

# SUPERVISED PRACTICE INTERNSHIP

## Community (NUTR 292)

These competencies are to be met with a minimum of 150 required hours. For reporting procedures, see directions under [Supervised Practice Internship Materials and Information](#).

### CNDT 1.1–2; 1.4 SCIENTIFIC AND EVIDENCE BASE OF PRACTICE

General understanding of scientific information and research related to the Dietetic Technician level of practice.

	Competency	Rotation	Title
<input type="checkbox"/>	CNDT 1.1	All	Access data, references, patient education materials, consumer and other information from credible sources.
<input type="checkbox"/>	CNDT 1.2	Food Service or Community	Evaluate information to determine if it is consistent with accepted scientific evidence.
<input type="checkbox"/>	CNDT 1.4	Community or Clinical	Implement actions based on care plans, protocols or policies.

### CNDT 2.1–4; 2.7–13 PROFESSIONAL PRACTICE EXPECTATIONS

Beliefs, values, attitudes and behaviors for the Dietetic Technician level of practice.

	Competency	Rotation	Title
<input type="checkbox"/>	CNDT 2.1	All	Adhere to current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics Practice, Standards of Professional Practice and the Code of Ethics for the Profession of Dietetics.
<input type="checkbox"/>	CNDT 2.2	All	Use clear and effective oral and written communication.
<input type="checkbox"/>	CNDT 2.3	All	Prepare and deliver sound food and nutrition presentations to a target audience.
<input type="checkbox"/>	CNDT 2.4	All	Demonstrate active participation, teamwork and contributions in group setting.
<input type="checkbox"/>	CNDT 2.7	All	Participate in professional and community organizations.
<input type="checkbox"/>	CNDT 2.8	All	Demonstrate professional attributes in all areas of practice.
<input type="checkbox"/>	CNDT 2.9	All	Show cultural competence in interactions with clients, colleagues and staff.
<input type="checkbox"/>	CNDT 2.10	All	Perform self-assessment and develop goals for self-improvement throughout the program.
<input type="checkbox"/>	CNDT 2.11	All	Prepare a plan for professional development according to Commission on Dietetic Registration Guidelines.
<input type="checkbox"/>	CNDT 2.12	All	Participate in advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.
<input type="checkbox"/>	CNDT 2.13	All	Practice and/or role play mentoring and precepting others.

**CNDT 3.3–5; 3.7 CLINICAL AND CUSTOMER SERVICES**

Development and delivery of information, products and services to individuals, groups and populations at the Dietetic Technician level of practice.

	Competency	Rotation	Title
<input type="checkbox"/>	CNDT 3.3	Community	Provide nutrition and lifestyle education to well populations.
<input type="checkbox"/>	CNDT 3.4	Food Service or Community	Promote health improvement, food safety, wellness and disease prevention for the general population.
<input type="checkbox"/>	CNDT 3.5	Community or Clinical	Develop nutrition education materials for disease prevention and health improvement that are culturally and age appropriate and designed for the literacy of the audience.
<input type="checkbox"/>	CNDT 3.7	Food Service or Community	Modify recipes and menus for acceptability and affordability that accommodate the cultural diversity and health status of various populations, groups and individuals.

**CNDT 4.3 PRACTICE MANAGEMENT AND USE OF RESOURCES**

Strategic application of principles of management and systems in the provision of services to individuals and organizations.

	Competency	Rotation	Title
<input type="checkbox"/>	CNDT 4.3	All	Use current nutrition informatics technology to develop, store, retrieve and disseminate information and data.