

THE UNIVERSITY OF TENNESSEE AT MARTIN



DIETETIC INTERNSHIP PROGRAM

Handbook

2018/2019



COLLEGE OF AGRICULTURE AND APPLIED SCIENCES

DEPARTMENT OF FAMILY AND CONSUMER SCIENCES

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DIETETIC INTERNSHIP HANDBOOK

**THE UNIVERSITY OF TENNESSEE AT MARTIN
DEPARTMENT OF FAMILY AND CONSUMER SCIENCES
IN COOPERATION WITH**

BAPTIST MEMORIAL HOSPITALS, MEMPHIS AND DESOTO, MS

HARTON REGIONAL MEDICAL CENTER, TULLAHOMA

REGIONAL & GENERAL HOSPITALS, JACKSON

ERLANGER HEALTH SYSTEM, SISKIN, PARKRIDGE, CHATTANOOGA

MAURY REGIONAL MEDICAL CENTER, COLUMBIA

UT MEDICAL CENTER and PHYSICIANS REGIONAL, KNOXVILLE

METHODIST UNIVERSITY HOSPITAL and ST. FRANCIS HOSPITAL, MEMPHIS

WILLIAMSON MEDICAL CENTER, FRANKLIN

CENTENNIAL MEDICAL CENTERS, NASHVILLE, PARKRIDGE and HERMITAGE

AND

OTHER PARTICIPATING FACILITIES

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INTRODUCTION

The Dietetic Internship at The University of Tennessee at Martin provides 200 hours of didactic experience and 1,200 hours of supervised practice with a concentration in Nutrition Therapy and is divided into rotations in clinical dietetics, nutrition intervention, food systems management, community nutrition, and business and entrepreneurial dietetics. The program is a cooperative effort between the Department of Family and Consumer Sciences and hospitals, health care facilities, and food service institutions throughout Tennessee. The curriculum has an emphasis on nutrition therapy providing an option for combining a Master of Science Degree with the dietetic internship curriculum. Program requirements and duration are innovative and flexible to increase accessibility for persons with unique family, work or financial constraints.

The Dietetic Internship at UT Martin is in good standing with the Accreditation Council for Education in Nutrition and Dietetics (ACEND), Academy of Nutrition and Dietetics (AND), 120 South Riverside Plaza, Suite 2190, Chicago, IL 60606-6995, 312-899-0040, Ext. 5400. www.eatright.org/acend

PROGRAM MISSION AND PHILOSOPHY

The mission of the Dietetic Internship at The University of Tennessee at Martin is to prepare graduates for the registration examination and **the preparation of entry-level registered dietitian nutritionists** who are competent to deliver nutrition therapy as Registered Dietitians Nutritionists in hospitals and community based nutrition programs in order to promote a better quality of life for individuals, families, and communities.

The anticipated outcome of the program is a dietitian who can function cooperatively and coequally with health care and other professionals. To accommodate The Academy of Nutrition and Dietetics broad knowledge base and performance requirements for entry-level dietitians, the dietetic internship at UT Martin has an interdisciplinary and integrative orientation. The practice needs of dietitians in this region justify the need for a program with an emphasis on nutrition therapy. Specialization can be achieved through graduate work and professional development opportunities. The dietetic internship curriculum consists of practice rotations in Clinical Dietetics, Food Systems Management, Nutrition Intervention, Community Nutrition and Business and Entrepreneurial Dietetics.

The dietetic internship at UT Martin is a partnership between the affiliated facilities and the University and as such, the program seeks practitioner participation in curriculum development, implementation and evaluation. Self-assessment, constituent input and responsiveness to changes in needs and resources are tools that are used for updating and measuring the success of the internship at UT Martin. An atmosphere of support, mutual respect and personal responsibility promote self-worth and initiative. The dietetic internship at UT Martin emphasizes initiative as the key for improving professional preparation and practice. The flexibility in program options, duration, and location of practice sites allow persons with unique family, work or economics constraints to complete the pre-professional practice.

BROAD PROGRAM GOALS

1. To prepare entry level Registered Dietitians Nutritionists (RDN) in core competency areas with a specialization in medical nutrition therapy as a route to eligibility for credentialing.

- 80% of program graduates will rate the program and its preceptors as satisfactory or higher on a 5 point rating scale for adequately preparing them for entry level medical nutrition therapy
- The program's one year pass rate (graduates who pass the registration exam within one year of the first attempt) on the CDR credentialing exam for dietitians nutritionists is at least 80%.
- 90% of program graduates take the CDR credentialing exam for dietitian nutritionists within 12 months of program completion.
- At least 80% of program interns will complete the internship program requirements within *15 months* (150% of program length).
- Of graduates who seek employment, 70% are employed in nutrition and dietetics or related fields within 12 months of graduation.
- In preceptor evaluations of core and nutrition therapy competencies, 100% of interns will be at or above average.

All program goals will be evaluated annually for achievement of each goal and where necessary changes will be made in program to increase effectiveness.

**New goals from page 8, RE 3.3, of ACEND 2017 Standards.*

<https://www.eatrightpro.org/-/media/eatrightpro-files/acend/about-program-accreditation/accreditation-standards/2017standardsfordipograms.pdf?la=en&hash=6234DE54837054C6C2A02F918607F11935A333A0>

2. To provide a supply of competent entry level RDNs' to meet the needs of the West Tennessee region and beyond.
 - At least 50% of graduates from the region who successfully complete internship requirements will be employed in dietetics related professions in the West Tennessee area.
 - At least 75% of surveyed respondents who successfully completed the internship program will rank UT Martin as preparing them adequately for entry level RDN related practice.
 - At least 75% of surveyed employer respondents will rank UT Martin as adequately preparing graduates for entry-level RDN related practice.
 - At least 75% of surveyed preceptor respondents will rank UT Martin's graduates as entering the internship with average or above average prerequisite knowledge and skills.

PROGRAM INSTRUCTIONAL OBJECTIVES

1. To offer a minimum of 1,200 hours of well-rounded quality supervised practice where personal responsibility, initiative and self-analysis are cultivated and practiced.

2. To prepare graduates who are competent in the AND performance requirements for entry-level dietitians in clinical dietetics, food systems management, nutrition intervention, community nutrition, and business and entrepreneurial dietetics.
3. To increase program responsiveness to regional needs as well as trends in professional practice by conducting bi-annual surveys of interns, graduates and employers of graduates.
4. To provide opportunities for refinement of presentation, team building, and computer skills among program participants.
5. To facilitate personal responsibility and initiative for research and independent study for professional growth and advancement of dietetic practice.
6. To encourage awareness among interns of their own cultural heritage and appreciation of cultural heritage of other ethnic groups.
7. To enhance professional commitment, leadership skills, and effective participation in public policy matters.
8. To maintain at least an 80% first year pass rate success rate of graduates on the Registration Examination for Dietitians by continuous self-analysis and facilitation of practitioner input.
9. To make program accessible to non-traditional students by innovative and flexible curriculum planning.
10. To provide professional development and renewal opportunities for didactic faculty and Preceptors.
11. To offer an interdisciplinary curriculum with an emphasis in nutrition therapy in harmony with the mission of The University of Tennessee at Martin, the Department of Family and Consumer Sciences, and the practice requirements of the area dietitians.

THE CURRICULUM

The dietetic internship curriculum consists of 1,200 hours of supervised practice divided into five practice segments over a 10 month period. Almost all the participating practice sites are located outside of Martin in Jackson, Memphis, Nashville, Chattanooga, Knoxville and other locations. Each segment is listed as a graduate course for 1-3 credit hours: Pre Professional Practice I, II, III, V, and VI. Courses I, III, and V each consist of 240-360 hours. Practices II and VI combined consist of a total of 320 hours: 280 hours of required rotations (224 and 96 respectively), and 200 hours of didactic. Supervised practice hours will be self-reported by the intern on the Supervised Practice Time Sheet. The didactic component will consist of several sessions where interns reflect, analyze, evaluate and share what they have learned, attend presentations, perform assigned presentations, and show research project results in a poster session. The focus of Pre Professional Practice I, II, and III is food systems management, community nutrition, and clinical dietetics, respectively. The focus of Pre Professional Practice VI is business and entrepreneurial dietetics, and the focus of Pre Professional Practice V is nutrition intervention in dietetic practice, which is a continuation of nutrition therapy. The rotation type and duration follow.

PROGRAM COMPLETION REQUIREMENTS

I. Dietetic Internship Requirements

1. Successful completion of a minimum of 1,200 hours of supervised practice provided through various practice courses (Pre Professional Practice I, II, III, and V and VI) and 200 hours of didactic instruction/research. Credit is not given for prior learning or experience.
2. Successful completion of the course means ratings of 80% or better on final evaluations in each rotation, its assigned readings, projects and the course related tests. The evaluative criteria evaluations are based on achievement of objectives for each rotation. These objectives are based on the ACEND performance requirements for entry-level dietitians and additional objectives recommended by the clinical and didactic faculty. Course tests are computer based addressing the didactic and practice aspects of the included rotations, given periodically in relevant courses.
3. Average or better scores (80%) on the Final Comprehensive Examination segments, a computer based test addressing the didactic aspects of the internship curriculum given in sections at the end of the last practice course each semester.
4. Average or better scores (80%) on the Graduate Research Presentation Project (GRP). The GRP can be library research, action research for improvement of practice in one of the rotation sites, or development of patient education literature.
5. Successful presentation of material at one of the WTAND meetings or UT Martin Nutrition Symposium. The presentation will emphasize creative and visual quality for effectiveness and increased audience participation.
6. Average or above score on non-thesis graduate research poster session and abstract, national nutrition month display, and other assignments in syllabi.

II. M.S. Degree Requirement

1. Those completing a M.S. Degree need to consult the 2018-2019 UT Martin University Catalog for general requirements.
2. The M.S. Degree for students in the internship is an integrative and interdisciplinary program. In addition to courses taken through the dietetic internship program, students select courses in Food Systems Management, Food Science, and Nutrition as well as required research related courses. See catalog for degree requirements.

DIETETIC INTERNSHIP CLASS SCHEDULE: FULL-TIME OPTION

FULL-TIME OPTION (2 Semesters, 1 academic year)		40 hour weeks	
Class Topic	Length of Class	Instructor- Name and Title	Instructor's Affiliation
FALL I			
FSMG 714 Pre-Professional Practice I <i>Food Systems Management</i>	8 weeks (3 credit hours)	Dietetic Internship Director	The University of Tennessee at Martin
NUTR 734 Pre-Professional Practice III <i>Clinical Nutrition</i>	8 weeks (3 credit hours)	Dietetic Internship Director	The University of Tennessee at Martin
SPRING I			
NUTR 754 Pre-Professional Practice V (First half) <i>Nutrition Intervention in Dietetic Practice</i>	8 weeks (3 credit hours)	Dietetic Internship Director	The University of Tennessee at Martin
NUTR 724 Pre-Professional Practice II (Second half) <i>Community Nutrition</i>	5 weeks (2 credit hours)	Dietetic Internship Director	The University of Tennessee at Martin
NUTR 764 Pre-Professional Practice VI <i>Business and Entrepreneurial Dietetics</i>	3 weeks (1 credit hour)	Dietetic Internship Director	The University of Tennessee at Martin

80% percent of program interns complete program/degree requirements within 150% of the program length

DIETETIC INTERNSHIP ROTATIONS

Type and Duration

ROTATION	PRACTICE HOURS	ROTATION	PRACTICE HOURS
<u>Pre-Professional Practice I (FSMG 714)</u>		<u>Pre-Professional Practice V (NUTR 754)</u>	
<i>Food Systems Management</i>		<i>Nutrition Intervention in Dietetic Practice</i>	
Menu Management	20	Developmental Disabilities	40
Procurement	40	Rehabilitation	20
Quantity Food Production	40	Outpatient Clinics	40
Patient and Non-Patient		Geriatrics	30
Delivery and Services	40	Pediatrics	40
Sanitation and Safety (HACCP)	20	Staff Relief	
Cost/Quality Control	20	Clinical Management	40
Operational Financial Reporting	20	Critical Care	30
Staff Relief	80		
Total Supervised Practice Hrs.	280	Total Supervised Practice Hrs.	240
Didactic/Independent Study	40	Graduate Research Project	40
		Didactic/Independent Study	40
<u>Pre Professional Practice II (NUTR 724)</u>		<u>Pre Professional Practice VI (NUTR 764)</u>	
<i>Community Nutrition</i>		<i>Business and Entrepreneurial Dietetics</i>	
Public Health Nutrition/WIC	40	Dietetics Practice in Business-Corporate	64
Child Nutrition Programs/Schools	40	Dietetics in Distributorships	24
Long Term Care	40	Private Practice	8
Nutr. Education for the Public	40		
Renal Dialysis	40	Total Supervised Practice Hrs.	96
Wellness/Comm Private Practice	16	Didactic/Independent Study	20
Public Policy	8		
Total Supervised Practice Hrs.	224		
Didactic/Independent Study	20		
<u>Pre Professional Practice III (NUTR 734)</u>		TOTAL SUPERVISED PRACTICE HOURS: 1,200	
<i>Clinical Nutrition</i>		(plus additional indep. work to meet required hours)	
Diet Office Operation	20	PPP I, III (240+320=560)	
Screening/Nutritional Assessment	20	PPP II (224)	
Gastrointestinal Disorders	40	PPP V (240)	
Basic Nutrition Support	40	PPP VI (96)	
Diabetes	40		
Cardiovascular/Pulmonary	40	TOTAL DIDACTIC HOURS: 200	
Oncology/HIV/AIDS	40	PPP I, III (40x2=80)	
Surgical	40	PPP II, VI (20x2=40)	
Staff Relief	80	PPP V (80)	
Total Supervised Practice Hrs.	360		
Didactic/Independent Study	40		

DIETETIC INTERNSHIP PROGRAM CALENDAR FOR THE 2018-2019 ACADEMIC YEAR

FALL SEMESTER, 2018

Aug 27-31	Orientation - Martin
September 3, Monday	Labor Day
September 4, Tuesday	First Day of Fall Rotations
October 22, Friday	Mid-term exam and didactic day - Martin
WTAND Nutrition Update	TBD
November 22, 23 Thursday/Friday	Thanksgiving Holiday*
December 13, Thursday	Last Day of Fall Rotations
December 14, Friday	Final Exam and Didactic day - Martin

SPRING SEMESTER, 2019

January 7, Monday	Didactic Day - Martin
January 8, Tuesday	First day of Spring Rotations
February 27, Wednesday	Hill Day - Nashville
March 13-16, Thursday	Didactic Days, Nat'l Nutrition Month, Nutrition Symposium - Martin
April 19, Friday	Good Friday*
April 16, Monday	TAND Annual Meeting - Chattanooga
May 3, Friday	Final exam and Intern Recognition reception – Martin

*Holidays observed per facility

FORMAL EVALUATION AND REGULAR PERFORMANCE REPORTS

The dietetic internship oral presentation evaluation form developed for the requisite formal presentation given to a professional audience of Registered Dietitian Nutritionists is used to score the intern's performance and presentation with a personal copy given to him/her and one retained by the Internship Director for documentation. The grade is placed onto the appropriate grade book sheet for that semester. A form developed for evaluating the National Nutrition Month Display, an intern group project, is similarly used to inform the student of the grade and provide program documentation for grading purposes. The Vital Signs and Glucose Blood Monitoring measurement exercises' evaluation form is also utilized in the same way. A similar procedure is followed for the evaluation of the Independent Research Project-based Student Poster Session evaluation form, for each student competing in the juried graduate non-thesis category.

Case studies, and each semester's mid-term and final exams for that semester's rotation(s) are graded and grades are placed directly onto the appropriate Canvas grade sheet for that semester.

Overall, students are given individual rotation and even individual task-related feedback related to supervised practice activities on a regular basis via weekly wrap-ups, general and task-specific evaluations, and the rotation final evaluations. The formal evaluation of interns and regular reports of performance and progress at specified intervals throughout the program. Interns are given cumulative grade feedback based on all completed-to-date didactic activities as well as all supervised practice-based

activities evaluations, which the Internship Director has received for documentation, at the middle and at the end of each semester.

If it is determined both the Director that the intern has minimal chance for success in the program, he/she will be counseled into other possible career choices. This determination will be based on academic performance and evaluations and discussions with the intern's preceptor(s) and will also be discussed with the FCS Chair.

REMEDICATION AND DISCIPLINARY/GRIEVANCE PROCEDURES

The procedures for appeals for UT Martin's graduate program are listed in the 2018-2019 UT Martin University Catalog. A student whose performance is not satisfactory as judged by the preceptor at a practice site will be notified of an appointment date with the Internship Director.

1. The student will be counseled and given one opportunity to correct the shortcomings.
2. For students who are unable to improve performance a committee composed of the program director, 2 preceptors, and a didactic faculty will recommend a program of remediation. The student may have 12 months to repeat the component in question to improve performance. The preceptor will decide the date of placement and practice site.
3. If performance is not improved the student will be asked to withdraw from the program or will be dropped from the program by the Internship Director and receive an F for the practice course. Students who wish to appeal a grade that is alleged to be lower than that academically earned must initiate the process within the first three weeks of the next semester.

The aggrieved student shall first discuss the matter with the teacher/Preceptor/Internship Director involved to see if there is some error or misunderstanding, which can be resolved between them. Failing this, the student may take the matter to the department chair, or in the case of schools without departments, to the Dean of the College of Agriculture and Applied Sciences. If the teacher in the case is a department chair, the student shall go to the Dean of the school. If the teacher in the case is a Dean, the student shall go to the Vice Chancellor for Academic Affairs. The person designated above shall attempt to mediate between the student and teacher and arrive at resolution of the problem.

If the problem is not resolved, the student may request a hearing before a panel of three students and three faculty members selected from membership of the University Council. The chair shall be a member of the committee selected by the committee itself. Decision of the committee shall be by majority vote. If the committee finds in favor of the instructor, the grade, which has been given the student, will stand and there will be no further appeal. If the committee finds in favor of the student, the matter will be remanded to the instructor for reconsideration.

Interns may have access to the file the Director keeps on them at any time.

Interns with minimal chances of success in the program will be counseled into career paths that are appropriate to their ability.

Filing Complaints

The DI program follows University procedures related to grade appeals, academic integrity, standards of conduct, student rights, FERPA Rights Disclosure, and complaint procedures. Concerns or complaints should follow the steps below:

1. Any student or practitioner providing experiential learning with a concern or complaint regarding the DI program should feel free to contact the DI Director (Brian D. Carroll) by email (bcarrol8@utm.edu), phone, or in person. This office is located in the Department of Family and Consumer Sciences, 330F Gooch Hall, Martin, TN 38238. The telephone number is 731-881-7102. If

student or practitioner is not comfortable bringing the concern to the DI director, he or she may make an appointment to speak directly to the department chair.

2. If the concern or complaint is not resolved, a signed and dated formal written complaint that outlines the concerns or complaints related to the DI program may be submitted to the DI director or directly to the department chair if the student or practitioner is not comfortable bringing it to the DI director. Following the receipt of the formal written complaint, a meeting will be scheduled with the student or practitioner and the Director of the DI Program and/or the Department Chair as appropriate.

3. If resolution is not achieved after taking the previous steps, the student or practitioner should contact the Chair of the Family and Consumer Sciences and schedule a meeting to discuss the student's or practitioner's concerns without the DI Director present. The interim department chair, Dr. Wesley Totten's office is located in the Department of Family and Consumer Sciences, 330F Gooch Hall, Martin, TN 38238. The interim department chair's email address is mehlhorn@utm.edu and he may be reached by telephone number at 731-881-7100.

4. If resolution is not achieved, the student or practitioner should contact the Dean of the College of Agriculture and Applied Sciences, Dr. Todd Winters, at winters@utm.edu or 731-881-7252 to schedule a meeting to discuss the students concerns.

