

**Illinois State University  
 Department of Family and Consumer Sciences  
 Dietetic Internship-Masters of Science Degree  
 Learning Assessment Matrix  
 Ongoing Assessment of Competencies/Expected Learning Outcomes**

<b>1: Scientific and Evidence Base of Practice: integration of scientific information and research into practice</b>				
	Assessment methods that will be used and expected outcomes	Rotation or class in which assessment will occur	Individuals responsible for ensuring assessment occurs	Timeline for collecting formative and summative data
DI 1.1: Select appropriate indicators and measure achievement of clinical, programmatic, quality, productivity, economic or other outcomes	100% of students will achieve a minimum quartile of 2 on the final evaluation for conducting & evaluating quality improvement/customer satisfaction surveys.	Foodservice management rotation	Preceptors	During and end of foodservice rotation
	100% of students will achieve a minimum quartile of 2 for reviewing, examining, and collecting statistical data of the agency.	Community Nutrition rotation	Preceptors	During and end of community rotation
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	90% of students will reference ADA Evidence Analysis Library (EAL) for assignments.	Foodservice management rotation	Preceptors	Direct observation throughout foodservice rotation.
	90% of students will reference ADA EAL for presentations/assignments.	Community Nutrition rotation	Preceptors	Direct observation throughout community rotation.
	100% of students will reference ADA EAL for mini-case study, major topic, and major case study presentations/papers.	MNT Rotation	Preceptors	Presentations of mini case study, major topic, and major case study.
	100% of students will reference ADA EAL for Outcomes Research Proposal.	FCS 402 Seminar Class	DI Director (Class instructor)	Due date of proposal
	100% of students will reference ADA EAL for developing a class presentation on an assigned disease process.	FCS 417 Advanced MNT	DI Director (Class instructor)	Presentation of assigned disease process

<p>DI 1.3: Justify programs, products, services and care using appropriate evidence or data</p>	<p>100% of students will achieve a minimum quartile of 3 on the final evaluation for identifying and marketing food items with less than desirable sales performance and/or reviewing equipment catalogs and reporting.</p> <p>80% of students will analyze agency data to justify specific program/service/product.</p>	<p>Foodservice management</p> <p>Community Nutrition</p>	<p>Preceptors</p> <p>Preceptors</p>	<p>During and end of foodservice rotation</p> <p>Throughout community rotation</p>
<p>DI 1.4: Evaluate emerging research for application in dietetics practice</p>	<p>100% of students will achieve a minimum quartile of 3 for utilizing professional literature to substantiate recommendations for evaluation of public educational materials at community agency.</p> <p>100% of students will incorporate relevant clinical nutrition research into their major topic and major case papers.</p> <p>80% of students will receive 90% or above for evaluating effectiveness of printed materials regarding sound nutrition practices and impact on lay public by using professional literature to substantiate recommendations.</p> <p>90% of students will receive 80% or above average on case study assignments for incorporating relevant clinical nutrition research into practice.</p>	<p>Community Nutrition</p> <p>MNT Rotation</p> <p>FCS 402 Seminar Class</p> <p>FCS 417 Advanced MNT Class</p>	<p>Preceptors</p> <p>Preceptor and DI Director</p> <p>Class instructor (DI Director)</p> <p>Class instructor (DI Director)</p>	<p>During and end of community rotation</p> <p>At presentation of major topic and major case study</p> <p>Due date of assignment</p> <p>During and end of semester course</p>
<p>DI 1.5: Conduct research projects using appropriate research methods, ethical procedures and statistical analysis</p>	<p>100% of students will achieve a minimum of quartile 2 on the final evaluation for developing and conducting a research project testing products, services, or processes.</p> <p>100% of students will receive 80% or above on the outcomes-based research proposal.</p>	<p>Community Nutrition</p> <p>FCS 402 Seminar Class</p>	<p>Preceptors</p> <p>Class instructor (DI Director)</p>	<p>During and end of community rotation</p> <p>Due date of research proposal</p>

