

College of Nursing and Allied Health Sciences
 Department of Nutritional Sciences
 Coordinated Program in Dietetics.
ORGANIZATION MANAGEMENT PRACTICUM SELF EVALUATION

Student Name: Carie Bradshaw	Name of Preceptor: Cinda Catchings
Student Signature: <i>Carie Bradshaw</i>	Preceptor Signature: <i>Cinda Catchings</i>
Date of Rotation: January 24, 2025- April 28, 2025	Name of Facility: Howard University Hospital
Rotation Type: Organization Management	Clinical Coordinator: Oluwakemi Adeola, Ph.D., RD, LD.
	Email: Oluwakemi.adeola@howard.edu
	Cell phone: 240-552-0685
Length of Rotation: 112 hours	

The ACEND competencies for food service systems practicum are listed below along with performance indicators/tasks. Students would have been expected to meet the competencies listed in Table 2 by the end of their practicum rotation. Please provided your evaluation of your mastery of each of the competencies and return to the clinical coordinator (Dr. Adeola) no later than 72 hours after the completion of your rotation. A rubric is provided in Table 1 below to define the nine-point scale used for evaluation.

Evaluation Rubric		
1-3 = Needs Improvement (Below Expectation)	4-6 = Meets Expectation	7-9 = Exceeds Expectation
1= Lacks basic knowledge and skills and unable to accomplish assigned tasks.	4= Exhibits requisite knowledge and skills and applies them to practice with assistance from preceptor.	7= Exhibits knowledge and skills at a high level and achieves tasks accurately and independently.
2=Exhibits very basic knowledge and skills but is unable to apply same to accomplish assigned tasks.	5= Exhibits requisite knowledge and skills and applies them to practice without help from preceptor most of the time.	8= Exhibits knowledge and skills at a level of competent and handles complex patient cases/management scenarios independently and accurately.
3= Exhibits basic knowledge but is unable to independently accomplish assigned tasks	6= Exhibits requisite knowledge and skills and consistently applies them to practice independent of preceptor's assistance.	9= Has knowledge and skills at the level of proficient handles a high volume patient load including complex cases/higher level management scenarios, independently and accurately

ORGANIZATION MANAGEMENT PRACTICUM NUTR 321											
ACEND Competencies (CRDNs)	Performance Indicators Student demonstrates his/her ability to:	Evaluation Strategy	Evaluation of Competency (CRDN) 1-3 = Needs Improvement 4-6 = Meets Expectation 7-9 = Exceeds Expectation								
DOMAIN 1: Scientific and Evidence Base of Practice: Integration of scientific Information and translation of practice into practice											
CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives.	1.1.1 Identify compliance or non-compliance with State and Federal regulations as it relates to food safety.		1	2	3	4	5	6	7	8	9
											X
Comments:											
DOMAIN 2: Professional Practice Expectations: Beliefs, values, attitudes and behaviors for the professional dietitian nutritionist level of practice.											
CRDN 2.1: Practice in compliance with current federal regulation and state statutes and rules as applicable in accordance with accreditation standards and the scope of dietetic practice and code of esthetics for the profession of dietetics.	2.1.1 Monitor adherence to quality standards as outlined by Federal and State agency guidelines e.g. HACCP guidelines for food safety. 2.1.2 Demonstrates ethical behaviors in accordance with the professional Code of Ethics. 2.1.3 Demonstrate compliance with HIPAA etc. 2.1.4 Describe the role of the facility compliance office (interview the personnel).		1	2	3	4	5	6	7	8	9
											X
										X	
										X	
										X	
Comments:											
CRDN 2.2: Demonstrate professional writing skills in preparing professional communications.	2.2.1 Use professional and appropriate oral and written communication with colleagues and clients. 2.2.2 Use acceptable medical abbreviations and terminology.		1	2	3	4	5	6	7	8	9
											X
										X	
Comments:											

CRDN 2.3: Demonstrate active participation, teamwork and contributions in group settings.	2.3.1 Demonstrate collaboration and professionalism with co-workers, community partners and residents. 2.3.2 Demonstrate support for program manager with event preparation, including transporting necessary ingredients and supplies, take initiative on projects e.g. National Nutrition Month, Heart Health Awareness month etc.	1	2	3	4	5	6	7	8	9
									X	X
Comments:										
CRDN 2.4: Function as a member of interprofessional teams.	2.4.1 Attend and make valuable contributions at meetings.	1	2	3	4	5	6	7	8	9
									X	
Comments:										
CRDN 2.7: Apply leadership skills to achieve desired outcomes.	2.7.1 Implement a solution to an issue - relating to patient menus, customer service, or safety.	1	2	3	4	5	6	7	8	9
									X	
Comments:										
CRDN 2.10 Demonstrate professional attributes in all areas of practice.	2.10.1 Demonstrate the organization's core values. 2.10.2 Adhere to dress code 2.10.3 Use appropriate language and tone. 2.10.4 Maintain perfect time and attendance and communicate changes in schedule appropriately 2.10.5 Complete task in a timely manner. 2.10.6 Show acceptance of constructive criticism.	1	2	3	4	5	6	7	8	9
									X	X
									X	X
									X	X
									X	X
									X	X
									X	X
Comments:										

CRDN 2.11: Show cultural humility in interactions with colleagues, staff, clients, patients and the public.	2.11.1 Demonstrate understanding to the core needs of the target audience and be able to design services and materials to meet those needs strategically. 2.11.2 Show an appreciation for people of diverse cultures and educate yourself regarding at least one culture.	1	2	3	4	5	6	7	8	9
									X	X
Comments:										
DOMAIN 3: Clinical and Customer Services: Development and delivery of information, products and services to individuals, groups and populations.										
CRDN 3.8: Design, implement and evaluate presentations to a target audience.	3.8.1 Prepare orientation materials for new employees. 3.8.2 Identify training needs for employees	1	2	3	4	5	6	7	8	9
									X	X
Comments:										
CRDN 3.13: Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources.	3.13.1 Use "The Joint Commission" regulations and guidelines to inspect the storeroom. 3.13.2 Use FIFO/LIFO principles to conduct inventory. 3.13.3 Assist with creating food and purchase orders. 3.13.4 Determine raw food costs. 3.13.5 Inspect food deliveries according to policy. 3.13.6 Analyze the standardized recipes for use in the facility.	1	2	3	4	5	6	7	8	9
									X	
									X	
									X	
									X	
									X	
									X	
									X	



[illegible]

[illegible]

[illegible]



	to manage and promote positive change.									X
Comments:										
CRDN 5.6: Promote team involvement and recognize the skills of each member.	CRDN 5.6.1 Demonstrate understanding of social cues and team dynamics	1	2	3	4	5	6	7	8	9
									X	
Comments:										