NUTR 798: Supervised Practice: Clinical Nutrition & Dietetics

UNIVERSITY OF NEVADA LAS VEGAS

School of Integrated Health Sciences, Kinesiology and Nutrition Sciences

Course Information

Instructor: Laura J. Kruskall, PhD, RDN CSSD, LD, FACSM, FAND **Office**: Room 330, Rod Lee Bigelow Health Sciences Building.

Phone: (702) 274-0370

Email: laura.kruskall@unlv.edu

Program Coordinator: Dawn Matusz, MS, NDTR. Phone: (702) 234-0057

Graduate Assistant Clinical Liaison / SOM Community Clinic Coordinator: Estefania Herrera, RDN, LD. Phone: (702) 468-8379

Clinical Liaison (through August 2021): Nancy Zheng, MS, RDN, LD. Phone: (408) 386-7477

Office: Room 330 Rod Lee Bigelow Health Sciences Building

Office Phone: (702) 895-4875

Email: dietetic.internship@unlv.edu

Office Hours: By Appointment

Note: Due to COVID-19, we are working remotely until further notice.

Class Credits, Times, and Location

This is a 2-credit course that involves supervised practice in the community setting. Students will come to campus a minimum of twice per month for instruction.

Course Description

The goal of this course is to familiarize interns with the multifaceted nature of clinical nutrition and dietetics. You will be required to complete an 18-week rotation at the assigned hospital. The preceptor will assign projects to meet competency during the rotation. These projects may take 15-20 hours a week to complete and will be assigned in addition to the daily rotation schedule. Please see the Dietetic Internship Program Handbook for detailed information about the program policies. The program rotation schedule overview will be given at Orientation. Your hospital preceptor will provide your supervised practice daily schedule. Interns will also spend time working at the new School of Medicine Community Clinic throughout the internship. Some of these hours may count towards the clinical rotation.

Course Policies

All course and program policies are listed in the separate UNLV Dietetic Internship Program Handbook. Each student is given a copy of the handbook, is given the opportunity to ask questions, and signs all required documents including an acknowledgement of receipt of the handbook.

Special Program Policies Due to COVID-19

We are in a global pandemic due to infection from COVID-19. <u>UNLV updates on COVID are available</u>. Student safety is our top concern and this may disrupt the completion of the program. ACEND requirements will be met.

More than ever, Dietetic Interns must be flexible in their schedule. The UNLV Dietetic Internship Program cannot guarantee start or finish dates. Furthermore, hours within the total program or within each rotation may be changed. Students may be assigned to multiple sites/hospitals to complete program requirements.

Student will be required to follow all COVID-19 policies and procedures set by both UNLV and their assigned site(s)/hospital(s). These policies may include but are not limited to wearing face masks, practicing social distancing, hand washing, cleaning work stations, temperature checks, mandatory COVID-19 testing with producing results of said test, and agreeing to self-quarantine if symptoms are experienced or if directed by a preceptor, site administrator, or program director. COVID-19 Vaccination policies and protocols are being established and must be followed. Each hospital and practice site has policies and procedures for handling COVID-19 issues, including vaccinations. These policies may change throughout the program for the protection of students, faculty, preceptors, patients, and the general public.

Course Evaluation

Students are evaluated by their preceptors and specific grading rubrics are used to evaluate each competency. These rubrics are on Web Campus. An average score of 3 (consistently meets expectations) or above earns an A for the course as this is the requirement set for you to become a competent entry-level practitioner. Interns falling below this benchmark will have a discussion with the preceptor and instructor for a program improvement plan. Failure to submit assignments in a timely manner on the given due dates may also result in a lowered letter grade for the course on an official transcript. Impact on course grade will be discussed at this time.

Evaluations are given on the following Evaluation Scale:

- 5 = Consistently Exceeds Expectations
- 4 = Consistently Meets, Sometimes Exceeds Expectations
- 3 = Consistently Meets Expectations
- 2 = Fails to Consistently Meet Expectations
- 1 = Does Not Meet Expectations

Competencies and Learning Outcomes

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

Competency Number	Competency Details
CRDN 1.2	Apply evidence-based guidelines, systematic reviews and scientific literature.
	Activity: Real patient case study using the Nutrition Care Process
CRDN 1.3	Justify programs, products, services, and care using appropriate evidence or data.
	Activity: Real patient case study using the Nutrition Care Process (Use appropriate assessment data for diagnosis and
	intervention)
CRDN 1.4	Evaluate emerging research for application in dietetics practice.
	Activities: Journal article assignment; Real patient case study using the Nutrition Care Process
CRDN 1.6	Incorporate critical-thinking skills in overall practice.
	Activity: Real patient case study using the Nutrition Care Process

