## UTHSC School of Public Health Dietetic Internship

Supervised Practice Rotation Packet: Clinical Medical Nutrition Therapy (MNT) Rotation

<table>
<thead>
<tr>
<th>Feature</th>
<th>Considerations</th>
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</table>
| UTHSC Faculty Contact Information | - Ann-Marie Hedberg, DrPH, RD, LD  
- Ann-Marie.Hedberg@uth.tmc.edu  
- 713-500-9347 |
| Supervised Practice Hours | Minimum of 407 hours (11 weeks) toward 1271 hour supervised practice total. |
| Supervised Practice Learning Objectives | Clinical MNT Practicum for the Dietetic Internship involves 15 weeks of hospital and community based supervised practice rotations (36-40 hours per week). Post-practicum clinical conferences (PPC) will be held bi-weekly to discuss competencies and patient care experiences, chart notes, projects, etc. In addition, blackboard posting and group discussions will be required including case study examples, patient chart notes (de-identified), inservices conducted, journal club articles, and education materials developed. At the completion of this course the student will have met all requirements of the supervised practice experience including the required hours, assignments, and the post practicum clinical conference requirements in order to attain the competencies defined to enter practice as a registered dietitian. The American Dietetic Association defines the objectives of clinical supervised practice as:  
2.1.1 Supervised practice and didactic learning activities prepare interns for professional practice with patients/clients with various conditions, including but not limited to weight management and obesity, diabetes, cancer; and cardiovascular, gastrointestinal and renal diseases  
2.1.2 Supervised practice and didactic learning activities prepare interns to implement the nutrition care process with various populations and diverse cultures, including infants, children, adolescents, adults, pregnant/lactating females and the elderly  
2.1.3 Supervised practice and didactic learning activities prepare interns to implement all nutrition interventions defined in the nutrition care process (food and/or nutrient delivery, nutrition education, nutrition counseling and coordination of nutrition care)  
2.1.4 Supervised practice learning activities occur in various settings, including acute care and critical care, outpatient, long-term care, a wellness program, public health/community (schools and WIC or WIC-equivalent supervised-practice settings), and others determined by the program |
| Competencies | Competencies:  
- DI 1.1. Select appropriate indicators and measure achievement of clinical, programmatic, quality, productivity, economic or other outcomes  
- DI 1.2. Apply evidence-based guidelines, systematic reviews and scientific literature (such as the ADA Evidence Analysis Library, 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  
- DI 1.3. Justify programs, products, services and care using appropriate evidence or data |
• DI 1.4. Evaluate emerging research for application in dietetics practice
• DI 2.1. Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the ADA Scope of Dietetics Practice Framework, Standards of Professional Performance and Code of Ethics for the Profession of Dietetics
• DI 2.2. Demonstrate professional writing skills in preparing professional communications (e.g. research manuscripts, project proposals, education materials, policies and procedures)
• DI 2.3. Design, implement and evaluate presentations considering life experiences, cultural diversity and educational background of the target audience
• DI 2.4. Use effective education and counseling skills to facilitate behavior change
• DI 2.5. Demonstrate active participation, teamwork and contributions in group settings
• DI 2.6. Assign appropriate patient care activities to DTRs and/or support personnel considering the needs of the patient/client or situation, the ability of support personnel, jurisdictional law, practice guidelines and policies within the facility
• DI 2.7. Refer clients and patients to other professionals and services when needs are beyond individual scope of practice
• DI 2.8. Demonstrate initiative by proactively developing solutions to problems
• DI 2.9. Apply leadership principles effectively to achieve desired outcomes
• DI 2.11. Establish collaborative relationships with internal and external stakeholders, including patients, clients, care givers, physicians, nurses and other health professionals, administrative and support personnel to facilitate individual and organizational goals
• DI 2.12. Demonstrate professional attributes such as advocacy, customer focus, risk taking, critical thinking, flexibility, time management, work prioritization and work ethic within various organizational cultures
• DI 2.14. Demonstrate assertiveness and negotiation skills while respecting life experiences, cultural diversity and educational background
• DI 3.1. Perform the Nutrition Care Process (a through d below) and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings
• DI 3.1.a. Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered
• DI 3.1.b. Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements
• DI 3.1.c. Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention
• DI 3.1.d. Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis
• DI 3.2. Develop and demonstrate effective communications skills using oral, print, visual, electronic and mass media methods for maximizing client education, employee training and marketing
• DI 3.5. Deliver respectful, science-based answers to consumer questions concerning emerging trends
• DI 3.7. 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
• DI 4.5. Conduct clinical and customer service quality management activities
• DI 4.6. Use current informatics technology to develop, store, retrieve and disseminate information and data
• DI 4.8. Conduct feasibility studies for products, programs or services with consideration of costs and benefits
• DI 4.11. Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting
• DI 4.12. Participate in coding and billing of dietetics/nutrition services to obtain reimbursement for services from public or private insurers
• DI 5.1. Apply principles learned in core public health and DI courses to the multidisciplinary application of public health nutrition
• DI 5.2. Evaluate emerging public health research and develop evidence based solutions to current public health issues

