

**Viterbo University Dietetic Internship  
Curriculum for Supervised Practice**

<b>Domain 1. Scientific and Evidence Base of Practice: Integration of scientific information and translation of research into practice.</b>			
<b>Competency/Outcome</b>	<b>Expected Rotations</b>	<b>Planned Experience(s)</b>	<b>Evaluation Strategies</b>
CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives.	-Foodservice Management - Medical Nutrition Therapy	Intern will identify activities related to quality of care or customer service and evaluate achievement of facility objectives. Examples include food temperature checks, equipment audits, monthly weights, chart audits, and/or skin assessment.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Foodservice Management or MNT preceptor will evaluate achievement of competency via Sonia or using Quality Assurance Assignment</li> </ul>
CRDN 1.2: Evaluate research and apply evidence-based guidelines, systematic reviews and scientific literature in nutrition and dietetics practice.	- Medical Nutrition Therapy -Community Nutrition	Intern will demonstrate his/her ability to evaluate and utilize evidence-based guidelines, literature reviews, and scientific literature in practice. Intern will identify and use current research regarding best practices for providing nutrition education and medical nutrition therapy.  This may occur through daily practice in the clinic as the intern looks up answers to patient/client questions or through the development of a nutrition education presentation for patients/clients or fellow RDs.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• MNT or community preceptor will evaluate via Sonia</li> </ul>
CRDN 1.3: Justify programs, products, services, and care using appropriate evidence or data.	- Food Service Management -Community Nutrition	Intern will provide justification for a grant-funded nutrition education program and will justify decisions made for the nutritional intervention	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Community or FSM Preceptor will evaluate via Sonia</li> </ul>

Competency/Outcome	Expected Rotations or Didactic Assignments	Planned Experience(s)	Evaluation Strategies
CRDN 1.4: Conduct projects using appropriate research or quality improvement methods, ethical procedures, and data analysis utilizing current and/or new technologies.	-All rotations	<p>Intern will conduct projects, including clinical work, using appropriate research strategies and ethical procedures, as well as appropriate and accurate data analysis. Interns will utilize current technologies to conduct projects, including, but not limited to EMR's, electronic peer-reviewed journals, operating systems, and/or nutrition analysis software.</p> <p>During the community rotation, interns will learn about mentoring through the Academy's mentoring site, reach out to an RDN to interview, and share discussion post on their findings and what they found beneficial from the experience. Will learn to navigate the Academy's webpage and share results with classmates. In class, students will also develop a cooking demo video and educational presentation for nursing students, providing information that will help the future nurses with their future patients.</p>	<ul style="list-style-type: none"> <li>• Interns will document in weekly log and Sonia</li> <li>• Preceptor will evaluate via Sonia</li> <li>• Community project focusing on the Academy of Nutrition &amp; Dietetics</li> <li>• Community project focused on NUTR280</li> </ul>
CRDN 1.5: Incorporate critical thinking skills in overall practice.	-All Rotations	<p>Intern will compile and use multiple sources of information to influence his/her decision making process.</p> <p>Intern will also synthesize information from the medical record and patient or family to plan appropriate nutritional interventions for individual patient care.</p> <p>During community, interns will use critical thinking skills when developing a presentation and cooking demo to their target population, nursing students.</p>	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Preceptor will evaluate via Sonia</li> <li>• Community project focused on NUTR280</li> </ul>

