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| Dietetics Internship Program (DI) |
|  |
| Globe-1 |
| **Intern Handbook 2019-2020** |
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**Andrews University Phone: 269.471.3370 (Office)**

**Department of Public Health, 269.471.3372 (Sherri)**

**Nutrition and Wellness Email: Isaak@andrews.edu**

**Nutrition and Dietetics Internship Program padma@andrews.edu**

**8475 University Blvd. dieteticgradassistant@gmail.com**

**Berrien Springs, MI 49104**

**Academy of Nutrition and Dietetics: 1.800.877.1600**

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**Dietetic Internship Handbook Sections**

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**Part A**

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**Orientation to the Nutrition and Dietetics Internship Program**

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**Mission:**

The mission of the Andrews University Nutrition and Dietetics Internship Program is to prepare highly qualified dietetic professionals who are competent in MNT, and embrace a healthy and balanced lifestyle for generous service in the workplace.

**Goals:**

The primary goals of the Andrews University Nutrition and Dietetics Internship are twofold: to provide the intern with meaningful rotational experiences that will allow for successful completion of the registration examination for dietitians, and to provide the opportunity to develop the skills needed to obtain employment as an entry-level dietitian.

**Goal #1**: The program will prepare practitioners who are competent as an entry level dietitian.

Outcome measures:

1. 80% of the interns enrolled in the DI will complete all program requirements within 150% (13 months) of the time planned for completion.
2. 70% of more of the DI graduates who sought employment will be employed within twelve months of program completion.
3. Over a five-year period, 80% of DI graduates will pass the CDR examination for registered dietitian nutritionists within one year following the first attempt.
4. 90% of the program graduates first employers will rate the program as satisfactory or above for entry level practice.
5. 80% of program graduates will take CDR examination for registered dietitian nutritionists within 12 months of program completion.

**Goal #2**: The program will prepare dietetic practitioners who are competent in incorporating MNT principles in a healthy and balanced lifestyle.

Outcome Measures:

1. 20% of the program graduates will work in an Adventist affiliated institution where a healthy and balanced lifestyle is promoted.
2. 25% of the program graduates will engage in service areas where they can practice and promote a healthy and balanced lifestyle (examples: participate in the Vegetarian DPG or other, write articles on healthy and balanced lifestyles including vegetarianism, give health promotion lectures to the community, etc).
3. 75% of the program graduates survey will rate satisfactory or above for vegetarian nutrition knowledge.

**Cost of the Program**

**Graduate Certificate of Nutrition and Dietetics**

The student will register for the program in the summer prior to the start of the DI. Interns will register for FDNT 595-001 (6 credits, Fall) and FDNT 596-001 (6 credits, Spring) for a total of 12 graduate credits. The 12 graduate credits can be applied towards the MS in Nutrition & Wellness.

**Tuition and Institutional Fees**

| **Item** | **Deadline** | **Cost** |
| --- | --- | --- |
| Application Fee | February 15 | $50.00 |
| Confirmation Fee | June 1 | $400.00 non-refundable\* |
| Professional Fee | August 8 | $395/semester x2 = $790.00 |
| Distance Fee | August 8 | $135/semester x2 = $270.00 |
| Tuition | August 8 | $4,977/semester x2 = $9,954.00 |
| Course Fee | August 8 | $300.00 |
| Total for the year |  | $11,464  \*Amount will be applied to Spring tuition fee |

**Additional Costs to the Graduate Certificate (Dietetic Internship)**

| **Items** | **Cost** |
| --- | --- |
| DICAS Application | $45 First time  $20 Each Additional |
| Housing (Variable based on site location) | $6,000-$12,000/year or higher |
| AU Orientation (Variable based on where you are coming from, lodging, and food choices) | $165-$700 |
| Medical Insurance | $1,200/year |
| Background checks and immunizations | $200-$300 |
| Laptop and Internet connection | $700-$1000 |
| Books and supplies (Variable based on books on hand from undergrad) | $200-$700 |
| Lab Coat | $30-$40 |
| Total Cost | $8,540-$15,985 or higher |

Note: Fees are subject to change annually.

**Statement of Equal Opportunity**

Admission to Andrews University and the Dietetic Internship is granted irrespective of race, color, national or ethnic origin, sex, weight, height, marital status or handicap.  The University is authorized under federal law to enroll nonimmigrant alien students.  These students, however, must meet the admission requirements of the Dietetic Internship.  Admission to the Dietetic Internship does not guarantee admission to the MPH in Nutrition and Wellness or to any other program, department or school within the University.

Transfer privileges are not available to dietetic interns.  An intern who is admitted to the Dietetic Internship must meet all competencies between August 2019 - May2020 and at the assigned facility. Interns may elect to repeat the Dietetic Internship at the discretion of the Internship faculty and the Program Director.  In the event the intern is approved to repeat the Dietetic Internship, the intern would then pay the required amount and register for an additional Dietetic Internship experience at the original facility or at another of the University’s selected facilities.

**Professional Membership and Activities**

Interns are encouraged to apply for membership in the Academy of Nutrition and Dietetics which automatically confers membership in the respective state dietetic associations.

**Financial Aid**

Scholarships may be available through state dietetic associations and/or the Academy of Nutrition and Dietetics. It may be possible for interns to obtain loan deferment for student loans while enrolled in the program. The program Director will work with interns to provide necessary documentation.

Financial aid is available for interns who are registered as students in the Graduate Certificate of Nutrition and Dietetics.

**Policies and Procedures**

Please see the following link for a full list of the policies and procedures regarding the internship: <https://www.andrews.edu/shp/publichealth/programs/internship/policies-and-procedures.html>

**Dietetic Internship**

**Competencies**

The DI provides experiences in three main areas of Dietetics – Community Nutrition, Food Service Management, and Clinical Nutrition. As 65% of our program is in the Clinical area; our program concentration is Medical Nutrition Therapy (MNT).

The Competencies for the MNT Concentration are as follows:

1. Participate actively in nutrition support or medical rounds.
2. Design a transitional feeding plan for a patient on a ventilator or on nutrition support in a critical care unit.
3. Design a menu with modified diets, including vegetarian options.
4. Design a one day individualized meal plan with vegetarian alternatives.

An important aspect of the Andrews University Dietetic Internship is a focus on vegetarian eating patterns, disease prevention and treatment. Some projects which contribute to the interns learning in this specialized area include:

1. During food service, interns write a menu including vegetarian options
2. A written individualized meal plan for a diabetes or weight management patient including vegetarian options
3. A meal plan for a renal patient including vegetarian options
4. A section on implications of vegetarian lifestyle is required in case studies
5. Interns each write and present a research topic, which includes implications of vegetarian lifestyles, if applicable
6. Review a topic on vegetarianism (interns’ choice) and write a blog post on it to be shared with fellow interns, and brief synopsis to be presented in ZOOM meeting
7. Sources on vegetarian lifestyle are available on learning hub
8. Pre & Post test on Vegetarian Nutrition

**Dietetic Internship Program Calendar**

  Dietetic Internship Orientation (Andrews University Campus) August 13-15

**Entry Exam** **August 13 (10:15 am)**

***(Make-up Entry Exam****,* ***August 17 at 3:00 pm EST)***

Begin Dietetic Internship (usually foodservice rotation) August 26

Labor Day Holiday (1 day) September 2 (8 hours)

Zoom Meeting (7p-7:30p or 7:40p-8:10p) 1st Tuesday of every month

Study Day October 4 (8 hours)

**Online Food Service Exam\*\***  **October 7 (8:30 am)**

***(Make-up Food Service Exam, Oct. 23 at 8:30 am)***

Food Service Rotation Ends October 11

Community Rotation (WIC, School Lunch, Elective) October 14-25

Evaluation Reports *Due as scheduled. Submit as completed*

*See Checklist.*

Begin Clinical Rotation October 28

Study Day November 8 (8 hours)

**Online Community Exam\*\* November 11 (8:30 am)**

***(Make-up Community Exam, Dec 2 at 8:30 am)***

Thanksgiving Vacation\* (3 days) November 27-29

Registration/Payment Due for 2nd Semester December 6

Christmas Vacation\* (8 days) December 23 - January 1

Spring Vacation\* (4 days) March 16-19

Study Day March 20 (8 hours)

**Online Clinical Exam\*\* March 23 (8:30 am)**

***(Make-up Exam Clinical Exam, April 6 at 8:30 am)***

Study Day April 20 (8 hours)

**Online Comprehensive Test** (rest of the day off) **April 21 (8:30 am)**

Final Reports/Remaining Evaluations Due April 24

Last Day of Internship April 24

*\* Provides for a total of 16 vacation days. The finish date should be extended accordingly if sick days are or extenuating circumstances occur (e.g., family death) during the program. \*\* Each exam needs to be passed with a score of 80%. One make-up exam is scheduled.*

*\*\*\*Evaluations and rubrics should be completed and turned in within TWO WEEKS of completing the relevant rotation/project. Late work may be grounds for probation at the discretion of the site coordinator/DI director.*

**Accreditation Status**

The Nutrition and Dietetics Internship Program at Andrews University is currently granted accreditation by the

**Accreditation Council for Education in Nutrition and Dietetics of the Academy of Nutrition and Dietetics**

120 South Riverside Plaza

Suite 2000

Chicago, IL 60606-6995

**Phone:** (312) 899-5400

**Test Taking Procedure**

For rotation and section tests, interns should take them at their assigned facility or at a location approved by the DI director.

During the test interns are allowed a calculator and pen/pencil with scratch paper for calculations.

Interns are NOT allowed to access the internet or use their phone during the test. Notes and textbooks are also not allowed.

If the intern is caught cheating they may be put on probation or suspended at the discretion of the DI director and Site Coordinator.

**Summary of Supervised Practice**

|  |  |  |
| --- | --- | --- |
| **Experience/Rotation** | **Practice Hours** | **Total Hours** |
| **Orientation at Andrews University** |  | **(24)** |
| **Community Nutrition (1 month)** |  | **156** |
| WIC | 40 |  |
| School Lunch Program | 20 |  |
| Wellness | 80 |  |
| Community Elective | 16 |  |
| **Food Service Administration (7 weeks)** |  | **264** |
| Food Production | 80 |  |
| Cafeteria/Catering/Nutrition Accounting | 40 |  |
| Leadership/Management & Human Resources | 144 |  |
| **Clinical Dietetics (21 weeks)** |  | **800** |
| General Clinical: Diet History, Medical  Records, Assessment, Counseling | 40 |  |
| Medical/Surgical | 80 |  |
| Cardiac | 80 |  |
| Diabetes/Weight Management | 80 |  |
| Oncology | 64 |  |
| Renal | 40 |  |
| OB/Pediatrics | 56 |  |
| Performance Improvement | 8 |  |
| Nutrition Support | 80 |  |
| Outpatient Clinic | 24 |  |
| Nutrition Education/Medical Library/Research | 16 |  |
| Social Service/PT/OT/Speech Pathology | 8 |  |
| Long Term Care Facility | 40 |  |
| Staff Relief | 152 |  |
| Clinical Elective | 32 |  |
| **Course review/Study days** | 32 | **(32)** |
| **Total**  Rev 6/2017 |  | **1220** |

**List of Required Items for the Dietetic Internship**

1. Escott-Stump (2015), Nutrition and Diagnosis-Related Care, 8th edition (or newest edition)
2. Krause’s Food and the Nutrition Care Process (2017), 14th edition, or similar MNT book
3. Academy of Nutrition and Dietetics Pocket Guide to Nutrition Assessment, 3rd edition
4. Nutrition Care Process Terminology

Physical Book: [Abridged Nutrition Care Process Terminology (NCPT) Reference Manual: Standardized Terminology for the Nutrition Care Process- $84.99](https://www.eatrightstore.org/product-type/books/abridged-ncpt-reference-manual)

ebook: [electronic Nutrition Care Process Terminology (eNCPT)-$50.00](https://www.eatrightstore.org/product-type/subscriptions/electronic-nutrition-care-process-terminology)

1. A medical dictionary
2. Calculator
3. Pens
4. Pencils
5. Notebook
6. Lab coat as specified by Medical Facility
7. Laptop

**Graduation and/or DI Program Completion Requirement Policy**

Program graduates are expected to complete:

1. The 1220 supervised practice hours within 8 months (or 150% of the program time, 13 months, in approved cases)
2. Satisfactorily complete all rotations and achieve entry level competence per evaluations
3. Pass the 4 online section and comprehensive tests at 80% or higher in order to prepare for the RD exam. In the event an intern fails to pass an online test with 80% or above, they will be required to take formal review at the end of the DI and pass a mock CDR exam before the DI Director will submit their name as a candidate to take the RD exam
4. Pass individual rotation pre and post tests
5. Complete all required CDR forms
6. Fully pay all financial obligations to the DI program and University

It is expected that the program requirements will be completed within the allotted 8 month internship period, or in approved cases, 150% of that time; 13 months. This period begins at the start of orientation. Failure to complete the program requirements within 13 months will lead to termination from the program unless an alternative plan is agreed upon between the intern and the DI Director.

Interns who successfully complete the DI program will be issued a verification statement by the program Director. This form confirms completion of the supervised practice requirements of the program and provides the intern with eligibility to write the registration examination administered by the Commission on Dietetic Registration; the RDN exam.

**Verification Statement Policy**

It is the policy of Andrews University and the Dietetic Internship to issue verification statements to all interns who have:

1. Successfully completed the 1220 documented hours of supervised practice
2. Completed all required assignments and evaluations
3. Completed all online and the comprehensive exams with a score of 80% or higher, or, completed a formal review and passed the CDR mock exam
4. Returned any and all borrowed resources and turned in original copies of all rotation documents in a completed portfolio

Once all of the above requirements have been met the DI Director will send 5 original and signed copies of the Verification Statement to the intern’s permanent address within 3 weeks of the intern meeting all requirements. Original signed copies of the Verification Statement also remain on file at AU indefinitely.

**Policy for Zoom Chats**

Once a month during the internship (September to April) each student is required to log onto Zoom (which is free and can be downloaded [here](https://zoom.us/download). Instructions for use can be found on the next page of this handbook) for a 30 minute group chat. This chat session will be divided into 2 sessions – one from 7:00pm-7:30pm EST (for interns in **Florida, Georgia, and Oklahoma**), and one from 7:35pm-8:05pm EST (for interns in **Ohio, Michigan, Chicago, and Indiana**) on the first Tuesday of each month. Valuable information is discussed during this time. Also, the progress of the interns is monitored. All interns are expected to actively participate in the chat session in a meaningful way. It is required of all interns to participate in at least 6 monthly chats (there will be 7 total). Just being logged on does not qualify as actively participating. Logging on to Zoom more than 10 minutes late will be considered an absence. Unexcused absences from the Zoom monthly meeting will jeopardize the successful completion of the internship.

**Bi-Weekly Reports Policy**

Every two weeks of the internship a Bi-Weekly Report is to be completed by the intern and emailed to the Internship Director on the following Monday.

1. All competencies met during the two-week period are to be listed.
2. Activities are to be described in the appropriate section.
3. Interns are encouraged to share their candid comments regarding the competencies and the activities that they have participated in, and any concerns they may have regarding the Internship.
4. Interns must turn in at least **16** reports to successfully complete the Internship.
5. The FILE name of the weekly report should be saved as "Bi-Weekly Report #\_Last Name, First Initial"

**Part A**

**Nutrition and Dietetics Internship Program**

**Table of Contents**

**To be written**

**BI-WEEKLY REPORT #\_\_\_\_\_\_\_\_**

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

Facility: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Supervisor: \_\_\_\_\_\_\_\_\_\_\_\_\_\_

Supervised Practice Hours Completed: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**OBJECTIVES MET THIS period** (List the competency# directly from your Internship Program curriculum for each rotation you were involved with):

1. **Rotation:**
2. **Rotation:**

**DESCRIBE THE ACTUAL ACTIVITIES PARTICIPATED IN THIS WEEK (**and link to CRDNs**):**

**COMMENTS** (Challenges and Successes of the week):

*The intern is expected to turn in at least 16 Bi-weekly reports. Please send them on Monday to the Internship Program Director and the Admin Assistant. The Verification Statement will only be given to those that submit their reports*.

**Menu Project Guidelines – 2019**

**You can complete this project by developing a Select Menu or a Room Service Menu. Remember that your menu focus is for patients, not cafeteria. Discuss the project with your preceptor to meet facility needs; project is flexible. What your facility requires takes priority over any guidelines here.**

**Select Menu**

* **Your menu should include 7 days, Sunday through Saturday.**
* **You need selections for each of the following diets:**
  + **Regular Diet**
  + **Carbohydrate Controlled/Diabetes Diet**
  + **Heart Healthy(Cardiac) Diet**
  + **Vegetarian Diet**
  + **Extra Credit – Renal Diet**
  + **Ground**
* **Each meal should include an appetizer (soup or salad, 2-3 entrée options, 2 starches, 2 vegetables, a fruit and a dessert option.**

**Room Service Menu**

* **Your menu should have enough entrees so that a patient who is here the typical average length of stay of 4 days has at least 4 different choices per day (a total of 16-20 entrees). Modify existing options for vegetarian diet when possible.**
* **Room Service menus typically offer more up-scale items than a traditional menu (money is saved by not routinely sending a tray to each patient, thus allowing for a higher quality menu).**
* **You need selections for each of the following diets:**
  + **Regular Diet**
  + **Carbohydrate Controlled/Diabetes Diet**
  + **Heart Healthy (Cardiac) Diet**
  + **Vegetarian Diet**
  + **Extra Credit – Renal Diet**
  + **Ground**
* **You also need to write the 7-day non-select menu for patients who are unable to choose from the Room Service menu.**
* **Your non-select menu should include an appetizer (soup or salad, entree, starch, vegetable, fruit and/or dessert.**

**Key points for either menu type:**

* **Ensure you focus on menu items appropriate for patients, rather than cafeteria customers.**
* **Remember that you are dealing with individuals who are sick. Consider how that might affect the kinds of menu items that appeal to them.**
* **Determine your target audience. For example, menus for a rural hospital in the South may differ from menus for an urban hospital in the Midwest, or a hospital on either coast.**
* **Focus on menu items that appeal to the general hospital population – don’t allow your personal eating habits or beliefs to become the focus of your menus.**
* **Study the menus used at your current hospital – they are a great guide!**
* **All foods on your modified diet menus must comply with the diet.**
* **Your menu should include variety from a number of standpoints:**
  + **Beef, chicken, fish, and non-meat options**
  + **Muscle meats, pasta dishes, casseroles, sandwiches, salads, etc.**
  + **Side dishes that match the entrée**
  + **Fresh and canned or frozen vegetables**
  + **Fresh or canned fruits**
  + **Desserts should vary (cakes, pies, bars, ice cream, puddings, etc.)**
* **Your menu should not be repetitive – meal-to-meal, day-to-day, Saturday to Sunday.**
* **Consider staffing – develop your menu with items that are appropriate on the different diets or can be used “across the board.” Calculate FTEs.**
* **Calculate costs of your meal plan, ensure you are within budget.**
* **Use foods commonly available from your hospital’s usual vendors.**

Menu Template for \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Diet

Meal (Breakfast, Lunch, Dinner)

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| Category | Sun | Mon | Tues | Wed | Thurs | Fri | Sat |
| Appetizer |  |  |  |  |  |  |  |
| Entrée #1 |  |  |  |  |  |  |  |
| Entrée #2 |  |  |  |  |  |  |  |
| Entrée #3 |  |  |  |  |  |  |  |
| Starch |  |  |  |  |  |  |  |
| Starch |  |  |  |  |  |  |  |
| Vegetable |  |  |  |  |  |  |  |
| Vegetable |  |  |  |  |  |  |  |
| Fruit |  |  |  |  |  |  |  |
| Dessert |  |  |  |  |  |  |  |
| Dessert |  |  |  |  |  |  |  |

Menu Template for \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Menu Component

(Appetizer, Entrees, Starch, Vegetable, Fruit, Dessert)

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| Diet | Sun | Mon | Tues | Wed | Thurs | Fri | Sat |
| Regular |  |  |  |  |  |  |  |
| Carb Control |  |  |  |  |  |  |  |
| Heart  Healthy |  |  |  |  |  |  |  |
| Vegetarian |  |  |  |  |  |  |  |
| Renal  (optional) |  |  |  |  |  |  |  |

**GENERAL INSTRUCTIONS FOR CASE STUDY**

The goal of the case studies is to show you have learned the basic skills of a clinical dietitian. You will need to thoroughly assess a patient’s nutritional needs while considering all factors that may affect these needs. Examine emerging research on the disease/condition(s) etiology and treatments. Also, include how you made a difference in the patient’s outcome using medical nutritional therapy. There are a total of 2 case studies:

One major case study: written and oral presentation required

One minor case study: written only

**Guidelines:**

1. Select an interesting medical case that will have enough data to fill approximately 10 to 12 double spaced pages and provide opportunity for enhanced learning (excluding title page, appendices and references).

