



Dietetic Internship Program Completion Requirements

Students must successfully complete all of the competencies and student learning outcomes as part of the DI curriculum which meets the standards set by ACEND (see table below). Students/Interns are ultimately responsible for working with preceptors to ensure competencies are met. Our preceptors are very experienced with dietetic interns and the competencies. Interns are evaluated informally throughout each rotation and formally at the end of each rotation. Based upon the feedback received from the preceptor, the DI Director evaluates interns and decides if the intern has passed the rotation. The DI Director will be in close contact with each preceptor throughout the program. NOTE: completing hours alone to not ensure competency. The specific competencies below must be met for successful program completion and to receive a Verification Statement.

The program consists of 1200 hours of supervised practice in community nutrition, food service management, and clinical nutrition and dietetics, plus additional hours for orientation, classroom activities, homework, and professional meeting attendance. All hours are scheduled to be completed in 32 weeks. Students must complete the program within 150% of the expected timeframe (48 weeks). Students in the Food Insecurity-Food Banking concentration must complete an additional 120 supervised practice hours with the whole program to be completed in 35 weeks. Students must complete the program within 150% of the expected timeframe (52.5 weeks).

Competencies/Student Learning Outcomes for the Dietetic Internship Program

Competencies/Student Learning Outcomes for All Interns	
Domain 1. Scientific and Evidence Base of Practice: Integration of scientific information and translation of research into practice	
CRDN 1.1	Select indicators of program quality and/or customer service and measure achievement of objectives
CRDN 1.2	Apply evidence-based guidelines, systematic reviews and scientific literature
CRDN 1.3	Justify programs, products, services and care using appropriate evidence or data
CRDN 1.4	Evaluate emerging research for application in dietetics practice

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis
CRDN 1.6 Incorporate critical-thinking skills in overall practice

Domain 2. Professional Practice Expectations: beliefs, values, attitudes and behaviors for the professional dietitian nutritionist level of practice
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
CRDN 2.2 Demonstrate professional writing skills in preparing professional communications
CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings
CRDN 2.4 Function as a member of interprofessional teams
CRDN 2.5 Assign duties activities to NDTRs and/or support personnel as appropriate
CRDN 2.6 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice
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 2.10 Demonstrate professional attributes in all areas of practice
CRDN 2.11 Show cultural competence/sensitivity in interactions with clients, colleagues, and staff

CRDN 2.12 Perform self-assessment, develop goals for self-improvement throughout the program
CRDN 2.13 Prepare a plan for professional development according to Commission on Dietetics Registration guidelines
CRDN 2.14 Demonstrate Advocacy on local, state, or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession
CRDN 2.15 Practice and/or role play mentoring and precepting others

Domain 3. Clinical and Customer Services: development and delivery of information, products, and services to individuals, groups, and populations
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
CRDN 3.2 Conduct nutrition focus physical exams
CRDN 3.3 Demonstrate effective communication skills for clinical and customer services in a variety of formats and settings
CRDN 3.4 Design, implement, and evaluate presentations to a target audience
CRDN 3.5 Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience
CRDN 3.6 Use effective education and counseling skills to facilitate behavior change
CRDN 3.7 Develop and deliver products, programs, or services that promote consumer health, wellness and lifestyle management

CRDN 3.8 Deliver respectful, science-based answers to client questions concerning emerging trends
CRDN 3.9 Coordinate procurement, production, distribution and service of goods and services demonstrating and promoting responsible use of resources
CRDN 3.10 Develop and evaluate recipes, formulas and menus for acceptability and affordability that accommodate the cultural diversity and the health needs of various populations, groups, and individuals

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
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
CRDN 4.4 Apply current informatics to develop, store, retrieve and disseminate information and data
CRDN 4.5 Analyze quality, financial and productivity data for use in planning
CRDN 4.6 Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment
CRDN 4.7 Conduct feasibility studies for products, programs or services with consideration of costs and benefits

CRDN 4.8 Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies
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
CRDN 4.10 Analyze risk in nutrition and dietetics practice

Additional Competencies/Student Learning Outcomes to Meet the Clinical Concentration
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:
CLRDN 1.1 Attend the Academy's FNCE meeting or NVADA annual meeting and apply new information learned to the clinical practice setting
CLRDN1.2 Learn current issues related to Scope of Practice.

Additional Competencies/Student Learning Outcomes to Meet the Clinical Concentration
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:
CLRDN 3.1 Calculate & recommend; Monitor & evaluate complex enteral and/or parenteral nutrition regimens
CLRDN 3.2 Complete NCP of the medically complex patient. Medically complex patients require more than routine care, including intensive therapies and suffer from one or more of the following: Infectious diseases; Congestive heart failure; Uncontrolled diabetes ; Cardiovascular disease, post-heart attack or stroke; Kidney/renal failure; Dialysis treatments; MRSA/VRE; Multi-system failure or complications.

Additional Competency/Student Learning Outcomes to Meet Food Insecurity-Food Banking Practice Concentration: Core (CRDN) and Concentration (FDBP)
FDBP 5.1 Conduct food bank feasibility studies for products, programs or services with consideration of costs and benefits (developed CRDN 4.7)
FDBP 5.3 Coordinate food bank procurement, production, distribution and service of goods and services (developed CRDN 3.9)
FDBP 5.4 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 who are served by the Food Bank (developed CRDN 3.10)
FDBP 5.5 Develop strategies that support a healthy food bank environment and encourage healthy choices by food bank clients
FDBP 5.6 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management for food bank clients (specialized and developed from CRDN 3.7)
FDBP 5.9 Utilize effective education methods with interdisciplinary colleagues regarding food insecurity and health
FDBP 5.10 Participate in public policy activities, including both legislative and regulatory initiatives that benefit food banks (specialized and developed from CRDN 2.14)
FDBP 5.11 Develop internal food bank policies to promote the health and well-being of food bank clients (specialized and developed from CRDN 2.14)
FDBP 5.12 Analyze quality, financial or productivity data and develop a plan for intervention that improves the nutritional quality of foods provided to clients
FDBP 5.13 Create and/or adapt materials appropriate for low literacy, culturally diverse audiences
FDBP 5.14 Effectively use technology in providing nutrition education for food bank clients or staff/volunteers
FDBP 5.15 Conduct effective food demonstrations with consideration of recipe cost, food availability, and ease of preparation for food bank clients
CRDN 1.1 Select indicators of program quality and/or customer service and measure achievement of objectives
CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data
CRDN 1.4 Evaluate emerging research for application in nutrition and dietetics practice
CRDN 2.2 Demonstrate professional writing skills in preparing professional communications
CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings
CRDN 2.4 Function as a member of interprofessional teams

CRDN 2.6 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice
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 2.10 Demonstrate professional attributes in all areas of practice
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.
CRDN 3.3 Demonstrate effective communication skills for clinical and customer services in a variety of formats and settings.
CRDN 3.4 Design, implement and evaluate presentations to a target audience
CRDN 3.6 Use effective education and counseling skills to facilitate behavior change
CRDN 3.7 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management
CRDN 3.8 Deliver respectful, science-based answers to client questions concerning emerging trends
CRDN 3.9 Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources
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
CRDN 4.2 Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food
CRDN 4.6 Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment
CRDN 4.7 Conduct feasibility studies for products, programs or services with consideration of costs and benefits
CRDN 4.8 Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies