

Core Competencies for the RD (2012)

The Target Measure Must Be Reached for Each Competency for Completion of the
Dietetic Internship

MATRIX

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

CRD 1.1 Select indicators of program quality and/or customer service and measure achievement of objectives

Assessment method: Quality Improvement Assignment

Rotation/Course: Food Service-Institutional rotation

Individuals responsible: Clinical Director/Program Director

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 3 or > on a scale of 1-5

CRD 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, the 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

Assessment method: Clinical Case Study

Rotation/Course: Clinical-Acute Care rotation

Individuals responsible: Clinical Director/Program Director

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 3 or > on a scale of 1-5

CRD 1.3 Justify programs, products, services and care using appropriate evidence or data.

Assessment method: SP Evaluation

Rotation/Course: Clinical Nutrition Manager rotation

Individuals responsible: SP Preceptor

Timeline: Fall, Spring or Summer

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

CRD 1.4 Evaluate emerging research for application in dietetics practice

Assessment method: Research Site Literature Review

Rotation/Course: NTR 603

Individuals responsible: Instructor

Timeline: Summer

Target measure: 100% of interns will score 15 or > out of 25 points

CRD 1.5 Conduct research projects using appropriate research methods, ethical procedures and statistical analysis

Assessment method: SP Evaluation

Rotation/Course: Research rotation

Individuals responsible: SP Preceptor

Timeline: Summer

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

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

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

Assessment method: SP Evaluation (Final)

Rotation/Course: Clinical-Acute Care rotation

Individuals responsible: SP Preceptor

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

CRD 2.2 Demonstrate professional writing skills in preparing professional communications

Assessment method: Research Site Literature Review

Rotation/Course: NTR 603

Individuals responsible: Instructor

Timeline: Summer

Target measure: 100% of interns will score 15 or > out of 25 points

CRD 2.3 Design, implement and evaluate presentations to a target audience

Assessment method: Group Nutrition Education Assignment

Rotation/Course: Food Service-Community rotation

Individuals responsible: SP Preceptor

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

CRD 2.4 Use effective education and (one on one)counseling skills to facilitate behavior change

Assessment method: SP Evaluation (Final)

Rotation/Course: Clinical-Acute Care rotation

Individuals responsible: SP Preceptor

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

CRD 2.5 Demonstrate active participation, teamwork and contributions in group settings

Assessment method: Community Intervention Project Self-Evaluation

Rotation/Course: NTR 524

Individuals responsible: Interns and Instructor

Timeline: Summer

Target measure: 100% of interns will rate their participation, teamwork and contribution to the project as 3 or > on a scale of 1-5, as reviewed by the instructor with input from other team members

CRD 2.6 Assign appropriate patient care activities to DTRs and/or support personnel (like diet clerks/hospitality aides)

Assessment method: SP Evaluation

Rotation/Course: Clinical-Long Term Care rotation

Individuals responsible: SP Preceptor

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

CRD 2.7 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice (ex. refer observed patient clinical issues like the need for increased feeding assistance to the Primary or Charge Nurse, refer patients for a swallowing evaluation by a Speech Pathologist when dysphagia is suspected)

Assessment method: SP Evaluation (Final)

Rotation/Course: Clinical-Acute Care rotation

Individuals responsible: SP Preceptor

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

CRD 2.8 Apply leadership skills to achieve desired outcomes

Assessment method: SP Evaluation

Rotation/Course: Community Wellness rotation

Individuals responsible: SP Preceptor

Timeline: Summer

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

CRD 2.9 Participate in professional and community organizations

Assessment method: WNYDA Board Meeting Assignment

Rotations/Course: Seminar

Individuals responsible: Clinical Director/Program Director

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 3 or > on a scale of 1-5

CRD 2.10 Establish collaborative relationships with other health professionals and support personnel to deliver effective nutrition services (ex. talking with/consulting physicians, nurses, pharmacists, etc)

Assessment method: SP Evaluation (Final)

Rotations/Course: Clinical-Acute Care rotation

Individuals responsible: SP Preceptor

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

CRD 2.11 Demonstrate professional attributes within various organizational cultures (ex. showing initiative and being proactive, critically thinking, showing time management skills and good work ethics etc.)

Assessment method: SP Evaluation

Rotations/Course: Community Wellness

Individuals responsible: SP Preceptor

Timeline: Summer

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

CRD 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

Assessment method: First Job Portfolio

Rotations/Course: Final Program Evaluation Session

Individuals responsible: Clinical Director/Program Director

Timeline: Summer

Target measure: 100% of interns will receive a grade of Pass for the portfolio. If graded as a fail, the intern must make the requested corrections in order to complete the Dietetic Internship

CRD 2.13 Demonstrate negotiation skills (Includes showing assertiveness when needed, while respecting the life experiences, cultural diversity and educational background of other parties. Students should be able to verbalize an example of this with their Preceptor.)

Assessment method: SP Evaluation

Rotations/Course: Community Wellness rotation

Individuals responsible: SP Preceptor

Timeline: Summer

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

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

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

a. Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered

b. Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements

c. Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention

d. Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis

e. Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting

Assessment method: SP Evaluation (Final)

Rotation/Course: Clinical-Acute Care rotation for a-d, Critical Care rotation for e

Individuals responsible: SP Preceptor

Timeline: Fall or Spring for a-d, Summer for e

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

CRD 3.2 Demonstrate effective communications skills for clinical and customer services in a variety of formats

Assessment method: Cultural Cooking Demo (Television Simulation)

Rotations/Course: NTR 603

Individuals responsible: Instructor

Timeline: Summer

Target measure: 100% of interns will score 7 or > out of 10 points

CRD 3.3 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management

Assessment method: Community Intervention Project (Oral Component)