Sample Projects
• Create culturally appropriate handout to educate the target population.
• Analyze iron levels of clients for QA report.
• Conduct educational session for target population.
• Attend staff meeting and present projects involved in at facility
- Create brochure on community services available to clients in a diverse population.
- Evaluate limited resources in a community program and discuss issues in program planning.
- Develop updated website material for a community organization.
- Represent community organization at health fairs.
- Participate in program management.
- Conduct culturally appropriate food preparation demonstration for target population.
- Enter quality data for clients in QA system.
- Analyze data collected; Perform program evaluation.
- Develop component for a community program.
- Participate in a Journal Club presentation.
- Provide a current research article to an MD to support care plan.
- Conduct an in-service presentation to RD staff.
- Attend staff meeting and present projects involved in at facility.
- Communicate with Nurse, DTR, MD and other care givers regarding nutrition care plans for patients.
- Communicate patient needs to Social Worker.
- Conduct in-service for medical or nursing employees.
- Attend interdisciplinary patient care rounds or d/c planning meetings.
- Conduct work prioritization during staff relief.
- Demonstrate application of MI techniques.
- Have case studies and clinical charting evaluated by director and preceptors.
- Update or develop patient education material.
- Perform patient education.
- Utilize electronic medical record to chart for patient care.
- Evaluate enteral formula for cost/ kcal, g protein.
- Chart according to Medical Practice guidelines at healthcare facility.
- Record patients seen for productivity measures for budget
- Review patient billing procedures for outpatient care

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<thead>
<tr>
<th>Course Expectations</th>
<th>Hospital Policies/Patient Privacy</th>
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<tbody>
<tr>
<td>Completion of all prerequisites according to Supervised Practice facility: current immunizations, criminal background check, volunteer application, orientation, computer training, drug screen, etc.</td>
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<tr>
<td>Patient charts or medical records are privileged information. Dietetic interns may interpret diet information to the patient, but relaying any other information should be left to the discretion of the patient's physician. Patient charts and all other patient records should be kept out of reach from unauthorized persons. Patient charts cannot be photocopied. (Review HIPAA prior to SP rotations)</td>
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<td>Do not discuss matters pertaining to patients in public places such as elevators, corridors, or lounge areas.</td>
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<td>When placed in a facility, follow any additional facility-specific policies concerning patient/client rights.</td>
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<td>All contact with patients is done only under supervision of a designated UTSPH instructor or the SP preceptor when the intern is placed in SP settings.</td>
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<td>No proprietary materials are to be used or removed from a facility without the consent of the SP preceptor.</td>
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<td>Any documents presented in class or electronically submitted for assignments must have all patient identifiers removed.</td>
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Progression Through Rotation
- A progression of Medical Nutrition Therapy supervised practice rotations starting with a
general medical floor such as Rehabilitation Unit, Maternity Services or Outpatient Clinic with progression to higher acuity level units depending upon intern performance.