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

	Assessment methods that will be used and expected outcomes	Rotation or class in which assessment will occur	Individuals responsible for ensuring assessment occurs	Timeline for collecting formative and summative data
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	100% of students will achieve quartile 3 or 4 on the final evaluation for performing sanitation inspection and/or reviewing federal guidelines for the school lunch program.	Foodservice	Preceptors	During and end of foodservice rotation
	100% of students will achieve quartile 3 or 4 for abiding by all organizational policies and procedures and performing in accordance with the standards of Practice and Code of Ethics for the Profession of Dietetics.	Community Nutrition	Preceptors	During and end of community rotation
	100% of students will achieve quartile 3 or 4 on the final evaluation for abiding by all organizational policies and procedures and performing in accordance with the standards of Practice and Code of Ethics for the Profession of Dietetics.	MNT Rotation	Preceptors	During and end of MNT rotation
	100% of students will attend hospital wide and/or departmental orientation for new employees at assigned facility.	FC 417 Advanced MNT Class	Class instructor (DI Director)	End of spring semester course
DI 2.2: Demonstrate professional writing skills in preparing professional communications (e.g. research manuscripts, project proposals, education materials, policies and procedures)	100% of students will achieve 'meets expectations' on final evaluation for writing an article for newsletter/website/newspaper/etc.	Community Nutrition	Preceptor	During and end of community rotation
	100% of students will achieve 'meets expectations' on the final evaluation for charting in patient's paper and/or electronic chart.	MNT Rotation	Preceptor	During and end of MNT rotation

<p>DI 2.3: Design, implement and evaluate presentations considering life experiences, cultural diversity and educational background of the target audience</p>	<p>100% of students will achieve a minimum of quartile 3 on the final evaluation for planning and implementing an in-service.</p> <p>100% of students will achieve a minimum of quartile 3 for designing, implementing and evaluating a presentation for a special population group.</p> <p>100% of students will achieve an average score of 48/60 on their major topic and case study presentation score sheets.</p>	<p>Foodservice</p> <p>Community Nutrition</p> <p>MNT Rotation</p>	<p>Preceptor</p> <p>Preceptor</p> <p>RD's and Preceptor</p>	<p>During and end of foodservice rotation</p> <p>During and end of community rotation</p> <p>Conclusion of major topic, mini case study, and major case study presentations</p>
<p>DI 2.4: Use effective education and counseling skills to facilitate behavior change.</p>	<p>100% of students will achieve a minimum of quartile 3 on the final evaluation for developing, implementing, and evaluating a nutrition education program for specific community audience.</p> <p>100% of students will achieve a minimum of quartile 2 on the final evaluation for completing initial and follow-up outpatient educations.</p> <p>100% of students will achieve a minimum of quartile 3 on the final evaluation for developing, implementing, and evaluating nutrition counseling of patients.</p> <p>100% of students will score 80% or above on counseling project including developing educational handout, session outline, and evaluating video tape of counseling session.</p>	<p>Community Nutrition</p> <p>MNT Rotation</p> <p>FCS 417 Advanced MNT Class</p>	<p>Preceptor</p> <p>Preceptor and RD's</p> <p>Class instructor (DI Director)</p>	<p>During and end of community rotation</p> <p>During and end of MNT rotation</p> <p>Due date of project</p>

<p>DI 2.5: Demonstrate active participation, teamwork and contributions in group settings</p>	<p>100% of students will achieve 'meets expectations' on the final evaluation for working in different areas of the kitchen and/or departments.</p> <p>100% of students will achieve 'meets expectations' on final evaluation for attending professional meetings at agency.</p> <p>100% of students will contribute at rounds/team meeting/care conferences on the patient floors when appropriate.</p> <p>100% of students will work in groups to prepare and present on MNT for specific disease state.</p>	<p>Foodservice</p> <p>Community Nutrition</p> <p>MNT Rotation</p> <p>FCS 417 Advanced MNT Class</p>	<p>Preceptor</p> <p>Preceptor</p> <p>Preceptor</p> <p>Class instructor (DI Director)</p>	<p>During and end of foodservice rotation</p> <p>During and end of community rotation</p> <p>Throughout MNT rotation</p> <p>Completion of presentation</p>
<p>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 personnel, jurisdictional law, practice guidelines and policies within the facility</p>	<p>100% of students will achieve a minimum of quartile 2 on the final evaluation for assigning clients/patients to other dietetics professionals or disciplines when appropriate.</p>	<p>MNT Rotation</p>	<p>Preceptor</p>	<p>During and end of MNT rotation</p>
<p>DI 2.7: Refer clients and patients to other professionals and services when needs are beyond individual scope of practice</p>	<p>100% of students will discuss referral system policies/procedures with preceptor and refer clients to appropriate community services when appropriate.</p> <p>100% of students will achieve a minimum of quartile 2 on the final evaluation for referring client/patient to appropriate community services, physician, mental health and abuse shelter, etc based upon clinic policy and procedure.</p>	<p>Community Nutrition</p> <p>MNT Rotation</p>	<p>Preceptor</p> <p>Preceptor</p>	<p>During community rotation</p> <p>During and end of MNT rotation</p>