5. If resolution is not achieved, the student or practitioner should contact the Provost of the University of Tennessee at Martin whose office is located at 324 Hall-Moody Administration Building and whose phone number is 731-881-7010 to discuss the student's concerns.

6. If resolution is not achieved at the University level, any student or practitioner who still has an unresolved complaint related to ACEND Accreditation Standards should contact the Accreditation Council for Education of Nutrition and Dietetic (ACEND) and follow the complaint procedures outlined by the accrediting body. **ACEND may be contacted at 120 South Riverside Plaza, Suite 2190, Chicago, Illinois 60606-6995**; phone 312-899-0040 ext. 5400, email www.eatright.org/acend.

7. At no time during the process of filing a complaint with the DI Program, the Department of Family and Consumer Sciences, the College of Agriculture and Applied Sciences, the University of Tennessee at Martin, or ACEND will there be any retaliation to the student or practitioner due to the filing of such complaint.

VACATIONS AND HOLIDAYS

The supervised practice rotations will be usually scheduled during Fall and Spring Semesters within the period from first day of classes to the last day of classes. Each semester is usually 16-17 weeks excluding breaks. Student will observe the holidays as established by the practice facility. Vacation time for the student will be during break between fall and spring semesters. There is no Spring Break for interns.

ABSENCE POLICY

Practice Hours:

Interns will be required to follow the absence policy of the practice site. Interns are considered professional staff members. Any planned absence needs to be agreed upon by the practice site preceptor and supervisor/director. In case of emergencies requiring absence, interns must notify the preceptor, site director, and the Internship Director as soon as possible. Unjustified absences will be considered poor performance and will be noted on the evaluation forms and will have to be made up at the end of the semester. This time may be scheduled on weekends where appropriate or at the end of the semester.

If you miss a conference, field or other travel trip or cannot make it to campus for scheduled Didactic Days per illness or emergency, you will be assigned a case study to make up the hours. If a fee has been paid for any of the above, you will be required to reimburse the university in the event that you cannot attend.

Professional Dress Code

Students are expected to be clean, neat, and dressed in a professional manner. Students are expected to follow the dress code of the facility to which they are completing field experience hours. In addition to dress, facilities generally have specific requirements regarding jewelry, piercings, tattoos, fingernail length, and hair being appropriately covered while in the kitchen—and all requirements of the facility must be followed in order to complete field experience. For example, your assigned field experience site(s) may require that all tattoos be covered. If this is the case, you will be required to cover any visual tattoos in order to be able to complete your field internship and successfully complete the program. Students will be dismissed for the day if they do not meet the dress code of the facility and hours and experiences will be required to be made up at a later time.

Didactic Hours:

Missed didactic days will be made up as follows, applicable for any intern who may unavoidably miss didactic days prior to completion:

First day makeup: The intern will attend a relevant all-day conference and hand in a typed contents report.

Second day makeup: The intern will either attend a second all-day conference and hand in a typed contents report, or research, read, and abstract five articles on one or more areas of dietetics.

Third day makeup: The intern will research, read, and abstract five articles in one or more areas of dietetics other than already focused on for second day makeup, if abstracts were chosen for the second day makeup. Weekend wellness and clinical conferences occur periodically. Check with hospitals and dietetic associations for schedules.

CREDENTIALING PROCESS

The dietetic internship program enables a student to gain the additional supervised practice that the Academy of Nutrition and Dietetics requires for the attainment of a Verification form to write (with a fee) the Registration Examination for Dietitians. A Verification Statement is an official statement used by the Program Director verifying a student's completion of program requirements and readiness for dietetic practice.

With the bachelor's degree, an undergraduate Verification of completion, and the dietetic internship Verification of completion in hand, the graduate is eligible to write the Registration Examination for Dietitians upon payment of the examination fee. The successful examination writer is then recognized by The Academy of Nutrition and Dietetics to be a Registered Dietitian Nutritionist and is assigned his/her own registration number as a competent dietetics practitioner.

The DI Director will contact you 3 months after you complete the program to check on your status regarding taking the exam, answer any questions you may have and help you in any way applicable. Likewise, Director will contact you by June of the FOLLOWING year to ensure you have taken the exam and answer any questions.

POLICY FOR ISSUING VERIFICATION STATEMENT

A Verification Statement is an official statement used by the Program Director verifying a student's completion of program requirements. The statement will not be issued unless program requirements are completed. For those who need a Verification Statement for state licensure, employment, etc., a Statement of Intent to Complete Program Requirements will be issued if the student is in the last practice course. After successful completion of the above internship completion requirements, the Program Director will

issue seven original Verification Statements for each student. The Verification Statements are signed in blue ink bearing the name of the institution and the student, the completion date and type of program. One unsigned original of this form will be filed in the Department and the student will receive 5 remaining signed original copies for future use.

COSTS AND RESPONSIBILITIES

The dietetic interns are responsible for their own personal expenses such as clothing, uniforms, shoes, housing, utilities, food, transportation, health and car insurance. Almost all of the practice sites are located outside of Martin and students will need to make their own arrangements for housing and reliable transportation. The internship director will be happy to put the prospective student in contact with the program graduates in the site locations for information on the costs of food and housing.

Students are expected to live in Memphis, Nashville, Jackson, Chattanooga or Knoxville during certain rotations unless the distance from home is a reasonable commuting distance.

INCOME

The participating practice sites are not required to pay a stipend to interns since according to labor laws they are "Student Trainees." **Students enrolled in full time supervised practice (40 hours per week) are advised *NOT* to hold additional jobs due to the stress and outside work required in the internship. However, if a student chooses to hold an additional job, he/she should keep in mind that the internship is the primary responsibility and additional employment should not in any way interfere with daily internship activities.** Some practice sites may provide one free meal per day.

(As of Academic Year 2018 -2019 and are subject to change)

Tuition In-State: 12 graduate credits (dietetic internship only).....	\$6,622
Tuition Out-Of-State: 12 graduate credits (dietetic internship only)	\$10,462
Tuition In-State: 36 graduate credits (dietetic internship plus MS degree).....	\$19,866
Tuition Out-Of-State: 36 graduate credits (dietetic internship plus MS degree)	\$31,386
Application to UT Martin Graduate Program.....	\$30
Computer Matching Fee - D&D Digital	\$50
Books (Total dietetic internship only)	\$200
Hand Calculator	\$15
Nametag	\$8
Tuberculosis Skin Test	\$7
Hepatitis B (3 shot series).....	\$115
Professional Liability Insurance	\$32/yr
AND student membership.....	\$50/yr
District dietetic association student membership.....	\$10/yr
Student health insurance (required if student is not otherwise covered)	\$300-500/yr
Background check.....	\$58
Drug screen.....	\$25
Living expenses.	\$1,000/mon

FINANCIAL AID RESOURCES

Internship students may apply for student loan programs through the Student Financial Aid Office, Administration Building, The University of Tennessee at Martin, Martin, Tennessee 38238. Graduate students attending The University of Tennessee Martin may be eligible for financial aid under The Federal Family Educational Loan (FFEL) Program. This program provides students with low interest loans which are deferred while the student is enrolled in an eligible program of study at least half time. FFEL Program Loans are either subsidized or unsubsidized. The subsidized loan is awarded on the basis of financial

need. If you qualify for a subsidized loan, the federal government pays interest on the loan until you begin repayment.

An unsubsidized loan is not awarded on the basis of need. Interest is charged from the time the loan is disbursed until it is paid in full. You can choose to pay the interest or allow it to accumulate and capitalize. To be eligible, a student must first complete a Free Application for Federal Student Aid (FAFSA), be admitted to the program, be enrolled in at least 6 hours and have good standing at the University. Both Stafford and Unsubsidized Stafford Loans are available to eligible graduate students.

If you have any questions regarding financial aid, please call the Office of Student Financial Assistance at 1-800-829-8861. If you have questions regarding your program of study, please call the Department of Family and Consumer Sciences office at 731-881-7100.

WITHDRAWAL AND REFUND POLICIES

All withdrawals from the university for any reason during any term must be made by official notification to the Division of Student Affairs. **Failure to attend classes does not cancel enrollment.** The date of the withdrawal is one factor used to determine the amount of fees to be refunded. Other factors include whether a student is a first-time student on this campus, whether a student is receiving Title IV financial aid, and whether unpaid charges (total institutional costs minus the sum of total aid paid to institutional costs and cash paid by the student) remain on the student's account. The institutional refund policy will be used for students who do not receive Title IV financial aid. The following percentages will be used to refund institutional charges (fees, tuition and room):

Registration Day	100%
(Calendar days following registration day)	
Day 1-7	100%
Day 8-14	80%
Day 15-21	60%
Day 22-28	40%
Day 29-end of term	0%

Refunds are based on the fees charged, not the amount paid. If the student is receiving financial aid, refunds will be returned to the financial aid accounts, including lenders of student loans, before any money is returned to the student. Credit balances from all sources of the University, with the possible exception of Title IV funds, will be applied to outstanding charges before a refund is issued.

More information on withdrawal and refunds is available in the catalog.

LIABILITY FOR SAFETY IN TRAVEL

Any travel related to dietetic internship program and extra curricular activities is the responsibility of the student and the University assumes no responsibility for such travel.

INJURY OR ILLNESS WHILE IN A FACILITY FOR SUPERVISED PRACTICE

The work of a student who is passing a course satisfactorily but cannot complete all of the requirements due to illness, accident, or unavoidable circumstances shall be reported as incomplete (I). It is expected that the student will remove the Incomplete during the next semester after it is received. The student granted a bona fide I by his/her instructor may have the the next full semester to erase the Incomplete before it is computed as an F. Thereafter, it shall be computed as an F until changed by the original instructor as a result of student action within one academic year. If the work is not completed within that time, the I shall become a permanent F on the student academic record. The student need not be enrolled

to remove the Incomplete.

If an intern is injured or becomes ill while in a facility for supervised practice and recovery entails an absence of one or more days not exceeding 10 rotation days, the student may be rescheduled to make up the missed rotation days immediately after the end of that semester. If a student needs to request a leave of absence due to an injury or illness while in a facility for supervised practice which requires a more prolonged period of recovery, he/she may do so by tendering to the Internship Director a medical doctor's written confirmation that the student is under the doctor's care for this medical condition, and that the doctor has advised the student to take a medical leave of absence for a specified period of time, with the starting date confirmed. This medical leave period cannot be prolonged beyond 6 months. The student can be readmitted to active status as of a specified date by tendering to the Internship Director the medical doctor's written confirmation that the student may resume his/her internship rotation as of that date.

INSURANCE REQUIREMENTS

HEALTH

All interns are required to have health insurance to cover illnesses and accidents that may occur while they are enrolled since this coverage is not provided by the institution. If the student is not covered otherwise he/she must purchase and enroll in any of the options available through the University of Tennessee. Information about the special coverage, available to students at low cost, can be obtained at Student Health and Counseling Services.

PROFESSIONAL LIABILITY

The internship students are required to purchase professional liability insurance. The University of Tennessee System Office of Risk Management offers a professional liability insurance coverage for students' educational activities on or off campus. Limits of the liability are \$1,000,000 per claim and \$3,000,000 per annual aggregate per student. The premium is \$38.00 per year and is subject to change. Students should see the Department of Family and Consumer Sciences secretary to pay this premium. This will be done during the week of Orientation.

The Family and Consumer Sciences Department will collect the \$32 from each intern and purchase the intern to ensure that every one is in compliance. This will be done on the first day of Orientation.

ADDITIONAL REQUIREMENTS FOR SPECIFIC FACILITIES

- Documentation of negative tuberculosis required for all facilities.
- Ppd test within 4 months of starting clinical rotation result is required prior to reporting for rotations for all facilities.
- Signed Hepatitis B Statement or documentation of Hepatitis B injections is required prior to reporting for rotations for all facilities.
- Documentation of rubella titer and measles vaccine is required prior to reporting for rotation if assigned to the MED.
- Documentation of negative drug screen.

AFFIRMATIVE ACTION STATEMENT

The Dietetic Internship Program of The University of Tennessee at Martin actively supports and is in full compliance with the spirit and principle of Affirmative Action in the recruitment and selection process. Selections will be made from the best-qualified candidates without discrimination on the basis of race, gender, color, religion, national origin, age, disability or Vietnam veteran status in provision of educational opportunities or employment opportunities and benefits. The principle of equal opportunity will be practiced not only during the selection process but also throughout the supervised practice program such as in rotations assignments.

PROTECTION OF PRIVACY OF INFORMATION

Upon request, students have access to their own file in the Department of Family and Consumer Sciences and in the UT Martin Office of Academic Records. Persons other than the didactic faculty may gain access to a student file only with written permission of the student. The University complies with the Family Education and Privacy Act of 1974. A copy of this act is available upon request from the Student Affairs Office. The act is designed to protect the privacy of educational records. Student files on supervised practice sites will be given the same confidentiality as those of a regular employee. The student will have access to information on file at each preceptor site.

The Family Educational Rights and Privacy Act (FERPA) is a federal law that protects the privacy of student information. Protection of the privacy of student information is very important to the university. The UTM FERPA policy which outlines the steps that the university takes to protect student information is available at: <http://www.utm.edu/departments/registrar/ferpa.php>. Information used for identifying students in distance learning will be protected following university guidelines.

Verifying the Identity of Students in Distance Learning

The University of Tennessee at Martin must abide by the United States Federal Higher Education Opportunity Act (HEOA) of 2008, Public Law 110-315, that requires the verification of student identity in distance courses. Students seeking registration in online courses will be required to provide appropriate identification to establish their identity. Students completing online courses use a secure login and pass code as a method of verifying the identity of the student that is participating in the class. Other methods may be used to verify the identity of students in distance learning such as proctored exams and new or other technologies and practices as approved by UTM. The instructor of each class is responsible for setting the class up in a manner in which it is evident that the person completing the work in the class is the person registered for the class.

EXPECTATIONS OF INTERNS BY STAFF:

1. Check with next preceptor a week or 2 before for work schedule, reading material, dress code and meeting time and place.
2. Read given assignments ahead of time and be prepared to discuss assignment with preceptor.
3. Be prepared to use personal time to prepare and practice projects such as case studies.
4. Expect the schedule 8 hours a day to be supervised practice time (clinical, management or community) which will NOT include driving, parking, changing time, etc...
5. Come to work prepared with pens, paper, calculator, etc...
6. Keep notebook of frequently used information such as calculations, components of nutrition assessments.
7. Take initiative to look up information, but feel free to ask the preceptor(s) for answers when information cannot be located. They should not be your first option for nutrition information. Never hesitate to ask them for advice specific to the facility.
8. Practice common courtesy, be polite, alert to surroundings and conscious of needs of others. Surrender charts to physicians/surgeons and other staff members as appropriate.
9. Check with preceptor(s) regarding dress code and adhere to established dress code. This may include a lab coat.

10. Do not take unscheduled breaks or absences. There should be no disruption of rotation unless emergencies arise. In the event of an emergency and you are unable to make it to your rotation, you are required to contact that Preceptor and the DI Director immediately.
11. Maintain confidentiality of all personal and institutionally related information. This includes verbal, written, and/or computer information pertaining to patients or clients, staff, physicians or other health care professionals, other persons interacting within a hospital or other facility environment, HACCP and JCAHO information and finances.
12. Interns doing supervised practice must not be used to replace employees.
13. Intern will abide by the Academy's code of ethics both professionally and academically. <http://www.eatrightpro.org/resources/career/code-of-ethics>.

The fundamental principles of the Code of Ethics are:

1. Dietetics practitioners conduct themselves with honesty, integrity and fairness.
2. Dietetics practitioners support and promote high standards of professional practice (for the benefit of clients, the public, and the profession) by reporting perceived violations of the Code of Ethics.

Written Affiliation Agreements with Facilities

When facilities require an agreement to be in place, the university will initiate an agreement process that delineates the rights and responsibilities of both the facility and the university. Agreements must be signed by the designed university official that has signing authority and be signed prior to students spending time at the facility. When facilities that provide field experience opportunities for students do not require an agreement to be in place, it is good practice to have an agreement in place, but is not required prior to students spending time at the facility.

No contract is needed for facilities within the University of Tennessee system, specifically statewide UT Extension offices and UT Boling Center in Memphis.

	MAIN PRECEPTOR	ADDITIONAL PRECEPTORS
DUTIES OF PRECEPTORS	<p>Working with the intern to schedule learning experiences during the rotation.</p> <p>Assisting in orienting the intern to the facility and rotation, and evaluating oral presentations (note these duties can also be delegated to other preceptors/staff at the facility)</p> <p>Conducting the final rotation evaluation of the intern</p> <p>Being familiar with and abide by the UTM Dietetic Internship policies and procedures</p> <p>Acting as the point of contact in the facility for the UTM Dietetic Internship Director(s)</p> <p>Functioning as a rotation preceptor</p>	<p>Providing daily supervised learning experiences for intern</p> <p>Evaluating intern using form provided</p> <p>Mentoring intern</p> <p>Assuming responsibilities of primary preceptor as needed</p>

QUALIFICATIONS	<p>MNT: Registered Dietitian with more than 1 year work experience in the field of Dietetics. In MNT setting this person might be the CNM or department director.</p> <p>CO: Preferred: Registered Dietitian with more than 1 year work experience in the field of Dietetics. In COM setting this person might be the RD or RN or agency director or other appropriate professional.</p> <p>FSM: Preferred: Registered Dietitian with more than 1 year work experience in the field of Dietetics. In FSM setting this person might be an RD or CDM or department director or other appropriate professional.</p>	<p>MNT: Registered Dietitian</p> <p>CO: Registered Dietitian or other appropriate professional.</p> <p>FSM: Registered Dietitian or other appropriate professional.</p> <p>Public school foodservice: Registered Dietitian or CDM or department director or other appropriate professional</p>
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Importance of Teaching by Preceptors

The Academy of Nutrition and Dietetics has affirmed the three-pronged approach to training dietetic professionals: Didactic knowledge, supervised practice, and examination.

The need for supervised practice experience in the training of dietetic professionals is recognized. It cannot be replaced by didactic training, nor can it adequately be tested by current examination techniques. The supervised practice experience is important in preparing interns and in giving them the skills they need to be entry level practitioners. The preceptor’s role is critical in preparing interns to function as dietitians.

Most supervised practice programs (dietetic internships) rely heavily on preceptors to train and evaluate interns in clinical, management and public health nutrition facilities. It is believed that preceptors may not always feel prepared for their role in educating and evaluating interns. Most preceptors were educated to become nutrition and health care professionals. The skills for teaching and evaluating intern interns were not likely to have been part of the curriculum. Therefore, this guide is an attempt to provide preceptors with appropriate tools for mentoring dietetic internship interns.

While many preceptors are RDN’s or DTR’s, the Commission on Accreditation for Dietetics Education recognizes that this is not always the case and does not require these credentials. Certified Dietary Managers, professionals with health promotion backgrounds, Extension personnel are all effective preceptors without being registered. Interns are encouraged to regard all facility personnel as potential teachers.

Supervised Practice

What constitutes supervised practice? Practice is what you (preceptors) do on a day to day basis. The intent is to give interns the necessary skills so that they could, if necessary, take over your job. Interns should not be expected to perform your job at the same level as you, but interns should be able to do the job satisfactorily (i.e., interns should be trained well enough to have at least entry level competence by the end of their supervised practice experience rotations).

It might help to focus on the concept that what you do on a day-to-day basis is what you are trying to train interns to do. Special projects are acceptable (and often desirable) as long as they teach the skills and experiences that would be ordinarily used by you in your work.

It is desirable for interns to reach a level of competence by the end of their rotations so that they could provide staff relief if needed (this generally applies to longer term, clinical rotations). In shorter rotations, interns can lighten your work load by assisting with some of your daily tasks.

