Please evaluate intern’s demonstration of each AND competency as:
5: Met Competency Independently and Exceeded Expectations.
4: Met Competency Independently
3: Met Competency with Occasional Support
2*: Required Frequent Support
1*: Did Not Meet Competency

*Note: A score of 1 or 2 means that the student will not get any credit for this competency.

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| CDT 1.3 Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria | • Report finding of year-to-date expense versus budget  
• Attend production staff meeting  
• Meet with sales representative(s) from food and/or equipment companies  
• Attend weekly manager meetings | 5 □ | |
| CDT 2.1 Adhere to current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics Practice, Standards of Professional Practice and the Code of Ethics for the Profession of Dietetics | • Review and understand code of ethics.  
• Review facility’s Policies & Procedures, including HIPAA  
• Review Joint Commission’s National Patient Safety Goals  
• Participate in performance review by preceptor(s)  
• Perform Self-evaluation at end of rotation | 5 □ | |
| CDT 2.2 Use clear and effective oral and written communication | • Review material available at each site.  
• Develop in-service educational presentation to food service personnel  
• Design a Brochure, Handout, or Bulletin Board | 4 □ 3 □ | |
| CDT 2.4 Demonstrate active participation, teamwork and contributions in group settings | • Attend and participate in interdisciplinary team meetings, budget meetings, human resource meetings and other food service management meetings  
• Collaborate with food service management team to provide nutritional care to patients/clients and education to food service team | 5 □ | |
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| CDT 2.6 Participate in professional and community organizations                   | - During the semester, attend district dietetic association meeting or other professional meeting and report a brief review to class  
- Attend a food service management meeting and provide a brief review to class                                                                 | 5 □    |                          |
|                                                                                  |                                                                                               | 4 □    | 3 □                      |
|                                                                                  |                                                                                               | 2 □    | 1 □                      |
| CDT 2.7 Establish collaborative relationships with other health care professionals and support personnel to effectively deliver nutrition services | - Attend and participate in interdisciplinary team meetings  
- Participate in human resources functions such as the interview process by reviewing an application, interview questions and references  
- Review disciplinary and grievance policies  
- Participate in quality improvement project such as a customer satisfaction survey  
- Participate in orientation and training  
- Develop interview questions for target population  
- Assist with scheduling  
- Review the diet tech and RD job description/requirements                                                                 | 5 □    |                          |
|                                                                                  |                                                                                               | 4 □    | 3 □                      |
|                                                                                  |                                                                                               | 2 □    | 1 □                      |
| CDT 2.8 Demonstrate professional attributes within various organizational cultures | - Identify a healthcare facility need in the area of food service and provide the appropriate correction or service  
- Complete assignments within acceptable time constraints                                                                 | 5 □    |                          |
|                                                                                  |                                                                                               | 4 □    | 3 □                      |
|                                                                                  |                                                                                               | 2 □    | 1 □                      |
| CDT 2.9 Perform self-assessment, develop goals and objectives and prepare a draft portfolio for professional development as defined by the Commission on Dietetic Registration | - Self-evaluation at end of rotation.  
- Completion of practice DTR questions  
- Understand and begin portfolio development process as explained in FON 125                                                                 | 5 □    |                          |
|                                                                                  |                                                                                               | 4 □    | 3 □                      |
|                                                                                  |                                                                                               | 2 □    | 1 □                      |
| CDT 3.4 Promote health improvement, food safety, wellness and disease prevention for the general population | - Develop and present an in-service at the facility based on food safety and sanitation.                                                                 | 5 □    |                          |
|                                                                                  |                                                                                               | 4 □    | 3 □                      |
|                                                                                  |                                                                                               | 2 □    | 1 □                      |
| CDT 3.6 Perform supervisory functions for production and service of food that meets nutrition guidelines, cost parameters, and health needs | - At the facility, select and review 3 modified diets to ensure:  
  - Menu meets nutritional guidelines as compared to DRIs  
  - The cost meets budget projections  
  - Modification meets health needs and concerns  
  - Menu is acceptable to patient/client's preference                                                                 | 5 □    |                          |
|                                                                                  |                                                                                               | 4 □    | 3 □                      |