<p>DI 2.8: Demonstrate initiative by proactively developing solutions to problems.</p>	<p>100% of students will achieve 'meets expectations' on the final evaluation for discussing professional initiative with preceptor and developing an in-service to solve a particular problem.</p> <p>100% of students will achieve 'meets expectations' on the final evaluation for discussing professional initiative with preceptor and demonstrating initiative through problem solving.</p> <p>100% of students will achieve 'meets expectations' on the final evaluation for demonstrating ability to develop solutions through daily care planning activities.</p>	<p>Foodservice</p> <p>Community Nutrition</p> <p>MNT Rotation</p>	<p>Preceptor</p> <p>Preceptor</p> <p>Preceptor</p>	<p>During and end of foodservice rotation</p> <p>During and end of community rotation</p> <p>During and end of MNT rotation</p>
<p>DI 2.9: Apply leadership principles effectively to achieve desired outcomes</p>	<p>100% of students will achieve 'meets expectations' on the final evaluation for demonstrating leadership within the facility.</p> <p>100% of students will achieve 'meets expectations' on the final evaluation for demonstrating leadership within the facility.</p> <p>100% of students will achieve 'meets expectations' on the final evaluation for demonstrating leadership within the facility.</p>	<p>Foodservice</p> <p>Community Nutrition</p> <p>MNT Rotation</p>	<p>Preceptor</p> <p>Preceptor</p> <p>Preceptor</p>	<p>During and end of foodservice rotation</p> <p>During and end of community rotation</p> <p>During and end of MNT rotation</p>
<p>DI 2.10: Serve in professional and community organizations</p>	<p>100% of students will attend Central Illinois Dietetic Association meetings and assist with National Nutrition Month CIDA activities (5K Run/Walk).</p>	<p>FCS 402 Seminar Class</p>	<p>Class instructor (DI Director)</p>	<p>Throughout fall and spring semesters</p>

<p>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</p>	<p>100% of interns will establish collaborative relationships by delivering patient trays and/or serving in cafeteria.</p> <p>100% of students will achieve a minimum of quartile 3 on final evaluation for attending health care team meetings and presenting nutrition care information.</p>	<p>Foodservice</p> <p>MNT Rotation</p>	<p>Preceptor</p> <p>Preceptor</p>	<p>During foodservice rotation</p> <p>During and end of MNT rotation</p>
<p>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</p>	<p>100% of students will achieve 'meets expectations' on the final evaluation for demonstrating management of time and tasks.</p> <p>100% of students will achieve 'meets expectations' on the final evaluation for managing patient workload and flexibility with work schedule.</p> <p>100% of students will participate in IDA Lobby Day and current legislative efforts.</p>	<p>Foodservice</p> <p>MNT Rotation</p> <p>FCS 402 Seminar class.</p>	<p>Preceptor</p> <p>Preceptor</p> <p>Class instructor (DI Director)</p>	<p>During and end of foodservice rotation</p> <p>During and end of MNT rotation</p> <p>During and end of spring semester class</p>
<p>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</p>	<p>100% of students will complete a mid-term evaluation and send to DI director.</p> <p>100% of students will complete a midterm evaluation and send to DI director.</p> <p>100% of students will discuss self-evaluation of presentations with preceptor.</p> <p>100% of students will complete a midterm evaluation and fax to DI director.</p> <p>100% of students will discuss presentation evaluations with preceptor.</p> <p>100% of students will receive 80% or above on draft portfolio assignment.</p>	<p>Foodservice</p> <p>Community Nutrition</p> <p>MNT Rotation</p> <p>FCS 402: Seminar class</p>	<p>DI Director</p> <p>DI Director</p> <p>Preceptor</p> <p>Di Director</p> <p>Preceptor</p> <p>Class instructor (DI Director)</p>	<p>Midterm of scheduled rotation</p> <p>Midterm of scheduled rotation</p> <p>Ongoing throughout rotation</p> <p>Midterm of scheduled rotation</p> <p>Conclusion of mini case study, major topic, and major case study presentation.</p> <p>End of spring semester</p>

DI 2.14: Demonstrate assertiveness and negotiation skills while respecting life experiences, cultural diversity and educational background	100% of students will achieve 'meets expectations' for counseling clients/patient and/or interacting with other agency staff members.	Community Nutrition	Preceptor	Final evaluation of rotation/Ongoing throughout rotation
	100% of students will achieve 'meets expectations' on final evaluation interviewing and counseling patients.	MNT Rotation	RD's and Preceptor	During and end of MNT rotation

