DIDACTIC PROGRAM IN DIETETICS

North Dakota State University Fargo, ND

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Table of Contents

Become a Registered Dietitian or RDN ................................................................. 1
   Educational and Professional Requirements .................................................. 1
   Salaries and Job Outlook ................................................................................. 1
   Employment Opportunities ............................................................................ 2
   Financial Aid .................................................................................................... 2
   Need More Information? .................................................................................. 2

Introduction ......................................................................................................... 3

Accreditation ....................................................................................................... 3

Verification Statement ......................................................................................... 3

Declaration of Intent Form .................................................................................. 4

Mission Statement ............................................................................................... 4

Program Goals and Measurable Outcomes ......................................................... 5
   Program Goals ................................................................................................. 5
   Measurable Outcomes ..................................................................................... 5

GPA Requirements .............................................................................................. 6

Curriculum Guide and 4 Year Plan ..................................................................... 6

How Can I Improve My Chances of Getting Matched ....................................... 7

Recommended Timeline ..................................................................................... 7

Fees and Expenses ............................................................................................. 8
   Estimated Costs .............................................................................................. 8
   Withdrawal from the university fee refund ..................................................... 8
   Post-Graduation Fees ..................................................................................... 9
   Directions for Internships Participating in Centralized Application System (DICAS) 9
   Frequently asked questions about DICAS and applying to an Internship ....... 9

Policies and Procedures ...................................................................................... 12
   Absences and Attendance .............................................................................. 12
   Emergencies .................................................................................................. 12
      Illness .......................................................................................................... 12
      Rescheduling Excused Absences ............................................................... 12
      Unexcused Absences ................................................................................. 12
      Extracurricular Activities ....................................................................... 12
      Inclement Weather .................................................................................... 12
      Transportation Problems .......................................................................... 12
   Academic Performance ................................................................................... 12
   Assessment of Prior Learning ..................................................................... 13
   Calendar ......................................................................................................... 13
   Disciplinary and Grievance Procedures ....................................................... 13
   Dress Code .................................................................................................... 14
   Evaluation Procedures .................................................................................. 14
   Gifts and Gratuities ....................................................................................... 15
   Healthcare and Accident Insurance ............................................................ 15
   Injuries ........................................................................................................... 15
   Liability during Travel or on Site ................................................................ 15
Mobile Devices .......................................................................................................................... 15
Performance Appraisal ............................................................................................................. 15
Personal Files ........................................................................................................................... 15
Probationary Status ................................................................................................................ 15
Protection of Privacy ............................................................................................................. 15

Professional Standards ........................................................................................................... 16
  Professional Responsibility ..................................................................................................... 16
  Professional Conduct ........................................................................................................... 16
  Professional Responsibilities ................................................................................................. 16

Course Descriptions .............................................................................................................. 17

Appendix A Core Knowledge Requirements for RDs ............................................................. 19

Appendix B HNES 491- Seminar/Dietetics Student Evaluation .............................................. 21

https://www.ndsu.edu/registrar/academics/curricula/hsed/
Become a Registered Dietitian or Registered Dietitian Nutritionist, the Food and Nutrition Expert?

Source: http://www.eatright.org

Educational and Professional Requirements

Registered Dietitians (RDs) and Registered Dietitian Nutritionists (RDNs) are food and nutrition experts who have met the following criteria to earn the RD/RDN credential:

1. **Completed a minimum of a bachelor's degree** at a U.S. regionally accredited university or college and course work approved by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics. Effective January 1, 2014, all students will need to complete a Masters degree in order to sit for the national examination. See https://www.cdrnet.org/vault/2459/web/files/Graduate%20Degree%20Requirement%20Student%20Options%20923%20mg.pdf for more information regarding this change.

2. **Completed an ACEND-accredited supervised practice program** at a healthcare facility, community agency, or a foodservice corporation or combined with undergraduate or graduate studies. Typically, a practice program will run six to twelve months in length.

3. **Passed a national examination** administered by the Commission on Dietetic Registration (CDR). For more information regarding the examination, refer to CDR's Web site at www.cdrnet.org.

4. **Completed continuing professional educational requirements** to maintain registration.

Some RD/RDNs hold additional certifications in specialized areas of practice. These are awarded through ACEND, the credentialing agency for the Academy of Nutrition and Dietetics and/or other medical and nutrition organizations and are recognized within the profession, but are not required. Some of the certifications include pediatric or renal nutrition, nutrition support and diabetes education.

In addition to RD/RDN credentialing, many states have regulatory laws for dietitians and nutrition practitioners. Frequently these state requirements are met through the same education and training required to become an RD/RDN.

Salaries and Job Outlook

According to the Academy’s 2018 Dietetics Compensation and Benefits survey, median wage was $30.62 hourly. Median full-time salary equated to $63,700. As with any profession, salaries and fees vary by region of the country, employment settings, scope of responsibility and supply of RDNs. Salaries increase with years of experience and RDs, in management and business, earn incomes of $85,000 to $88,000.

According to the US Bureau of Labor Statistics has predicted that jobs in the dietitian/nutritionist category will increase by approximately 9.25% between 2008 and 2018 because of the increased emphasis on disease prevention, a growing and aging population and public interest in nutrition. Employment in hospitals is expected to show little change because of anticipated slow growth and reduced lengths of hospital stay. Faster growth, however is anticipated in nursing homes, residential care facilities and physician clinics.

http://www.eatrightpro.org/resources/career/career-development/salary-calculator is the dietetics salary calculator.
Employment Opportunities

Registered dietitians work in a variety of employment settings, including health care, business and industry, community/public health, education, research, government agencies and private practice.

Many work environments, particularly those in medical and health-care settings, require that an individual be credentialed as an RD/RDN.

Hospitals, HMO's or other health-care facilities, educating patients about nutrition and administering medical nutrition therapy as part of the health-care team. They may also manage the foodservice operations in these settings, as well as in schools, day-care centers and correctional facilities, over-seeing everything from food purchasing and preparation to managing staff.

Sports nutrition and corporate wellness programs, educating clients about the connection between food, fitness and health.

Food and nutrition-related business and industries, working in communications, consumer affairs, public relations, marketing, product development or consulting with chefs in restaurants and culinary schools.

Private practice, working under contract with health-care or food companies, or in their own business. RD/RDNs may provide services to foodservice or restaurant managers, food vendors and distributors or athletes, nursing home residents or company employees.

Universities and medical centers, teaching physician's assistants, nurses, dietetics students, dentists and others the sophisticated science of foods and nutrition.

Research areas in food and pharmaceutical companies, universities and hospitals directing or conducting experiments to answer critical nutrition questions and find alternative foods or nutrition recommendations for the public.