<b>Domain 2. Professional Practice Expectations: Beliefs, values, attitudes, and behaviors for the nutrition and dietetics practitioner level of practice.</b>			
<b>Competency/Outcome</b>	<b>Expected Rotations or Didactic Assignments</b>	<b>Planned Experience(s)</b>	<b>Evaluation Strategies</b>
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 Nutrition and Dietetics Practice and Code of Ethics for the Profession of Nutrition and Dietetics.	-Medical Nutrition Therapy - Community Nutrition	Intern will adhere to the Scope of Professional Practice (SOPP and the Code of Ethics (COE) throughout the internship. These documents are located in the Handbooks.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• MNT preceptor will evaluate based on Nutrition Care Process activities</li> <li>• Community preceptor will evaluate adherence to SOPP and COE during community work</li> </ul>
CRDN 2.2: Demonstrate professional writing skills in preparing professional communications.	- NUTR 567 or NUTR 591	Intern will demonstrate professional writing skills	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• SNUTR 567 or 591 instructor will evaluate via Sonia</li> </ul>
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CRDN 2.3: Demonstrate active participation, teamwork, and contributions in group settings.	- Medical Nutrition Therapy - Community Nutrition	<p>Opportunities to participate in groups will be available in multiple settings including MNT (resident care meetings, rounds or discharge planning), and Community (staff meetings/in-services).</p> <p>During community, interns will learn about different work styles and determine similarities and differences amongst the styles, as well as determine how to work with those who have a different work style than your own.</p>	<ul style="list-style-type: none"> <li>• Intern will document participation in weekly log and Sonia</li> <li>• MNT preceptor will evaluate based on Nutrition Care Process activities</li> <li>• Community project, Compass activity</li> </ul>
CRDN 2.4: Function as a member of interprofessional teams.	-All rotations	Intern will function as a member of the Interprofessional team through participation in care plan meetings, rounds, discharge planning, and/or inter-department meetings.	<ul style="list-style-type: none"> <li>• Intern will document participation in weekly log and Sonia</li> <li>• MNT preceptor will evaluate based on Nutrition Care Process activities</li> </ul>
CRDN 2.5: Work collaboratively with NDTRs and/or support personnel in other disciplines.	-Medical Nutrition Therapy	Intern will work collaboratively with support personnel regarding patient care activities where appropriate. This may include NDTRs, dietary clerks or	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• MNT preceptor will evaluate based on Nutrition Care Process activities</li> </ul>

		aides, foodservice staff, CNAs, nursing, pastoral care, social work, speech language pathology, occupational therapy, physical therapy, and pharmacy.	
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Competency/Outcome	Expected Rotations or Didactic Assignments	Planned Experience(s)	Evaluation Strategies
CRDN 2.6: Refer clients and patients to other professionals and services when needs are beyond individual scope of practice.	-Medical Nutrition Therapy - Community Nutrition	When issues are acknowledged to be out of the intern's scope of practice, intern will refer patients to other professionals including, but not limited to, nursing, pastoral care, social work, speech language pathology, occupational therapy, physical therapy, and pharmacy.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• MNT preceptor will evaluate based on participation in Nutrition Care Process activities</li> </ul>
CRDN 2.7: Apply change management strategies to achieve desired outcomes.	-Food Service Management	Intern will have the ability to apply change management strategies throughout the internship. Examples include school nutrition (leading and adjusting all aspects of curriculum presentations), FSM (developing a theme meal or plan to solve a problem or issue).	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• FSM preceptor will evaluate via Sonia</li> </ul>
CRDN 2.8: Demonstrate negotiation skills.	-Medical Nutrition Therapy - Food Service Management	Intern will have the opportunity to demonstrate negotiation skills in many rotations, including school nutrition (encouraging children to try new foods), MNT (differing opinions between nutrition recommendation and patient/client desires, goal setting, promoting behavior change), and FSM (therapeutic diets/menu changes).	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• MNT preceptor will evaluate based on participation in Nutrition Care Process activities</li> </ul>

Competency/Outcome	Expected Rotations or Didactic Assignments	Planned Experience(s)	Evaluation Strategies
CRDN 2.9: Actively contribute to nutrition and dietetics professional and community organizations.	-Medical Nutrition Therapy - Community Nutrition	All interns will be student members of the Academy of Nutrition & Dietetics. Examples of ways to actively participate in professional/community organizations include involvement with your AND state affiliate (attend a board meeting, educational meeting, or webinar), attend FNCE, involvement with your state licensure board (attend a meeting), or provide/assist with community outreach activities. All interns are required to participate in developing a CEU with WAND leadership to be provided to their members in the spring semester.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Preceptor will evaluate based on participate in rotation via Sonia</li> <li>• Dietetic internship will evaluate based on CEU development project</li> <li>• All students required to be a part of the Academy during the professional phase of the program</li> </ul>
CRDN 2.10: Demonstrate professional attributes in all areas of practice.	-All rotations	Opportunities to demonstrate and improve professional attributes will present throughout the internship. Examples include independently organizing daily activities in management and MNT rotations, participating in quality assurance studies, showing initiative in rotations and being proactive.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• MNT preceptor will evaluate based on participation in Nutrition Care Process activities</li> </ul>
CRDN 2.11: Show cultural humility in interactions with colleagues, staff, clients, patients, and the public.	-All rotations	Intern will interact with peers, preceptors, faculty, staff, patients, and clients showing humility to individual cultures and belief systems.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• MNT preceptor will evaluate based on participation in Nutrition Care Process activities</li> </ul>
CRDN 2.12 Implement culturally sensitive strategies to address cultural biases and differences.	-Medical Nutrition Therapy -Community Nutrition	Intern will use culturally sensitive strategies to complete a variety of case studies. In addition, the intern will discuss completed cases with fellow students during the course. Intern will use culturally sensitive strategies in all interactions with colleagues, patients/clients, faculty, and preceptors. During community, all interns will listen to a series of podcasts on microaggressions, gender, culture, and socioeconomic status	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Community project, Cultural sensitivity discussion</li> </ul>

