

Marshall University
MS in Dietetics and Dietetic Internship
Annual Assessment Report
AY 2008 - 2009

I. Program Mission:

The Dietetic Internship and MS in Dietetics are different, yet related, programs. Graduates of the Dietetic Internship Certificate Program accrue 21 graduate credit hours, which they may apply toward a Master's in Dietetics. The programs are closely linked and share related missions and many of the same goals, learning outcomes, and assessment plans. Due to these similarities, University Assessment recommended that a combined assessment report be completed for both programs.

The Dietetic Internship's mission is to develop successful, lifelong dietetic practitioners. The program prepares graduates who are able to promote optimal nutrition and health to individuals, groups, and communities by providing a variety of nutrition experiences in urban and rural areas. The mission of the MS in Dietetics encompasses that of the internship, with the addition of preparing graduates to practice in advanced level professional positions in the fields of clinical nutrition, community nutrition, and/or food and nutrition management.

II. Program's Student Learning Outcomes:

Please see Learning Assessment Matrix below. Additional student learning outcomes specific to the MS in Dietetics are under development at this time.

III. Assessment Activities:

Please see Learning Assessment Matrix below.

IV. Overview of Changes:

As discussed in the 2007 – 2008 Annual Assessment Report, the Commission on Accreditation for Dietetics Education (CADE) recently issued mandatory student learning outcomes for all dietetic internship programs. Over the past year, Dietetics faculty have worked diligently to design a plan to measure the prescribed outcomes. The construction of rubrics to assess the outcomes is underway but has not yet been completed. This transition has taken a great deal of time, and because of this, there are no student learning outcomes data available for the 2008 – 2009 academic year.

As noted on the Learning Assessment Matrix, there are five main domains for assessment. These include scientific and evidenced-based practice, professional practice, clinical and customer service, management and use of resources, and grantsmanship. Faculty will obtain copies of projects, papers, and assignments needed to assess specific skills and will meet annually to review.

V. Assessment Day Activities:

Students are not available on campus during Assessment Day due to clinical rotations off-site. Therefore, the Department has instituted its own Assessment Day, which occurs during the final internship practicum each summer. At this time, faculty members meet to assess student learning outcomes. Students also complete a written evaluation of their internship experiences and participate in a focus group to discuss program strengths and areas for improvement.

VI. Assistance Needed:

Because the Dietetic Internship is nationally accredited, it is necessary to comply with CADE requirements and standards. While the knowledge requirements and learning outcomes are prescribed, the Department is responsible for determining appropriate assessment strategies and outcome benchmarks. Current faculty members have little experience developing rubrics to measure specific outcomes and welcome any feedback to make the process more effective.

**Marshall University Dietetic Internship/ MS in Dietetics
Learning Assessment Matrix
Ongoing Assessment of Competencies/Expected Learning Outcomes**

1: Scientific and Evidence Base of Practice: integration of scientific information and research into practice					
Competencies/Learning Outcomes	Course/Rotation Assessed	Assessment Methods and Benchmarks	Timeline and Individual Responsible	Results	Planned Action
DI 1.1: Select appropriate indicators and measure achievement of clinical, programmatic, quality, productivity, economic or other outcomes	Research Applications in Dietetics (DTS 690)	NEP Research Project: 80% of interns will score at the <i>Meets Expectations</i> level on the NEP Research Project rubric.	Collect Research Projects (Course Instructor) Evaluate during DI Assessment Day Annually (DI Faculty)		
DI 1.2: Apply evidence-based guidelines, systematic reviews and scientific literature (such as the ADA Evidence Analysis Library, 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	Clinical I & II Rotations	Clinical Case Studies: 80% of interns will score at the <i>Meets Expectations</i> level on the Clinical Case Study rubric.	Collect Written Case Studies and Case Study Rubrics from Preceptors (DI Director) Evaluate during DI Assessment Day Annually (DI Faculty)		
	Portfolio	100% of interns will include Clinical Case Studies (2) in DI Portfolio.	Collect Portfolios (DI Director) Evaluate during DI Assessment Day Annually (DI Faculty)		
DI 1.3: Justify programs, products, services and care using appropriate evidence or data	Nutrition Education Rotation	Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluation (DI 1.3)	Approve Weekly Reports and Complete Evaluation (Preceptor)		