2. Case studies should be written in the narrative form with correct spelling, punctuation and sentence structure. Consult a medical dictionary for approved spelling, abbreviations and use of scientific terms. Complete tables for labs, meds, etc.

3. Follow the case study outline for content and organization when writing the paper. Document and footnote as necessary. The case study must include a title page, bibliography, appendix and references.

4. **Use a minimum of five current references for the minor case study and 10 references for the major case study**. At least half of the required references need to be nutrition related journal articles and published within the past five years. References such as medical dictionaries, PDR’s and websites are not to be cited.

5. Choose a patient who can be followed from admission to discharge and any subsequent readmissions. The initial assessment and all progress reports are the responsibility of the intern (preceptor will co-sign all chart notes).

6. Determine with the preceptor if the patient needs to be informed (or asked) that he/she is the subject of a case study. All patient information is confidential. Do not include the patient’s name, room number, or hospital name in the paper. Refer to the patient by initials only, such as J.S. for Joe Smith.

7. Carefully read through the entire medical chart to obtain the necessary information.

8. Visit the patient regularly to obtain important nutrition history data and verify any additional information. The preceptor will determine if it is the responsibility of the intern to provide nutrition education as ordered by the physician.

9. When writing your case study, concurrently discuss the disease state as described in the literature and the manifestations experienced by the patient. Compare theoretical treatment to the actual medical treatment of the patient.

10. Secondary or co-existing medical conditions are to be discussed only as they relate to the primary disease state.

11. **Review the case study with the appointed clinical preceptor for guidance on content, format, nutritional management, etc., at least one week before the due date. It is your responsibility to set an appointment/time with your preceptor. It is not the responsibility of the preceptor to proof-read for corrections with grammar, spelling and punctuation. The preceptor will grade your case study with the DI case study rubric (and oral rubric for the major case study). Be sure to give your preceptor a copy of the rubric(s). It is the responsibility of the intern to turn the completed rubric to the DI program Director/upload on learning hub.**

12. Find a reviewer to read your paper/presentation before you submit the final copy to your preceptor. There is no requirement for who this must be, simply having someone else look over your work can be helpful as they may find spelling/grammar errors, or areas which do not flow well or are difficult to follow.

**CASE STUDY OUTLINE**

**General Disease Research**

Research on the disease itself should be elaborated here.

□ Etiology

□ Pathology

□ Characteristic symptoms

□ Typical medical treatment

□ Prognosis

□ Prevention

**Introduction: (5)**

* Patient’s initials
* Primary problem and other medical conditions
* Height
* Weight
* Age
* Sex
* BMI
* Reason patient was chosen for study
* Date the study began and ended
* Focus of this study

**Social History: (facts that have direct bearing on patient’s present condition) (5)**

Include such things as occupation, marital status, health insurance, number of children and ages, family responsibilities, home environment, standards of living, and religion.

**Normal anatomy and physiology of applicable body functions: (10)**

Explanation of disease process

**Past Medical History: (include previous admissions to hospital) (10)**

**Present Medical Status and Treatment (explain all medical terms including medication which are referenced) (20)**

* Theoretical discussion of disease condition (textbook)
* Usual treatment of the condition (textbook)
* Patient’s symptoms upon admission leading to present diagnosis (note those you have observed) and explain the etiology
* Laboratory findings and interpretation (compare with normal values)
* Medications: Explain use and purpose and drug/food interactions and side effects, if any observable physical and psychological changes in patient
* Treatment: Medical (mention any diagnostic tests and state the results obtained) and surgical procedures findings and results

**Medical Nutrition Therapy: (35)**

Nutrition history

* Usual eating pattern at home, past diets, time and place of meals, how food is prepared, who purchases the food and prepare meals, and foods that are avoided.
* Analysis of previous diet (24 hr recall)
* Calculation of food intake for sample day
* Current prescribed diet
  + State rationale for the diet and any diet changes, objectives of the dietary treatment, patient’s physical and psychological response to the diet, list nutrition-related problems with supporting evidence and evaluate present nutritional status.
* Kcal/protein/fluid needs
* Consider need for vitamin/mineral supplementation
* Consider need for alternative feeding methods: oral vs. TF vs. TPN
* Include a PES statement

Other

* Evaluate food/nutrient intake (calorie count, TF/TPN rate, etc)
* Patient’s nutrition education process (explain factors influencing education such as language barrier, intelligence, comprehension, cooperation, family support)
* General conditions upon discharge and plan for follow-up
* **Discuss implications and guidance for vegetarian patients if patient is not vegetarian or research related to plant based diets on disease state or diagnosis.**

**Prognosis: (5) including patient motivation.**

**Implications for hospital, if applicable (readmission costs, safety, etc)**

**Summary & Conclusion (5) What I learned from this study (this is the only section that should be written in the first person)**

**Bibliography (3)**

The references should be indicated at the place of citation in the paper and listed at the end of the paper in order of usage, **Not Alphabetically.** The referencing style should be APA (unless otherwise instructed by your preceptor).

Major: Minimum 10 references (current within the last 5 years)

Minor: Minimum 5 references (current within the last 5 years)

**Appendices (2)**

Include labeled appendices at the end of your paper. Appendices should include things like table of patient medications, or other relevant data which would be best displayed in a table format.

**SUGGESTED POSSIBLE CASE STUDY TOPICS**

- Complicated pregnancy

- Lipid abnormality

- Diabetes-adult onset or juvenile onset

- Alcoholic cirrhosis

- Hepatitis

- Pediatric- failure-to thrive

- GI- short bowel syndrome, malabsorption, sprue, diverticulosis, irritable bowel, colitis

- Cystic fibrosis

- Post gastrectomy

- Patient receiving TPN or TF

- Pancreatitis

- Cancer

- AIDS-HIV

- Lupus

- COPD

- Decubitus ulcers

- Renal

The intern must complete a MAJOR and MINOR case study during the course of the clinical rotations. The MINOR case study should be completed in the pediatric rotation unless otherwise directed by the site coordinator/preceptor. The MAJOR case study may be completed in any clinical rotation, with the approval of the site coordinator/preceptor. An important feature of the MAJOR case study is that you chose an unusual or atypical patient. Topics may be assigned by the site coordinator/preceptor, and must always be approved by the site coordinator/preceptor.

**NOTE:**

<http://libguides.andrews.edu/wellness> is a research resource you may utilize for projects.

**RESEARCH POWERPOINT and PRESENTATION OUTLINE**

The research PowerPoint and presentation should be completed during the clinical portion of your internship. The specific topic may be assigned by your preceptor, or chosen from a suggested list supplied by your preceptor. They may also direct you to seek out your own topic.

**Introduction**

State what disease/condition is going to be the focus of your presentation and give a basic outline of what your paper is going to cover in the introduction.

**Content**

The content of your presentation should include the disease etiology, signs and symptoms, current MNT, and information regarding any applicable emerging research into the disease development and/or treatment. Implications related to a vegetarian lifestyle should be included. Remember, the goal of this presentation is to be educational to both you and your preceptor/the DI Director, so it is important to emphasize research and new information on your topic.

**Conclusion**

The conclusion should include a summary of the main points of your paper, as well as application to Nutrition and Dietetics practice, and what you personally found interesting and/or enlightening about the topic.

**Formatting guidelines**

* Citation style should be APA.
* Use peer reviewed journals
* The minimum number of sources is 10. Sources should be no older than 5 years (except landmark research studies).
* See example on learninghub.

**Presentation Guidelines**

* The presentation should be in PowerPoint format with annotated references
* Length of presentation should be approximately 20-30 minutes (or based on hospital preferences).
* Include introduction, summary of current research, application and recommendations for dietetics practice and MNT, and conclusions.
* Reference PPT per APA guidelines. Include complete list of references at the end of the presentation, and citations throughout the slides. Here are some additional tips: <http://libraryconnect.libanswers.com/faq/111940>
* As with the case studies, it is recommended you have someone review your presentation before submission to find errors and/or confusing content.

**Part B**

**Internship Program**

**Curriculum**

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*\*Please notify the DI Director of your choice two weeks ahead of time.*

*\*\*Pre/Post tests are REQUIRED for these rotations.*

Andrews University Dietetics Internship Program

**Checklist for 2019-2020**

The following original forms must be sent to the DI program Director or uploaded on learning hub before you are considered as having finished the DI program. Refer to pages 18 and 157 for where to find these forms.

* Bi-Weekly Reports (a **minimum** of 16 are required)
* Case Studies (1 major, 1 minor)
* Research Project
* At least 3 pictures of you working in the three types of rotations (one picture from each): Food Service, Community, and Clinical
* DPD Verification Statement and Official Transcripts with the conferred degree and date (must be sent **before** the DI begins)
* Intern Self-Assessment Food Service Rotation (pink)
* Intern Self-Evaluation Clinical Rotation (blue)
* Evaluation of School Lunch/Head Start Program (yellow)
* Evaluation of the Community and Wellness Program (yellow)
* Evaluation of WIC Program (yellow)
* Evaluations (by Preceptor) for **all** rotations (1 Midway Food Service, 9 Clinical Rotation)
* Rubrics; 17 required including Written Case Study x2, Oral Presentation (1 food service, 2 clinical), Performance Improvement (1 food service, 1 clinical), Nutrition Care Process (1 midway, 1 staff relief), Diet Counselling, Theme Meal, Menu, Diet Education (1 midway, 1 staff relief), Public Policy, Research Presentation, and the Portfolio rubric
  + The above forms are to be sent as completed throughout the internship
* Intern Evaluation of Medical Facility (salmon)
* Intern Evaluation of Program Administration (purple)
* Intern Evaluation of Site Coordinator (blue)
* Final Evaluation of Intern by Site Coordinator (green)
* Copy of Academy Membership Card (optional)
  + The above forms are to be sent at the end of April, or the final week of the internship

**Forms and Evaluations may be mailed to:**

Sherri Isaak, MS, RD, CDE, BC-ADM

Department of Public Health, Nutrition & Wellness, 8475 University Blvd, Berrien Springs, MI 49104-0210. Assessment of intern learning and reports of performance and progress are completed via rotation evaluations. All forms are available on the DI associated Learning Hub page. Online Submission is available for evaluations.

**Competencies for Registered Dietitians**

**Taken from Crosswalk of Knowledge and Competency Statements Between the**

**2017 and 2012 Accreditation Standards for CP, DI, DPD, FDE, IDE Programs**

|  |  |
| --- | --- |
| **Domain 1. Scientific and Evidence Base of Practice: Integration of scientific information and research into practice.** | |
| **2017 Statement** | **Where Located in 2012 Standards** |
| **CRDN 1.1** *Select indicators of program quality and/or customer service and measure achievement of objectives*. | CRD 1.1 |
| **CRDN 1.2** *Apply evidence-based guidelines, systematic reviews and scientific literature*. | CRD 1.2 Reworded to remove sources of information |
| **CRDN 1.3** Justify programs, products, services and care using appropriate evidence or data. | CRD 1.3 |
| **CRDN 1.4** Evaluate emerging research for application in nutrition and dietetics practice. | CRD 1.4 |
| **CRDN 1.5** Conduct projects using appropriate research methods, ethical procedures and data analysis. | CRD 1.5 |
| **CRDN 1.6** Incorporate critical-thinking skills in overall practice. | New |

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| **Domain 2. Professional Practice Expectations: Beliefs, values, attitudes and behaviors for the professional dietitian nutritionist level of practice.** | |
| **2017 Statement** | **Where Located in 2012 Standards** |
| **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*. | CRD 2.1 |
| **CRDN 2.2** *Demonstrate professional writing skills in preparing professional communications*. | CRD 2.2 |
| **CRDN 2.3** *Demonstrate active participation, teamwork and contributions in group settings*. | CRD 2.5 |
| **CRDN 2.4** *Function as a member of interprofessional teams*. | CRD 2.10 Reworded to reflect interprofessional teams |
| **CRDN 2.5** *Assign duties to NDTRs and/or support personnel as appropriate.* | CRD 2.6 Reworded to include duties beyond just patient care |
| **CRDN 2.6** *Refer clients and patients to other professionals and services when needs are beyond individual scope of practice*. | CRD 2.7 |
| **CRDN 2.7** *Apply leadership skills to achieve desired outcomes*. | CRD 2.8 |
| **CRDN 2.8** *Demonstrate negotiation skills*. | CRD 2.13 |
| **CRDN 2.9** *Participate in professional and community organizations*. | CRD 2.9 |
| **CRDN 2.10** *Demonstrate professional attributes in all areas of practice*. | CRD 2.11 Reworded to reflect all areas of practice |
| **CRDN 2.11 Show cultural competence/sensitivity in interactions with clients, colleagues and staff.** | Guideline 11.1 learning activities reworded as competency |
| **CRDN 2.12 Perform self-assessment and develop goals for self-improvement throughout the program.** | CRD 2.12 Separated concepts of self-assessment and completion of CDR portfolio |
| **CRDN 2.13 Prepare a plan for professional development according to Commission on Dietetic Registration guidelines.** | CRD 2.12 Separated concepts of self-assessment and completion of CDR portfolio |
| **CRDN 2.14 Demonstrate advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.** | CRD 4.3 Reworded to focus on issues and policies impacting the profession |
| **CRDN 2.15 Practice and/or role play mentoring and precepting others.** | New |

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| **Domain 3. Clinical and Customer Services: Development and delivery of information, products and services to individuals, groups and populations.** | |
| **2017 Statement** | **Where Located in 2012 Standards** |
| **CRDN 3.1** *Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings*. | CRD 3.1 Reworded to remove subgroups as included in Nutrition Care Process; Guideline 10.1 |
| **CRDN 3.2** *Conduct nutrition focused physical exams.* | New |
| **CRDN 3.3** *Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.* | CRD 3.2 |
| **CRDN 3.4** *Design, implement and evaluate presentations to a target audience.* | CRD 2.3 |
| **CRDN 3.5** *Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience*. | CRD 2.3 Tip |
| **CRDN 3.6** *Use effective education and counseling skills to facilitate behavior change*. | CRD 2.4 |
| **CRDN 3.7** *Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management*. | CRD 3.3 |
| **CRDN 3.8** *Deliver respectful, science-based answers to client questions concerning emerging trends*. | CRD 3.4 |
| **CRDN 3.9** *Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources.* | CRD 3.5 Comment/Tip Reworded to include responsible use of resources |
| **CRDN 3.10** *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 3.6 |

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| **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.** | |
| **2017 Statement** | **Where Located in 2012 Standards** |
| **CRDN 4.1** *Participate in management of human resources*. | CRD 4.1 |
| **CRDN 4.2** *Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food*. | CRD 4.2 |
| **CRDN 4.3** *Conduct clinical and customer service quality management activities.* | CRD 4.4 |
| **CRDN 4.4** *Apply current nutrition informatics to develop, store, retrieve and disseminate information and data*. | CRD 4.5 Reworded to incorporate term nutrition informatics |
| **CRDN 4.5** *Analyze quality, financial and productivity data for use in planning*. | CRD 4.6 , 4.9 Combined |
| **CRDN 4.6** *Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.* | CRD 4.7 Reworded to include term sustainability |
| **CRDN 4.7** *Conduct feasibility studies for products, programs or services with consideration of costs and benefits.* | CRD 4.8 |
| **CRDN 4.8** *Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies*. | CRD 4.10 |
| **CRDN 4.9** *Explain 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*. | CRD 4.11 Reworded to lower level competence |
| **CRDN 4.10** *Analyze risk in nutrition and dietetics practice*. | New |

Source: www.eatrightpro.org/

**Community**

**WIC CURRICULUM FOR SUPERVISED PRACTICE: For Andrews University Dietetic Internship**

**Names of Facilities/Affiliations** Johnson County WIC, Butler county WIC, County Department WIC, Alachua WIC,

Intercare community Health Network, Orange County WIC, St. Joseph County WIC, Tarrant County WIC,

Public Health Dayton and Montgomery County WIC, Kent County Health Department WIC,

Floyd County Health Department and Kane County WIC, Access Health WIC, Berrien County WIC

**WIC Assignments:**

Terminology and q/a worksheet (turn in to preceptor)

OB Pre and post test (65% pass pre test and 80% post test)

Communicate with preceptor what you would like to accomplish (rubrics, projects, evaluation, personal interest)

Handout, teaching materials and/or bulletin board

Participate in an education class, if available

Have preceptor complete evaluation

Document 5-7 real-life takeaways and share with preceptor

**Experience: WIC Weeks of Supervised Practice**  1.0 **Practice Hours**  40 **Didactic Hours** 0

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| **Competencies** | **Evaluation Strategies** | **Example of Planned Experiences\*** |
| **Scientific and Evidence Base of Practice: integration of scientific information and research into practice** | | |
| CRDN 1.3: Justify programs, products, services and care using appropriate evidence or data | Review all CRDNs with supervising RD and include activities in Bi-Weekly Report(s). | CRDN 1.3: Discuss program costs/benefits with preceptor. Work with WIC clients to assess needs and the benefits they may receive. Optional based on preceptor preference: create a survey to determine which programs, products and services are most valuable to the clientele, |
| **Scientific and Evidence Base of Practice: integration of scientific information and research into practice** | | |
| CRDN 2.2: Demonstrate professional writing skills in preparing professional communications (Tip: Examples include research manuscripts, project proposals, education materials, policies and procedures).  CRDN 2.4: Function as a member of interprofessional teams.  CRDN 2.10: Demonstrate professional attributes in all areas of practice.  CRDN 2.11: Show cultural competence/sensitivity in interactions with clients, colleagues and staff. | Place a copy of your **handout or teaching materials** and report in your portfolio. Include a photo of your bulletin board, if applicable. | CRDN 2.2: Conduct a nutrition education class on a food & nutrition topic and develop educational materials for a class/clients in accordance with the needs of your WIC facility. You may also create a bulletin board on a topic requested by the facility.  Write a summary of your experience and include in your bi-weekly report.  CRDN 2.4: Work with WIC staff to understand the function of different professionals in the setting and contribute to completion of workload.  CRDN 2.10: Work respectfully with team members. Be timely and courteous.  CRDN 2.11: Be aware of different needs/beliefs of the client population and act accordingly. Be sensitive to all team members and staff. |
| **Clinical and Customer Services: development and delivery of information, products and services to individuals, groups, and populations** | | |
| CRDN 3.3: Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.  CRDN 3.4: Design, implement and evaluate presentations to a target audience.  CRDN 3.5: Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience. |  | CRDN 3.3: Speak clearly with clients and team members. Ensure written communications are clear. Educate clients at appropriate level of knowledge and give appropriate handouts.  CRDN 3.4: Conduct a nutrition education class on a food & nutrition topic if possible. Educate clients on topics relevant to their situation (i.e., nutrition needs for nursing/pregnant women, newborns/toddlers).  CRDN 3.5: Create and edit handouts per needs of facility, ensuring appropriateness for target audience. |

