

Description of Supervised Practice Rotations

Rotation: Clinical/ MNT		Clock Hours: 450
Competencies to Be Met	Summary of Planned Experiences	Methods of Evaluation
<p>CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives.</p> <p>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.</p> <p>CRDN 2.3: Demonstrate active participation, teamwork and contributions in group settings.</p> <p>CRDN 2.4: Function as a member of interprofessional teams.</p> <p>CRDN 2.5: Assign patient care activities to NDTRs and/or support personnel as appropriate.</p> <p>CRDN 2.10: Demonstrate professional attributes in all areas of practice.</p> <p>CRDN 3.1: Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings.</p> <p>CRDN 3.2: Conduct nutrition focused physical assessment.</p>	<p>Interns attend hospital orientation and review all pertinent policies and procedures for the institution and the food and nutrition department.</p> <p>Interns attend interdisciplinary team rounds as scheduled for their assigned units and interact in a professional manner with staff from other disciplines to provide appropriate patient care consistent with patient's current medical issues and needs.</p> <p>Interns practice patient assessment and care, including risk analysis as appropriate, alongside the staff at the rotation site. This includes utilization of the NCP where it is currently practiced, or utilization of the assessment methods in use at the facility, and/or practice of the NCP in class-room simulations. In either case, the intern writes a chart-review type case study for one patient from each of the designated clinical areas. (Gastrointestinal Disorders; Cardiovascular Disease, Metabolic Syndrome, Body Composition, and Obesity; Diabetes; Renal / Kidney Disease; Oncology; Infectious Disease; Neurological Disorders / Dementia; Behavioral Health; Pediatrics; Malnutrition; and Nutrition Support)</p> <p>Interns will conduct and/or assist in conducting a nutrition focused physical examination as part of a nutrition assessment.</p> <p>Interns collaborate with fellow interns, volunteers, and/or program staff at their rotation site to provide appropriate care to meet the needs of the site's clients. This includes</p>	<p>Professional Meeting/ Conference Report rubric for program on a clinical / MNT topic, upon completion of report</p> <p>Chart Review Assignment rubric completed for each of 10 chart reviews upon completion</p> <p>"Nutrition-Focused Physical Assessment Skills for Dietitians" quiz passing score attained before attempting with a patient</p> <p>SIP evaluation rubric completed upon completion of the Service Improvement Project</p> <p>Preceptor Evaluation of Intern rating for pertinent competency areas at the end of the rotation</p>

<p>CRDN 3.3: Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.</p> <p>CRDN 3.5: Develop nutrition education materials that are culturally and age appropriate and designed for the educational level of the audience.</p> <p>CRDN 3.6: Use effective education and counseling skills to facilitate behavior change.</p> <p>CRDN 3.8: Deliver respectful, science-based answers to client questions concerning emerging trends.</p> <p>CRDN 4.1: Participate in management of human resources.</p> <p>CRDN 4.3: Conduct clinical and customer service quality management activities.</p> <p>CRDN 4.8: Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies.</p> <p>CRDN 4.10: Analyze risk in nutrition and dietetics practice.</p>	<p>assigning patient care activities to NDTRs and/or support personnel as appropriate.</p> <p>Interns create and present an educational activity for patients and/or staff at the site, as consistent with identified needs.</p> <p>Interns collaborate with the their preceptor and other staff to identify a suitable Service Improvement Project (SIP) to conduct, which will be of benefit to the patients and/or staff. The intern devises a rationale for why the SIP is needed, what resources are required, and the type and scope of the project. Intern(s) then carry out the project, evaluate the results, and present/discuss with the preceptor, pertinent staff, and the NDI Director.</p>	
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Rotation: Food Service		Clock Hours: 200
Competencies to Be Met	Summary of Planned Experiences	Methods of Evaluation
<p>CRDN 2.3: Demonstrate active participation, teamwork and contributions in group settings.</p>	<p>Interns practice culinary skills and kitchen management with the staff, while interacting in a professional manner. This activity includes food purchasing, storage, and preparation consistent with the responsible use of</p>	<p>Professional Meeting/ Conference Report rubric for program on a foodservice / food science topic, upon completion of report</p>

