|  |  |  |  |
| --- | --- | --- | --- |
| University of Houston Dietetic Internship  **Curriculum: MNT rotation** | | | |
|  |  | |  |
| **Goals/Objectives:** | | **Examples of Planned Experience:** | | |
| **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 objective | | Conduct plate waste audit; Conduct tray audits; Conduct chart audit | | |
| CRDN 1.2 Apply evidence-based guidelines, systematic reviews and scientific literature | | EAL and pathophysiology presentations; clinical case study; community major project | | |
| CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data | | Justify appropriate use of nutritional supplements, enteral, 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 1.4 Evaluate emerging research for application in dietetics practice | | ; EAL and pathophysiology presentations; clinical case study;Review research articles relevant to MNT and apply to practice | | |
| **Professional Practice Expectations: beliefs, values, attitudes, and behaviors for the professional dietitian nutritionist 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 Dietetics Practice and Code of Ethics for the Profession of Dietetics | | Maintain patient confidentiality; Behave in accordance with AND code of ethics; Demonstrate professional behavior; HIPPA online module | | |
| CRDN 2.2 Demonstrate professional writing skills in preparing professional communications | | Complete chart notes; Conduct nutrition assessments for patients/clients utilizing facility specific documentation; PES case studies; chart notes; clinical case study; Develop educational materials; Develop or edit departmental policies and procedure | | |
| CRDN 2.3 Demonstrate active participation, teamwork, and contributions in group settings. | | EAL and pathophysiology presentations; attend team rounds; patient care conferences; family conferences | | |
| CRDN 2.4 Function as a member of interprofessional teams | | Participate in interdisciplinary meetings; Understand the role of the RD and the relationship with other health professionals in the care of the patients | | |
| CRDN 2.5 Assign duties to NDTRs and/or support personnel as appropriate | | Complete nutrition screens and delegate to nutrition care team as appropriate | | |
| CRDN 2.6 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice | | Make referrals to other health professionals when deemed necessary; Effective interdisciplinary communication (with PT, OT, ST, Nsg, MD, FS staff, RDs, DTRs); Work effectively with Clinical staff and Food and Nutrition Service staff; Participate in weekly team rounds; Refer pt to PCP for further explanation of labs, meds etc. | | |
| CRDN 2.9 Participate in professional and community organizations | | Attend RD staff meetings, manager meetings, and other activities as recommended by preceptor; Participate in patient care plan conferences; Attend local dietetic association or dietetics-related meetings; Student member of ADA and state dietetic association; Participate in preceptor volunteer activities | | |
| CRDN 2.10 Demonstrate professional attributes in all areas of practice | | Demonstrate professional behavior in interactions with health care team, staff and clients | | |
| CRDN 2.12 Perform self-assessment and develop goals for self-improvement throughout the program | | Complete a self assessment and review with preceptor | | |
| CRDN 2.15 Practice and/or role play mentoring and precepting others. | | Assume the role of the preceptor and provide appropriate feedback | | |
| **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 | | Conduct nutrition assessments and follow ups utilizing the NCP; Case study presentations; Conduct nutrition assessments for target groups; Staff relief; Implement interventions as determined from the NCP; | | |
| CRDN 3.2 Conduct nutrition focused physical exams | | Demonstrate ability to perform NFPE | | |
| CRDN 3.3 Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings | | Conduct nutrition education to patients/clients; Create and conducts in-service for target groups; Create educational handouts; Case study presentations; Develop and conduct in-service for employees | | |
| CRDN 3.4 Design, implement, and evaluate presentations to a target audience | | Develop and present an appropriate MNT presentation; Develop and present an appropriate inservice; Evaluate presentations conducted by interdisciplinary team members | | |
| CRDN 3.5 Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience | | Develop educational bulletin board, website, table tents, patient handouts, and/or brochures; Research and write a feature article for employee newsletter; develop patient educational handouts | | |
| CRDN 3.6 Use effective education and counseling skills to facilitate behavior change. | | Conduct Nutrition education and counseling to patients/clients; Implement interventions as determined by the NCP | | |
| CRDN 3.9 Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources | | Supervise ordering, receiving, and production of food supplies or supplements | | |
| **Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations** | | | | |
| CRDN 4.2 Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food | | Conduct safety and sanitation audits; Monitor temperatures of coolers and equipment; Monitor food temperatures on tray line | | |
| CRDN 4.3 Conduct clinical and customer service quality management activities | | Conduct patient meal rounds; Conducts chart audits; Conduct tray assessment (% consumption); Complete environment of care/sanitation rounds; Handle patient/customer complaints in food service; Completes menu review to determine adherence, proper substitutions, and portion sizes; Complete customer satisfaction surveys; | | |
| CRDN 4.4 Apply current nutrition informatics to develop, store, retrieve, and disseminate information and data | | Use computer-based data system to look up patient information; Use the internet/AND website to research most current evidence base nutrition practices; Proficient in computer applications | | |
| CRDN 4.5 Analyze quality, financial or productivity data and develop a plan for intervention | | Identify quality improvement policies associated with nutrition care and create a plan for improvement; Audit employee productivity and create a plan for improvement | | |
| CRDN 4.7 Conduct feasibility studies for products, programs or services with consideration of costs and benefits | | Review FANS budget and determine areas for maximizing fiscal outcomes; develop new menu items; develop patient education programs | | |
| CRDN 4.8 Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies | | Completes a business plan and costs out services; Participate in operations and budget planning process; Research equipment, outline specs and cost of equipment; Review bidding process; Review FANS budget and determine areas for maximizing fiscal outcomes | | |
| 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 | | Demonstrate knowledge in the coding and billing of nutrition services to obtain reimbursement for services; billing/coding online module | | |
| CRDN 4.10 Analyze risk in nutrition and dietetics practice | | Perform risk analysis in food safety, food service management, clinical practices | | |