Community and public health settings teaching, monitoring and advising the public and helping improve their quality of life through healthy eating habits.

Financial Aid

There are many resources to help students in need pay for college. You may be able to obtain a grant or scholarship from a corporation, community or civic group, philanthropic or religious organization or directly from the school or college you are interested in attending. Federal grants and low-interest loans may also be available. Financial Aid information for NDSU is found on the Bison Connection website: http://www.ndsu.edu/bisonconnection/finaid/application/.

Scholarship are available from the College of Human Development and Education. See http://www.ndsu.edu/hde/hde scholarships/ for scholarships specific to dietetics.

The Academy of Nutrition and Dietetics Foundation offers scholarships to encourage eligible students to enter the field of dietetics. Student members of the Academy enrolled in their junior year in an ACEND- accredited or approved program may apply for a Foundation scholarship. Scholarships are also available for student members in ACEND-accredited dietetic internships and graduate studies. Contact the Academy's Accreditation and Education Programs Team (800/877-1600, ext. 5400 or education@eatright.org) for ADAF scholarship information. https://www.eatrightpro.org/membership/student-member-center/scholarships-and-financial-aid
**Need More Information?**

For other career guidance information, contact Academy's Accreditation and Education Programs Team: Academy of Nutrition and Dietetics Accreditation and Education Programs Team 120 South Riverside Plaza, Suite 2000 Chicago, Illinois 60606-6995 Phone: 800/877-1600, ext. 5400 Fax: 312/899-4817 E-mail: education@eatright.org

**Introduction**

North Dakota State University (NDSU) is pleased to welcome students who have chosen to complete the Didactic Program in Dietetics (DPD).

This handbook is designed as a guide in the last four semesters of course work and the internship application process. It provides specific information and instructions to make the students' responsibilities and the program's expectations clear. Students are being prepared to assume the role as a professional in dietetic practice. The information provided in this handbook reflects the practices and requirements of the Academy of Nutrition and Dietetics and the facilities where students may continue their professional experience through a dietetic internship.

Upon graduation from the program, students are eligible to complete an accredited internship (a minimum of 1200 supervised practice hours) to then be eligible to take the examination to become a registered dietitian and begin professional practice. (Please note that January 1, 2024 a Masters degree will also be required.) Students should be prepared to apply classroom learning to work experiences; to be actively involved in the learning process; to function with dedicated fellow students, faculty and staff; to work hard; and to grow personally and professionally.

The Department of Health, Nutrition and Exercise Sciences adheres to the College of Human Development and Education and NDSU's statement of equal opportunity:

**NDSU admits students without regard to race, color, age, national origin, ancestry, religion, or physical impairment. All NDSU students have nondiscriminatory access to all available financial assistance, facilities, activities, and programs.**

**Accreditation**

The DPD at NDSU is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). ACEND is the Academy of Nutrition and Dietetics' accrediting agency for education programs preparing students for careers as registered dietitians (RDN) or dietetic technicians, registered (DTR). ACEND is recognized by the United States Department of Education as a Title IV gatekeeper. This recognition affirms that ACEND meets national standards and is a reliable authority on the quality of nutrition and dietetics education programs.

**Verification Statement**

Students successfully completing the Didactic Program in Dietetics are eligible to receive a Verification Statement from the DPD Director. The Verification Statement containing the DPD Director's original signature documents that the student has successfully met all of the requirements for a DPD and that students are eligible to enroll in an accredited dietetic internship to complete their education to become a registered dietitian.
In order to receive a Verification Statement from the DPD Director, the student must:

- Earn a bachelor's degree. Students should refer to the university catalog for university requirements for graduation. See degree/graduation requirements at [https://bulletin.ndsu.edu/undergraduate/colleges/human-development-education/health-nutrition-exercise-sciences/dietetics/#majortext](https://bulletin.ndsu.edu/undergraduate/colleges/human-development-education/health-nutrition-exercise-sciences/dietetics/#majortext). A minimum of 120 credits are required.

- Graduate with an overall GPA of 3.0 or higher.

- Earn a grade of "C" or higher in all HNES courses.

- Earn an 80% or higher on the Dietetics Practice Exam and the Post Dietetics Exam. Students will be allowed to retake the tests as often as needed until Wednesday before graduation to earn 80% on these exams.

The student must provide the DPD Director with official transcripts from all colleges and universities where they completed coursework that was applied to both the undergraduate degree and the DPD. A final official transcript from NDSU that shows the degree awarded and the date it was awarded must be sent to the DPD Director after graduation before a Verification Statement will be provided to the student.

The DPD Coordinator will need an updated mailing address to send the completed Verification Statements. Additional information unique to the student will be required to complete the verification statement (ACEND requirements).

After meeting the above requirements, the DPD Coordinator will provide the student with 5 original copies of the Verification Statement. Notify the DPD Coordinator in advance if additional copies will be required.

For students applying to dietetic internships using the Dietetic Internship Centralized Application System (DICAS), the DPD Coordinator will complete the Verification Statements online when requested by the applicants. See [https://portal.dicas.org/dicasHelpPages/instructions/index.html](https://portal.dicas.org/dicasHelpPages/instructions/index.html)

**Declaration of Intent Form**

Students who apply to dietetic internships before they complete their DPD requirements or the bachelor's degree should request a Declaration of Intent Form signed by the DPD Director. For students applying to dietetic internships using the Dietetic Internship Centralized Application System (DICAS), the DPD Coordinator will submit the Declaration of Intent online when requested by the applicants. Student will need to provide a list of classes in progress or that will need to be taken before the form can be completed by the Coordinator.
Mission Statement

The mission for the Didactic Program in Dietetics at North Dakota State University is to provide a strong undergraduate program in the areas of food and nutrition that enable students to be accepted into an accredited dietetic internship or graduate program to become Registered Dietitians who are active professionals and engaged in lifelong learning.

Program Goals and Measureable Outcomes

Program Goal 1:

The Program will produce entry-level graduates who are competent to enter into a dietetic internship program a pathway offering supervised-practice or a graduate program.

Program Objectives for Goal 1

- At least 80% of program students will complete the program/degree requirements within 3 years.
- At least 75% of program graduates apply for admission to a supervised-practice program prior to or within 12 months of graduation.
- At least 60% of program graduates are admitted into supervised-practice program within 12 months of graduation.
- The program’s one-year pass rate (graduates who pass the registration exam within one year of the first attempt) on the CDR credentialing exam for dietitian nutritionist is at least 80%
- At least 50% of DPD graduates who were not enrolled in a supervised-practice will choose to pursue a graduate degree or professional degree within 12 months of graduation.
- Over a five-year period, at least 50% of the responding interns will rate themselves, in four content areas, with mean of ≥3.0 on a Likert scale of 1-4, (4=well-prepared), when compared to fellow interns from other dietetic programs.
- Over a five-year period, 80% of the responding Supervised Practice Program Directors will rate NDSU graduates in four content areas with a mean of ≥3.0 on a Likert scale of 1-4, (4=well-prepared) when compared to fellow interns from other dietetic programs.