		and engage in a discussion with their peers via Flip	
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Competency/Outcome	Expected Rotations or Didactic Assignments	Planned Experience(s)	Evaluation Strategies
CRDN 2.13: Advocate for local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.	-Community Nutrition	At minimum, intern will write of one letter and one handout to a state representative regarding the potential impact of a policy on a nutrition related issue. Intern will also complete a current AND action alert. Intern will work with the WAND public policy team on current advocacy efforts in our state.	<ul style="list-style-type: none"> <li>• Letter and action alert confirmation will be uploaded to portfolio</li> <li>• Internship director or coordinator will review and provide feedback on strength of letter</li> <li>• Community project, Create handout for State Rep. Or Senator</li> </ul>

Domain 3. Clinical and Client Services: Development and delivery of information, products, and services to individuals, groups, and populations.			
Competency/Outcome	Expected Rotations or Didactic Assignments	Planned Experience(s)	Evaluation Strategies
CRDN 3.1: Perform Medical Nutrition Therapy by utilizing the Nutrition Care Process including use standardized nutrition terminology as part of the clinical workflow elements for individuals, groups, and populations of differing ages and health status, in a variety of settings.	-Medical Nutrition Therapy	Intern will assess, develop interventions, evaluate, and document client care utilizing the Nutrition Care Process as part of the clinical workflow in MNT rotations.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• MNT preceptor and internship director or coordinator will evaluate clinical case studies for application of NCP</li> <li>• MNT preceptor will evaluate based on Nutrition Care Process activities</li> </ul>
CRDN 3.2: Conduct nutrition focused physical exams.	-Medical Nutrition Therapy	Intern will conduct a nutrition focused physical exam.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• MNT preceptor will evaluate via Sonia</li> </ul>
CRDN 3.3: Perform routine health screening assessments including measuring blood pressure, conducting waived point-of-care laboratory testing (such as blood glucose or cholesterol), recommending and/or initiating nutrition-related pharmacology plans (such as bowel modifications, carbohydrate to insulin ratio, B12 or iron supplementation).	-Medical Nutrition Therapy	Intern will perform blood pressure monitoring and point-of-care blood glucose testing during NUTR 567 or 591. In addition, the intern will have the opportunity to perform these screening assessments in MNT rotations. Intern will recommend nutrition-related pharmacology plans in rotations.	<ul style="list-style-type: none"> <li>• Dietetic internship director/coordinator will evaluate during NUTR 567 and 591</li> <li>• Intern will document in weekly log and Sonia</li> <li>• MNT preceptor will evaluate skills during rotations, if applicable</li> </ul>
Competency/Outcome	Expected Rotations or	Planned Experience(s)	Evaluation Strategies

