

University of Northern Colorado Dietetic Internship Required Experiences and Assignments for 2009-2010

Clinical and *Community* (400 – 620 hours)

Note: “community” experiences indicated by *italics* in the clinical / *community* area

(CD1) Perform in accordance with the Code of Ethics for the Profession of Dietetics:

1. Demonstrate an understanding of the Code of Ethics, Standards of Practice (SOP) and the Standards of Professional Performance for the RD (SOPP) in reference to patient / client care. (Clinical and *Community*)

(CD2) Refer clients/patients to other dietetics professionals or disciplines when a situation is beyond one’s level or area of competence (perform):

2. Demonstrate this capability with appropriate patients / clients. (Clinical and *Community*)

(CD3/CD4) Participate in professional activities. Perform self-assessment, prepare a portfolio for professional development, and participate in lifelong learning activities:

3. Attend meeting(s) of professional organizations as available. (Clinical and *Community*)
4. Attend education sessions for self-development (when available). (Clinical and *Community*)
5. Begin work on Professional Development Portfolio.
6. Develop an electronic portfolio to market professional skills to a potential employer.

(CD5) Participate in legislative and public policy processes as they affect food, food security, nutrition, and health care:

7. *Complete a legislative project.*
8. *Research funding of two community programs and document how funding is generated.*
9. *Monitor and discuss with preceptor 2010 revision of the U.S. Dietary Guidelines for Americans.*

(CD6) Use current technologies for information and communication activities:

10. Apply computer hardware, software technology, and web-based and Internet skills in completing the required work. (Clinical and *Community*)
11. Identify how dietitians are using nutrition informatics in the clinical *and community* setting.

(CD8/CD10) Provide dietetics education in supervised practice settings; supervise education and training for target groups:

12. Plan / coordinate / provide nutrition education for identified groups of patients / clients. (Clinical and *Community*)
13. Conduct in-service training for clinical-related staff.

(CD9/CD11) Supervise counseling, education and / or other interventions in health promotion / disease prevention for individuals and patient / clients needing medical nutrition therapy for common conditions, e.g., hypertension, obesity, diabetes, and diverticular disease.

Develop and review educational materials for target populations (perform):

14. Complete diet instructions as necessary. (Clinical and *Community*)
15. Provide nutrition / health information to targeted audiences. (Clinical and *Community*)
16. Create a written patient / client material in the clinical *and community* setting.

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(CD12) Participate in the use of mass media to promote food and nutrition:

17. Write an article on nutrition for the public. (Can be done in Clinical or Community)

(CD13) Interpret and incorporate new scientific knowledge into practice (perform):

18. Show application of completed research module to dietary practice. (Clinical, Community or Foodservice)
19. Discuss with preceptor articles from professional literature regarding new aspects of medical nutrition therapy or community nutrition intervention on topics of interest.

(CD14/CD15) Supervise quality improvement, including systems and customer satisfaction, for dietetics service and / or practice. Develop and measure outcomes for food and nutrition services and practice:

20. Participate in the collection and evaluation of quality management data as identified in the department quality management plan.
21. Identify components of quality management in the clinical setting.
22. Measure a specific component and provide recommendations for improvement.

(CD16) Participate in organizational change and planning and goal setting processes:

23. Review organizational chart of hospital to see how nutrition services relates to other departments.
24. Discuss department organizational goals with preceptor.
25. Attend departmental meetings. (Clinical and Community)

(CD17) Participate in business or operating plan development:

26. Review and discuss development of budget for clinical nutrition services.
27. Review and discuss development of budget for agency services.
28. Discuss with preceptor the grant writing process for community programs.