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

	Assessment methods that will be used and expected outcomes	Rotation or class in which assessment will occur	Individuals responsible for ensuring assessment occurs	Timeline for collecting formative and summative data
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				
<ul style="list-style-type: none"> <li>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</li> </ul>	80% of students will achieve a minimum of quartile 3 on final evaluation for assessing the nutritional status of individual clients at community agency.	Community Nutrition	Preceptor	During and end of community rotation
	100% of students will achieve a minimum of quartile 3 on final evaluation for screening and assessing patients according to policies and procedures.	MNT Rotation	Preceptor	During and end of MNT rotation
	100% of students will receive 80% or above on screening and assessing case study patients.	FCS 417 Advanced MNT Class	Class instructor (DI Director)	During spring semester course



<ul style="list-style-type: none"> <li>DI 3.1.b: Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements</li> </ul>	<p>100% of students will achieve a minimum of quartile 3 on final evaluation for using instruments provided by site to determine nutritional risk and creating PES statement for nutrition problems.</p> <p>100% of students will achieve a minimum of quartile 2 on final evaluation for creating PES statements to diagnose nutrition problems.</p> <p>100% of students will receive 80% or above for creating PES statements to diagnose nutrition problems for case study patient.</p>	<p>Community Nutrition</p> <p>MNT Rotation</p> <p>FCS 417 Advanced MNT Class</p>	<p>Preceptor</p> <p>Preceptor</p> <p>Class instructor (DI Director)</p>	<p>During and end of community rotation</p> <p>During and end of MNT rotation</p> <p>During spring semester course</p>
<ul style="list-style-type: none"> <li>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</li> </ul>	<p>100% of students will achieve a minimum of quartile 3 on final evaluation for documenting and providing appropriate nutrition intervention to client.</p> <p>100% of students will achieve a minimum of quartile 3 on final evaluation for providing and documenting necessary nutrition intervention to patient.</p> <p>100% of students will receive 80% or above on planning and documenting necessary nutrition intervention to case study patient.</p>	<p>Community Nutrition</p> <p>MNT Rotation</p> <p>FCS 417 Advanced MNT Class</p>	<p>Preceptor</p> <p>Preceptor</p> <p>Class instructor (DI Director)</p>	<p>During and end of community rotation</p> <p>During and end of MNT rotation</p> <p>During spring semester course</p>
<ul style="list-style-type: none"> <li>DI 3.1.d: Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis</li> </ul>	<p>100% of students will achieve a minimum of quartile 3 on final evaluation for collecting, analyzing, and comparing results on client's care plan.</p> <p>100% of students will achieve a minimum of quartile 3 on final evaluation for collecting, analyzing and comparing dietary data with care plan.</p> <p>100% of students will receive 80% or above on documenting proposed collection and evaluation of dietary data with care plan or case study patients.</p>	<p>Community Nutrition</p> <p>MNT Rotation</p> <p>FCS 417 Advanced MNT Class</p>	<p>Preceptor</p> <p>Preceptor</p> <p>Class instructor (DI Director)</p>	<p>During and end of community rotation</p> <p>During and end of MNT rotation</p> <p>During spring semester course</p>

<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</p>	<p>100% of students will achieve a minimum of quartile 3 on the final evaluation for disseminating nutrition information through a bulletin board, newsletter, brochure, poster and/or teaching an in-service.</p> <p>100% of students will achieve a minimum of quartile 3 on the final evaluation for disseminating nutrition information through a bulletin board, newsletter, poster or health fair.</p>	<p>Foodservice</p> <p>Community Nutrition</p>	<p>Preceptor</p> <p>Preceptor</p>	<p>During and end of foodservice rotation</p> <p>During and end of community rotation</p>
<p>DI 3.3: Demonstrate and promote responsible use of resources including employees, money, time, water, energy, food and disposable goods.</p>	<p>100% of students will achieve a minimum of quartile 3 on the final evaluation by assisting in the hiring process, identifying departmental goals, and/or evaluating menus.</p> <p>100% of students will achieve a minimum of quartile 3 on final evaluation for demonstrating time and resource management throughout rotation.</p>	<p>Foodservice</p> <p>Community Nutrition</p>	<p>Preceptor</p> <p>Preceptor</p>	<p>During and end of foodservice rotation</p> <p>During and end of community rotation</p>
<p>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</p>	<p>100% of students will achieve quartile 3 on the final evaluation for developing and implementing a marketing plan.</p> <p>100% of students will achieve a minimum of quartile 3 for planning, presenting, and evaluating classes for special population groups.</p>	<p>Foodservice</p> <p>Community Nutrition</p>	<p>Preceptor</p> <p>Preceptor</p>	<p>During and end of foodservice rotation</p> <p>During and end of community rotation</p>
<p>DI 3.5: Deliver respectful, science-based answers to consumer questions concerning emerging trends</p>	<p>100% of students will refer to ADA EAL when researching for nutrition presentations and preparing educational handouts.</p> <p>100% of students will refer to the ADA EAL for presentations and Nutrition Care Manual for patient educations.</p>	<p>Community Nutrition</p> <p>MNT Rotation</p>	<p>Preceptor</p> <p>Preceptor</p>	<p>Ongoing throughout community rotation</p> <p>During and end of MNT rotation</p>

