITION THERAPY](#)
- [ ] 5010 Acute
- [ ] 5020 Ambulatory
- [ ] 5030 Home care
- [ ] 5040 Long-term, intermediate, assisted living
- [ ] 5050 Rehabilitation
- [ ] 5060 Neonates
- [ ] 5070 Pediatrics
- [ ] 5080 Adolescents
- [ ] 5090 Adults
- [ ] 5100 Elderly
- [ ] 5110 Allergies, sensitivities
- [ ] 5120 Autoimmune diseases, arthritis, lupus
- [ ] 5125 Bariatric Surgery
- [ ] 5130 Bone diseases, osteoporosis
- [ ] 5140 Burns
- [ ] 5150 Cancer
- [ ] 5160 Cardiovascular disease
- [ ] 5170 Critical care, trauma
- [ ] 5180 Developmental disorders
- [ ] 5190 Diabetes mellitus
- [ ] 5200 Disordered eating
- [ ] 5210 Dysphagia
- [ ] 5220 Gastrointestinal disorders
- [ ] 5230 Hematological disorders, anemia

○ 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

for adults

○ 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

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- ○ [8000 FOOD SERVICE SYSTEMS AND CULINARY ARTS](#)
  - ○ 8010 Child and adult food programs
  - ○ 8015 Cultural/ethnic food and culinary practices
  - ○ 8018 Environmental, agricultural & technologic influences on food systems
  - ○ 8020 Equipment management
  - ○ 8030 Facilities layout, planning and design
  - ○ 8040 Food safety, HACCP, 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
  - ○ 9020 Evaluation and application of research
  - ○ 9030 Outcomes research, cost-benefit analysis
  - ○ 9040 Proposal development, grant applications
  - ○ 9050 Publication, communications of research outcomes
  - ○ 9060 Research development and design
  - ○ 9070 Research instruments and techniques