**\*These are examples how to meet the competency. Your site may have other ideas and options.**

**SCHOOL LUNCH PROGRAM OR HEAD START CURRICULUM FOR SUPERVISED PRACTICE: For Andrews University Dietetic Internship**

Names of Facilities/Affiliations Upton Middle School/St Joseph Public Schools, Grand Rapids Public Schools,

Kettering City Schools, Valley View School District, Birdville Public Schools, Muscogee County Public Schools,

Orange County Head Start Program, Head Start Greater Dallas, Berrien Springs Public Schools

Presence Health

**School Lunch Program or Head Start Assignments:**

Terminology and q/a worksheet (turn in to preceptor)

Communicate with preceptor what you would like to accomplish (rubrics, projects, evaluation, personal interest)

Plate waste report

Have preceptor complete evaluation

Teaching experience summary

Document 5-7 real-life takeaways and share with preceptor and include in bi-weekly report

**Experience: School Lunch Program or Head Start Weeks of Supervised Practice**  0.5 **Practice Hours**  20 **Didactic Hours** 0

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| **Competencies** | **Evaluation Strategy** | **Examples of Planned Experiences\*** |
| **Scientific and Evidence Base of practice: integration of scientific information and research into practice.** | | |
| CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives | Review all CRDNs with supervising RD and include activities in Weekly Report(s).  Write a **Plate Waste** **Report** regarding the results/interpretation of the plate waste study. Discuss with supervising RD. Send a copy to the DI director with your weekly report. Be sure to include your sample size and a chart of how you recorded data. | CRDN 1.1 Review the federal government’s policies for children nutrition programs. Conduct plate waste study.  (A plate waste study should monitor what students take vs what they consume. Note any particular types of food or dishes which seem to be thrown out by students vs which are acceptable to them. Report on amount of food waste and suggest improvements to the menu/service style/etc as appropriate to reduce waste. Give attention to guidelines the facility may be required to follow such as national and state regulations). |
| **Clinical and Customer Services: development and delivery of information, products and services to individual, groups, and populations.** | | |
| CRDN 3.6: Use effective education and counseling skills to facilitate behavior change. | Include your teaching materials in your portfolio. | CRDN 3.6 Teach a basic nutrition class in the school system for children or adolescents. Develop educational materials for the class. |
| **Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations.** | | |
| CRDN 4.3: Conduct clinical and customer service quality management activities.  CRDN 4.5: Analyze quality, financial and productivity data for use in planning.  CRDN 4.6: Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment. | Write a summary of experience in School Lunch/Head Start and your teaching experience and include in your bi-weekly report | CRDN 4.3 Conduct plate waste study at one meal and evaluate results. Ask your preceptor about their preferred tool. You can also find additional resources here <https://www.gfs.com/en-us/ideas/plate-waste-studies>  CRDN 4.5 Review facility food budget, use of government commodities, menu writing and the distribution systems used in the facility.  CRDN 4.6 Complete plate waste study and give feedback on facility’s use of resources. Talk with supervisor about school lunch program requirements and those that might impact resources. |

\***\*These are examples how to meet the competency. Your site may have other ideas and options.**

# **WELLNESS CURRICULUM FOR SUPERVISED PRACTICE: For Andrews University Internship Program in Nutrition & Dietetics**

**Names of Facilities/Affiliations** AdventHealth, Amita Health Adventist Medical Centers Hinsdale and LaGrange,

Grandview Hospital, Hinsdale Hospital, Huguley Memorial Hospital, Goshen Health, Kettering Medical Center, Spectrum Health Butterworth and Lakeland Hospitals,

Memorial Hospital of South Bend, Dayton Children’s Hospital, Community Hospital, Columbus Regional Medical Center, Mercy Hospital Ardmore, St Joseph Regional Medical Center.

**Wellness Assignments**:

Communicate with preceptor what you would like to accomplish (rubrics, projects, evaluation, personal interest)

Have preceptor complete evaluation

Vegetarian Blog

Vegetarian Position Statement Summary

Document 5-7 real-life takeaways and share with preceptor

**Experience: Wellness Weeks of Supervised Practice**  2.0 **Practice Hours**  80 **Didactic Hours** 0

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| **Competencies** | **Evaluation Strategy** | **Examples of Planned Experiences\*** |
| **Scientific and Evidence Base of Practice: integration of scientific information and research into practice.** | | |
| CRDN 1.6: Incorporate critical-thinking skills in overall practice. | Complete Wellness Evaluation  Review all CRDNs with supervising RD and include activities in Weekly Report(s). | CRDN 1.6 Apply critical-thinking skills when assessing clients in a variety of settings and when selecting topics and teaching methods appropriate for the population/individual and monitoring progress Tip; critical thinking skill is the ability to analyze and evaluate an issue objectively to form a judgement). |
| **Professional Practice Expectations: beliefs, values, attitudes, and behaviors for the professional dietitian level of practice.** | | |
| CRDN 2.3: Demonstrate active participation, teamwork and contributions in group settings.  CRDN 2.9: Participate in professional and community organizations. |  | CRDN 2.3 Work with staff/volunteers at site to complete tasks as assigned by the preceptor.  CRDN 2.9 Attend meetings, work with local organizations to serve the community through food assistance, education, or other health/behavior improvements. |
| **Clinical and Customer Services: development and delivery of information, products and services to individual, groups, and populations.** | | |
| CRDN 3.4: Design, implement and evaluate presentations to a target audience.  CRDN 3.7: Develop and deliver products, programs or services that promote health, wellness and lifestyle management.  CRDN 3.8: Deliver respectful, science-based answers to client questions concerning emerging trends. | If applicable, include a copy of your project/presentation in your **portfolio**.  Upload a summary of your learnings from the Academy’s Position Statement on vegetarian diets. | CRDN 3.4 Conduct nutrition educations classes, conduct supermarket tours, run an educational booth at a health fair or other activities that the preceptor approves to fulfill this competency. In weekly, report include population served and audience feedback. **Create a vegetarian blog post to be shared on the Internship Facebook and with your fellow interns via Zoom.**  CRDN 3.7 Talk with supervising RD regarding needs of the placement and then develop a product, program or service to meet that need. This could be a pamphlet, bulletin board, a class curriculum, or other depending on the placement. Participation in a health class/health fair or similar would also be applicable.  CRDN 3.8 Research recent trends and read research articles relevant to the setting to gain knowledge and answer client questions. **Read the Academy’s Position Statement on vegetarian diets and create a one page summary of learnings (upload to learninghub).** |

**\*These are examples how to meet the competency. Your site may have other ideas and options.**

**Food Service Administration**

**FOOD PRODUCTION CURRICULUM FOR SUPERVISED PRACTICE: For Andrews University Dietetic Internship**

**Names of Facilities/Affiliations** AdventHealth, Amita Health Adventist Medical Centers Hinsdale and LaGrange,

Grandview Hospital, Hinsdale Hospital, Huguley Memorial Hospital, Goshen Health, Kettering Medical Center, Spectrum Health Butterworth and Lakeland Hospitals,

Memorial Hospital of South Bend, Dayton Children’s Hospital, Community Hospital, Columbus Regional Medical Center, Mercy Hospital Ardmore, St Joseph Regional Medical Center.

**Food Production Assignments:**

Terminology and q/a worksheet (turn in to preceptor or DI grad assistant)

Pre and post test (65% pass pre test and 80% post test)

Communicate with preceptor what you would like to accomplish (rubrics, projects, evaluation, personal interest)

Menu with vegetarian alternative

Menu rubric

Theme meal

Theme meal rubric

Oral presentation (in-service)

Oral presentation rubric

Performance improvement project

Performance improvement rubric

Equipment specification report

Job description

Market survey report

Leadership report

Ask preceptor to complete midway and final evaluation (midway is due at the end of week 3 or 4 of your 7 week rotation, final is due one week after rotation completion)

Document 5-7 real-life takeaways and share with preceptor

**Experience: Food Production Weeks of Supervised Practice**: 2.0 **Practice Hours**: 80 **Didactic Hours**: 0

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| --- | --- | --- |
| **Competencies** | **Evaluation Strategy** | ***Examples* of Planned Experiences\*** |
| **Scientific and Evidence Base of practice: integration of scientific information and research into practice.** | | |
| CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives.  CRDN 1.3: Justify programs, products, services, and care using appropriate evidence or data.  CRDN 1.5: Conduct projects using appropriate research methods, ethical procedures, and data analysis.  CRDN 1.6: Incorporate critical-thinking skills in overall practice. | Review all CRDNs with supervising RDN and include activities in Weekly Report(s). Complete self-assessment forms; both the MIDWAY and FINAL at times assigned on the respective forms.  Perform quality assessment using a test tray with dietary staff and discuss with supervisor. | CRDN 1.1 Assess facility for quality and/or customer service indicators which can include resource utilization, client satisfaction, profitability, adherence to nutrition guidelines, etc. (Tip: Outcomes may include clinical, programmatic, quality, productivity, economic, or other outcomes in wellness, management, sports, clinical settings, etc.).  CRDN 1.3 Analyze programs costs/benefits to gauge usefulness and identify possible areas for improvement.  CRDN 1.5 Use technology and facility guidelines to perform research for various projects during food service rotations.  CRDN 1.6 Perform test trays. Monitor food production for safety concerns. Work with patients/customers to meet their needs/expectations. Create and implement theme meal plan. (Tip: critical thinking skill is the ability to analyze and evaluate an issue objectively to form a judgement). |
| **Professional Practice Expectations: beliefs, values, attitudes, and behaviors for the professional dietitian level of practice.** | | |
| CRDN 2.1: Practice in compliance with current federal regulations and state statues 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.  CRDN 2.3: Demonstrate active participation, teamwork and contributions in group settings.  CRDN 2.7: Apply leadership skills to achieve desired outcomes.  CRDN 2.11: Show cultural competence/sensitivity in interactions with clients, colleagues and staff. | **Theme meal project. Rubric** to be assessed by preceptor. Turn in rubric and any associated project materials to the DI Director. | CRDN 2.1 Perform tasks as required by the rotation in compliance with all professional guidelines and facility rules and regulations.  CRDN 2.3 Work on theme meal project. Assist facility staff with meal prep. Give ideas when appropriate and accept constructive criticism.  CRDN 2.7 Be proactive in completing theme meal project. Work with Chef and facility staff to plan and implement meal. Communicate plans to ensure understanding and agreement.  CRDN 2.11 Be courteous and respectful to all staff and clients. Be aware of different needs/cultural norms in diet and work environment and act accordingly. |
| **Clinical and Customer Services: development and delivery of information, products and services to individual, groups, and populations.** | | |
| CRDN 3.9: Coordinate procurement, production, distribution and service of foods and services.  CRDN 3.10: 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. (Note: this includes the menu and theme meal projects).  CC3 MNT CONCENTRATION: Design a menu with modified diets with vegetarian alternatives. | Evaluate using **Menu Rubric** and **Theme Meal Rubric** with supervising RDN.  Place a copy of your **menu** in your **portfolio**.  Place a copy of your **theme meal rubric** in your **portfolio**. | CRDN 3.9 Work with facility staff to understand purchasing/inventory systems and look for opportunities to improve them. Understand the function of, and know how to use, production sheets. Assist with stocking any quick serve/grab and go stations and work on the serving line for food trays and/or the cafeteria.  (Tip: Interns should demonstrate and promote responsible use of resources including employees, money, time, water, energy, food, and disposable goods.)  CRDN 3.10 Learn the menu planning process of assigned facility. Utilize the facility’s system to create and (if applicable) execute a one week menu. Use these skills to create and execute a theme meal utilizing a budget, schedule, etc. Work with facility staff to complete. Additional ideas: food demo of a new recipe.  CC3 MNT CONCENTRATION As part of the menu design project; design a menu with vegetarian alternatives built in. |
| **Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations.** | | |
| CRDN 4.1: Participate in the management of human resources.  CRDN 4.2: Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities, and food.  CRDN 4.4: Apply current nutrition informatics to develop, store, retrieve and disseminate information and data.  CRDN 4.6: Propose and use procedures as appropriate to the practice setting to reduce waste and protect the environment.  CRDN 4.10: Analyze rick in nutrition and dietetics practice. |  | CRDN 4.1 Work with facility staff to understand scheduling, hiring, employee discipline, and dismissal procedures. If possible, observe interviewing process or discuss with supervisor.  CRDN 4.2 Learn safety and sanitation procedures at assigned facility; work with staff to ensure adherence to facility policies. Perform test tray to assess food safety if applicable.  CRDN 4.4 Learn the electronic programs used in the assigned facility for any applicable systems such as; inventory/procurement, production, client orders/diet information, and/or employee scheduling.  CRDN 4.6 Analyze facility processes with attention given to sustainability and care for the environment; follow procedures and propose improvements when applicable. Evaluate facility menus’ compliance with budget constraints and look for ways to reduce costs.  CRDN 4.10 Perform test trays and monitor food temperatures. Test food temperatures on the serving lines. Check freezer/refrigeration unit temperatures. Be aware of HACCP guidelines regarding critical control points and monitor the food production process for safety and best practices. |

**\*These are examples how to meet the competency. Your site may have other ideas and options.**

**CAFETERIA/NUTRTION, ACCOUNTING/CATERING CURRICULUM FOR SUPERVISED PRACTICE: For Andrews University Dietetic Internship**

**Names of Facilities/Affiliations** Spectrum Health, Adventist Midwest Health,

Huguley Memorial Hospital, Kettering Healthcare Network, Lakeland HealthCare, Goshen Health  
Florida Hospital Waterman, St. Francis Hospital, Notre Dame University, Atrium Medical Center, Florida Hospital,

IU Health LaPorte Hospital, Memorial Hospital of South Bend

**Experience: Cafeteria/ Nutrition, Accounting/Catering Weeks of Supervised Practice: 1.0 Practice Hours: 40 Didactic Hours: 0**

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| **Competencies** | **Evaluation Strategy** | **Examples of Planned Experiences\*** |
| **Scientific and Evidence Base of practice: integration of scientific information and research into practice.** | | |
| CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives. | Review all CRDNs with supervising RDN and include activities in Weekly Report(s). Complete self-assessment forms; both the MIDWAY and FINAL at times assigned on the respective forms. | CRDN 1.1 Learn facility’s assessment methods regarding food safety, budgeting, and customer satisfaction and utilize them to measure outcomes. Review and apply facilities mission, goals and vision when implementing customer service activities. |
| **Professional Practice Expectations: beliefs, values, attitudes, and behaviors for the professional dietitian level of practice.** | | |
| CRDN 2.10: Demonstrate professional attributes in all areas of practice. |  | CRDN 2.10 Complete assigned tasks in a timely and professional manner with respect for all coworkers. |
| **Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations.** | | |
| CRDN 4.3: Conduct clinical and customer service quality management activities.  CRDN 4.8: Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies.  CRDN 4.10: Analyze risk in nutrition and dietetics practice. | Evaluate using the **Theme Meal Rubric** with supervising RDN.  Write a **market survey report** and send it to the DI program Director with the theme meal rubric. (Report should include tools used to assess customer satisfaction, results of theme meal acceptability by clients and ideas for improvement). Include survey ad results.  *Place a copy of all components of the theme meal in your portfolio. Tip: The theme meal project is an excellent place to get good photos for your portfolio.* | CRDN 4.3 Apply knowledge regarding professional and facility standards for food safety, sanitation, and working conditions to ensure the facility meets quality objectives. Perform test trays.  For theme meal project, gather information regarding client acceptance of theme meal components and write a market survey report.  CRDN 4.8 Plan (conceptualize, write a menu, staff, budget, order supplies for and execute a meal with regard to facility needs/limitations) a theme meal in accordance with facility needs.  CRDN 4.10 Monitor food temperatures in hot and cold holding areas. Test food temperatures on the serving lines. Be aware of HACCP guidelines regarding critical control points and monitor the food distribution process for safety and best practices.  Theme meal report (include menu). |

**\*These are examples how to meet the competency. Your site may have other ideas and options.**

**LEADERSHIP/MANAGEMENT/HUMAN RESOURCES CURRICULUM FOR SUPERVISED PRACTICE: For Andrews University Dietetic Internship**

Names of Facilities/Affiliations: Spectrum Health, Florida Hospital, Adventist Midwest Health, Florida Hospital,

Huguley, Memorial Hospital of South Bend, Kettering Healthcare Network, Lakeland HealthCare, Goshen Health

Florida Hospital Waterman, St. Francis Hospital, Notre Dame University, Atrium Medical Center

**Experience: Leadership/Management/Human Resources** **Weeks of Supervised Practice** 3.8 **Practice Hours** 144 **Didactic Hours** 0

