

**NTD 521 Dietetic Internship (DI) Supervised Practice Experience II – *Food Service Management***

**Course Evaluation by DI Faculty**

<b>Name of Intern:</b>	
<b>Date of Assignment Completion:</b>	<b>Name and Signature of DI Faculty:</b>
<b>Comments:</b>	

**Rating Scale:**

- **4** – Surpasses entry level competency (above average)
- **3** – Meets entry level competency (average)
- **2** – Partially meets competency (below average)\*
- **1** – Does not meet entry level (needs further instruction)\*

\*All skills, learning activities, and CRDNs must meet **entry level expectations (3)** for the intern to pass the rotation. Intern will need to repeat the assignment until proficient

**Foodservice Management Course Instructor/Faculty to evaluate the intern on the following:**

CRDN	ACEND 2022 CRDN	Learning Activities	Date Completed	Rating by Faculty
4.8	Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies	Produces a meal or food product, as part of the <b>Food or Meal Project</b> . Considers staffing needs, budget, equipment and supplies and considering cost, quality, labor and equipment needs.		
2.2	Demonstrate professional writing skills in preparing professional communications.	<b>Food or Meal Project:</b> demonstrates professional writing skills in a written report for the project.		
4.5	Analyze quality, financial and productivity data for use in planning.	<b>Food or Meal Project:</b> Analyzes quality of the meal, financial outcomes (meal cost, revenue) and productivity data.		
4.7	Conduct feasibility studies for products, programs or services with consideration of costs and benefits.	<b>Food or Meal Project:</b> Conduct feasibility study using a SWOT analysis of their proposed project.		
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.	<b>Recipe or Menu Modification:</b> Creates or modifies a recipe or part of a cycle menu considering food preferences, affordability, and accommodates for health needs and specific client populations.		
4.4	Apply current information technologies to develop, manage and disseminate nutrition	<b>Recipe or Menu Modification:</b> Uses nutrition informatics & analyze the nutrition composition of a recipe or meal used or served at the facility. (Can be part of the meal or food project).		
4.6	Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.	<b>Sustainability Checklist:</b> After analyzing the facility's procedures, collect data using a checklist to evaluate the sustainability practices of the foodservice operation.		
4.10	Analyze risk in nutrition and dietetics practice (such as risks to achieving set goals and objectives, risk management plan, or risk due to clinical liability or foodborne illness.	<b>Sustainability Checklist:</b> Evaluate risk to the environment or population.		

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5.1	Perform self-assessment that includes awareness in terms of learning and leadership styles and cultural orientation and develop goals for self-improvement.	Completes a standard self-assessment tool at the beginning and end of rotation to evaluate growth.		
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*Updated July 2020, August 2022, December 2022; June 2025*