

**Directions for the CRDN Student Learning Outcomes (SLO) Assessment Plan (Required Elements 6.1 and 6.2)  
 On-going Assessment of Core Competencies for the RDN  
 (CP, DI, FDE, IDE, ISPP)**

**Central Michigan University Dietetic Internship  
 CRDN Student Learning Outcomes (SLO) Assessment Plan (Required Elements 6.1 and 6.2)  
 On-going Assessment of Core Competencies for the RDN  
 Date of Last Accreditation Review (PAR or self-study) March 30-April 1, 2014**

<b>History of Annual Review</b>		
<b>Date of Annual Review</b>	<b>Individuals/Groups who Reviewed Plan</b>	<b>Results of the Review (i.e. changes that were made, if any)</b>
10/26/2017	Program Director and Advisory Council	Approval of Assessment Plan
10/26/2018	Program Director and Advisory Council, 3 preceptors	No Change

<b>Domain 1: Scientific and Evidence Base of Practice: integration of scientific information and research into practice</b>					
<b>A) RE 6.1.a:</b> ACEND-Required Core Competency	<b>B) RE 6.1.b:</b> Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of core competency	<b>C) RE 6.1.c:</b> Didactic courses and/or experiential learning in which assessment will occur	<b>D) RE 6.1.d:</b> Individuals responsible for ensuring assessment occurs	<b>E) RE 6.1.e:</b> Timeline for collecting formative and summative data	<b>F) RE 6.2:</b> Data on achievement of learning outcomes, included date collected
CRDN 1.1: Select indicators of program quality and/or customer service and measure achievement of objectives.	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale) on the Project Evaluation (PE) for their foodservice management project	Foodservice Management Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
CRDN 1.2: Apply evidence-based guidelines, systematic reviews and scientific literature.	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale), on the Group Education Program Evaluation (GEP) for their medical literature search project	Basic Clinical Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 17/18 - 95 2017-2018: 20/20 - 100
CRDN 1.3: Justify programs, products, services and care using appropriate evidence or data.	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale) on the Project Evaluation (PE) for their foodservice management project	Foodservice Management Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
CRDN 1.4: Evaluate emerging research for application in nutrition and dietetics practice.	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale), on the Group Education Program Evaluation (GEP) for their medical literature search project	Basic Clinical Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 17/18 - 95 2017-2018: 20/20 - 100
CRDN 1.5: Conduct projects using appropriate research	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale)	Foodservice Management Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100

methods, ethical procedures and data analysis.	on the Project Evaluation (PE) for their foodservice management project				
CRDN 1.6: Incorporate critical-thinking skills in overall practice.	80% or more of dietetic interns will get an average of a 2.2 or better on the final rotation evaluations (CD and CCS) in the performance criteria of communication skills, personal/professional attributes and work performance skills (0-3 scale)	Basic Clinical and Clinical Specialty Rotations	Preceptor Program Director	Biannually	2014-2015: 18/20 - 90 2015-2016: 17/20 - 85 2016-2017: 16/18 - 80 2017-2018: 15/20 - 75

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

A) RE 6.1.a: ACEND-Required Core Competency	B) RE 6.1.b: Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of core competency	C) RE 6.1.c: Didactic courses and/or experiential learning in which assessment will occur	D) RE 6.1.d: Individuals responsible for ensuring assessment occurs	E) RE 6.1.e: Timeline for collecting formative and summative data	F) RE 6.2: Data on achievement of learning outcomes, included date collected
CRDN 2.1: Practice in compliance with current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Nutrition and Dietetics Practice and Code of Ethics for the Profession of Nutrition and Dietetics.	80% or more of dietetic interns will get an average of a 2.2 or better on the final rotation evaluations (CD and CCS) in the performance criteria of communication skills, personal/professional attributes and work performance skills (0-3 scale)	Basic Clinical Rotation	Preceptor Program Director	Biannually	2014-2015: 18/20 - 90 2015-2016: 17/20 - 85 2016-2017: 16/18 - 80 2017-2018: 15/20 - 75
CRDN 2.2: Demonstrate professional writing skills in preparing professional communications.	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale) on the Written Communication Evaluation (WC) for their written projects	Basic Clinical Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
CRDN 2.3: Demonstrate active participation, teamwork and contributions in group settings.	80% or more of dietetic interns will get an average of a 2.2 or better on the final rotation evaluations (CD and CCS) in the performance criteria of communication skills, personal/professional attributes and work performance skills (0-3 scale)	Basic Clinical Rotation	Preceptor Program Director	Biannually	2014-2015: 18/20 - 90 2015-2016: 17/20 - 85 2016-2017: 16/18 - 80 2017-2018: 15/20 - 75