Rotations/Course: NTR 524

Individuals responsible: Instructor, with input from the audience

Timeline: Summer

Target measure: 100% of interns will score 20 or > out of 25

CRD 3.4 Deliver respectful, science-based answers to consumer questions concerning emerging trends

Assessment method: Health Fair Assignment

Rotations/Course: Seminar

Individuals responsible: Clinical Director/Program Director

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 3 or > on a scale of 1-5

CRD 3.5 Coordinate procurement, production, distribution and service of goods and services (ex. students should promote the responsible use of resources including employees, money, time, energy, food and disposable goods)

Assessment method: SP Evaluation (Final)

Rotations/Course: Food Service-Community rotation

Individuals responsible: SP Preceptor

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

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

Assessment method: Menu Project

Rotations/Course: Food Service-Institutional rotation

Individuals responsible: Clinical Director/Program Director

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 3 or > on a scale of 1-5

4. Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations.

CRD 4.1 Participate in management of human resources

Assessment method: SP Evaluation

Rotations/Course: Clinical Nutrition Manager rotation

Individuals responsible: SP Preceptor

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

CRD 4.2 Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food

Assessment method: Food Safety/Sanitation In-service

Rotations/Course: Food Service-Institutional and/or Community rotation

Individuals responsible: SP Preceptor

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

CRD 4.3 Participate in public policy activities, including both legislative and regulatory initiatives

Assessment method: Public Policy Assignment

Rotations/Course: Food Service-Institutional

Individuals responsible: Clinical Director/Program Director

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 3 or > on a scale of 1-5

CRD 4.4 Conduct clinical and customer service quality management activities

Assessment method: Test Tray Evaluation

Rotations/Course: Food Service-Institutional

Individuals responsible: SP Preceptor

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

CRD 4.5 Use current informatics technology to develop, store, retrieve and disseminate information and data

Assessment method: Rare Disease Power Point Presentation

Rotations/Course: Seminar

Individuals responsible: Clinical Director/Program Director

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 3 or > on a scale of 1-5

CRD 4.6 Analyze quality, financial or productivity data and develop a plan for intervention

Assessment method: Kitchen Re-design

Rotations/Course: Food Service-Institutional

Individuals responsible: Clinical Director/Program Director

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 3 or > on a scale of 1-5

CRD 4.7 Propose and use procedures as appropriate to the practice setting to reduce waste and protect the environment

Assessment method: UB Green

Rotations/Course: Seminar

Individuals responsible: Clinical Director/Program Director

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 3 or > on a scale of 1-5

CRD 4.8 Conduct feasibility studies for products, programs or services with consideration of costs and benefits

Assessment method: Kitchen re-design

Rotations/Course: Food Service-Institutional

Individuals responsible: Clinical Director/Program Director

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 3 or > on a scale of 1-5

CRD 4.9 Analyze financial data to assess utilization of resources (ex. How does the Food Service Director develop/monitor and adjust the food/labor budget?)

Assessment method: SP Evaluation

Rotations/Course: Food Service-Institutional

Individuals responsible: SP Preceptor

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

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

Assessment method: Community Intervention Project (Written Component)

Rotations/Course: NTR 524

Individuals responsible: Instructor

Timeline: Summer

Target measure: 100% of interns will score 60 or > out of 75 points

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

Assessment method: SP Evaluation

Rotations/Course: Clinical Nutrition Manager rotation (or Outpatient Clinic or Private Practice)

Individuals responsible: SP Preceptor

Timeline: Fall, Spring or Summer

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

Nutrition and Community Wellness Competencies

NCW 1.0 Develop, conduct and evaluate individual counseling and group education programs for patients and clients with nutrition related diseases and disorders

Assessment method: SP Evaluation (Final)

Rotations/Course: Clinical-Acute Care or Clinical-Long Term Care

Individuals responsible: SP Preceptor

Timeline: Fall or Spring

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

NCW 2.0 Manage nutrition care within primary and secondary prevention care programs for diverse populations across the lifespan

Assessment method: SP Evaluation

Rotations/Course: Community Wellness rotation

Individuals responsible: SP Preceptor

Timeline: Summer

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

NCW 3.0 Participate in and critique community based or prevention based research

Assessment method: SP Evaluation

Rotations/Course: Research rotation

Individuals responsible: SP Preceptor

Timeline: Summer

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

NCW 4.0 Participate in comprehensive community wellness programs in Western New York. Plan, integrate, conduct and evaluate education sessions within these programs.

Assessment method: SP Evaluation

Rotations/Course: Community Wellness

Individuals responsible: SP Preceptor

Timeline: Summer

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

NCW 5.0 Analyze and critique the mission, goals and operational management of a community wellness program

Assessment method: SP Evaluation

Rotations/Course: Community Wellness

Individuals responsible: SP Preceptor

Timeline: Summer

Target measure: 100% of interns will be rated as 2 or > on a scale of 1-3

NCW 6.0 Identify underserved populations and design a food and nutrition wellness program for this population

Assessment method: Community Intervention Project (Written Component)

Rotations/Course: NTR 524

Individuals responsible: Instructor

Timeline: Summer

Target measure: 100% of interns will score 60 or > out of 75 points

NCW 7.0 Design a health promotion/disease prevention intervention project that integrates with the wellness program designed in NCW 6.0

Assessment method: Community Intervention Project (Written Component)

Rotations/Course: NTR 524

Individuals responsible: Instructor

Timeline: Summer

Target measure: 100% of interns will score 60 or > out of 75 points

NCW 8.0 Develop tools and conduct community based food and nutrition program outcomes assessment and evaluation

Assessment method: Community Intervention Project (Written Component)

Rotations/Course: NTR 524

Individuals responsible: Instructor

Timeline: Summer

Target measure: 100% of interns will score 60 or > out of 75 points