Program Goal 2:

The program will produce graduates who are active professionals and engaged in lifelong learning.

Program Objectives for Goal 2:

- Over a five year period, at least 50% of the DPD graduates responding to alumni survey will indicate participation in at least one professional activity in the past year.
- Over a five-year period, at least 50% of the DPD graduates responding to alumni survey will report on the alumni survey that they have participated in continuing education activities in the past year.
- Over a five year period, at least 50% of the DPD graduates responding to alumni survey will report that they have completed >10 hours of volunteer or philanthropic activities in the past year.
GPA Requirements

Students who are admitted into the program must have a minimum overall GPA of 3.0 with a 2.75 science GPA. In addition, students must have earned a grade of B or higher in HNES 250 and a grade of C or higher in Chemistry 117, Biochemistry, Anatomy and Physiology 1/L and 11/L, Microbiology, College Algebra, and all HNES classes. These science and math classes must be completed successfully before taking HNES 351.

After admittance to the Professional Dietetics Program (DEP or DPD) at NDSU, all dietetics students are required to continue to maintain a minimum institutional grade point average of 3.0, and must earn a C or higher in all HNES classes to remain in the program.

Students accepted in the DPD should be aware that, in order to continue their education in a dietetic internship (DI), they should have a minimum 3.25 cumulative GPA. If the GPA is lower than 3.25, it is unlikely that a student will be accepted into a DI. The higher the GPA is, the more likely that a student will receive a match to a DI. However a high GPA does not automatically guarantee a match to a DI. Without the supervised practice hours, students will NOT be eligible to take the registration examination to become a registered dietitian. Work experience, volunteer or paid, in a hospital, long term care, or other type of foodservice, or a community setting will enhance a student’s chance to obtain a dietetic internship. It is also important to have demonstrated leadership potential by serving as leaders in professional activities throughout the college years.

Curriculum Guide and 4 Year Plan

https://www.ndsu.edu/registrar/academics/curricula/hde/

Select the year that you declared your major in dietetics for your four year plan.
How Can I Improve My Chances of Getting Matched?

For the past three years, 90% of the students who participated in the national computer match received a match for an internship. Internships continue to become more competitive. In order to increase your chances for an appointment, you should:

1. Start early
2. Excellent GPA (3.25 or better)
3. Volunteer and work experience in dietetics related fields
4. Participate in leadership activities
5. Get to know your DPD and dietetics faculty through office hours
6. Join SAND
7. Join the Academy of Nutrition and Dietetics
8. Be flexible
9. Apply to more than one internship program

Recommended Timeline

Freshman/Sophomore Year
- GPA
- Join SAND
- Join the Academy of Nutrition and Dietetics and you will automatically be in the North Dakota Academy of Nutrition and Dietetics
- Look for volunteer/work opportunities in one of the areas of dietetics

Junior Year
- Become familiar with the Academy website; the BB DPD organization page for possible internships
- Meet with DPD director about your future plans regarding dietetics, graduate studies or other career plans. Indicate graduation timeline to DPD director.
- Identify who you are going to ask to write letters of recommendations
- Get involved with SAND - run for office
- Maintain membership in the Academy
- Maintain or improve GPA

Senior Year
- Identify internships and the requirements to apply. (Get preceptors if apply for distance internships.)
- Build resume, add additional volunteer or professional experiences.
- Create personal statement
- Maintain improve GPA
- SAND membership/board position
- Maintain Academy membership
• Attend local professional meetings and the annual state professional conferences
• Take GRE examination - if needed for the internships/grad schools that you are applying for
• Complete DICAS application

**Fees and Expenses**

Students meet fall semester with the DEP & DPD Directors to discuss the annual dietetics budget for the current year.

**Estimated Costs**

In addition to tuition, there may be some additional costs associated with the program, which are listed below. Exact amounts for these costs may vary, so please be aware that the figures listed are estimates. This list is not meant to be all-inclusive but is included to aid students in financial planning.

**Junior Year**

<table>
<thead>
<tr>
<th>Cost Description</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Student Membership in the Academy of Nutrition and Dietetics (required)</td>
<td>$60.00</td>
</tr>
<tr>
<td>Student Academy of Nutrition and Dietetics Membership (required)</td>
<td>$9.00</td>
</tr>
<tr>
<td>Transportation</td>
<td>cost varies</td>
</tr>
</tbody>
</table>

**Senior Year**

<table>
<thead>
<tr>
<th>Cost Description</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Student Membership in the Academy of Nutrition and Dietetics (required)</td>
<td>$60.00</td>
</tr>
<tr>
<td>Student Academy of Nutrition and Dietetics Membership (required)</td>
<td>$9.00</td>
</tr>
<tr>
<td>Criminal Background Check</td>
<td>$35.00</td>
</tr>
<tr>
<td>Online application fee (first site)</td>
<td>$45.00</td>
</tr>
<tr>
<td>Each additional site</td>
<td>$20.00</td>
</tr>
<tr>
<td>Digital Matching Fees</td>
<td>$55.00</td>
</tr>
<tr>
<td>Transcripts from each college/university attended</td>
<td>cost varies</td>
</tr>
</tbody>
</table>

1 Transcript is needed after grades are posted when you graduate to get verification statement. Additional application fees to specific internships may be required. Previous students report costs ranging from $250 - $450 for the entire application process.

**Withdrawal from the University Fee Refund**

Students who wish to withdraw from the university are required to complete [http://www.ndsu.edu/fileadmin/registrar/forms/withdrawal.pdf](http://www.ndsu.edu/fileadmin/registrar/forms/withdrawal.pdf). The last day to withdraw from classes with a full refund is Wednesday of the second week of classes and can be found [http://www.ndsu.edu/registrar/dates/calendar/](http://www.ndsu.edu/registrar/dates/calendar/). After that, refunds are pro-rated.

**Post-Graduation Fees**

Internship costs vary widely. The DI's website should be the most up-to-date place to look for these costs. Other sources of information for these costs are available from the Program Coordinator.

