

# SUPERVISED PRACTICE INTERNSHIP

## Food Service (NUTR 291)

These competencies are to be met with a minimum of 150 required hours. For reporting procedures, see directions under [Supervised Practice Internship Materials and Information](#).

### CNDT 1.1–3 SCIENTIFIC AND EVIDENCE BASE OF PRACTICE

General understanding of scientific information and research related to the Dietetic Technician level of practice.

	Competency	Rotation	Title
<input type="checkbox"/>	CNDT 1.1	All	Access data, references, patient education materials, consumer and other information from credible sources.
<input type="checkbox"/>	CNDT 1.2	Food Service or Community	Evaluate information to determine if it is consistent with accepted scientific evidence.
<input type="checkbox"/>	CNDT 1.3	Food Service	Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.

### CNDT 2.1–5; 2.7–13 PROFESSIONAL PRACTICE EXPECTATIONS

Beliefs, values, attitudes and behaviors for the Dietetic Technician level of practice.

	Competency	Rotation	Title
<input type="checkbox"/>	CNDT 2.1	All	Adhere to current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics Practice, Standards of Professional Practice and the Code of Ethics for the Profession of Dietetics.
<input type="checkbox"/>	CNDT 2.2	All	Use clear and effective oral and written communication.
<input type="checkbox"/>	CNDT 2.3	All	Prepare and deliver sound food and nutrition presentations to a target audience.
<input type="checkbox"/>	CNDT 2.4	All	Demonstrate active participation, teamwork and contributions in group setting.
<input type="checkbox"/>	CNDT 2.5	Food Service or Clinical	Function as a member of interprofessional teams.
<input type="checkbox"/>	CNDT 2.7	All	Participate in professional and community organizations.
<input type="checkbox"/>	CNDT 2.8	All	Demonstrate professional attributes in all areas of practice.
<input type="checkbox"/>	CNDT 2.9	All	Show cultural competence in interactions with clients, colleagues and staff.
<input type="checkbox"/>	CNDT 2.10	All	Perform self-assessment and develop goals for self-improvement throughout the program.
<input type="checkbox"/>	CNDT 2.11	All	Prepare a plan for professional development according to Commission on Dietetic Registration Guidelines.
<input type="checkbox"/>	CNDT 2.12	All	Participate in advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.
<input type="checkbox"/>	CNDT 2.13	All	Practice and/or role play mentoring and precepting others.

**CNDT 3.4; 3.6–7 CLINICAL AND CUSTOMER SERVICES**

Development and delivery of information, products and services to individuals, groups and populations at the Dietetic Technician level of practice.

	Competency	Rotation	Title
<input type="checkbox"/>	CNDT 3.4	Food Service or Community	Promote health improvement, food safety, wellness and disease prevention for the general population.
<input type="checkbox"/>	CNDT 3.6	Food Service	Perform supervisory functions for production and service of food that meets nutrition guidelines, cost parameters, and health needs.
<input type="checkbox"/>	CNDT 3.7	Food Service or Community	Modify recipes and menus for acceptability and affordability that accommodate the cultural diversity and health status of various populations, groups and individuals.

**CNDT 4.1–7 PRACTICE MANAGEMENT AND USE OF RESOURCES**

Strategic application of principles of management and systems in the provision of services to individuals and organizations.

	Competency	Rotation	Title
<input type="checkbox"/>	CNDT 4.1	Food Service	Participate in quality improvement and customer satisfaction activities to improve delivery of nutrition services.
<input type="checkbox"/>	CNDT 4.2	Food Service	Perform supervisory, education and training functions.
<input type="checkbox"/>	CNDT 4.3	All	Use current informatics technology to develop, store, retrieve and disseminate information and data.
<input type="checkbox"/>	CNDT 4.4	Food Service	Participate in development of a plan for a new service including budget.
<input type="checkbox"/>	CNDT 4.5		Implement and adhere to budgets.
<input type="checkbox"/>	CNDT 4.6	Food Service or Clinical	Assist with marketing clinical and customer services.
<input type="checkbox"/>	CNDT 4.7	Food Service	Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.