UTHSC School of Public Health Dietetic Internship  
Supervised Practice Rotation Packet: Foodservice Management Rotation

<table>
<thead>
<tr>
<th>Feature</th>
<th>Considerations</th>
</tr>
</thead>
</table>
| UTHSC Faculty Contact Information| • Shreela Sharma PhD, RD, LD  
• Shreela.V.Sharma@uth.tmc.edu  
• 713-500-9344                                                                                                                                 |
| Supervised Practice Hours        | • Hospital Foodservice Management: Minimum of 170 hours (5 weeks) toward 1271 hour supervised practice total, PLUS,  
• School Foodservice Management: Minimum of 128 hours (4 weeks) toward 1271 hour supervised practice total, FOR TOTAL OF 298 HOURS |

<table>
<thead>
<tr>
<th>Supervised Practice Learning Objectives</th>
<th>Commission on Accreditation of Dietetic Education Competencies:</th>
</tr>
</thead>
</table>
|                                       | • CRD 1.1. Select appropriate indicators of program quality and/or customer service and measure achievement of objectives  
• CRD 1.5. Conduct research projects using appropriate research methods, ethical procedures and statistical analysis  
• CRD 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 Framework and Code of Ethics for the Profession of Dietetics  
• CRD 2.2. Demonstrate professional writing skills in preparing professional communications (e.g. research manuscripts, project proposals, education materials, policies and procedures)  
• CRD 2.3. Design, implement and evaluate presentations to a target audience  
• CRD 2.5. Demonstrate active participation, teamwork and contributions in group settings  
• CRD 2.8. Apply leadership principles effectively to achieve desired outcomes  
• CRD 2.10. Establish collaborative relationships with other health professionals and support personnel to deliver effective nutrition services  
• CRD 2.11. Demonstrate professional attributes within various organizational cultures  
• CRD 2.13. Demonstrate negotiation skills  
• CRD 3.2. Demonstrate effective communications skills for clinical and customer services in a variety of formats  
• CRD 3.3. Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management  
• CRD 3.4. Deliver respectful, science-based answers to consumer questions concerning emerging trends  
• CRD 3.5. Coordinate procurement, production, distribution and service of goods and services  
• CRD 3.6. 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  
• CRD 4.1. Participate in management of human resources  
• CRD 4.2. Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food  
• CRD 4.3. Apply systems theory and a process approach to make decisions and maximize outcomes |
<table>
<thead>
<tr>
<th>Sample Projects</th>
<th>Course Expectations</th>
<th>Prerequisites</th>
</tr>
</thead>
</table>
| • **CRD 4.5.** Conduct clinical and customer service quality management activities  
  • **CRD 4.6.** Use current informatics technology to develop, store, retrieve and disseminate information and data  
  • **CRD 4.7.** Propose and use procedures as appropriate to the practice setting to reduce waste and protect the environment  
  • **CRD 4.8.** Conduct feasibility studies for products, programs or services with consideration of costs and benefits  
  • **CRD 4.9.** Analyze financial data to assess utilization of resources  
  • **CRD 4.10.** Develop a plan to provide or for a product, program or service that includes budget, staffing needs, equipment and supplies  
  • **CRD 5.1.** Apply principles learned in core public health and DI courses to the multidisciplinary application of public health nutrition  
  • **CRD 5.2.** Evaluate emerging public health research and develop evidence based solutions to current public health issues  
| • **Menu Planning/Foodservice Systems Management**  
  o Plan menus for routine cycle  
  o Plan cafeteria/in-patient theme menus around holidays/Nutrition Month  
  o Write nutrition brochures/newsletter related to theme meal  
  o Build your own hot food station eg pasta or rice w/toppings (include work schedule, equipment layout/etc.)  
  o Create bulletin board or newsletter w/nutrition info  
  o Recipes to accompany healthy meal offerings  
  o Nutrition Quiz/Game w/prizes for staff/customers/in-patients-program implementation and evaluation  
  o Conduct computerized nutritional analysis of menu items  
  o Redesign forms/protocols for purchasing, receiving, storing, inventorying, and issuing of food & supplies as needed  
  • **Physical Facilities Management**  
  o Plan and conduct employee inservices in safe food handling, hand-washing techniques, modified diets/recipes  
  o Design new sanitation schedule  
  o Examine cafeteria layout & use of space  
  o Assist in purchasing new equipment/ conduct a cost analysis and effectiveness of old vs. new equipment  
  o Assess computerized nutrition-analysis programs for possible purchase  
  • **Human Resources Management**  
  o Update job descriptions/assist in writing new job descriptions  
  o Assist in developing interview questions for new employees, sit in on interviews and assist in evaluating potential employees  
  o Plan work schedule (can be related to theme meal)  
  o Develop policy/procedure(s) for organization and maintenance of personnel information  
  o Participate in orientation of new employees when possible  
  o Conduct nutrition education programs for select group  
  o Write an employee work schedule for FT/PT or for theme meal  
  • **Quality Assurance in Foodservice**  
  o Design, conduct & analyze a customer satisfaction survey; suggest QI techniques  
  o Create a “comment” box for employees & visitors, respond to comment cards if allowed  
  • **Information & Financial Resources Management**  
  o Collect & analyze data to be used for menu pricing (can be related to theme meal)  
  o Cost analysis of food products (purchased vs made from scratch), analyze acceptability of product | • | • |
| and/or Technical Requirements | • |

**Evaluation Forms**
- Time Log
- Midterm Evaluation
- Competency Evaluation form
- Rotation Completion Form with Behavioral Evaluation (see separate link)
- Intern Evaluation of Rotation
- Preceptor Evaluation of Rotation (to be emailed to preceptor once intern completes rotation)