- Patient care with various disease states including but not limited to diabetes, cardiovascular disease, gastrointestinal disorders, overweight and obesity, pregnancy and lactation, renal disease, critical care
- A rotation on an intermediary care unit (ie. CCU, Transplant) and / or intensive care unit (ICU, Trauma or Burn Unit) and practice with Enteral and Parenteral prescription calculations and recommendations is recommended.
- A final culminating Staff Relief rotation is required lasting a minimum of 1 week in which the intern is solely responsible for ½ - 1 patient care unit. The intern is expected to practice as an “entry level RD” with minimum supervision by the preceptor. All notes must be co-signed but the intern is expected to organize all work each day for the patient care unit and meet the clinical patient care and any other professional requirements as per the facility policies and procedures for all clinical dietitians. All MNT Staff Relief hours during the minimum of 1 week period should be separately listed on the Time Log with sign off by the supervising preceptor. All independent work (# patients seen, inservices conducted, patient care rounds attended, etc. should be listed for Staff Relief time.

Evaluation Forms (Go to website www.sph.uth.tmc.edu/DellHealthyLiving/diet/ and select Supervised Practice link to obtain forms)

- Time Log
- Midterm Evaluation (or for each change in preceptor before progressing to next rotation)
- Competency Evaluation Form (Intern will type all examples of work completed for each competency to be evaluated and email it to preceptor to complete scoring and comments. Preceptor can then print and sign for evaluation meeting.)
- Rotation Completion Form with Behavioral Evaluation (Intern will send fillable form. Complete electronically, print and sign.)
- Intern Evaluation of Rotation
- Preceptor Evaluation of Rotation (DI Director will email to preceptor once intern completes rotation)
UTHSC School of Public Health Dietetic Internship Time Sheet

Intern: ___________________________ Preceptor: ___________________________

Facility: ___________________________ Date Range for this Time Sheet: ____________

Were these Supervised Practice Rotation hours (circle)? Community / SFS / FSM / DM / MNT / Specialty
If not, what type of activity did you participate in (volunteer, workshop, simulation, etc.)? ______________________________

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<th>Staff Relief Hrs*</th>
<th>Total Hrs</th>
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CLOCK HOURS = time spent in the clinical setting on assigned dietetic functions, including all direct patient care; observations of procedures; attendance at meetings; projects and presentations; as well as simulation activities such as case studies, and development of materials for facilities. Does not include breaks or travel time.

In the space below, record any hours missed from usual work day and how this time will be made up:
DATE ____________ REASON / PROVISIONS FOR MAKEUP TIME ______________________________________________________

*STAFF RELIEF DETAIL (Required for all Staff Relief Hours specified, includes work requiring minimal guidance/assistance, “entry level RD work”):
Number of patients counseled / assessed independently: ________________ and/or independent projects completed: ________________

Signature: ___________________________ Signature: ___________________________
Preceptor (date) Intern (date)
University of Texas School of Public Health Dietetic Internship
PROFESSIONAL BEHAVIORS EVALUATION

Intern name: ____________________________  Preceptor name: ____________________________

Rotation Start Date: ____________________  Rotation End date: _________________________

Indicate the frequency that the intern displayed the following professional behavior.
Scoring: 5=always, 4=usually, 3=about half the time, 2=rarely, 0=never

Recommendation: Complete at midpoint or with each change in preceptor.

