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The goal of this course is to familiarize interns with the multifaceted nature of food service management. You will be required to complete a six-week rotation at the assigned hospital. The preceptor will assign projects to meet competency during the rotation. These projects may take 15-20 hours a week to complete and will be assigned in addition to the daily rotation schedule. Please see

Competency Number	Competency Details
CRDN 2.1	Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance

Competency Number	Competency Details
CRDN 3.3	Demonstrate effective communication skills for clinical and customer services in a variety of formats and settings Activities: In Service Education; Creating Nutrition Tips
CRDN 3.4	Design, implement, and evaluate presentations to a target audience Activities: Oral Report; In Service Education
CRDN 3.5	Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience Activities: Oral Report; In Service Education; Creating Nutrition Tips
CRDN 3.6	Use effective education and counseling skills to facilitate behavior change Activity: In Service Education
CRDN 3.7	Develop and deliver products, programs, or services that promote consumer health, wellness and lifestyle management Activities: Creating Nutrition Tip; Menu / Recipe Modification
CRDN 3.8	Deliver respectful, science-based answers to client questions concerning emerging trends Activities: Oral Report; In Service Education
CRDN 3.9	Coordinate procurement, production, distribution and service of goods and services demonstrating and promoting responsible use of resources Activity: Evaluation of Procurement-Production
CRDN 3.10	Develop and evaluate recipes, formulas and menus for acceptability and affordability that accommodate the cultural diversity and the health needs of various populations, groups, and individuals Activities: Menu / Recipe Modification; Menu Modification Supervision

Competency Number	Competency Details
CRDN 4.1	Participate in management of human resources. Activity: Meet with HR Representative for experience
CRDN 4.2	Perform management functions related to safety, security, and sanitation that affect employees, customers, patients, facilities, and food Activities: Tray Line Supervision; Menu / Recipe Modification, Performing Management Functions
CRDN 4.3	Conduct clinical and customer service quality management activities. Activity: Satisfaction Survey
CRDN 4.4	Apply current informatics to develop, store, retrieve and disseminate information and data Activities: Menu / Recipe modification, Develop a product, program, or service that includes a budget, staffing needs, equipment, and supplies
CRDN 4.5	Analyze quality, financial, and productivity data for use in planning. Activities: Satisfaction Survey; Supervision of Tray Line; Menu / Recipe Modification; Plate Waste Study; Financial Data Analysis
CRDN 4.6	Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment Activities: Procurement-production, supervision of tray line, plate waste or paper waste study, evaluation of make or buy
CRDN 4.7	Conduct feasibility studies for products, programs, or services with consideration of costs and benefits. Activities: Menu / Recipe Modification; Make or Buy
CRDN 4.8	Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies Activities:

Remember – this is your Dietetic Internship. You worked very hard to get to this point and it is the last step before taking your Registration Examination. You will get out of the program what you put into the program. This is supervised practice and we expect you to be very proactive in your efforts. Think of the internship as a 7 – month job interview! As such, you should exhibit the following list of characteristics.

- **Good effort & work ethic.**
- **Enthusiastic.** Must display the same positive energy on day one all the way through the program.
- **Open minded.** You may have pre-conceived ideas of likes and dislikes. Give all areas a chance. Often, you will be surprised what you actually like (this is one of the great aspects of a DI).
- **Good attitude** .Mus.u tx18(vce)3 uscsc164 !aeY(n)-1 aehkih4 (lh4 (lh4)16b1)23

Public Health Directives