Two points should be remembered if the long term goal is for interns to provide staff relief. First, in the beginning of a rotation, interns should cover only a few of your responsibilities. As the weeks

progress, more tasks can be added. This process gives interns a chance to try their wings without undue time restraints in the early stages of the rotation and then gradually incorporates the need for time management. Second, you need to continue to supervise interns doing staff relief so that it remains a learning experience for them while insuring that quality services are maintained. At first, it takes extra time to train interns, but the idea of the training is to develop interns' skills so that they can substitute for you. During the last few weeks of interns' supervised practice, while they are capable of relieving you of a good portion of your usual work, you will have extra time to focus on duties that may have been neglected.

Supervised Practice

1. Interns are expected to exhibit professionalism in their quality of work and timeliness in reporting to work, assignments, work ethics, and completion of tasks.
2. The interns will work a schedule which best facilitates learning. Professional performance is expected at all times including weekends, early and late hours. The intern **must confirm their work schedule with the preceptor, before making weekend plans, scheduling work hours, vacations, weddings, etc.**
3. An internship workday is generally defined as 8 ½ hours. A full time workweek for the intern is approximately 40 hours per week (based on the preceptor's schedule). **The intern is expected to work the same hours as their assigned preceptor.**
4. It is the responsibility of the intern to call each assigned rotation site the week before to confirm their time to report to work for the first day, assignments due and directions. This call must be made at the beginning of the week.
5. Interns must contact their preceptors if calling in sick or if a late arrival is anticipated.
6. It is the interns' responsibility to learn the policies of each facility, such as dress code, length of lunch and work hours, patient confidentiality, etc.
7. Some overtime may be necessary for an intern to complete a work assignment per facility and/or the rotation. **Interns must complete many projects and assignments on their own time** unless instructed otherwise by preceptor.
8. For excessive overtime: If excessive overtime is frequent for the preceptor, the intern may be scheduled to work overtime for only part of that time to experience the full day of the dietitian.
9. Interns must not be scheduled routinely to replace staff, unless it is required to complete the competency requirement.

Benefits to Preceptors and Administrators of Providing Supervised Practice Experiences for Dietetic Internship Interns

1. Interns can perform certain tasks for you such as conduct in-services or quality improvement which you may be having difficulty completing during your usual schedule
2. Interns can help give better supervision of employees. They can act as an extension of the dietitian rather than as someone else to supervise.
3. Interns can help define what you do. Interns' questions and your explanations often result in clearer ways of doing things.
4. Interns can solve problems creatively (e.g., assign interns to a particular problem that they will research and resolve)
5. Interns increase your learning since they bring new knowledge and perspectives to your institution
6. Interns can assist with journal clubs to help update staff on the latest information in dietetic practice
7. Interns can help employee morale. Staff members who play a role in teaching interns will feel more important and valued.
8. Intern break the routine of day-to-day practice and challenge the preceptor

What are the preceptor's responsibilities?

1. Provide a physical location with adequate clinical space and provide or help arrange a variety of patient

encounters necessary for an appropriate learning experience in primary care for the intern. The intern will require one examining room when present on site.

2. Assure that the intern's clinical experience is broad by reviewing the Minimum Clinical Requirements (MCR) list which will be provided to the intern. These include the common problems and procedures in primary care. Should these MCRs not be realized in the preceptor's practice site, the preceptor should help the intern locate a supplemental site in the community where the intern can gain that experience.
3. Provide an average of 8-10 hours per week for the intern to perform clinical activities in the primary practice site in Year I and 15-25 hours per week in Year II. During this time, the preceptor must be on site for supervision, consultation, and teaching. This commitment may be shared among two or more approved preceptors.
4. Demonstrate, teach, observe and supervise the intern in clinical activities in order to develop the intern's skills and to insure proper patient care.
5. Re-examine each patient until assured the intern's database gathering skills are complete and accurate. Delegate gradually increasing levels of responsibility to the intern for clinical assessment and management as the intern's clinical competence develops.
6. Have each patient presented before the patient leaves until assured diagnosis and management skills of those conditions are accurate and appropriate. Review and countersign every medical record.
7. Review the "objectives" section of the teaching syllabi each month with the intern to identify the focus of his/her studies and help the intern master the material and select patients to reinforce that learning.
8. Allow the intern to utilize the problem-oriented medical record system notation and problem lists in record keeping.
9. Participate in the evaluation of all aspects of the intern's clinical skills and didactic knowledge base and share this evaluation by daily feedback to the intern through quarterly formal evaluation and reports to the Program office, and by calls to the faculty should major concerns arise.
10. Should any problem arise that would prevent the Preceptor from accomplishing the above items or would diminish the training experience for the intern, he/she should notify the Program. It is the Program's intention to have a completely open faculty-colleague relationship with the preceptor faculty. Should problems arise, early notification of the responsible person in the program will result in early problem solving without diminishing the training experience for the intern and without putting an onerous burden on the preceptor.
11. Facilitate relations between this new health practitioner intern and the office staff in the practice site, as well as with other health professionals in the medical community.
12. During clinical experience, interns must not be used to substitute for regular clinical or administrative staff.

Provide supervised training according to curricula provided by the DI Director as determined in collaboration with each facility.

2. Provide workspace for dietetic interns as available.
3. Provide qualified professional(s) to supervise dietetic interns during the rotation.
4. Evaluate the interns' competencies in the required learning experiences with the

assistance of the Dietetic Internship Director.

5. Assist with the overall internship evaluation to maintain and improve the quality of the Dietetic Internship Program.

Preceptor Expectations

Explain your expectations: timeliness, start times, HIPAA requirements.

Orientation of intern to site/staff and review rotation schedule.

For intern activities: 1. demonstrate activity 2. discuss with intern the to ensure intern understands 3. intern to practice activity with pharmacy personnel (simulation) 4. supervised real patient activity (provide feedback)

Preceptor Characteristics that Promote Teaching Effectiveness □

- Approachable and establishes a good learning environment.
- Available to the intern for interaction and discussion.
- Aware of the goals and objectives and seeks to meet them.
- Treats the intern with trust and respect in their interaction.
- Demonstrates interest and enthusiasm in teaching.
- Explains the decision-making process to the intern and asks questions that promotes learning.
- Stimulates the interns to learn independently and allows autonomy that is appropriate to the intern's level of experience and competence.
- Regularly provides meaningful feedback to the intern, both positive and negative, in a timely manner.
- Is a good role model for the intern and inspires intern confidence in preceptor's technical skills.

MASTER OF SCIENCE IN FAMILY AND CONSUMER SCIENCES DEGREE REQUIREMENTS

I. General Family and Consumer Sciences Option: 30 semester hours for M.S. Degree

Family and Consumer Sciences Courses	12
Courses selected in one or two areas of Family and Consumer Sciences	
Research Related Courses	6
FCS 791 Research Methods (3)	
EDEV 710 Educational Statistics or equiv. (3)	
Supporting Courses	6
Courses selected according to the student's objective and with approval of student's graduate committee.	
Thesis Research/Family and Consumer Sciences Electives for Non-Thesis	6
Thesis topic chosen must relate to an area in Family and Consumer Sciences.	

A minimum of 70% of the degree requirements must be taken at the 700 level. For Non-Thesis option, student will write a narrative, comprehensive exam covering major areas studied. All members of student's graduate committee will submit questions. Graduate committee may require final oral examination.

II. *Dietetic Option: 36 semester hours for M.S. Degree

Family and Consumer Sciences Courses	12
Food Systems Management/Food Science and/or Nutrition	
Research Related Courses	6
FCS 791 Research Methods (3)	
EDEV 710 Educational Statistics or equiv. (3)	
Supporting Courses	12
*Supervised Practice Component:	
Food Systems Management 714	
Nutrition 724, 734, 764	
Nutrition 754	
Thesis Research or Electives	6
Thesis topic chosen must be related to dietetics	

* Admission to the dietetic internship is required.

Requirements for Options I and II in Family and Consumer Sciences:

Students who desire to complete [the didactic] requirements approved by the American Dietetic Association pursuant to achieving Registered Dietitian Nutritionist (RDN) status may meet the objective by following either option within the degree program. Students who hold a B.S. degree in Vocational Home Economics Education may add occupational endorsements to their existing certificates while pursuing either option for the master's degree. The supporting courses within the option should consist of courses in home economics education, which are required as work experience for the endorsements.

The program of work for each candidate for the degree is individually designed to make use of the candidate's existing competencies and to supply the additional academic preparation necessary for meeting the agreed upon objectives. The program plan is filed with the Graduate Coordinator of Family and Consumer Sciences.

DIETETIC INTERNSHIP ORAL PRESENTATION

DATE _____	NAME _____		
ORAL PRESENTATION DELIVERY: Total 15		COMMENTS	SUBSCORES
Pace (speed)	(3)		
Enunciation (word clearness)	(3)		
Projection	(3)		
Eye contact	(3)		
Enthusiasm/Interest (emotiveness)	(3)		
II. CONTENT: Total 20			
Factual Content	(10)		
Conceptual Content	(10)		
III. ORGANIZATION: Total 10			
Logical (thought in sequitur flows logically)	(5)		
Clear (easy to follow)	(5)		
IV. HANDOUT SUMMARY Total 10			
Typed	(5)		
Summarized synopsis of main point	(5)		
V. VISUAL AIDS: Total 15			
Clear	(5)		
Readable	(5)		
Emphasized main points being presented	(5)		
VI. COVERAGE: Total 10			
Scope-broad enough to explain; narrow /focused enough to stay on target	(5)		
Depth-enough to clarify the subject topic	(5)		
VII. PROFESSIONAL APPEARANCE			
VIII. TIMING: Presentation completed within scheduled time Total 10			

Maximum possible score = 100

Total Score:

Excellent= 90% or above; Satisfactory = 80% to 89%; Unsatisfactory = 79% or below

VITAL SIGNS MEASUREMENT AND BLOOD GLUCOSE SAMPLING AND MEASUREMENT ACTIVITIES EVALUATION FORM

Name _____

Date _____

Skill	Satisfactory	Unsatisfactory
	(80% or above)	(Below 80%)
Correctly returned demonstration on measuring Temperature		
Correctly returned demonstration on measuring Respiratory Rate		
Correctly returned demonstration on measuring Pulse Rate		
Correctly returned demonstration on auscultation of Blood Pressure		
Correctly returned demonstration on finger stick Blood Glucose Monitoring		

**UTM Nutrition Symposium
Poster Rating Scale**

Intern: _____ Entry Title: _____

CRDN 2.9: Participate in professional and community organizations.

Place one of these numbers in each box below; B. total the sum points; and C. determine the final rating #

5 – Exceptional: purpose original and relevant, aims/goals stated clearly, background supports purpose and summarized well, methods appropriate to address aims, study design highly appropriate, results presented clearly, conclusions clear and logical, highly practical implications supported by findings

4 – Very Good: minor weakness, purpose relevant, sufficient background, methods relevant, design done well, adequate data presented in results, conclusion logical, implications practical

3 – Acceptable: purpose moderately relevant, goals somewhat supported by background, methods and design appropriate but good be improved, adequate data to provide average level conclusions

2 – Poor: major weaknesses, purpose not relevant, goals/aims questionable, background inadequate, poor design or method choices, unclear conclusions due to inadequate data/results, unclear implications

1 – Very Poor: purpose not stated, unclear aims/goals, background info minimal, inappropriate methods, misleading interpretation of results/findings, no practical implications, unable to answer judges questions

Judging Criteria	SCORE (points)	Additional Comments
Originality: consider novelty of purpose or aims/goals, creativity in choice of topic, ability to take a step beyond what background info already shows		
Background: consider does it provide relevant information, is it clear, does it support the purpose /aims /goals of the project, is it summarized well		
Methods: consider are the methods appropriate to address the purpose/aims, is it relevant, is the design appropriate, is the design well done		
Results: consider is the data presented well, is there a substantial amount based on the purpose and design, is it adequate and appropriate to address the purpose/aims, is it sufficient to be able to draw conclusions and determine implications for practice or teaching or research		
Conclusions: consider are conclusions clear, relevant to the results, are they logical from what has been done, are the implications clear and practical and supported by the results		
Poster Presentation Consider: overall appearance of poster, easy to read/see, layout, typo errors, clarity / quality / usability of info in tables, figures, graphs		
Delivery Consider: poise, able to answer questions and explain background, purpose, methods, results, implications; ability to explain, analyze and interpret the work done		

Final Rating Computation Table

1. Excellent = 30-35 points
2. Very Good = 24-29 points
3. Good = 18-23 points
4. Fair = 12-17 points
5. Poor = < 12 points

_____ Total Points (sum)
Final Rating #

EVALUATION FOR 2018 NATIONAL NUTRITION MONTH DISPLAY

Name _____

Date _____

CATEGORY	MAX POINTS	POINTS EARNED
<u>OVERALL CONTENT (24 points)</u>		
Appropriate Theme	5	
Continuity of Theme	5	
Communication of Intended Message	5	
Objectives Met	3	
Clear (Easy to Follow)	3	
Creativity	3	
<u>OVERALL APPEARANCE (21 points)</u>		
Eye Appeal	2	
Color Contrast	2	
Color Harmony	2	
Craftsmanship	5	
Visible Lettering	1	
Letter Spacing	1	
Use of Allowed Space	1	
Flow of Objects, Words, Etc.	1	
Appearance of Depth (3-D)	3	
Use of Graphics	3	
Total Points	<u>45</u>	

STUDENT DEVELOPMENT & SERVICES

The university offers a variety of services for students. A complete listing with details is available in the current university catalog. A brief description of select services follows.

BOOKSTORE

The University Bookstore provides a convenient place for the purchase of books, emblematic apparel, and gifts and other supplies the student might need. The store is modern and completely self-service. Students can sell used textbooks back to the bookstore. For specific repurchase guidelines, contact the bookstore.

Hours of service are from 7:30 a.m. to 4:30 p.m. daily, and from 9:00 a.m. to 12:00 noon on Saturdays (not open on Saturdays during the summer).

You are not obligated to use the UTM bookstore for purchases.

STUDENT HEALTH AND COUNSELING SERVICES

The mission of Student Health and Counseling Services is to help students achieve and maintain wellness. Student Health and Counseling Services is also available to the campus community to provide resource material and educational programs.

To be eligible for services, one must be enrolled in classes during that semester. Health-related services include general outpatient care for acute illnesses, first aid, wound care, limited lab and diagnostic services, vaccines, family planning services, HIV testing, and allergy shot administration. Some prescription medications can also be dispensed. Counseling related services include personal counseling, crisis intervention, and substance abuse support services.

There are no charges for a health office visit or counseling session; however, minimal fees are charged for prescription medications, lab tests, and vaccines. Volunteer Community Hospital is located near the university and is available for medical and surgical emergencies, but the student must pay his/her own hospital expenses.

Additional information about student health and counseling services may be obtained by calling 731-881-7750.

MARGARET N. PERRY CHILDREN'S CENTER

The Children's Center provides quality care for children six weeks to 12 years. The state-of-the-art facility is licensed and provides part-day and full-day care for children of UT Martin students, faculty and staff, and community members. Student-parents are given first priority and children with special needs are included at the center.

The Children's Center serves as a laboratory setting for students in many departments including Family and Consumer Sciences and Educational Studies. Opportunities for students to observe children's behavior and gain practical experience in the planning and implementation of activities. Professional staff supervise students as they plan developmentally appropriate activities and curricula. The director in cooperation with other UT Martin faculty supervises the academic components. The Children's Center is administered through the Department of Family and Consumer Sciences. Information about fees and services may be obtained by contacting the director, 731-881-7715.

THE PAUL MEEK LIBRARY

The recently Paul Meek Library is an attractive 120,000 square foot structure containing an all-night study room with a 24-hour computer lab, a coffee bar, a second floor student computer lab, a leisure reading area complete with fireplace, a faculty technology lab and a variety of group and individual study areas. The library collection contains more than 500,000 volumes, more than 2000 DVDs, and approximately 1100 print periodical subscriptions. In addition, the library is a select government documents depository and a Tennessee State Data Center affiliate feature an extensive collection of both print and electronic materials from the state and federal governments.

Electronic resources include a host of index and reference databases for use by the university community. Library users have access to full-text magazine journal articles. Other electronic offerings include JSTOR Arts and Science database; Business Sources Premier, the primary database for business administration; CINHAL, a key online index for nursing; as well as other electronic databases supporting the university's various academic specialties. Students taking classes both on and off campus also enjoy computerized access to an Online Reserve System in addition to the approximately 38,000 electronic books.

Whether in person, by telephone, or electronically, students and other library users can find help with their research needs at the Reference Desk, which is staffed by qualified librarians available anytime the library is open. The library has an automated phone system that will route patrons dialing 731-881-7060 to any public service area in the building. Additional information regarding library services is available in the university catalog.

INFORMATION TECHNOLOGY SERVICES

The Office of Information Technology Services provides high-quality information technology and communications resources and services through shared resources, common infrastructure and common functions in support of the administrative and academic activities at UT Martin.

The Information Technology Services HelpDesk is located in the Boling University Center. Technicians are available to assist students, faculty, and staff via the Web, chat, email, or telephone service seven days a week from 6:30 a.m. to 12:30 a.m. Walk-in assistance is available during university center hours.

A complete listing of all services is in the university catalog.

SERVICES FOR STUDENTS WITH DISABILITIES

It is the policy of the university to provide reasonable accommodations (academic adjustments and auxiliary aids) to assist students with disabilities in negotiating the university system. The Office of Disabilities (203 Clement Hall) serves students with learning disabilities and ADD. For additional information on serves to students with disabilities, call the coordinator of disability services at 731-881-7744.

STUDENT SUCCESS CENTER

UT Martin coordinates its learning support activities through the Student Success Center (SSC) centrally located in Clement Hall. The SSC offers assistance in the areas of academic and career counseling and services, disabilities advocacy and procedures and various academic testing services. The UT Martin SSC, staff and services are prepared to help all students reach their full academic potential. The full range of academic support services may be viewed at <http://www.utm.edu/departments/success>. Individuals needing information or assistance may call 731-881-7744.

EMPLOYMENT INFORMATION SERVICES

The Employment Information Center also provides assistance to degree candidates and alumni in securing employment. The services are free and available year-round. The office is located in the Student Financial Assistance Office. For additional information, call 731-881-7729.

AUTOMOBILE REGULATIONS FOR STUDENT VEHICLES

Students who operate vehicles on campus are required to register their vehicles with the Department of Public Safety at registration time or within 24 hours of enrollment or acquiring a vehicle.. Students are expected to operate their vehicles under the regulations in the current Parking and Traffic Regulations that are available online at the UT Martin Public Safety web site under parking. One (1) vehicle registration decal may be purchased at a fee of \$60.00 per year and is to be displayed inside the front windshield on the front driver's side. Vehicle registration decals are transferable and can be moved from vehicle to vehicle. Disabled students will be given special consideration upon recommendation of a physician. Contact the Traffic Office in Crisp Hall for assistance.

VETERANS SERVICE

The University of Tennessee at Martin is fully approved by the State Approving Agency to provide training under the Vocational Rehabilitation and War Orphans' Assistance programs, the Veterans Readjustment Benefits Act of 1966, and the Veterans Educational Assistance Program.

Counseling service for veterans is available at the Office of Student Financial Assistance. All students planning to enter under provisions of a veterans' educational program are urged to apply to the appropriate agency for necessary authorization well in advance of their registration date.

Additional information may be found in the university catalog.

Preceptor/Interns:

The following section contains an outline of the requirements for the internship at the University of Tennessee at Martin. The individual competencies under each rotation are aligned with a specific *Core Competency for the RD* (CRDN) as established by the Accreditation Council for Education in Nutrition and Dietetic (ACEND) <http://www.eatright.org/ACEND/>

Upon completion of the Dietetic Internship at UTM, the intern/student will have completed each competency at least once.

Additional experiences deemed beneficial to the intern's learning may be added at the discretion of the Preceptor. Additional experiences may be added at the expense of the minimum objectives outlined in the following pages.

The CRDN's required by ACEND are as follow:

A: Core Competencies for the RD

1. Scientific and Evidence Base of Practice: integration of scientific information and research into practice

Domain 1. Scientific and Evidence Base of Practice: Integration of scientific information and research into practice.