Application fees are required for taking the Registration Examination for Dietetics. Additional fees are required to become active members of the Academy of Nutrition and Dietetics. If you work in North Dakota, individuals should apply for a limited license for dietitians from the North Dakota Board of Dietetic Practice.
Directions for Internships Participating in Centralized Application System (DICAS)

Click the link found here:
https://portal.dicas.org/dicasHelpPages/instructions/index.html

Frequently Asked Questions and Answers about Internship Matching

What does D&D Dietetic Internship Matching do?
The D&D Digital Internship Matching serves as a clearinghouse to help applicants obtain an Internship (supervised practice position) from their rankings and to help Dietetic Internships (DI) obtain applicants from their choices. It eliminates unfair pressures and premature decisions in appointments by internships and acceptance or rejection of appointments by applicants.

Who screens applications and decides which candidates are acceptable to a particular program?
Each DI program screens their own applications and submits to D&D Digital a priority ranking of acceptable applicants and their maximum class size.

DI matching does not change the program’s or applicant’s selection process. A program will not be matched to an applicant whose name does not appear on the program’s priority listing. An applicant will not be matched to a program whose name does not appear on the applicant's priority listing.

Will the applicants or programs know how they have been ranked by the other?
No. All information submitted to D&D Digital is kept confidential. Each applicant is given the final result of their matching. Each program is provided with the names of their matched applicants. Programs and applicants are not told by D&D Digital how they were ranked by each other.

What do I need to do to be considered for an appointment to a Dietetic Internship?
There are two components. All applicants for a Dietetics Internship must complete both components to participate in DI matching.

1. Most Internships participate in an online Dietetic Internship Centralized Application System (DICAS) https://portal.dicas.org to receive your application. Applications to other Internships should be sent to the DI program director or as directed on on the DI program’s website. For additional information, contact your Didactic Program Director or the Academy of Nutrition and Dietetics website www.eatright.org/ACEND.

2. Each Applicant must also register for Dietetic Internship matching with D&D Digital www.dnddigital.com to create/edit/verify their prioritized list of Dietetic Internships to participate in the DI match.($55).

Programs that do not participate in the matching process accept applications only from students employed by the sponsoring institution.

Can I apply to both the full-time and part-time option of the same DI program?
Yes. DI programs with both full and part-time options may have two computer matching codes, one for each option. Applicants must apply to and rank both full-time and part-time options to be considered for both options in the matching process.
Is there a limit to the number of programs that one can apply to and rank for computer matching?

No. However, you must submit an application to each program, and rank each program in your Internship Choices for matching at D&D Digital.

What process is used for the matching?

The matching process matches program’s highest possible ranked applicants with applicant’s highest possible ranked programs until all possible matches are completed. Check on matching overview for additional information.

If I register with D&D Digital for the DI match process, but change my plans, how should this be handled?

Prior to the withdraw deadline, you must notify D&D Digital by email of your decision to withdraw from the matching process. Applicant withdraw deadline dates can be found on the Spring and Fall Timeline links. The matching fee will not be refunded.

Do some applicants receive matches to more than one Dietetic Internship?

No. Applicants are provided one match.

What happens if I do not receive a match?

Dietetic Internships with Openings that chose to have their name released will be posted on D&D Digital website links, beginning on dates shown on links for Spring and Fall Timelines. Applicants who did not match and Dietetic Internship Directors with openings may contact each other. Your Didactic Program Advisor can be helpful in evaluating this information and exploring options.

What does releasing my matching results mean?

Choosing to give permission to D & D Digital to release your matching results means, your name will be included in a list, indicating a match or no match, that is sent to all Dietetic Internship and Didactic Program Directors. If no match occurs, your name, address, email address and college or university where your verification statement was or will be granted will be included on another list that the internship programs with openings receive. If a program has a vacancy they can then make contact with any unmatched applicants.

Should I release my results if I cannot relocate?

Yes. If you do not match and a vacancy occurs in a program in your area, this is the only way Internship Directors and Didactic Program Directors will know of your possible availability.

Can I reorder my DI priority rankings after the registration deadline?

Yes, but only during a specified time period following the registration deadline. However, no additional internships can be added to your list after the registration deadline. Use the Timeline Link to find the beginning and ending dates to reorder your priorities.

If I do not receive a match, do my applications and DI rankings automatically move forward to the next Fall or Spring matching period?

No. New applications and DI rankings are required for each Spring and Fall matching period.

Timelines for DICAS and other information before you start the application

The DICAS portal is available in early December, for the Spring match and in May for the Fall match. The online application(s) must be completed no later than 11:59 p.m. Central Time on the due date. The fee to use DICAS is $45 for the first application submitted and $20 for each additional application.
References: Include the name and contact information (specifically an email address) for each reference. This will trigger an email message requesting completion of a reference form. Each reference will complete the form online.

When prompted, include the DPD Course List for DICAS. You will need to get this from the DPD coordinator or it will be on the BB DPD student organization website.

Verification statements vs Declaration of Intent: If you have graduated, the DPD coordinator will provide/complete the verification statement online. If you have not graduated, the student will need to provide a list of courses in which the student is enrolled. The coordinator will then complete the Declaration of Intent with those courses listed. Either way, the student must check the completed paperwork indicating approval or not. The student should contact the coordinator with updated information.

For help with the DICAS system, email DICASinfo@DICAS.org.

Transcripts: Official transcripts from all colleges and universities attended should be ordered and sent to: DICAS Transcript Department PO Box 9118 Watertown, MA 02472

Register online with D&D Digital: Select dietetic internship priority choices by 11:59 p.m. central time on February 15 for spring Match. There is a $55.00 computer matching fee.
Policies and Procedures

Absences and Attendance
It is the responsibility of the DPD students to attend all DPD classes. Students should arrive promptly for scheduled courses, labs and any supervised projects. If a student will be late or absent, the student is expected to call the designated individual at that facility prior to the scheduled start time.

Emergencies
In case of an emergency, notify the course instructor.

Illness
Students are encouraged to accept responsibility for personal health, especially during this time of intense professional preparation. An illness that interferes with performance, particularly if it endangers the health of clients, customers or other students, should be reported as soon as possible to the instructor for the course. If at all possible, this contact should be in advance of scheduled responsibilities or class time. This means if you are sick, don't come to class and let your instructor know you are ill!

Rescheduling Excused Absences
Rescheduling of excused absences is at the discretion of the instructor. Rescheduling may require Saturdays or vacations. Students should be aware that it may be impossible to reschedule most learning experiences and may be reflected in final course grade.

Unexcused Absences
Students should be aware that excused absences are usually granted only in the case of illness. Examples of unexcused absences include: family vacations, going home early for a university break, weddings, etc.

