

**Texas A&M University Dietetic Internship
Intern Evaluation
Management Rotations**

Intern Name _____ **Date** _____

Rotation/Site _____

Please evaluate intern progress on the following competencies using the following rating scale:

- 1:** Minimal Achievement
- 2:** Satisfactory, but some improvement needed
- 3:** Meets expectations
- 0:** Not applicable to rotation; did not observe intern in this activity.

Scientific and Evidence Base of Practice: Integration of scientific information and research into practice	Description of Activity	Rating
CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives. <ul style="list-style-type: none"> • Ex: Development, implementation, and analysis of patient satisfaction survey 		
CRDN 1.3: Justify programs, products, services and care using appropriate evidence or data. <ul style="list-style-type: none"> • Ex: use of outcomes data to justify program or design/implement program 		

CRDN 1.5: Conduct projects using appropriate research methods, ethical procedures and data analysis.		
Sum of Scientific/Evidence-Based Practice Rating:		

Professional Practice Expectations: Beliefs, values, attitudes and behaviors for the professional dietitian nutritionist level of practice.	Description of Activity	Rating
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. <ul style="list-style-type: none"> • Ex: Patient documentation, professional memo 		
CRDN 2.3: Demonstrate active participation, teamwork and contributions in group settings. <ul style="list-style-type: none"> • Ex: participation in team rounds, meetings, or project completion with others 		
CRDN 2.4: Function as a member of interprofessional teams. <ul style="list-style-type: none"> • Active participation in team meetings, staff meetings, rounds, etc. 		

CRDN 2.7: Apply leadership skills to achieve desired outcomes.		
CRDN 2.8: Demonstrate negotiation skills.		
CRDN 2.9: Participate in professional and community organizations.		
CRDN 2.11: Show cultural competence/sensitivity in interactions with clients, colleagues and staff.		
CRDN 2.14: Demonstrate advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.		
Sum of Professional Practice Expectation Rating:		

Clinical and Customer Services: Development and delivery of information, products and services to individuals, groups and populations	Description of Activity	Rating
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<p>CRDN 3.3: Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.</p>		
<p>CRDN 3.4: Design, implement and evaluate presentations to a target audience.</p>		
<p>CRDN 3.5: Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience.</p>		
<p>CRDN 3.7: Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management.</p>		
<p>CRDN 3.8: Deliver respectful, science-based answers to client questions concerning emerging trends.</p>		
<p>CRDN 3.9: Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources</p>		

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.		
Sum of Clinical and Customer Services Rating:		

Practice Management and Use of Resources: Strategic application of principles of management and systems in the provision of services to individuals and organizations	Description of Activity	Rating
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.		

<p>CRDN 4.4: Apply current nutrition informatics to develop, store, retrieve and disseminate information and data.</p>		
<p>CRDN 4.5: Analyze quality, financial and productivity data for use in planning.</p>		
<p>CRDN 4.6: Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.</p> <ul style="list-style-type: none"> • Sustainability assignment to be discussed with preceptor. Include feedback here. 		
<p>CRDN 4.7: Conduct feasibility studies for products, programs or services with consideration of costs and benefits.</p>		
<p>CRDN 4.8: Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies.</p>		
<p>CRDN 4.10: Analyze risk in nutrition and dietetics practice.</p> <ul style="list-style-type: none"> • Examples include: HAACP, safety in the workplace, working within scope of practice, patient safety, human resources and EEO compliance. • Intern may conduct survey and report results to preceptor. 		

Sum of Practice Management/Use of Resources Rating:		
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Please evaluate intern on all behavioral characteristics using the following rating scale:

- 1** Unsatisfactory behavior; unprofessional conduct
- 2** Some improvement needed; behavior inconsistent
- 3** Satisfactory behavior; consistently professional

Professional Behavioral Characteristic: CRDN 2.10: Demonstrate professional attributes in all areas of practice.	Rating	Comments on Any Rating of 1
Interpersonal / Communication Skills / Assertiveness		
Professionalism, including appearance, grooming, tactful, and respectful demeanor		
CRDN 1.6: Incorporate critical-thinking skills in overall practice		
Timeliness regarding schedule and completing assignments		
Accepts and utilizes feedback		
Adaptability/flexibility		
Attitude / Enthusiasm		
Sum of intern rating for all behavioral characteristics:		

[Behavioral rating: _____ (sum of behavioral rating) ÷ 21] x 100 = _____

Overall rating:

Total number of competencies/behavior characteristics evaluated: _____ x 3 = _____ (a)

Sum of intern rating for all competencies/behavior characteristics rated = _____ (b)

(b) _____ divided by (a) _____ x 100 = _____% (final score)

(Intern needs 80% to pass rotation)

Intern Strengths:

Areas for Development:

Intern Signature: _____ Date _____

Preceptor Signature: _____ Date _____