1. **Attention to Duty** 5 4 3 2 0
Thorough and conscientious work, completes responsibilities on time, professional appearance.
COMMENTS:

2. **Dependability** 5 4 3 2 0
Less amount of supervision needed, independent work, punctual, completes assignments, follow-through.
COMMENTS:

3. **Judgment** 5 4 3 2 0
Decision making skills, calm, logical demeanor, does the intern know his/her limits?
COMMENTS:

4. **Initiative** 5 4 3 2 0
Acts on own, leadership skills, active role in learning, finds answers independently, volunteers for assignments.
COMMENTS:

5. **Communication Skills** 5 4 3 2 0
Communication ability, listening skills, geared to education level of audience, tact and diplomacy, initiates discussion with other health professionals when appropriate.
COMMENTS:

6. **Theoretical Knowledge** 5 4 3 2 0
Relates theoretical knowledge to practice, assesses situation, identifies needs, and appropriate solutions.
COMMENTS:

7. **Quantity of Work** 5 4 3 2 0
Quantity, promptness, plans time effectively and efficiently.
COMMENTS:

8. **Quality of Work** 5 4 3 2 0
Accuracy, organization, efficiency, conforms to specified standards, neatness.
COMMENTS:
9. **Cooperation**  5  4  3  2  0  
Works with and helps others, positive relationships, assumes full share of work, accepts responsibility for mistakes, cooperates under stress, do others seek the intern’s assistance?

**COMMENTS:**

10. **Attitude**  5  4  3  2  0  
Tactfulness, self-confidence, positive and unbiased approach, integrity, professional impression, sincere, honest.

**COMMENTS:**

**Strongest Areas:**

**Areas for Improvement:**

**Action Plans to Achieve Competencies / Areas identified for improvement:**
1. 
2. 

**Did the intern reflect the Ideals of the Institution?** ________________ Yes / No

**Action Plan by Intern to Achieve Institutional Ideals:**
1. 
2. 

**Special Projects Completed by Interns for Time Period of Professional Evaluation:**
1. 
2. 

**Preceptor Comments (Explain any scores of ≤ 3):**

**Hours Worked__________________________**

**R.D.’s Signature_________________________________________**  **Intern’s Signature_________________________________________**

**Date _________________**  **Date _________________**

12/3/09
### University of Texas School of Public Health Dietetic Internship

#### Competencies/Learning Outcomes Evaluation Form

Intern: ___________________________  Facility: ___________________________  Date: ___________________________

Please evaluate intern’s demonstration of each ADA competency as:

<table>
<thead>
<tr>
<th>Rating</th>
<th>Description</th>
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<tbody>
<tr>
<td>3</td>
<td>Outstanding performance; based upon progress and response to feedback within current rotation.</td>
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<tr>
<td>2</td>
<td>Good performance; based upon progress and response to feedback within current rotation.</td>
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<tr>
<td>1*</td>
<td>Needs improvement; should be exhibiting more skills at this point in current rotation.</td>
</tr>
<tr>
<td>0**</td>
<td>Unacceptable performance.</td>
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<tr>
<td>N/A</td>
<td>No opportunity to observe or accomplish during this rotation.</td>
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* Requires action plan and documentation prior to start of next rotation.

** Please contact program director immediately. May require review by DI committee and repeat of rotation components.

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Student is expected to provide examples of how competency is met.

<table>
<thead>
<tr>
<th>Learning Outcome</th>
<th>Recommended Rotation where Assessment Occurs (can occur at others)</th>
<th>Example Projects / Activities to Meet Competencies</th>
<th>Rating Received</th>
<th>How Competency Was Met (include rotation site in master log)</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td><strong>Scientific and Evidence Base of Practice:</strong> integration of scientific information and research into practice.</td>
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<td></td>
<td>Upon completion of the DI, graduates are able to:</td>
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<tr>
<td>DI 1.1</td>
<td>Select appropriate indicators and measure achievement of clinical, programmatic, quality, productivity, economic or other outcomes</td>
<td>All</td>
<td>Cost or Productivity Analysis, Quality /Accreditation Data Collection</td>
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</table>
### DI 1.2
Apply evidence-based guidelines, systematic reviews and scientific literature (such as the ADA Evidence Analysis Library, 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

| MNT; Specialty Practice in Public Health Nutrition | Journal Club Presentation, Current Research Article provided to MD to support care plan |

