

Dietetic Internship

Food Service Rotation Requirements



LENGTH

The FSM rotation is 7 weeks (280 hours).
The FSM rotation must be continuous.

Interns have two options to complete this rotation:

Option A begins **Block 1** 08/4/19 and ends 09/21/19

or

Option B begins **Block 3** 01/12/20 and ends 02/29/20

FACILITY

The FSM rotation should be at a facility that will expose you to multiple aspects of food service management.

Examples of facilities appropriate to the FSM rotation include:

- Hospital
- Long-Term Care Facility
- School Nutrition Services Program
- K-12 School District
- University Dining Service
- Commercial Food Service Operation
- Corporate Food Service Operation

PRECEPTOR

Your preceptor for this rotation should be the Food Service Director or a manager with a minimum of 1 year of experience in that position. He/she does not need to be a Registered Dietitian.

LEARNING REQUIREMENTS

The FSM facility or facilities must be able to provide access to all of the activities below. The rotation should progress from basic to more complex activities. By the end of your rotation, it is expected that interns will be able to function as staff relief with minimal supervision.

- Review site policy and procedure manual.
- Assist in the development and revision of facility policies and procedures.
- Discuss with preceptor the menu type and its modification to accommodate therapeutic diets.
- Observe, participate in, and oversee both hot and cold production.
- Participate in catering event planning and implementation.
- Monitor production schedules and trayline; conduct tray audits.
- Conduct inventory of food and supplies.
- Order food and supplies.
- Review with preceptor operational and capital budgets and monthly reports.
- Discuss with preceptor budget allocation for patient/client/customer meals and food cost.

- Observe and discuss with preceptor scheduling process and its impact on the labor budget; develop work schedule.
- Discuss with preceptor the hiring (applications, interviews, orientation, and training) and performance appraisal processes.
- Participate in management activities as a member of the management team.
- Conduct safety, food safety, and “green” audits and implement QI processes (including employee in-service) to correct identified deficiencies.
- Justify capital expenditures that provide return in the form of enhanced production or reduced operating costs.
- Apply management skills to a diverse array of scenarios.
- Analyze menus with respect to the needs of the population being served

BUSINESS/MARKETING PROJECT

Interns are required to develop a business plan for a program, product, or service that you can implement or enhance a current program at your FSM site that the preceptor believes would benefit the facility. This can be a “one time event/project” or an ongoing service.

IPSD WEEKS

“Individualized Professional Skills Development” weeks are built into the rotation schedule to provide additional opportunities or make up hours.

- 09/22/19 - 09/28/19
- 12/15/19 - 12/18/19
- 03/01/20 - 03/07/20

Interns can use this time to complete the following:

- Explore a particular specialty area of dietetics at their scheduled practice site.
- Spend this week on self-directed study and preparation.
- Use these hours towards the required hours for any rotation due to weather, illness, or bereavement.

QUESTIONS?

Questions regarding the process of selecting facilities and preceptors for supervised practice may be directed to dietetic.internship@cedarcrest.edu