Competencies

CRDN 1.1 Select indicators of program quality and/or customer service and measure achievement of objectives. (Tip: *Outcomes may include clinical, programmatic, quality, productivity, economic or other outcomes in wellness, management, sports, clinical, settings, etc.*)

CRDN 1.2 Apply evidence-based guidelines, systematic reviews and scientific literature (such as the Academy's Evidence Analysis Library and Evidence-based Nutrition Practice Guidelines, the Cochrane Database of Systematic Reviews and the U.S. Department of Health and Human Services, Agency for Healthcare Research and Quality, National Guideline Clearinghouse Web sites) in the nutrition care process and model and other areas of dietetics practice.

CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data

CRDN 1.4 Evaluate emerging research for application in dietetics practice

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis

CRDN 1.6 Incorporate critical-thinking skills in overall practice.

Domain 2. Professional Practice Expectations: Beliefs, values, attitudes and behaviors for the professional dietitian nutritionist level of practice

Competencies

CRDN 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics Practice and Code of Ethics for the Profession of Dietetics

CRDN 2.2 Demonstrate professional writing skills in preparing professional communications. (Tip: *Examples include research manuscripts, project proposals, education materials, policies and procedures*)

CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings. Design, implement and evaluate presentations to a target audience. (Tip: *A quality presentation considers life experiences, cultural diversity and educational background of the target audience.*)

CRDN 2.4 Function as a member of interprofessional teams. Use effective education and counseling skills to facilitate behavior change

CRDN 2.5 Assign patient care activities to DTRs and/or support personnel as appropriate. (Tip: *In completing the task, students/interns should consider the needs of the patient/client or situation, the ability of support personnel, jurisdictional law, practice guidelines and policies within the facility.*)

CRDN 2.6 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice

CRDN 2.6 Apply leadership skills to achieve desired outcomes

CRDN 2.8 Demonstrate negotiation skills. Demonstrate negotiation skills. (Tip: *Demonstrating negotiating skills includes showing assertiveness when needed, while respecting the life experiences, cultural diversity and educational background of the other parties.*)

CRDN 2.9 Participate in professional and community organizations

CRDN 2.8 Demonstrate professional attributes in all areas of practice. Establish collaborative relationships with other health professionals and support personnel to deliver effective nutrition services. (Tip: *Other health professionals include physicians, nurses, pharmacists, etc.*)

CRDN 2.11 Show cultural competence in interactions with clients, colleagues and staff. Demonstrate professional attributes within various organizational cultures. (Tip: *Professional attributes include showing initiative and proactively developing solutions, advocacy, customer focus, risk taking, critical thinking, flexibility, time management, work prioritization and work ethic.*)

CRDN 2.12 Perform self-assessment and develop goals for self-improvement throughout the program.

CRDN 2.13 Prepare a plan for professional development according to Commission on Dietetic Registration guidelines <https://secure.eatright.org/CGI-BIN/lansaweb?wam=DW3000&webtrn=entrywr&ml=LANSAXHTML&part=PRD&lang=ENg>

CRDN 2.14 Demonstrate advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession

CRDN 2.15 Practice or role play mentoring and precepting

This might occur in practicing these skills with a fellow student/intern or with employees such as a diet clerk or foodservice worker. Role playing might involve student/interns role playing scenarios that preceptors have experienced with other

students/interns. One scenario, for example, might be the intern's first day in a rotation. One intern could play the new intern and another the preceptor. Another scenario might involve students/interns role playing the role of a preceptor having to coach an intern on some aspect of skill development.

Domain 3. Clinical and Customer Services: Development and delivery of information, products and services to individuals, groups and populations.

Competencies

CRDN 3.1 Perform the Nutrition Care Process (a through e below) and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings

- a) Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered
- b) Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements
- c) Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention
- d) Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis
- e) Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting

CRDN 3.2 Conduct a nutrition focused physical exam.

CRDN 3.3 Demonstrate effective communications skills for clinical and customer services in a variety of formats. (Tip: *Formats include oral, print, visual, electronic and mass media methods for maximizing client education, employee training and marketing.*)

CRDN 3.4 Design, implement and evaluate presentations to a target audience. Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management. (Tip: *Students/interns should consider health messages and interventions that integrate the consumer's desire for taste, convenience and economy with the need for nutrition, food safety.*)

CRDN 3.5 Develop nutrition education materials that are culturally and age appropriate and designed for the educational level of the audience. Deliver respectful, science-based answers to consumer questions concerning emerging trends

CRDN 3.6 Use effective education and counseling skills to facilitate behavior change. Coordinate procurement, production, distribution and service of goods and services. (Tip: *Students/Interns should demonstrate and promote responsible use of resources including employees money, time, water, energy, food and disposable goods.*)

CRDN 3.7 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management. Develop and evaluate recipes, formulas and menus for acceptability and affordability that accommodate the cultural diversity and health needs of various populations, groups and individuals

CRDN 3.8 Deliver respectful, science based answers to client questions concerning emerging trends.

CRDN 3.9 Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources.

CRDN 3.10 Develop and evaluate recipes, formulas and menus for acceptability and affordability that accommodate the cultural diversity and health needs of various populations, groups and individuals.

Domain 4. Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations

Competencies

CRDN 4.1 Participate in management of human resources

CRDN 4.2 Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food

CRDN 4.3 Conduct clinical and customer service quality management activities

CRDN 4.4 Apply current nutrition informatics to develop, store, retrieve and disseminate information and data

CRDN 4.5 Analyze quality, financial or productivity data ~~and develop a plan for intervention for use in planning~~

CRDN 4.6 Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment. Students/interns are encouraged to promote environmentally-friendly practices, so that future generations have the water, materials, and resources to protect human health and life on the planet. Practical steps include using local ingredients; not wasting food and resources; using efficacious, non-toxic products when available; properly disposing of toxic materials; reusing containers and products; recycling when possible; purchasing products with recycled content; and teaching others the value of sustainability.

CRDN 4.7 Conduct feasibility studies for products, programs or services with consideration of costs and benefits

CRDN 4.8 Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies

CRDN 4.9 Explain the process for coding and billing for nutrition and dietetics services to obtain reimbursement from public or private payers and fee-for-service and value-based payment systems.

CRDN 4.10 Analyze risk in nutrition and dietetics practice

Standard 10: Curriculum Mapping with Index

Course		Hours	Site	Page
I - FSMG 714 (Food Systems Management)	Meal Management	24	Hospital	37
	Procurement	40		38
	Cost/Quality Control	24		38
	Quantity Food Production	40		39
	Sanitation & Safety (HACCP)	24		40
	Patient & Non-Patient Delivery & Services	40		41
	Operational Financial Reporting	24		42
	FSMG Staff Relief	80		42
	20	Total		296
III - Nutrition 734 (Clinical Nutrition)	Diet Office Operation	24	Hospital	44
	Screening & Nutritional Assessment	16		45
	Basic Nutrition Support	40		48
	Gastrointestinal Disorders	40		51
	Diabetes	40		53
	Cardiovascular/Pulmonary	40		55
	Oncology/HIV/AIDS	40		57
	Surgical	40		59
	Clinical Nutrition Staff Relief	80		61
30	Total	360		
II - Nutrition 724 (Community Nutrition)	WIC/Public Health	40	Health Department	62
	UT Extension	40	Extension	64
	School Nutrition Program	40	School	65
	Renal Dialysis	40	Dialysis	66
	Public Policy	8	TAND Nashville/Ag Day on The Hill	68
	Long Term Care	40	LTC Facility (NH)	68
	Community Wellness	16		70
	20	Total	224	
V - Nutrition 754 (Nutrition Intervention in)	Developmental Disabilities	40	UT Boling Memphis	72
	Rehabilitation	24		72
	Outpatient Services	24	Hospital	73
	Geriatrics	32	Hospital	74
	Pediatrics	40	Le Bonheur Memphis	71
	Clinical Management	40	Hospital	77
	Critical Care Staff Relief	32	Hospital	79
20	Total	232		
VI - Nutrition 764 (Business &)	Dietetics Practice in Business-Corporate	64	Morrison Corporation	82
	Dietetics in Distributorships	16	Gordon, Sysco	83
	Private Practice	8		83
10	Total	88		

714 Preprofessional Practice I (3) Two-hundred-eighty hours of supervised practice plus 20 hours of lecture-discussion/independent study addressing the didactic aspects of dietetic practice in food systems management. This course consists of rotations in menu management, procurement, quantity food production, patient and non-patient food delivery and services, sanitation and safety (HACCP), cost/quality control, financial operational reporting and staff relief. *Prereq: Admission to Dietetic Internship*

724 Preprofessional Practice II (2) One-hundred-eighty hours of supervised practice plus 30 hours of lecture-discussion/independent study addressing the aspects of dietetic practice in community nutrition. This course consists of rotations in public health nutrition/WIC, child nutrition programs, nutrition education for the public, renal dialysis and community private practice. *Prereq: Admission to Dietetic Internship and FSMG 714. Coreq: NUTR 764*

734 Preprofessional Practice III (3) Two-hundred-eighty hours of supervised practice plus 20 hours of lecture-discussion/independent study addressing aspects of dietetic practice in clinical nutrition. This course consists of rotations in diet office operation, screening/nutritional assessment, gastrointestinal disorders, basic nutrition support and various medical-surgical rotations. *Prereq: Admission to Dietetic Internship*

754 Preprofessional Practice V (3) Two-hundred-forty hours of supervised practice plus 20 hours of lecture-discussion/independent study addressing the aspects of nutrition intervention in dietetic practice. This course consists of rotations in developmental disabilities, rehabilitation, outpatient clinics, geriatrics, pediatrics, home health care, clinical management and critical care. *Prereq: Admission to Dietetic Internship, FSMG 714 and NUTR 734. Coreq: NUTR 724 and NUTR 764*

764 Preprofessional Practice VI (1) One hundred hours of supervised practice plus 10 hours of lecture-discussion/independent study addressing the aspects of business and entrepreneurial dietetics practice. This course consists of rotations in entrepreneurial private practice and dietetics practice in business. *Prereq: Admission to Dietetic Internship, FSMG 714 and NUTR 734. Coreq: NUTR 724.*

**FSMG 714 Course Recommendations
Systems Management**

Meal Management (24 hours)

The dietetic intern will develop patient and non-patient cycle menus to include serving sizes, costing of the menu, recipes, production sheet, and etc. These activities will allow them to more adequately understand the planning and implementation of quantity foods in the healthcare organization. CRDN# 2.3, 2.7, 3.4, 3.10, 4.6, 4.8

CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings

CRDN 2.7 Apply leadership skills to achieve desired outcomes

CRDN 3.4 Design, implement and evaluate presentations to a target audience

CRDN 3.9 Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources.

CRDN 3.10 Develop and evaluate recipes, formulas and menus for acceptability and affordability that accommodate the cultural diversity and health needs of various populations, groups and individuals

CRDN 4.6 Propose and use procedures as appropriate to the practice setting to reduce waste and protect the environment

CRDN 4.8 Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
3.10	Develop patient menu and format to include serving sizes, carbohydrate counting, and heart healthy	
3.5	Make recipe recommendations	
4.8	Cost out the menu. Adjust according to budget parameters while maintaining quality	
3.10	Figure nutrition/caloric requirements based upon menu and adjust according to special diets	
3.9	Develop production sheet	
4.6, 4.8	Develop non-patient 2-4 week cycle menu including recipes and serving sizes	
4.8	Cost out menu and adjust according to budget parameters while maintaining quality and variety	
4.6, 4.8	Create production sheet for non-patient food service	
2.3, 2.7, 3.4	Work with food service director and provide educational training to employees/staff during inservice and planning meetings	

Assessment: Meal Management Rotation Evaluation (to be completed and submitted to the DI director at the conclusion of this rotation). An accumulative portfolio to include all of the work/activities completed to meet the performances listed above will be turned into the food service director and the DI director. (to be labeled—FSMG 714;1.1)

Procurement (40 hours)

The dietetic intern will be responsible for the ordering, receiving, and inventory of the food and non-food products required for the department to function over the course of a month. CRDN# 2.5, 2.7, 2.8, 3.3, 3.9, 4.1, 4.2

CRDN 2.5 Assign patient care activities to DTRs and/or support personnel as appropriate.

CRDN 2.7 Apply leadership skills to achieve desired outcomes

CRDN 2.8 Demonstrate negotiation skills

CRDN 3.3 Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings

CRDN 3.9 Coordinate procurement, production, distribution and services and goods and services, demonstrating and promoting responsible use of resources.

CRDN 4.1 Participate in management of human resources

CRDN 4.2 Perform management functions related to safety, security, and sanitation that affect employees, customers, patients, facilities and food

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
2.8, 3.3, 3.5, 3.9, 4.2	Ordering all products needed for the patient and non-patient menu. Develop a par level based on the average census	
2.5, 3.5, 3.9	Check invoices, verifying prices, accuracy, and temperatures of items received. Assist in stock rotation	
2.3, 2.7, 2.8, 3.3, 4.1, 4.2	Actively train new staff with proper food handling techniques	
2.5, 3.5, 3.9	Actively participate in weekly and monthly inventory, and maintain a daily log of purchases and expenses	

Assessment: Procurement rotation Evaluation (to be completed and submitted to the DI director at the conclusion of this rotation). An accumulative portfolio of all information gathered to meet the performances listed above will be turned into the food service director and the DI director. (to be labeled—FSMG 714;1.2)

Cost/Quality Control (24 hours)

The dietetic intern will observe the cooks during meal preparation to insure cost control is being utilized and the final food product is acceptable. CRDN# 2.8, 3.4, 3.7, 3.9, 4.3, 4.7, 4.10

CRDN 2.8 Establish collaborative relationships with other health professionals and support

personnel to deliver effective nutrition services. (*Tip: Other health professionals include physicians, nurses, pharmacists, etc.*)

CRDN 3.7 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management

CRDN 3.9 Coordinate procurement, production, distribution and services and goods and services, demonstrating and promoting responsible use of resources.

CRDN 4.3 Conduct clinical and customer service quality management activities

CRDN 4.7 Conduct feasibility studies for products, programs or services with consideration of costs and benefits.

CRDN 4.10 Analyze risk in nutrition and dietetics practice

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
2.8, 3.9, 4.7, 4.10	Observe the cooks during all three (3) meals, assessing for accuracy of measurements, recipe usage, sanitation techniques and make recommendations for improvement	
4.3	Conduct initial taste/temperature/quality test on patient meal service	
3.4, 3.7, 4.3	Develop a teaching tool for use in training staff on quality measures in food prep and presentation	
3.9, 4.3	Critique and analyze final products for ways to improve and work with the staff to achieve	
4.3	Conduct a second taste/temperature/quality test and use the developed tool to assess improvements with patient meal service	

Assessment: Cost/Quality Control Evaluation (to be completed and submitted to the DI director at the conclusion of this rotation). A 2 page summary of the performance outcomes will be submitted to the DI director. (to be labeled—FSMG 714;1.3)

Quantity Food Production (40 hours)

The dietetic intern will actively participate in all areas of the food service department.
CRDN# 2.3, 2.8, 4.2, 4.10

CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings

CRDN 2.8 Demonstrate negotiation skills

CRDN 4.2 Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food

CRDN 4.10 Analyze risk in nutrition and dietetics practice

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
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2.3	Rotate throughout all production areas in the department, assisting the employee with food prep	
4.2	Assist the employees with the preparation for and service of catering events	
2.8, 4.10	Analyze and critique staff practices and develop a plan for improvement	

Assessment: Quantity Food Production Evaluation (to be completed and submitted to the DI director at the conclusion of this rotation). Complete a 1-2 page summary of the rotations, knowledge gained and improvement methods noted will be submitted to the DI director. (to be labeled –FSMG 714;1.4)

Sanitation and Safety (HACCP) (24 hours)

The dietetic intern will monitor the sanitation and safety performances by the department employees and make suggestions for improvement as noted. CRDN# 1.5, 2.5 2.7, 2.8, 3.3, 3.4, 3.5, 4.2, 4.10

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis

CRDN 2.5 Assign patient care activities to DRTs and/or support personnel as appropriate. *(Tip: In completing the task, students/interns should consider the needs of the patient/client or situation, the ability of support personnel, jurisdictional law, practice guidelines and policies within the facility.)*

CRDN 2.7 Apply leadership skills to achieve desired outcomes

CRDN 3.3 Demonstrate effective communications skills for clinical and customer service in a variety of formats and settings. *(Tip: Formats include oral, print, visual, electronic and mass media methods for maximizing client education, employee training and marketing.)*

CRDN 3.4 Design, implement and evaluate presentations to a target audience

CRDN 3.5 Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience

CRDN 4.2 Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food

CRDN 4.10 Analyze risk in nutrition and dietetics practice

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
2.7, 3.5, 4.2, 4.10	Observe staff practices and make recommendations to food service director as needs are assessed	
2.5, 4.2, 4.10	Conduct weekly sanitation and safety rounds throughout the food service department	
1.5,	Mentor new staff on best practice procedures	

2.7, 2.8		
1.5, 3.3, 3.4, 3.5, 4.2, 4.10	Develop a teaching tool for all the food service department staff and conduct an in-service training based on needs assessment and recommendations	

Assessment: Sanitation and Safety (HACCP) Evaluation (to be completed and submitted to the DI director at the conclusion of this rotation). Issue weekly report to the food service director and a cumulative report of all findings to the DI director. (to be labeled—FSMG 714;1.5)

Patient and Non-Patient Delivery and Services (40 hours)

The dietetic intern will observe the process of patient tray delivery, assess tray accuracy, and create a tool for assessing overall patient satisfaction. CRDN# 1.1, 2.3, 3.9, 4.2, 4.3

CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives.

CRDN 2.3 Demonstrate active participation, teamwork, and contributions in group settings

CRDN 3.9 Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources

CRDN 4.2 Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food

CRDN 4.3 Conduct clinical and customer service quality management activities

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
3.9 4.2	Observe the tray pass and retrieval, monitoring hand washing/sanitation techniques. Also to include isolation trays	
4.3	Daily monitor the floor pantry and refrigerator for proper labeling and rotation of stock	
1.1, 3.9, 4.3	Create or use an existing tool, offering any suggestions for improvement, to assist in the gathering of patient satisfaction comments regarding meal and service. To include timeliness, temperature, accuracy, friendliness of staff and etc...	
4.3	Create a quality training tool for patient satisfaction, to train the food service staff and nursing staff	
2.3, 4.3	After training staff to increase the patient satisfaction results, reassess the tool/training by visiting the patient again. Create a report from the findings, observe for trends and make recommendations for improvement.	
4.3	Observe cafeteria (non-patient) staff for customer	

	service skills and create a report on the findings	
4.3	Develop a teaching tool improve customer satisfaction in the non-patient clientele	
2.3, 3.9, 4.3	Conduct an in-service to train staff, for improved customer satisfaction	
4.3	Reassess customer service skills after the in-service	
4.3	Create a report based on the findings before and after the training	

Assessment: Patient and Non-Patient Delivery and Services Evaluation (to be completed and submitted to the DI director at the conclusion of this rotation). Submit all reports to the food service director upon completion of the activity. Submit a final overall report from this rotation to the DI director. (to be labeled—FSMG 714;1.6)

Operational Financial Reporting (24 hours)

The dietetic intern will observe and complete weekly, bi-weekly, and monthly financial reports. CRDN# 4.3, 4.4, 4,8

CRDN 4.4 Apply current nutrition informatics to develop, store, retrieve and disseminate information and data

CRDN 4.5 Analyze quality, financial and productivity data for use in planning

CRDN 4.8 Analyze risk in nutrition and dietetics practice

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
4.3, 4.4	Observe and perform weekly and/or bi-weekly reports	
4.3, 4.4	Observe and perform month end statistics	
4.3, 4.4	Perform quality improvement reports on financial statistics	
4.8	Analyze financial data to assess utilization of resources and report findings to food service director	

Assessment: Operational Financial Reporting Evaluation (to be completed and submitted to the DI director at the conclusion of this rotation). Develop a report of the financial findings and submit to the food service director and the DI director. (to be labeled—FSMG 714;1.7).