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

| MNT, Community | Iron levels of WIC clients for QA Report, Cost / Coverage Data |

### DI 1.4
Evaluate emerging research for application in dietetics practice

| MNT, Community | In-service presentation to RD staff |

### DI 1.5
Conduct research projects using appropriate research methods, ethical procedures and statistical analysis

| Food Service Systems Management ; Specialty Practice in Public Health Nutrition | Conduct Plate Waste Audit and make Menu Recommendations |

### 2
Professional Practice Expectations: beliefs, values, attitudes and behaviors for the professional dietitian level of practice.

**Upon completion of the DI, graduates are able to:**

### DI 2.1
Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the ADA Scope of Dietetics Practice Framework, Standards of Professional Performance and Code of Ethics for the Profession of Dietetics

<p>| All | Removed patient identifiers before sharing chart note at Journal Club, Attended Health Dept Survey and assisted with response report development |
| DI 2.2 | Demonstrate professional writing skills in preparing professional communications (e.g. research manuscripts, project proposals, education materials, policies and procedures) | All | Created a handout to educate new mothers about breastfeeding benefits, Presented FSM studies to administration |
| DI 2.3 | Design, implement and evaluate presentations considering life experiences, cultural diversity and educational background of the target audience | All | Provided Class to Immigrants served by the Food Bank on use of food items for healthy menus |
| DI 2.4 | Use effective education and counseling skills to facilitate behavior change | MNT, Community, DM | Develop Nutrition Game and Implement at Children's DM camp |
| DI 2.5 | Demonstrate active participation, teamwork and contributions in group settings | All | Attend staff meeting and present projects involved in at facility; Present at RD Journal Club; Actively participate at HADA meetings |
| DI 2.6 | Assign appropriate patient care activities to DTRs and/or support personnel considering the needs of the patient/client or situation, the ability of support personnel, jurisdictional law, practice guidelines and policies within the facility | MNT | Communicate with Nurse, DTR, MD and other care givers regarding nutrition care plans for patients. |
| DI 2.7 | Refer clients and patients to other professionals and services when needs are beyond individual scope of practice | MNT, Community, DM | Create brochure on community services available to clients (ie meals on wheels), Communicate patient needs to Social Worker |
| DI 2.8 | Demonstrate initiative by proactively developing solutions to problems | All | Nutrition Risk Screening Data; Staffing Analysis |</p>
<table>
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<tr>
<th>DI 2.9</th>
<th>Apply leadership principles effectively to achieve desired outcomes</th>
<th>All</th>
<th>Conduct MOD rounds during FSM rotation; Conduct in-service for medical or nursing employees</th>
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<tr>
<td>DI 2.10</td>
<td>Serve in professional and community organizations</td>
<td>DM; Specialty Practice in Public Health Nutrition</td>
<td>Attend HADA meetings and volunteer for community events</td>
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<td>DI 2.11</td>
<td>Establish collaborative relationships with internal and external stakeholders, including patients, clients, caregivers, physicians, nurses and other health professionals, administrative and support personnel to facilitate individual and organizational goals</td>
<td>All</td>
<td>Attend interdisciplinary patient care rounds or d/c planning meetings; Present QA report to committee of stakeholders</td>
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<td>DI 2.12</td>
<td>Demonstrate professional attributes such as advocacy, customer focus, risk taking, critical thinking, flexibility, time management, work prioritization and work ethic within various organizational cultures</td>
<td>All</td>
<td>Conduct work prioritization during staff relief; Evaluate limited resources in Community Program and discuss issues in program planning</td>
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<td>DI 2.13</td>
<td>Perform self assessment, develop goals and objectives and prepare a draft portfolio for professional development as defined by the Commission on Dietetics Registration</td>
<td>Specialty Practice in Public Health Nutrition</td>
<td>Submit All projects, volunteer hours' professional presentations, etc via ePortfolio</td>
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<tr>
<td>DI 2.14</td>
<td>Demonstrate assertiveness and negotiation skills while respecting life experiences, cultural diversity and educational background</td>
<td>All</td>
<td>Application of MI techniques demonstrated; Application of Interviewing skills demonstrated; Evaluation of Professional Behaviors</td>
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### 3 Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations

