

**PH 9997 Section 800 – Practicum (PPC1) Dietetic Internship Supervised Practice Syllabus**

Feature	Considerations
<b>UTHSC Faculty Contact Information</b>	<ul style="list-style-type: none"> <li>• Melisa P. Danho, MPH, RDN, LD</li> <li>• <a href="mailto:Melisa.P.Danho@uth.tmc.edu">Melisa.P.Danho@uth.tmc.edu</a></li> <li>• 713-500-9383</li> <li>• RAS W-238</li> </ul>
<b>Supervised Practice Hours and class timing</b>	Minimum of 32 hours week (minimum of 12 weeks) toward 1000 hour supervised practice total. This includes one hour per week of in-class PPC. The class meets on Mondays from noon to 12.50pm. Additionally, students spend 32 hours per week at approved supervised practice rotation sites.
<b>Course description</b>	This is Spring 2023 offering of the course. It is worth 1 credit hour. This is being offered at the Houston campus only. The course is designed for students who are enrolled in the Dietetic Internship program at the University of Texas Health Science Center, School of Public Health. The dietetic internship program is an accredited program that prepares interns to take the registration examination for dietitians. The course combines in-class didactic practice with supervised practice completed at various rotation sites which are typically Community and Foodservice – both school and hospital; located in the greater Houston area.
<b>Course Learning Objectives</b>	<ul style="list-style-type: none"> <li>- To identify and comprehend the key nutrition guidelines in a community, hospital foodservice and school foodservice-based supervised practice environment</li> <li>- To identify and comprehend the organizational structure in community, hospital foodservice and school foodservice-based supervised practice environment</li> <li>- To comprehend basic ethical and legal principles pertaining to working in a community, hospital foodservice and school foodservice-based supervised practice environment</li> <li>- To apply nutrition concepts to practice in a community, hospital foodservice and school foodservice-based supervised practice environment</li> <li>- To communicate nutrition information to lay and professional audiences</li> <li>- To conduct nutritional evaluations in a community, hospital foodservice and school foodservice-based supervised practice environment</li> <li>- To identify and comprehend professional guidelines and guidelines required by health care systems in community, hospital foodservice and school foodservice-based supervised practice environment</li> </ul>
<b>Competencies and list of topics</b>	<u>Course Objectives</u> : At the completion of this course the student will have met all requirements of the supervised practice experience including the required hours,

	<p>and assignments to attain the competencies defined to enter practice as a registered dietitian.</p> <p><b>Students will meet the following competencies as defined by The Accreditation Council for Education in Nutrition and Dietetics:</b></p> <p>CRDN 1.3 Justify programs, products, services, and care using appropriate evidence or data. [Rotation Presentation]</p> <p>CRDN 1.4 Conduct projects using appropriate research or quality improvement methods, ethical procedures and data analysis utilizing current and/or new technologies. [Rotation Presentation]</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 Practice for the Registered Dietitian Nutritionist, Standards of Practice, Standards of Professional Performance, and Code of Ethics for the Profession of Nutrition and Dietetics. [Ethics Assignment]</p> <p>CRDN 2.4 Function as a member of interprofessional teams. [Rotation Presentation]</p> <p>CRDN 2.9 Actively contribute to nutrition and dietetics professional and community organizations. [Rotation Presentation]</p> <p>CRDN 2.10 Demonstrate professional attributes in all areas of practice. [Rotation presentation]</p> <p>CRDN 2.11 Show cultural humility in interactions with colleagues, staff, clients, patients, and the public. [Rotation Presentation]</p> <p>CRDN 3.12 Deliver respectful, science-based answers to client/patient questions concerning emerging trends. [Community Rotation, Rotation Presentation]</p> <p>CRDN 4.4 Apply current nutrition information technologies to develop, manage and disseminate information and data. [National Nutrition Month Project]</p> <p><u>Health Promotion/Health Education – Dietetic Internship Competencies:</u></p> <p><b>MPH-DI1.</b> Use the Evidence Analyses Process (EAP) to review a nutrition topic and develop a nutrition focused public health intervention.</p> <p><b>MPH-DI2.</b> Develop a public health nutrition intervention activity based on community nutrition-related needs, assets and capacities.</p> <p><b>MPH-DI5.</b> Implement evidence and theory-based nutrition interventions.</p>
<p><b>Rotation Descriptions</b></p>	<p>See page 5 – 10 of Syllabus</p>
<p><b>Other Sample Projects that may be completed during the semester</b></p>	<p>In class:</p> <ul style="list-style-type: none"> <li>○ Critically review literature in nutrition and dietetics</li> <li>○ SNAP Project &amp; Hunger Challenge; complete with presentation.</li> <li>○ Make professional presentations</li> <li>○ Understand current practices and recommendations in community nutrition and food service management</li> <li>○ Prepare for the registration examination for dietitians</li> <li>○ National Nutrition Month Project</li> <li>○ Ethics Discussion and Situations</li> </ul>

