

**Be Well Solutions Dietetic Internship Program**

Foodservice Supervised Practice Experience

PAL - Rotation Competency Form

|  |  |
| --- | --- |
| **Employee’s Name:** | **Facility Name**: |
| **Supervisor’s Name:** | **Dates of experience:** |

**Instructions**: Listed below are the ACEND-required learning competencies (CRDN) assigned to the BWS DI Foodservice Supervised Practice Experience. After reviewing each competency, please choose the CRDN(s) you feel you have fulfilled based on your prior experience and provide further explanation of that experience, being as detailed as possible. For each experience, describe the skills and level of expertise that you obtained (ex. “I successfully passed a ServSafe allergen class and am able to identify allergens on menus, successfully communicate them to guests, and prevent cross contamination on a daily basis”). If there is documentation to support the experience, please include it in the PAL Portfolio and reference it here in bold in the “Skills Mastered” column for that corresponding CRDN. *For further examples of documentation, please refer to the PAL Portfolio instructions.* A given experience can be applied toward the fulfillment of more than one CRDN.

|  |  |  |
| --- | --- | --- |
| **Competencies** | **Description of Learning Experience/Responsibilities** | **Skills Mastered** |
| **Professional Practice Expectations: Beliefs, values, attitudes, and behaviors for the nutrition and dietetics practitioner level of practice.** | | |
| CRDN 2.8 Demonstrate negotiation skills. |  |  |
| **Clinical and Client Services: Development and delivery of information, products and services to individuals, groups and populations.** | | |
| CRDN 3.13 Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources. |  |  |
| CRDN 3.14 Develop and evaluate recipes, formulas and menus for acceptability and affordability that accommodate the cultural diversity and health needs of various populations, groups and individuals. |  |  |
| **Practice Management and Use of Resources: Strategic application of principles of management and systems in the provision of services to individuals and organizations.** | | |
| CRDN 4.1 Participate in management functions of human resources (such as hiring, training and scheduling). |  |  |
| CRDN 4.2 Perform management functions related to safety, security and sanitation that affect employees, clients, patients, facilities and food. |  |  |
| CRDN 4.6 Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment. |  |  |
| **Leadership and Career Management: Skills, strengths, knowledge and experience relevant to leadership potential and professional growth for the nutrition and dietetics practitioner.** | | |
| CRDN 5.6 Promote team involvement and recognize the skills of each member. |  |  |

**Total hours of experience at the facility: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

Employee Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Attestation**

By signing this, I attest that the experiences/responsibilities and/or knowledge outlined above were achieved during the employee’s position at our facility and I confidently believe they are competent in each of the learning competencies chosen above.

Supervisor’s Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_