FSMG Staff Relief (80 hours)

The dietetic intern will perform the various duties associated with each job in the department, to include attend meetings with the director and develop tools as needed for different educational purposes. CRDN# 2.2, 2.3, 2.5, 2.10, 3.3, 4.5

CRDN 2.2 Demonstrate professional writing skills in preparing professional communications (*Tip: Examples include research manuscripts, project proposals, education materials, policies and procedures*)

CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings

CRDN 2.5 Assign duties to NDTRs and/or support personnel as appropriate

CRDN 2.10 Demonstrate professional attributes in all areas of practice

CRDN 3.3 Demonstrate effective communications skills for clinical and customer services in a variety of formats. *(Tip: Formats include oral, print, visual, electronic and mass media methods for maximizing client education, employee training and marketing.)*

CRDN 4.5 Analyze quality, financial and productivity data for use in planning

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
2.3, 3.3	Perform the duties of all the locations throughout the food service department as assigned by the food service director	
2.3, 2.10, 3.3	Attend/participate in professional meetings with the food service director and registered dietitian. Ex. Food service director meetings within the corporation, and or dietetics meetings	
3.3, 4.5	Critique meeting dynamics and assist in policy/procedure update for continued survey readiness	
2.2, 2.3	Develop and implement teaching tools for the food service staff to improve quality of patient food as directly related to patient satisfaction and value based purchasing	
3.5	After implementation of the teaching tools, analyze the process changes and assess for additional needs and make recommendations	
2.2, 3.3, 4.5	Send a follow-up report to the food service director which will be directly related to quality improvement/financial statistics	

Assessment: FSMG Staff Relief Evaluation (to be completed and submitted to the DI director at the conclusion of this rotation). Write a 1 page summary of the experiences gained from staff relief to be submitted to the DI director. (to be labeled—FSMG 714;1.8). Submit a sample to the DI director of all educational tools that were developed. (to be labeled—FSMG 714;1.9). Submit a copy of all reports/findings that were assigned by the food service director, to the food service director and the DI director. (to be labeled—FSMG 714;1.10)

Nutrition 734 Course Recommendations

Clinical Nutrition

Diet Office Operation (24 hours)

The dietetic intern will demonstrate knowledge of the diet office and of all the responsible duties of the diet office employees. These duties will allow the intern to more adequately understand how the effective diet office operation assures adequate nutrition for the patient.
CRDN# 1.5, 3.3, 3.9, 4.1, 4.2, 4.4

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis

CRDN 3.3. Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings. *(Tip: Formats include oral, print, visual, electronic and mass media methods for maximizing client education, employee training and marketing.)*

CRDN 3.9 Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources. *(Tip: Students/interns should demonstrate and promote responsible use of resources including employees, money, time, water, energy, food and disposable goods.)*

CRDN 4.1 Participate in management of human resources

CRDN 4.2 Perform management functions related to safety, security and sanitation that affect employees, customers, patient, facilities and food

CRDN 4.4 Use current informatics technology to develop, store, retrieve and disseminate information and data

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
1.5	Demonstrate knowledge of therapeutic diets	
1.5, 3.3	Demonstrate how diet orders are processed within the hospital lines of communication	
1.5, 3.3, 3.9	Demonstrate the ability to properly deliver snacks and/or trays to patients, to include the correct food items per nutritional stipulations with the condition of the patient	
1.5, 3.3	Document PO intake of patients	
1.5, 3.3	Demonstrate knowledge of food items on the cycle menu, to include available and appropriate substitutions	
1.5, 4.4	Demonstrate knowledge of obtaining data from the computer system and entering the information into the computer	
3.3	Demonstrate professional and ethical communication skills with patients, families, and hospital employees	
2.8, 4.1, 4.2	Perform the management roles related to safety and sanitation that affects employees, customers, and	

	patients	
1.5, 3.3, 3.9, 4.1, 4.4	Manage the employee work schedule, to include as allowable the development of a work schedule	

Assessment: Diet Office Operation Evaluation (to be completed and submitted to the DI director at the conclusion of this rotation). A summary report to include all of the work/activities completed to meet the performances listed above, as regulated by the dietitian, will be turned into the DI director. (to be labeled—NUTR 734;2.1). A sample employee work schedule developed by the dietetic intern will be turned into the dietitian and the DI director. (to be labeled—NUTR 734;2.2)

Screening and Nutritional Assessment (20 hours)

The dietetic intern will demonstrate knowledge and performance of the screening and nutrition assessment process of hospital patients. CRDN# 1.3, 1.5, 1.6, 2.1, 2.4, 2.5, 2.6, 2.8, 3.1a, 3.1b, 3.1c, 3.1d, 3.1e, 3.2, 3.3, 3.6, 3.8

CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis

CRDN 1.6 Incorporate critical-thinking skills in overall practice.

CRDN 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Nutrition and Dietetics Practice and Code of Ethics for the Profession of Nutrition and Dietetics

CRDN 2.4 Function as a member of interprofessional team

CRDN 2.5 Assign patient care activities to NDTRs and/or support personnel as appropriate. *(Tip: In completing the task, students/interns should consider the needs of the patient/client or situation, the ability of support personnel, jurisdictional law, practice guidelines and policies within the facility.)*

CRDN 2.6 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice

CRDN 2.8 Demonstrate negotiation skills

CRDN 3.1 Perform the Nutrition Care Process (a through e below) and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings

- a. Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered
- b. Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements

- c. Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention
- d. Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis
- e. Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting

CRDN 3.2 Conduct a nutrition focused physical exam

CRDN 3.3 Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.

CRDN 3.6 Use effective education and counseling skills to facilitate behavior change

CRDN 3.8 Deliver respectful, science based answers to client questions concerning emerging trends

CRDN 4.4 Apply current nutrition informatics to develop, store, retrieve and disseminate information and data

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
1.6, 2.1, 3.1a, 3.2, 3.3, 3.8	Demonstrate professional and ethical communication skills with patients, families, and hospital employees	
1.3, 1.5, 1.6, 2.1, 2.4, 2.5, 3.1b, 4.4	Determine the requirements for a nutrition assessment	
1.6, 3.1a, 3.1e	Conduct nutrition assessments (minimum of 10)	
2.1, 4.4	Collect and interpret data to determine a nutrition diagnosis	
1.5, 3.1c, 4.4	Interpret laboratory values and document abnormal laboratory values and their indications	
1.6, 2.1, 2.6, 2.8, 3.1b, 3.1c,	Modify the patient diet according to the diagnosis and patient age	

3.1e		
1.5, 3.1e	Calculate kcals, protein and fluid needs for patients (minimum of 10)	
2.1, 2.8, 3.6	Create and apply the Nutrition Care Plan documenting interventions, recommendations, goals, monitoring and evaluation (minimum of 10)	
3.1d	Demonstrate knowledge of and document in nutrition care process format	
3.1b, 3.3, 3.6, 3.8	Educate patients according to nutrition and age specific needs	
3.1e	Follow-up with patient in 24-48 hours to evaluate efficacy of nutrition intervention	
3.1b	Write PES statements on all patients on which complete screening and assessments are performed	

Screening and Nutritional Assessment 3.1CRDN's	Intern Performance Specific TO 3.1CRDN'S
3.1a Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered	<ul style="list-style-type: none"> • Demonstrate professional and ethical communication skills with patients, families and hospital employees • Determine the requirements for a nutrition assessment • Conduct nutrition assessments (minimum of 10) • Interpret laboratory values and document abnormal values and their indications
3.1b Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements	<ul style="list-style-type: none"> • Collect and interpret data to determine a nutrition diagnosis • Create and apply the Nutrition Care Plan, documenting interventions, recommendations, goals, monitoring and evaluation (minimum of 10) • Write PES statements on all patients for which they complete screening and assessments
3.1c Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention	<ul style="list-style-type: none"> • Modify the patient diet according to the diagnosis and patient age • Calculate kcals, protein and fluid needs for patients (minimum of 10) • Educate patients according to nutrition, disease and age specific needs (minimum of 5 patients)
3.1d Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis	<ul style="list-style-type: none"> • Follow-up with patient in 24-48 hours to evaluate efficacy of nutrition intervention
3.1e Complete documentation that follows	<ul style="list-style-type: none"> • Interpret laboratory values and document

professional guidelines, guidelines required by health care systems and guidelines required by the practice setting	abnormal values and their indications (minimum of 5 patients) <ul style="list-style-type: none"> • Create and apply the Nutrition Care Plan, documenting interventions, recommendations, goals, monitoring and evaluation (minimum of 10) • Demonstrate knowledge of and document in Nutrition Care Process format (minimum of 3 patients)
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Assessment: Screening and Nutritional Assessment Evaluation (to be completed and submitted to the DI director at the conclusion of this rotation). A summary of the work/activities completed to meet the performances listed above will be turned into the dietitian and the DI director. (to be labeled—NUTR 734;2.3). Nutrition Screening and Assessment form (Appendix—NUTR 734;2.4) to be turned into the DI director. Submit sample work of the creation of a nutrition care plan. (to be labeled—NUTR 734;2.5) Submit samples of documentation using nutrition care process format. (to be labeled—NUTR 734;2.6)

Basic Nutrition Support (40 hours)

The dietetic intern will perform the duties documented in the nutrition screening and assessment requirements as well as calculate the needs for alternatively fed patients. CRDN# 1.3, 1.5, 1.6, 2.1, 2.4, 2.5, 2.6, 2.8, x3.1a, 3.1b, 3.1c, 3.1d, 3.1e, 3.2, 3.6, 3.8, 4.4

CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis

CRDN 1.6 Incorporate critical-thinking skills in overall practice.

CRDN 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics Practice and Code of Ethics for the Profession of Dietetics

CRDN 2.4 Function as a member of interprofessional team

CRDN 2.5 Assign patient care activities to DTRs and/or support personnel as appropriate. *(Tip: In completing the task, students/interns should consider the needs of the patient/client or situation, the ability of support personnel, jurisdictional law, practice guidelines and policies within the facility.)*

CRDN 2.6 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice

CRDN 2.8 Demonstrate negotiation skills

CRDN 3.1 Perform the Nutrition Care Process (a through e below) and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings

- a. Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered
- b. Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements
- c. Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention
- d. Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis
- e. Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting

CRDN 3.2 Conduct a nutrition focused physical exam

CRDN 4.4 Apply current nutrition informatics to develop, store, retrieve and disseminate information and data

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
1.6, 2.1, 3.1a, 3.2	Demonstrate professional and ethical communication skills with patients, families, and hospital employees	
1.3, 1.5, 1.6, 2.1, 2.4, 2.5, 3.1b	Determine the requirements for a nutrition assessment	
1.6, 3.1a, 3.1e	Conduct nutrition assessments	
2.1	Collect and interpret data to determine a nutrition diagnosis	
1.5, 3.1c	Interpret laboratory values and document abnormal values and their indications	
1.6, 2.1, 2.6, 2.8, 3.1b, 3.1c, 3.1e	Calculate kcals, protein and fluid needs for alternatively fed patients (minimum 10 patients)	
1.5, 3.1e	Create and apply the Nutrition Care Plan documenting interventions, recommendations, goals, monitoring and evaluation	
2.1, 2.8, 3.6, 3.8	Demonstrate knowledge of and document in nutrition care process format	

3.1d	Demonstrate appropriate recommendations and goals for tube feeding formula and rate of formula	
3.1b	Demonstrate appropriate recommendations and goals for enteral and/or parenteral nutrition support	
3.1e	Follow-up with patient in 24-48 hours to evaluate efficacy of nutrition intervention	
3.1b	Write PES statements on all patients on which complete screening and assessments are performed	

Basic Nutrition Support 3.1CRDN's	Intern Performance Specific to 3.1CRDN's
3.1a Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered	<ul style="list-style-type: none"> • Demonstrate professional and ethical communication skills with patients, families and hospital employees • Determine the requirements for a nutrition assessment • Conduct nutrition assessments (minimum of 10) • Interpret laboratory values and document abnormal values and their indications
3.1b Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements	<ul style="list-style-type: none"> • Collect and interpret data to determine a nutrition diagnosis • Create and apply the Nutrition Care Plan, documenting interventions, recommendations, goals, monitoring and evaluation (minimum of 10) • Write PES statements on all patients for which they complete screening assessments
3.1c Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention	<ul style="list-style-type: none"> • Calculate kcals, protein and fluid needs for patients (minimum of 10) • Demonstrate appropriate recommendations and goals for tube feeding formula and rate of formula. • Demonstrate appropriate recommendations and goals for parenteral nutrition support
3.1d Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis	<ul style="list-style-type: none"> • Follow-up with patient in 24-48 hours to evaluate efficacy of nutrition intervention
3.1e Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting	<ul style="list-style-type: none"> • Interpret laboratory values and document abnormal values and their indications (minimum of 5 patients) • Create and apply the Nutrition Care Plan, documenting interventions, recommendations, goals, monitoring and evaluation (minimum of 10) • Document in Nutrition Care Process format on patients (minimum of 10 patients)

Assessment: Basic Nutrition Support evaluation (to be completed and submitted to the DI Director at the conclusion of this rotation). Nutrition Support encounter log (Appendix—NUTR 734;2.7) to be turned into the DI director. Submit sample work created for at least one

nutrition support patient. (to be labeled—NUTR 734;2.8)

Gastrointestinal Disorders (40 hours)

The dietetic intern will demonstrate knowledge of, diagnosis of, recommendations for and nutrition needs, requirements and treatment for patients with gastrointestinal disorders.

CRDN# 1.3, 1.5, 1.6, 2.1, 2.4, 2.5, 2.6, 2.8, 3.1a, 3.1b, 3.1c, 3.1d, 3.1e, 3.2, 3.3, 3.6, 3.8, 4.4

CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis

CRDN 1.6 Incorporate critical-thinking skills in overall practice.

CRDN 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Nutrition and Dietetics Practice and Code of Ethics for the Profession of Nutrition and Dietetics

CRDN 2.4 Function as a member of interprofessional team

CRDN 2.5 Assign patient care activities to NDTRs and/or support personnel as appropriate. *(Tip: In completing the task, students/interns should consider the needs of the patient/client or situation, the ability of support personnel, jurisdictional law, practice guidelines and policies within the facility.)*

CRDN 2.6 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice

CRDN 2.8 Demonstrate negotiation skills

CRDN 3.1 Perform the Nutrition Care Process (a through e below) and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings

- a. Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered
- b. Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements
- c. Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention
- d. Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis
- e. Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting

CRDN 3.2 Conduct a nutrition focused physical exam

CRDN 3.3 Demonstrate effective communications skills for clinical and customer services in

a variety of formats and settings.

CRDN 3.6 Use effective education and counseling skills to facilitate behavior change

CRDN 3.8 Deliver respectful, science based answers to client questions concerning emerging trends

CRDN 4.4 Apply current nutrition informatics to develop, store, retrieve and disseminate information and data

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
1.6, 2.1, 3.1a, 3.2, 3.3, 3.8	Demonstrate professional and ethical communication skills with patients, families, and hospital employees	
1.3, 1.5, 1.6, 2.1, 2.4, 2.5, 3.1b, 4.4	Determine the requirements for a nutrition assessment	
1.6, 3.1a, 3.1e	Conduct nutrition assessments on GI patients (minimum of 5)	
2.1, 4.4	Collect and interpret data to determine a nutrition diagnosis of GI patients	
1.5, 3.1c, 4.4	Interpret laboratory values and document abnormal laboratory values and their indications	
1.6, 2.1, 2.6, 2.8, 3.1b, 3.1c, 3.1e	Modify the patient diet according to the diagnosis and patient age	
1.5, 3.1e	Calculate kcals, protein and fluid needs for patients (minimum of 5)	
2.1, 2.8, 3.6	Create and apply the Nutrition Care Plan documenting interventions, recommendations, goals, monitoring and evaluation (minimum of 5)	
3.1d	Demonstrate knowledge of and document in nutrition care process format	
3.1b, 3.3, 3.6, 3.8	Educate GI patients according to nutrition and age specific needs	
3.1e	Follow-up with patient in 24-48 hours to evaluate efficacy of nutrition intervention	

3.1b	Write PES statements on all patients on which complete screening and assessments are performed	

Assessment: Gastrointestinal Disorders evaluation (to be completed and submitted to the DI Director at the conclusion of this rotation). GI Disorder encounter log (appendix—NUTR 734;2.9) submitted to the DI director. Submit sample work created for at least one GI Disorder patient. (to be labeled—NUTR 734;2.10)

Diabetes (40 hours)

The dietetic intern will demonstrate knowledge of, diagnosis of, recommendations for and nutrition needs, requirements and treatment for patients with diabetes. CRDN# 1.3, 1.5, 1.6, 2.1, 2.4, 2.5, 2.6, 2.8, 3.1a, 3.1b, 3.1c, 3.1d, 3.1e, 3.2, 3.3, 3.6, 3.8, 4.4

CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis

CRDN 1.6 Incorporate critical-thinking skills in overall practice.

CRDN 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Nutrition and Dietetics Practice and Code of Ethics for the Profession of Nutrition and Dietetics

CRDN 2.4 Function as a member of interprofessional team

CRDN 2.5 Assign patient care activities to NDTRs and/or support personnel as appropriate. *(Tip: In completing the task, students/interns should consider the needs of the patient/client or situation, the ability of support personnel, jurisdictional law, practice guidelines and policies within the facility.)*

CRDN 2.6 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice

CRDN 2.8 Demonstrate negotiation skills

CRDN 3.1 Perform the Nutrition Care Process (a through e below) and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings

- a. Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered
- b. Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements
- c. Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention
- d. Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis

- e. Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting

CRDN 3.2 Conduct a nutrition focused physical exam

CRDN 3.3 Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.

CRDN 3.6 Use effective education and counseling skills to facilitate behavior change

CRDN 3.8 Deliver respectful, science based answers to client questions concerning emerging trends

CRDN 4.4 Apply current nutrition informatics to develop, store, retrieve and disseminate information and data

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
1.6, 2.1, 3.1a, 3.2, 3.3, 3.8	Demonstrate professional and ethical communication skills with patients, families, and hospital employees	
1.3, 1.5, 1.6, 2.1, 2.4, 2.5, 3.1b, 4.4	Determine the requirements for a nutrition assessment	
1.6, 3.1a, 3.1e	Conduct nutrition screening and assessment on DM patients (minimum of 5 patients).	
2.1, 4.4	Collect and interpret data to determine a nutrition diagnosis on DM patients (minimum of 5 patients).	
1.5, 3.1c, 4.4	Interpret laboratory values and document abnormal laboratory values and their indications (Minimum of 5 patients).	
1.6, 2.1, 2.6, 2.8, 3.1b, 3.1c, 3.1e	Modify the patient diet according to the diagnosis and patient age	
1.5, 3.1e	Calculate kcals, protein and fluid needs for patients (minimum of 5 patients)	
2.1, 2.8, 3.6	Create and apply the Nutrition Care Plan, documenting interventions, recommendations, goals, monitoring and evaluation (minimum of 5)	
3.1d	Demonstrate knowledge of and document in Nutrition	

	Care Process format	
3.1b, 3.3, 3.6, 3.8	Educate the DM patient according to nutrition and age specific needs (minimum of 5 patients).	
3.1e	Follow-up with patient in 24-48 hours to evaluate efficacy of nutrition intervention	
3.1b	Write PES statements on all patients on which complete screening and assessments are performed	

Assessment: Diabetes rotation evaluation (to be completed and submitted to the DI Director at the conclusion of this rotation). Diabetes encounter log (appendix—NUTR 734;2.11) submitted to the DI director. Submit sample work created for at least one DM patient. (to be labeled—NUTR 734;2.12)

Cardiovascular/Pulmonary (40 hours)

The dietetic intern will demonstrate knowledge of, diagnosis of, recommendations for and nutrition needs, requirements and treatment for patients with Cardiovascular/Pulmonary disorders. CRDN# 1.3, 1.5, 1.6, 2.1, 2.4, 2.5, 2.6, 2.8, 3.1a, 3.1b, 3.1c, 3.1d, 3.1e, 3.2, 3.3, 3.6, 3.8, 4.4

CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis

CRDN 1.6 Incorporate critical-thinking skills in overall practice.