	<p>Community rotations-May include several of the following depending on the rotation site</p> <ul style="list-style-type: none"> <li>○ Create culturally appropriate handouts to educate the target population.</li> <li>○ Analyze iron levels of clients for QA reports.</li> <li>○ Conduct educational sessions for a target population.</li> <li>○ Attend staff meetings and present projects involved in at a facility</li> <li>○ Create a brochure on community services available to clients in a diverse population.</li> <li>○ Evaluate limited resources in a community program and discuss issues in program planning.</li> <li>○ Develop updated website material for a community organization.</li> <li>○ Represent community organizations at health fairs.</li> <li>○ Participate in program management.</li> <li>○ Conduct culturally appropriate food preparation demonstrations for target population.</li> <li>○ Enter quality data for clients in the QA system.</li> <li>○ Analyze data collected; Perform program evaluation.</li> <li>○ Develop components for a community program.</li> </ul> <p>Foodservice Management rotations: May include the following:</p> <p><b>School Projects:</b></p> <ul style="list-style-type: none"> <li>Analyze Risk in Nutrition and Dietetics</li> <li>Introduction to School Foodservice</li> <li>Redesign/Equipment Specification</li> <li>Plate Waste Studies/Reduction &amp; Protection of Environment</li> <li>Recipe &amp; Menu Development</li> <li>Nutrient Analysis</li> <li>Foodservice and Emergency Planning</li> </ul> <p><b>Hospital Projects:</b></p> <ul style="list-style-type: none"> <li>Analyze Risk in Nutrition and Dietetics</li> <li>Foodservice Delivery Systems</li> <li>Introduction to Hospital Foodservice</li> <li>Recipe and Menu Development</li> <li>Evaluation of Food Quality</li> <li>Redesign Equipment &amp; Specifications</li> <li>Foodservice and Emergency Planning</li> </ul> <p>Human Resources Management</p> <ul style="list-style-type: none"> <li>○ Update job descriptions/assist in writing new job descriptions</li> <li>○ Plan and conduct employee in-services in safe food handling, hand-washing techniques, modified diets/recipes</li> <li>○ Assist in developing interview questions for new employees, sit in on interviews, and assist in evaluating potential employees</li> <li>○ Plan work schedule (can be related to theme meal)</li> <li>○ Conduct nutrition education programs for a select group</li> <li>○ Cost analysis of food products (purchased vs. made from scratch), analyze the acceptability of a product</li> </ul>
<p><b>Course Expectations</b></p>	<ul style="list-style-type: none"> <li>● Students are expected to familiarize themselves with Canvas for PH 9997 Section 800 Dietetic Internship Supervised Practice</li> <li>● Students are expected to complete and review all materials as required for the class.</li> <li>● Students are expected to conduct and grade in-class presentations</li> </ul>

