

**Be Well Solutions Dietetic Internship Program**

Wellness Prior Assessed Learning

Rotation Competency Assessment Form

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

The objective of this assessment is to determine the employee’s eligibility to receive prior assessed learning credits to apply to BWS DI’s Wellness rotation. Candidates with sufficient experience in terms of both skill development and duration will be permitted to opt out of some or all supervised practice hours and CRDNs assigned to the wellness rotation. Our aim is to facilitate a collaborative evaluation between the employee and supervisor.

**Employee Instructions**: Listed below are the ACEND-required learning competencies (CRDN) assigned to the BWS DI Wellness 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. If there is documentation to support the experience, please include it in the PAL Portfolio, mentioned in the application, and reference it here in the “PAL Portfolio Documentation” 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.

**Supervisor Instructions:** Please indicate a grade for each competency utilizing the performance standards listed below. The employee must receive a 4 or better to receive PAL credit for the competency. Please include additional comments as needed to explain your ratings.

**Grade Scale**

*Definition of Performance Standards:*

|  |  |
| --- | --- |
| 1 = N/A | Not available or not applicable Please make every effort to provide experiences that allow the intern to meet all competencies listed as some competencies are only available in one rotation. Thus, having competencies with N/A next to them necessitates that those competencies be incorporated into another rotation that may or may not be appropriate for that rotation/facility. If you are unsure how to include a competency in an activity, please contact the Dietetic Internship Director. |
| 2 = Incomplete | Work is technically inaccurate or incomplete. Tasks do not meet expectations and are thrown together without much thought. Projects lack detail and/or are unorganized. Displays unprofessional behavior or negative attitude. This score is only applicable when the intern is required to perform a task or produce an end product. |
| 3 = Assisted | Tasks are completed with initial directions and frequent feedback, frequent supporting cues, over a delayed time period as a result of the intern’s work, with intern rarely demonstrating critical thinking skills. Completes tasks in a professional manner, usually displaying a positive attitude. This score also applies to the projects in which the intern observes a process or event. A score of ‘3’ would indicate attendance. |
| 4= Supervised | Tasks are completed with initial directions and periodic feedback, occasional supporting cues, in a reasonable time period, with intern occasionally demonstrating critical thinking skills. Offers analyses and evaluations of obvious factors. Sometimes demonstrates a comprehensive approach. Projects are detailed and organized. Completes all tasks in a professional manner, displaying a positive attitude. This score also applies to the projects in which the intern observes a process or event. A score of ‘4’ would indicate a positive attitude, thoughtful questions, and insightful comments. |
| 5 = Independent | Tasks are completed with minimal initial directions, minimal supporting cues, in an expedient time period, with intern frequently demonstrating critical thinking skills. Thoughtfully analyzes and evaluates all factors and demonstrates a comprehensive approach. Draws warranted judicious conclusions. Demonstrates “linking” previous knowledge to current situation. Projects are detailed, organized, and complete. Completes all tasks in a professional manner, displaying a positive attitude. This score is only achievable when the intern is required to perform a task or produce an end product. |

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| **Employee’s Section** | | | **Supervisor’s Section** |
| **Competencies** | **Description of Learning Experience/Responsibilities** | **PAL Portfolio Documentation** | **Supervisor’s Evaluation** |
| **Scientific and Evidence Base of Practice: Integration of scientific information and translation of research into practice.** | | | |
| CRDN 1.4 Conduct projects using appropriate research or quality improvement methods, ethical procedures and data analysis utilizing current and/or new technologies. | *(Example: As a certified health coach for a corporate wellness company, I*  *have participated in over 25 biometric screenings, and conducted more than*  *200 counseling sessions; educating employees on their lab results, and providing*  *them with educational materials that I developed.)* | *(Example: “Know your Numbers” Handout on lab values)* | |  |  |  |  |  | | --- | --- | --- | --- | --- | | 1 | 2 | 3 | 4 | 5 |   Comments: |
| **Clinical and Client Services: Development and delivery of information, products and services to individuals, groups and populations.** | | | |
| CRDN 3.7 Demonstrate effective communication and documentation skills for clinical and client services in a variety of formats and settings, which include telehealth and other information technologies and digital media. |  |  | |  |  |  |  |  | | --- | --- | --- | --- | --- | | 1 | 2 | 3 | 4 | 5 |   Comments: |
| CRDN 3.8 Design, implement and evaluate presentations to a target audience. |  |  | |  |  |  |  |  | | --- | --- | --- | --- | --- | | 1 | 2 | 3 | 4 | 5 |   Comments: |
| CRDN 3.9 Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience. |  |  | |  |  |  |  |  | | --- | --- | --- | --- | --- | | 1 | 2 | 3 | 4 | 5 |   Comments: |
| CRDN 3.10 Use effective education and counseling skills to facilitate behavior change. |  |  | |  |  |  |  |  | | --- | --- | --- | --- | --- | | 1 | 2 | 3 | 4 | 5 |   Comments: |
| CRDN 3.11 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management. |  |  | |  |  |  |  |  | | --- | --- | --- | --- | --- | | 1 | 2 | 3 | 4 | 5 |   Comments: |
| CRDN 3.12 Deliver respectful, science-based answers to client/patient questions concerning emerging trends. |  |  | |  |  |  |  |  | | --- | --- | --- | --- | --- | | 1 | 2 | 3 | 4 | 5 |   Comments: |
| **Practice Management and Use of Resources: Strategic application of principles of management and systems in the provision of services to individuals and organizations.** | | | |
| CRDN 4.7 Conduct feasibility studies for products, programs or services with consideration of costs and benefits. |  |  | |  |  |  |  |  | | --- | --- | --- | --- | --- | | 1 | 2 | 3 | 4 | 5 |   Comments: |
| **Leadership and Career Management: Skills, strengths, knowledge and experience relevant to leadership potential and professional growth for the nutrition and dietetics practitioner.** | | | |
| CRDN 5.4 Advocate for opportunities in the professional settings (such as asking for additional responsibility, practicing negotiating salary or wage or asking for a promotion). |  |  | |  |  |  |  |  | | --- | --- | --- | --- | --- | | 1 | 2 | 3 | 4 | 5 |   Comments: |
| **Corporate Wellness BWS DI CRDNs** | | | |
| CRDN 6.5 Develop educational handout related to a specific nutrition topic. |  |  | |  |  |  |  |  | | --- | --- | --- | --- | --- | | 1 | 2 | 3 | 4 | 5 |   Comments: |
| CRDN 6.7 Develop and present health related seminar to employees in worksite setting. |  |  | |  |  |  |  |  | | --- | --- | --- | --- | --- | | 1 | 2 | 3 | 4 | 5 |   Comments: |
| CRDN 6.8 Contribute to development of wellness newsletter, poster or other written communication tool. |  |  | |  |  |  |  |  | | --- | --- | --- | --- | --- | | 1 | 2 | 3 | 4 | 5 |   Comments: |

**Additional Comments:**

**Total hours of experience: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

Employee’s 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 that received a 4 or better in my assessment.

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