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| **Competencies** | **Evaluation Strategy** | **Examples of Planned Experiences\*** |
| **Professional Practice Expectations: beliefs, values, attitudes, and behaviors for the professional dietitian level of practice.** | | |
| CRDN 2.2: Demonstrate professional writing skills in preparing professional communications.  CRDN 2.7: Apply leadership skills to achieve desired outcomes.  CRDN 2.8: Demonstrate negotiation skills. (Tip: Demonstrating negotiating skills includes showing assertiveness when needed, while respecting the life experiences, cultural diversity and educational background of the other parties.) (Note; this can include working with staff to complete projects like the theme meal, and things like service recovery when working with unsatisfied customers/patients).  CRDN 2.12: Perform self-assessment and develop goals for self-improvement throughout the program.  CRDN 2.13: Prepare a plan for professional development according to Commission on Dietetic Registration guidelines. | Review all CRDNs with supervising RDN and include activities in Weekly Report(s). Complete self-assessment forms; both the MIDWAY and FINAL at times assigned on the respective forms.  Evaluate using the **Theme Meal Rubric**. Place of a copy of the project and rubric in your **portfolio**.  Place a copy of your **professional development plan** in your **portfolio**. | CRDN 2.2 Prepare or update a job description in accordance with facility guidelines. Prepare an in-service for the facility with topic subject to the needs of the facility (your supervisor may suggest possibilities or assign a topic). (Tip: Examples include research manuscripts, project proposals, education materials, policies and procedures.)  CRDN 2.7 Utilize leadership qualities in planning and implementing the theme meal project and in completing tasks as assigned by the supervising RD. Complete work in a timely fashion and coordinate with staff to meet the needs of the facility and complete competencies.  CRDN 2.8 Work with facility staff and clients to complete tasks in a timely and professional manner. Work with patients who are unsatisfied in order to meet their needs. Work with facility staff (such as nursing, etc) in ensuring patients receive correct trays in accordance with diet orders.  CRDN 2.12 Work with supervisor to complete evaluations throughout the rotation and seek feedback regarding strengths and areas needing improvement. Create 1-2 goals for yourself during your MIDWAY FS evaluation. Progress on these goals will be assessed during the ACEND FS final evaluation.  CRDN 2.13 Begin to develop a professional development plan to maintain growth during the internship and beyond. Put your FS projects into an online portfolio. |
| **Clinical and Customer Services: development and delivery of information, products and services to individual, groups, and populations.** | | |
| CRDN 3.3: Demonstrate effective communication skills for clinical and customer services in a variety of formats and settings. (Tip: Formats include oral, print, visual, electronic, and mass media methods for maximizing client education, employee training, and marketing.)  CRDN 3.4: Design, implement and evaluate presentations to a target audience. (Tip: A quality presentation considers life experiences, cultural diversity and educational background of the target audience.) | Evaluate using the **Oral Food Service Presentation Rubric** with supervising RD. Place a copy of the in-service and the rubric in your **portfolio**. | CRDN 3.3 Prepare an in-service for the facility with topic subject to the needs of the facility (your supervisor may suggest possibilities or assign a topic).  CRDN 3.4 Present in-service to facility staff with respect for the diverse backgrounds and experience of the group. |
| **Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations.** | | |
| CRDN 4.1: Participate in management of human resources.  CRDN 4.2: Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food.  CRDN 4.3: Conduct clinical and customer service quality management activities.  CRDN 4.5: Analyze quality, financial and productivity data for use in planning.  CRDN 4.6: Propose and use procedures as appropriate to the practice setting to reduce waste and protect the environment.  CRDN 4.7: Conduct feasibility studies for products, programs or services with consideration of costs and benefits.  CRDN 4.8: Demonstrate negotiation skills. | Create a **job description** for a job at the facility and place a copy in your portfolio.  Write a **report on leadership styles** and include in bi-weekly report.  Your leadership report should include a brief description of leadership styles and what sort of style is utilized at your facility. Include strengths/weaknesses of the facility’s leadership style.  Evaluate using the **PI (performance improvement) Rubric** with supervising RDN. Place a copy of the rubric in your **portfolio**.  **Equipment specification project** to be sent to DI program Director. Include a copy in your **portfolio**. | CRDN 4.1 Work with facility staff to understand scheduling, hiring, employee discipline, and dismissal procedures. If possible, observe interviewing process or discuss with supervisor.  CRDN 4.2 Learn safety and sanitation procedures at assigned facility; work with staff to ensure adherence to facility policies. Perform test tray to assess food safety if applicable. If your in-service topic is on safety/sanitation it may also satisfy this competency.  CRDN 4.3 Apply knowledge regarding professional and facility standards for food safety, sanitation, and working conditions to ensure the facility meets quality objectives. Give attention to ways to improve the facility or new measures which could be utilized. Perform test trays to ensure quality. Survey (5) patients regarding their satisfaction with their food/service at the facility.  CRDN 4.5 Analyze facility data for PI project. Project focus may be chosen by intern based on suggestions from the supervising RD, or may be assigned based on the needs of the facility. Be aware of costs, production, and quality factors while working on the project.  CRDN 4.6 Be aware of sustainability and environmental concerns while working on PI project. Evaluate menus to reduce costs in accordance with facility budget criteria. Examine the facility for opportunities to incorporate recycling. Forecast food production needs.  CRDN 4.7 While working on PI project, give consideration to costs/benefits of proposed improvements. Research options to seek the best solution.  Work with facility staff to write an equipment specification report in accordance with the needs and policies of the facility. (Research a piece of needed or desired equipment with specifications regarding size, quality, price, etc,Think about what your supervisor would want to know if you were desiring to purchase new equipment. Think about how you would get “buy in” to purchase this new equipment.)  CRDN 4.8 Work with facility staff to meet goals. Work with dissatisfied clients to recover service and meet their needs. |

**\*These are examples how to meet the competency. Your site may have other ideas and options.**

Updated 7.2019

**Clinical Nutrition**

**GENERAL CLINICAL- DIET HISTORY/ASSESSMENT/COUSELING SKILLS** CURRICULUM **FOR SUPERVISED PRACTICE: For Andrews University Dietetic Internship**

**Names of Facilities/Affiliations AdventHealth, Amita Health Adventist Medical Centers Hinsdale and LaGrange,**

Grandview Hospital, Hinsdale Hospital, Huguley Memorial Hospital, Goshen Health, Kettering Medical Center, Spectrum Health Butterworth and Lakeland Hospitals,

Memorial Hospital of South Bend, Dayton Children’s Hospital, Community Hospital, Columbus Regional Medical Center, Mercy Hospital Ardmore, St Joseph Regional Medical Center.

**General Clinical - Diet History/Assessment/Counseling Skills Assignments:**

Communicate with preceptor what you would like to accomplish

Document 5-7 real-life takeaways and share with preceptor

**Experience: General Clinical - Diet History/Assessment/Counseling Skills Weeks of Supervised Practice**  1.0 **Practice Hours**  40 **Didactic Hours** 0

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| **Competencies** | **Evaluation Strategy** | ***Examples* of Planned Experiences\*** |
| **Scientific and Evidence Base of Practice: integration of scientific information and research into practice** | | |
| CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives.  CRDN 1.2: Apply evidence-based guidelines, systematic reviews and scientific literature.  CRDN 1.3: Justify programs, products, services and care using appropriate evidence or data.  CRDN 1.4: Evaluate emerging research for application in nutrition and dietetics practice.  CRDN 1.5: Conduct projects using appropriate research methods, ethical procedures and data analysis.  CRDN 1.6: Incorporate critical-thinking skills in overall practice. | Review all CRDNs with supervising RD and include activities in Weekly Report(s). | CRDN 1.1 Review quality indicators for the department and measure current progress. Based on facility protocol, conduct patient nutrition care process using standard intake, biochemical anthropometric and physical evaluation methods.  CRDN 1.2 Select and implement a nutrition care plan based on current research and practice. Utilize Nutrition Care Manual website for evidence based practice material (your site should have access). Suggest how nutrition plan could be adjusted for different cultures and various religious groups.  CRDN 1.3 Justify appropriate use of nutritional supplements, enteral or/and parenteral formulas. Develop appropriate nutritional intervention and plan based on patient/client disease process; Monitor patient/client response to nutritional plan of care.  CRDN 1.2, 1.4, 1.5 Perform literature search on nutrition-related topic, locate desired articles and make application to patient care. Conduct and report applied research to supervising RD when feasible.  CRDN 1.6 Apply critical-thinking skills when assessing clients in a variety of settings and when selecting MNT and monitoring progress (Tip; critical thinking skill is the ability to analyze and evaluate an issue objectively to form a judgement). |

**Experience: General Clinical—Diet History, Assessment, Counseling Skills, and Medical Records**

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| **Competencies** | | | **Examples or planned experiences** | | **Evaluation strategies** |
| **Professional Practice Expectations: beliefs, values, attitudes, and behaviors for the professional dietitian level of practice** | | | | | |
| 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.  CRDN 2.2 Demonstrate professional writing skills in preparing professional communications.  CRDN 2.3: Demonstrate active participation, teamwork and contributions in group settings.  CRDN 2.4: Function as a member of interprofessional teams. (Note: This can mean working with physicians, dietary staff, nurses, and allied health professionals to obtain information, teach, refer, or generally handle patient care).  CRDN 2.5: Assign duties to NDTRs and/or support personnel as appropriate.  CRDN 2.6: Refer clients and patients to other professionals and services when needs are beyond individual scope of practice.    CRDN 2.9 Participate in professional and community organizations.  CRDN 2.12: Perform self-assessment and develop goals for self-improvement throughout the program.  CRDN 2.13: Prepare a plan for professional development according to Commission on Dietetic Registration guidelines.  CRDN 2.15 Practice and/or role play mentoring and precepting others. (Note; this may include teaching RDs or other staff, assigning tasks to others, giving feedback on others’ work, or simulated experiences). | | | Complete **Clinical Self/Preceptor-Evaluation** after week 10 of clinical rotations. Send a copy to the DI program Director.  Email a copy of your **portfolio** to DI program Director at end of internship.  If the intern chooses to complete 2.15 without doing a presentation, a one page **report** must be sent to the DI director explaining how they met the CRDN requirement and any feedback on their precepting skills.  If the intern presents an in-service, an **oral presentation rubric** is required. | | CRDN 2.1 Compare performance to Competency Statements for Supervised Practice and the Code of Ethics for the Profession of Dietetics. Identify weaknesses and plan, implement, and evaluate a self-development program.  Maintain patient confidentiality.  Review master menu for patient acceptance in compliance with facility guidelines, procurement details and specifications.  CRDN 2.2 Review clinical nutrition policies with supervising RD. Develop or revise one clinical nutrition policy (when applicable). Demonstrate professional attributes when communicating with staff; verbal and written.  CRDN 2.3 Attend rounds/discharge-planning conference. Investigate role of members.  CRDN 2.4 Attend rounds, staff meetings, manager meetings and other activities as recommended by preceptor.  CRDN 2.5 Demonstrate familiarities with NCP policies and procedures. Conduct screenings and length of stay per policy and procedures. Evaluate admission assessments for new patients. Complete nutrition screens and delegate to nutrition care team as appropriate.  CRDN 2.6 Enlist help of other health care professionals as deemed appropriate. Discuss nutrition care of patient in interdisciplinary conference. Refer patient to another health professional when the situation requires specialized/additional assistance. I.e. PT/OT/Speech etc.  CRDN 2.9 Attend meetings for professionals such as local RDN meetings, and community organizational meetings related to health and wellness. Note: One meeting is required, multiple are encouraged.  CRDN 2.12 Complete a self-assessment and review with preceptor. Create 1-2 goals for yourself as you progress through the clinical rotations when performing the self/preceptor evaluation. Progress on these goals will be assessed in the staff relief evaluation.  CRDN 2.13 Complete and turn in electronic portfolio.  CRDN 2.15 Talk to students about career opportunities in healthcare, work with fellow interns to practice counselling, giving and receiving constructive criticism, or work with another healthcare provider. The intern can provide feedback to RDs after observing counselling or other activities.  The intern might also present an in-service to the RDs on an unfamiliar topic. |
| **Clinical and Customer Services: development and delivery of information, products and services to individuals, groups, and populations.** | | | | |
| CRDN 3.1: Perform the Nutrition Care Process use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings  CRDN 3.2: Conduct nutrition focused physical exams.  CRDN 3.5: Coordinate procurement, production, distributions and service of goods and services.  (Tip: Students/interns should demonstrate and promote responsible use of resources including employees, money, time, water, energy, food, and disposable goods.)  CRDN 3.6: Use effective education and counseling skills to facilitate behavior change. | Evaluate using **Nutrition Care Process Rubric** with supervising RD (for feedback purposes; not to be sent to DI program Director). | | CRDN 3.1 Perform NCP and document in medical record.  CRDN 3.2 Assess patients’ nutritional status using physical findings in accordance with standards of the facility and Nutrition and Dietetics practice.  CRDN 3.5 Use technology and facility guidelines for evidence based practice material. Provide nutrition education materials in languages other than English when applicable; provide customized nutrition education. Utilize the Nutrition Care Manual.  CRDN 3.6 Instruct patients/family on prescribed diet using appropriate methods and techniques. Implement interventions as determined by NCP. | |
| **Practice Management and Use of resources; Strategic application of principles of management and systems in the provision of services to individuals and organizations** | | | | |
| CRDN 4.3: Conduct clinical and customer service quality management activities. | CRDN 4.3 Visit patients at mealtimes to assess patient intake and tolerance of diet order. | |  | |

**\*These are examples how to meet the competency. Your site may have other ideas and options.**

**MEDICAL SURGICAL CURRICULUM FOR SUPERVISED PRACTICE:** For Andrews University Dietetic Internship

**Names of Facilities/Affiliations** AdventHealth, Amita Health Adventist Medical Centers Hinsdale and LaGrange,

Grandview Hospital, Hinsdale Hospital, Huguley Memorial Hospital, Goshen Health, Kettering Medical Center, Spectrum Health Butterworth and Lakeland Hospitals,

Memorial Hospital of South Bend, Dayton Children’s Hospital, Community Hospital, Columbus Regional Medical Center, Mercy Hospital Ardmore, St Joseph Regional Medical Center.

**Medical Surgical Assignments**:

Terminology and q/a worksheet (turn in preceptor)

Pre and post test (65% pass pre test and 80% post test)

Communicate with preceptor what you would like to accomplish (rubrics, projects, evaluation, personal interest)

Nutrition counseling rubric if completing outpatient diabetes education

Case study/oral presentation (if completing in this rotation)

Have preceptor complete evaluation (this evaluation is optional)

Document 5-7 real-life takeaways and share with preceptor

**Medical Surgical Weeks of Supervised Practice**  2.0 **Practice Hours**  80 **Didactic Hours** 0

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| **Competencies** | **Evaluation Strategy** | ***Examples* of Planned Experiences\*** |
| **Scientific and Evidence Base of practice: integration of scientific information and research into practice.** | | |
| CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives.  CRDN 1.2: Apply evidence-based guidelines, systematic reviews and scientific literature.  CRDN 1.4: Evaluate emerging research for application in nutrition and dietetics practice.  CRDN 1.6: Incorporate critical-thinking skills in overall practice. | Review all CRDNs with supervising RD and include activities in Weekly Report(s).  Each intern is required to perform one MAJOR and one MINOR case study during the internship.  For MINOR case study, evaluate using the **Case Study Rubric** (if completing a med surge case study).  For MAJOR case study, evaluate using the **Case Study Rubric** and the **Oral Presentation Rubric** (if completing a med surge case study). Place a copy of the rubric(s) in your portfolio. The rotation in which you do your case study is subject to the needs of the facility and patient availability. | CRDN 1.1 Conduct patient assessment using standard intake, biochemical, anthropometric, and physical evaluation methods.  CRDN 1.2, 1.4 Select appropriate nutrition diagnosis and implement appropriate plan of nutritional intervention for medical/surgical patient. Design a nutrition care plan based on current research and practice.  Perform a literature search on nutrition-related topic and locate desired articles with application to patient care. Conduct and report applied research when feasible.  Select a medical/surgical patient to research as a case study and write a paper on your findings.  Note; the case study may be MAJOR or MINOR. If MAJOR, also create a presentation and present your case study to the RDs.  CRDN 1.6 Apply critical-thinking skills when assessing clients in a variety of settings and when selecting MNT and monitoring progress (Tip; critical thinking skill is the ability to analyze and evaluate an issue objectively to form a judgement). |
| **Professional Practice Expectations: beliefs, values, attitudes, and behaviors for the professional dietitian level of practice.** | | |
| CRDN 2.2 Demonstrate professional writing skills in preparing professional communications.  CRDN 2.4: Function as a member of interprofessional teams. |  | CRDN 2.2 Write your case study and, if applicable, present it to dietitians and other health professionals.  Review clinical nutrition policies. Develop or revise one clinic nutrition policy (when applicable).  CRDN 2.4 As appropriate, discuss pertinent nutritional status/information with physicians/other health care professionals regarding specific patients. |
| **Clinical and Customer Services: development and delivery of information, products and services to individuals, groups, and populations.** | | |
| CRDN 3.1: Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings  CRDN 3.6: Use effective education and counseling skills to facilitate behavior change.  CRDN 3.8: Deliver respectful, science-based answers to client questions concerning emerging trends. | Evaluate using the **NCP (midway) rubric** with supervising RD. Send a copy to the DI program Director. | CRDN 3.1 Perform the NCP and document in medical records according to facility policy.  CRDN 3.6 Instruct all patients/family requiring instruction. Assess comprehension and document according to Competency Statements for Supervised Practice for medical charting.  CRDN 3.8 Use technology and facility guidelines for evidence based practice materials. |

**\*These are examples how to meet the competency. Your site may have other ideas and options.**

**CARDIAC CURRICULUM FOR SUPERVISED PRACTICE: For Andrews University Dietetic Internship**

**Names of Facilities/Affiliations** AdventHealth, Amita Health Adventist Medical Centers Hinsdale and LaGrange,

Grandview Hospital, Hinsdale Hospital, Huguley Memorial Hospital, Goshen Health, Kettering Medical Center, Spectrum Health Butterworth and Lakeland Hospitals,

Memorial Hospital of South Bend, Dayton Children’s Hospital, Community Hospital, Columbus Regional Medical Center, Mercy Hospital Ardmore, St Joseph Regional Medical Center.

**Cardic Assignments:**

Terminology and q/a worksheet (turn in to preceptor)

Pre and post test (65% pass pre test and 80% post test)

Communicate with preceptor what you would like to accomplish (rubrics, projects, evaluation, personal interest)

One day meal plan with vegetarian alternatives

Diet education rubric

Case study/oral presentation (if completing in this rotation)

Have preceptor complete evaluation

Document 5-7 real-life takeaways and share with preceptor

**Experience: Cardiac Weeks of Supervised Practice**  2.0 **Practice Hours**  80 **Didactic Hours** 0

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| **Competencies** | **Evaluation Strategy** | ***Examples* of Planned Experiences \*** |
| **Scientific and Evidence Base of practice: integration of scientific information and research into practice.** | | |
| CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives.  CRDN 1.2: Apple evidence-based guidelines, systematic reviews and scientific literature.  CRDN 1.4: Evaluate emerging research for application in Nutrition and Dietetics practice.  CRDN 1.6: Incorporate critical-thinking skills in overall practice. | **Cardiac Evaluation**  Review all CRDNs with supervising RD and include activities in Weekly Report(s).    If completing a Cardiac MINOR case study use the written **Case Study Rubric**.  If completing a cardiac MAJOR case study, evaluate using the written **Case Study Rubric** and the **Oral Presentation Rubric**. Place a copy of the rubric(s) in your portfolio. Each intern is required to perform one MAJOR and one MINOR case study during the internship. | CRDN 1.1 Examine department goals and whether or not they are being met. Discuss patient satisfaction with preceptor and monitoring tools. Optional: create a patient survey related to a presentation or education.  CRDN 1.2; 1.4 Select a patient, with approval from the supervising RD and permission from the patient, and perform a case study. Use technology and facility medical records data to gather data as well as interviews with chosen patient. Write a paper with findings.  Note; the case study may be MAJOR or MINOR. If MAJOR, also create a presentation and present your case study to the RDs.  CRDN 1.6 Use judgement in assessing patients and choosing MNT. |
| **Professional Practice Expectations: beliefs, values, attitudes, and behaviors for the professional dietitian level of practice.** | | |
| CRDN 2.2 Demonstrate professional writing skills in preparing professional communications.  CRDN 2.4: Function as a member of interprofessional teams. | Evaluate using the **Case Study Rubric** with supervising RD. Place a copy of the report in your portfolio. | CRDN 2.2 Select one patient on cardiac unit and write a major/minor case study. Demonstrate professional attributes in communications with fellow health care professionals such as emails, phone calls, and medical record data entry.  CRDN 2.4 Work with fellow health care professionals to ensure patient care quality. This includes working with nursing staff, nursing assistants, physicians, or other staff such as PT/OT/Speech. |
| **Clinical and Customer Services: development and delivery of information, products and services to individual, groups, and populations.** | | |
| CRDN 3.1: Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings  CRDN 3.3: Demonstrate effective communication skills for clinical and customer services in a variety of formats and settings. (Tip: Formats include oral, print, visual, electronic and mass media methods for maximizing client education, employee training and marketing.)  CRDN 3.6: Use effective education and counseling skills to facilitate behavior change.  CRDN 3.8: Deliver respectful, science-based answers to client questions concerning emerging trends.  CC3-B Design a menu with modified diets and individual meal plan with vegetarian alternatives. | Evaluate a teaching/education session with a patient using the **Diet Education Rubric** with supervising RD.  Have supervising RD correct **one day meal plan with vegetarian alternatives** and give feedback. Include a copy in your portfolio. | CRDN 3.1 Assess patient’s nutritional status utilizing medical, nutrition, and medication intake histories, anthropometric measurements, and laboratory data. Diagnose nutritional problem and write PES statement.  Select appropriate plan of nutrition intervention and take steps to initiate.  Design a nutrition care plan based on current research and practice.  Follow patients at nutritional risk to assess value of intervention.  CRDN 3.3 Attend Cardiac Rehabilitation classes to learn role of education, exercise and diet to cardiac rehabilitation. Give education to patients/a class regarding cardiac nutrition needs as relevant to the setting. If a class is not available then create an educational handout for clients or resource for HCP/RDs.  CRDN 3.6 Educate patients on relevant diets (low sodium, fluid restrictions, etc) and help patient set reasonable goals.  CRDN 3.8 Review relevant diet information and trends to help teach patients. Be polite and patient to work with patient where they are.  CC3-B Design an individualized meal plan for a person with cardiovascular disease, hypertension or hypercholesterolmia that includes vegetarian alternatives. |

**\*These are examples how to meet the competency. Your site may have other ideas and options.**

**DIABETES/WEIGHT MANAGEMENT CURRICULUM FOR SUPERVISED PRACTICE: For Andrews University Dietetic Internship**

**Names of Facilities/Affiliations** AdventHealth, Amita Health Adventist Medical Centers Hinsdale and LaGrange,

Grandview Hospital, Hinsdale Hospital, Huguley Memorial Hospital, Goshen Health, Kettering Medical Center, Spectrum Health Butterworth and Lakeland Hospitals,

Memorial Hospital of South Bend, Dayton Children’s Hospital, Community Hospital, Columbus Regional Medical Center, Mercy Hospital Ardmore, St Joseph Regional Medical Center.