(CD20) Participate in human resources functions:

29. Review departmental policy / procedure manual, employee manual, job description and personnel policies regarding recruiting, interviewing, hiring, orienting, training, appraising and terminating employees. (Clinical and Community)
30. Participate in human resources activities, as the experience becomes available. (Clinical and Community)
31. Write an employee schedule for one cycle. (Can be done in Foodservice)

(CD25/ CD26) Supervise translation of nutrition into foods / menus for target populations. Supervise design of menus as indicated by the patient's / client's health status:

32. Demonstrate competency in this area by revising individual patient menus.
33. Write a cycle menu for a target population. (can be done in Foodservice)

(CD30) Supervise nutrition screening of individual patients / clients:

34. Develop interview techniques and use them effectively. (Clinical and Community)
35. Use appropriate screening tool and forms per the facility. (Clinical and Community)
36. Demonstrate understanding of Global Nutrition Assessment for interpreting degree of risk.

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(CD7 / CD31) Supervise nutrition assessment, documentation, and interventions of individual patients / clients with common medical conditions, e.g., hypertension, obesity, diabetes, and diverticular disease:

37. Conduct general assessment using lab values and other measures as needed. (Clinical and *Community*)
38. Interview client / patients appropriately and as needed to complete a nutrition assessment. (Clinical and *Community*)
39. Chart as is appropriate in the clinical *or community* setting.
40. Complete case studies relevant to common medical conditions.

(CD32) Assess nutrition status of individual patients / clients with complex medical conditions, e.g., renal disease, multisystem disease, organ failure, and trauma:

41. Interview and gather information appropriately to complete an assessment and subsequent direction of nutritional needs.
42. Chart as is appropriate in the clinical setting.
43. Complete case studies relevant to complex medical conditions.

(NT2) Integrate pathophysiology into medical nutrition therapy recommendations (perform):

44. Gather information using recorded physical data.
45. Apply and interpret lab values for appropriate patient / client evaluation.

(CD33/NT6) Design and implement nutrition care plans as indicated by the patient's/ client's health status (perform). Conduct counseling and education for patients/clients with complex needs, i.e., more complicated health conditions in select populations, e.g., those with renal disease, multi-system organ failure, or trauma:

46. Complete case studies and diet instructions in a variety of acute and non-acute experiences.
47. Provide in-service presentations to clinical staff on 2 selected case study patients.
48. Provide RD staff relief as is appropriate (40-hour minimum) at the completion of rotation.

(CD34) Manage monitoring of patients' / clients' food and / or nutrient intake:

49. Achieve an entry level of competency in this area through the activities of case studies, diet instructions, menu modification, calorie counts and other monitoring practices during the course of the internship. (Clinical and *Community*)

(CD35) Select, implement and evaluate standard enteral and parenteral nutrition regimens:

50. Achieve an entry level of competency in this area through the activities of case studies and client monitoring.

(CD36) Develop and implement transitional feeding plans (perform):

51. Follow at least one client / patient as the individual moves from one nutrition support to another, e.g., total parenteral nutrition to tube feeding to oral diet.

(CD37) Coordinate and modify nutrition care activities among caregivers:

52. Review methods of prioritizing patients for nutritional care in clinical setting.
53. Complete diet instruction to include client family or caregivers as appropriate to the individual situation. (Clinical and *Community*)

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(CD38) Conduct nutrition care component of interdisciplinary team conferences to discuss patient / client treatment and discharge planning:

54. Attend patient care conferences as available.
55. Discuss diet instructions as needed with team members.

(CD39) Refer patients or clients to appropriate community services for general health, nutrition needs and to other primary care providers as appropriate:

56. Investigate and develop material detailing available resources in the community. (Clinical and *Community*)

(CD40/CD41) Supervise screening and conduct assessment of the nutrition status of the population and/or community groups:

57. *Participate in general nutrition screening of clients using standard tools and methods in a community setting, i.e., a health fair, satellite clinic, etc.*
58. *Participate in collection of data on nutrition care in a community program and discuss purpose of data with preceptor.*

(CD42) Provide nutrition care for people of diverse cultures and religions across the lifespan, i.e., infancy through geriatrics (perform):

59. Complete case studies with clients in a variety of age groups.
60. Complete diet instructions and classes with clients in a variety of age groups and cultures. (Clinical and *Community*)

