

Dietetic Technician Supervised Clinical Practice NC 286 Competencies

These competencies meet requirements for the ACEND-accredited Dietetic Technician program.

The accreditation agency for the Dietetic Technician program, ACEND, has defined core competencies, which are the skills needed for entry-level practice as a nutrition and dietetics technician, registered. They are indicated on the competency record by a CNDT number.

Supervised Practice Clinical Notebooks:

At the end of your supervised practice, you will turn in a clinical notebook.

Notebook to include:

- Clinical Site Orientation
 - Competency Record/ Performance Criteria
 - Student Performance Evaluation by Supervisor
 - Student Evaluation of Experience
 - Student Work Report (one for each week) or log of your hours
 - All pages must be signed by your preceptor.
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1. Organize your notebook following the sections of the Competencies page. (1st section is 'Scientific and Evidence Base of Practice', 2nd section is 'Professional Practice Expectations', etc.).
 2. Provide a brief (2-3 paragraphs) summary of each of the starred items, as applicable.
 3. Include examples/documentation of how you accomplished the competencies in each section. For example, include Policy & Procedures, Menus, Patient Education materials, Marketing brochures, etc.
 4. If you do not complete a competency at your site, you may use assignments from class. You may include activities completed at your facility, other events, and completed in class.

SUPERVISED PRACTICE 2 COMPETENCY RECORD CLINICAL: NC 286

Expected Student Performance Criteria

Entry Level Competency

	ACEND competency	Does Not Meet	Meets	Exceeds	N/A
NUTRITION CARE:					
1.SCIENTIFIC AND EVIDENCE BASE OF PRACTICE					
A. Access data, references, patient education materials, consumer and other information from credible sources.	CNDT 1.1				
B. *Evaluate a patient education brochure to determine if it is consistent with current scientific evidence.	CNDT 1.2				
C. Implement actions based on care plans, protocols, polices, and evidence-based practice, specific to assigned facility	CNDT 1.4				
2.PROFESSIONAL PRACTICE EXPECTATIONS					
A. Use clear and effective oral and written communication.	CNDT 2.2				
B. *Demonstrate active participation, teamwork and contributions in a group setting. Attend a staff/team meeting. Summarize meeting.	CNDT 2.4				
C. *Participate in interprofessional team meetings, such as care plan meetings or clinical rounds. Summarize meeting.	CNDT 2.4				
D. Refer situations outside the DT scope of practice or area of competence to an RDN or other professional.	CNDT 2.6				
E. Demonstrate professional attributes in all areas of practice	CNDT 2.8				
3. CLINICAL AND CUSTOMER SERVICE					
A. Conduct patient screening <ul style="list-style-type: none"> • Gather pertinent data from appropriate sources (patient, family, caregiver, medical records) • Include anthropometrics, lab data, weight history, diet recall, educational need, pertinent psychological/ socioeconomic factors as part of the screening. • Accurately identify current and potential nutrition-related problems and determine patient risk. 	CNDT 3.1				
B. Using ADIME or other system appropriate to facility, document care on patients at low nutritional risk.	CNDT 3.2				
C. Monitor patient care using documented care plan.	CNDT 3.2				
D. Use correct medical terminology and abbreviations approved by the facility.	CNDT 3.2				
E. Provide nutrition education to client/patient following procedure: <ul style="list-style-type: none"> a. Greet patient appropriately, introducing self. b. Select appropriate teaching methods, material, language appropriate to the learner. Involve learner in the diet instruction, and provide feedback, modifying instruction as needed c. Respond to questions/comments from the patient/family completely and tactfully d. Use verbal and non-verbal behavior that suggest acceptance, attentiveness and approachability 	CNDT 3.2				

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F. Modify menus as assigned. Correctly process menus to meet meal service time-lines. Follow standard procedures and diet patterns.	CNDT 3.6				
G. Calculate calorie counts and fluid intake on patient food/beverage consumption.	CNDT 3.6				
H. Calculate simple Tube Feeding formula, as assigned.	CNDT 3.6				
I. *Provide Samples of Nutrition Care – A through H. (forms, education material, menus, etc.)	CNDT 3.2				
J. Observe tray line. Serve on one station, as assigned.	CNDT 3.6				
K. Check temperature of hot foods on tray line prior to serving. Check temperature of cold items. Record in Log. Avoid cross-contamination of foods via thermometer.	CNDT 3.6				
L. Check tray line for accuracy for at least 3 different meals.	CNDT 3.6				
M. *Prepare and taste at least 2 nourishments. Explain rationale for use of each type. Evaluate each item for odor and flavor.	CNDT 3.6				
N. Assist with preparation of tube feedings. Prepare a list of tube feedings commonly used and the rationale for use of each.	CNDT 3.6				
4. PRACTICE MANAGEMENT AND USE OF RESOURCES					
A. *Taste-test foods used for modified diets: l.s. soup; l.s. meat; l.s.vegetables; pureed meat; pureed vegetables. Compare with non-modified food items. Evaluate the flavor/texture/appearance.	CNDT 4.1				
A. *Observe patient education classes. Describe goals, objectives, audience. Evaluate for effectiveness.	CNDT 4.2				
B. Using current technology, process all computer/telephone messages accurately, following appropriate procedures and with professional courtesy.	CNDT 4.3				
C. Using current technology, update patient records for new patients/diet changes accurately according to established procedures.	CNDT 4.3				

Comments:

Student Signature

Supervisor Signature

Date

SUPERVISED PRACTICE 2 COMPETENCY RECORD CLINICAL: NC 286

ORANGE COAST COLLEGE

STUDENT PERFORMANCE EVALUATION

SUPERVISED PRACTICE COMPETENCY RECORD

Expected Student Performance Criteria

Student _____

Facility _____

General Rating _____

Date _____

Entry Level Competency

	Does Not Meet	Meets	Exceeds	N/A
1. Dependable, punctual, reliable				
2. Courteous, considerate, respectful of other's limitations, including time restraints				
3. Maintains professional appearance, dress code, appropriate to facility/tasks assigned				
4. Consistently follows policies and procedures of facility				
5. Uses time constructively to maximize learning opportunities				
6. Requests opportunities to acquire learning experiences needed				
7. Utilizes own resources before asking others for help				
8. Demonstrates appropriate listening skills				
9. Demonstrates proper conduct in regard to patient care with respect to confidentiality, informed consent, and privacy				
10. Adjusts verbal and non-verbal communication to each person and situation, asking relevant questions as needed				
11. Demonstrates sustained interest, willing to do assigned tasks				
12. Respects the right of those in authority to make decisions and complies with those decisions.				
13. Prioritizes tasks and performs them in a timely manner				
14. Willing to change plans to maintain quality of service if unexpected circumstances arise				
15. Interacts appropriately with the nutrition care team members.				
16. Interacts appropriately with interdisciplinary health care team				

Supervisor's Comments:

Student Signature

Supervisor Signature

Date