**Diabetes/Weight Management Assignments:**

Terminology and q/a worksheet (turn in to preceptor or DI grad assistant)

Pre and post test (65% pass pre test and 80% post test)

Communicate with preceptor what you would like to accomplish (rubrics, projects, evaluation, personal interest)

One day meal plan with vegetarian alternatives

Nutrition counseling rubric if completing outpatient diabetes education

Case study/oral presentation (if completing in this rotation)

Have preceptor complete evaluation

Document 5-7 real-life takeaways and share with preceptor

**Experience: Diabetes/Weight Management Weeks of Supervised Practice**  2.0 **Practice Hours**  80 **Didactic Hours** 0:

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| **Competencies** | **Evaluation Strategy** | ***Examples* of Planned Experiences\*** |
| **Scientific and Evidence Base of practice: integration of scientific information and research into practice.** | | |
| CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives.    CRDN 1.2: Apply evidence-based guidelines, systematic reviews and scientific literature.  CRDN 1.6: Incorporate critical-thinking skills in overall practice. | Review all CRDNs with supervising RD and include activities in Weekly Report(s). | CRDN 1.1 Select appropriate indicators and measure advancement of clinical outcomes. Assess client/patient body weight and determine IBW, %IBW and BMI.  CRDN 1.2 Utilize technology/facility for evidence based practice material. Calculate appropriate number of CHO/calories required for a diabetes or weight management patient.  CRDN 1.6 Apply critical-thinking skills when assessing clients in a variety of settings and when selecting MNT and monitoring progress (Tip; critical thinking skill is the ability to analyze and evaluate an issue objectively to form a judgement). |
| **Professional Practice Expectations: beliefs, values, attitudes, and behaviors for the professional dietitian level of practice.** | | |
| CRDN 2.2 Demonstrate professional writing skills in preparing professional communications. | Review of **meal plan** with supervising RD. Include a copy in your portfolio. | CRDN 2.2 Complete the nutrition care process based on current research and practice. Develop an individualized meal plan for a patient with DM or for weight management. Include vegetarian alternatives. See concentration CC3-B on the next page. |
| **Clinical and Customer Services: development and delivery of information, products and services to individual, groups, and populations.** | | |
| CRDN 3.1: Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings.  CRDN 3.3: Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.  CRDN 3.6: Use effective education and counseling skills to facilitate behavior change.  CRDN 3.8: Deliver respectful, science-based answers to client questions concerning emerging trends. | Nutrition counseling rubric to be completed by supervising RD. | CRDN 3.1 Conduct nutritional assessments and follow up utilizing the NCP.  CRDN 3.3 Provide Medical Nutrition Therapy to help reach client goals.  CRDN 3.6 Observe RD nutrition education session.  Instruct patient on modified meal plan, CHO counting or diabetes plate method using educational materials and/or food models.  Instruct client on use of meal plan using carb choices. Design a nutrition care plan based on current research and practice.  Discuss with client the basics of diabetes and how diet relates to management of disease.  Discuss importance of exercise program in management of diabetes/weight reduction.  Observe diabetes education class. Assist teaching future class. Topics covered should include diabetes plate method, carbohydrate counting, eating out, sick day management, and grocery shopping. Develop and review educational materials for management of diabetes.  CRDN 3.8 Study AND EAL or peer reviewed journals to research questions on emerging nutritional issues/concerns. |
| **Practice Management and Use of resources: strategic application of principles of management and systems in the provision of services to individuals and organizations.** | | |
| CRDN 4.9 Explain 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. **(Note: resources posted on learninghub for intern to review. Let your preceptor know you have reviewed additional materials and what you learned).** |  | CRDN 4.9 Discuss coding and billing process with supervising RD. Discuss different types of insurance/customer payment methods with supervising RD. Learn how to enter services into medical record so coding/billing may be done. |
| **MNT CONCENTRATION** | | |
| **CC3-B** Design a one day individual meal plan with vegetarian alternatives | Have supervising RD correct one day meal plan and include a copy in your portfolio. | **CC3-B Design an individualized one day meal plan for a person with diabetes or weight management that includes vegetarian alternatives.** |

**\*These are examples how to meet the competency. Your site may have other ideas and options.**

**ONCOLOGY CURRICULUM FOR SUPERVISED PRACTICE: For Andrews University Dietetic Internship**

**Names of Facilities/Affiliations** AdventHealth, Amita Health Adventist Medical Centers Hinsdale and LaGrange,

Grandview Hospital, Hinsdale Hospital, Huguley Memorial Hospital, Goshen Health, Kettering Medical Center, Spectrum Health Butterworth and Lakeland Hospitals,

Memorial Hospital of South Bend, Dayton Children’s Hospital, Community Hospital, Columbus Regional Medical Center, Mercy Hospital Ardmore, St Joseph Regional Medical Center.

**Oncology Assignments:**

Terminology and q/a worksheet (turn in preceptor)

Pre and post test (65% pass pre test and 80% post test)

Communicate with preceptor what you would like to accomplish (rubrics, projects, evaluation, personal interest)

Diet education rubric

Case study/oral presentation (if completing in this rotation)

Have preceptor complete evaluation

Document 5-7 real-life takeaways and share with preceptor

**Experience: Oncology Weeks of Supervised Practice 1.6 Practice Hours 64 Didactic Hours 0**

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| **Competencies** | **Evaluation Strategy** | ***Examples* of Planned Experiences\*** |
| **Scientific and Evidence Base of Practice: integration of scientific information and research into practice.** | | |
| CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives.  CRDN 1.2: Apply evidence-based guidelines, systematic reviews and scientific literature.    CRDN 1.4: Evaluate emerging research for application in nutrition and dietetics practice.  CRDN 1.6: Incorporate critical-thinking skills in overall practice. | **Oncology Evaluation**  Review all CRDNs with supervising RD and include activities in Bi-Weekly Report(s). | CRDN 1.1 Discuss patient outcomes and satisfaction with preceptor(s). Examine methods for monitoring these factors and suggest improvements if needed.  CRDN 1.2 Use guidelines in clinical practice to assess and assign MNT to patients.  CRDN 1.4 Read research articles and discuss with preceptor(s) implications and uses. Be aware of how to find reliable, recent information on nutrition topics.  CRDN 1.6 Apply critical-thinking skills when assessing clients in a variety of settings and when selecting MNT and monitoring progress (Tip; critical thinking skill is the ability to analyze and evaluate an issue objectively to form a judgement). |
| **Professional Practice Expectations: beliefs, values, attitudes, and behaviors for the professional dietitian level of practice.** | | |
| CRDN 2.3: Demonstrate active participation, teamwork and contributions in group settings. |  | CRDN 2.3 Attend and participate in a discharge planning meeting on oncology unit. Investigate role of each member of team. |
| **Clinical and Customer Services: development and delivery of information, products and services to individual, groups, and populations.** | | |
| CRDN 3.1: Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings.  CRDN 3.6: Use effective education and counseling skills to facilitate behavior change.  CRDN 3.8: Deliver respectful, science-based answers to client questions concerning emerging trends. | Evaluate using **Diet Education Rubric** with supervising RD. Send a copy to the DI program Director. | CRDN 3.1 Assess patients’ nutritional status and document in medical record. Discuss special considerations for oncology patients with supervising RD and utilize facility guidelines as well as professional resources for professionals in Nutrition and Dietetics in regards to patient diet/nutritional needs.  CRDN 3.6 Instruct patient/family on prescribed meal plan of nutrition support measures to follow after discharge.  CRDN 3.8 Read up on recent trends and fads in order to prepare for client questions. Be courteous and respectful with answers. |

**\*These are examples how to meet the competency. Your site may have other ideas and options.**

**RENAL CURRICULUM FOR SUPERVISED PRACTICE: For Andrews University Dietetic Internship**

**Names of Facilities/Affiliations** AdventHealth, Amita Health Adventist Medical Centers Hinsdale and LaGrange,

Grandview Hospital, Hinsdale Hospital, Huguley Memorial Hospital, Goshen Health, Kettering Medical Center, Spectrum Health Butterworth and Lakeland Hospitals,

Memorial Hospital of South Bend, Dayton Children’s Hospital, Community Hospital, Columbus Regional Medical Center, Mercy Hospital Ardmore, St Joseph Regional Medical Center.

**Renal Assignments:**

Terminology and q/a worksheet (turn in preceptor)

Pre and post test (65% pass pre test and 80% post test)

Communicate with preceptor what you would like to accomplish (rubrics, projects, evaluation, personal interest)

3 calculated one day meal plans (one being vegetarian)

Case study/oral presentation (if completing in this rotation)

Nutrition Care Process Rubric

Have preceptor complete evaluation

Document 5-7 real-life takeaways and share with preceptor

**Experience: Renal Weeks of Supervised Practice** 1.0 **Practice Hours** 40 **Didactic Hours** 0

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| **Competencies** | **Evaluation Strategy** | ***Examples* of Planned Experiences\*** |
| **Scientific and Evidence Base of practice: integration of scientific information and research into practice.** | | |
| CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives.  CRDN 1.2: Apply evidence-based guidelines, systematic reviews and scientific literature.  CRDN 1.4: Evaluate emerging research for application in nutrition and dietetics practice.  CRDN 1.6: Incorporate critical-thinking skills in overall practice. | **Renal Evaluation**  Review all CRDNs with supervising RD and include activities in Weekly Report(s). | CRDN 1.1 Learn rationale for use of formulas for kinetic modeling, urea reduction ratio, and PET (peritoneal equilibration test).  CRDN 1.2 Review basic physiology. Learn terms used in kidney disease.  Review and observe process of   1. hemodialysis 2. CAPD (Continuous Ambulatory Peritoneal Dialysis)   Calculate:   1. energy needs 2. protein 3. sodium and fluids 4. potassium 5. phosphorus 6. vitamins   Learn common medicines in ESRD.  CDRN 1.4 Learn rationale for diet restrictions after transplant. Learn about immunosuppressant medicines.  CRDN 1.6 Apply critical-thinking skills when assessing clients in a variety of settings and when selecting MNT and monitoring progress (Tip; critical thinking skill is the ability to analyze and evaluate an issue objectively to form a judgement). |
| **Professional Practice Expectations: beliefs, values, attitudes, and behaviors for the professional dietitian level of practice.** | | |
| CRDN 2.3: Demonstrate active participation, teamwork and contributions in group settings.  CRDN 2.4: Function as a member of interprofessional teams. |  | CRDN 2.3 Participate in the interdisciplinary team conferences and refer patients to appropriate community programs. Work with facility staff to ensure patient comfort and that their needs are met.  CRDN 2.4: Interact with other health care providers on patient’s nutritional needs. Participate in case consults. |
| **Clinical and Customer Services: development and delivery of information, products and services to individual, groups, and populations.** | | |
| CRDN 3.1: Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings  CRDN 3.6: Use effective education and counseling skills to facilitate behavior change.  CRDN 3.8: Deliver respectful, science-based answers to client questions concerning emerging trends.  CRDN 3.9: Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources. | Evaluate using the **Nutrition Care Process** **Rubric** with supervising RD. Place a copy in your portfolio.  Complete **three (3) calculated one day diet plans** and evaluate with supervising RD.  **One of the calculated diet plans should be for a vegetarian person.** | CRDN 3.1 Perform the nutrition care process for patients with ESRD. Assess client’s knowledge of, and adherence to, diet restrictions for CRF (chronic renal failure).  **Calculate meal plan for dialysis patient**.  CRDN 3.6 Counsel dialysis client on individual meal plan or specific aspect of dietary non-compliance.  Provide nutritional instruction for patient with renal disease.  CRDN 3.8 Research current fads and topics to prepare for client questions. Be courteous.  CRDN 3.9 Work with facility to refer patients as needed, give educations and treatments, and be aware of budgets, insurance costs, etc. |

**\*These are examples how to meet the competency. Your site may have other ideas and options**

**OB/ PEDS CURRICULUM FOR SUPERVISED PRACTICE: For Andrews University Dietetic Internship**

**Names of Facilities/Affiliations** AdventHealth, Amita Health Adventist Medical Centers Hinsdale and LaGrange,

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Memorial Hospital of South Bend, Dayton Children’s Hospital, Community Hospital, Columbus Regional Medical Center, Mercy Hospital Ardmore, St Joseph Regional Medical Center.

**OB/Peds Assignments**:

Terminology and q/a worksheet (turn in preceptor)

Pre and post test (65% pass pre test and 80% post test)

Communicate with preceptor what you would like to accomplish (rubrics, projects, evaluation, personal interest)

One day gestational diabetes meal plan

Case study/oral presentation (if completing in this rotation)

Have preceptor complete evaluation

Document 5-7 real-life takeaways and share with preceptor

**Experience: OB/PEDS: Weeks of Supervised Practice** 1.4 **Practice Hours** 56 **Didactic Hours** 0

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| **Competencies** | **Evaluation Strategy** | ***Examples* of Planned Experiences\*** |
| **Scientific and Evidence Base of practice: integration of scientific information and research into practice.** | | |
| CRDN 1.2: Apply evidence-based guidelines, systematic reviews and scientific literature.  CRDN 1.6: Incorporate critical-thinking skills in overall practice. | **Pediatric/OB Evaluation**  Review all CRDNs with supervising RD and include activities in Weekly Report(s).  If completing a Cardiac MINOR case study use the written **Case Study Rubric**.  If completing a MAJOR case study, evaluate using the written **Case Study Rubric** and the **Oral Presentation Rubric**. Place a copy of the rubric(s) in your portfolio. Each intern is required to perform one MAJOR and one MINOR case study during the internship. | CRDN 1.2 Research and learn disease processes. Select a topic (or you may be assigned a topic by your preceptor) and complete a research presentation with annotated ppt (see research presentation guidelines. (A different clinical area can be chosen with permission from the site coordinator.)  CRDN 1.6 Apply critical-thinking skills when assessing clients in a variety of settings and when selecting MNT and monitoring progress (Tip; critical thinking skill is the ability to analyze and evaluate an issue objectively to form a judgement). |
| **Professional Practice Expectations: beliefs, values, attitudes, and behaviors for the professional dietitian level of practice.** | | |
| CRDN 2.3: Demonstrate active participation, teamwork and contributions in group settings. |  | CRDN 2.3 Attend and participate in a rounds/discharge planning process on pediatrics or OB unit. Observe roles of other health professionals. |
| **Clinical and Customer Services: development and delivery of information, products and services to individual, groups, and populations.** | | |
| CRDN 3.1: Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings  CRDN 3.3: Demonstrate effective communication skills for clinical and customer services in a variety of formats.  CRDN 3.6: Use effective education and counseling skills to facilitate behavior change. | Write a **one day** **meal plan** with vegetarian alternatives for a Gestational DM patient or other patient with diabetes or other condition. Review with supervising RD. Include a copy in your portfolio. | CRDN 3.1 Perform the NCP and document in medical record.  CRDN 3.3 Design a meal plan for a Gestational DM patient or other patient with diabetes or other condition.  CRDN 3.6 Instruct child/guardian on appropriate nutritional guidelines. Instruct gestational diabetic patient on appropriate nutritional guidelines. Observe and teach breastfeeding or other class. |

\*These are examples how to meet the competency. Your site may have other ideas and options.

**NUTRITION SUPPORT CURRICULUM FOR SUPERVISED PRACTICE: For Andrews University Dietetic Internship**

**Names of Facilities/Affiliations** AdventHealth, Amita Health Adventist Medical Centers Hinsdale and LaGrange,

Grandview Hospital, Hinsdale Hospital, Huguley Memorial Hospital, Goshen Health, Kettering Medical Center, Spectrum Health Butterworth and Lakeland Hospitals,

Memorial Hospital of South Bend, Dayton Children’s Hospital, Community Hospital, Columbus Regional Medical Center, Mercy Hospital Ardmore, St Joseph Regional Medical Center.

