



## Webinar Proposal Form

Please complete this form to propose a webinar. Email the completed form to [info@sneb.org](mailto:info@sneb.org). Proposals should be received at least 6 weeks prior to the presentation date. If you have any questions, please call the SNEB office at 800.235.6690.

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### Proposal Organizer

Name (including professional credentials):

Institution/Organization:

Phone:

Email:

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### Webinar Information

1. Proposed Session Title

2. Learning Objectives: List three (3) learning objectives that will be met through this session. Required for CEU approval.:

3. Session Description. Describe the session (~150 words) using concise sentences. This description will be used in promoting the session. Please note, SNEB reserves the right to edit session descriptions.

4. SNEB Nutrition Educator Competencies. Please select up to three (3) SNEB Nutrition Educator Competencies and report the full competency number (eg. 1.4).

- 1.
- 2.
- 3.

5. CDR Performance Indicators/Learning Objectives. Please select 3-4 from the CDR's [Essential Practice Competencies](#) document. Below, report the full competency number (eg. 12.3.1).

- 1.
- 2.
- 3.
- 4.

6. CDR Learning Need Codes. Please select up to 3 from the list located at the end of the form. Type the number which appears next to the appropriate Learning Need Code.

- 1.
- 2.
- 3.

7. SNEB Division Sponsorship. Select the Division sponsoring this webinar. If no sponsor, skip.

Communications	Higher Education	Nutrition Educators in the Food Sector
Digital Technology	International Nutrition Education	Public Health Nutrition
Food and Nutrition Extension Education	Nutrition Education Beyond Weight	Research
Healthy Aging	Nutrition Education for Children	Sustainable Food Systems

8. Proposed Webinar Date & Time (include time zone).

9. Webinar Costs/Fees. Please list any anticipated costs to be paid by SNEB (speaker honorarium, supporting materials, etc.) for this webinar.

10. Webinar Funding. If there are costs/fees associated with this webinar, please identify any potential funding sources available to offset these costs.

11. Other Notes. Provide any other comments which may be helpful in the approval of this webinar.

12. Speakers/Presenters. Please list the name, credentials, institution/organization and contact information for all speakers, presenters and moderators. Clearly state any conflicts of interest or indicate no conflict of interest. Include a CV for each with your submission of this form.

13. Speaker/Presenter Introductions. Please provide a 25 word introduction for all speakers, presenters and moderators. These will be used in online marketing and to introduce all parties during the webinar.



## **1. Basic Food and Nutrition Knowledge**

- 1.1. Describe the basic structures and functions of the essential nutrients and identify examples of significant foods and food group sources for each.
- 1.2. Explain the background, purpose, and components of the appropriate national or international nutrient references (e.g., US Dietary Reference Intakes).
- 1.3. Explain the background, purpose, and components of the appropriate national or international dietary guidelines, including the associated food guidance systems (e.g., the US Dietary Guidelines and MyPlate).
- 1.4. Explain how to use food labeling to evaluate the appropriateness of a food.
- 1.5. Explain the dietary prevention of, and management approaches associated with, the major diet-related public health issues.
- 1.6. Describe the basic types of approaches used by researchers to study diet-health relationships and describe their advantages and limitations.
- 1.7. Critically evaluate the claims associated with a research study finding, food product, dietary supplement or eating style based on the nutrition educator's knowledge of nutrition and the approaches used to study diet-health relationships.
- 1.8. Critically evaluate the source of materials that provide nutrition information.

## **2. Nutrition across the Life Cycle**

- 2.1. Identify the primary dietary issues for each phase of the life cycle.
- 2.2. Use information from the appropriate national or international nutrient references and dietary guidelines to make dietary recommendations for each phase of the life cycle.

## **3. Food Science**

- 3.1. Describe the functions of food ingredients and food processing techniques and their effects on the nutrient content of foods.
- 3.2. Describe the basic types of culinary practices, including the scientific basis for how flavor, texture, and appearance of foods are created or maintained during food preparation.
- 3.3. Describe the potential sources of food contamination and the best practices associated with the safe handling of food.
- 3.4. Explain how to plan, select, prepare, and manage foods to enhance the well-being of individuals, families, communities and the food system.