	Didactic Assignments		
CRDN 3.4: Provide instruction to clients/patients for self-monitoring blood glucose, considering diabetes medication and medical nutrition therapy plan.	-Medical Nutrition Therapy - NUTR 567 and 591	Intern will provide instruction for self-monitoring blood glucose and provide recommendations/considerations regarding medications and MNT. In addition, the intern will have the opportunity to perform instruction/recommendations in MNT rotations.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• MNT preceptor will evaluate skills during rotations, if applicable</li> </ul>
CRDN 3.5: Explain the steps involved and observe the placement of nasogastric or nasoenteric feeding tubes; if available, assist in the process of placing nasogastric or nasoenteric feeding tubes.	-Medical Nutrition Therapy -NUTR 567 and 591	Intern will explain the placement of NG and NE tubes after instruction from nursing faculty. Intern will observe and practice tube placement in the simulation lab. In addition, the intern will have the opportunity to observe and assist in MNT rotations.	<ul style="list-style-type: none"> <li>• Dietetic internship director/coordinator will evaluate during NUTR 567 and 591</li> <li>• Intern will document in weekly log and Sonia</li> <li>• MNT preceptor will evaluate skills during rotations, if applicable</li> </ul>
CRDN 3.6 Conduct a swallow screen and refer to the appropriate health care professional for full swallow evaluation when needed.	-Medical Nutrition Therapy	Intern will routinely screen patients for chewing and swallowing issues and will refer to appropriate health care professionals (speech language pathologists), as appropriate.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• MNT preceptor will evaluate based on participation in Nutrition Care Process activities</li> </ul>
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.	-Medical Nutrition Therapy	Demonstration will be possible through activities such as oral presentation of case studies, in-services, and or K-12 curriculum; development of education material in school nutrition or MNT rotations; marketing for special meal/class during FSM or community rotations.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Preceptor will evaluate via Sonia</li> </ul>
Competency/Outcome	Expected Rotations or Didactic Assignments	Planned Experience(s)	Evaluation Strategies
CRDN 3.8: Design, implement, and evaluate presentations to a target audience.	-Community Nutrition	Intern will design/tailor, implement, and evaluate multiple nutrition education presentations for K-12 population or community members. During community, students will also develop a cooking demo video and educational presentation for nursing students, providing information that	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Preceptor will evaluate timeliness, accuracy, and effectiveness of presentation</li> <li>• Community project, NUTR280</li> </ul>



		will help the future nurses with their future patients.	
CRDN 3.9: Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience.	-Community Nutrition	Intern will develop education material and handouts for use in School or Community Nutrition rotations.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Preceptor will evaluate appropriateness and effectiveness of materials developed</li> </ul>
CRDN 3.10: Use effective education and counseling skills to facilitate behavior change.	-Community Nutrition	Education and counseling skills will be practiced and improved upon throughout the internship.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Preceptor will evaluate based on counseling activities</li> </ul>
CRDN 3.11: Develop and deliver products, programs or services that promote consumer health, wellness, and lifestyle management.	-Community Nutrition -Food Service Management	Intern will participate in the development and delivery of health and nutrition information to present a nutrition class for the community during the community rotation. Interns may complete an inservice presentation for food service employees during the food service management rotation.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Preceptor will observe and evaluate the appropriateness and adequacy of information provided</li> </ul>
CRDN 3.12: Deliver respectful, science-based answers to client questions concerning emerging trends.	-Community Nutrition -Medical Nutrition Therapy	The opportunity to respond to consumer questions with respectful, science-based answers will present throughout the internship. Examples include school nutrition education (teacher, parent, child questions); MNT (patient/client questions); Community (client/participant questions).	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Community preceptor will evaluate based on Nutrition Education Presentation activities</li> <li>• MNT preceptor will evaluate based on Nutrition Care Process activities</li> </ul>

Competency/Outcome	Expected Rotations or Didactic Assignments	Planned Experience(s)	Evaluation Strategies
CRDN 3.13: Coordinate procurement, production, distribution, and service of goods and services, demonstrating and promoting responsible use of resources.	-Foodservice Management	Intern will plan, implement, and evaluate a theme meal (or another project approved by preceptor) and will incorporate the procurement, production, and distribution of goods with attention paid to waste control.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Preceptor will evaluate FSM project</li> <li>• Alternative assignment is available for this activity through the course</li> </ul>

			instructor if cannot be met during rotations
CRDN 3.14: 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.	-Foodservice Management	Intern will develop or modify recipes and supervise the production for theme meal. Will conduct sensory evaluation of meal to determine acceptance.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• FSM preceptor will evaluate via Sonia</li> <li>• Alternative assignment is available for this activity through the course instructor if cannot be met during rotations</li> </ul>