CRDN 2.4: Function as a member of interprofessional teams.	80% or more of dietetic interns will get an average of a 2.2 or better on the final rotation evaluations (CD and CCS) in the performance criteria of communication skills, personal/professional attributes and work performance skills (0-3 scale)	Basic Clinical Rotation	Preceptor Program Director	Biannually	2014-2015: 18/20 - 90 2015-2016: 17/20 - 85 2016-2017: 16/18 - 80 2017-2018: 15/20 - 75
CRDN 2.5: Assign patient care activities to NDTRs and/or support personnel as appropriate.	80% or more of dietetic interns will get an average of a 2.2 or better on the final rotation evaluations (CD and CCS) in the performance criteria of communication skills, personal/professional attributes and work performance skills (0-3 scale)	Basic Clinical Rotation	Preceptor Program Director	Biannually	2014-2015: 18/20 - 90 2015-2016: 17/20 - 85 2016-2017: 16/18 - 80 2017-2018: 15/20 - 75
CRDN 2.6: Refer clients and patients to other professionals and services when needs are beyond individual scope of practice.	80% or more of dietetic interns will get an average of a 2.2 or better on the final rotation evaluations (CD and CCS) in the performance criteria of communication skills, personal/professional attributes and work performance skills (0-3 scale)	Basic Clinical Rotation	Preceptor Program Director	Biannually	2014-2015: 18/20 - 90 2015-2016: 17/20 - 85 2016-2017: 16/18 - 80 2017-2018: 15/20 - 75
CRDN 2.7: Apply leadership skills to achieve desired outcomes.	80% or more of dietetic interns will get an average of a 2.2 or better on the final rotation evaluations (CD and CCS) in the performance criteria of communication skills,	Basic Clinical Rotation	Preceptor Program Director	Biannually	2014-2015: 18/20 - 90 2015-2016: 17/20 - 85 2016-2017: 16/18 - 80 2017-2018: 15/20 - 75

	personal/professional attributes and work performance skills (0-3 scale)				
CRDN 2.8: Demonstrate negotiation skills.	80% or more of dietetic interns will get an average of a 2.2 or better on the final rotation evaluations (FSM) in the performance criteria of communication skills, personal/professional attributes and work performance skills (0-3 scale)	Foodservice Management Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 17/20 - 85 2016-2017: 16/18 - 80 2017-2018: 18/20 - 90
CRDN 2.9: Participate in professional and community organizations.	95% or more of dietetic interns will attend and participate in a state dietetic association meeting	Spring and Fall MAND Conference	Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
CRDN 2.10: Demonstrate professional attributes in all areas of practice.	80% or more of dietetic interns will get an average of a 2.2 or better on the final rotation evaluations (FSM) in the performance criteria of communication skills, personal/professional attributes and work performance skills (0-3 scale)	Foodservice Management Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 17/20 - 85 2016-2017: 16/18 - 80 2017-2018: 18/20 - 90
CRDN 2.11: Show cultural competence/sensitivity in interactions with clients, colleagues and staff.	80% or more of dietetic interns will get an average of a 2.2 or better on the final rotation evaluations (CD and CCS) in the performance criteria of communication skills, personal/professional attributes and work	Basic Clinical Rotation	Preceptor Program Director	Biannually	2014-2015: 18/20 - 90 2015-2016: 17/20 - 85 2016-2017: 16/18 - 80 2017-2018: 15/20 - 75