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

Competency Number	Competency Details
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. Activity: Overall evaluation during rotation
CRDN 2.2	Demonstrate professional writing skills in preparing professional communications. Activity: Real patient case study using the Nutrition Care Process (ADIME documentation)
CRDN 2.4	Function as a member of interprofessional teams. Activity: Real patient case study using the Nutrition Care Process- document referral to other professionals and report of meetings with other professionals
CRDN 2.5	Assign duties activities to NDTRs and/or support personnel as appropriate. Activity: Real patient case study using the Nutrition Care Process- document referral to other professionals
CRDN 2.6	Refer clients and patients to other professionals and services when needs are beyond individual scope of practice Activity: Real patient case study using the Nutrition Care Process- document referral to other professionals
CRDN 2.8	Demonstrate negotiation skills. Activity: May document negotiating with a patient
CRDN 2.9	Participate in professional and community organizations. Activity: Attend NVAND meetings and assigned annual meeting
CRDN 2.10	Demonstrate professional attributes in all areas of practice. Activity: Real patient case study using the Nutrition Care Process
CRDN 2.11	Show cultural competence/sensitivity in interactions with clients, colleagues, and staff. Activity: Document on log form and note activity
CRDN 2.15	Practice and/or role play mentoring and precepting others. Activity: Serve as a Mentor and Preceptor to incoming interns (3 week overlap)

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

Competency Number	Competency Details
CRDN 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.
	Activity: Real patient case study using the Nutrition Care Process
CRDN 3.2	Conduct nutrition focus physical exams.
	Activity: Real patient case study using the Nutrition Care Process (Nutrition Assessment)
CRDN 3.3	Demonstrate effective communication skills for clinical and customer services in a variety of formats and settings
	Activity: Real patient case study using the Nutrition Care Process (patient interviewing)
CRDN 3.6	Use effective education and counseling skills to facilitate behavior change
	Activity: Diet instruction
CRDN 3.7	Develop and deliver products, programs, or services that promote consumer health, wellness and lifestyle
	management
	Activities: : Provide in depth patient education (individual or group setting)

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

Competency Number	Competency Details
CRDN 4.1	Participate in management of human resources.
	Activity: Meet with HR Representative for experience
CRDN 4.4	Apply current informatics to develop, store, retrieve and disseminate information and data
	Activity: Real patient case study using the Nutrition Care Process (search for relevant and irrelevant data in the
	electronic medical record and use for patient care/document in the electronic medical record)
CRDN 4.9	Explain the process for coding and billing for nutrition and dietetics services to obtain reimbursement from
	public or private payers, fee-for-service and value-based payment systems
	Activity: Meet with code and bill representative
CRDN 4.10	Analyze risk in nutrition and dietetics practice
	Activities: Real patient case study using the Nutrition Care Process (assess patient for nutrition risk)

Competencies & Learning Outcomes to Meet the Clinical Emphasis

Scientific and Evidence Base of Practice: Integration of scientific information and translation of research into practice. Upon completion of the DI, graduates are able to:

Competency Number	Competency Details
CLRDN 1.1	Attend the Academy's FNCE meeting or NvAND Annual Meeting and apply new information learned to the clinical
	practice setting.
	Activity: Write report of how newly learned information will be used in practice.
CLRDN 1.2	Learn current issues related to Scope of Practice.
	Activity: Read assigned article and complete assignment. Discussed at orientation.

Clinical and Customer Services: Development and delivery of information, products, and services to individuals, groups, and populations. Upon completion of the DI, graduates are able to:

Competency Number	Competency Details
CLRDN 3.1	Calculate / recommend, monitor & evaluate complex enteral and parenteral nutrition regimens.
	Activity: Chose patients and use NCP; Document via ADIME
CLRDN 3.2	Complete NCP of the medically complex patient. Medically complex patients require more than routine care,
	including intensive therapies.
	Activity: Real patient case study using the Nutrition Care Process.

Desired Characteristics of an Intern and Professional

Remember – this is your Dietetic Internship. You worked very hard to get to this point and it is the last step before taking your Registration Examination. You will get out of the program what you put into the program. This is supervised practice and we expect you to be very proactive in your efforts. Think of the internship as a 7 – month job interview! As such, you should exhibit the following list of characteristics.

- Good effort & work ethic.
- Enthusiastic. Must display the same positive energy on day one all the way through the program.
- **Open minded**. You may have pre-conceived ideas of likes and dislikes. Give all areas a chance. Often, you will be surprised what you actually like (this is one of the great aspects of a DI).

- **Good attitude**. You are working with people (especially in food service) where this is the best job opportunity that they have at the time. Superior attitudes or arrogance will not be tolerated. All jobs are important and people need to work as a team. You may have some temporary duties that are unpleasant → suck it up. It is part of the job. Real managers can perform any position under them.
- **Flexible/adaptable**. You may have your day or week planned and then a complete change in schedule or assigned tasks occurs. This is the real world.
- **Pro-active**. This is your experience. Take every opportunity to learn. If there is slow time, you need to find something productive to do (check your own work, learn, or help someone else).
- Accept constructive criticism & be coachable. We can all make improvements. Your preceptors have been doing this a long time.
- Organized & punctual. No excuses! You will be given the tools you need. You must access them quickly.

University Announcements

Public Health Directives

Students must follow all active <u>UNLV public health directives</u> while enrolled in this class. Students who do not comply with these directives may be asked to leave the classroom. Refusal to follow the guidelines may result in further disciplinary action according to the <u>UNLV Code of Student Conduct</u>, including being administratively withdrawn from the course.

Academic Policies

Student Services & Activities

University Policies

University Community & Libraries