<b>Domain 4. Practice Management and Use of Resources: Strategic application of principles of management and systems in the provision of services to individuals and organizations.</b>			
<b>Competency/Outcome</b>	<b>Expected Rotations or Didactic Assignments</b>	<b>Planned Experience(s)</b>	<b>Evaluation Strategies</b>
CRDN 4.1: Participate in management of human resources (such as hiring, training, and scheduling).	-Foodservice Management	Intern will participate in and perform the management of human resources through involvement with scheduling for the production of the theme meal (or other projects as determined by FSM preceptor).	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• FSM preceptor will evaluate FSM project implementation and success</li> <li>• Alternative assignment is available for this activity through the course instructor if cannot be met during rotations</li> </ul>
CRDN 4.2: Perform management functions related to safety, security and sanitation that affect employees, clients, patients, facilities, and food.	-Foodservice Management	Intern will review safety and sanitation policies for facility and perform a safety/sanitation audit. Will also address safety and sanitation in FSM rotation.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• FSM preceptor will evaluate performance based on FSM rotation</li> <li>• Alternative assignment is available for this activity through the course instructor if cannot be met during rotations</li> </ul>
CRDN 4.3: Conduct clinical and customer service quality management activities (such as quality improvement or quality assurance projects).	-Foodservice Management	Intern will perform and evaluate at least one quality improvement activity. This may include food temperature audits, equipment temperature checks, HACCP audits, etc.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• FSM preceptor will evaluate achievement of competency Sonia</li> <li>• Alternative assignment is available for this activity through the course instructor if cannot be met during rotations</li> </ul>
CRDN 4.4: Apply current nutrition technologies to develop, manage, and disseminate nutrition information and data.	-Food Service Management	Intern will demonstrate abilities to utilize nutrition technologies through activities such as when utilizing operating systems in FSM.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• FSM preceptor will evaluate via Sonia</li> </ul>

Competency/Outcome	Expected Rotations or Didactic Assignments	Planned Experience(s)	Evaluation Strategies
CRDN 4.5: Analyze quality, financial, and productivity data for use in planning.	-Foodservice Management	Intern will utilize quality, financial, and productivity data in planning his/her theme meal, or other FSM project determined by preceptor.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Preceptor will evaluate FSM project implementation and success</li> <li>• Alternative assignment is available for this activity through the course instructor if cannot be met during rotations</li> </ul>
CRDN 4.6: Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.	-Foodservice Management	Intern will consider the environment and waste reduction in the planning and implementation of theme meal. A description of this consideration and review of what transpired is to be provided in the intern's description of his/her project.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Preceptor will evaluate effectiveness of procedures used for FSM project</li> </ul>
CRDN 4.7: Conduct feasibility studies for products, programs or services with consideration of costs and benefits.	-Foodservice Management	Intern will present preliminary information to FSM preceptor regarding ideas for theme meal or other project. Production needs and food cost are to be provided.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Preceptor will evaluate practicality of plan and intern's ability to gather useful information</li> </ul>
CRDN 4.8: Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies.	-Foodservice Management	Intern will participate in the development or improvement of a product, program, or service (theme meal) and its implementation, taking budget, staffing needs, equipment and supplies into consideration.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Preceptor will evaluate the intern's ability to plan, execute, and evaluate the project</li> <li>• Alternative assignment is available for this activity through the course instructor if cannot be met during rotations</li> </ul>

Competency/Outcome	Expected Rotations or Didactic Assignments	Planned Experience(s)	Evaluation Strategies
CRDN 4.9: Engage in the process for coding and billing for nutrition and dietetics services to obtain reimbursement from public or private payers, fee-for-service and value-based payment systems.	-Medical Nutrition Therapy	c	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Alternative assignment is available for this activity through the course instructor if cannot be met during rotations</li> </ul>
CRDN 4.10: Analyze risk in nutrition and dietetics practice (such as risks to achieving set goals and objectives, risk management plan, or risk due to clinical liability or foodborne illness).	-Foodservice Management	Intern will review HACCP guidelines and observe the movement of food from delivery to service.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• FSM preceptor will evaluate intern's ability to identify potential risks in food system</li> </ul>

**Domain 5. Leadership and Career Management: Skills, strengths, knowledge, and experience relevant to leadership potential and professional growth for the nutrition and dietetics practitioner.**

