

**OAKWOOD COLLEGE**  
**Dietetic Internship Program**  
**Overall Intern Performance Evaluation**

**Intern** \_\_\_\_\_  
**Rotation** \_\_\_\_\_  
**Preceptor** \_\_\_\_\_

Please complete the intern performance appraisal at the end of the rotation and return to the Program Director. Thank you!

Circle the number in the rating column, which most closely corresponds with the student's performance in the given area, according to the following descriptors. Minimum acceptable standard for each category is 3. Please comment on the ratings that you just select.

5. Outstanding performance: exhibits initiative and ability that substantially exceeds expectations
4. Above average performance: exhibits ability above general expectations
3. Average performance: satisfies general expectations
2. Less than average performance: much improvement needed
1. Unsatisfactory performance

Performance	Rating				
<b>I. <u>Planning and Organizing</u></b>	1	2	3	4	5
Sets personal objectives					
Schedules time to achieve objectives					
Correlates all objectives					
Obtains and utilizes resources					
Prepares for clients and group sessions					
Completes assignments on time					
Comments: _____					
<b>II. <u>Gathering and Evaluating Data</u></b>	1	2	3	4	5
Works within policies and procedures of facility					
Obtains, analyzes and provides accurate nutrition information					
Develops and implements individual nutrition care plans					
Explains interrelationships of data					
Makes appropriate changes					
Has ability to solve problems					
Uses research and evaluative methods					
Comments: _____					
<b>III. <u>Oral and Written Communications</u></b>	1	2	3	4	5
Addresses clients and staff at level of understanding					
Establishes open communications					
Listens effectively					
Expresses questions and information appropriately					
Uses appropriate writing style					
Writes consistently errorless					
Comments: _____					
<b>IV. <u>Human Relations</u></b>	1	2	3	4	5

Establishes rapport with clients, faculty, staff, and peers  
Demonstrates appropriate conduct  
Writes of questions and comments accordingly  
Establishes open communications  
Listens effectively  
Functions as a team member  
Comments: \_\_\_\_\_

---

V. Teaching Skills 1 2 3 4 5  
Shows evidence of advance preparation  
Follows a teaching-learning guide (objective, etc.)  
Utilizes appropriate resources (visuals, etc.)  
Selects appropriate time and setting  
Establishes rapport  
Teaches at appropriate level of understanding  
Exhibits creativity and resourcefulness  
Seeks and uses learning opportunities  
Stimulates learning  
Comments: \_\_\_\_\_

---

VI. Acceptance of Responsibility 1 2 3 4 5  
Arrives on time  
Prepares for assignments  
Cooperative, reliable, flexible  
Utilizes time efficiently  
Follows directions  
Uses judgment for when to seek help  
Manages responsibilities within a day  
Indicates unfinished work and follows through  
Recognizes evaluation as a learning process  
Comments: \_\_\_\_\_

---

VII. Professional Performance 1 2 3 4 5  
Maintains ethical standards  
Shows respect for others  
Maintains confidentiality  
Seeks additional learning opportunities  
Adheres to agency policies.  
Maintains professional appearance  
Comments: \_\_\_\_\_

---

VIII. Knowledge 1 2 3 4 5  
Demonstrates general nutrition or foodservice knowledge

Accurately interprets data based on current theory

Utilizes appropriate references

Comments: \_\_\_\_\_

---

IX. Cultural Sensitivity

1 2 3 4 5

Demonstrates ability to work with clients of various ethnic/cultural backgrounds.

Comments: \_\_\_\_\_

---

IX. Overall Rating

1 2 3 4 5

Comments: \_\_\_\_\_

---

X. Additional Comments

Intern's strengths:

Intern's weaknesses:

Suggestions for intern's improvement:

Suggestions for program improvement:

\_\_\_\_\_  
Preceptor's signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Student's signature

\_\_\_\_\_  
Date