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| University of Houston Dietetic Internship***Curriculum: Management Rotation*** |
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| **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 audits |
| **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; Abide by HACCP guidelines; Abide by ServSafe guidelines; Behave in accordance to the AND Code of Ethics; Demonstrate professional behavior |
| CRDN 2.3 Demonstrate active participation, teamwork, and contributions in group settings. | Attend budget meetings; patient care conferences; family conferences; manager meetings |
| CRDN 2.7 Apply leadership skills to achieve desired outcomes. | Work in various units of the FANS dept (diet office, hot food production/bakery , cold food production, tray line, catering, cafeteria) to identify areas for improvement; Supervise patient tray line |
| CRDN 2.11 Show cultural competence/sensitivity in interactions with clients, colleagues, and staff. | Demonstrate knowledge of and respect for cultural diversity; provide culturally appropriate patient education; offer culturally appropriate food substitutions |
| CRDN 2.8 Demonstrate negotiation skills. | Courteous to patients/clients/ customers; Aware of cultural and educational differences among patients/clients/customers; Provide patient counseling/education across the life span |
| **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. | Performs marketing functions for specialty items; Participates in National Nutrition Month promotion; Develop promotional flyer; Design materials to encourage use of Food and Nutrition Services; Develop and conduct in-service for employees |
| CRDN 3.4 Design, implement, and evaluate presentations to a target audience. | Develop and present an appropriate inservice;  |
| CRDN 3.7 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management. | Plan, develop, and execute a disaster meal plan; Design menus for specific disease states; Develop a nutrition booth highlighting healthy options in the cafeteria, food safety, or shopping on a budget |
| 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;  |
| 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. | Research new diet modification product for potential use (taste panel, cost analysis, evaluation/recommendations); Lead recipe development team to create new food items; Organize taste-testing of new recipes; Evaluate menu items for target groups (children, elderly, Hispanic); Design a menu and modify for specific disease states; Complete nutritional analysis of the menu and evaluate according to set governmental standards; Lead disaster planning for special diets  |
| **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. | Participate in hiring process of a new employee including peer interviewing if possible;  |
| 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; Review ServSafe procedures; Review HAACP guidelines; 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; Completes menu review to determine adherence, proper substitutions, and portion sizes; Reviews departmental records to including temperature log and sanitizing charts |
| 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 4.6 Propose and use procedures as appropriate to the practice setting to promote sustainability reduce waste and protect the environment. | Promote environmentally friendly practices; Teach others the value of sustainability |
| 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 |
| CRDN 4.8 Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies | Food service management major project |
| CRDN 4.10 Analyze risk in nutrition and dietetics practice | Perform risk analysis in food safety, food service management, clinical practices  |