## **4. Physical Activity**

- 4.1. Describe the background, purpose and appropriate national or international physical activity guidelines (e.g., the US Physical Activity Guidelines).
- 4.2. Describe the benefits of regular physical activity as a means of prevention and management of public health issues including chronic diseases.
- 4.3. Identify physical activity opportunities in daily living.

## **5. Food and Nutrition Policy**

- 5.1. Describe the roles of government agencies in regulating the manufacturing, labeling and advertising of individual foods and dietary supplements
- 5.2. Describe the roles of government agencies in regulating food systems and the food supply.
- 5.3. Describe the history, purpose and funding of key pieces of legislation that authorize programs supporting nutrition education, research, and food assistance to address malnutrition and food security and to promote health.
- 5.4. Describe the history and current roles of governmental and nongovernmental organizations that develop and implement nutrition education programs and related health promotion or food security activities.
- 5.5. Describe ways to collaborate with community members and other professionals to create communities and settings in which healthy food options are easy, affordable, and desired and unhealthy foods are less prominent and less desired.

## **6. Agricultural Production and Food Systems**

- 6.1. Describe differences in agricultural practices and their potential effects on food choices and food availability.
- 6.2. Explain the effects of various food processing, packaging, distribution, and marketing practices on food availability, food choices, and nutritional value as well as the amount and types of additives, contaminants, and pathogens in foods.
- 6.3. Explain the relationships between natural resources (e.g. soil, water, biodiversity) and the quantity and quality of the food and water supply.
- 6.4. Describe ways to collaborate with other stakeholders to promote policies supporting systems that produce healthy food.

## **7. Behavior and Education Theory**

- 7.1. Describe the biological, psychological, social, cultural, political, and economic determinants of eating behavior, and the associated opportunities and barriers to achieving optimal health and quality of life.
- 7.2. Describe the major psychosocial theories of behavior and behavior change and apply them to eating behavior, and behavior change.
- 7.3. Describe the major theories of teaching and learning and apply them to nutrition education.

## **8. Nutrition Education Program Design, Implementation, and Evaluation**

- 8.1. Assess the nutritional and behavioral needs of the population (to establish behavior change goals).
- 8.2. Determine the behavior change goals of the program.
- 8.3. Identify the theory-based mediators and facilitators of behavior change, using a participatory approach, including social and environmental influences.
- 8.4. Select the appropriate theoretical models or frameworks.
- 8.5. Develop educational objectives based on the identified theory-based mediators of change from a theoretical model or framework.
- 8.6. Design or select theory-based behavior change strategies or techniques that would be effective in achieving the objectives and are appropriate for diverse audiences.
- 8.7. Design or select strategies, activities and materials that match the objectives and are appropriate for diverse audiences.
- 8.8. Apply inclusive participatory approaches that enable the target population to effectively communicate, share experiences, identify personal needs, and manage personal food behaviors.
- 8.9. Develop a timeline and budget for program development, implementation, and evaluation, including personnel, supplies, and overhead costs.
- 8.10. Design process and outcome evaluation plans, based on behavior change mediators and program objectives, using appropriate data collection methods.
- 8.11. Revise the program based on process and outcome evaluation findings, as appropriate.

## **9. Written, Oral, and Social Media Communication**

- 9.1. Communicate effectively in written, visual, and oral form, with individuals, the media, and other groups, in ways that are appropriate for diverse audiences.
- 9.2. Facilitate communication from and between clients so they can express their beliefs and attitudes, define needs, and share experiences.
- 9.3. Engage and educate through simple, clear, and motivational language appropriate for diverse audiences.
- 9.4. Advocate effectively for action-oriented nutrition education and healthy diets in various sectors and settings.