(CD43) Conduct community based health promotion / disease prevention programs:

61. *Participate in a community based health promotion/ disease prevention program.*

(CD44/ CO 5) Participate in development and evaluation of a community based food and nutrition program. Participate in community based research:

62. *Research a community nutrition-related problem and write a proposal for studying or solving the problem.*

(CD45) Supervise community based food and nutrition programs:

63. *Participate in as many of the following community programs as is feasible, identifying program mission and objectives:*
 - ∞ *Food Stamp Program*
 - ∞ *National School Breakfast and Lunch Programs*
 - ∞ *Summer Foodservice Program for Children and Special Milk Program for Children*
 - ∞ *Child and Adult Care Food Program*
 - ∞ *Food Distribution Program (Food Bank)*
 - ∞ *WIC Program*
 - ∞ *Commodity Supplemental Food Program*
 - ∞ *Congregate and Home-Delivered Meal Programs*

(CD46) Participate in coding and billing of dietetics/nutrition services to obtain reimbursement for services from public or private insurers:

64. Participate in billing functions for nutrition services with clinical nutrition manager or other responsible individual.

(CO7) Consult with organizations regarding food access for target populations:

65. *Compile a list of food, nutrition and social service resources available in the area.*

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(NT9/CO9) Participate in waived point of care testing, such as blood glucose monitoring and hematocrit and cholesterol levels:

66. Participate in such testing through working with individual clients, working in a clinical setting or *community* setting which affords this experience.

Recommendations for case studies:

- a) Type I Diabetes Mellitus
- b) Type II Diabetes Mellitus
- c) GI disease
- d) Cancer
- e) Renal disease
- f) Cardiovascular disease
- g) Liver or pancreatic dysfunction
- h) Enteral nutrition support
- i) Parenteral nutrition support
- j) Obstetrics
- k) Infancy
- l) Childhood
- m) Elderly
- n) Other patients as designated by preceptor

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Foodservice (400 – 620 hours)

Note: In foodservice, many experiences can be hospital, nursing home, or school foodservice. Key experiences must be obtained in at least one hospital and one non-hospital setting, ex: observe and understand purchasing methods in a Joint Commission facility and in a school foodservice.

(CD1) Perform in accordance with the Code of Ethics for the Profession of Dietetics:

1. Discuss the Code of Ethics, Standards of Practice (SOP) and the Standards of Professional Performance for the RD (SOPP) as they apply to foodservice management.

(CD3/CD4) Participate in professional activities. Perform self-assessment, prepare a portfolio for professional development, and participate in lifelong learning activities:

2. Attend meeting(s) of professional organizations as available.
3. Attend education sessions for self-development (when available).
4. Begin work on Professional Development Portfolio.
5. Develop an electronic portfolio to market professional skills to potential employers.

(CD6) Use current technologies for information and communication activities:

6. Identify how dietitians are using nutrition informatics in foodservice settings.

(CD8/CD10) Supervise and provide dietetics education and training for target groups in supervised practice settings:

7. Create appropriate education and training opportunities and material and conduct in-service training for employees.

(CD13) Interpret and incorporate new scientific knowledge into practice (perform):

8. Show application of completed research module to dietary practice. (Clinical, *Community* or Foodservice)
9. Review and discuss with preceptor computer resources and applications specific to foodservice, i.e., forecasting, menu planning, inventory, productivity assessment, employee scheduling, production scheduling, nutrient analysis, financial management.

(CD14/CD15) Supervise quality improvement, including systems and customer satisfaction, for dietetics service and / or practice.

Develop and measure outcomes for food and nutrition services and practice:

10. Attend a quality management meeting if possible.
11. Discuss the facility quality management program for foodservice with the preceptor.
12. Identify components of the quality management program.
13. Complete one administrative study of one component that is measurable.

(CD16/BE1) Participate in organizational change and planning and goal setting processes. Perform organizational and strategic planning:

14. Work with the foodservice manager to review planning and goal setting for the department.
15. Attend department meetings.