	performance skills (0-3 scale)				
CRDN 2.12: Perform self-assessment and develop goals for self-improvement throughout the program.	80% or more of dietetic interns will get an average of a 2.2 or better on the final rotation evaluations (CD and CCS) in the performance criteria of communication skills, personal/professional attributes and work performance skills (0-3 scale)	Basic Clinical Rotation Clinical Specialty Rotations	Preceptor Program Director	Biannually	2014-2015: 18/20 - 90 2015-2016: 17/20 - 85 2016-2017: 16/18 - 80 2017-2018: 15/20 - 75
CRDN 2.13: Prepare a plan for professional development according to Commission on Dietetic Registration guidelines.	90% or more of interns will receive a grade of 85% or better on the PDP assignment	PDP Class	Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
CRDN 2.14: Demonstrate advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.	95% or more of all interns will actively participate in Legislative Day	Legislative Day	Program Director	Annually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
CRDN 2.15: Practice and/or role play mentoring and precepting others.	80% or more of dietetic interns will get an average of a 2.2 or better on the final rotation evaluations (FSM) in the performance criteria of communication skills, personal/professional attributes and work performance skills (0-3 scale)	Foodservice Management Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 17/20 - 85 2016-2017: 16/18 - 80 2017-2018: 18/20 - 90

**Domain 3: Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations**

A) RE 6.1.a: ACEND-Required Core Competency	B) RE 6.1.b: Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of core competency	C) RE 6.1.c: Didactic courses and/or experiential learning in which assessment will occur	D) RE 6.1.d: Individuals responsible for ensuring assessment occurs	E) RE 6.1.e: Timeline for collecting formative and summative data	F) RE 6.2: Data on achievement of learning outcomes, included date collected
CRDN 3.1: Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings.	<p>90% or more of dietetic interns will get an average of a 2 or better (0-3 scale) on the Group Education Program Evaluation (GEP) for their oral case study project</p> <p>90% or more of dietetic interns will receive a grade of 85% or better on their in-depth nutrition care plans</p>	Basic Clinical Rotation	Preceptor Program Director	Biannually	<p>2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100</p> <p>2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100</p>
CRDN 3.2: Conduct nutrition focused physical exams.	90% or more of dietetic interns will receive a grade of 85% or better on their in-depth nutrition care plans	Basic Clinical Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
CRDN 3.3: Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.	80% or more of dietetic interns will get an average of a 2.2 or better on the final rotation evaluations (CD and CCS) in the performance criteria of communication skills, personal/professional attributes and work	Basic Clinical Rotation	Preceptor Program Director	Biannually	2014-2015: 18/20 - 90 2015-2016: 17/20 - 85 2016-2017: 16/18 - 80 2017-2018: 15/20 - 75



	performance skills (0-3 scale)				
CRDN 3.4: Design, implement and evaluate presentations to a target audience.	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale), on the Group Education Program Evaluation (GEP) for their medical literature search and case study project	Basic Clinical Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
CRDN 3.5: Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience.	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale) on the Written Communication Evaluation (WC) for their written projects	Basic Clinical Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
CRDN 3.6: Use effective education and counseling skills to facilitate behavior change.	90 % or more of dietetic interns will get an average of an S on the diet instruction counseling performance checklist (NI=needs improvement, S=satisfactory)	Basic Clinical Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
CRDN 3.7: Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management.	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale) on the Project Evaluation (PE) for their foodservice management project	Foodservice Management Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
CRDN 3.8: Deliver respectful, science-based answers to client questions concerning emerging trends.	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale) for their projects (e.g. development of educational materials project and class presentations	Basic Clinical Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100