	<ul style="list-style-type: none"> <li>• Students are expected to attend and meet <u>all</u> expectations of the supervised practice rotations as outlined in the Dietetic Internship handbook, evaluation forms and the respective supervised practice rotation site preceptor.</li> <li>• Students are expected to attend all classroom and supervised practice site activities.</li> </ul>																					
<b>Learning Activities</b>	<ul style="list-style-type: none"> <li>• SNAP Challenge</li> <li>• Ethics Assignment</li> <li>• National Nutrition Month Project</li> <li>• Rotation presentation (follow rubric on Canvas)</li> </ul>																					
<b>Grades</b>	<ul style="list-style-type: none"> <li>• This is a Pass/Fail Course. All presentations and assignments will be graded. Students are required to receive a 80% or more passing grade on <u>each</u> graded presentation or assignment to successfully pass the class. Late assignments may incur large point deductions.</li> <li>• Class Assignments: <table style="margin-left: 20px;"> <tr> <td>Attendance &amp; Participation</td> <td style="text-align: right;">25 pts</td> <td></td> </tr> <tr> <td>Snap Hunger Challenge</td> <td style="text-align: right;">50 pts</td> <td></td> </tr> <tr> <td>SNAP Presentation</td> <td style="text-align: right;">25 pts</td> <td></td> </tr> <tr> <td>National Nutrition Month</td> <td style="text-align: right;">50 pts</td> <td>requires two submissions</td> </tr> <tr> <td>Ethics Scenario</td> <td style="text-align: right;">25 pts</td> <td></td> </tr> <tr> <td>Presentation-rotation</td> <td style="text-align: right;">75 pts</td> <td></td> </tr> <tr> <td><b>Totals</b></td> <td style="text-align: right;"><b>250pts</b></td> <td></td> </tr> </table> </li> </ul>	Attendance & Participation	25 pts		Snap Hunger Challenge	50 pts		SNAP Presentation	25 pts		National Nutrition Month	50 pts	requires two submissions	Ethics Scenario	25 pts		Presentation-rotation	75 pts		<b>Totals</b>	<b>250pts</b>	
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<b>Prerequisites and/or Technical Requirements</b>	<ul style="list-style-type: none"> <li>• The course is designed for students who are enrolled in the Dietetic Internship program at the University of Texas, School of Public Health. The prerequisite for this course is the successful completion of the Dietetic Research Methods course.</li> </ul>																					
	<ul style="list-style-type: none"> <li>• <u>ADA Accommodations</u>: If you have a documented disability that will impact your work, please contact the Director of Student Affairs, as soon as possible to discuss your needs. Additionally, you should notify the instructor to make appropriate arrangements.</li> <li>• <u>Withdrawal date</u>: Per SPH Calendar</li> </ul>																					
<b>Evaluation Forms</b>	<p><b>These forms are for all supervised practice rotations.</b></p> <ul style="list-style-type: none"> <li>• <b>Time Log</b></li> <li>• <b>Midterm Evaluation</b></li> <li>• <b>Competency Evaluation form</b></li> <li>• <b>Rotation Completion Form with Behavioral Evaluation (see separate link)</b></li> <li>• <b>Intern Evaluation of Rotation</b></li> <li>• <b>Preceptor Evaluation of Rotation (to be emailed to preceptor once intern completes rotation)</b></li> </ul>																					

## ROTATION DESCRIPTIONS

### Community Nutrition

The community nutrition rotations provide interns with an understanding of the role of the Registered Dietitian Nutritionist in a variety of agencies and programs in the local community. Experiences include outpatient nutrition clinics, Houston Food Bank, and Women, Infants, and Children (WIC) program and Brighter Bites. Dietetic Interns provide individual nutrition counseling and teach group nutrition education classes on various topics including meal planning, healthy cooking techniques, and chronic disease management. Interns help organize health promotion events and participate in a variety of community health and wellness projects. Additionally, nutrition research in the community is often included to demonstrate the dietitian's role in the investigation and program evaluation. Following is a list of some of the competencies students should expect to meet during their community rotations, along with example projects the student may complete.

