

Planned Experiences (Didactic Practice)	Evaluation Strategies	Signature/Date Completed
<ol style="list-style-type: none"> 1. Review contract with registered dietitian and long term care facility. 2. Review State requirements of Dietary Department in long term care facility. 3. Evaluate menus used in facility with guidelines set by Diet Manual. 4. Complete nutritional assessment of resident in long term facility. Document assessment in medical record. 5. Plan nutritional needs of geriatric patient and neurological disorder patients. 6. Provide nutritional intervention and prevention strategies for elderly people with pressure sores. 7. Monitor hand washing, dishwashing and food preparation techniques. 8. Attend interdisciplinary team conferences and participate in discharge planning. Refer residents to appropriate community services/disciplines. 	<p>Discussion with preceptor.</p> <p>Direct observation.</p> <p>Written project reviewed by preceptor.</p> <p>Review proposed documentation with preceptor.</p> <p>Share with preceptor.</p> <p>Written documentation reviewed by preceptor.</p> <p>Discussion with preceptor.</p> <p>Discussion with preceptor.</p>	

Type of Experience/Rotation: **Long Term Care/Business Entrepreneurship**
Strengths:

Areas of Improvement:

Suggestions to help improve the program:

Intern _____ Date _____

Preceptor _____ Date _____

Program Director _____ Date _____