



LOUISIANA BOARD OF EXAMINERS IN DIETETICS AND NUTRITION

LBEDN Mission Statement:

Our mission is to assure the consumer of qualified licensed professionals. In pursuing our goal, we provide a process by which consumers may file complaints against our licensees or persons practicing dietetics/nutrition without a license.

LBEDN NEWS

April 2025

Licensing Updates

LBEDN currently regulates **1825** licenses. During the first three quarters of this fiscal year, from **July 1, 2024 through March 31, 2025**, the Board received **216** applications, and has reviewed and approved a total of **183** applications. There is one quarter remaining in this fiscal year.

LDN Application Approvals: 123
Provisional LDN Application Approvals: 21
Reinstatement Application Approvals: 21
Upgrade Request Approvals: 18

Supervision Forms for Provisional LDNs

Supervision of all Provisional LDNs is required by law. Once a Provisional LDN secures a position in the field of dietetics and nutrition, a supervision form must be submitted within 15 days. The [Supervision Form](#) is found on LBEDN's public website. At renewal, when a supervisor is changed or added, or when employment changes, an updated supervision form is required.

Welcome Home Act

Information can be found in Recent News on [LBEDN's website](#).

Upcoming Events

Renewals Open - April 15, 2025
Board Meeting - May 9, 2025
Board Meeting - August 22, 2025
Board Meeting - November 14, 2025

BOARD OPERATIONS

LBEDN continues to grow! We are continuing to see impressive numbers of new, reinstated, and upgraded licensees each fiscal year.

	07/01/2020 through 06/30/2021	07/01/2021 through 06/30/2022	07/01/2022 through 06/30/2023	07/01/2023 through 06/30/2024
New LDNs	96	108	178	187
Reinstated LDNs	20	19	20	29
Provisional LDNs	39	38	20	32
Upgraded Licenses	26	35	19	19
FISCAL YEAR TOTAL	181	200	237	267

LBEDN requires LDNs to upload a current CDR card for renewal

LBEDN requires CE certificates proving the completion of 15 hours of CE annually from all Provisional LDNs at renewal, so why are LDNs required to upload a current CDR card? This is because the board recognizes the CDR PDP system as fulfilling the continuing education requirement for licensure renewal. Therefore, a current CDR card is proof of meeting LBEDN's CE requirement.



Meet the Board

Monica Pierson-McDaniels, MS, RDN, LDN
Board Chairperson

Jennifer Duhon, MS, RD, LDN
Board Vice Chairperson
Board Liaison

Marie Simpson, BSN, RN, CDCES
Secretary/Treasurer, Nurses Association

Martina Musmeci Salles, MPH, RDN, LDN, FAND
Board Member

Anita Ferdinand, MS, RD, LDN
Board Member

Vacant
Board Member

Vacant
Medical Advisor

Vacant
Public Member

Southern University Interns Fight Food Insecurity on Campus and Beyond

by: Alexis D. Motley, MS, RDN, LDN

Food insecurity is a growing concern across the United States, affecting communities from urban neighborhoods to college campuses. Southern University's Dietetic Internship Program has proactively approached this issue by partnering with State Representative Vanessa Lafleur, Baton Rouge Sigma Chapter of Delta Sigma Theta Sorority, Inc., and My Kid Plate Foundation. Together, by establishing community refrigerators and pantries to provide nutritious food and essential items to students and community members in need.



Understanding Food Insecurity and Food Deserts

Food insecurity is the lack of consistent access to enough food for an active, healthy life. According to Feeding America, over 44 million Americans, including 13 million children, experience food insecurity each year. A contributing factor to this issue is the presence of food deserts—areas where residents have limited or no access to affordable and nutritious food due to the absence of grocery stores within a reasonable distance. Food insecurity is prevalent in underserved communities, where transportation barriers and limited financial resources exacerbate the problem. A recent study by the Hope Center for College, Community, and Justice found that nearly 38% of college students experience food insecurity, which can negatively impact academic performance, physical health, and mental well-being. Addressing food insecurity on Southern University's campus is essential to supporting student success and overall well-being for all students.

Collaborative Efforts to Combat Food Insecurity

The Southern University Laboratory School's M Beta Club recently contributed over 325 pounds of non-perishable food and hygiene products, demonstrating their commitment to supporting fellow students and the local community. Additionally, the Baton Rouge Chapter of Jack and Jill of America, Inc. donated more than 250 pounds of essential items, further strengthening efforts to combat food insecurity. Their generous contributions have been instrumental in sustaining our refrigerators and pantries. This support ensures that students and community members have consistent access to nutritious food and personal care items. The support of these organizations not only helps stock our pantries but also fosters a culture of giving and service, inspiring others to contribute to this meaningful cause.