CRDN 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Nutrition and Dietetics Practice and Code of Ethics for the Profession of Nutrition and Dietetics

CRDN 2.4 Function as a member of interprofessional team

CRDN 2.5 Assign patient care activities to NDTRs and/or support personnel as appropriate. *(Tip: In completing the task, students/interns should consider the needs of the patient/client or situation, the ability of support personnel, jurisdictional law, practice guidelines and policies within the facility.)*

CRDN 2.6 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice

CRDN 2.8 Demonstrate negotiation skills

CRDN 3.1 Perform the Nutrition Care Process (a through e below) and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings

- a. Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered

- b. Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements
- c. Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention
- d. Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis
- e. Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting

CRDN 3.2 Conduct a nutrition focused physical exam

CRDN 3.3 Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.

CRDN 3.6 Use effective education and counseling skills to facilitate behavior change

CRDN 3.8 Deliver respectful, science based answers to client questions concerning emerging trends

CRDN 4.4 Apply current nutrition informatics to develop, store, retrieve and disseminate information and data

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
1.6, 2.1, 3.1a, 3.2, 3.3, 3.8	Demonstrate professional and ethical communication skills with patients, families, and hospital employees	
1.3, 1.5, 1.6, 2.1, 2.4, 2.5, 3.1b, 4.4	Determine the requirements for a nutrition assessment	
1.3, 1.6, 3.1a, 3.1e	Conducts nutrition screening and assessment on CVD/Pulmonary patients (minimum of 5 patients).	
2.1, 4.4	Collects and interprets data to determine a nutrition diagnosis on CVD/Pulmonary patients (minimum of 5 patients).	
1.5, 3.1c, 4.4	Interprets lab values specific to CVD/Pulmonary patients (minimum of 5 patients).	
1.6, 2.1, 2.6,	Modifies the diet according to diagnosis and age on CVD/Pulmonary patients (minimum of 5 patients).	

2.8, 3.1b, 3.1c, 3.1e		
1.5, 3.1e	Calculates calories, protein, and fluid needs on CVD/Pulmonary patients (minimum of 5 patients).	
1.3, 2.1, 2.8, 3.6	Create and apply nutrition care plan including interventions, recommendations, goals, monitoring, and evaluation on CVD/Pulmonary patients (minimum of 5 patients).	
3.1d	Document in Nutrition Care Process format on CVD/Pulmonary patients (minimum of 5 patients).	
3.1b, 3.3, 3.6, 3.8	Educate the CVD/Pulmonary patient according to nutrition and age specific needs (minimum of 5 patients).	
3.1e	Follow-up with patient in 24-48 hours to evaluate efficacy of nutrition intervention	
3.1b	Write PES statements on all patients on which complete screening and assessments are performed	

Assessment: Cardiovascular/Pulmonary rotation evaluation (to be completed and submitted to the DI Director at the conclusion of this rotation). Cardiovascular/Pulmonary encounter log (Appendix—NUTR 734;2.13) submitted to the DI director. Submit sample work created for at least one CVD/Pulmonary patient (to be labeled—NUTR 734;2.14)

Oncology/HIV/AIDS (40 hours)

The dietetic intern will demonstrate knowledge of, diagnosis of, recommendations for and nutrition needs, requirements and treatment for patients with cancer/HIV/AIDS. CRDN# 1.3, 1.5, 1.6, 2.1, 2.4, 2.5, 2.6, 2.8, 3.1a, 3.1b, 3.1c, 3.1d, 3.1e, 3.2, 3.3, 3.6, 3.8, 4.4

CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis

CRDN 1.6 Incorporate critical-thinking skills in overall practice.

CRDN 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Nutrition and Dietetics Practice and Code of Ethics for the Profession of Nutrition and Dietetics

CRDN 2.4 Function as a member of interprofessional team

CRDN 2.5 Assign patient care activities to NDTRs and/or support personnel as appropriate. *(Tip: In completing the task, students/interns should consider the needs of the patient/client or situation, the ability of support personnel, jurisdictional law, practice guidelines and policies within the facility.)*

CRDN 2.6 Refer clients and patients to other professionals and services when needs are

beyond individual scope of practice

CRDN 2.8 Demonstrate negotiation skills

CRDN 3.1 Perform the Nutrition Care Process (a through e below) and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings

- a. Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered
- b. Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements
- c. Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention
- d. Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis
- e. Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting

CRDN 3.2 Conduct a nutrition focused physical exam

CRDN 3.3 Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.

CRDN 3.6 Use effective education and counseling skills to facilitate behavior change

CRDN 3.8 Deliver respectful, science based answers to client questions concerning emerging trends

CRDN 4.4 Apply current nutrition informatics to develop, store, retrieve and disseminate information and data

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
1.6, 2.1, 3.1a, 3.2, 3.3, 3.8	Demonstrate professional and ethical communication skills with patients, families, and hospital employees	
1.3, 1.5, 1.6, 2.1, 2.4, 2.5, 3.1b, 4.4	Determine the requirements for a nutrition assessment	
1.6, 3.1a, 3.1e	Conducts nutrition screening and assessment on cancer/HIV/AIDS patients (minimum of 5 patients).	
2.1, 4.4	Collects and interprets data to determine a nutrition	

	diagnosis on cancer/HIV/AIDS patients (minimum of 5 patients).	
1.5, 3.1c, 4.4	Interprets lab values specific to cancer/HIV/AIDS patients (minimum of 5 patients).	
1.6, 2.1, 2.6, 2.8, 3.1b, 3.1c, 3.1e	Modifies the diet according to diagnosis and age on cancer/HIV/AIDS patients (minimum of 5 patients).	
1.5, 3.1e	Calculates calories, protein, and fluid needs on cancer/HIV/AIDS patients (minimum of 5 patients).	
2.1, 2.8, 3.6	Create and apply nutrition care plan including interventions, recommendations, goals, monitoring, and evaluation on cancer/HIV/AIDS patients (minimum of 5 patients).	
3.1d	Document in nutrition care process format on cancer/HIV/AIDS patients (minimum of 5 patients).	
3.1b, 3.3, 3.6, 3.8	Educate the cancer/HIV/AIDS patient according to nutrition and age specific needs (minimum of 5 patients).	
3.1e	Follow-up with patient in 24-48 hours to evaluate efficacy of nutrition intervention	
3.1b	Write PES statements on all patients on which complete screening and assessments are performed	

Assessment: Oncology/HIV/AIDS rotation evaluation (to be completed and submitted to the DI Director at the conclusion of this rotation). Oncology/HIV/AIDS encounter log (Appendix—NUTR 734;2.15) submitted to the DI director. Submit sample work created for at least one cancer/HIV/AIDS Disorder patient. (to be labeled—NUTR 734;2.16)

Surgical (40 hours)

The dietetic intern will demonstrate knowledge of, diagnosis of, recommendations for and nutritional needs, requirements and treatment for surgical patients. CRDN# 1.3, 1.5, 1.6, 2.1, 2.4, 2.5, 2.6, 2.8, 3.1a, 3.1b, 3.1c, 3.1d, 3.1e, 3.2, 3.3, 3.6, 3.8, 4.4

CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis

CRDN 1.6 Incorporate critical-thinking skills in overall practice.

CRDN 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Nutrition and Dietetics Practice and Code of Ethics for the Profession of Nutrition and Dietetics

CRDN 2.4 Function as a member of interprofessional team

CRDN 2.5 Assign patient care activities to NDTRs and/or support personnel as appropriate. *(Tip: In completing the task, students/interns should consider the needs of the patient/client or situation, the ability of support personnel, jurisdictional law, practice guidelines and policies within the facility.)*

CRDN 2.6 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice

CRDN 2.8 Demonstrate negotiation skills

CRDN 3.1 Perform the Nutrition Care Process (a through e below) and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings

- a. Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered
- b. Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements
- c. Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention
- d. Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis
- e. Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting

CRDN 3.2 Conduct a nutrition focused physical exam

CRDN 3.3 Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.

CRDN 3.6 Use effective education and counseling skills to facilitate behavior change

CRDN 3.8 Deliver respectful, science based answers to client questions concerning emerging trends

CRDN 4.4 Apply current nutrition informatics to develop, store, retrieve and disseminate information and data

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
1.6, 2.1, 3.1a, 3.2, 3.3, 3.8	Demonstrate professional and ethical communication skills with patients, families, and hospital employees	
1.3, 1.5, 1.6, 2.1,	Determine the requirements for a nutrition assessment	

2.4, 2.5, 3.1b, 4.4		
1.6, 3.1a, 3.1e	Conducts nutrition screening and assessment on surgical patients (minimum of 5 patients).	
2.1, 4.4	Collects and interprets data to determine a nutrition diagnosis on surgical patients (minimum of 5 patients).	
1.5, 3.1c, 4.4	Interprets lab values specific to surgical patients (minimum of 5 patients).	
1.6, 2.1, 2.6, 2.8, 3.1b, 3.1c, 3.1e	Modifies the diet according to diagnosis and age on surgical patients (minimum of 5 patients).	
1.5, 3.1e	Calculates calories, protein, and fluid needs on surgical patients (minimum of 5 patients).	
2.1, 2.8, 3.6	Apply Nutrition Care Plan including interventions, recommendations, goals, monitoring, and evaluation on surgical patients (minimum of 5 patients).	
3.1d	Demonstrate knowledge of and document in nutrition care process format. Document in Nutrition Care Process format on surgical patients (minimum of 5 patients).	
3.1b, 3.3, 3.6, 3.8	Educate the surgical patient according to nutrition and age specific needs (minimum of 5 patients).	
3.1e	Follow-up with patient in 24-48 hours to evaluate efficacy of nutrition intervention	
3.1b	Write PES statements on all patients on which complete screening and assessments are performed	

Assessment: Surgical rotation evaluation (to be completed and submitted to the DI Director at the conclusion of this rotation). Surgical patient encounter log (Appendix—NUTR 734;2.17) submitted to the DI director. Submit sample work created for at least one surgical patient. (to be labeled—NUTR 734;2.18)

Clinical Nutrition Staff Relief (80 hours)

The dietetic intern will demonstrate the job duties of the registered dietitian, performing all aspects of the job. CRDN# 1.3, 1.4, 1.6, 2.1, 2.3, 2.6, 2.8, 2.13, 3.3, 3.4, 3.7, 3.8

CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data

CRDN 1.4 Evaluate emerging research for application in dietetics practice

CRDN 1.6 Incorporate critical-thinking skills in overall practice.

CRDN 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics Practice and Code of Ethics for the Profession of Dietetics

CRDN 2.4 Function as a member of interprofessional teams

CRDN 2.6 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice

CRDN 2.8 Demonstrate negotiation skills

CRDN 3.3 Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings

CRDN 3.4 Deliver respectful, science-based answers to consumer questions concerning emerging trends

CRDN 3.7 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management (*Tip: Students/interns should consider health messages and interventions that integrate the consumer's desire for taste, convenience and economy with the need for nutrition, food safety.*)

CRDN 3.8 Deliver respectful, science based answers to client questions concerning emerging trends.

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
1.3, 2.13	Justify programs, products and/or services	
1.4, 1.6	Evaluate research for evaluation in dietetic practice	
2.8, 3.7, 3.4, 3.8	Use effective education and counseling skills to facilitate behavior change	
2.6	Refer clients and patients to other professionals and services when needs are beyond the individual scope of practice	
2.6, 3.7	Demonstrate initiative by developing solutions for problems	
1.6, 2.4, 2.7	Apply leadership principles effectively to achieve desired outcomes	
2.4	Attend professional meetings	
1.6, 2.4, 2.7	Revise and develop the policy and procedure manual	

Assessment: Clinical Nutrition Staff Relief Evaluation (to be completed and submitted to the DI director at the conclusion of this rotation). A summary report to include all of the work/activities completed to meet the performances listed above will be turned into the DI director (to be labeled—NUTR 734;2.19)

Nutrition 724 Course Recommendations

Community Nutrition

WIC/ Public Health (40 hours)

The purpose of the community nutrition rotation is to provide interns with experiences to assist them in understanding the various employment opportunities and responsibilities of dietetics professional in community based nutrition programs. The dietetic intern will participate with the nutrition professional, in the WIC certification/recertification process for a client from Health Department entrance to issuance of WIC vouchers. CRDN# 1.1, 2.2, 2.3, 2.8, 2.10, 2.11, 3.3, 3.4, 3.5, 4.5

CRDN 1.1 Select indicators of program quality and/or customer service and measure achievement of objectives

CRDN 2.2 Demonstrate professional writing skills in preparing professional communications. *(Tip: Examples include research manuscripts, project proposals, education materials, policies and procedures.)*

CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings

CRDN 2.8 Demonstrate negotiation skills

CRDN 2.10 Demonstrate professional attributes in all areas of practice

CRDN 2.11 Show cultural competence/sensitivity in interactions with clients, colleagues and staff

CRDN 3.3 Develop and deliver products, programs and services that promote consumer health, wellness and lifestyle management.

CRDN 3.4 Design, implement and evaluate presentations to a target audience.

CRDN 3.5 Develop nutrition education materials that are culturally and age appropriate and designed for the educational level of the audience.

CRDN 4.5 Analyze quality, financial and productivity data for use in planning

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
4.5	Was aware of the annual income guidelines determined by the family size as set forth by the WIC agency	
2.8, 2.10, 3.3	Appropriate/adequate language when interviewing the client	
2.8, 2.11	Appropriate/adequate method for gathering dietary recall information	
2.8	Appropriate/adequate analyzing of anthropometric data (to include correct growth chart)	

2.8	Adequate analyses of laboratory values	
1.1	Intern understood and was capable of choosing the correct certification/recertification code for the client	
3.5	Intern was aware of education materials available and discussed these with the client/family member	
3.5	Intern was aware of the food package available to the client and was able to discuss the amounts/brands, etc...	
2.2, 3.3, 3.5	Complete a case study on a WIC client to include all pertinent information required for the certification/recertification process. To ensure the dietetic intern understands the process	
2.2, 2.3, 3.3	Develop 1) an educational bulletin board, or 2) a brochure to meet the specific nutrition needs of patients, or 3) nutrition education class materials to be used by the nutrition professional to meet the needs in group specific education sessions	

Assessment: WIC/Community Rotation Evaluation (to be completed and submitted to the DI Director at the conclusion of this rotation). Education Material Development Evaluation (to be labeled NUTR 724;3.1)

UT Extension (40 hours)

The dietetic intern will participate with the extension agent in the various education classes, community programs and nutrition classes performed during their rotation time.

CRDN# 1.5, 2.1, 2.3, 2.4, 2.11, 3.3, 3.7, 3.8

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis

CRDN# 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics Practice and Code of Ethics for the Profession of Dietetics.

CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings

CRDN 2.4 Function as a member of interprofessional teams

CRDN 2.11 Show cultural competence/sensitivity in interactions with clients, colleagues and staff (*Tip: Professional attributes include showing initiative and proactively developing solutions, advocacy, customer focus, risk taking, critical thinking, flexibility, time management, work prioritization and work ethic.*)

CRDN# 3.3 Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings. (*Tip: Formats include oral, print, visual, electronic and mass media methods for maximizing client education, employee training and marketing.*)

CRDN 3.7 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management (*Tip: Students/interns should consider health messages and interventions that integrate the consumer's desire for taste, convenience and*

economy with the need for nutrition, food safety.)

CRDN 3.8 Deliver respectful, science-based answers to consumer questions concerning emerging trends

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
2.4, 2.11, 3.3, 3.7	The intern assisted the agent in the preparation for education classes for the public and in evaluating the classes	
2.3, 3.3, 3.7, 3.8	The intern assisted the agent in the teaching of the education class as allowed	
2.1	The intern acted in a respectful and professional manner, to employees and the public	
2.1, 2.4	The intern demonstrated time management skills daily, when arriving to the facility and during breaks	
1.5	The dietetic intern will research and be otherwise exposed to the various nutrition programs and the guidelines for participation, sponsored by the state and the university extension programs. ex, EFNEP, TNCEP	
2.3, 2.11, 3.4, 3.8	Assist the extension agent in planning, preparing, and implementing nutrition programs to educate the community	

Assessment: Extension Rotation Evaluation (to be completed and submitted to the DI Director at the conclusion of this rotation). The intern will prepare a glossary of terms and descriptions of nutrition programs provided by the extension services (to be labeled—NUTR 724;3.2) and write a 1 page summary of the information gathered through research on these programs. (to be labeled—NUTR 724;3.3)

School Nutrition Programs (40 hours)

The dietetic intern will work with the nutrition director to learn: budgeting, bidding, production, plate waste and etc. for the foodservice in the school district. The dietetic intern will develop nutrition education materials for the students. CRDN# 2.2, 2.3, 2.4, 2.11, 3.8, 4.5, 4.6

CRDN 2.2 Demonstrate professional writing skills in preparing professional communications (*Tip: Examples include research manuscripts, project proposals, education materials, policies and procedures*)

CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings

CRDN 2.4 Function as a member of interprofessional teams

CRDN 2.10 Demonstrate professional attributes in all areas of practice (*Tip: Professional attributes include showing initiative and proactively developing solutions, advocacy, customer focus, risk taking, critical thinking, flexibility, time management, work prioritization and work ethic.*)

CRDN 3.8 Deliver respectful, science-based answers to client questions concerning emerging trends

CRDN 4.5 Analyze quality, financial and productivity data for use in planning

CRDN 4.6 Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
4.5	Demonstrate knowledge of the financial and operational needs of the foodservice department.	
4.5, 4.6	Perform plate waste survey	
4.5, 4.6	Demonstrated adequate understanding, of the costing of products for the foodservice department.	
4.6	Discuss with the director the availability of commodity foods provided to the school system	
2.2, 2.11, 3.8	Developed a form of nutrition education to be used by the foodservice director as needed, using age appropriate language and examples	
2.10	The intern demonstrated time management skills daily, when arriving to the facility and during scheduled breaks	
2.2, 2.3, 2.4, 2.11	Develop an educational bulletin board, or a brochure to provide specific nutrition information to the student or nutrition education class materials or outlines to be used by the nutrition director in the school system	

Assessment: School Nutrition Program Evaluation and plate waste survey to include the statistical analysis. (to be labeled—NUTR 724;3.4)

Assessment: School Nutrition Rotation Evaluation (to be completed and submitted to the DI Director at the conclusion of this rotation). Education Material Development Evaluation (to be labeled—NUTR 724;3.5)

Renal Dialysis (40 hours)

The dietetic intern will observe/assist the registered dietitian in the education of the renal dialysis patient. This will include the analysis of the most recent laboratory values, discussion with the patient what their report card (laboratory values) indicates. Using a positive method of explanation to promote behavior change. The dietetic intern will acknowledge understanding of: the physiology of the kidney, stages of kidney disease, overview of dialysis procedures, equipment, etc., nutritional needs of patients on dialysis, teaching diets to kidney patients, and the legal, ethical, and financial issues associated with dialysis. CRDN# 1.2, 2.1, 2.2, 2.4, 2.11, 3.3, 3.4, 3.7, 3.8

CRDN 1.2 Apply evidence-based guidelines, systematic reviews and scientific literature (such as the Academy's Evidence Analysis Library and Evidence-based Nutrition Practice Guidelines, the Cochrane Database of Systematic Reviews and the U.S. Department of Health and Human Services, Agency for Healthcare Research and Quality, National Guideline Clearinghouse Web sites) in the nutrition care process and model and other areas of dietetics practice.

