

Dietetic Internship Program (DI)
University of Michigan School of Public Health
Program in Human Nutrition, Dept. of EHS

Procedure for Assessing Prior Learning

I. Policy

Prior learning assessment and the assignment of credit toward supervised practice hours is acceptable by the Commission on Accreditation for Dietetics Education (CADE)

II. Purpose

- A. Provide interns an opportunity to apply for credit of supervised practice hours gained prior to admission to the UM SPH DI toward their dietetic internship.
- B. Apply up to 200 hours of intern's prior learning towards the required 1200 supervised practice hours requirement in CADE DI programs.

III. Definitions

- A. **Supervised practice hours:** Dietetic internship hours supervised by either a registered dietitian or qualified supervisor, leading to the registered dietitian credential.
- B. **CADE:** Commission on Accreditation for Dietetics Education, the American Dietetic Association's accrediting agency for education programs preparing students for careers as registered dietitians or dietetic technicians, registered.

Policy Standards

- A. Interns are required to complete 1200 supervised practice hours, leading to the registered dietitian credential.
- B. These hours meet defined CADE learning outcomes and competencies.
- C. A maximum of 200 hours of prior learning may be credited toward the supervised practice through this assessment.

IV. Procedures

- A. Interns can apply for prior learning credit only after acceptance into the UM SPH DI Program.
- B. Interns complete the attached documents electronically and electronically submit no less than 6 weeks (42 days) prior to the internship start date.
- C. The attached documents contain the 2009 CADE Learning Objectives and Competencies for DI Programs in table format.
- D. Interns applying for prior learning assessment credit must complete the table including activity, date, location and time (hours) spent at the sites achieving the competency and learning outcome(s).
- E. In addition to completing the CADE Learning Objectives and Competencies table, the intern must include a 1 page essay for each applicable learning

objective detailing HOW the learning objective and competency was met. The essay must include examples of activities.

- F. Interns will submit samples of projects, reports, presentation and professional practice that demonstrate advanced knowledge and skill in dietetics.
- G. Interns must submit documentation from the registered dietitian or other qualified person who supervised their prior learning hours. This documentation may include an evaluation from the supervisor, a statement of the intern's activities, or other written documentation of activities. Documentation must include the supervisor's contact information.
- H. The dietetic internship director and other personnel, as indicated, will review attached documents for approved supervised practice hours.
- I. The intern will be notified **4 weeks** prior to the start of the internship of any prior learning hours credited via this assessment.

V. All tuition and fees for the UM SPH DI will remain the same regardless if prior learning credit is given.

VI. Exhibits

A. See Attached

VII. Author: Theresa Han-Markey, MS, RD, CNSD

VIII. Approval Date:

Attachment 1: Electronic submission documenting activity, location, date, time, learning objectives and competencies met. Please use the following table and format to apply for prior learning credit toward supervised practice.

CADE Learning Objectives and Competencies

Intern competencies/ learning outcomes	Activity completed to achieve competency/learning outcome	Date(s) and location(s)	Hours spent
DI 1.1 Select appropriate indicators and measure achievement of clinical, programmatic, quality, productivity, economic or other outcomes			
DI 1.2 Apply evidence-based guidelines, systematic reviews and scientific literature (such as the ADA Evidence Analysis Library, Cochrane Database of Systematic Reviews and the U.S. Department of Health and Human Services, Agency for Healthcare Research and Quality, National Guideline Clearinghouse Web sites) in the nutrition care process and model and other areas of dietetics practice			
DI 1.3 Justify programs, products, services and care using appropriate evidence or data			
DI 1.4 Evaluate emerging research for application in dietetics practice			
DI 1.5 Conduct research projects using appropriate research methods, ethical procedures and statistical analysis			
DI 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the ADA Scope of Dietetics Practice Framework, Standards of Professional Performance and Code of Ethics for the Profession of Dietetics			
DI 2.2 Demonstrate professional writing skills in preparing professional communications (research manuscripts, project proposals, education materials, policies and procedures)			
DI 2.3 Design implement and evaluate presentations considering life experiences, cultural diversity and educational background of the target audience			
DI 2.4 Use effective education and counseling skills to facilitate behavior change			
DI 2.5 Demonstrate active participation, teamwork and contributions in group settings			
DI 2.6 Assign appropriate patient care activities to DTRs and/or support personnel considering the needs of the patient/client or situation, the ability of support			

Intern competencies/ learning outcomes	Activity completed to achieve competency/learning outcome	Date(s) and location(s)	Hours spent
personnel, jurisdictional law, practice guidelines and policies within the facility.			
DI 2.7 Refer clients and patient to other professionals and services when needs are beyond individual scope of practice			
DI 2.8 Demonstrate initiative by proactively developing solutions to problems.			
DI 2.9 Apply leadership principles effectively to achieve desired outcomes			
DI 2.10 Serve in professional and community organizations			
DI 2.11 Establish collaborative relationships with internal and external stakeholders, including patients, clients, care givers, physicians, nurses and other health professionals, administrative and support personnel to facilitate individual and organizational goals			
DI 2.12 Demonstrate professional attributes such as advocacy, customer focus, risk taking, critical thinking, flexibility, time management, work prioritization and work ethic within various organizational cultures			
DI 2.13 Perform self assessment, develop goals and objectives and prepare a draft portfolio for professional development as defined by the Commission on Dietetics Registration			
DI 2.14 Demonstrate assertiveness and negotiation skills while respecting life experiences, cultural diversity and educational background			
<p>DI 3.1 Perform the Nutrition Care Process (a through d below) and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings</p> <p>DI 3.1.a Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered</p> <p>DI 3.1.b Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements</p> <p>DI 3.1.c Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing intervention</p> <p>DI 3.1.d Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis</p>			
DI 3.2 Develop and demonstrate effective communications skills using oral, print, visual, electronic and mass media methods for maximizing client education, employee training and marketing			
DI 3.3 Demonstrate and promote responsible use of resources including employees,			

Intern competencies/ learning outcomes	Activity completed to achieve competency/learning outcome	Date(s) and location(s)	Hours spent
money, time, water, energy, food and disposable goods.			
DI 3.4 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management merging consumer desire for taste, convenience and economy with nutrition, food safety and health messages and interventions			
DI 3.5 Deliver respectful, science-based answers to consumer questions concerning emerging trends			
DI 3.6 Coordinate procurement, production, distribution and service of goods and services			
DI 3.7 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			
DI 4.1 Use organizational processes and tools to manage human resources			
DI 4.2 Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food			
DI 4.3 Apply systems theory and a process approach to make decisions and maximize outcomes			
DI 4.4 Participate in public policy activities, including both legislative and regulatory initiatives			
DI 4.5 Conduct clinical and customer service quality management activities			
DI 4.6 Use current informatics technology to develop, store, retrieve and disseminate information and data			
DI 4.7 Prepare and analyze quality, financial or productivity data and develops a plan for intervention			
DI 4.8 Conduct feasibility studies for products, programs or services with consideration of costs and benefits			
DI 4.9 Obtain and analyze financial data to assess budget controls and maximize fiscal outcomes			
DI 4.10 Develop a business plan for a product, program or service including development of a budget, staffing needs, facility requirements, equipment and supplies			
DI 4.11 Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting			
DI 4.12 Participate in coding and billing of dietetics/nutrition services to obtain			

Intern competencies/ learning outcomes	Activity completed to achieve competency/learning outcome	Date(s) and location(s)	Hours spent
reimbursement for services from public or private insurers			