Upon completion of the DI, graduates are able to:

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<tr>
<th>DI 3.1</th>
<th>Perform the Nutrition Care Process (a through d below) and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings</th>
<th>MNT</th>
<th>Case Studies and Clinical Charting during MNT rotation evaluated by Director and Preceptors</th>
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<td>DI 3.1.a.</td>
<td>Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered</td>
<td>MNT</td>
<td>Case Studies and Clinical Charting during MNT rotation evaluated by Director and Preceptors</td>
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<td>DI 3.1.b.</td>
<td>Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements</td>
<td>MNT</td>
<td>Case Studies and Clinical Charting during MNT rotation evaluated by Director and Preceptors</td>
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<td>DI 3.1.c.</td>
<td>Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention</td>
<td>MNT</td>
<td>Case Studies and Clinical Charting during MNT rotation evaluated by Director and Preceptors</td>
</tr>
<tr>
<td>DI 3.1.d.</td>
<td>Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis</td>
<td>MNT</td>
<td>Case Studies and Clinical Charting during MNT rotation evaluated by Director and Preceptors</td>
</tr>
<tr>
<td>DI 3.2</td>
<td>Develop and demonstrate effective communications skills using oral, print, visual, electronic and mass media methods for maximizing client education, employee training and marketing</td>
<td>All</td>
<td>Develop updated website material for SFS, Community organization; Update/ develop patient education material; Conduct Journal Club presentation or In-service for Employees</td>
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<tr>
<td>DI 3.3</td>
<td>Demonstrate and promote responsible use of resources including employees, money, time, water, energy, food and disposable goods</td>
<td>Food Service Systems Management, Community</td>
<td>Train employees on portion control; In-service for WIC, Food Bank clients on best use of foods for healthy menus</td>
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<tr>
<td>DI 3.4</td>
<td>Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management merging consumer desire for taste, convenience and economy with nutrition, food safety and health messages and interventions</td>
<td>Food Service Systems Management, Community</td>
<td>Health Fairs, HACCP training</td>
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<tr>
<td>DI 3.5</td>
<td>Deliver respectful, science-based answers to consumer questions concerning emerging trends</td>
<td>MNT, Community</td>
<td>Pt/client education; Health Fairs</td>
</tr>
<tr>
<td>DI 3.6</td>
<td>Coordinate procurement, production, distribution and service of goods and services</td>
<td>Food Service Systems Management, Community</td>
<td>Food Bank, Recipe for Success, WIC program management; SFS &amp; Hosp. FSM storeroom/distribution projects</td>
</tr>
<tr>
<td>DI 3.7</td>
<td>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</td>
<td>Food Service Systems Management, Community, MNT</td>
<td>Educate clients on healthy menu choices; Café menu projects; Recipe for Success, Food Bank Food Preparation Demos</td>
</tr>
</tbody>
</table>

