



NUTR 598: Montana Dietetic Internship (Fall & Spring)

Fall: July 27 – Dec 18, 2015

Credit: 6 graduate (615 hours of supervised practice)

Spring: Jan 4-June 3, 2016

Credit: 6 graduate (700 hours of supervised practice)

Instructor(s)

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Preceptors

Various professionals throughout the Montana and Wyoming region (See Preceptor Contact List on MSU/MDI Desire to Learn (D2L).

Course Description

The Montana Dietetic Internship (MDI) program is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). The Montana Dietetic Internship integrates experiences in clinical and community nutrition, foodservice management, and a concentration in sustainable food systems to provide a unique and progressive supervised dietetic practice experience to future registered dietitians.

Orientation & Professional Development: MDI interns begin their internship experience with three weeks of intensive program orientation and development activities. The aim is to support the professional preparation of interns for supervised practice in various dietetic settings.

Clinical Nutrition: MDI interns spend a total of 14 weeks of assigned clinical rotations that provide supervised practice in: diabetes, cardiovascular/coronary heart disease, cancer, renal, gastrointestinal, intensive care, nutrition support, and long-term care. Additionally, every MDI intern spends two weeks in a rural/critical access hospital where typically the RD is

involved in all areas of dietetic practice, i.e., they are the clinical manager, food service manager, and the community expert called upon to deliver nutrition education to groups and individuals of various ages in the community.

Community Nutrition: MDI interns spend nine weeks of assigned community nutrition rotations including the concentration area rotation. Beyond the sustainable food system rotation interns are assigned to various 1-2 week rotations which can include experiences ranging from nutrition education program administration (adult and children), low-income nutrition education programs and food pantries or food banks, Women, Children and Infant (WIC) program, or wellness programs.

Food Service Nutrition (FSM): MDI interns spend eight weeks of assigned food service management rotations, this includes at least three weeks in a larger healthcare facility. Other FSM rotations include K-12 school districts, university food service, and rural hospital food service.

Self-Select Rotation: MDI interns have the opportunity to customize their internship experience through the self-select rotation weeks (weeks 35-40).

Webinar Series: The MDI webinar series is a mix between intern led webinar topics and professional development topics delivered by professionals. The webinar series will allow you to utilize a real-time online electronic communication delivery system.

Graduation Week & Montana Academy of Nutrition and Dietetics (MT AND) Annual Conference – Graduation week activities include a day-long RD Exam Preparation Workshop and professional networking opportunities through the MT AND Annual Conference planning, assistance, professional presentations, and attendance.

Meeting Place and Times

July 27 – Aug 14 Orientation & Professional Development Weeks based at MSU-Bozeman

Aug 17 – Dec 18 Various locations in Montana

Jan 4- May 27 Various Locations in Montana

May 30 – June 4 Graduation Week

Holidays

Nov 23-27 Thanksgiving Holiday

Dec 21 – Jan 3 Winter Holiday

April 11 – 15 Spring Break Holiday

Prerequisites

Application process

<http://www.montana.edu/hhd/postbaccalaureate/apply.htm>

Evaluation

The MDI program director will monitor your completion of assignments, supervised practice evaluations, MDI supervised practice log input, webinar series assignments, and overall performance. You must successfully complete all assessments to be eligible for a verification statement during the graduation week. A score of 80% or better on each assessment is required for successful completion.

Syllabus

Fall 2015

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| July 27 – Aug 14 | Orientation & Professional Development |
| Aug 17–28 | Sustainable Food System Rotation – group 1 |
| Aug 31 – Sept 11 | Sustainable Food System Rotation – group 2 |
| Sept 14 – 25 | Sustainable Food System Rotation – group 3 |
| Aug 17/Aug 31/Sept 14 – Dec 20 | Rotations in food service management, clinical or community nutrition |

Spring 2016

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| Jan 4-Apr 8 | Rotations in food service management, clinical or community nutrition |
| April 11 – 15 | Spring Break Holiday |
| April 18-May 27 | Self-Selected Rotation |
| May 30 – June 3 | Graduation Week & Montana Academy of Nutrition and Dietetics Annual Conference |

Course Policies

Generally speaking, students in the course are expected to abide by the Code of *Integrity* for Food and Nutrition Students & Interns at Montana State University. If you are not familiar with the *Code*, you will find it in the MDI Program handbook.

Academic Integrity

“Montana State University believes that academic honesty and integrity are fundamental to the scholastic mission of higher education and have established standards to sustain them. Students who violate these standards will be subject to academic and/or disciplinary sanctions.”