CRDN 3.9: Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources.	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale) on the Project Evaluation (PE) for their foodservice management project	Foodservice Management Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
CRDN 3.10: 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.	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale) on the Project Evaluation (PE) for their foodservice management project	Foodservice Management Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100

**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**

<b>A) RE 6.1.a:</b> ACEND-Required Core Competency	<b>B) RE 6.1.b:</b> Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of core competency	<b>C) RE 6.1.c:</b> Didactic courses and/or experiential learning in which assessment will occur	<b>D) RE 6.1.d:</b> Individuals responsible for ensuring assessment occurs	<b>E) RE 6.1.e:</b> Timeline for collecting formative and summative data	<b>F) RE 6.2:</b> Data on achievement of learning outcomes, included date collected
CRDN 4.1: Participate in management of human resources.	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale) on the Project Evaluation (PE) for their foodservice management project	Foodservice Management Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
CRDN 4.2: Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food.	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale) for their safety and sanitation report and training plan project	Foodservice Management Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
CRDN 4.3: Conduct clinical and customer service quality management activities.	80% or more of dietetic interns will get an average of a 2 or better (0-3 scale) for their projects (e.g. product evaluation, holiday menu, theme meal, catering project, and safety and sanitation report, satisfaction survey and plate waste study)	Foodservice Management Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
CRDN 4.4: Apply current nutrition informatics to develop, store, retrieve and disseminate information and data.	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale) for their projects (e.g. training plan, capital equipment, employee in-	Foodservice Management Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100

	service, product evaluation, preventative maintenance, holiday menu, theme meal, catering project, and safety and sanitation report, satisfaction survey and plate waste study)				
CRDN 4.5: Analyze quality, financial and productivity data for use in planning.	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale) for their projects (e.g. training plan, capital equipment, employee in-service, product evaluation, preventative maintenance, holiday menu, theme meal, catering project, and safety and sanitation report, satisfaction survey and plate waste study)	Foodservice Management Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
CRDN 4.6: Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale) for their projects (e.g. training plan, capital equipment, employee in-service, product evaluation, preventative maintenance, holiday menu, theme meal, catering project, and safety and sanitation report, satisfaction survey and plate waste study)	Foodservice Management Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
CRDN 4.7: Conduct feasibility studies for products, programs or services with	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale) for their projects (e.g.	Foodservice Management Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100

consideration of costs and benefits.	training plan, capital equipment, employee in-service, product evaluation, preventative maintenance, holiday menu, theme meal, catering project, and safety and sanitation report, satisfaction survey and plate waste study)				
CRDN 4.8: Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies.	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale) for their projects (e.g. training plan, capital equipment, employee in-service, product evaluation, preventative maintenance, holiday menu, theme meal, catering project, and safety and sanitation report, satisfaction survey and plate waste study)	Foodservice Management Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
CRDN 4.9: Explain the process for coding and billing for nutrition and dietetics services to obtain reimbursement from public or private payers, fee-for-service and value-based payment systems.	90% or more of interns will receive a grade of 85% or better on the coding and billing assignment	Billing and Coding Class	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
CRDN 4.10: Analyze risk in nutrition and dietetics practice.	90% or more of dietetic interns will get an average of a 2 or better (0-3 scale) for their projects (e.g. training plan, capital equipment, employee in-service, product evaluation, preventative	Foodservice Management Rotation	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100

	maintenance, holiday menu, theme meal, catering project, and safety and sanitation report, satisfaction survey and plate waste study)				
--	---	--	--	--	--