**Nutrition Support Assignments:**

Terminology and q/a worksheet (turn in preceptor)

Pre and post test (65% pass pre test and 80% post test)

Communicate with preceptor what you would like to accomplish (rubrics, projects, evaluation, personal interest)

Transitional feeding plan

Have preceptor complete evaluation

Document 5-7 real-life takeaways and share with preceptor

**Experience: Nutrition Support Weeks of Supervised Practice** 2.0 **Practice Hours** 80 **Didactic Hours** 0

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| **Competencies** | **Evaluation Strategy** | ***Examples* of Planned Experiences\*** |
| **Scientific and Evidence Base of practice: integration of scientific information and research into practice.** | | |
| CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives.  CRDN 1.2: Apply evidence-based guidelines, systematic reviews and scientific literature.  CRDN 1.4: Evaluate emerging research for application in nutrition and dietetics practice.  CRDN 1.6: Incorporate critical-thinking skills in overall practice. | **Nutrition Support Evaluation**  Review all CRDNs with supervising RD and include activities in Bi-Weekly Report(s).  . | CRDN 1.1 Identify patients at nutritional risk. Assess patients that have automatic nutritional screening due to low albumin, NPO, or clear liquid diet order.  CRDN 1.2: Follow guidelines in creating PN/EN recommendations.  CRDN 1.4 Read current research to prepare for rotation. Discuss and incorporate new research with approval of preceptor(s) and facility.  CRDN 1.6 Apply critical-thinking skills when assessing clients in a variety of settings and when selecting MNT and monitoring progress (Tip; critical thinking skill is the ability to analyze and evaluate an issue objectively to form a judgement). |
| **MNT Concentration** | | |
| CC1: (CRDN 2.9; 2.4; 2,10; 3.4) Participate actively in nutrition support or medical rounds.  CC2: (CRDN 2.10; 3.1) Design a transitional feeding plan for a patient in a ventilator or on nutrition support in a critical care unit/intensive care unit. | Write a report detailing your **transitional feeding plan.**  Review with supervising RD. Include a corrected sample in your portfolio. | CC1 Participate in the nutrition support or medical rounds. Give recommendations.  CC2 Develop and implement a transitional feeding plan such as conversion of TPN to tube feedings to an oral diet.  Select and evaluate complex enteral and/or parental nutrition regimens. |
| **Professional Practice Expectations: beliefs, values, attitudes, and behaviors for the professional dietitian level of practice.** | | |
| CRDN 2.3: Demonstrate active participation, teamwork and contributions in group settings.  CRDN 2.4: Function as a member of interprofessional teams.  CRDN 2.6: Refer clients and patients to other professionals and services when needs are beyond individual scope of practice. |  | CRDN 2.3 Attend unit rounds/discharge meetings. Suggest plans for nutrition support when appropriate and in accordance with facility guidelines.  CRDN 2.4 Enlist the help of other members of health care team as appropriate.  CRDN 2.6 Refer patients to other health care professional when appropriate |
| **Clinical and Customer Services: development and delivery of information, products and services to individual, groups, and populations.** | | |
| CRDN 3.1: Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings | Evaluate using the **Nutrition Support Evaluation** with RD. Place evaluation in your portfolio. | CRDN 3.1.Assess patient nutritional status utilizing medical, nutrition, and medication intake histories, anthropometric measurements, and laboratory data  Adjust feedings as necessary based on monitoring.  Calculate nutritional requirements for no less than five nutrition support patients.  Calculate appropriate enteral/parenteral formula based on patient’s nutritional needs.  Monitor patient’s progress, tolerance, lab values, and hydration to assess tolerance to feedings.  Adjust patient’s progress and adjust feedings as necessary, based on monitoring.  Develop and implement a transitional feeding plan such as conversion of TPN to tube feeding to an oral diet. |

**\*These are examples how to meet the competency. Your site may have other ideas and options.**

**CLINICAL ELECTIVE CURRICULUM FOR SUPERVISED PRACTICE: For Andrews University Dietetic Internship**

**Names of Facilities/Affiliations** AdventHealth, Amita Health Adventist Medical Centers Hinsdale and LaGrange,

Grandview Hospital, Hinsdale Hospital, Huguley Memorial Hospital, Goshen Health, Kettering Medical Center, Spectrum Health Butterworth and Lakeland Hospitals,

Memorial Hospital of South Bend, Dayton Children’s Hospital, Community Hospital, Columbus Regional Medical Center, Mercy Hospital Ardmore, St Joseph Regional Medical Center.

**Clinical Elective Assignments:**

Communicate with preceptor what you would like to accomplish (rubrics, projects, evaluation, personal interest)

Have preceptor complete evaluation

Document 5-7 real-life takeaways and share with preceptor

**Experience: Clinical Elective Weeks of Supervised Practice**  0.6 **Practice Hours**  24 **Didactic Hours** 0

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| **Competencies** | **Evaluation Strategies** | ***Examples* of Planned Experiences\*** |
| **Scientific and Evidence Base of Practice: Integration of scientific information and research into practice.** | | |
| CRDN 1.6 Incorporate critical-thinking skills in overall practice. | Review all CRDNs with supervising RD and include activities in Bi-Weekly Report(s). | CRDN 1.6 Apply critical-thinking skills when assessing clients in a variety of settings and when selecting MNT and monitoring progress (Tip; critical thinking skill is the ability to analyze and evaluate an issue objectively to form a judgement). |
| **Professional Practice Expectations: beliefs, values, attitudes, and behaviors for the professional dietitian level of practice.** | | |
| CRDN 2.7 Apply leadership skills to achieve desired outcomes.  CRDN 2.10: Demonstrate professional attributes in all areas of practice.(Tip: Professional attributes include showing initiative and proactively developing solutions, advocacy, customer focus, risk taking, critical thinking, flexibility, time management, work prioritization and work ethic.) | Include a summary of lessons learned during clinical elective and include weekly report | CRDN 2.7 Choose a clinical area of interest to learn more in depth, upon approval of site coordinator.  CRDN 2.10 Learn in-depth the clinical rotation that you have chosen; i.e. advanced skills/ techniques in the selected area. |
| **Clinical and Customer Services: development and delivery of information, products and services to individuals, groups, and populations.** | | |
| CRDN 3.1: Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings. |  | CRDN 3.1 Assess patient nutritional status and give MNT recommendations. Monitor and evaluate outcomes. |

**\*These are examples how to meet the competency. Your site may have other ideas and options.**

**NUTRITION EDUCATION/LIBRARY/RESEARCH CURRICULUM FOR SUPERVISED PRACTICE: For Andrews University Dietetic Internship**

**Names of Facilities/Affiliations** AdventHealth, Amita Health Adventist Medical Centers Hinsdale and LaGrange,

Grandview Hospital, Hinsdale Hospital, Huguley Memorial Hospital, Goshen Health, Kettering Medical Center, Spectrum Health Butterworth and Lakeland Hospitals,

Memorial Hospital of South Bend, Dayton Children’s Hospital, Community Hospital, Columbus Regional Medical Center, Mercy Hospital Ardmore, St Joseph Regional Medical Center.

**Nutrition Education/Library/Research Assignments:**

Research rubric

**Experience: Nutrition Education/Library/Research Weeks of Supervised Practice** 0.2 **Practice Hours** 16 **Didactic Hours** 0

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| **Competencies** | **Evaluation Strategy** | **Examples of Planned Experiences\*** |
| **Scientific and Evidence Base of practice: integration of scientific information and research into practice.** | | |
| CRDN 1.2: Apply evidence-based guidelines, systematic reviews and scientific literature (For example, Academy Evidence Analysis Library, literature search on pubmed)  CRDN 1.4: Evaluate emerging research for application in nutrition and dietetics practice.  CRDN 1.5: Conduct projects using appropriate research methods, ethical procedures and data analysis.  CRDN 1.6: Incorporate critical-thinking skills in overall practice. | Review all CRDNs with supervising RD and include activities in Weekly Report(s).  **Research presentation.** Send related rubric(s) to the DI Director along with a copy of your paper/presentation. | CRDN 1.2 Apply evidence to content in research project. Apply evidence to nutrition care plans in **clinical** case studies.  CRDN 1.4 Complete a scientific research review and reference content in research project  CRDN 1.5 Use medical library and medical literature research system to locate materials for projects.  CRDN 1.6 Apply critical-thinking skills when assessing clients in a variety of settings and when selecting MNT and monitoring progress (Tip; critical thinking skill is the ability to analyze and evaluate an issue objectively to form a judgement). |
| **Professional Practice Expectations: beliefs, values, attitudes, and behaviors for the professional dietitian level of practice.** | | |
| 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. |  | CRDN 2.1 Review the code of ethics and any related materials for your facility. |

**\*These are examples how to meet the competency. Your site may have other ideas and options.**

July 2019

**SOCIAL SERVICE/PT/OT/SPEECH PATHOLOGY CURRICULUM FOR SUPERVISED PRACTICE: For Andrews University Dietetic Internship**

**Names of Facilities/Affiliations AdventHealth, Amita Health Adventist Medical Centers Hinsdale and LaGrange,**

Grandview Hospital, Hinsdale Hospital, Huguley Memorial Hospital, Goshen Health, Kettering Medical Center, Spectrum Health Butterworth and Lakeland Hospitals,

Memorial Hospital of South Bend, Dayton Children’s Hospital, Community Hospital, Columbus Regional Medical Center, Mercy Hospital Ardmore, St Joseph Regional Medical Center.

**Experience Social Service/PT/OT/Speech Pathology** **Weeks of Supervised Practice** 0.1  **Practice Hours** 8 **Didactic Hours** 0

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| **Competencies** | **Evaluation Strategy** | ***Examples* of Planned Experiences\*** |
| **Scientific and Evidence Base of Practice: integration of scientific information and research into practice.** | | |
| CRDN 1.6: Incorporate critical-thinking skills in overall practice. (Tip; critical thinking skill is the ability to analyze and evaluate an issue objectively to form a judgement). | Critical thinking skills are evaluated through the internship and on the midway and staff relief evaluation. | Work other professionals to assess entire patient and their overall needs. |
| **Professional Practice Expectations: beliefs, values, attitudes, and behaviors for the professional dietitian level of practice.** | | |
| CRDN 2.4: Function as a member of interprofessional teams. | Preceptor to evaluate on midway clinical and staff relief evaluation.  Include summary of  **placement experience (for PT/OT/Speech observation)** in bi-weekly report | Work with interprofessinal team or other professionals to make medical nutrition therapy recommendations appropriate for the patient |

**\*These are examples how to meet the competency. Your site may have other ideas and options**

**LONG TERM CARE CURRICULUM FOR CURRICULUM FOR SUPERVISED PRACTICE: For Andrews University Dietetic Internship**

**Names of Facilities/Affiliations** AdventHealth, Amita Health Adventist Medical Centers Hinsdale and LaGrange,

Grandview Hospital, Hinsdale Hospital, Huguley Memorial Hospital, Goshen Health, Kettering Medical Center, Spectrum Health Butterworth and Lakeland Hospitals,

Memorial Hospital of South Bend, Dayton Children’s Hospital, Community Hospital, Columbus Regional Medical Center, Mercy Hospital Ardmore, St Joseph Regional Medical Center.

**Long Term Care Assignments**

Terminology and q/a worksheet (turn in preceptor)

Pre and post test (65% pass pre test and 80% post test)

Communicate with preceptor what you would like to accomplish (rubrics, projects, evaluation, personal interest)

Have preceptor complete evaluation

Document 5-7 real-life takeaways and share with preceptor

**Experience: Long Term Care of Rehab Weeks of Supervised Practice** 1.0 **Practice Hours** 40 **Didactic Hours** 0

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| **Competencies** | **Evaluation Strategy** | ***Examples* of Planned Experiences\*** |
| **Scientific and Evidence Base of practice: integration of scientific information and research into practice.** | | |
| CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives.  CRDN 1.6: Incorporate critical-thinking skills in overall practice. | **Long-term care evaluation**  Review all CRDNs with supervising RD and include activities in Bi-Weekly Report(s). | CRDN 1.1 Learn the parameters that are used for the geriatric patient to monitor patients at risk. Evaluate menus used in facility with guidelines set by the facility diet manual.  CRDN 1.6 Apply critical-thinking skills when assessing clients in a variety of settings and when selecting MNT and monitoring progress (Tip; critical thinking skill is the ability to analyze and evaluate an issue objectively to form a judgement). |
| **Professional Practice Expectations: beliefs, values, attitudes, and behaviors for the professional dietitian level of practice.** | | |
| 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.  CRDN 2.3: Demonstrate active participation, teamwork and contributions in group settings.  CRDN 2.4: Function as a member of interprofessional teams.  CRDN 2.6: Refer clients and patients to other professionals and services when needs are beyond individual scope of practice.  CRDN 2.10: Demonstrate professional attributes in all areas of practice. |  | CRDN 2.1 Review contract with registered dietitian and long term care facility.  Review state requirements of Dietary Department in long term care facility.  CRDN 2.3 Attend interdisciplinary team conferences and participate in discharge planning.  CRDN 2.4 Work with health professionals from other disciplines to improve patient outcomes.  CRDN 2.6 Refer patients to other paramedical professionals as needed (such PT/OT/Speech, etc) to improve patient’ quality of life.  CRDN 2.10 Be timely and communicate schedule changes to preceptor(s). Complete projects on time. Be courteous to fellow staff. |
| **Clinical and Customer Services: development and delivery of information, products and services to individual, groups, and populations.** | | |
| CRDN 3.1: Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings.  CRDN 3.9: Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources. |  | CRDN 3.1 Complete nutritional assessment of resident in long term facility. Document assessment in medical record. Plan nutritional needs of geriatric patient.  Diagnose nutrition problem and write PES statement.  Prepare an intervention.  Monitor and evaluate interventions.  Complete documentation that follows professional guidelines.  CRDN 3.9 Work with facility to learn how they distribute meals and supplements, schedule educations if needed, and how their budget is set up. |
| **Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations.** | | |
| CRDN 4.4: Apply current nutrition informatics technology to develop, store, retrieve and disseminate information and data. |  | CRDN 4.4: Learn facility programs to find and document patient information. |

**\*These are examples how to meet the competency. Your site may have other ideas and options.**

**STAFF RELIEF CURRICULUM FOR CURRICULUM FOR SUPERVISED PRACTICE: For Andrews University Dietetic Internship**

**Names of Facilities/Affiliations** AdventHealth, Amita Health Adventist Medical Centers Hinsdale and LaGrange,

Grandview Hospital, Hinsdale Hospital, Huguley Memorial Hospital, Goshen Health, Kettering Medical Center, Spectrum Health Butterworth and Lakeland Hospitals,

Memorial Hospital of South Bend, Dayton Children’s Hospital, Community Hospital, Columbus Regional Medical Center, Mercy Hospital Ardmore, St Joseph Regional Medical Center.

**Staff Relief Assignments:**

Communicate with preceptor what you would like to accomplish (rubrics, projects, evaluation, personal interest)

Diet education rubric

Nutrition care process rubric

Case study/oral presentation (if completing in this rotation)

Participate in medical or nutrition support rounds

Have preceptor complete evaluation

Document 5-7 real-life takeaways and share with preceptor

**Experience: Staff Relief Weeks of Supervised Practice** 3.6 **Practice Hours** 144 **Didactic Hours** 0

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| **Competencies** | **Evaluation Strategy** | ***Examples* of Planned Experiences\*** |
| **Scientific and Evidence Base of Practice: integration of scientific information and evidence into practice.** | | |
| CRDN 1.2: Apply evidence-based guidelines, systematic reviews and scientific literature.  CRDN 1.3: Justify programs, products, services and care using appropriate evidence or data.  CRDN 1.4: Evaluate emerging research for application in nutrition and dietetics practice.  CRDN 1.5: Conduct projects using appropriate research methods, ethical procedures and data analysis.  CRDN 1.6: Incorporate critical-thinking skills in overall practice.  CC1: Participate actively in nutrition support or medical rounds. | **Staff Relief Evaluation.**  Review all CRDNs with supervising RDN and include activities in Weekly Report(s). | CRDN 1.2 Keep up on current nutrition facts and guidelines, and apply them to practice.  CRDN 1.3 Document using patient interview and medical chart data to justify plan of care and use of resources.  CRDN 1.4 Read current nutrition literature and update fellow staff on relevant issues.  CRDN 1.5 Apply recent research and issues to projects, give credit and site sources appropriately, and correctly relate concepts to practice.  CRDN 1.6 Apply critical-thinking skills when assessing clients in a variety of settings and when selecting MNT and monitoring progress (Tip; critical thinking skill is the ability to analyze and evaluate an issue objectively to form a judgement).  CC1 Give feedback and suggest plans of care with fellow staff members as appropriate. Report on patient status to physicians and other care team members. Answer questions. |
| **Professional Practice Expectations: beliefs, values, attitudes, and behaviors for the professional dietitian level of practice.** | | |
| 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.  CRDN 2.2: Demonstrate professional writing skills in preparing professional communications.  CRDN 2.3: Demonstrate active participation, teamwork and contributions in group settings.  CRDN 2.5: Assign duties to NDTRs and/or support personnel as appropriate. (Note: this can include ordering calorie counts, meals, working with nurses or other aides, or other hospital staff and volunteers to meet patient needs).  CRDN 2.6: Refer clients and patients to other professionals and services when needs are beyond individual scope of practice.  CRDN 2.9: Participate in professional and community organizations.  CRDN 2.10: Demonstrate professional attributes in all areas of practice.  CRDN 2.11: Show cultural competence/sensitivity in interactions with clients, colleagues and staff.  CRDN 2.12: Perform self-assessment and develop goals for self-improvement throughout the program.  CRDN 2.13: Prepare a plan for professional development according to Commission on Dietetic Registration guidelines.  CRDN 2.15: Practice and/or role play mentoring and precepting others. | Staff Relief Evaluation. Review all CRDNs with supervising RDN and include activities in Weekly Report(s).  Evaluate using **NCP rubric (staff relief)** with supervising RD. Send a copy to the DI program Director.  Initial goals are developed on the **Clinical Self/Preceptor-Evaluation**.  Complete **Electronic Portfolio** and send to DI program Director. | CRDN 2.1 Maintain patient confidentiality; behave in accordance with accreditation standards and the Scope of Dietetic Practice and Code of Ethics for the Profession of Dietetics.  CRDN 2.2 Document in patient charts, communicate with fellow healthcare staff, create reports and handouts appropriate to the audience.  CRDN 2.3 Work with nutrition staff and other healthcare professionals to coordinate patient care. Participate in rounds.  CRDN 2.5 Demonstrate familiarities with NCP policies and procedures. Conduct screenings and length of stay per policy and procedures. Evaluate admission assessments for new patients. Complete nutrition screens and delegate to nutrition care team as appropriate.  CRDN 2.6 Interact with other members of health care team. Discuss nutrition care of patient in interdisciplinary conference and refer patients to other professional services when needed.  Attend discharge planning if possible.  CRDN 2.9 Attend a local or state dietetic or diabetes educator meeting.  CRDN 2.10 Use critical thinking skills and provide appropriate solutions to problems as they arise in the unit. Prioritize your patient load according to hospital policies and procedures.  CRDN 2.11 Work cooperatively with fellow healthcare staff. Be respectful to patients and visitors.  CRDN 2.12 Complete a self-assessment and review with preceptor. Review progress on goals.  CRDN 2.13 Complete portfolio project; participate in continuing education seminars.  CRDN 2.15 Give feedback on performance to other interns/RDs in a real or simulated situation. Teach staff about nutrition concepts. Support staff, giving encouragement and ideas for improvement. |
| **Clinical and Customer Services: development and delivery of information, products and services to individual, groups, and populations.** | | |
| CRDN 3.1: Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings.  CRDN 3.2: Conduct nutrition focused physical exams.  CRDN 3.3: Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.  CRDN 3.6: Use effective education and counseling skills to facilitate behavior change.  CRDN 3.8: Deliver respectful, science-based answers to client questions concerning emerging trends.  CRDN 3.9: Coordinate procurement, production, distributions and service of goods and services; demonstrating and promoting responsible use of resources. | Evaluate using **NCP (staff relief) Rubric** with supervising RD. Send a copy to the DI program Director.  Evaluate using **Diet Education Rubric** with supervising RDN. | CRDN 3.1. Perform NCP and document in medical record.  CRDN 3.2 Use physical findings in malnutrition diagnosis when applicable.  CRDN 3.3 Write and speak clearly and check for understanding.  CRDN 3.6 Instruct all patients/family requiring instruction. Assess comprehension and document according to Competency Statements for Supervised Practice for medical charting.  CRDN 3.8 Keep up to date on current literature in order to be prepared for questions on new trends and issues.  CRDN 3.9 Order TPN/EN/diet orders in accordance with facility policy. Work with kitchen and nursing staff to ensure proper delivery of food/nutrition support. |

**\*These are examples how to meet the competency. Your site may have other ideas and options.**

**Part C**

**Student Exit Packet**

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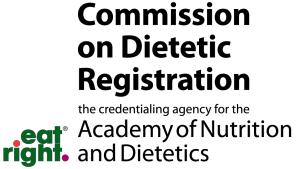
**CDR Forms**

**RDNE and RDE Misuse**

**STUDENT COPY  
   
RETAIN this form for your records and future reference.  
  