|                                                                                  |                                                                                               | 2 □    | 1 □                      |
| CDT 3.7 Modify recipes and menus for acceptability and affordability that accommodate the cultural diversity and health status of various populations, groups and individuals | - Standardize and test a new recipe (min 1)  
- Develop and test one new recipe that meets nutritional guidelines and one new modified recipe that meets the needs of a special diet and/or modified texture. (Common Assignment #2)  
- Produce meal with a new entrée (min 1)  
- Complete yield studies on test batch(es) and actual prepared product                                                                 | 5 □    |                          |
<p>|                                                                                  |                                                                                               | 4 □    | 3 □                      |
|                                                                                  |                                                                                               | 2 □    | 1 □                      |</p>
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| CDT 4.1 Participate in quality improvement and customer satisfaction activities to improve delivery of nutrition services | - Review Joint Commission standards for nutrition services  
- Develop and administer patient/customer satisfaction survey and present results to class  
- Tally likes/dislikes  
- Check trayline operation and provide recommendations for work simplification  
- Conduct meal audits for temperatures  
- Taste test new recipes and food items for school lunch  
- Complete one administrative quality indicator report                                                                                                                                                                                                                                                                                                                                                                    | 5 □    |                          |
| CDT 4.2 Perform supervisory, education and training functions                   | - Review Human Resources policies and procedures  
- Review safety/sanitation policies and procedures  
- Forecast patient menu census/amount needed  
- Complete a production sheet for actual preparation and present  
- Complete weekly sanitation inspections using a checklist (min 1)  
- Supervise safety and sanitation procedures  
- Review a County health inspection report                                                                                                                                                                                                                                                                                                                                                                       | 5 □    |                          |
| CDT 4.4 Use current informatics technology to develop, store, retrieve and disseminate information and data | - Use computerized ordering system to place food order  
- Print and utilize production reports as needed  
- Review and update patient meal information  
- Use diet analysis program                                                                                                                                                                                                                                                                                                                                                                                                       | 5 □    |                          |
| CDT 4.5 Participate in development of a plan for a new service including budget  | - Examine and analyze budgetary information as it relates to facility’s operating plan  
- Attend operational budget meetings                                                                                                                                                                                                                                                                                                                                                                                                                                   | 5 □    |                          |
| CDT 4.6 Assist with marketing clinical and customer services                    | - Participate in marketing an event or special program  
- Develop a Brochure, Handout, or Bulletin Board                                                                                                                                                                                                                                                                                                                                                                                                                                  | 5 □    |                          |
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| CDT 4.7 Propose and use procedures as appropriate to the practice setting to reduce waste and protect the environment | - Review departmental policies and procedures on waste reduction and/or recycling  
- Conduct analysis of participation with recommendations  
- Develop brochure or handout to improve recycling participation                                    | 5      | □                        |
|                                                                                |                                                                                                                 | 4      | □ 3 □                    |
|                                                                                |                                                                                                                 | 2      | □ 1 □                    |

**Common Assignment #1:** In order to qualify for Federal reimbursement, school districts that participate in the National School Lunch Program must provide students with a minimum of 3 or more food items from the appropriate food groups. Develop a process for providing and checking nutritional adequacy of meal trays for Federal reimbursement funds. Additional guidelines will be given by instructor.

**Common Assignment #2:** Develop and test one new recipe that meets nutritional guidelines and one new modified recipe that meets the need of a special diet and/or modified texture. Expand recipe for quantity food production standards. Additional guidelines will be given by instructor. (CDT 3.7)

As part of the Dietetic Technology Program, students must complete all of the following within the practicum portion of the coursework:

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**See Attached Checklist for further evaluation.