<p>DI 1.4: Evaluate emerging research for application in dietetics practice</p>	<p>Research Applications in Dietetics (DTS 690)</p>	<p>NEP Research Project: 80% of interns will score at the <i>Meets Expectations</i> level on the NEP Research Project rubric.</p>	<p>Collect Research Projects <i>(Course Instructor)</i></p> <p>Evaluate during DI Assessment Day Annually <i>(DI Faculty)</i></p>		
	<p>Clinical I & II Rotations</p>	<p>Clinical Case Studies: 80% of interns will score at the <i>Meets Expectations</i> level on the Clinical Case Study rubric.</p>	<p>Collect Written Case Studies and Case Study Rubrics from Preceptors <i>(DI Director)</i></p> <p>Evaluate during DI Assessment Day Annually <i>(DI Faculty)</i></p>		
<p>DI 1.5: Conduct research projects using appropriate research methods, ethical procedures and statistical analysis</p>	<p>Research Applications in Dietetics (DTS 690)</p>	<p>NEP Research Project: 80% of interns will score at the <i>Meets Expectations</i> level on the NEP Research Project rubric.</p>	<p>Collect Proposal/IRB Submissions <i>(Course Instructor)</i></p> <p>Evaluate during DI Assessment Day Annually <i>(DI Faculty)</i></p>		
	<p>Portfolio</p>	<p>NEP Research Project: 80% of interns will score at the <i>Meets Expectations</i> level on the NEP Research Project rubric.</p>	<p>Collect Portfolios, which include Manuscript, Summer <i>(DI Director)</i></p> <p>Evaluate during DI Assessment Day Annually <i>(DI Faculty)</i></p>		

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

Competencies/Learning Outcomes	Course/Rotation Assessed	Assessment Methods and Benchmarks	Timeline and Individual Responsible	Results	Planned Action
<p>DI 2.1: Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the ADA Scope of Dietetics Practice Framework, Standards of Professional Performance and Code of Ethics for the Profession of Dietetics</p>	<p>All Rotations</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 2.1)</p>	<p>Approve Weekly Reports and Complete Evaluations (<i>Preceptors</i>)</p>		
<p>DI 2.2: Demonstrate professional writing skills in preparing professional communications (e.g. research manuscripts, project proposals, education materials, policies and procedures)</p>	<p>Research Applications in Dietetics (DTS 690)</p>	<p>NEP Research Project: 80% of interns will score at the <i>Meets Expectations</i> level on the NEP Research Project rubric.</p>	<p>Collect Research Projects (<i>Course Instructor</i>) Evaluate during DI Assessment Day Annually (<i>DI Faculty</i>)</p>		
	<p>Portfolio</p>	<p>Submitted written documents will be evaluated based upon Writing rubric. 80% of interns will score at the <i>Meets Expectations</i> level.</p>	<p>Collect Portfolios (<i>DI Director</i>) Evaluate during DI Assessment Day Annually (<i>DI Faculty</i>)</p>		
<p>DI 2.3: Design, implement and evaluate presentations considering life experiences, cultural diversity and educational background of the target audience</p>	<p>Nutrition Education Rotation</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluation (DI 2.3)</p>	<p>Approve Weekly Reports and Complete Evaluation (<i>Preceptor</i>)</p>		
	<p>Portfolio</p>	<p>Submitted written documents will be evaluated based upon Writing rubric. 80% of interns will score at the <i>Meets Expectations</i> level.</p>	<p>Collect Portfolios (<i>DI Director</i>) Evaluate during DI Assessment Day Annually (<i>DI Faculty</i>)</p>		

<p>DI 2.4: Use effective education and counseling skills to facilitate behavior change</p>	<p>All Rotations</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 2.4)</p>	<p>Approve Weekly Reports and Complete Evaluations (<i>Preceptors</i>)</p>		
<p>DI 2.5: Demonstrate active participation, teamwork and contributions in group settings</p>	<p>All Rotations</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 2.5)</p>	<p>Approve Weekly Reports and Complete Evaluations (<i>Preceptors</i>)</p>		
<p>DI 2.6: Assign appropriate patient care activities to DTRs and/or support personnel considering the needs of the patient/client or situation, the ability of support personnel, jurisdictional law, practice guidelines and policies within the facility</p>	<p>Clinical I & II Rotations</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 2.6)</p>	<p>Approve Weekly Reports and Complete Evaluations (<i>Preceptors</i>)</p>		
<p>DI 2.7: Refer clients and patients to other professionals and services when needs are beyond individual scope of practice</p>	<p>Clinical I & II Rotations</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 2.7)</p>	<p>Approve Weekly Reports and Complete Evaluations (<i>Preceptors</i>)</p>		
<p>DI 2.8: Demonstrate initiative by proactively developing solutions to problems.</p>	<p>Administrative Dietetics (DTS 673)</p>	<p>Administrative Project: 80% of interns will score at the <i>Meets Expectations</i> level on the Administrative Project rubric.</p>	<p>Collect Administrative Projects (<i>Course Instructor</i>) Evaluate during DI Assessment Day Annually (<i>DI Faculty</i>)</p>		