<b>Title of Concentration Area 1: <i>Medical Nutrition Therapy</i></b>					
<b>A) RE 6.1.a:</b> Program-Defined Concentration Competency	<b>B) RE 6.1.b:</b> Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of concentration competency	<b>C) RE 6.1.c:</b> Didactic courses and/or experiential learning in which assessment will occur	<b>D) RE 6.1.d:</b> Individuals responsible for ensuring assessment occurs	<b>E) RE 6.1.e:</b> Timeline for collecting formative and summative data	<b>F) RE 6.2:</b> Data on achievement of learning outcomes, included date collected
MNT 1 Supervise design through evaluation of nutrition care plan for patients/clients with complex medical conditions, i.e., more complicated health conditions in select populations, eg, renal failure, multi-system organ failure, trauma.	80% or more of dietetic interns will get an average of a 2.2 or better on the final rotation evaluation (CCS) in the performance criteria of communication skills, personal/professional attributes and work performance skills (0-3 scale)	Clinical Specialty Rotations-Diabetes, Oncology, Renal and Pediatric	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
MNT 2 Conduct counseling and education for patients/clients with complex medical conditions, i.e., more complicated health condition in select populations, e.g., those with renal disease, multi system organ failure, or trauma.	80 % or more of dietetic interns will get an average of an S on the diet instruction counseling performance checklist (NI=needs improvement, S=satisfactory)	Clinical Specialty Rotations-Diabetes, Oncology, Renal and Pediatric	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100
MNT 3 Participate in waived point of care testing, such as blood glucose monitoring.	80% or more of dietetic interns will get an average of a 2.2 or better on the final rotation evaluation (CCS) in the performance criteria of communication skills,	Clinical Specialty Rotations-Diabetes, Oncology, Renal and Pediatric	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100

	personal/professional attributes and work performance skills (0-3 scale)				
MNT 4 Integrate pathophysiology into medical nutrition therapy recommendations.	80% or more of dietetic interns will get an average of a 2.2 or better on the final rotation evaluation (CCS) in the performance criteria of communication skills, personal/professional attributes and work performance skills (0-3 scale)	Clinical Specialty Rotations-Diabetes, Oncology, Renal and Pediatric	Preceptor Program Director	Biannually	2014-2015: 20/20 - 100 2015-2016: 20/20 - 100 2016-2017: 18/18 - 100 2017-2018: 20/20 - 100



**Central Michigan University Dietetic Internship  
Program Evaluation Plan (Required Element 4.1, 4.2)**

**All Program Types**

**Date of Last Accreditation Review (PAR or self-study report) March 30-April 1, 2014**

<b>History of Annual Review</b>		
<b>Date of Annual Review</b>	<b>Individuals/Groups who Reviewed Plan</b>	<b>Results of the Review (i.e. changes that were made, if any)</b>
October 2015	Program Advisory Council	
October 2016	Program Advisory Council	
October 2017	Program Advisory Council	
October 2018	Program Advisory Council	

**Mission of the Dietetics Program**

To promote the growth of a dynamic education program committed to preparing entry-level registered dietitian nutritionists to serve the nutrition needs of the community.

**Philosophy:**

We believe that...

1. by providing a quality dietetic education program, we will increase the availability of competent dietetic practitioners in our community.
2. members of the profession of dietetics have a responsibility for the advancement of the profession.
3. to meet the challenges of the future, we need to prepare dietitians to practice in clinical, administrative, and community settings.
4. by combining resources, a consortium of institutions of higher learning, the community's hospitals, and other agencies can best provide essential learning experiences.
5. implementation of the internship should be flexible within the ACEND Standards of Education in order to meet the needs and interests of interns and participating institutions, and in accordance with available resources and learning opportunities.