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

Upon completion of the DI, graduates are able to:
<table>
<thead>
<tr>
<th>DI 4.1</th>
<th>Use organizational processes and tools to manage human resources</th>
<th>Food Service Systems Management; Specialty Practice in Public Health Nutrition</th>
<th>Attend employee hiring / counseling session; Conduct productivity analysis</th>
</tr>
</thead>
<tbody>
<tr>
<td>DI 4.2</td>
<td>Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food</td>
<td>Food Service Systems Management</td>
<td>Conduct MOD Food Safety rounds; Check proper HACCP temp logs</td>
</tr>
<tr>
<td>DI 4.3</td>
<td>Apply systems theory and a process approach to make decisions and maximize outcomes</td>
<td>Food Service Systems Management; Community</td>
<td>Evaluate effectiveness of children's cooking program at Recipe for Success or Head Start; Conduct market analysis/customer survey for Cafe and propose new menu item in SFS or Hosp FSM</td>
</tr>
<tr>
<td>DI 4.4</td>
<td>Participate in public policy activities, including both legislative and regulatory initiatives</td>
<td>Community</td>
<td>Write letter to legislative rep regarding Public Health Policy issue; Round with Health Inspector at FSM rotation</td>
</tr>
<tr>
<td>DI 4.5</td>
<td>Conduct clinical and customer service quality management activities</td>
<td>Food Service Systems Management, MNT; Specialty Practice in Public Health Nutrition</td>
<td>Conduct patient satisfaction survey; plate waste study; Conduct Nutrition Risk Screening QA survey</td>
</tr>
<tr>
<td>DI 4.6</td>
<td>Use current informatics technology to develop, store, retrieve and disseminate information and data</td>
<td>Community, Food Service Systems Management, MNT</td>
<td>Utilize Electronic Medical Record to chart for patient care; Assist with CBORD data entry for patient menu system; Enter quality data for WIC clients in QA system</td>
</tr>
<tr>
<td>DI 4.7</td>
<td>Prepare and analyze quality, financial or productivity data and develop a plan for intervention</td>
<td>Food Service Systems Management; Specialty Practice in Public Health Nutrition</td>
<td>Participate in can cutting for food procurement evaluation</td>
</tr>
<tr>
<td>DI 4.8</td>
<td>Conduct feasibility studies for products, programs or services with consideration of costs and benefits</td>
<td>Food Service Systems Management, MNT</td>
<td>Evaluate enteral formulary for cost/ kcal, g protein</td>
</tr>
<tr>
<td>DI 4.9</td>
<td>Obtain and analyze financial data to assess budget controls and maximize fiscal outcomes</td>
<td>Food Service Systems Management</td>
<td>Graph food cost by area of department</td>
</tr>
<tr>
<td>DI 4.10</td>
<td>Develop a business plan for a product, program or service including development of a budget, staffing needs, facility requirements, equipment and supplies</td>
<td>Food Service Systems Management; Specialty Practice in Public Health Nutrition</td>
<td>Marketing project in Café</td>
</tr>
<tr>
<td>DI 4.11</td>
<td>Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting</td>
<td>MNT, Food Service Systems Management</td>
<td>Chart according to Medical Practice guidelines at healthcare facility; Record financial and QA data according to departmental procedures for productivity and QA measures</td>
</tr>
<tr>
<td>DI 4.12</td>
<td>Participate in coding and billing of dietetics/nutrition services to obtain reimbursement for services from public or private insurers</td>
<td>MNT, Specialty Practice in Public Health Nutrition</td>
<td>Record patients seen in MNT for productivity measures for budget; Review patient billing procedures for outpatient care</td>
</tr>
</tbody>
</table>

**DI Concentration: Public Health Nutrition**

Upon completion of the DI, graduates are able to:
<table>
<thead>
<tr>
<th>DI 5.1</th>
<th>Apply principles learned in core public health and DI courses to the multidisciplinary application of public health nutrition</th>
<th>All</th>
<th>Analyze data collected; Perform program evaluation</th>
</tr>
</thead>
<tbody>
<tr>
<td>DI 5.2</td>
<td>Evaluate emerging public health research and develop evidence based solutions to current public health issues</td>
<td>All</td>
<td>Develop component for an obesity prevention program; Conduct nutrition game to teach key DM principles to children at DM camp</td>
</tr>
</tbody>
</table>

**Preceptor:** Please remember to also complete the Rotation Completion Form at the end of the rotation.

___________________________________
Preceptor’s Signature

__________________________
Date

___________________________________
Intern’s Signature

__________________________
Date

Comments:


Please comment on demonstration of professionalism in the following areas:

