

Intern Learning Outcomes (ILDS)- July 2008 ERAS for DI

Competencies/Learning Outcomes for the Dietetic Internship program are based on the 2008 eligibility requirements and accreditation standards for dietetic programs.

ELIGIBILITY REQUIREMENTS AND ACCREDITATION STANDARDS-DIETETIC INTERNSHIP PROGRAMS

APPENDIX A: Competencies/Learning Outcomes for Dietetic Internship Programs

1. Scientific and Evidence Base of Practice: Integration of scientific information and research into practice.

Upon completion of the DI, graduates are able to:

- DI 1.1 Select appropriate indicators and measure achievement of clinical, programmatic, quality, productivity, economic or other outcomes
- DI 1.2 Apply evidence-base 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
- DI 1.3 Justify programs, products, services and care using appropriate evidence or data
- DI 1.4 Evaluate emerging research for application in dietetics practice
- DI 1.5 Conduct research projects using appropriate research methods, ethical procedures and statistical analysis

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

Upon completion of the DI, graduates are able to:

- 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
- DI 2.2 Demonstrate professional writing skills in preparing professional communications (e.g. research manuscripts, project proposals, education materials, policies and procedures)
- DI 2.3 Design, implement and evaluate presentations considering life experiences, cultural diversity and educational background of the target audience
- DI 2.4 Use effective education and counseling skills to facilitate behavior change
- DI 2.5 Demonstrate active participation, teamwork and contributions in group settings
- 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
- DI 2.7 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice
- DI 2.8 Demonstrate initiative by proactively developing solutions to problems
- DI 2.9 Apply leadership principles effectively to achieve desired outcomes
- DI 2.10 Serve in professional and community organizations
- 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
- 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
- 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
- DI 2.14 Demonstrate assertiveness and Negotiation skills while respecting life experiences, cultural diversity and educational background

3. 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:

- DI 3.1 Perform the Nutrition Care Process (a through d below) and use standardized nutrition language, groups and populations of differing ages and health status, in a variety of settings
- 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
- DI 3.1.b. Diagnose nutrition problems and create problems, etiology, signs and symptoms (PES) statements
- DI 3.1.c. Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establish goals and selecting and managing intervention
- DI 3.1.d. Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis
- 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
- DI 3.3 Demonstrate and promote responsible use of resources including employees, money, time, water, energy, food and disposable goods.
- 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
- DI 3.5 Deliver respectful, science-based answers to consumer questions concerning emerging trends
- DI 3.6 Coordinate procurement, production, distribution and service of goods and services
- 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

4. Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individual and organizations.

Upon completion of the DI, graduates are able to:

- DI 4.1 Use organizational process and tools to manage human resources
- DI 4.2 Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food
- DI 4.3 Apply systems theory and a process approach to make decisions and maximize outcomes
- DI 4.4 Participate in public policy activities, including both legislative and regulatory initiatives
- DI 4.5 Conduct clinical and customer service quality management activities
- DI 4.6 Use current informatics technology to develop, store, retrieve and disseminate information and data
- DI 4.7 Prepare and analyze quality, financial or productivity data and develops a plan for intervention.
- DI 4.8 Conduct feasibility studies for products, programs or services with consideration of costs and benefits
- DI 4.9 Obtain and analyze financial data to assess budget controls and maximize fiscal outcomes
- 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
- DI 4.11 Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting
- DI 4.12 Participate in coding and billing of dietetics/nutrition services to obtain reimbursement for services from public or private insurers.