

Dietetic Internship

Food Service Rotation Requirements

LENGTH

Interns must secure one FSM facility for a 5-week continuous rotation upon acceptance to the program

Interns have two options to complete this rotation:

Track A begins in March 2024

or

Track B begins in November 2024

Please refer to the DI Calendar on the website for specific dates

TYPICAL SCHEDULES

The intern is expected to complete 32-40 hours per week which includes onsite experiences with the preceptor(s) and simulation workshops with the program. The intern will complete any onsite experiences with a schedule determined by the preceptor. It is possible that some rotations and facilities will require early morning, late evening, and potential weekend shifts. The preceptor should provide adequate notice regarding expectations for the schedule. The program will notify the intern and preceptor about workshop dates prior to the rotation start.

FACILITY

The FSM rotation should expose the intern to multiple aspects of food service management [Refer to Learning Requirements below].

Examples of facilities appropriate to the FSM rotation include:

- Hospital
- Long-Term Care Facility
- School Nutrition Services Program
- K-12 School District
- University Dining Service
- Commercial Food Service Operation
- Corporate Food Service Operation

PRECEPTOR

The preceptor for this rotation should be the Food Service Director or a manager with a minimum of 1 year of experience in that position. The preceptor is *not* required to be a Registered Dietitian.

LEARNING REQUIREMENTS

The rotation should progress from basic to more complex activities. By the end of the rotation, interns should function at entry-level competence with minimal supervision. The FSM facility or facilities must be able to provide access to all activities below:

- Review the facility's policy and procedure manual.
- Assist in the development and revision of facility policies and procedures as needed.

- Discuss with preceptor the menu type and its modification to accommodate therapeutic diets.
- Observe, participate in, and oversee both hot and cold production.
- Participate in catering event planning and implementation.
- Monitor production schedules and tray line; conduct tray audits.
- Conduct inventory of food and supplies.
- Order food and supplies.
- Review with preceptor operational and capital budgets and monthly reports.
- Discuss with preceptor budget allocation for patient/client/customer meals and food cost.
- Observe and discuss with preceptor scheduling process and its impact on the labor budget; develop work schedule.
- Discuss with preceptor the hiring (applications, interviews, orientation, and training) and performance appraisal processes.
- Participate in management activities as a member of the management team.
- Conduct safety, food safety, and “green” audits and implement QI processes (including employee in-service) to correct identified deficiencies.
- Justify capital expenditures that provide return in the form of enhanced production or reduced operating costs.
- Apply management skills to a diverse array of scenarios.
- Analyze menus with respect to the needs of the population being served.

MARKETING PROJECT

Interns are required to develop & implement a business plan for a program, product, or service or they can significantly enhance a current program for the facility that the preceptor believes would be beneficial. This can be a one-time event/project or an ongoing service.

IPSD WEEKS

“Individualized Professional Skills Development” weeks are built into the rotation schedule to provide additional experiential opportunities or to make up hours. Students will also engage in Professional Development activities with Cedar Crest College.

Interns can use some of this time to complete the following:

- Explore a particular specialty area of clinical dietetics at their scheduled practice site.
- Spend this week on self-directed study and preparation.
- Use these hours towards the required hours for any rotation due to weather, illness, or bereavement.

QUESTIONS?

Questions regarding the process of selecting facilities and preceptors for supervised practice may be directed to dietetic.internship@cedarcrest.edu