E = Excellent  S = Satisfactory  MS = More than Satisfactory  U = Unsatisfactory  

<table>
<thead>
<tr>
<th>Area</th>
<th>Evaluation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Knowledge base of the intern</td>
<td></td>
</tr>
<tr>
<td>Effective communication of problems, concerns, questions</td>
<td></td>
</tr>
<tr>
<td>Progress through the rotation (capacity to learn new material and apply)</td>
<td></td>
</tr>
<tr>
<td>Interpersonal skills</td>
<td></td>
</tr>
<tr>
<td>Timeliness of assignments</td>
<td></td>
</tr>
<tr>
<td>Dependability (calls when coming in late/sick, reports to work on time)</td>
<td></td>
</tr>
<tr>
<td>Attitude (level of enthusiasm)</td>
<td></td>
</tr>
</tbody>
</table>

Did the intern satisfactorily complete this rotation? (Check one)  □ Yes  □ No

If no, please contact the internship director at 713-500-9347 as soon as possible.

Signature ____________________________  Signature ____________________________
Date ____________________________  (Preceptor)  Date ____________________________  (Intern)

Additional comments:
STUDENT EVALUATION OF SUPERVISED PRACTICE EXPERIENCE

INSTRUCTIONS: To evaluate the appropriateness of supervised practice sites, student feedback is needed. Please circle the choice that best describes your answer. Submit this form to the DI Director with all evaluations at completion of each rotation.

I. Supervised Practice Experiences
   A. Did your supervised practice experiences help you develop professional competency?
      a. Yes
      b. No**
      c. Somewhat **
     **Please comment:
     ____________________________________________
   B. Were your supervised practice experiences realistically challenging according to your level of experience?
      a. Yes
      b. No**
      c. Somewhat **
     **Please comment:
     ____________________________________________

II. Supervision and Assistance
   A. Were the expectations of the facility preceptor concerning your performance clear?
      a. Yes
      b. No**
      c. Somewhat **
     **Please comment:
     ____________________________________________
   B. Was a facility preceptor available when you needed help?
      a. Yes
      b. No**
      c. Sometimes **
     **Please comment:
     ____________________________________________
   C. How many preceptors worked with you during this supervised practice experience?
     ________________________________

III. Evaluation
   A. Did the facility preceptor provide constructive evaluation of your progress?
      a. Yes
      b. No**
      c. Sometimes **
     **Please comment:
     ____________________________________________
   B. Were evaluations of your performance fair?
      a. Yes
      b. No**
      c. Somewhat **
     **Please comment:
     ____________________________________________
IV. Briefly describe the most relevant specific learning experience encountered in this facility.

V. Please list all assignments (include projects, inservices, journal clubs, etc) completed while at this rotation.

Signature: ___________________________ / Date: ___________________________
PRECEPTOR EVALUATION OF SUPERVISED PRACTICE EXPERIENCE

Preceptor_____________________________ Facility:_____________________________
Date________________

INSTRUCTIONS: To evaluate the preparedness of our interns for the supervised practice experience, preceptor feedback is needed. We are very interested in your input regarding suggestions to improve your teaching experience and our interns’ learning experience.

Please circle the choice that best describes your answer.
Submit this form to the DI Director at ann-marie.hedberg@uth.tmc.edu

Was the intern sufficiently prepared for the supervised practice experience with you?
Yes
No
Somewhat

Please comment:______________________________________________________________
_______________________________________________________________________________

Were the expectations for the intern’s supervised practice experience clear?
Yes
No
Somewhat

Please comment:____________________________________________________________________
_______________________________________________________________________________

Was the evaluation procedure clear (time sheet, competencies, professional behavior evaluation)?
Yes
No
Somewhat

Please comment:____________________________________________________________________
_______________________________________________________________________________
Comments and Recommendations: *(Please identify any problems you experienced and specific recommendations for future improvement. Positive comments are helpful as well.)*

Thank you for your input to help us continue to improve the UTHSC Dietetic Internship.