COMMUNITY NUTRITION ROTATION	
Competency	Project
CRDN 2.7 Apply change management strategies to achieve desired outcomes.	Identify a management goal (e.g. related to mission, vision, policy, or training) and propose a plan using change management strategies to achieve that goal.
CRDN 2.12 Implement culturally sensitive strategies to address cultural biases and differences.	In-service relating to cultural humility and community engagement or cultural competence in health care.
CRDN 3.7 Demonstrate effective communication and documentation skills for clinical and client services in a variety of formats and settings, which include telehealth and other information technologies and digital media.	Create client communication or educational materials using technologies and digital media. Use technology to retrieve and/or distribute educational materials to clients.
CRDN 3.9 Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience.	Develop nutrition education material that is appropriate for target audience of organization and addresses nutritional needs.
CRDN 3.11 Develop and deliver products, programs, or services that promote consumer health, wellness and lifestyle management.	Implement aspect of community project such as food demonstration, healthy cooking instruction, nutrition education or nutrition counseling.
CRDN 3.12 Deliver respectful, science-based answers to client questions concerning emerging trends.	Create an educational 1-pager that addresses a common or trending patient or client nutritional concern.
CRDN 3.13 Coordinate procurement, production, and service of goods and services, demonstrating and promoting responsible use of resources.	Order or propose the replacement of an existing item that has a lower environmental impact (e.g. locally sourced, uses recycled materials, reduced packaging, etc.)
CRDN 4.3 Conduct clinical and customer service quality management activities (such as quality improvement or quality assurance projects).	Create new or analyze existing surveys. Propose methods to address patient or client concerns.
CRDN 4.5 Analyze quality, financial, and productivity data for use in planning.	Analyze food and labor costs for a menu item and use results for menu and/or staff activities planning.

<p>CRDN 4.7 Conduct feasibility studies for products, programs, or services with consideration of costs and benefits.</p>	<p>Conduct a feasibility study for the use of a new product or educational or counseling program that supplants or complements an existing product or program. Consider product costs, environmental impact, labor costs, and organizational budget parameters. (e.g. evaluate an enteral formula product for cost/ kcal, g protein)</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>Create a plan for adding a new menu item or educational service that includes a budget, staffing needs, equipment, and supplies.</p>

## Hospital Foodservice Management

The Hospital Foodservice Management rotation lasts four weeks and provides the intern with an opportunity to learn about the development, production, and safety protocols relating to patient foods (trayline) and retail areas (cafeterias). Interns will study quality and cost control measures along with an insight into menu development, therapeutic diets, procurement, storage, and distribution of various types of consumables. When feasible, interns may also gain insight into the interviewing, payroll, scheduling, and corrective action processes.

Following is a list of some of the competencies students should expect to meet during their hospital foodservice rotation, along with example projects the student may complete.

<b>HOSPITAL FOODSERVICE MANAGEMENT ROTATION</b>	
<b>Competency</b>	<b>Project</b>
CRDN 1.1 Select indicators of program quality and/or customer service and measure achievement of objectives.	Identify objectives such as patient satisfaction relating to meal or nutrition services and measure achievement of objectives using a survey or other instrument.
CRDN 1.4 Conduct projects using appropriate research or quality improvement methods, ethical procedures and data analysis utilizing current and/or new technologies.	Use a food analysis website or software to analyze the nutrient content of a proposed menu item and determine whether it meets hospital guidelines.
CRDN 2.7 Apply change management strategies to achieve desired outcomes.	Identify a management goal (e.g. related to mission, vision, policy, or training) and propose a plan using change management strategies to achieve that goal.
CRDN 3.13 Coordinate procurement, production, and service of goods and services, demonstrating and promoting responsible use of resources.	Review order and purchasing process or complete order(s) for products for the facility or special programs.
CRDN 4.1 Participate in the management of human resources (such as training and scheduling).	Attend employee hiring or corrective action session; provide employee in-services.
CRDN 4.2 Perform management functions related to safety, security, and sanitation that affect employees, customers, patients, facilities, and food.	Conduct food safety rounds or audits; Check proper HACCP temp logs.
CRDN 4.3 Conduct clinical and customer service quality management activities (such as quality improvement or quality assurance projects).	Identify a way to engage in one of the following activities: reduce costs and waste; improve the delivery of services and outcomes; align departmental goals and objectives with an organization's mission and vision; create accountability for actions; foster positive interprofessional team relationships; recognizes excellence.
CRDN 4.5 Analyze quality, financial, and productivity data for use in planning.	Create and cost out recipes and meals including ingredients and labor.
CRDN 4.7 Conduct feasibility studies for products, programs or services with consideration of costs and benefits.	Conduct a feasibility study for the use of a new product or educational or counseling program that supplants or complements an existing product or program. Consider product costs, environmental impact, labor costs, and organizational budget parameters. (e.g. evaluate an enteral formula product for cost/ kcal, g protein)