## **10. Nutrition Education Research Methods**

- 10.1. Analyze, evaluate, and interpret nutrition education research and apply it to practice.

## CDR Performance Indicators/Learning Objectives

In order for SNEB webinars to be used for CEU credits for certifications through the Commission on Dietetic Registration, the learning objectives for all webinars must be aligned with the Essential Practice Competencies. Please review this [document](#) from the Commission on Dietetic Registration and identify the competency and performance indicators most closely associated with your webinar. The Spheres and a brief description are included below to give you an idea where to begin. Type the number (ex. 1.1.1) in the appropriate field on the webinar form.

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### Sphere 1: Ethics

Accepts responsibility and accountability for providing competent, ethical, customer-centered nutrition and dietetics services.

### Sphere 2: Communications

Communicates and collaborates with others to achieve common goals and enhance relationships in the provision of nutrition and dietetics services.

### Sphere 3: Leadership and Advocacy

Assumes leadership and advocacy responsibilities to promote and enhance nutrition education and dietetic services, and to guide change to impact political, social and commercial environments.

### Sphere 4: Critical Thinking and Decision Making

Employs critical reasoning and professional judgment in decision making and problem solving relevant to RDN and NDTR scope of practice.

### Sphere 5: Informatics

Uses technology to retrieve, interpret, store and disseminate information in an accurate, professional and ethical manner for the delivery of nutrition and dietetics services.

### Sphere 6: Research and Scholarship

Integrates research methodology, evidence-informed practice, evaluation and quality principles to maintain, improve and advance nutrition education and dietetics practice and services.

### Sphere 7: Quality Management

Applies risk management and safety principles for the protection of the public.

### Sphere 8: Food, Nutrition and Dietetics

Uses current knowledge and skills to convey specific application of food and nutrition sciences and physical activity in the dietetics profession.

### Sphere 9: Education and Counseling

RDN: Provides education and counseling to meet the learning needs of students and customers. NDTR: Provides education to meet the learning needs of students and customers.

### Sphere 10: Clinical Care

Provides safe, effective and ethical medical nutrition therapy to assist the client in establishing and achieving individual health and nutrition goals tailored to prevent and/or manage disease, injury or condition.

### Sphere 11: Business, Industry and Product Development

Applies nutrition expertise and ethical principles when developing, advertising, selling and marketing products and services.

### Sphere 12: Community, Population Health and Global Health

Provides nutrition and dietetic services to promote health and wellness and to prevent disease in communities and populations.

### Sphere 13: Foodservice Systems and Management

Applied foodservice systems management principles in safe delivery of food and water.

### Sphere 14: Organization Management

Applies principles of food and nutrition management to support the organization's mission, vision and strategic plan to improve customer service.

## CDR Learning Need Codes

In order for SNEB webinars to be used for CEU credits for certifications through the Commission on Dietetic Registration, Learning Need Codes must be reported. Please review the list below and select up to three (3) to report on the webinar form.

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### 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, dietary supplements, phytochemicals
- 2020 Composition of foods, nutrient analysis
- 2030 Food preservation, additives, irradiation
- 2040 Food science, genetically modified food
- 2050 Genetics, nutrigenomics
- 2060 Immunology
- 2070 Macronutrients: carbohydrate, fat, protein, fiber, water
- 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, botanical interaction
- 3080 Physical: blood pressure, pulse, bowel sounds
- 3090 Screening parameters, methodology, and surveillance

### 4000 Wellness and Public Health

- 4010 Community intervention, monitoring, and evaluation
- 4015 Patient-centered medical home
- 4020 Community program development
- 4030 Dietary guidelines, DRIs, Choose My Plate, food labeling
- 4040 Disease prevention, health promotion
- 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
- 4125 Patient-centered medical home
- 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, intolerances
- 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
- 5285 Malnutrition, Failure to thrive
- 5290 Metabolic and endocrine disorders
- 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 & alternative medicine therapies, integrative and functional medicine
- 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, health 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 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
- 8035 Food anthropology
- 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