

NTD 521 Dietetic Internship Supervised Practice Experience – *Community*
Midpoint Evaluation by DI Rotation Preceptor

Name of Intern:	
Rotation facility:	
Dates of Rotation:	Total hours completed at this facility:
Name(s) of Preceptor(s):	Signature(s) of Preceptor(s)/Date:
Comments:	

Community Rotation Site Preceptor Professional Behavior Evaluation

Performance Criteria:

- 4=performance frequently exceeds the requirements (above average)
- 3=performance meets the requirements (average)
- 2=performance frequently falls below requirements (needs improvement) *Please provide a comment for a rating of 2.
- 1=performance consistently falls below requirements (unacceptable) *Please provide a comment for a rating of 1.

Evaluate the intern on the following:

Skill	Rating (1 – 4)	Comment
Adaptability: Demonstrates a positive attitude to new assignments, change, and adversity.		
Communication (verbal, non-verbal): Speaks clearly and confidently, using appropriate language with others; uses appropriate eye contact, facial expressions, and body language to support and reinforce verbal messages.		
Communication (written): Writes in a format that is well-organized, clear, concise, professional and consistent with the documentation policies and procedures of the facility.		
Decision making: Recognizes problems/potential problems; makes sound decisions under pressure; exercises good judgment, demonstrates progress toward independence throughout rotation.		
Dependability: Follows through with assignments; arranges personal schedule to avoid interfering with professional obligations; meets professional commitments/obligations.		
Enthusiasm: Maintains a positive outlook; demonstrates confidence; displays interest and enthusiasm; shows an open mind to learning.		
Initiative: Acts promptly; willing to take independent action; self-motivated to attain goals.		
Interpersonal Skills: Conducts self in a tactful, professional and positive manner; accepts feedback; is cooperative and respectful of patients/clients & staff; works well with a team.		
Professional/Ethical Conduct: Adheres to policies and procedures of the institution and internship program; conducts self with honesty and integrity; accepts and respects supervision and guidance; respects and maintains the confidentiality of patients/clients and personnel.		
Professional Development: Knows and uses nutrition references and resources appropriately; completes self-assessment and develops appropriate plans for professional development.		
Resourcefulness: Readily determines alternative course of plan of action in event of change; seeks additional learning experiences to improve areas of knowledge; thinks “out of the box.”		
Time Management: Arrives to rotation at designated time; organizes and manages time efficiently; completes tasks within specified time frames.		
Other (optional):		

Midpoint Community Competency Checklist completed during rotation at clinical site and by preceptor:

Rating Scale:

- **In Progress (IP)** – in progress
- **Upcoming (UC)** – hasn't been started but is planned in the schedule
- **Completed (C)** – has completed the competency

This is a checkpoint to see that the intern is actively working on competencies. Include comments if the intern is struggling with any of the competencies or progressing appropriately.

CRDN	ACEND 2022 CRDN	Learning Activities – Clinical (These are example activities – preceptor can choose alternative activities that still meet the CRDN – add that in bold)	Rating by Preceptor	Comments
1.3	Justify programs, products, services and care using appropriate evidence or data.	Discusses community nutrition program project with preceptor – includes nutritional need for the program, objectives and plan to evaluate objectives, planned intervention. (Community nutrition program planning project graded by WCU faculty).		
1.4	Conduct projects using appropriate research or quality improvement methods, ethical procedures and data analysis utilizing current and/or new technologies.	Writes a blog post for community site or using CANVA for social media post with evidence- based references.		
2.3	Demonstrate active participation, teamwork and contributions in group settings.	Participates in and/or presenting at meetings, contributing to a group project, or working with a team.		
2.11	Show cultural humility in interactions with colleagues, staff, clients, patients and the public.	Interacts with cultural humility with clients, colleagues, and staff.		
3.8	Design, implement and evaluate presentations to a target audience.	Conducts a presentation to an audience (can be part of or separate from the community program plan that is completed in the course); evaluate using rubric; add details about the presentation in the comments box.		
3.9	Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience.	Creates a nutrition education handout that is appropriate for targeted audience; add details about the handout in the comments box.		

West Chester University – MSCN Dietetic Internship

3.14	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.	Creates recipe or menu. Makes the recipe and then have preceptor and/or other staff members evaluate it based on acceptability, affordability, cultural & health needs of a particular group or client.		
4.4	Apply current information technologies to develop, manage and disseminate nutrition information and data.	Creates a newsletter or article to send to clients or post on website. Manages the process from developing to disseminate the information.		

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