*RDNE and RDE Misuse:*  
  
Over the years, CDR has stated that RDNE and RDE are not credentials and should not be used.  This information is located on the CDR website.  Students completing their supervised practice program must sign a RDNE and RDE Misuse form for their program director regarding these fabricated credentials.  In addition, each student is provided with a copy of the misuse document to retain in their file.  Anyone can file a complaint with CDR on an individual using RDNE, RDE, RDN Eligible, RD Eligible, Registered Dietitian Nutritionist Eligible, Registered Dietitian Eligible, RDN or RD if they are not registered as an RDN or RD with CDR.   *This would include ‘rdn’ or ‘rd’ in their e-mail address prior to passing the exam for dietitians.*  
  
RDNE and RDE are the acronyms and RDN Eligible, RD Eligible, Registered Dietitian Nutritionist Eligible or Registered Dietitian Eligible are the same only spelled out.      
  
Please Note:  Do not use RDNE, RDE, RDN Eligible, RD Eligible, Registered Dietitian Nutritionist Eligible, Registered Dietitian Eligible, ‘*rdn*’ or ‘*rd*’ in your e-mail.  
  
We refer you to the CDR Web Site, www.cdrnet.org, to become familiar with terminology for registration eligible candidates. When the home page opens up, click on the gold “RDN, RD, NDTR, and DTR Credentials” button on the left hand side of the screen, then click on “Registered Dietitian Nutritionist (RDN) or Registered Dietitian (RD)” and then click on Registration Eligibility General Information. The CDR website direct link is:** [**http://www.cdrnet.org/certifications/registration-eligibility-general-information-rde**](http://www.cdrnet.org/certifications/registration-eligibility-general-information-rde) **What does the term *registration eligible* mean?  
   
The term *registration eligible* is used by the Commission on Dietetic Registration to identify individuals who have met the didactic and supervised practice requirements to write the registration examination. The Commission will verify upon request that an individual has met registration eligibility requirements and the eligibility date. The terms *RDNE* and *RDE* are not professional designations/credentials. The commission has noted with concern an increase in the use of the terms *RDNE* and *RDE* to designate registration eligibility. Both employers and the public find the use of the term confusing.  
  
Does the Commission recognize the professional designations *RDNE* or *RDE*?  
  
No. These terms are not professional designations/credentials.  
  
Should you be using the term *RDNE or RDE*, please discontinue use and replace it with “registration eligible.”  Individuals who use the terms *RDNE* or *RDE* are frequently reported to CDR regarding their misuse, and must be told to discontinue its use via a “cease and desist” order.**

**Updated 7/17**

**Source: https://www.cdrnet.org/**



**RDNE and RDE Misuse**

***RDNE and RDE Misuse:***

Over the years, CDR has stated that RDNE and RDE are not credentials and should not be used. This information is located on the CDR website. Students completing their supervised practice program must sign a RDNE and RDE Misuse form for their program director regarding these fabricated credentials. In addition, each student is provided with a copy of the misuse document to retain in their file. Anyone can file a complaint with CDR on an individual using RDNE, RDE, RDN Eligible, RD Eligible, Registered Dietitian Nutritionist Eligible, Registered Dietitian Eligible, RDN or RD if they are not registered as an RDN or RD with CDR. ***This would include ‘rdn’ or ‘rd’ in***

***their email address prior to passing the exam for dietitians.***

RDNE and RDE are the acronyms and RDN Eligible, RD Eligible, Registered Dietitian Nutritionist Eligible or Registered Dietitian Eligible are the same, only spelled out.

**Please Note**: Do not use RDNE, RDE, RDN Eligible, RD Eligible, Registered Dietitian Nutritionist Eligible,Registered Dietitian Eligible, ‘*rdn*’ or ‘*rd*’ in your email address.

We refer you to the CDR Web Site, www.cdrnet.org, to become familiar with terminology for registration eligible candidates. When the home page opens up, click on the gold “RDN, RD, NDTR, and DTR Credentials” button on the left hand side of the screen, then click on “Registered Dietitian Nutritionist (RDN) or Registered Dietitian (RD)” and then click on Registration Eligibility General Information. The CDR website direct link is: [http://www.cdrnet.org/certifications/registration-eligibility-general-information-rde.](http://www.cdrnet.org/certifications/registration-eligibility-general-information-rde)

**What does the term *registration eligible* mean?**

The term *registration eligible* is used by the Commission on Dietetic Registration to identify individuals who have met the didactic and supervised practice requirements to write the registration examination. The Commission will verify upon request that an individual has met registration eligibility requirements and the eligibility date. The terms *RDNE* and *RDE* are not professional designations/credentials. The Commission has noted with concern an increase inthe use of the terms *RDNE* and *RDE* to designate registration eligibility. Both employers and the public find the use of the term confusing.

**Does the Commission recognize the professional designations *RDNE* or *RDE*?**

No. These terms are not professional designations/credentials.

Should you be using the term *RDNE or RDE*, please discontinue use immediately and replace it with “registration eligible.” Individuals who use the terms *RDNE* or *RDE* are frequently reported to CDR regarding their misuse, and must be told to discontinue its use via a “cease and desist” order.

**MUST BE COMPLETED IN BLUE INK**

By signing this form, you attest that you have read and understand CDR’s policies regarding the Misuse of *RDNE and* *RDE and its variations.*

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**SIGNATURE OF GRADUATE** **DATE**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**FULL NAME OF GRADUATE** **EMAIL ADDRESS**

**Links to other CDR forms**

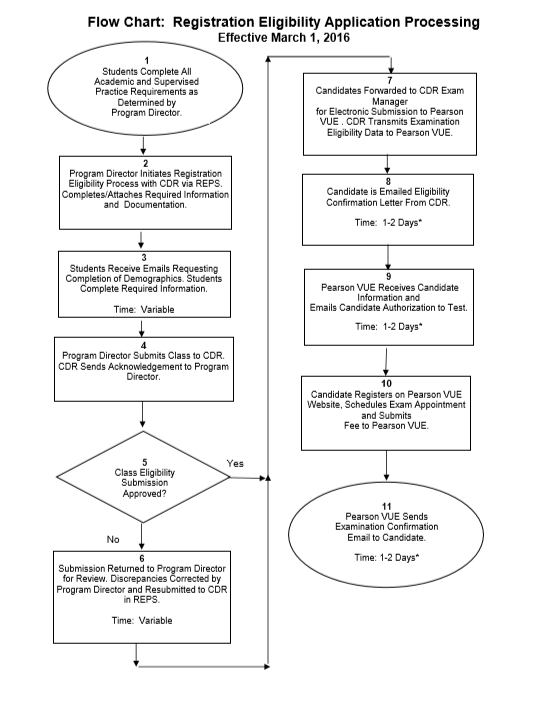
**Transcript/Degree Release form:** [**https://www.cdrnet.org/program-director/grad-info**](https://www.cdrnet.org/program-director/grad-info)

**Registration Eligibility form:** [**https://www.cdrnet.org/program-director/grad-info**](https://www.cdrnet.org/program-director/grad-info)

**Name Change/Address form:** [**https://www.cdrnet.org/program-director/student-instructions-old section 3**](https://www.cdrnet.org/program-director/student-instructions-old%20section%203)

**Please print and fill out as instructed; return to DI Director.**

**Source: https://www.cdrnet.org/**

****Flowchart source: [www.cdrnet.org/](http://www.cdrnet.org/)

**RDN Exam Review Resources**

Courses (to be taken after completion of the Dietetic Internship)

* *Breeding and Associates Education Resources*

\*3 day course offered through the United States. Online materials available for purchase as well. Price varies according to package choice. ~$499.99.

<http://www.rdexam.us>

* *Inman’s Review Course for the ADA Registration Examination*

The New England Center for Nutrition and Education, Inc.

\*3 day course offered throughout the United States

You can also purchase a CD review to be listened to at home with accompanying written review and practice questions. $385.00.

[www.inmanassoc.com](http://www.inmanassoc.com)

* *Academy of Nutrition and Dietetics eatrightPREP for the RDN Exam course*

Online review offered by eatright. $199.99/3 month subscription.

<https://www.eatrightprep.org/rdn-exam>

* Visual Veggies

209.99 + S/H for flash drive. Price varies depending on package chosen, digital is cheaper.

<https://visualveggies.com/>

Prices checked 7/17/18. Prices are subject to change. Please check linked site(s) for current pricing.

\*In-person review course option. If you choose an in-person review course, you MUST attend it to be considered as having completed a review course. If you miss your in-person review course, you will be required to schedule another or purchase an online review at your own expense.

**Intern**

**Instructions**

**Student Instructions — Timelines and Procedures for Registration Eligibility**

**Within the last two weeks of your supervised practice program, or DPD for graduates taking the Registration Examination for Dietetic Technicians under Pathway III, your program director will provide you with forms (paper and online) that are to be completed and returned to them so they can initiate the eligibility application process with CDR.  
  
Student Exit Packet:**

1. **Verification Statements - You will receive a minimum of five original Verification Statements (VS) upon completion of your program. These original VS forms are for you to provide, upon request, to prospective employers, the licensure board and to the Academy of Nutrition and Dietetics for membership.**
2. **Complete the** [**RDNE and RDE**](https://www.cdrnet.org/vault/2459/web/files/RDNE%20and%20RDE%20Misuse%20Form.pdf) **or** [**NDTRE and DTRE Misuse form**](https://www.cdrnet.org/vault/2459/web/files/NDTRE%20and%20DTRE%20%20Misuse.pdf) **and return the signed and dated document to your program director.**
3. **Retain the** [**Name/Address Change Form**](https://www.cdrnet.org/vault/2459/web/files/Name-Address%20Change%20Form%20for%20Reg%20Elig%20-%20Revised%201-16.pdf) **for your records and future use. If your name changes after you are submitted for eligibility and before you test, you MUST send your Name/Address Change Form to CDR to ensure Pearson VUE receives your current information. If the name on your valid, government-issued photo ID does not match Pearson VUE’s system, you will be turned away from the testing center and lose your examination fee.**
4. **You may be required by your program director to sign a** [**Transcript Degree/Confirmation Release Form**](https://www.cdrnet.org/vault/2459/web/files/transcriptdegree.pdf) **so that they may have access to your transcripts. Your program director must have your original degree transcripts before they are able to submit your name for registration eligibility.**
5. **You will be given information regarding CDR’s Study Guide for the Registration Examination for Dietitians or Dietetic Technicians. These study guides can be purchased from the Academy’s website** [**here**](http://www.eatrightstore.org/products/books-publications/study-guides)**.**

**Registration Eligibility Processing System  
  
Your Program Director will be submitting your name for eligibility to CDR through the Registration Eligibility Processing System (REPS). Once your Program Director has verified that you have completed all of the academic and supervised practice requirements for eligibility, they will submit your information to CDR via REPS. You will then receive an email requesting that you complete the online form for additional demographic information. It is imperative that you follow the instructions in this email and complete the required profile information as soon as possible. Until you have completed this step, you will NOT be processed for registration eligibility, nor will you be able to schedule your examination.  
  
Please pay close attention to the following when completing your demographic information:**

* **If the first or last name your Program Director has submitted for you is incorrect, please contact your Program Director directly to have them correct this information. While you are able to edit your middle name/initial in REPS, the first and last name fields are locked. The name entered into REPS must match your valid, government-issued, photo identification exactly in order for you to be allowed entrance to take your exam at a Pearson VUE testing center.**
* **If the email address your Program Director has entered into REPS for you is not your primary email address, please correct this field. If CDR does not have a current, permanent email address for you, you will not receive essential eligibility and registration emails.**

**Timeline/Procedures  
  
The normal process time, from start to finish, can be from one to two weeks, or less without any issues. When the application submission to CDR has been approved, you will receive an email confirming your registration eligibility from CDR in approximately 3-5 business days. CDR then forwards your information to Pearson VUE for further processing. Normally, candidates receive their Authorization to Test email from Pearson VUE within 48 hours of receiving their eligibility confirmation from CDR.  
  
Candidates will receive an Authorization to Test email from Pearson VUE, which will expire one year from the date of issuance, which includes a link to the** [**Handbook for Candidates**](https://www.cdrnet.org/program-director/registration-handbook-information) **and information on setting up an account on Pearson VUE’s website. Candidates will have one year to schedule their test appointment, pay and sit for the exam. The candidate should have their credit card on-hand when they log in to schedule their exam, as the system will shut down after 15 minutes if there is no activity. Upon completion, the candidate will receive a Scheduling Confirmation Email. To avoid any issues, please confirm receipt of this email. Failure to receive this email may mean that there has been a problem scheduling your examination. If you do not receive this email, please call Pearson VUE.  
  
Candidates will not be able to make any changes to their name and/or address on the CDR/Pearson VUE Web Portal. Any personal information changes need to be made by completing and submitting the Name/Address Change Form. Upon receipt, CDR will update the candidate’s record and notify Pearson VUE. Remember, the candidate’s name on Pearson VUE’s scheduling system profile and their valid, government-issued photo identification must match in order for them to be admitted to the Pearson VUE Test Center for their examination.  
  
If the candidate does not schedule their examination within their initial year of authorization, they will need to contact CDR for reauthorization. Upon completion of this process CDR forwards the candidate’s name to Pearson VUE, who will send out another Authorization to Test email. The candidate will then have another year of authorization. If a candidate does not pass the examination, there is a 45-day wait period between testing; therefore, the candidate can retest on the 46th day from the previous exam date. This 45 days includes weekends. All other policies specify Business Days, Monday through Friday. Should you encounter any difficulties receiving your Authorization to Test email, scheduling your test or at the test center, contact Pearson VUE at 888-874-7651 for assistance.  
  
If you do not receive a Score Report at the completion of the exam, please contact Pearson VUE to request a copy. For candidates passing the exam, on the bottom of your Score Report it states that you will receive your first CDR correspondence regarding credential maintenance in approximately two to three weeks by email. CDR receives the candidate test information (pass or fail) from Pearson VUE approximately three to five business days following the day of the exam. CDR processes this information in the database and then sends an email to the candidates acknowledging they passed the exam. Within 24 – 48 hours of the first email, the new RD, RDN, DTR or NDTR receives a second email with information regarding the $60 Registration Maintenance Fee Notice. Some systems may send these emails into your Spam/Junk folder. If you don’t see the second email after 48 hours of your first email you should check your Spam. The maintenance fee can be paid by mail, online or by phone. Once the fee is posted to the new registrant’s record, their registration card is system generated and mailed within ten business days.  
  
Once you are in CDR’s database you can pay the fee online at** [**www.cdrnet.org**](http://www.cdrnet.org)**. On the home page, you will see a Fee Payment option at the bottom of the yellow Login box. You will then see that you owe a $60 Registration Maintenance Fee and begin the payment process.  
  
If you are a member of the Academy, your membership number and password would be the same as your CDR registration number and password. You can monitor your status on the** [**CDR website**](http://www.cdrnet.org) **by selecting the** [**Online Credential Verification Search**](https://secure.eatright.org/CGI-BIN/lansaweb?wam=CDR900&webrtn=entrywr&ml=LANSA:XHTML&part=PRD&lang=ENG)**. Once you are in our database you will be able to go all the way through the Search process and print your RD, RDN, DTR or NDTR Verification. If your verification does not appear in this system, please try again in another couple of days. This system was developed to assist the credentialed dietitian, dietetic technician, employers and licensure boards that require verification prior to the registration card being issued. Please share this information with your employer.  
  
Inquiries regarding the CDR registration eligibility process should be directed to Rebecca Beavers at 312-899-4781, or** [**rbeavers@eatright.org**](mailto:rbeavers@eatright.org) **or Peggy Anderson at 312-899-4764, or** [**panderson@eatright.org**](mailto:panderson@eatright.org)**.**

**Source: https://www.cdrnet.org/**

**Commission on Dietetic Registration (CDR)**

**Entry-level Registration Examinations for Dietitians and Dietetic Technicians**

**Frequently Asked Questions**

**Examination Format and Development Information**

**1. What is the difference between computer based testing (CBT) and computer adaptive testing (CAT)?**

Computer based testing (CBT) is an umbrella term used to describe several types of examinations administered by computer. These tests may range from conventional multiple-choice tests administered on a personal computer to virtual reality simulations.

Computer adaptive testing (CAT) is a specific type of computer based testing. An adaptive test is commonly shorter than a traditional paper-and-pencil test. CAT also results in more measurement efficiency as it administers questions that provide the most information about the examinee’s competence.

**2. How often will the computerized examinations be administered?**

The examinations will be administered year round at over two hundred fifty (250) Pearson VUE test centers nationwide. Test sites are typically open Monday through Friday, with some centers also open on Saturdays.

**3. Where will the computerized examinations be administered?**

CDR’s testing agency, Pearson VUE, has over two hundred fifty (250) approved examination test centers nationwide, conveniently located in professional office spaces. Candidates will receive the most updated test center listing at the time of test registration. Center locations are subject to change.

**4. How often does the examination content outline (test specifications) change?**

The content outline changes following the review and analysis of the Dietetics Practice Audit. The last Audit was conducted in 2015. The current content outline took effect January 1, 2017.

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **2017-2021 Dietitians** | | | **Dietetic Technicians** | | |
| **Domain I** | Principles of Dietetics | 25% | | Nutrition Science and Care for Individuals and Groups | 44% |
| **Domain II** | Nutrition Care for Individuals and Groups | 40% | | Food Science and Food Service | 24% |
| **Domain III** | Management of Food and Nutrition Programs and Services | 21% | | Management of Food and Nutrition Services | 32% |
| **Domain IV** | Foodservice Systems | 14% | |  |  |

**5. How many questions will be on the Registration Examination for Dietitians?**

The multiple-choice examination will be variable length. Each examinee will be given, and must receive, a minimum of one hundred and twenty-five questions: one hundred (100) scored questions and twenty-five (25) pretest questions in order for the examination to be scored. The maximum number of questions possible is one hundred and forty-five (145): one hundred and twenty (120) scored questions, and twenty-five (25) un-scored pretest questions. If less than 125 items are answered when the 2 ½ hour testing period has ended, the candidate will receive a failed score of 2, indicating inconclusive.

**6. How many questions will be on the Registration Examination for Dietetic Technicians?**

The multiple-choice examination will be variable length. Each examinee will be given, and must receive, a minimum of one hundred and ten (110) questions; eighty (80) scored questions and thirty (30) pretest questions in order for the examination to be scored. The maximum number of questions possible is one hundred and thirty (130); one hundred scored questions and thirty (30) un-scored pretest questions.

**Examination Authorization and Fee Payment**

**7. How long after candidates complete registration eligibility requirements (academic and supervised practice) will it take to be authorized to test?**

The entire process, from the time the Commission on Dietetic Registration receives the program director candidate eligibility information to the time the candidate receives the Pearson VUE examination application email, is 3 to 4 weeks.

**8. How much is the examination application fee?**

The examination application fee for dietitians is $200 and $120 for dietetic technicians.

**9. Will the online examination application, sent with the link for the Handbook for Candidates by Pearson VUE, expire?**

The examination application expires one year after it is issued by Pearson VUE. (Refer to page 1 of the *Handbook for Candidates*.) If the examination application process and examination are not completed within this one-year time period, the examinee must contact the Commission on Dietetic Registration to request reauthorization and a new application.