Leveraging Food Service Expertise to Maximize Impact

The success of this initiative is due to the expertise and dedication of Southern University's Dietetic Internship Program. Using their food service management training, the dietetic interns take a structured approach to meal planning and food distribution by:

- Providing High-Quality, Nutritious Foods: Ensuring that all meals and pantry items meet nutritional guidelines, providing students and community members with fresh, well-balanced food options.
- Creating Weekly Menus: Interns design nutritionally balanced meal plans aligning with food availability and dietary guidelines, ensuring students receive high-quality, wholesome meals.
- Ordering and Managing Food Supplies: They strategically order food items to minimize waste and support a steady supply of fresh and non-perishable items in campus pantries.
- Developing Task Lists and Volunteer Schedules: To maximize efficiency, interns organize weekly schedules for food preparation, stocking, and cleaning, coordinating with student volunteers to ensure smooth operations.
- Implementing High Food Safety Standards: Maintaining proper food handling, storage, and sanitation practices is a top priority. Interns follow strict food safety protocols to reduce the risk of food borne illnesses which ensures meals remain safe for consumption.

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Southern University Interns Fight Food Insecurity on Campus and Beyond

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by: Alexis D. Motley, MS, RDN, LDN



Sample Weekly Menu Created by Dietetic Interns

- Grilled Chicken Sandwiches
- Garden Salad with Protein Options
- Fruit Parfaits
- Vegetable Pasta Salad

This menu reflects the dietetic interns' commitment to providing high-quality, balanced meals that are both nutritious and accessible to students facing food insecurity.

Community Refrigerator and Pantry Locations

- Pinkie Thrift Hall (Southern University Campus)
- SU Intramural Sports Complex (Southern University Campus)
- Little Zion Baptist Church (Local Community Site)

These locations provide convenient and reliable sources of healthy food options for college students and the community.

A Commitment to Community Well-Being

Southern University's Dietetic Internship Program remains committed to bridging the food insecurity gap through hands-on service and community partnerships. By preparing and distributing nutritious food, the interns apply their knowledge of nutrition and food preparation and make a tangible difference in the lives of their fellow students and community members. As food insecurity continues to affect communities nationwide, initiatives like this prove the power of collaboration, compassion, and community-driven solutions. Through their ongoing efforts, Southern University's dietetic interns are helping to create a healthier, more food-secure future for all. If you want to support the Dietetic Internship Program efforts, please email us at cafe_lacumba@suagcenter.com.

References:

1. Detected Reference Food Banks, Food Pantries, and Soup Kitchens in Bedford, NH. https://food-banks.org/assistance/bedford_nh.html
2. Need Food? | Crossways. <https://www.crossways.org.au/general-7>
3. Abhulimen, J., Idialu, E., & Uwameiye, B. (2021). Measures of enhancing food security among households in Edo Central Senatorial District. <https://doi.org/10.4314/gjedr.v20i1.8>
4. The Impact of Food Insecurity in Value-Based Care - Lightbeam Health Solutions. <https://lightbeamhealth.com/the-impact-of-food-insecurity-in-value-based-care/>
5. The Mama-Tee Community Fridge Project volunteer opportunities | VolunteerMatch. <https://www.volunteermatch.org/search/org1214756.jsp>

Clinical Conversation

The Role of a Licensed Dietitian/Nutritionist as a Renal Dietitian

by: Anita Ferdinand, MS, RD, LDN

Q: What credentials must a Renal Dietitian hold in Louisiana?

A: A Renal Dietitian practicing in Louisiana must be licensed as a Licensed Dietitian/Nutritionist (LDN) by the Louisiana Board of Examiners in Dietetics and Nutrition (LBEDN or the Board) in addition to being a Registered Dietitian/Nutritionist.

Q: How can facilities ensure that they are hiring qualified, licensed individuals?

A: Each facility should require Proof of Licensure from all LDNs upon hiring and on July 1st annually to verify that each individual holds current licensure and is in good standing with the board. Another option would be to use the search feature on the Board's website by selecting "Looking for a Licensed Professional" from the homepage.

Q: Are any other credentials required for an LDN to practice as a Renal Dietitian?

A: LDNs are not required to have the credential "CSR" to practice as a Renal Dietitian, however, for most facilities, one year of clinical experience with MNT is standard, in addition to having obtained Louisiana LDN licensure and the RD credential. LBEDN does not regulate credentials other than licensure of LDNs and Provisional LDNs.

Q: Who advocates for the Renal Dietitian professional?

A: The American Nephrology Nurses Association (ANNA) advocates for renal professionals and allows licensed dietitians and other health professionals to join ANNA with associate membership. LBEDN cannot advocate for any professionals.

