

Glossary of terms

Accreditation	The process through which a university training dietitians completes satisfactory DAA documentation and site visit to determine whether the program produces or will produce competent dietitians
Accredited training program	A program which has undergone the accreditation process, and graduates of which are eligible for DAA membership
Attributes	The knowledge, skills and attitudes that together underlie competent professional performance
Competence	Possession of attributes enabling performance of a range of dietetic tasks to the appropriate standards
Competency	A combination of attributes underlying some aspect of successful dietetic performance
Core activities	Are those demonstrated by entry-level dietitians in the review of practice (Phillips et al, 2000a).
Core fields of study	The basic knowledge and skill areas underlying competent dietetic practice, for use in curriculum planning
Curriculum	Detailed outline of areas of study in dietetic education
Dietetics	The profession which contributes to the promotion of health and the treatment of illness by optimising the nutrition of communities and individuals. It utilises scientific principles and methods in the study of nutrition and applies these to influence the wider environment affecting food intakes and eating behaviours
Dietitian	A scientist who applies nutrition knowledge to the promotion of health and the primary prevention and the treatment of disease in accordance with stated scientific principles
Elements	Are work roles within those areas of practice. There are 40 work roles.
Evidence guide	Is an optional part of a standard, which assists with interpretation and assessment of the standard. It encompasses contexts for assessment, how units may be linked and particular aspects of knowledge and skill required for competency.
Key purpose	Statement on goals of dietetics
Knowledge skills and attributes	Are the attributes underpinning Units and Elements (Appendix 1.3)
National competency standards	Level of achievement required for competency in key areas of dietetic practice (also known as competency-based standards)
Performance criteria	Specification of workplace performance that constitutes personal competence
Professional practice program	Supervised period of 20 weeks in hospital, community and food service agencies, where students apply attributes in a practical setting
Provisional accreditation	Accreditation awarded to a program which complies with DAA accreditation requirements but which has not produced its first graduates

Range variables	Are statements of the circumstances in which performance criteria apply (Appendix 1.2).
Re-accreditation	Process of accreditation of a previously accredited program once that period of accreditation has elapsed. The same conditions of completion of documentation and site visit apply
Standards	See National competency standards
Supervisor	Dietitian who meets appropriate DAA requirements and oversees a student professional practice program
Units	Are areas or fields of dietetic practice generally agreed upon by a wide cross-section of the profession.