Extracurricular Activities
The faculty supports extracurricular activities, but coursework and assignments take priority over employment, athletic participation, club meetings or other such events. To avoid conflict with outside activities, consult the course instructor at the beginning of the semester to try to work around known schedule conflicts.

Inclement Weather
If NDSU cancels classes due to the weather, students should not report to project settings. Students are responsible for notifying the site contact person that they will not be in attendance due to the cancellation of classes.

Transportation Problems
Students are responsible for transportation to and from community practice sites or other required outside activities. If students have "car problems", they are expected to make other arrangements for getting to the facility on time. All costs for transportation and liability for safety to and from facilities are the responsibility of the student.

Academic Performance
In order to enter the DPD, students are required to have achieved a minimum 3.0 institutional grade point average (GPA) and a 2.75 GPA in the sciences. Students are also required to have received a B or above in Nutrition 250 and a C or above in Chem Concepts and Applications (Chem 117), Biochemistry (BIOL 260), Microbiology (Micr 202/L), Anatomy and Physiology (Biol 220/L and 221/L).
After admittance to the DPD at NDSU, all dietetic students are required to continue to maintain a minimum institutional grade point average of 3.0, and earn no less than a C in all HNES classes. Evaluation of students will occur at midterm and at the end of each course. Students will be required to submit midterm reports to ensure that the student is staying on track to meet GPA requirements of the program.

If a student is not staying on track, the student will be encouraged to participate in activities that will improve learning, including but not limited to study buddies, active participation in the class room, meeting with the instructor, and remedial activities to increase the likelihood of success. If a student fails to maintain the minimum GPA or does not earn at least a C in all HNES classes, the student will forfeit their place in the program. Although this GPA exceeds the requirements for the university and the department, it does not guarantee a match to a Dietetic Internship or a successful completion of the Dietetic Registration Examination.

The DPD is designed as sequential learning. Knowledge and skills that will be obtained in one experience are further developed in future experiences. Therefore, students should take DPD courses in the designated sequence. Discuss exceptions with your academic advisor.

The DPD is designed to help students meet the knowledge and skill requirements to practice as dietetic intern. The development of these abilities will be assessed, in part, through the attainment of specified core knowledge requirements (see Appendix A). Students are helped to meet the required core knowledge by practicing skills and using nutrition knowledge both in the classroom and to a lesser degree, through practical experience. Evaluations by faculty and staff are used to chart the progress toward meeting the core knowledge requirements. Graduation from the program requires successful completion of all requirements.

Assessment of Prior Learning

A student may request that the Dietetics Team (made up of all Dietetics faculty and Department Chair) evaluate prior coursework or work experience, to give credit for the learning that occurred in those experiences.

For a class substitution or waiver, the student will be required to make a formal request to the Program Coordinator with the course syllabus and transcript with the final grade of requested substitution. Samples of work completed may also be required if a class waiver is requested. If the student is requesting credit for learning that occurred during work or volunteer experiences, the student must include job title, detailed job duties, length of experience, work samples and their supervisor's name to contact for a performance evaluation. The student's self-assessment of the core knowledge and skills that he/she feels that the experience has met also needs to be included.

The Core Knowledge Requirements for DPD, as well as university requirements will be used by the Dietetics Team to establish the level of prior learning. The Dietetics Team meets monthly during the academic year. The Program Coordinator will contact the student within one week after the request has been discussed in the team meeting. If approved, the student will be instructed to contact his/her advisor to complete the appropriate substitution/waiver request for the registrar's office. To appeal the committee’s decision, follow the university grievance procedure found in the student handbook.

Calendar

The calendar for the university is found at http://www.ndsu.edu/registrar/dates/calendar/.

Disciplinary and Grievance Procedures

For the DPD, professional behavior issues are first resolved within the department with the appropriate faculty member and Department Head/Program Coordinator. Minor problems may easily be resolved during a faculty-student conference. Problems that are more chronic will be
addressed if the student fails to meet directives. Students who violate university policy are subject to disciplinary action by the university. Appeals to disciplinary action may be made through the appeals system. The student code which includes information about the appeals system and grievance process is found at: http://www.ndsu.edu/fileadmin/studentlife/StudentCode.pdf. It is hoped that student complaints can be dealt with at the instructor-student level. However sometimes this is not possible. Students should follow the procedures outlined in the Student Code Handbook. After exhausting the university's written complaint policy, students may only then submit a letter of complaint to ACEND for unresolved complaints related to the ACEND accreditation standards.

**Dress Code**

All students are expected to adhere to those requirements of personal hygiene and cleanliness, which result in a well-groomed professional. The student will present a neat, professional appearance at all times. *Dress in practicum settings* will be in accordance with the regulations at the facility.

Where dress codes are not specified, the student will adhere to the following:

- Shoes will be in good repair. They must be closed at toe and heel, with heel of comfortable height (1½ inches or lower). Heels higher than 2 inches pose a safety threat to students.
- Attire should always be neat, clean, and well fitting.
- Practice good personal hygiene to provide a general appearance of cleanliness and neatness at all times. Hair must be neat and clean and of natural color. Fingernails must be clean and neatly filed or clipped.
- Jewelry, when worn, should be minimal. Limit jewelry to one simple necklace, small earrings, one ring per hand, and professional pins with safety clasps. No jewelry in the nose, eyebrow, tongue, or any other visible body piercing except for the earlobe is allowed.
- Students must dress in a professional manner. Clothing should not be transparent, revealing, tight fitting, must cover the midriff, upper thigh and buxom area and not interfere with performing job function. Blue jeans, knits, sweats, and other similar outfits are not acceptable.
- No perfume.

Additional requirements for the Foodservice setting:

- Canvas, cloth, or any other absorbent-material shoes are not permitted.
- All personnel must wear a hair restraint: either a surgical cap or hair net is required. Beards must be covered with a beard cover.
- Nail polish may not be worn. Nails are to be trimmed and not be longer than the fingertip edge.
- No dangling or hoop earrings may be worn.

**Evaluation Procedures**

At the end of a course students evaluate the DPD courses and faculty. At the end of their program students evaluate the overall program.

Students' knowledge and professional skills are evaluated in both academic and practicum settings. Grade criteria and examples of the performance evaluation forms are distributed and discussed at the beginning of each course or area of practice.

Student performance and ability to meet the DPD Core Knowledge requirements for the RD are
evaluated on a regular basis. Course grades are determined as outlined in each course syllabus. Students must receive satisfactory performance evaluations and meet requirements listed in Appendix

A. Appendix B contains the DPD Student Evaluation conducted during the HNES 491 Seminar class.

Gifts and Gratuities

Consistent with the professional standards, no gifts or gratuities can be accepted by students.