## Program Goals, Objectives and Actual Outcomes

A) Goal #1– Graduates will be prepared as competent entry level registered dietitian nutritionists.					
B) Objectives	C) Data Needed for Evaluation and Data Source	D) Evaluation Method(s) for Collected Data	E) Individual(s) Responsible for Ensuring Data Is Collected	F) Timeframe for Collecting Data (When is data collected?)	G) Actual Outcomes
a. At least 80% of program students complete program/degree requirements within 48 months (150% of the program length)	Verification Statements in intern files.	Review intern files.	Program Director	Annually each spring	2014-2015: 20/21 96 2015-2016: 20/20 100 2016-2017:18/18 100 2017-2018: 20/20 100
b. At least 85% of program graduates take the CDR credentialing exam for dietitian nutritionists within 12 months of program completion.	Graduate Survey for ACEND Annual Report	Review Graduate Survey results	Program Director	Annually each December	2014-2015: 18/20 90 2015-2016: 20/20 100 2016-2017: 18/18 100 2017-2018: update Oct, '19
c. The program's one-year pass rate (graduates who pass the registration exam within one year of first attempt) on the CDR credentialing exam for dietitian nutritionists is at least 80%.	Pearson VUE Data for CDR Exam	Review Three-Year Pass Rate Summary Reports	Program Director	Annually each spring	2014-2015:17/18 94.44 2015-2016: 17/18 94.44 2016-2017: 17/18 94.44 2017-2018: 17/19 89.47
d. Of graduates who seek employment, 80 percent are employed in nutrition and dietetics or related fields within 12 months of graduation.	Graduate Survey for ACEND Annual Report	Review Graduate Survey results	Program Director	Annually each December	2014-2015: 17/20 85 2015-2016: 18/20 90 2016-2017: 17/20 95 2017-2018: update Oct. '19
e. At least 50% of program graduates employed in dietetics will be employed in Michigan.	Graduate Survey for ACEND Annual Report	Review Graduate Survey results	Program Director	Annually each December	2014-2015: 11/20 55 2015-2016: 15/20 75 2016-2017: 14/18 78 2017-2018: 10/20 50

f. At least 80% of employers will rank program graduates with a mean rating of 3 or better (1-5 scale) in graduate preparation for entry-level practice.	Graduate Employer Survey	Review Graduate Employer Survey results	Program Director	Annually each spring	2014-2015: 17/18 95 2015-2016: 19/20 95 2016-2017: 18/18 100 2017-2018: 18/19 95
g. At least 80 % of program graduates will rate their preparation for an entry level position with a mean rating of 3 or better (1-5 scale).	Graduate Exit Survey	Review Graduate Exit Survey results	Program Director	Annually each spring	2014-2015: 17/18 95 2015-2016: 20/20 100 2016-2017: 18/18 100 2017-2018: 18/19 95

<b>A) Goal #2 –The program will prepare graduates who value professional involvement and continued growth.</b>					
<b>B) Objectives</b>	<b>C) Data Needed for Evaluation and Data Source</b>	<b>D) Evaluation Method(s) for Collecting Data</b>	<b>E) Individual(s) Responsible for Ensuring Data Is Collected</b>	<b>F) Timeframe for Collecting Data</b>	<b>G) Actual Outcomes</b>
a. At least 80% of program graduates rate their program director as effective 4 or better (1-5).	Graduate Exit Survey	Review Graduate Exit Survey results	Program Director	Annually each spring	2014-2015: 17/18 95 2015-2016: 20/20 100 2016-2017: 18/18 100 2017-2018: 19/19 100
b. At least 50% of program graduates are pursuing advanced education.	Graduate Survey for Annual ACEND Report	Review Graduate Survey results	Program Director	Annually each December	2014-2015: 7/20 35 2015-2016: 7/20 35 2016-2017: 5/18 28 2017-2018: 3/20 15
c. At least 80% of program graduates will plan to continue with AND membership.	Graduate Exit Survey	Review Graduate Exit Survey results	Program Director	Annually each spring	2014-2015: 16/18 89 2015-2016: 18/20 90 2016-2017: 18/18 100 2017-2018: 18/19 95
d. At least 80% of program graduates will plan to be active with their state or local dietetic association.	Graduate Exit Survey	Review Graduate Exit Survey results	Program Director	Annually each spring	2014-2015: 15/18 84 2015-2016: 15/20 75 2016-2017: 17/18 95 2017-2018: 15/19 79