<b>Competency/Outcome</b>	<b>Expected Rotations or Didactic Assignments</b>	<b>Planned Experience(s)</b>	<b>Evaluation Strategies</b>
CRDN 5.1: Perform self-assessment that includes awareness in terms of learning and leadership styles and cultural orientation and develop goals for self-improvement.	-All rotations	Intern will conduct self-evaluations at the conclusion of each rotation. If a rotation is more than 4 weeks, a mid-point self-evaluation will also be completed. Intern will reflect on developing skills and areas for improvement	<ul style="list-style-type: none"> <li>• Self-evaluations will be completed by the intern via Sonia</li> <li>• Course instructor and preceptors will review and evaluate</li> </ul>
CRDN 5.2: Identify and articulate one's skills, strengths, knowledge, and experiences relevant to the position desired and career goals.	-All rotations	Intern will conduct a self-reflection on their experience as an intern. He/She will identify and articulate their current skills, knowledge, and experiences (and will identify areas they would like to continue to improve). Intern will identify how these fit into their desired position and future career goals and how they can give back their profession as a possible preceptor in the future.	<ul style="list-style-type: none"> <li>• Self-evaluations will be completed by the intern via Sonia</li> <li>• Course instructor and preceptors will review and evaluate</li> </ul>
CRDN 5.3: Prepare a plan for professional development according to Commission on Dietetic Registration guidelines.	-Medical Nutrition Therapy - Community Nutrition	Intern will reflect on professional goals and prepare a draft professional development portfolio with preceptors as appropriate. Interns will also review the PDP process during post clinicals During community, intern will review a presentation on CDR/PDP and take a short quiz.	<ul style="list-style-type: none"> <li>• Course instructor and preceptors will evaluate via Sonia</li> <li>• Community project, CDR/PDP overview &amp; quiz</li> </ul>
CRDN 5.4: Advocate for opportunities in the professional setting (such as asking for additional responsibility, practicing negotiating a salary or wage or asking for a promotion).	-Medical Nutrition Therapy - Community Nutrition	Intern will participate in role-playing certain scenarios and case study completion in DTS 673. All interns will listen to a presentation on negotiation, which will take place during post-clinicals in the spring	<ul style="list-style-type: none"> <li>• Course instructor will evaluate in DTS 673</li> <li>• Negotiations presentation</li> </ul>

Competency/Outcome	Expected Rotations or Didactic Assignments	Planned Experience(s)	Evaluation Strategies
CRDN 5.5: Demonstrate the ability to resolve conflict.	-Medical Nutrition Therapy - Food Service Management	Intern will have the opportunity to demonstrate conflict resolution skills in many rotations, including school nutrition (encouraging children to try new foods), MNT (differing opinions between nutrition recommendation and patient/client desires, goal setting, promoting behavior change), and FSM (therapeutic diets/menu changes; employee conflicts).	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Preceptors will evaluate skills during rotations, if applicable</li> </ul>
CRDN 5.6: Promote team involvement and recognize the skill of each member.	-Food Service Management	Intern will promote team involvement when working with members of the food service team.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Preceptors will evaluate skills during rotations, if applicable</li> </ul>
CRDN 5.7 Mentor others.	-Community Nutrition - Medical Nutrition Therapy	In class, students will develop a cooking demo video and educational presentation for nursing students, providing information that will help future nurses with their future patients. This provides the students with the opportunity to mentor younger students in the health field.	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Preceptor will evaluate skills during rotation, if applicable</li> <li>• Community project, NUTR 280</li> </ul>
			<ul style="list-style-type: none"> <li>•</li> </ul>

Competency/Outcome	Expected Rotations or Didactic Assignments	Planned Experience(s)	Evaluation Strategies
CRDN 5.8 Identify and articulate the value of precepting.	-All rotations	<p>Intern will conduct a self-reflection on their experience as an intern. He/She will identify and articulate their current skills, knowledge, and experiences (and will identify areas they would like to continue to improve). Intern will identify how these fit into their desired position and future career goals and how they can give back their profession as a possible preceptor in the future.</p> <p>During community, students will complete a discussion on what they found valuable when precepted by a RDN and how they will use this experience to precept others.</p>	<ul style="list-style-type: none"> <li>• Intern will document in weekly log and Sonia</li> <li>• Course instructor and preceptors will review and evaluate</li> <li>• Community project, AND discussion</li> </ul>