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(CD17) Participate in business or operating plan development:

16. Attend and / or participate in foodservice meetings / conferences with a member of the management team.
17. Identify local, state and federal regulations that influence and affect food procurement, production, distribution and service.

(CD18) Supervise the collection and processing of financial data:

18. Review and discuss the development of weekly, monthly and yearly foodservice budget and other tools of financial management that are utilized.
19. Discuss with preceptor menu costs in terms of food, labor and operating / overhead costs.
20. Conduct a "make or buy" decision analysis.
21. Follow the process of cafeteria sales from point-of-purchase through accounting of revenue for one day.

(CD19/BE7) Supervise and perform marketing functions:

22. Investigate the incorporation of a new food item and plan a marketing / merchandising strategy to stimulate sales and / or acceptance.
23. Plan, coordinate and participate in a cafeteria / dining room promotional activity.

(CD20/FS9) Supervise human resources functions:

24. Review the organizational chart of facility to see how the foodservice relates to other departments.
25. Review departmental policy / procedure manual, employee manual, job description and personnel policies regarding recruiting, interviewing, hiring, orienting, training, appraising and terminating employees.
26. Participate in human resources activities, as the experience becomes available.
27. Discuss employee turnover, employee productivity and job satisfaction in the foodservice with a preceptor.
28. Write an employee schedule for one cycle. (can be done in Clinical)

(CD21) Participate in facility management including equipment selection and design / redesign of work units:

29. Review current equipment usage and facility layout and design.
30. Write specifications and justification for a new piece of foodservice equipment.

(CD22) Supervise the integration of financial, human, physical and material resources and services:

31. Interact with patients/clients, foodservice, medical and support staffs to develop oral and written communication and interpersonal skills.
32. Provide RD or management "staff relief" as appropriate (40 hour minimum) at end of rotation.

(CD23/FS4) Manage production of food that meets nutritional guidelines, cost parameters and consumer acceptance:

33. Review department policies and procedures with respect to food procurement, production, distribution and service.
34. Participate in and evaluate the distribution and service of meals.

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(FS7) Supervise customer satisfaction systems for dietetics services and/or practice:

35. Conduct an acceptance survey to evaluate the foodservice operation's ability to meet the nutritional needs of target markets.

(CD24) Supervise development and / or modification of recipes / formulas:

36. Develop and implement a standardized recipe for a regular or modified food item.

(CD25/CD26) Supervise translation of nutrition into foods / menus for target populations. Supervise design of menus as indicated by the patient's / client's health status:

37. Identify the customer / client population served by the facility utilizing current statistical and other data available
38. Write a cycle menu for a target population. (can be done in Clinical)

(CD27) Participate in applied sensory evaluation of food and nutrition products:

39. Conduct a sensory evaluation of a new commercially prepared food product or new recipe.

(CD28) Supervise procurement, distribution and service within delivery systems:

40. Conduct a food inventory and place a food order.
41. Observe the flow of foods through the procurement, preparation, distribution, and service systems of the facility.

(CD29) Manage safety and sanitation issues related to food and nutrition:

42. Complete a sanitation check of the foodservice facility.
43. Develop a HACCP flow chart for one recipe.
44. Conduct temperature checks of prepared foods at the point of service.
45. Complete a safety / risk management check of facility.

The following assignments will be forwarded to the Director for inclusion in your file after review by preceptor:

1. Five Clinical Case Studies – 2 common conditions, 2 complex conditions, one of intern's choice
2. Outline of patient education class given
3. Copy of written patient education materials for Clinical patients
4. Copy of written patient education materials for Community clients
5. Copy of article written for public with documentation of where it was printed
6. Community Program Proposal
7. Community Legislation Project
8. HACCP Flow Chart for selected recipe
9. Quality management review of one Clinical indicator
10. Quality management review of one Foodservice indicator
11. "Make or buy" decision analysis
12. Brief description of cafeteria/dining room promotional activity and its effectiveness
13. Specifications and justification for new foodservice equipment