Healthcare and Accident Insurance

NDSU does not provide health care or accident insurance for DPD students. Each student is responsible for her/his own health insurance or expenses related to health care or accident coverage. Students must have health and accident insurance or coverage through an individual or family policy.

Injuries

Immediately contact the supervisor or preceptor regarding any injury and follow the appropriate injury reporting procedures for the institution. Submit a report to the instructor within 24 hours using the First Report of Injury.

Liability during Travel or on Site

Any medical expenses from injuries, which occur during travel to or from a work site, or during practicum experiences, are the responsibility of the student.

Mobile Devices

The use of laptops/mobile devices in the classroom is strictly for learning activities related to the class in session. Instructors have the prerogative to ask the lid of the laptops/tablets to be closed or mobile devices turned off. Students may bring laptops to all classes as long as they abide by this policy.

Students may not utilize mobile device(s) for exams or assessment tasks. The phone should be kept on silent or vibrate during class and labs. Students must receive permission from individuals involved before taking photos, recording sound or videoing them (including instructors).

Performance Appraisal

Performance appraisal of students is an integral part of the DPD. Students are regularly evaluated by both the course instructor in didactic experiences and by staff during the practicum experience.

Personal Files

Students have access to the following information in their personal files maintained by the department: Academic Advising Files and Progress Evaluation Files. Files may be reviewed in a faculty member’s or Program Coordinator’s office during office hours or scheduled appointments. Students do not have access to the DPD Selection Files.

Probationary Status

See Policies and Procedures, for a discussion of performance expectations and departmental probation and/or the university catalog for university probation.

Protection of Privacy

NDSU complies with the intent of the Family Education Rights and Privacy Act (Public Law 93-
480, Sec. 438, together with amendments thereto, codified in 20 USC Sec. 1232G) and regulations issued there under in Title 45 code of Federal Regulations, Part 99, which prescribe access to and release of post-secondary student education records in the custody of the educational institutions. More information at http://www.ndsu.edu/bisonconnection/ferpa/

Professional Standards

Professional Responsibility

While enrolled in the DPD, the student shall conform to the Academy of Nutrition and Dietetics Standards of Professional Responsibility and Code of Ethics. The DPD student must represent the DPD in a professional manner.

The student shall respect all information and activities related to the practicum facility to be confidential. Under no circumstances should such knowledge be disclosed to unauthorized persons.

Information regarding personnel and finances of a facility and personal employee data including disciplinary action and performance appraisals is confidential and must not be discussed with others. Confidentiality also applies to clients and patients.

Professional Conduct

The faculty of the DPD requires the following professional behaviors in the classroom and/or practicum experience:

• Submit written work in a professional format.
• Be good role models regarding nutrition and self-care.
• Take responsibility for self-learning.
• Maintain a professional appearance.
• Maintain confidentiality.
• Demonstrate a positive attitude.
• Accept, seek, and utilize constructive criticism.
• Respond to all situations in a mature manner.
• Respect for policies and procedures (i.e. use appropriate channels for change). Professional Responsibilities

Students will:

• Meet standards for quality and productivity of work.
• Manage time effectively.
• Develop and evaluate own learning goals, in consultation with the instructor.
• Attend professional meetings.
• Meet the ethical standards of the Academy of Nutrition and Dietetics. http://www.eatrightpro.org//media/eatrightpro%20files/career/code%20of%20ethics/coe.ash Students who seek admission or who are currently enrolled in either the NDSU DPD or DEP should be careful to only complete nutrition assessment, MNT, or other professional-level nutrition and dietetics tasks under the direct supervision of a licensed and registered dietitian."
Course Descriptions

HNES 141 - Food Sanitation (1 Credit)
Principles of safe food handling practices designed for foodservice operators. Includes Food Safety by exam.

HNES 250 - Nutrition Science (3 Credits)
Scientific principles of nutrition applied to maintaining humans in optimum health. Prereq: CHEM 117 or CHEM 121.

HNES 251 - Nutrition, Growth, and Development (3 Credits)
Examination of the course of growth, maintenance, and senescence and nutrient needs throughout the lifecycle. Prereq: HNES 250.

HNES 261 - Food Selection and Preparation Principles (3 Credits)
Scientific principles underlying food selection, preparation, and preservation; integration of nutrition principles, food standards, cost comparisons, and new food developments. Prereq: CHEM 117 or 121.

HNES 261L - Food Selection and Preparation Principles Laboratory (2 Credits)
Illustrates and extends lecture topics and stresses practical application of scientific food preparation principles. One 3-hour laboratories. Prereq: CHEM 117 or CHEM 121, HNES 141.

HNES 291 - Seminar/Introduction to Dietetics (1 Credit)
Introduction to the profession of dietetics. Students will explore the differences between the two dietetics options at NDSU including costs, program fees, practicum and internship sites, and application process.

HNES 351 - Metabolic Basis of Nutrition (4 Credits)

HNES 354 - Introduction to Medical Nutrition Therapy (4 Credits)
Introduction to the role and skills in nutritional care and application of skills necessary for beginning competency as a clinical dietitian. Prereq: HNES 351,250,251.

HNES 361 - Foodservice Systems Management I (3 Credits)
Principles and methods of purchasing, production, and management for quantity foodservice operations. Prereq: HNES 261, 261L.

HNES 361L - Foodservice Systems Management I Laboratory (3 Credits)
Menu and special event planning, food production, recipe analysis and safety & sanitation for student led "made from scratch" lab experience. Prereq: HNES 261, 261L. Prereq or Coreq: HNES 361.

HNES 400 - Interprofessional Health Care Practice (3 Credits)
This course is designed for pharmacy, nursing, allied sciences, and other allied health students focusing on the necessary knowledge, skills, and attitudes to function as an
effective member of the health care team. Prereq: HNES 354. Cross-listed with PNAS.

**HNES 442/642 - Community Health and Nutrition Education** (3 Credits)
Nutrition education in community setting. Includes behavior change, education and counseling theory; and needs assessment, planning, implementation, and evaluation in a community setting. Prereq: HNES 251.

**HNES 442L/642L- Community Health and Nutrition Education Laboratory** (2 Credits)
Application of nutrition education and program development in community settings. Pre or co-req: HNES 442/642.

**HNES 458 -Advanced Medical Nutrition Therapy** (4 credits)
Principles in the nutrition care of patients with conditions requiring nutrition care. Prereq: HNES 351,354.

**HNES 460 - Foodservice Systems Management II** (3 credits)
The role of foodservice in today's society. Application of administration concepts in foodservice operation including equipment, layout, marketing, and budget management. Prereq: HNES 361.