Q: What are some of the typical duties and responsibilities of LDNs who choose to work as a Renal Dietitian?

A: While the Board does not mandate these duties and responsibilities, if facility procedures allow, Renal Dietitians can process physician orders for Diet, Oral Nutrition Supplements (ONS), Intradialytic parenteral nutrition (IDPN), vitamins, nutrition related labs, mineral bone disease (MBD), active vitamin D, phosphate binders, phosphate inhibitors, calcimimetic meds, anti-pruritic meds, governing body approved MBD and ONS protocols for adjusting meds.

Q: Where can LDNs working as a Renal Dietitian find what the Board considers the scope of practice for an LDN?

A: The scope of practice for all LDNs can be found in [RS 37:3081; Chapter 41. Dietitians and Nutritionists; § 3083. Definitions](#). All LDNs should ensure that their duties and responsibilities align with LBEDN's scope of practice in addition to facility procedures.

Supporting Clients' Nutrition Status on a Budget

by: Jennifer Duhon, MS, RD, LDN

Maintaining a nutritious diet is essential for overall health and well-being, but it can be challenging for clients on a tight budget. Here are some practical strategies to help clients eat healthily without breaking the bank.

Encouraging clients to plan their meals for the week can help avoid impulse purchases and ensure they buy only what they need. Creating a shopping list based on planned meals can significantly reduce food waste and save money.

Plant-based proteins such as beans, lentils, and tofu are not only nutritious but also more affordable than meat and fish. Incorporating these into meals can stretch the budget while maintaining protein intake.

Purchasing staples like rice, oats, and beans in bulk can be more cost-effective. These items have a long shelf life and can be used in various recipes, making them a smart investment.

Seasonal fruits and vegetables are often cheaper and fresher. Local farmers' markets can also offer good deals on fresh produce. Exploring these options can help clients get the best value for their money.

Informing clients about food assistance programs such as SNAP, WIC, and local food banks can provide significant support in accessing nutritious foods without financial strain.

Eating out can be expensive and often less healthy. Teaching clients to cook at home allows them to control ingredients and portion sizes. Simple, home-cooked meals can be both nutritious and budget-friendly.

Processed foods are often more expensive and less nutritious than whole foods. Focusing on whole foods like fruits, vegetables, grains, and lean proteins can help clients get the most nutrition for their money.

Lastly, sharing success stories can be motivating. For example, many individuals have successfully improved their nutrition on a budget by adopting plant-based diets and utilizing community resources. Highlighting these stories can inspire clients to make positive changes.

By implementing these strategies, clients can maintain a nutritious diet without overspending. It's all about making informed choices and utilizing available resources effectively.



What services are available on my Licensee Dashboard?

Many services are available to licensees once logged into their Licensee Dashboard.

Licensure Upgrade: Provisional LDNs can request a license upgrade by selecting the "FORMS" tab, then the "Upgrade License Process" tab. You will be required to upload your CDR card or exam score.

Verification of Licensure: To have the historical record of your Louisiana licensure sent to another agency, log into your Licensee Dashboard and submit your request under the "FORMS" tab. Licensees are cc'd on the correspondence to the other agency.

Name Change Request: Log in to your dashboard and submit your request under the forms tab.

Print a License ID card, Proof of Licensure, or wall certificate: For all active licensees, log in to your dashboard and select the appropriate tab above your license record.

Update Personal Information: Log in to your dashboard and select the EDIT tab in the ACCOUNT INFO bar. You may edit personal information including your address, phone numbers, email address, and password.

Update Employment Information: Log in to your dashboard and select the EMPLOYMENT tab, then select the EDIT EMPLOYMENT INFO tab. Be sure to save the new information.

Print a Fee Receipt: Log in to your dashboard and select the FEES tab. All fee receipts may be printed directly from the fees section of your Licensee Dashboard.

Contact Us

LBEDN
Towne Park Centre
37283 Swamp Road
Suite 3B
Prairieville, LA 70769

www.lbedn.org
(225) 313-6590

Jolie Jones
Executive Director
jjones@lbespa.org
(225) 313-6590 ext. 200

Tracy Jeanmarie
Executive Assistant
tjeanmarie@lbedn.org
(225) 313-6590 ext. 202

BOARD PRESENTATIONS:

Is your group interested in having a Board member present information regarding licensure law, board activities or related topics? The Board is interested in addressing your needs. We especially welcome the opportunity to speak with student groups, interns, and district associations. We want to meet with you to share about our law and rules, and to answer your questions. To request a presentation, please call or email Tracy at the Board office. We ask that you make your request three months in advance if possible.