



Georgia Department of Public Health WIC Dietetic Internship School Food Service Rotation

Rotation Description

School Food Service rotation: In the food service rotation, interns will apply their knowledge of food systems management and understand the functions of the dietitian in food service and administration. Interns plan, organize, staff, direct, and monitor food preparation and service. Interns will plan perform marketing functions, modify, test and cost recipes, specify and order food, serve food, and evaluate outcomes. Throughout the rotation interns will participate in inventory, food production, sanitation inspections, menu planning, employee training, sensory evaluations and kitchen design.

Before the rotation:

1. Review fns.usda.gov/nslp/national-school-lunch-program,
fns.usda.gov/sites/default/files/NSLPFactSheet.pdf
fns.usda.gov/sites/default/files/LAC_03-06-12_0.pdf
dph.georgia.gov/sites/dph.georgia.gov/files/EnvHealth/Food/Rules/FAQGeorgiaFoodCode.pdf
fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf
dph.georgia.gov/food-service-interpretation-manual
dph.georgia.gov/sites/dph.georgia.gov/files/EnvHealth/Food/Rules/FSFoodSpecSheet.pdf
nfsmi.org/Templates/TemplateDivision.aspx?qs=cEIEPTU=nfsmi.org/documentlibraryfiles/PDF/20140325025033.pdf
2. Complete the assigned pre-rotation module for School Food Service rotation.
3. Contact school food service rotation preceptor two weeks prior to rotation start date to arrange rotation schedule.

Length of rotation: eight (8) weeks (192 hours) **Standard hours:** To be determined by rotation preceptor

Expectations:

1. Interns have completed the school food service rotation module entirely before the first day of the school food service rotation.
2. Interns will meet with preceptor on the first day of rotation to discuss the preceptor/intern task list and school food service pre-rotation module.
3. Interns will abide by all internship and facility policies.

Resources needed for rotation:

1. Calculator and black ink pen
2. Completed school food service module
3. *Food Service Organizations: A Managerial and Systems Approach*, 8th Edition by Gregoire, Mary B
4. Computer and Internet access
5. Transportation



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Competencies:

1. CRD 1.3: Justify programs, products, services, and care using appropriate evidence or data
2. CRD 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 Dietetics Practice and Code of Ethics for the Profession of Dietetics*
3. CRD 2.2: Demonstrate professional writing skills in preparing professional communications
4. CRD 2.3 Design, implement and evaluate presentations to a target audience
5. CRD 2.5 Demonstrate active participation, teamwork, and contributions in a group setting
6. CRD 2.8 Apply leadership skills to achieve desired outcomes
7. CRD 2.11 Demonstrate professional attributes within various organizational cultures
8. CRD 2.13 Demonstrate negotiation skills
9. CRD 3.2 Demonstrate effective communications skills for clinical and customer services in a variety of formats
10. CRD 3.3 Develop and deliver products, programs or services that promote consumer health, wellness, and lifestyle management
11. CRD 3.5 Coordinate procurement, production, distribution, and service of goods and services
12. CRD 3.6 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
13. CRD 4.1 Participate in the management of human resources
14. CRD 4.2 Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities, and food
15. CRD 4.4 Conduct clinical and customer service quality management activities
16. CRD 4.5 Use current informatics technology to develop, store, retrieve, and disseminate information and data
17. CRD 4.6 Analyze quality, financial or productivity data and develop a plan for intervention
18. CRD 4.7 Propose and use procedures as appropriate to the practice setting to reduce waste and protect the environment
19. CRD 4.8 Conduct feasibility studies for products, programs or services with consideration of costs and benefits
20. CRD 4.9 Analyze financial data to assess utilization of resources
21. CRD 4.10 Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment, and supplies

Evaluation:

1. Interns will be evaluated by the preceptor mid-way through the rotation using the DPH WIC Dietetic Internship midpoint evaluation form.
2. Intern activities and assignments will be evaluated by the preceptor using activity specific grading rubrics or grading definitions included in final evaluation form.
3. Interns will be given a final evaluation at the end of the rotation using the DPH WIC Dietetic Internship final evaluation form. The final evaluation form will include grades from all activities/assignments as well as a review of professionalism parameters.



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After the rotation:

1. Submit electronically to DPH WIC Dietetic Internship Program Director:
 - a. Completed school food service module.
 - b. Signed and dated school food service rotation orientation checklist.
 - c. Completed signed, and dated school food service rotation goals and reflections form.
 - d. All signed and dated activity logs for the entire rotation.
 - e. Completed, signed, and dated rotation hours' summary form.
 - f. All completed, graded, and signed documentation/paperwork as required per curriculum instructions for intern.
 - g. Completed, dated, and signed school food service rotation final evaluation form.
 - h. Completed, dated, and signed preceptor rotation evaluation