According to MSU policy, “The integrity of the academic process requires that credit be given where credit is due. Accordingly, it is academic misconduct to present the ideas or works of another as one’s own work, or to permit another to present one’s work without customary and proper acknowledgment of authorship. Students may collaborate with other students only as expressly permitted by the instructor. Students are responsible for the honest completion and representation of their work, the appropriate citation of sources and the respect and recognition of others’ academic endeavors.” (Policy 340.00) Other Conduct Guidelines and Grievance Procedures for Students for 2004-2005 are available on the Web: at http://www2.montana.edu/policy/student_conduct/

Each intern must complete assessments independently, and cite sources appropriately to receive credit.

Competencies/Learning Objectives

Through the readings, activities, webinar assessments, and supervised practice the following competencies for the entry-level dietitian will be addressed during the MDI internship year:

Domain 1: Scientific and Evidence Base of Practice: integration of scientific information and research into practice

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| CRD 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives. |
| CRD 1.2: Apply evidence-based guidelines, systematic reviews and scientific literature in the nutrition care process and model and other areas of dietetics practice |
| CRD 1.3: Justify programs, products, services and care using appropriate evidence or data |
| CRD 1.4: Evaluate emerging research for application in dietetics practice |
| CRD 1.5: Conduct projects using appropriate research methods, ethical procedures and data analysis |

Domain 2: Professional Practice Expectations: beliefs, values, attitudes and behaviors for the professional dietitian level of practice.

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| CRD 2.1: Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics Practice and Code of Ethics for the Profession of Dietetics |
| CRD 2.2: Demonstrate professional writing skills in preparing professional communications |
| CRD 2.3: Design, implement and evaluate presentations to a target audience |
| CRD 2.4: Use effective education and counseling skills to facilitate behavior change |
| CRD 2.5: Demonstrate active participation, teamwork and contributions in group settings |
| CRD 2.6: Assign patient care activities to DTRs and/or support personnel as appropriate |
| CRD 2.7: Refer clients and patients to other professionals and services when needs are beyond individual scope of practice |
| CRD 2.8: Apply leadership skills to achieve desired outcomes |
| CRD 2.9: Participate in professional and community organizations |
| CRD 2.10: Establish collaborative relationships with other health professionals and support personnel to deliver effective nutrition services |
| CRD 2.11: Demonstrate professional attributes within various organizational cultures |
| CRD 2.12: Perform self-assessment, develop goals and objectives and prepare a draft portfolio for professional development as defined by the Commission on Dietetic Registration |
| CRD 2.13: Demonstrate negotiation skills |

Domain 3: Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations

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| CRD 3.1: Perform the Nutrition Care Process (a through e below) and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings |
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| CRD 3.1.a: Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered |
| CRD 3.1.b.: Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements |
| CRD 3.1.c: Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention |
| CRD 3.1.d: Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis |
| CRD 3.1.e: Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting |
| CRD 3.2: Demonstrate effective communications skills for clinical and customer services in a variety of formats (Note: <i>Formats include oral, print, visual, electronic and mass media methods for maximizing client education, employee training and marketing.</i>) |
| CRD 3.3: Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management (Note: <i>Students/interns should consider health messages and interventions that integrate the consumer's desire for taste, convenience and economy with the need for nutrition, food safety.</i>) |
| CRD 3.4: Deliver respectful, science-based answers to consumer questions concerning emerging trends |
| CRD 3.5: Coordinate procurement, production, distribution and service of goods and services (Note: <i>Students/Interns should demonstrate and promote responsible use of resources including employees, money, time, water, energy, food and disposable goods.</i>) |
| CRD 3.6: Develop and evaluate recipes, formulas and menus for acceptability and affordability that accommodate the cultural diversity and health needs of various populations, groups and individuals |

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

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| CRD 4.1: Participate in management of human resources |
| CRD 4.2: Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food |
| CRD 4.3: Participate in public policy activities, including both legislative and regulatory initiatives |
| CRD 4.4: Conduct clinical and customer service quality management activities |
| CRD 4.5: Use current informatics technology to develop, store, retrieve and disseminate information and data |
| CRD 4.6: Analyze quality, financial or productivity data and develop a plan for intervention |
| CRD 4.7: Propose and use procedures as appropriate to the practice setting to reduce waste and protect the environment |
| CRD 4.8: Conduct feasibility studies for products, programs or services with consideration of costs and benefits. |
| CRD 4.9: Analyze financial data to assess utilization of resources |

CRD 4.10: Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies

CRD 4.11: Code and bill for dietetic/nutrition services to obtain reimbursement from public or private insurers.

Program Concentration Competencies: Sustainable Food Systems

SFS 1: Demonstrate understanding of terminology related to sustainable food systems, components, inputs, influences, and outcomes.

SFS 2: Demonstrate understanding and critical thinking regarding differing viewpoints on sustainable food systems issues.

SFS 3: Work effectively in groups to accomplish tasks related to the production, distribution, and marketing of fresh produce.

SFS 4: Communicate educational information regarding the use of fresh, local produce to food bank clients.

SFS 5: Follow accounting procedures established for produce market operations.