DI 2.9: Apply leadership principles effectively to achieve desired outcomes.	Administrative Dietetics (DTS 673)	Administrative Project: 80% of interns will score at the <i>Meets Expectations</i> level on the Administrative Project rubric.	Collect Administrative Projects <i>(Course Instructor)</i> Evaluate during DI Assessment Day Annually <i>(DI Faculty)</i>		
	Portfolio	100% of interns will include Administrative Project in DI Portfolio.	Collect Portfolios (DI Director) Evaluate during DI Assessment Day Annually <i>(DI Faculty)</i>		
DI 2.10: Serve in professional and community organizations	All Rotations – As Appropriate	At a minimum, 100% of interns will become members of ADA/WVDA and assist with WVDA Annual Meeting.	Collect ADA Membership Cards <i>(DI Director)</i>		
DI 2.11: Establish collaborative relationships with internal and external stakeholders, including patients, clients, care givers, physicians, nurses and other health professionals, administrative and support personnel to facilitate individual and organizational goals	All Rotations	Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 2.11)	Approve Weekly Reports and Complete Evaluations <i>(Preceptors)</i>		
DI 2.12: Demonstrate professional attributes such as advocacy, customer focus, risk taking, critical thinking, flexibility, time management, work prioritization and work ethic within various organizational cultures	All Rotations	Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 2.12)	Approve Weekly Reports and Complete Evaluations <i>(Preceptors)</i>		
DI 2.13: Perform self assessment, develop goals and objectives and prepare a draft portfolio for professional development as defined by the Commission on Dietetics Registration	Administrative Dietetics (DTS 673)	100% of interns will complete Professional Development Portfolio.	Collect Portfolios <i>(Course Instructor)</i>		

<p>DI 2.14: Demonstrate assertiveness and negotiation skills while respecting life experiences, cultural diversity and educational background</p>	<p>All Rotations</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 2.14)</p>	<p>Approve Weekly Reports and Complete Evaluations (<i>Preceptors</i>)</p>		
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3: Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations

Competencies/Learning Outcomes	Course/Rotation Assessed	Assessment Methods and Benchmarks	Timeline and Individual Responsible	Results	Planned Action
<p>DI 3.1: Perform the Nutrition Care Process (a through d below) and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings</p>	<p>Advanced MNT I & II (DTS 670 & 679)</p>	<p>Case Study Assignments: 80% of interns will successfully complete case studies including all levels of the NCP and various populations/diseases.</p>	<p>Collect Written Case Studies and Verify Successful Completion (Course Instructor)</p>		
	<p>Clinical I & II Rotations</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 3.1)</p>	<p>Approve Weekly Reports and Complete Evaluations (Preceptors)</p>		
<ul style="list-style-type: none"> DI 3.1.a: Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered 	<p>Clinical I & II Rotations</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 3.1a)</p>	<p>Approve Weekly Reports and Complete Evaluations (Preceptors)</p>		
<ul style="list-style-type: none"> DI 3.1.b: Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements 	<p>DTS 670 & DTS 679 – MNT I & MNT II</p>	<p>Case Study Assignments: 80% of interns will successfully complete case studies including all levels of the NCP and various populations/diseases.</p>	<p>Collect Written Case Studies and Verify Successful Completion (Course Instructor)</p>		