CRDN 2.1 Practice in compliance with current federal regulations and state statues and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics and Code of Ethics for the Profession of Dietetics

CRDN 2.2 Demonstrate professional writing skills in preparing professional communications *(Tip: Examples include research manuscripts, project proposals, education materials, policies and procedures)*

CRDN 2.4 Function as a member of interprofessional teams

CRDN 2.11 Show cultural competence/sensitivity in interactions with clients, colleagues and staff

CRDN 3.3 Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings *(Tip: Formats include oral, print, visual, electronic and mass media methods for maximizing client education, employee training and marketing.)*

CRDN 3.5: Develop nutrition education materials that are culturally and age appropriate and designed for the educational level of the audience.

CRDN 3.7 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management. *(Tip: Students/interns should consider health messages and interventions that integrate the consumer's desire for taste, convenience and economy with the need for nutrition, food safety.)*

CRDN 3.8 Deliver respectful, science-based answers to client questions concerning emerging trends

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
1.2	Demonstrated competent knowledge of laboratory values and their indications	
2.2	Expressed written and/or audible understanding of the nutrition needs and limitations of the dialysis patient while reviewing the monthly lab "report card", along with the RDN, and making suggestions/recommendations.	
3.3, 3.5, 3.7, 3.8	Develop an educational bulletin board or a brochure to provide nutrition information specific to the dialysis patient or a class outline for a new education class to be taught by the registered dietitian	
3.3	Demonstrated knowledge of the renal diet and assisted in patient teaching as allowed by the facility	
2.1	Demonstrated competent knowledge of the physiology of the kidney, stages of kidney disease, the procedure of dialysis, and the legal, ethical, and financial issues associated with dialysis	
2.1, 2.4	Act in a respectful and professional manner, both to the patient and facility staff	
2.11	The intern demonstrated time management skills daily,	

	when arriving to the facility and during scheduled breaks	
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Assessment: Education Material Development Evaluation (to be labeled—NUTR 724;3.6)

Assessment: Renal Dialysis Evaluation (to be labeled—NUTR 724;3.7)

Public Policy (8 hours)

The dietetic intern will, in conjunction with Ag Day on the Hill in the month of March, attend morning briefings by TAND and visit state representatives and senators as assigned, advocating for nutrition and dietetics legislation and policies. CRDN# 2.2, 2.3, 2.9, 2.10, 2.14, 4.4

CRDN 2.2 Demonstrate professional writing skills in preparing professional communications. *(Tip: Example include research manuscripts, project proposals, education materials, policies and procedures.)*

CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings

CRDN 2.9 Participate in professional and community organizations

CRDN 2.10 Demonstrate professional attributes in all areas of practice

CRDN 2.14 Demonstrate advocacy on local, state or national legislative and regulatory issues of policies impacting the nutrition and dietetics profession.

CRDN 4.4 Use current informatics technology to develop, store, retrieve and disseminate information and data

Objective

Intern Performance:

Will perform independent study on public policy and nutrition.

Assessment:

The dietetic intern will research his/her Representative and Senator and submit a biography on each, outlining what committees they are on, personal/family information, where they live, party affiliation, education and any other relevant information, prior to Ag/TAND Day on the Hill.

A summary will be written on actual Hill Day visits outlining legislation discussed, who was in your party and outcomes or legislators’ reactions.

Long Term Care (40 hours)

The dietetic intern will demonstrate knowledge of, diagnosis of, recommendations for and nutrition needs, requirements and treatment for the residents of a long term care facility. CRDN# 1.1, 1.2, 1.3, 1.4, 2.3, 2.4, 3.2, 3.3, 3.6, 3.10, 4.3, 4.4

CRDN 1.1 Select indicators of program quality and/or customer service and measure

achievement of objectives. (*Tip: Outcomes may include clinical, programmatic, quality, productivity, economic or other outcomes in wellness, management, sports, clinical settings, etc.*)

CRDN 1.2 Apply evidence-based guidelines, systematic reviews and scientific literature (such as the Academy's Evidence Analysis Library and Evidence-based Nutrition Practice Guidelines, the Cochrane Database of Systematic Reviews and the U.S. Department of Health and Human Services, Agency for Healthcare Research and Quality, National Guideline Clearinghouse Web sites)

CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data

CRDN 1.4 Evaluate emerging research for application in dietetics practice

CRDN 2.3 Demonstrate active participation, teamwork, and contributions in group settings

CRDN 2.4 Function as a member of interprofessional teams

CRDN 3.2 Conduct a nutrition focused physical exam

CRDN 3.3 Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings

CRDN 3.6 Use effective education and counseling skills to facilitate behavior change

CRDN 3.10 Develop and evaluate recipes, formulas and menus for acceptability and affordability that accommodate the cultural diversity and health needs of various populations, groups and individuals

CRDN 4.3 Conduct clinical and customer service quality management activities

CRDN 4.4 Use current informatics technology to develop, store, retrieve and disseminate information and data

Objective 1

The dietetic intern will work with the dietitian to obtain knowledge of elderly and special disease state nutrition needs.

Objective 2

The dietetic intern will work with the dietitian to assess the nutrition needs of long term care patients and establish a care plan.

Objective 3

The dietetic intern will research/gain an understanding of the state and federal guidelines, forms, and etc. regulating long term care facilities.

Objective 4

The dietetic intern will evaluate enteral and/or parenteral feeding regimens for long term care patients.

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
1.1, 4.4	Review regulations regarding nutritional needs of LTC resident set forth by state and federal guidelines	
1.2	The intern will review at least 3 medical charts and as possible participate with the dietitian in resident interviews	
1.3, 1.4, 3.2, 3.3	The intern will assess at least 3 residents and implement and document a care plan using the nutrition focused physical exam	
1.3, 1.4	Implement and document care plans for assessed residents	
1.3, 1.4, 3.3, 3.6	The intern will give diet instructions to residents assigned by the preceptor	
2.3, 2.4, 2.3, 3.3	Participate in multidisciplinary care plan meetings as allowed by facility	
1.3, 1.4	Calculated nutrition support needs and evaluated these needs for the long term care resident	
3.10, 4.3	The intern will evaluate at least one recipe/menu item for acceptability among various residents	
1.2	The intern will calculate enteral and/or parenteral needs for at least 3 residents	

Assessment: Long Term Care Evaluation and write a one page report on the nutritional needs of the long term care patient (to be labeled—NUTR 724; 3.8) Assessment: Long Term Care Evaluation and Encounter sheet, patient diet, and problems, disease state (to be labeled—NUTR 724; 3.9)

Assessment: Long Term Care Evaluation and write a one page report on the state and federal guidelines regulating long term care facilities (to be labeled—NUTR 724;3.10)

Assessment: Long Term Care Evaluation and form with patient info, caloric needs, diagnosis, feeding calculations (to be labeled--NUTR 724;3.11)

Community Wellness (16 hours)

The dietetic intern will experience the duties of a registered dietitian that practices with a private practice firm or in a wellness facility. CRDN# 1.1, 1.4, 3.8, 4.7, 4.9

CRDN 1.1 Select indicators of program quality and/or customer service and measure achievement of objectives. *(Tip: Outcomes may include clinical, programmatic, quality, productivity, economic or other outcomes in wellness, management, sports, clinical settings, etc.)*

CRDN 1.4 Evaluate emerging research for application in dietetics practice

CRDN 3.8 Deliver respectful, science-based answers to consumer questions concerning emerging trends

CRDN 4.7 Conduct feasibility studies for products, programs or services with consideration of costs and benefits.

CRDN 4.9 Explain the process for coding and billing for nutrition and dietetics services to obtain reimbursement from public or private payers and fee-for-service and value-based payment systems.

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
1.4	Review the educational materials used in the practice	
4.7	Discuss the scheduling of patients for their education sessions	
1.1, 1.4, 3.4	Shadow the dietitian as they perform their duties, asking specific questions of the dietitian at the end of the education session	
4.7, 4.9	Inquire about the cost of these services and billing for reimbursement of the services	

Assessment: Community Private Practice/Wellness Evaluation (to be completed and submitted to the DI director at the end of this rotation). A written report (2-3 pages) on the information gained regarding the RD in private practice or a wellness facility. (to be labeled—NUTR 724; 3.12)

Nutrition 754 Course Recommendations

Nutrition Intervention in Dietetics Practice

Developmental Disabilities (40 hours)

The dietetic intern will observe the duties of a registered dietitian working with individuals born with developmental disabilities and the nutrition concerns they have. CRDN# 1.2, 1.4, 1.5, 4.4

CRDN 1.2 Apply evidence-based guidelines, systematic reviews and scientific literature (such as the Academy's Evidence Analysis Library and Evidence-based Nutrition Practice Guidelines, the Cochrane Database of Systematic Reviews and the U.S. Department of Health and Human Services, Agency for Healthcare Research and Quality, National Guideline Clearinghouse Web sites) in the nutrition care process and model and other areas of dietetics practice

CRDN 1.4 Evaluate emerging research for application in dietetics practice

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis

CRDN 4.4 Use current informatics technology to develop, store, retrieve and disseminate information and data

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
1.4, 4.4	Research various developmental disabilities and the nutrition restrictions with each	
1.2, 1.5, 4.4	Prepare a case study on a patient with a developmental disability	
	Observe the manner of patient care between therapists, doctors and dietitians and the patients	
1.4	Attend a presentation of a Physician working in the field	
1.5	Observe various feeding devices used with patients	

Assessment: Developmental Disabilities Evaluation (to be completed by the facility staff and submitted to the DI Director at the conclusion of the rotation). Case study submitted to the primary preceptor and the DI director (to be labeled—NUTR 754;4.1). Prepare and submit a report (2-3 pages) of the knowledge gained from the case studies, speakers and preceptors. (to be labeled—NUTR 754;4.2)

Rehabilitation (24 hours)

The dietetic intern will determine the nutrition needs of a patient in a rehabilitation unit, specific to the condition of the patient, size, and possible intake by mouth. CRDN# 1.2, 1.4, 2.3, 3.3, 4.4

CRDN 1.2 Apply evidence-based guidelines, systematic reviews and scientific literature (such as the Academy's Evidence Analysis Library and Evidence-based Nutrition Practice Guidelines, the Cochrane Database of Systematic Reviews and the U.S. Department of

Health and Human Services, Agency for Healthcare Research and Quality, National Guideline Clearinghouse Web sites) in the nutrition care process and model and other areas of dietetics practice

CRDN 1.4 Evaluate emerging research for application in dietetics practice

CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings

CRDN 3.3 Demonstrate effective communications skills for clinical and customer services in a variety of formats. (*Tip: Formats include oral, print, visual, electronic and mass media methods for maximizing client education, employee training and marketing.*)

CRDN 4.4 Use current informatics technology to develop, store, retrieve and disseminate information and data

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
2.3	Observe the dietitian perform screening and assessments on patients	
2.3, 4.4	Conduct nutrition screenings and assessments on rehabilitation patients	
1.2, 1.5	Determine the calorie, fluid, macronutrient needs of the patient, specifically if an amputee	
1.2, 1.4, 3.3, 4.4	Research /discuss with the dietitian how needs are figured for a rehabilitating patient	

Assessment: Rehabilitation Evaluation (to be submitted to the DI director at the conclusion of this rotation). Submit a report (2-3 pages) of learned information from the rotation (to be labeled—NUTR 754; 4.3), Submit a sampling of the nutritional screening and assessments performed by the intern (to be labeled—NUTR 754;4.3), Submit a “tool” for grading, with the different needs for patients with different physical conditions. (to be labeled—NUTR 754;4.4)

Outpatient Services (24 hours)

The intern will observe a registered dietitian performing outpatient nutrition education sessions, with patients having various conditions/disease states. CRDN# 2.1, 2.3, 2.4, 2.6, 2.8, 2.10, 2.11, 2.13, 3.3, 3.6, 3.7, 3.8

CRDN 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics Practice and Code of Ethics for the Profession of Dietetics

CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings

CRDN 2.4 Function as a member of interprofessional teams

CRDN 2.6 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice

CRDN 2.8 Demonstrate negotiation skills

CRDN 2.10 Demonstrate professional attributes in all areas of practice

CRDN 2.11 Show cultural competence in interactions with clients, colleagues and staff.

CRDN 2.13 Demonstrate negotiation skills

CRDN 3.3: Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.

CRDN 3.6 Use effective education and counseling skills to facilitate behavior change

CRDN 3.7 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management

CRDN 3.8 Deliver respectful, science based answers to client questions concerning emerging trends.

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
2.1, 2.3	Observe the dietitian counseling the patient regarding food intake, physical activity and weight management when appropriate	
2.1, 2.4, 2.8, 2.6, 2.10, 2.11, 2.13, 3.3, 3.6, 3.7, 3.8, 4.1	Counsel patients as allowed by the facility and the preceptor	
2.1, 2.6	Keep a log of the patients seen in the clinic, to include diagnosis, diet prescription, education provided, materials given, and etc.	

Assessment: Outpatient Services Evaluation (to be completed and submitted to the DI director at the conclusion of the rotation). Submit the encounter form with the patient information documented (to be labeled—NUTR 754;4.5). Submit a report (2-3 pages) reporting the counseling strategies the dietitian used, the education materials used, labs that were reviewed and etc (to be labeled—NUTR 754;4.6)

Geriatrics (32 hours)

The dietetic intern will demonstrate knowledge of, diagnosis of, recommendations for and nutrition needs, requirements and treatment for the hospitalized geriatric population. CRDN# 1.5, 1.6, 3.1a, 3.1b, 3.1c, 3.1d, 3.1e, 3.2, 3.6, 3.8

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis

CRDN 1.6 Incorporate critical-thinking skills in overall practice.

CRDN 3.1 Perform the Nutrition Care Process (a through e below) and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings

- a. Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered
- b. Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements
- c. Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention
- d. Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis
- e. Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting

CRDN 3.2 Conduct a nutrition focused physical exam

CRDN 3.6 Use effective education and counseling skills to facilitate behavior change

CRDN 3.8 Deliver respectful, science based answers to client questions concerning emerging trends

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
2.1, 2.4, 3.1a, 3.2, 3.3	Conducts nutrition screening and assessment on geriatric patients (minimum of 3 patients)	
1.6, 2.1, 2.4, 3.1b	Collects and interprets data to determine a nutrition diagnosis on geriatric patients (minimum of 3 patients)	
1.6, 3.1a	Interprets lab values specific to geriatric patients (minimum of 3 patients)	
2.1, 2.6	Modifies the diet according to diagnosis and age on geriatric patients (minimum of 3 patients)	
3.1c	Calculates calories, protein, and fluid needs on geriatric patients (minimum of 3 patients)	
2.1, 3.1b, 3.1c	Apply Nutrition Care Plan including interventions, recommendations, goals, monitoring, and evaluation on geriatric patients (minimum of 3 patients)	
3.1e	Document in Nutrition Care Process format on geriatric patients (minimum of 3 patients)	
2.1, 2.8, 3.6, 3.8	Educate the geriatric patient according to nutrition and age specific needs (minimum of 3 patients)	
3.1e	Follow-up with patient in 24-48 hours to evaluate efficacy of nutrition intervention	

3.1d	Document bowel issues, hydration status, dysphagia concerns, malnutrition concerns	
2.3, 2.4	Observe a swallow study	

Assessment: Geriatrics Evaluation (to be completed and submitted to the DI director at the conclusion of the rotation). Geriatric patient encounter log (appendix—NUTR 754;4.7) submitted to the DI director. Submit sample work created for at least one geriatric patient. (to be labeled—NUTR 754;4.8). Submit a report on the observation of the swallow study (to be labeled—NUTR 754;4.9)

Pediatrics (40 hours)

The dietetic intern will demonstrate knowledge of, diagnosis of, recommendations for and nutrition needs, requirements and treatment for the hospitalized pediatric population. CRDN# 1.5, 1.6, 2.1, 2.4, 2.6, 3.1a, 3.1b, 3.1c, 3.1d, 3.1e, 3.2, 3.6, 3.8

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis

CRDN 1.6 Incorporate critical-thinking skills in overall practice.

CRDN 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics Practice and Code of Ethics for the Profession of Dietetics

CRDN 2.4 Function as a member of interprofessional teams.

CRDN 2.6 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice

CRDN 3.1 Perform the Nutrition Care Process (a through e below) and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings

- f. Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered
- g. Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements
- h. Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention
- i. Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis
- j. Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting

CRDN 3.2 Conduct a nutrition focused physical exam

CRDN 3.6 Use effective education and counseling skills to facilitate behavior change

CRDN 3.8 Deliver respectful, science based answers to client questions concerning emerging trends

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
1.5, 2.1, 2.4, 3.2, 3.1a	Conducts nutrition screening and assessment on pediatric patients (minimum of 3 patients)	
1.6,2.1, 2.4, 2.6, 3.1b	Collects and interprets data to determine a nutrition diagnosis on pediatric patients (minimum of 3 patients)	
1.6, 3.1a	Interprets lab values specific to pediatric patients (minimum of 3 patients)	
2.1, 2.6	Modifies the diet according to diagnosis and age on pediatric patients (minimum of 3 patients)	
3.1c	Calculates calories, protein, and fluid needs on pediatric patients (minimum of 3 patients)	
2.1, 3.1b, 3.1c	Apply Nutrition Care Plan including interventions, recommendations, goals, monitoring, and evaluation on pediatric patients (minimum of 3 patients)	
3.1e	Document in Nutrition Care Process format on pediatric patients (minimum of 3 patients)	
2.1, 2.8, 3.6, 3.8	Educate the pediatric patient according to nutrition and age specific needs (minimum of 3 patients)	
3.1d	Follow-up with patient in 24-48 hours to evaluate efficacy of nutrition intervention	

Assessment: Pediatric Rotation Evaluation (to be completed and submitted to the Di Director at the conclusion of this rotation). Pediatric patient encounter log (appendix—NUTR 754;4.11) submitted to the DI director. Submit sample work created for at least one pediatric patient. (to be labeled—NUTR 754;4.12) Submit a report (2-3 pages) on the treatment of the pediatric patient and the differences in the treatment of the adult patient (to be labeled—NUTR 754;4.13)

Clinical Management Staff Relief Rotation (40 hours)

The dietetic intern will observe the clinical nutrition manager and their daily duties. CRDN# 1.5, 2.3, 2.4, 2.7, 2.8, 2.11, 3.3, 4.1, 4.3, 4.4, 4.7, 4.8, 4.9

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis

CRDN 2.4 Function as a member of interprofessional teams. Use effective education and counseling skills to facilitate behavior change

CRDN 2.7 Apply leadership skills to achieve desired outcomes

CRDN 2.8 Demonstrate negotiation skills. (Tip: *Demonstrating negotiating skills includes showing assertiveness when needed, while respecting the life experiences, cultural diversity and educational background of the other parties.*)

CRDN 2.11 Show cultural competence in interactions with clients, colleagues and staff. Demonstrate professional attributes within various organizational cultures. (Tip: *Professional attributes include showing initiative and proactively developing solutions, advocacy, customer focus, risk taking, critical thinking, flexibility, time management, work prioritization and work ethic.*)

CRDN 3.3. Demonstrate effective communications skills for clinical and customer services in a variety of formats. (Tip: *Formats include oral, print, visual, electronic and mass media methods for maximizing client education, employee training and marketing.*)

CRDN 4.1 Participate in management of human resources

CRDN 4.3 Conduct clinical and customer service quality management activities

CRDN 4.4 Apply current informatics technology to develop, store, retrieve and disseminate information and data

CRDN 4.7 Conduct feasibility studies for products, programs or services with consideration of costs and benefits.

CRDN 4.8 Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies

CRDN 4.9 Explain the process for coding and billing for nutrition and dietetics services to obtain reimbursement from public or private payers and fee-for-service and value-based payment systems.