**HNES 481- Capstone Course for DPD** (1 credit)
Capstone for Dietetic Majors in the Didactic Program in Dietetics (taken the fall before student graduates)

**HNES 491- Seminar: Dietetics Internship Application** (1 Credit)
Explores a variety of internships sites. The student will select a minimum of 4 programs of interest, compare programs and complete an application using the DICAS format for application and reference forms. (taken the fall before a student graduates)
Appendix A
A: Core Knowledge & Competencies for the RD

Domain 1: Scientific and Evidence Base of Practice: Integration of scientific information and research into practice.

<table>
<thead>
<tr>
<th>Knowledge: Upon completion of the program, graduates must be able to:</th>
<th>Courses</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>KRDN 1.1</strong> Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.</td>
<td>HNES 354, HNES 442L, HNES 458, HNES 481</td>
</tr>
<tr>
<td><strong>KRDN 1.2</strong> Use current information technologies to locate and apply evidence-based guidelines and protocols.</td>
<td>HNES 354, HNES 442L, 458, HNES 481</td>
</tr>
<tr>
<td><strong>KRDN 1.3</strong> Apply critical thinking skills.</td>
<td>HNES 354, HNES 442L, HNES 458, HNES 481</td>
</tr>
</tbody>
</table>

Domain 2: Professional Practice Expectations: Beliefs, values, attitudes and behaviors for the professional dietitian level of practice.

<table>
<thead>
<tr>
<th>Knowledge: Upon completion of the program, graduates must be able to:</th>
<th>Courses</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>KRDN 2.1</strong> Demonstrate effective and professional oral and written communication and documentation.</td>
<td>ENG 110, ENG 120, Upper level English, COMM 110, HNES 261, HNES 261L, HNES 351, HNES 354, HNES 361, HNES 361L, HNES 442, HNES 442L, HNES 458, HNES 460, VETS 115, HNES 481, HNES 491</td>
</tr>
<tr>
<td><strong>KRDN 2.2</strong> Describe the governance of dietetics practice, such as the Scope of Dietetics Practice and the Code of Ethics for the Profession of Dietetics; and describe interprofessional relationships in various practice settings.</td>
<td>HNES 291, HNES 354, HNES 400, HNES 458, HNES 481</td>
</tr>
<tr>
<td><strong>KRDN 2.3</strong> Assess the impact of a public policy position on nutrition and dietetics practice</td>
<td>HNES 442</td>
</tr>
<tr>
<td><strong>KRDN 2.4</strong> Discuss the impact of health care policy and different health care delivery systems on food and nutrition services.</td>
<td>HNES 442</td>
</tr>
<tr>
<td><strong>KRDN 2.5</strong> Identify and describe the work of interprofessional teams and the roles of others with whom the registered dietitian nutritionist collaborates in the delivery of food and nutrition services.</td>
<td>HNES 354, HNES 400</td>
</tr>
<tr>
<td><strong>KRDN 2.6</strong> Demonstrate an understanding of cultural competence/sensitivity.</td>
<td>HNES 361, HNES 442,</td>
</tr>
<tr>
<td><strong>KRDN 2.7</strong> Demonstrate identification with the nutrition and dietetics profession through activities such as participation in professional organizations and defending a position on issues impacting the nutrition and dietetics profession.</td>
<td>HNES 442L</td>
</tr>
<tr>
<td><strong>KRDN 2.8</strong> Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.</td>
<td>HNES 442L, HNES 481</td>
</tr>
</tbody>
</table>
### Domain 3. Clinical and Customer Services: Development and delivery of information, products and services to individuals, groups and populations.

<table>
<thead>
<tr>
<th>Knowledge: Upon completion of the program, graduates must be able to:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>KRDN 3.1</strong></td>
<td>Use the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions.</td>
</tr>
<tr>
<td></td>
<td>HNES 354, HNES 442, HNES 458, HNES 481</td>
</tr>
<tr>
<td><strong>KRDN 3.2</strong></td>
<td>Develop an educational session or program/educational strategy for a target population.</td>
</tr>
<tr>
<td></td>
<td>HNES 354, HNES 458, HNES 442L</td>
</tr>
<tr>
<td><strong>KRDN 3.3</strong></td>
<td>Demonstrate counseling and education methods to facilitate behavior change and enhance wellness for diverse individuals and groups.</td>
</tr>
<tr>
<td></td>
<td>HNES 442, HNES 481</td>
</tr>
<tr>
<td><strong>KRDN 3.4</strong></td>
<td>Explain the processes involved in delivering quality food and nutrition services.</td>
</tr>
<tr>
<td></td>
<td>HNES 361L, HNES 481</td>
</tr>
<tr>
<td><strong>KRDN 3.5</strong></td>
<td>Describe basic concepts of nutritional genomics.</td>
</tr>
<tr>
<td></td>
<td>HNES 351</td>
</tr>
</tbody>
</table>

### Domain 4. Practice Management and Use of Resources: Strategic application of principles of management and systems in the provision of services to individuals and organizations.

<table>
<thead>
<tr>
<th>Knowledge: Upon completion of the program, graduates are able to:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>KRDN 4.1</strong></td>
<td>Apply management theories to the development of programs and services.</td>
</tr>
<tr>
<td></td>
<td>ECON 105, HNES 361, HNES 361L, HNES 460</td>
</tr>
<tr>
<td><strong>KRDN 4.2</strong></td>
<td>Evaluate a budget and interpret financial data.</td>
</tr>
<tr>
<td></td>
<td>HNES 460</td>
</tr>
<tr>
<td><strong>KRDN 4.3</strong></td>
<td>Describe the regulation system related to billing and coding, what services are reimbursable by third party payers and how reimbursement may be obtained.</td>
</tr>
<tr>
<td></td>
<td>HNES 442, HNES 481</td>
</tr>
<tr>
<td><strong>KRDN 4.4</strong></td>
<td>Apply principles of human resource management to different situations.</td>
</tr>
<tr>
<td></td>
<td>HNES 460</td>
</tr>
<tr>
<td><strong>KRDN 4.5</strong></td>
<td>Describe safety principles related to food, personnel and consumers.</td>
</tr>
<tr>
<td></td>
<td>HNES 361, HNES 361L</td>
</tr>
<tr>
<td><strong>KRDN 4.6</strong></td>
<td>Analyze data for assessment and evaluate data to be used in decision-making for continuous quality improvement.</td>
</tr>
<tr>
<td></td>
<td>HNES 361, HNES 361L</td>
</tr>
</tbody>
</table>
### Evaluation of Professional Characteristics

Read each column, place an X in the box which best describes the dietetic student's performance. Circle specific items which apply. Under “Comments”, describe specific incidents for any rating which deviates above or below “Meets Expectations”. If a characteristic was not observed, write NA under “comments”.