<ul style="list-style-type: none"> DI 3.1.c: Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention 	DTS 670 & DTS 679 - MNT I & MNT II	Case Study Assignments: 80% of interns will successfully complete case studies including all levels of the NCP and various populations/diseases.	Collect Written Case Studies and Verify Successful Completion <i>(Course Instructor)</i>		
<ul style="list-style-type: none"> DI 3.1.d: Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis 	Clinical I & II Rotations	Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 3.1d)	Approve Weekly Reports and Complete Evaluations <i>(Preceptors)</i>		
DI 3.2: Develop and demonstrate effective communications skills using oral, print, visual, electronic and mass media methods for maximizing client education, employee training and marketing	All Rotations – As Appropriate	Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 3.2)	Approve Weekly Reports and Complete Evaluations <i>(Preceptors)</i>		
	Portfolio	100% of interns will include examples in DI Portfolio.	Collect Portfolios (DI Director) Evaluate during DI Assessment Day Annually <i>(DI Faculty)</i>		
DI 3.3: Demonstrate and promote responsible use of resources including employees, money, time, water, energy, food and disposable goods.	Administrative Dietetics (DTS 673)	Administrative Project: 80% of interns will score at the <i>Meets Expectations</i> level on the Administrative Project rubric.	Collect Administrative Projects <i>(Course Instructor)</i> Evaluate during DI Assessment Day Annually <i>(DI Faculty)</i>		

<p>DI 3.4: Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management merging consumer desire for taste, convenience and economy with nutrition, food safety and health messages and interventions</p>	<p>Nutrition Education Rotation</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 3.4)</p>	<p>Approve Weekly Reports and Complete Evaluations (<i>Preceptor</i>)</p>		
<p>DI 3.5: Deliver respectful, science-based answers to consumer questions concerning emerging trends</p>	<p>All Rotations</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 3.5)</p>	<p>Approve Weekly Reports and Complete Evaluations (<i>Preceptors</i>)</p>		
<p>DI 3.6: Coordinate procurement, production, distribution and service of goods and services</p>	<p>Foodservice Management Rotation</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 3.6)</p>	<p>Approve Weekly Reports and Complete Evaluations (<i>Preceptors</i>)</p>		
<p>DI 3.7: 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</p>	<p>Foodservice Management Rotation</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 3.7)</p>	<p>Approve Weekly Reports and Complete Evaluations (<i>Preceptors</i>)</p>		

	Portfolio	100% of interns will include examples in DI Portfolio.	Collect Portfolios (DI Director) Evaluate during DI Assessment Day Annually (DI Faculty)		
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4: Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations					
Competencies/Learning Outcomes	Course/Rotation Assessed	Assessment Methods and Benchmarks	Timeline and Individual Responsible	Results	Planned Action
DI 4.1: Use organizational processes and tools to manage human resources	Administrative Dietetics (DTSD 673)	Administrative Project: 80% of interns will score at the <i>Meets Expectations</i> level on the Administrative Project rubric.	Collect Administrative Projects (Course Instructor) Evaluate during DI Assessment Day Annually (DI Faculty)		
	Foodservice Management Rotation	Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 4.1)	Approve Weekly Reports and Complete Evaluations (Preceptors)		
DI 4.2: Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food	Nutrition Education Rotation	Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 4.2)	Approve Weekly Reports and Complete Evaluations (Preceptor)		
	Foodservice Management Rotation	Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 4.2)	Approve Weekly Reports and Complete Evaluations (Preceptors)		

<p>DI 4.3: Apply systems theory and a process approach to make decisions and maximize outcomes</p>	<p>Administrative Dietetics (DTS 673)</p>	<p>Administrative Project: 80% of interns will score at the <i>Meets Expectations</i> level on the Administrative Project rubric.</p>	<p>Collect Administrative Projects <i>(Course Instructor)</i></p> <p>Evaluate during DI Assessment Day Annually <i>(DI Faculty)</i></p>		
<p>DI 4.4: Participate in public policy activities, including both legislative and regulatory initiatives</p>	<p>DI Practicum II (DTS 676) & Portfolio</p>	<p>Portfolio: 100% of interns complete and include in DI Portfolio.</p>	<p>Collect Portfolios (DI Director)</p> <p>Evaluate during DI Assessment Day Annually <i>(DI Faculty)</i></p>		
<p>DI 4.5: Conduct clinical and customer service quality management activities</p>	<p>Community & LTC Rotations</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports.</p> <p>Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 4.5)</p>	<p>Approve Weekly Reports and Complete Evaluations <i>(Preceptors)</i></p>		
<p></p>	<p>Foodservice Management Rotation</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports.</p> <p>Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 4.5)</p>	<p>Approve Weekly Reports and Complete Evaluations <i>(Preceptors)</i></p>		
<p>DI 4.6: Use current informatics technology to develop, store, retrieve and disseminate information and data</p>	<p>All Rotations</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports.</p> <p>Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 4.6)</p>	<p>Approve Weekly Reports and Complete Evaluations <i>(Preceptors)</i></p>		