**10. Does the authorization to take the examination expire?**

Yes. The CDR authorization to test expires after the test is taken or one (1) year after receipt of the examination application email, whichever occurs first. This means that examinees have 365 days from receipt of the application email from Pearson VUE to register, pay, schedule and complete the examination. If examinees take the test and are unsuccessful, they must contact CDR in order to re-establish eligibility to take the test again. It is important to note that some employers and licensure boards may establish shorter limits on the testing authorization period.

**Examination Experience**

**11. How much time will examinees have to complete the examination?**

Examination testing appointments are three (3) hours; two and one-half (2 ½) hours to take the examination, twenty (20) minutes to complete an introductory tutorial, and ten (10) minutes to complete the post examination survey. The timer/clock will begin with question one of the examination. Examinees will have two and one-half (2 ½) hours to complete the examination once the timer/clock begins. The examinee will have the option to hide the clock during the examination. Examination candidates must respond to the minimum number of examination questions (125) in order for the exam to be scored. If the examinee does not respond to the minimum number of questions within the time allowed (two and one-half (2 ½) hours), the examination will shut down and the exam will be scored as a failure, since it was inconclusive. Please see the answer to Question 5 for more information.

**12. Will examinees be given an opportunity to become familiar with the computer before beginning the test?**

Yes. Examinees will be allowed to take a tutorial on the computer prior to beginning the actual examination. This tutorial will include detailed instructions on taking the computerized examination and provide an opportunity to respond to practice questions. In addition, prior to the exam appointment, there will be a practice test available at www.pearsonvue.com/CDR for candidates to download to experience the navigation of exams, and use of the online calculator.

**13. Will a calculator be provided at the test center?**

Yes. An online calculator is included in the exam and is the preferred calculator. A handheld test center simple calculator can be issued to the candidate, upon request. Examinees are not permitted to bring their own calculator. The calculator (either version) should be examined and tested prior to the beginning of the examination.

**14. Will the test questions be in multiple-choice format?**

Yes. Each question has four (4) answer options.

**15. Will the test questions be numbered?**

Yes. The examination questions will be numbered.

**16. Will examinees be allowed to change question responses, skip questions, or review question responses?**

No. Each question will require a response in order to continue the examination process. Once an examinee answers a question and continues to the next question, the examinee is not permitted to review or change previous examination questions/responses.

**17. Why are there more pretest questions on the Registration Examination for Dietetic Technicians than the Registration Examination for Dietitians?**

It is important that new questions be pre-tested for both examinations on a regular basis. The Registration Examination for Dietetic Technicians was only administered once per year until 1996, and coupled with a small examinee volume reduced the number of pretest questions administered each year. With computerized testing and year round administration, CDR has been able to pretest more questions and increase the bank of questions.

**Examination Scheduling, and Test Center Issues and Protocols**

**18. How should I report scheduling problems?**

If you experience difficulty during scheduling, please contact Pearson VUE’s Candidate Service Center at 888-874-7651.

**19. How should I report onsite testing problems?**

If you experience technical difficulties during testing, please notify the test center personnel/ proctor immediately. Candidates are responsible for following the instructions for notifying the proctor of a testing problem.

**Special Accommodations**

**20. Will the Commission continue to make special accommodations for examinees with disabilities?**

Yes. Reasonable accommodations for candidates with disabilities, provided appropriate medical documentation is submitted with the request for special testing accommodations, will be made. Refer to the *Handbook for Candidates* section on testing with disabilities for specific documentation requirements. All evaluations will be done by Pearson VUE staff who are knowledgeable about the Americans with Disabilities Act.

**Study Guides**

21. **Are there any other materials available to assist examinees in preparing to write the examination?**

The Commission on Dietetic Registration publishes two study guides; Study Guide for the Registration Examination for Dietitians; and Study Guide for the Registration Examination for Dietetic Technicians. Both study guides include a comprehensive study outline, references and practice examination. A practice examination is provided in both hard copy and on-line computer versions. The online computer version has been designed to simulate the actual computerized examination.

The Commission on Dietetic Registration (CDR) does not endorse any particular preparation program or offering. We encourage prospective credentialed practitioners to use a variety of resources that reflect their learning styles and needs. Purchasing a certification preparation product is NOT required and CDR does not guarantee that an individual will pass based on the purchase of a certification preparation product.

**Score Reports: Candidates**

**22. When will examinees receive their score report?**

Score reports will be distributed to examinees as they leave the test center.

**23. What information will be included on the examinee score report?**

The examinee score report will include the examinee’s scaled score and the scaled score required to pass the examination. In addition, the score report will also document the candidate’s scaled sub-scores.

|  |  |  |  |
| --- | --- | --- | --- |
|  | **January 1, 2017 to December 31, 2021** Sub-Score Titles | Registration Examination  for Dietitians | Registration Examination  for Dietetic Technicians |
| I | Food and Nutrition Sciences | Domains I and II | Domains I |
| II | Food Service Systems/ Management | Domains III and IV | Domains II and III |

**24. Will the scaled score required to pass the examination change from the current minimum passing scaled score of twenty-five (25)?**

The minimum scaled score required to pass the examination will remain twenty-five (25) on a scale of one (1) to fifty (50).

**25. If the examinee decides to stop the examination before responding to the minimum number of questions required to make a pass/fail decision, will the examinee’s score be reported as a “fail?”**

No. If an examinee chooses to stop the examination before answering or not responding to the minimum number of questions required to make a pass/fail decision, the examination will not be scored. The examinee will receive a form documenting their decision to quit the examination. The examinee must contact the Commission on Dietetic Registration to be reauthorized to test. Candidates seeking reauthorization must contact the CDR by email (ebutler@eatright.org), by telephone (312-899-4859) or online at cdrnet.org to request an examination reauthorization. No refunds will be provided.

**Score Reports: Academic Programs**

**26. Will dietetics education program directors receive institutional score reports?**

Yes. Program directors will receive institutional reports in February and August of each year. The institutional score report will include scaled scores for program graduates, percentile ranks, national mean scores, institutional examinee mean scores, and scaled sub-scores. Examinee names will only be included if the examinee authorized release of scores with examinee name.

**Examination Reauthorization**

**27. How soon can unsuccessful examinees retake the registration examination?**

Examinees will be allowed to retest forty-five (45) days after taking the examination unsuccessfully. They must contact the Commission on Dietetic Registration to be reauthorized as examination-eligible and pay the current examination application fee.

**28. Under what conditions must the examinee contact the Commission on Dietetic Registration to be reauthorized to test?**

The examinee must contact the Commission to be reauthorized to test:

• when the examinee fails the examination,

• when the examinee’s one-year authorization period ends,

• when the candidate fails to cancel the testing appointment within the specified timeline,

• when the candidate arrives late for the scheduled testing appointment, or

• when the candidate does not complete the examination during the testing appointment.

Candidates seeking reauthorization must contact the CDR by email (ebutler@eatright.org), by telephone (312-899-4859) or online at cdrnet.org to request an examination reauthorization.

**29. How often may examinees take the registration examination?**

Once an examinee establishes eligibility to take the examination there is no limit on the number of times an examinee may take the examination, provided the examinee waits the required forty-five (45) days between test dates. State licensure candidates must check with their state licensure board for any state specific requirements regarding retesting for licensure purposes only.

**Source: https://www.cdrnet.org/**

**Registered Dietitian Examination**  
**Test Specifications**  
**January 1, 2017 – December 31, 2021**  
   
The Registration Examination for Dietitians is designed to evaluate a dietitian’s ability to perform at the entry-level.  The examination content domains and topics are outlined below.

|  |  |  |
| --- | --- | --- |
| **I.** | **Principles of Dietetics** | **25%** |
|  | **A. Food Science and Nutrient Composition of Foods** |  |
|  | **B. Nutrition and Supporting Sciences** |  |
|  | **C. Education, Communication and Technology** |  |
|  | **D. Research Applications** |  |
|  |  |  |
| **II.** | **Nutrition Care for Individuals and Groups** | **40%** |
|  | **A. Screening and Assessment** |  |
|  | **B. Diagnosis** |  |
|  | **C. Planning and Intervention** |  |
|  | **D. Monitoring and Evaluation** |  |
|  |  |  |
| **III.** | **Management of Food and Nutrition Programs and Services** | **21%** |
|  | **A. Functions of Management** |  |
|  | **B. Human Resources** |  |
|  | **C. Financial Management** |  |
|  | **D. Marketing and Public Relations** |  |
|  | **E. Quality Management and Improvement** |  |
|  |  |  |
| **IV.** | **Foodservice Systems** | **14%** |
|  | **A. Menu Development** |  |
|  | **B. Procurement, Production, Distribution, and Service** |  |
|  | **C. Sanitation and Safety** |  |
|  | **D. Equipment and Facility Planning** |  |

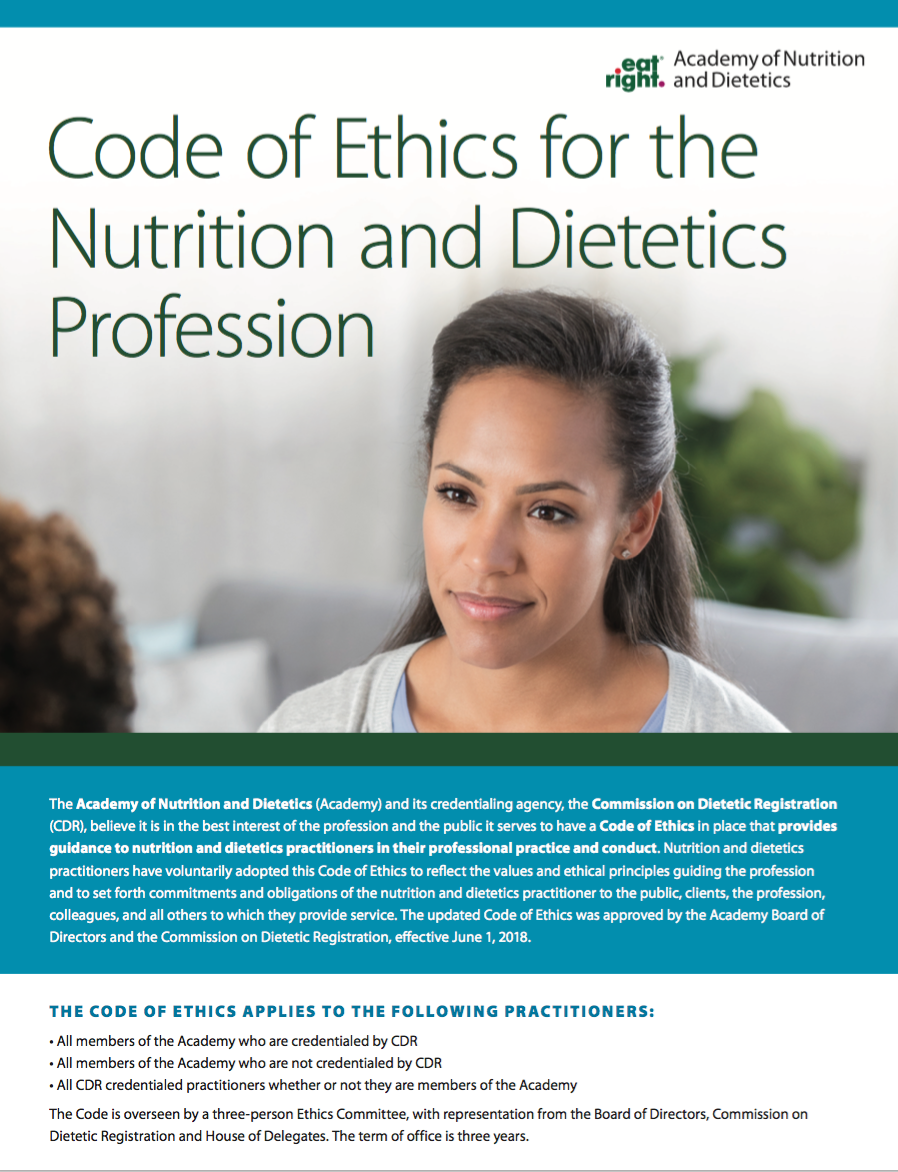
   
Approved February 2016

**The study outline for the Registration Examination for Dietitians is located at**

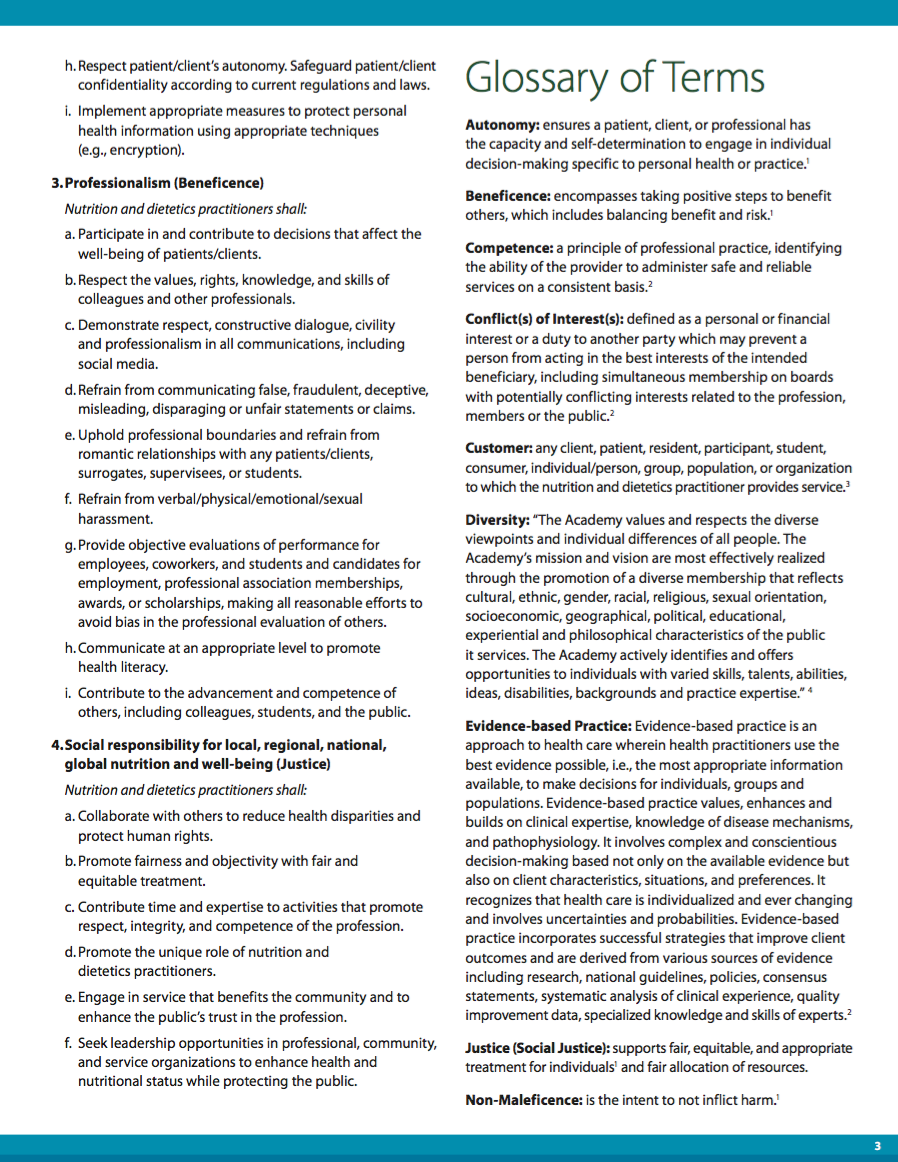
<https://www.cdrnet.org/certifications/registration-examination-for-dietitians-study-outline--2017>

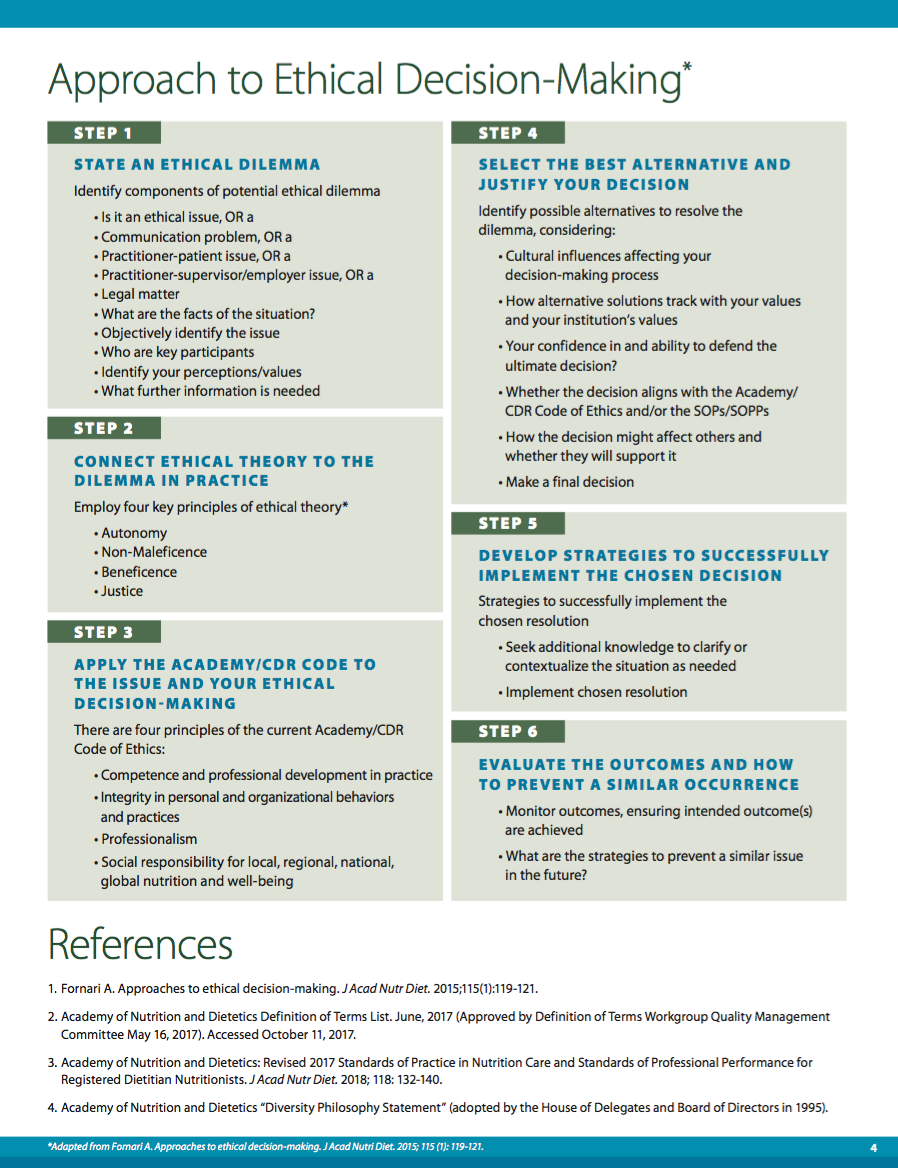
**Other**

**Information**



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**Vegetarian Resources**

**Portfolio Suggestions**

**Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Suggestions:**

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"You are educated. Your certification is in your degree. You may think of it as the ticket to the good life. Let me ask you to think of an alternative. Think of it as your ticket to change the world. "

- Tom Brokaw