<p>CRDN 2.4: Function as a member of interprofessional teams.</p> <p>CRDN 2.10: Demonstrate professional attributes in all areas of practice.</p> <p>CRDN 3.7: Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management.</p> <p>CRDN 3.9: Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources.</p> <p>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.</p> <p>CRDN 4.2: Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food.</p>	<p>resources. Proper sanitation, product management, and customer service are demonstrated and maintained throughout the rotation.</p> <p>Interns research new ingredients and develop recipes, and/or modifications of existing recipes to improve the products offered at or through the site. These will take into consideration acceptability and affordability that accommodate the cultural diversity and health needs of the site's clientele.</p> <p>Interns conduct computer-based nutritional analysis of recipes or complete daily menus.</p> <p>In consultation with their preceptor, interns assist site staff in planning and execution of special foodservice events at their assigned sites. Examples include catered events for organizations, professional promotional activities, public street fairs or wellness fairs, live or virtual cooking demonstrations, food-related charity events or Nutrition Month activities.</p>	<p>Sustainability Evaluation Report rubric, upon completion of report</p> <p>Preceptor Evaluation of Intern rating for pertinent competency areas at the end of the rotation</p>
<p>Rotation: Policy</p>		<p>Clock Hours: 80</p>
<p>Competencies to Be Met</p>	<p>Summary of Planned Experiences</p>	<p>Methods of Evaluation</p>
<p>CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives.</p> <p>CRDN 1.3: Justify programs, products, services and care using appropriate evidence or data.</p>	<p>Interns collect data for Policy program evaluations and assist in preparing program evaluation reports.</p> <p>In consultation with preceptors, interns research and write about a current issue pertaining to food and nutrition policy. This may be done in the context of a concurrent ongoing Policy activity.</p>	<p>Preceptor Evaluation of Intern rating for pertinent competency areas at the end of the rotation</p> <p>Policy Assignment grading rubric upon completion of the Policy Assignment</p>

<p>CRDN 1.4: Evaluate emerging research for application in nutrition and dietetics practice.</p> <p>CRDN 1.6: Incorporate critical-thinking skills in overall practice.</p> <p>CRDN 2.2: Demonstrate professional writing skills in preparing professional communications.</p> <p>CRDN 2.7: Apply leadership skills to achieve desired outcomes.</p> <p>CRDN 2.8: Demonstrate negotiation skills.</p> <p>CRDN 2.9: Participate in professional and community organizations.</p> <p>CRDN 2.14: Demonstrate advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.</p> <p>CRDN 3.3: Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.</p> <p>CRDN 3.8: Deliver respectful, science-based answers to client questions concerning emerging trends.</p> <p>Program Specific Competency 1: Assess results of research and evaluation used in nutritional sciences, and evaluate nutrition claims and popular literature for accuracy, reliability and practical implications.</p>	<p>In consultation with preceptors, interns engage in lobbying of local, state or national representatives to promote sound food and nutrition legislative and regulatory policies. Examples of this may include: writing a letter in support of, or opposed to, particular legislation; starting a petition in support of, or opposed to, a proposed policy initiative; or face-to-face lobbying activities related to food and nutrition policy.</p>	
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Rotation: Community / Public Health Electives		Clock Hours: 370
Competencies to Be Met	Summary of Planned Experiences	Methods of Evaluation
<p>CRDN 2.6: Refer clients and patients to other professionals and services when needs are beyond individual scope of practice.</p> <p>CRDN 2.11: Show cultural competence/sensitivity in interactions with clients, colleagues and staff.</p> <p>CRDN 3.3: Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.</p> <p>CRDN 3.4: Design, implement and evaluate presentations to a target audience.</p> <p>CRDN 3.5: Develop nutrition education materials that are culturally and age appropriate and designed for the educational level of the audience.</p> <p>CRDN 3.6: Use effective education and counseling skills to facilitate behavior change.</p> <p>CRDN 3.7: Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management.</p> <p>CRDN 3.8: Deliver respectful, science-based answers to client questions concerning emerging trends.</p>	<p>Interns collaborate with fellow interns, volunteers, and/or program staff at their Community/Public Health rotation site to promote and facilitate the activities of the site and meet the needs of the site’s clients. This includes utilizing the skills of available volunteers and/or staff, and making referrals to other professionals and services when needs are beyond individual scope of practice.</p> <p>Interns develop, present and evaluate educational materials and program components to meet the needs of diverse clients at the Community / Public Health rotation site.</p> <p>Interns collect data for program evaluation and assist in preparing program evaluation reports.</p>	<p>Professional Meeting/ Conference Report rubric for program on a community / Public Health topic, upon completion of report</p> <p>Evaluation Rubric for Community Education Project upon completion of the Community Education Project</p> <p>Preceptor Evaluation of Intern rating for pertinent competency areas at the end of the rotation</p>

