Montana Dietetic Internship (MDI) Program

Intern Evaluation for Supervised Practice (Community)

**Dietetic Intern: Rotation:**

**Preceptor: Dates of Rotation:**

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| **Part I: On the first day of the rotation, please review the competencies and activities for the rotation. Preceptor and intern will discuss expectations for the rotation.** |

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| **CRD#** | **Competency – Upon completion of rotation the intern will able to:** | **Activity selected to meet competency** |  |
| 1.2 | Apply evidence-based guidelines, systematic reviews and scientific literature (such as the Academy’s Evidence Analysis Library, and Evidence-based Nutrition Practice Guidelines, Cochrane Database of Systematic Reviews and the U.S. Department of Health and Human Services, Agency for Healthcare Research and Quality, National Guideline Clearinghouse Web sites) in the nutrition care process and model and other areas of dietetics practice. |  |  |
| 1.4 | Evaluate emerging research for application in dietetics practice. |  |  |
| 1.5/4.4 | Conduct projects using appropriate research methods, ethical procedures and statistical analysis.  Conduct clinical and customer service quality management activities. |  |  |
| 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. |  |  |
| 2.2 | Demonstrate professional writing skills in preparing professional communications. |  |  |
| 2.3/2.4 | Design, implement and evaluate presentations for a target audience.  Use effective education and counseling skills to facilitate behavior change. |  |  |
| 2.5/2.10 | Demonstrate active participation, teamwork and contributions in group settings.  Establish collaborative relationships other health professionals and support personnel to deliver effective nutrition services. |  |  |
| 2.6/2.8 | Assign appropriate patient care activities to DTRs and/or support personnel as appropriate.  Apply leadership skills to achieve desired outcomes. |  |  |
| 2.7 | Refer clients and patients to other professionals and services when needs are beyond individual scope of practice. |  |  |
| 2.9 | Participate in professional and community organizations. |  |  |
| 2.11 | Demonstrate professional attributes within various organizational cultures. |  |  |
| 2.12 | Perform self assessment, develop goals and objectives and prepare a draft portfolio for professional development as defined by the Commission on Dietetics Registration. |  |  |
| 3.1a | Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered. |  |  |
| 3.1b | Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements. |  |  |
| 3.1c | Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention. |  |  |
| 3.1d | Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis. |  |  |
| 3.2 | Demonstrate effective communications skills for clinical and customer services in a variety of formats. |  |  |
| 4.7/3.3/  4.9/4.10 | Propose and use procedures as appropriate to the practice setting to reduce waste and protect the environment.  Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management.  Analyze financial data to assess utilization of resources.  Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies. |  |  |
| 3.4 | Deliver respectful, science-based answers to consumer questions concerning emerging trends. |  |  |
| 3.5 | Coordinate procurement, production, distribution & service of goods and services. |  |  |
| 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. |  |  |
| 4.1 | Participate in management of human resources. |  |  |
| 4.3 | Participate in public policy activities, including both legislative and regulatory initiatives. |  |  |
| 3.1e | Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting. |  |  |
| SK 5.1 | An understanding of food science and food systems principles, techniques of food preparation and application to the development, modification and evaluation of recipes, menus and food products acceptable to diverse groups. |  |  |

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| *Expectations for Rotation (May use back of form for additional space.)* |
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| **Part II: Evaluation – please evaluate the intern on each skill, behavior, or knowledge area of the rotation. For a rating of 1, please provide specific comments. Submit the final evaluation electronically to MDI Director.** |

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| **1 = Improvement Required** | **2 = Satisfactory** | **3 = Exceeds Expectations** |
| Demonstrated below minimum skill, behavior or knowledge. Needs further development. | Consistently and independently demonstrates adequate skill, behavior and knowledge. | Works independently and strives for excellence with minimal guidance. |

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| **PROFESSIONALISM 1 2 3** | | | |
| Displayed professional appearance and behavior | **1** | **2** | **3** |
| Maintained confidentiality of information | **1** | **2** | **3** |
| Set and enforced high standards of professional ethics | **1** | **2** | **3** |
| Fostered teamwork and interacted well with staff and interns | **1** | **2** | **3** |
| Reported to work on time and did not leave until designated time | **1** | **2** | **3** |
| Took initiative to do more than what is expected | **1** | **2** | **3** |
| Accepted responsibility for his/her actions | **1** | **2** | **3** |
| **PERSONAL MANAGEMENT SKILLS** | | | |
| Appropriately prioritized work assignments and tasks | **1** | **2** | **3** |
| Came prepared daily for rotation | **1** | **2** | **3** |
| Followed directions | **1** | **2** | **3** |
| Demonstrated initiative | **1** | **2** | **3** |
| **COMMUNICATION SKILLS** | | | |
| Writes effectively (clear, organized, appropriate grammar and spelling) | **1** | **2** | **3** |

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| Voiced understanding of the preceptors expectations | **1** | **2** | **3** |
| Spoke in a clear professional manner to convey accurate information | **1** | **2** | **3** |
| Responded appropriately to nonverbal cues | **1** | **2** | **3** |
| **KNOWLEDGE BASE** | | | |
| Demonstrated capacity to acquire knowledge and grasp concepts | **1** | **2** | **3** |
| Demonstrated appropriate knowledge and expertise in assigned tasks | **1** | **2** | **3** |
| Asked questions for clarification of issues | **1** | **2** | **3** |
| Demonstrated ability and achieved rotation competencies | **1** | **2** | **3** |
| **OVERALL RATING** | | | |
| Intern overall rating for rotation | **1** | **2** | **3** |

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| **Assignments covered during the community nutrition Rotations:** |  | **DATE** |
| Intern-lead In-service Training Assignment (Optional, can be completed during any area of practice rotations) |  |  |

**Comments:**

**Discuss the overall strengths of the intern:**

**Discuss areas needing development:**

**General comment or suggestions regarding an aspect of the MDI Program:**