<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>Create a plan for adding a new menu item or educational service that includes a budget, staffing needs, equipment, and supplies.</p>
<p>CRDN 4.10 Analyze risk in nutrition and dietetics practice (such as risks to achieving and setting goals and objectives, risk management plan, or risk due to clinical liability or foodborne illness).</p>	<p>Monitor food service to ensure the prevention of food-borne illnesses, e.g. staff is following hand-washing and glove-changing protocols, temperature logs are being kept, and temperature and humidity levels are correct in cold and dry storage areas.</p>

## School Food Service Management

School Foodservice is a four-week rotation that provides an opportunity for interns to compare and contrast methods of procurement, storage, safety, and distribution of foods. Interns learn how the menu development process relates to nutrient guidelines and regulations tied to the National School Lunch Program and National School Breakfast Program and also become familiar with the Commodities System. During this rotation interns also gain insight into bidding processes, special diets and menu planning. They are often involved in nutrition education presentations and may facilitate education programs, planning and maintenance of school gardens. Following is a list of some of the competencies students should expect to meet during their school foodservice rotation, along with example projects the student may complete.

<b>SCHOOL FOODSERVICE MANAGEMENT ROTATION</b>	
<b>Competency</b>	<b>Project</b>
CRDN 1.1 Select indicators of program quality and/or customer service and measure achievement of objectives.	Identify objectives such as menu item acceptability and measure achievement of objectives using a survey or other instrument.
CRDN 1.4 Conduct projects using appropriate research or quality improvement methods, ethical procedures and data analysis utilizing current and/or new technologies.	Use a food analysis website or software to analyze the nutrient content of a proposed menu item and determine whether it meets with appropriate federal regulations.
CRDN 3.13 Coordinate procurement, production, and service of goods and services, demonstrating and promoting responsible use of resources.	Review order and purchasing process or complete order(s) for products for the facility or special programs.
CRDN 4.1 Participate in management of human resources (such as training and scheduling).	Attend employee hiring or corrective action session; provide employee in-services.
CRDN 4.2 Perform management functions related to safety, security, and sanitation that affect employees, customers, patients, facilities, and food.	Conduct food safety rounds or audits; Check proper HACCP temp logs.
CRDN 4.3 Conduct clinical and customer service quality management activities (such as quality improvement or quality assurance projects).	Identify a way to engage in one of the following activities: reduce costs and waste; improve the delivery of services and outcomes; align departmental goals and objectives with an organization's mission and vision; create accountability for actions; foster positive interprofessional team relationships; recognizes excellence.
CRDN 4.7 Conduct feasibility studies for products, programs or services with consideration of costs and benefits.	Conduct a feasibility study for the use of a new product or educational program that supplants or complements an existing product or program. Consider product costs, environmental impact, labor costs, and organizational budget parameters.
CRDN 4.8 Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies.	Create a plan for adding a new menu item or educational service that includes a budget, staffing needs, equipment, and supplies.
CRDN 4.10 Analyze risk in nutrition and dietetics practice (such as risks to achieving	Monitor foodservice to ensure prevention of food-borne illnesses, e.g. staff is following hand-washing and glove-

and set goals and objectives, risk management plan, or risk due to clinical liability or foodborne illness).	changing protocols, temperature logs are being kept, and temperature and humidity levels are correct in cold and dry storage areas.
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