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
2.3, 2.4, 4.1	Observe the daily operations of the clinical nutrition department	
1.5, 2.3, 2.4, 2.7, 2.11, 3.3, 4.1	Review the clinical nutrition staffs schedule and discuss the process for days off: vacation and sick leave with the manager	
1.5, 2.4, 2.7, 2.8, 2.11, 3.3, 4.1, 4.8	Develop a schedule for the clinical nutrition staff	
2.7, 3.3, 4.1, 4.7	Discuss the duties and how the duties are broken down for each staff member	
3.3, 4.4,	Review the financial documents for the clinical	

4.8, 4.9	nutrition department as allowed by the facility	
2.8, 2.11, 3.3, 3.3, 4.7	Discuss the patient education materials used and discuss/suggest recommended changes	
2.7, 2.11	Discuss the regulations for directing a nutrition department	
1.5, 2.3, 2.6, 4.3, 4.4	Assist the manager with quality control and end of month financial reports	
2.3, 2.7, 2.8, 2.11, 2.4, 3.3	Interact with professionals from other disciplines within the healthcare organization for patient care planning meetings and/or discharge planning meetings for patients in all clinical rotations	

Assessment: Clinical Management Staff Relief Evaluation (to be completed and submitted to the DI director at the conclusion of this rotation). (Submit a report (3-4 pages), to the DI director of the information gained throughout this rotation (to be labeled—NUTR 754; 4.14). Submit a copy of the schedule along with the scheduling procedures (to be labeled—NUTR 754;4.15)

Critical Care Staff Relief (32 hours)

The dietetic intern will demonstrate knowledge of, diagnosis of, recommendations for and nutrition needs, requirements and treatment for the critical care hospitalized patient.

CRDN# 1.3, 1.5, 1.6, 3.1a, 3.1b, 3.1c, 3.1d, 3.1e, 3.2, 3.6, 3.8

CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis

CRDN 1.6 Incorporate critical-thinking skills in overall practice.

CRDN 3.1 Perform the Nutrition Care Process (a through e below) and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings

- a. Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered
- b. Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements
- c. Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention
- d. Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis
- e. Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting

CRDN 3.2 Conduct a nutrition focused physical exam

CRDN 3.6 Use effective education and counseling skills to facilitate behavior change

CRDN 3.8 Deliver respectful, science based answers to client questions concerning emerging trends

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
3.1a, 3.2	Conducts nutrition screening and assessment on critical care patient (minimum of 3 patients)	
1.6, 3.1b	Collects and interprets data to determine a nutrition diagnosis on critical care patients (minimum of 3 patients)	
1.6, 3.1a, 3.1e	Interpret laboratory values and document abnormal values and their indications (minimum of 3 patients)	
3.1c	Modifies the diet according to diagnosis and age on critical care patients (minimum of 3 patients)	
3.1c	Calculate kcals, protein and fluid needs on critical care patients (minimum 3 patients)	
3.1b	Create and apply the Nutrition Care Plan documenting interventions, recommendations, goals, monitoring and evaluation (minimum of 3 patients)	
3.1e	Demonstrate knowledge of and document in Nutrition Care Process format (minimum of 3 patients)	
1.3	Demonstrate appropriate recommendations and goals for tube feeding formula and rate of formula	
1.3	Demonstrate appropriate recommendations and goals for parenteral nutrition support	
3.1d	Follow-up with patient in 24-48 hours to evaluate efficacy of nutrition intervention	
3.1b	Write PES statements on all patients on which complete screening and assessments are performed	
2.6, 3.6, 3.8	Educate the critical care patient according to nutrition, seriousness of illness and age specific needs (minimum of 3 patients)	

Screening and Nutritional Assessment 3.1CRDN's	Intern Performance Specific TO 3.1CRDN'S
3.1a Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered	<ul style="list-style-type: none"> • Demonstrate professional and ethical communication skills with patients, families and hospital employees • Determine the requirements for a nutrition assessment • Conduct nutrition assessments (minimum of 3 patients) • Interpret laboratory values and document abnormal values and their indications
3.1b Diagnose nutrition problems and create problem, etiology, signs and symptoms	<ul style="list-style-type: none"> • Collect and interpret data to determine a nutrition diagnosis

(PES) statements	<ul style="list-style-type: none"> • Create and apply the Nutrition Care Plan, documenting interventions, recommendations, goals, monitoring and evaluation (minimum of 3 patients) • Write PES statements on all patients for which they complete screening and assessments
3.1c Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention	<ul style="list-style-type: none"> • Modify the patient diet according to the diagnosis and patient age • Calculate kcals, protein and fluid needs for patients (minimum of 3 patients) • Educate patients according to nutrition, disease and age specific needs (minimum of 3 patients)
3.1d Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis	<ul style="list-style-type: none"> • Follow-up with patient in 24-48 hours to evaluate efficacy of nutrition intervention
3.1e Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting	<ul style="list-style-type: none"> • Interpret laboratory values and document abnormal values and their indications (minimum of 5 patients) • Create and apply the Nutrition Care Plan, documenting interventions, recommendations, goals, monitoring and evaluation (minimum of 3 patients) • Demonstrate knowledge of and document in Nutrition Care Process format (minimum of 3 patients)

Assessment: Critical Care Staff Relief Evaluation (to be completed and submitted to the DI director at the conclusion of this rotation). Critical care patient encounter log (appendix—NUTR 754;4.16) submitted to the DI director. Submit sample work created for at least one pediatric patient. (to be labeled—NUTR 754;4.17) Submit a report (2-3 pages) on the treatment of the critical care patient and the differences in the treatment of the adult patient and the critical care adult patient (to be labeled—NUTR 754;4.18)

Nutrition 764 Course Recommendations

Business & Entrepreneurial

Dietetics Practice in Business-Corporate (Morrison) (64 hours)

The dietetic intern will gain knowledge on the opportunities for the registered dietitian working for a corporation, the legalities involved, and the benefits. CRDN# 1.4, 2.1, 2.2, 2.8, 3.4

CRDN 1.4 Evaluate emerging research for application in dietetics practice

CRDN 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics Practice and Code of Ethics for the Profession of Dietetics

CRDN 2.2 Demonstrate professional writing skills in preparing professional communications *(Tip: Examples include research manuscripts, project proposals, education materials, policies and procedures)*

CRDN 2.3 Design, implement and evaluate presentations to a target audience *(Tip: A quality presentation considers life experiences, cultural diversity and educational background of the target audience.)*

CRDN 2.8 Demonstrate professional attributes in all areas of practice. Establish collaborative relationships with other health professionals and support personnel to deliver effective nutrition services. *(Tip: Other health professional include physicians, nurses, pharmacists, etc.)*

CRDN 3.4 Design, implement and evaluate presentations to a target audience. Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management. *(Tip: Students/interns should consider health messages and interventions that integrate the consumer's desire for taste, convenience and economy with the need for nutrition, food safety.)*

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
2.8	Adequate/appropriate contact made between the intern and the preceptor	
1.4, 2.2, 3.4	Obtain information for project from peer reviewed/scientific sources as appropriate	
2.8	Accept feedback from preceptor	
2.1, 2.3, 2.8, 3.4	Present work in a professional manner that is easily utilized by preceptor	
2.8	Complete work in a timely manner	

Assessment: (Morrison Corporation Rotation) Evaluation (to be completed and submitted to the DI Director at the conclusion of this rotation). The intern will produce a portfolio/PowerPoint presentation from the information gathered during this rotation, to include a sample of the work completed or a summary of the work project completed (to be

labeled—NUTR 764;5.1)

Dietetics in Distributorships (16 hours)

The dietetic intern will gain knowledge on the opportunities for the registered dietitian working for a distributorship, the legalities involved and the benefits. CRDN# 2.1, 2.2, 2.3, 2.8, 3.3

CRDN 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics Practice and Code of Ethics for the Profession of Dietetics

CRDN 2.2 Demonstrate professional writing skills in preparing professional communications (*Tip: Examples include research manuscripts, project proposals, education materials, policies and procedures.*)

CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings

CRDN 2.8 Demonstrate negotiation skills

CRDN 3.3 Demonstrate effective communications skills for clinical and customer services in a variety of formats, (*Tip: Formats include oral, print, visual, electronic and mass media methods for maximizing client education, employee training and marketing.*)

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
2.1, 2.2, 2.8	Discuss the benefits and downfalls of working for a distributorship	
2.3	Discuss work schedules and the hierarchy of the corporation	
3.3	Analyze the educational material available for teaching customers the nutrition benefits of the use of the distributorships goods	

Assessment: Distributorship Rotation Evaluation (to be completed and submitted to the DI Director at the conclusion of this rotation). The intern will submit to the DI director a summarization report from the information gathered during this rotation (to be labeled—NUTR 764;5.2)

Private Practice (8 hours)

The dietetic intern will observe the operation of a private practice business for the registered dietitian. CRDN# 2.1, 2.2, 4.5, 4.9

CRDN 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics Practice and Code of Ethics for the Profession of Dietetics

CRDN 2.2 Demonstrate professional writing skills in preparing professional communications (*Tip: Examples include research manuscripts, project proposals, education materials, policies and procedures*)

CRDN 4.5 Analyze quality, financial or productivity data for use in planning

CRDN 4.9 Explain the process for coding and billing for nutrition and dietetics services to obtain reimbursement from public or private payers and fee-for-service and value-based payment systems

Intern Performance:

CRDN#	Objective per Preceptor Evaluation	Date
2.1	Asked appropriate questions regarding Dietetics in Private Practice.	
4.5, 4.9	Understands the process for billing and coding for insurance payment.	
2.1, 2.2	Understands the scheduling process and guidelines for dietitian.	

Assessment: Private Policy rotation evaluation (to be completed and submitted to the DI director at the conclusion of this rotation). The intern will submit to the DI director a summary (2-3 pages) of the information gained during the rotation (to be labeled—NUTR 764;5.3)

**Student Tips for Success during Supervised Practice
Progressive Steps Through Supervised Practice**

	Do	Don't
Self-Assessment: Acceptance of Placement	<ol style="list-style-type: none"> 1. Analyze your interests, values & goals & be certain your faculty advisor is fully aware of them. 2. Despite temporary placement & student status, regard yourself as a professional & a member of the staff. 3. Prepare yourself to expect & accept that problems & frustrations will occur. 4. When problems occur, be patient & pleasant; cope with problems with an attitude toward solution & negotiation. 	<ol style="list-style-type: none"> 1. Do not act as if you know all the answers. Remember, as a student, you are placed in the agency for a learning experience. 2. Do not let yourself become involved in internal conflicts
Routine Office Matters	<ol style="list-style-type: none"> 1. Be sure to find out where you are to work.office, desk space, chair, telephone, etc. so you know your operational base. 2. Be aware of office practices regarding dress, protocol, office hours and flexibility, holidays. Follow rules set for regular staff. 	<ol style="list-style-type: none"> 1. Do not expect any special treatment.
Orientation	<ol style="list-style-type: none"> 1. Request & read information you need regarding the organizational structure, names of key people, office policies & procedures to facilitate your orientation. 2. Determine what information you may need which has already been compiled. Find out who is knowledgeable in your own office and others. 3. Become familiar with the entire agency so you can see where you fit. 	<ol style="list-style-type: none"> 1. Do not take too long to familiarize yourself with the agency, staff, etc. 2. Do not let yourself take sides in office politics. 3. Do not be critical of the nutrition staff if documents & plans do not follow the format learned in school. The format & procedures for such documents as plans, budgets, etc. are usually dictated by the agency or a higher governmental entity.

	<p>Review:</p> <ul style="list-style-type: none"> a. Annual reports, program plans, program descriptions, etc. b. Budget documents c. Organization charts 	
<p>Integrating into the New Environment</p>	<ol style="list-style-type: none"> 1. Initially, learn to fit in by being formal toward everyone. Then gradually, depending upon the climate, establish friendships or at least pleasant working relationships with other employees. 2. Learn quickly, the people who facilitate the work-flow. 3. Attempt to gain an appreciation for the clerical and secondary functions of the agency, for they are the building blocks of the primary mission. A finished project can be delayed, altered, or expedited depending upon the inclination of the clerical staff! 4. Develop a list of persons to know in your working environment so when you need to contact them, you have their phone numbers. You may want to include other information, e.g., the context of your meeting, the date, the person.s position, etc. 5. In order to become involved with the process of management, make an effort to attend meetings, be included on reading lists, and in other day-to-day management activities. 6. Record events that occur to assist with preparation of your documentation for the competencies (keep a daily journal of what you are doing and learning). 	<ol style="list-style-type: none"> 1. Do not become so assertive as to threaten other employees; however, appear competent enough to establish a basis for receiving favorable recommendations. 2. Do not exercise authority. However, do be ready to offer suggestions. 3. Do not become .pigeon-holed., but attempt to expand your knowledge by contacting program managers in other divisions to gain insight into the organization as a whole. Contacting managers in other agency units or other agencies should always be coordinated through your preceptor.

Prog Steps.(cont.)	Do	Don't
Establishing the Task(s) & Assignments	<ol style="list-style-type: none"> 1. Establish the expectations, limitations, and directions of the competencies with your preceptor at the beginning of your rotation. 2. Evaluate your assignments in terms of the amount of time available during your rotation. 3. If occasionally asked to perform routine work, remain pleasant and complete the tasks. However, if a majority of your assignments constitute busywork, speak with your preceptor. If necessary, inform the Dietetic Internship Program director and ask for assistance. 4. Plan carefully around the time available to you so time limitations will not be a problem. Draw a time line so you and your supervisor will be able to realize the time required for an assignment. 	<ol style="list-style-type: none"> 1. Do not hesitate to contact the internship director if the experiences are not in line with the competencies. 2. If you feel a task is irrelevant, do not accept the task without asking questions about its relevance. However, do not ask questions in such a way as to be offensive. 3. Do not allow yourself to be overloaded with tasks no other staff member will do. 4. Once you have learned a procedure or task, do not be tempted to repeat it. Your mission is to move on and gain as much varied experience as possible. 5. Do not pretend you performed a certain type of task when, in fact, you have not; do not refrain from asking questions until you understand the task at hand. 6. If you leave an unfinished product, do not leave it in such a condition that no one else would be able to continue working with it.
Developing Student/Preceptor Rapport	<ol style="list-style-type: none"> 1. Establish a good working relationship so you will be able to talk freely about what you are receiving or lacking from the experience. 2. Assure your field advisor you have a desire to learn and you are putting forth all efforts to make the experience worthwhile. 3. If you suffer from .lack of guidance., remedy the situation by either approaching your preceptor or dietetic internship director. However, it is necessary 	<ol style="list-style-type: none"> 1. Do not fail to have regularly-scheduled meetings with your field advisor so you can acquire feedback.

	<p>to respect the preceptor.s extensive responsibilities and to be as understanding of his/her work schedule as he/she is of yours.</p> <p>4. You should be innovative and not expect constant supervision. Be positive and demonstrate initiative.</p> <p>5. With respect to your preceptor, remember he/she is responsible for your relations with other sections & departments. Make contacts pleasant, productive, and quick. not wanting to be the cause of any negative feelings between you and others.</p>	
<p>Vital Elements of Successful Experience</p>	<ol style="list-style-type: none"> 1. Do make the most of your situation. Gain as much experience and knowledge as possible, and at the same time make a meaningful contribution to the agency. 2. Follow through on whatever job you undertake; deadlines are important and should be strictly adhered to. 3. As a student, be aware that educational training is an important tool to be used in the working world. The classroom theories are helpful, but there are exceptions and situations that require flexibility and experience when putting book-learning to work in the .real world.. 4. Develop and maintain careful, quality work habits. 5. Since staff may be busy, schedule meetings with individuals several days in advance. 6. Take advantage of training workshops offered inside and outside of the organization. 	<ol style="list-style-type: none"> 1. Do not become discouraged when your prepared reports go through a refining process when reviewed by staff. Remember, they are the experts and know what will get the job done. Your job is to gain experience and knowledge while keeping an open mind 2. Do not refrain from contributing. 3. Do not be defensive when you make mistakes. Mark it off as par for the course and continue on. Remember you are there to develop your talents and skills. 4. Do not allow yourself to become involved in issues which came to friction before you came on board, nor become involved in office politics (be an impartial observer).

	7. Keep a positive attitude and remember that new ideas take a long time to implement.	
Future Direction	1. Be aware of the possibility you may discover a change in your career objectives based upon your experiences.	1. Do not expect to be an expert upon completion of your supervised experiences. But do realize you will be .practice-ready. as an entry level dietitian.

**THE UNIVERSITY OF TENNESSEE AT MARTIN
DIETETIC INTERNSHIP PROGRAM**

PERMISSION TO SHARE INTERN BACKGROUND, DRUG SCREEN AND IMMUNIZATION INFORMATION WITH PRECEPTOR(S):

Regarding background, drug screen and immunization information from my application packet being shared with my preceptor (training supervisor) at a given internship collaborative training facility:

I am aware that it will facilitate training in the Dietetic Internship Program of The University of Tennessee at Martin to permit the Internship Director to share some educational and experiential background, drug screen and immunization information with my preceptor(s) [training supervisor(s)] at the facility or facilities to which I will be assigned for rotations.

I understand that this will give a preceptor awareness of my relative knowledge and practice strength areas as well as areas needing more attention, and aid the preceptor in planning with his/her training staff the best coverage and exposure for me to achieve entry-level competence in my curricula during my rotations(s) at that preceptor's facility.

I understand that some preceptors have requested to be apprized of some intern background, drug screen or immunization information in order that they and their staffs can better welcome an intern to a rotation, feeling that they know the intern on a somewhat personal basis rather than initially meeting the intern as if he/she were a perfect stranger. I realize that this facilitates the development of close and satisfying working relationships for both the intern and the trainers.

Being aware of the desirability of these benefits, I, _____,
(Print name)

hereby give permission for the Dietetic Internship Director to share background, drug screen and immunization information with my internship preceptor(s).

Signature of Student

Date of Birth

Date

Hepatitis Statement

Name: _____

Date: _____

Hepatitis B is a viral illness that can cause serious illness and liver disease. The virus causing Hepatitis B is present in many people who are not aware of it. Working in the hospital setting, a person may come into contact with blood and blood products that can pass on the Hepatitis B virus. Since the disease does cause a significant amount of severe illness, cirrhosis, potential liver cancer and occasionally even death, it is recommended that you take the vaccine.

The vaccine is made by recombinant gene technology and there is no risk of acquiring AIDS or any other infection from taking the vaccine. Minor reactions, such as soreness at the injection site, can occur, but serious reactions are rare (less than 1 in 10,000 injections.) Those who know they are allergic to yeast or who have a hypersensitivity reaction to a previous Hepatitis B vaccination should not take the vaccine. If you are now pregnant or have active infection, you should delay vaccination.

Below are two options with respect to the Hepatitis B vaccine.

Please select A or B below:

(A) I do not wish to take any vaccine to prevent me from getting Hepatitis B. I realize that Hepatitis B is a very serious illness causing severe liver damage and potential death. I also realize that the disease, if I get it, can potentially be passed on to my family and any unborn children. I understand that the vaccine has a very low risk of any kind of reaction and that the vaccine will not expose me to any risk of AIDS because it is not made from other human serum.

_____ Signature
Date

(B) I received the Hepatitis B vaccination on _____
(Date Completed)

I have been instructed regarding the Hepatitis B vaccination and understand that while participating in my clinical affiliation at participating facilities of UT Martin's Dietetic Internship, I will come in contact with patients. I understand and realize that I may have contact with patients diagnosed or afflicted with hepatitis, which they may or may not know about.

_____ Signature

_____ Date

Handbook

I _____ have received a copy and read the **2018-2019 UTM Dietetic Handbook** and have no questions at this time.

I have been told that the DI Director is available throughout the year to answer any additional questions as they arise, and can be contacted via phone (call or text) and email, 7 days/week, with limited availability on Sundays.

08.27.2018