CRDN 4.1: Participate in management of human resources.		
Rotation: Informatics		Clock Hours: 40
Competencies to Be Met	Summary of Planned Experiences	Methods of Evaluation
<p>CRDN 1.6: Incorporate critical-thinking skills in overall practice.</p> <p>CRDN 4.4: Apply current nutrition informatics to develop, store, retrieve and disseminate information and data.</p> <p>CRDN 4.5: Analyze quality, financial and productivity data for use in planning.</p> <p>Program Specific Competency 2: Compile and analyze data on nutrition and health, and use social and behavioral theories relevant to Public Health.</p>	<p>Utilizing the 2012 Academy of Nutrition and Dietetics <u>Nutrition Informatics Competencies by Level of Practice</u> report as a guideline, each intern will practice informatics activities including applying current nutrition informatics to develop, store, retrieve and disseminate information and data and examining quality, financial and productivity data for use in planning.</p> <p>Interns will compile and analyze data on nutrition and health, and apply social and behavioral theories relevant to Public Health in interpreting the results.</p>	<p>Preceptor Evaluation of Intern rating for pertinent competency areas at the end of the rotation</p>
Rotation: Research		Clock Hours: 160
Competencies to Be Met	Summary of Planned Experiences	Methods of Evaluation
<p>CRDN 1.2: Apply evidence-based guidelines, systematic reviews and scientific literature.</p> <p>CRDN 1.3: Justify programs, products, services and care using appropriate evidence or data.</p> <p>CRDN 1.4: Evaluate emerging research for application in nutrition and dietetics practice.</p> <p>CRDN 1.5: Conduct projects using appropriate research methods, ethical procedures and data analysis.</p> <p>CRDN 1.6: Incorporate critical-thinking skills in overall practice.</p> <p>CRDN 2.2: Demonstrate professional writing skills in</p>	<p>At the beginning of the Internship, interns meet either individually or as a group with their preceptor for an overview of her/his current research projects, and the interns' role(s), individually and collectively in the research process.</p> <p>Interns collaborate with each other, research staff and/or assistants to carry out assigned functions for the research projects, including locating and summarizing relevant literature, collecting and evaluating data, writing proposals and/or program reports or journal articles as assigned.</p> <p>Interns collaborate in handing off material to the following intern to ensure continuity in projects.</p>	<p>Professional Meeting/Conference Report rubric for program on a Public Health research topic, upon completion of report</p> <p>Preceptor Evaluation of Intern rating for pertinent competency areas at the end of the rotation</p>

<p>preparing professional communications.</p> <p>CRDN 2.3: Demonstrate active participation, teamwork and contributions in group settings.</p> <p>CRDN 2.4: Function as a member of interprofessional teams.</p> <p>CRDN 2.9: Participate in professional and community organizations.</p> <p>CRDN 2.10: Demonstrate professional attributes in all areas of practice.</p> <p>CRDN 2.11: Show cultural competence/sensitivity in interactions with clients, colleagues and staff.</p> <p>CRDN 4.7: Conduct feasibility studies for products, programs or services with consideration of costs and benefits.</p> <p>Program Specific Competency 1: Assess results of research and evaluation used in nutritional sciences, and evaluate nutrition claims and popular literature for accuracy, reliability and practical implications.</p> <p>Program Specific Competency 2: Compile and analyze data on nutrition and health, and use social and behavioral theories relevant to Public Health.</p>	<p>Interns meet as a group with their preceptor to review the progress made over the internship term, and to discuss with the preceptor what next steps will be for the research.</p>	