<p>DI 4.7: Prepare and analyze quality, financial or productivity data and develops a plan for intervention</p>	<p>Foodservice Management Rotation</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 4.7)</p>	<p>Approve Weekly Reports and Complete Evaluations (<i>Preceptors</i>)</p>		
<p>DI 4.8: Conduct feasibility studies for products, programs or services with consideration of costs and benefits</p>	<p>Foodservice Management Rotation</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 4.8)</p>	<p>Approve Weekly Reports and Complete Evaluations (<i>Preceptors</i>)</p>		
<p>DI 4.9: Obtain and analyze financial data to assess budget controls and maximize fiscal outcomes</p>	<p>Foodservice Management Rotation</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 4.9)</p>	<p>Approve Weekly Reports and Complete Evaluations (<i>Preceptors</i>)</p>		
<p>DI 4.10: Develop a business plan for a product, program or service including development of a budget, staffing needs, facility requirements, equipment and supplies</p>	<p>Foodservice Management Rotation</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 4.10)</p>	<p>Approve Weekly Reports and Complete Evaluations (<i>Preceptors</i>)</p>		
	<p>Portfolio</p>	<p>100% of interns will include plan in DI Portfolio.</p>	<p>Collect Portfolios (DI Director) Evaluate during DI Assessment Day Annually (<i>DI Faculty</i>)</p>		

<p>DI 4.11: Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting</p>	<p>All Rotations</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 4.11)</p>	<p>Approve Weekly Reports and Complete Evaluations (<i>Preceptors</i>)</p>		
<p>DI 4.12: Participate in coding and billing of dietetics/nutrition services to obtain reimbursement for services from public or private insurers</p>	<p>Community & LTC Rotations</p>	<p>Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations (DI 4.12)</p>	<p>Approve Weekly Reports and Complete Evaluations (<i>Preceptors</i>)</p>		

Concentration Area: School Nutrition Education & Grantsmanship					
Competencies/Learning Outcomes	Course/Rotation Assessed	Assessment Methods and Benchmarks	Timeline and Individual Responsible	Results	Planned Action
Demonstrate advanced experience and skill in tailoring prescribed curricular materials that focus on nutrition in the K-12 environment	Nutrition Education Rotation: Interns will maintain a journal which documents their personal development as a nutrition educator in the K-12 environment. A final submission will include a self-assessment of their development.	Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations.	Approve Weekly Reports and Complete Evaluations <i>(Preceptor)</i>		
	Portfolio	100% of interns will include journal and self-evaluation in DI Portfolio.	Collect Portfolios (DI Director) Evaluate during DI Assessment Day Annually <i>(DI Faculty)</i>		
Design extension resource packets that are complimentary to the prescribed curriculum for the NEP	Nutrition Education Rotation: Interns will design a minimum of six resource packets for teachers to utilize that compliment the prescribed curriculum.	Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations.	Approve Weekly Reports and Complete Evaluations <i>(Preceptor)</i>		
	Portfolio	100% of interns will include extension resource packets in DI Portfolio.	Collect Portfolios (DI Director) Evaluate during DI Assessment Day Annually <i>(DI Faculty)</i>		
Manage all aspects of delivering the grant objectives including: resource planning (materials and snacks), audience assessment, and complimentary teacher tools	Nutrition Education Rotation	Weekly Reports: 100% of interns will successfully complete and record in weekly reports. Preceptor Evaluation: 100% of interns will receive a minimum of <i>Meets Expectations</i> on Preceptor Evaluations.	Approve Weekly Reports and Complete Evaluations <i>(Preceptor)</i>		

<p>Describe the grantsmanship process and the key elements in writing and managing a funded project</p>	<p>Research Applications in Dietetics (DTS 690)</p>	<p>Grantsmanship Paper: 80% of interns will score at the <i>Meets Expectations</i> level on the Grantsmanship Paper rubric.</p>	<p>Collect Papers <i>(Course Instructor)</i></p> <p>Evaluate during DI Assessment Day Annually <i>(DI Faculty)</i></p>		
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