<table>
<thead>
<tr>
<th>Dependency</th>
<th>Meets expectations</th>
<th>Does not meet expectations</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Exceeds expectations</strong></td>
<td>Follows all policies/procedures</td>
<td>Usually follows policies/procedures</td>
<td>Fails to follow policies/procedures</td>
</tr>
<tr>
<td><strong>Meets expectations</strong></td>
<td>Always follows through on assigned responsibilities</td>
<td>Usually follows through on assigned responsibilities</td>
<td>Fails to follow through on assigned responsibilities</td>
</tr>
<tr>
<td><strong>Does not meet expectations</strong></td>
<td>Needs no supervision</td>
<td>Needs some supervision.</td>
<td>Needs constant supervision.</td>
</tr>
<tr>
<td></td>
<td>Meets deadlines</td>
<td>Meets deadlines</td>
<td>Fails to meet deadlines</td>
</tr>
<tr>
<td></td>
<td>Accountable for own actions</td>
<td>Usually accountable for own actions</td>
<td>Puts responsibility for own actions on others</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Organizational skills</th>
<th>Meets expectations</th>
<th>Does not meet expectations</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Exceeds expectations</strong></td>
<td>Finishes work before deadlines</td>
<td>Meets deadlines</td>
<td>Misses deadlines, asks for extensions</td>
</tr>
<tr>
<td></td>
<td>Independently sets priorities</td>
<td>Sets priorities with assistance</td>
<td>Unable to set priorities</td>
</tr>
<tr>
<td></td>
<td>Concentrates work on priority items first</td>
<td>Usually works on high priority items first.</td>
<td>Fails to concentrate on high priorities first. Wastes times.</td>
</tr>
<tr>
<td></td>
<td>Manages multiple simultaneous responsibilities with ease.</td>
<td>Manages multiple simultaneous responsibilities</td>
<td>Unable to manages multiple simultaneous responsibilities</td>
</tr>
<tr>
<td></td>
<td>Requires no follow up</td>
<td>Requires some follow-up</td>
<td>Requires constant follow-up.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Flexibility</th>
<th>Meets expectations</th>
<th>Does not meet expectations</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Exceeds expectations</strong></td>
<td>Welcomes change</td>
<td>Accepts change without complaint</td>
<td>Resist changes</td>
</tr>
<tr>
<td></td>
<td>Adapts smoothly</td>
<td>Adapts with few problems</td>
<td>Unable/ unwilling to adapt</td>
</tr>
<tr>
<td></td>
<td>Eagerly cooperates when asked to make changes</td>
<td>Usually cooperates when asked to make changes</td>
<td>Uncooperative when asked to make changes</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Communication skills</th>
<th>Meets expectations</th>
<th>Does not meet expectations</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Exceeds expectations</strong></td>
<td>Constantly organizes/delivers clear messages (oral/written)</td>
<td>Usually able to organize/deliver clear messages (oral/written)</td>
<td>Unable to organize or deliver clear messages (oral/written)</td>
</tr>
<tr>
<td></td>
<td>Keeps others informed at all times</td>
<td>Usually keeps others informed</td>
<td>Fails to keep others informed</td>
</tr>
<tr>
<td></td>
<td>Practices active listening</td>
<td>Usually listens attentively</td>
<td>Fails to listen</td>
</tr>
<tr>
<td></td>
<td>Confidently makes quality presentations</td>
<td>Makes acceptable presentations</td>
<td>Unable to make acceptable presentations</td>
</tr>
<tr>
<td></td>
<td>Uses correct grammar/spelling at all times</td>
<td>Uses correct spelling and grammar most of the time</td>
<td>Uses incorrect spelling and grammar most of the time</td>
</tr>
</tbody>
</table>
### Interpersonal Skills

<table>
<thead>
<tr>
<th></th>
<th>☐ Exceeds expectations</th>
<th>☐ Meets expectations</th>
<th>☐ Does not meet expectations</th>
</tr>
</thead>
<tbody>
<tr>
<td>Always friendly to others</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Consistently treats others with respect/courtesy</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Displays empathy for others’ feelings</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Works effectively with people</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Negotiates so everybody wins.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Consistently treats others with respect/courtesy</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Usually shows empathy for others’ feelings</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Usually able to work well with others</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Usually willing/able to negotiate</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Often unfriendly or insincerely friendly to others</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Often treats others with disrespect, lack of courtesy or uses excessively flattery</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fails to show empathy for others’ feelings</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Unable to work well with people.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Unwilling to negotiate.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Initiative

<table>
<thead>
<tr>
<th></th>
<th>☐ Exceeds expectations</th>
<th>☐ Meets expectations</th>
<th>☐ Does not meet expectations</th>
</tr>
</thead>
<tbody>
<tr>
<td>Independently identifies and solves problems</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Generates ideas, puts ideas into action</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Takes responsibility for own learning</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Identifies, uses resources.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Probes for depth of knowledge.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Solves problems identified by others</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Acts on ideas generated by others</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Manages own learning with some direction</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Uses suggested resources.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shows interest in subject matter.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fails to identify or solve problems</td>
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<tr>
<td>Fails to act on assigned tasks.</td>
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<tr>
<td>Waits for info to be given.</td>
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<tr>
<td>Fails to use resources.</td>
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<tr>
<td>Shows little interest in learning.</td>
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</table>

### Response to Constructive Criticism

<table>
<thead>
<tr>
<th></th>
<th>☐ Exceeds expectations</th>
<th>☐ Meets expectations</th>
<th>☐ Does not meet expectations</th>
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</thead>
<tbody>
<tr>
<td>Seeks critiques.</td>
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<tr>
<td>Identifies own shortcomings</td>
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<tr>
<td>Consistently uses suggestions for self-improvement</td>
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<tr>
<td>Accepts critique without hurt or anger.</td>
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<tr>
<td>Admits own shortcomings when others identify them</td>
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<tr>
<td>Usually uses suggestions for self-improvement.</td>
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<tr>
<td>Becomes angry or defensive when criticized.</td>
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<tr>
<td>Denies own shortcomings.</td>
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<tr>
<td>Does not use suggestions for self-improvement.</td>
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<tr>
<td>Does not see the need to improve self</td>
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</tbody>
</table>

#### Dietetics Faculty Comments including student’s strengths and suggestions for improvement:

Evaluator’s Signature: ________________________________ Date: ____________

______________________________________ Date: ____________

______________________________________ Date: ____________

______________________________________ Date: ____________

Student’s comments:

NOTE: Student will receive the original evaluation form and a copy will be placed in their student file in the department.