

**Northern Arizona University**  
**Master of Public Health – Detailed Student Learning Outcomes**

We will be pursuing accreditation from the Council for Education in Public Health (CEPH). We are aligning our core MPH coursework with their required learning outcomes, which are as follows:

1. Apply epidemiological methods to the breadth of settings and situations in public health practice
2. Select quantitative and qualitative data collection methods appropriate for a given public health context
3. Analyze quantitative and qualitative data using biostatistics, informatics, computer-based programming and software, as appropriate
4. Interpret results of data analysis for public health research, policy or practice
5. Compare the organization, structure and function of health care, public health and regulatory systems across national and international settings
6. Discuss the means by which structural bias, social inequities and racism undermine health and create challenges to achieving health equity at organizational, community and societal levels
7. Assess population needs, assets and capacities that affect communities' health
8. Apply awareness of cultural values and practices to the design or implementation of public health policies or programs
9. Design a population-based policy, program, project or intervention
10. Explain basic principles and tools of budget and resource management
11. Select methods to evaluate public health programs
12. Discuss multiple dimensions of the policy-making process, including the roles of ethics and evidence
13. Propose strategies to identify stakeholders and build coalitions and partnerships for influencing public health outcomes
14. Advocate for political, social or economic policies and programs that will improve health in diverse populations
15. Evaluate policies for their impact on public health and health equity
16. Apply principles of leadership, governance and management, which include creating a vision, empowering others, fostering collaboration and guiding decision making
17. Apply negotiation and mediation skills to address organizational or community challenges
18. Select communication strategies for different audiences and sectors
19. Communicate audience-appropriate public health content, both in writing and through oral presentation
20. Describe the importance of cultural competence in communicating public health content
21. Perform effectively on interprofessional teams
22. Apply systems thinking tools to a public health issue

In addition, the MPH concentration in Health Promotion will have coursework that aligns with the following student learning outcomes:

1. Apply qualitative methods for assessing individual, organizational and community concerns, assets, resources and deficits for health promotion intervention and policy.
2. Describe the role of historical and contemporary effects of political, social and economic policies in both the onset and solution of public health problems.
3. Evaluate evidence for public health prevention and management strategies for chronic and infectious diseases.
4. Apply an understanding of human disease etiology and pathophysiology to the evaluation of chronic disease prevention programs.
5. Describe healthcare technologies and informatics that are available to enhance healthcare and public health interventions.
6. Develop a strategic plan for public health organizations to implement a technological change to improve care delivery.

The MPH concentration in Nutrition will also be accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), which will be guided by the following required student learning outcomes:

**Unit 1. Foundational Knowledge. Applies foundational sciences to food and nutrition knowledge to meet the needs of individuals, groups, and organizations.**

- 1.1 Applies an understanding of environmental, molecular factors (e.g. genes, proteins, metabolites) and food in the development and management of disease.
- 1.2 Applies an understanding of anatomy, physiology, and biochemistry.
- 1.3 Applies knowledge of microbiology and food safety.
- 1.4 Integrates knowledge of chemistry and food science as it pertains to food and nutrition product development and when making modifications to food.
- 1.5 Applies knowledge of patho-physiology and nutritional biochemistry to physiology, health and disease.
- 1.6 Applies knowledge of social, psychological and environmental aspects of eating and food.
- 1.7 Integrates the principles of cultural competence within own practice and when directing services.
- 1.8 Applies knowledge of pharmacology to recommend, prescribe and administer medical nutrition therapy.
- 1.9 Applies an understanding of the impact of complementary and integrative nutrition on drugs, disease, health and wellness.
- 1.10 Applies knowledge of math and statistics.
- 1.11 Applies knowledge of medical terminology when communicating with individuals, groups and other health professionals.
- 1.12 Demonstrates knowledge of and is able to manage food preparation techniques.
- 1.13 Demonstrates computer skills and uses nutrition informatics in the decision making process.

- 1.14 Integrates knowledge of nutrition and physical activity in the provision of nutrition care across the life cycle.
- 1.15 Applies knowledge of nutritional health promotion and disease prevention for individuals, groups and populations.
- 1.16 Gains a foundational knowledge on public and global health issues and nutritional needs.

**Unit 2: Client/Patient Services. Applies and integrates client/patient-centered principles and competent nutrition and dietetics practice to ensure positive outcomes.**

- 2.1 Applies a framework to assess, develop, implement and evaluate products, programs and services.
- 2.2 Selects, develops and/or implements nutritional screening tools for individuals, groups or populations.
- 2.3 Utilizes the nutrition care process with individuals, groups or populations in a variety of practice settings.
- 2.4 Implements or coordinates nutritional interventions for individuals, groups or populations.
- 2.5 Prescribes, recommends and administers nutrition related pharmacotherapy.

**Unit 3: Food Systems Management. Applies food systems principles and management skills to ensure safe and efficient delivery of food and water.**

- 3.1 Directs the production and distribution of quantity and quality food products.
- 3.2 Oversees the purchasing, receipt and storage of products used in food production and services.
- 3.3 Applies principles of food safety and sanitation to the storage, production and service of food.
- 3.4 Applies and demonstrates an understanding of agricultural practices and processes.

**Unit 4: Community and Population Health Nutrition. Applies community and population nutrition health theories when providing support to community or population nutrition programs.**

- 4.1 Utilizes program planning steps to develop, implement, monitor and evaluate community and population programs.
- 4.2 Engages in legislative and regulatory activities that address community, population and global nutrition health and nutrition policy.

**Unit 5: Leadership, Business, Management and Organization. Demonstrates leadership, business and management principles to guide practice and achieve operational goals.**

- 5.1 Demonstrates leadership skills to guide practice.
- 5.2 Applies principles of organization management.
- 5.3 Applies project management principles to achieve project goals and objectives.
- 5.4 Leads quality and performance improvement activities to measure, evaluate and improve a program's services, products and initiatives.
- 5.5 Develops and leads implementation of risk management strategies and programs.

**Unit 6: Critical Thinking, Research and Evidence-Informed Practice. Integrates evidence-informed practice, research principles and critical thinking into practice.**

- 6.1 Incorporates critical thinking skills in practice.
- 6.2 Applies scientific methods utilizing ethical research practices when reviewing, evaluating and conducting research.
- 6.3 Applies current research and evidence-informed practice to services.

**Unit 7: Core Professional Behaviors. Demonstrates professional behaviors and effective communication in all nutrition and dietetics interactions.**

7.1 Assumes professional responsibilities to provide safe, ethical and effective nutrition services.

7.2 Uses effective communication, collaboration and advocacy skills.