DI 3.6: Coordinate procurement, production, distribution and service of goods and services	100% of interns will achieve a minimum of quartile 3 on the final evaluation for participating in ordering, delivery, costing, and production of food items.	Foodservice	Preceptor	During and end of foodservice rotation
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	100% of interns will achieve a minimum of quartile 3 for analyzing/modifying cycle menu, selecting recipes for new menu items, standardizing recipes, and/or developing taste test panel for new menu items.	Foodservice	Preceptor	During and end of foodservice rotation

<b>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>				
	Assessment methods that will be used and expected outcomes	Rotation or class in which assessment will occur	Individuals responsible for ensuring assessment occurs	Timeline for collecting formative and summative data
DI 4.1: Use organizational processes and tools to manage human resources	100% of students will achieve a minimum of quartile 2 for assisting in the hiring processing including: reading/revising job descriptions, evaluating applications, and interviewing applicants.	Foodservice	Preceptor	During and end of foodservice rotation
DI 4.2: Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food	100% of students will achieve a minimum of quartile 3 for reading, observing, and identifying safety, sanitation, and security procedures and improvements.	Foodservice	Preceptor	During and end of foodservice rotation
DI 4.3: Apply systems theory and a process approach to make decisions and maximize outcomes	100% of students will achieve a minimum of quartile 2 for discussing impact and importance of communication in decision making in foodservice management.	Foodservice	Preceptor	During and end of foodservice rotation
DI 4.4: Participate in public policy activities, including both legislative and regulatory initiatives	100% of students will participate in IDA Lobby Day and current legislative efforts related to dietetics.	FCS 402 Seminar Class	Class instructor (DI Director)	During spring semester course
DI 4.5: Conduct clinical and customer service quality management activities	100% of students will achieve a minimum of quartile 2 for conducting and evaluating a taste test panel.	Foodservice	Preceptor	During and end of foodservice rotation

DI 4.6: Use current informatics technology to develop, store, retrieve and disseminate information and data	100% of students will utilize appropriate agency software for customer management, ordering and inventory.  100% of students utilize appropriate agency software for patients' electronic medical record.	Foodservice  MNT Rotation	Preceptor  RD's and Preceptor	During Foodservice rotation  During MNT rotation
DI 4.7: Prepare and analyze quality, financial or productivity data and develops a plan for intervention	100% of students will achieve a minimum of quartile 2 on the final evaluation for developing a plan to increase food sales of a selected cafeteria food item.	Foodservice	Preceptor	During and end of foodservice rotation
DI 4.8: Conduct feasibility studies for products, programs or services with consideration of costs and benefits	100% of students will achieve a minimum of quartile 2 on the final evaluation for conducting customer satisfaction survey and/or discussing/calculating forecasting of budgetary needs with person responsible for the preparation of the budget.	Foodservice	Preceptor/staff person responsible for budget	During and end of foodservice rotation
DI 4.9: Obtain and analyze financial data to assess budget controls and maximize fiscal outcomes	100% of student will achieve a minimum of quartile 2 on the final evaluation for examining policies and procedures related to the budget and assisting in preparing, analyzing and/or monitoring current budget.	Foodservice	Preceptor/staff person responsible for budget	During and end of foodservice rotation
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	100% of students will achieve a minimum of quartile 3 on the final evaluation for planning, executing and evaluating a menu item/meal including: developing a budget, staffing needs, facility requirements, equipment, and supplies.	Foodservice	Preceptors/Cafeteria staff	During and end of foodservice rotation
DI 4.11: Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting	100% of students will achieve a minimum of quartile 3 on final evaluation for following facilities policies and procedures for proper document.  100% of students will achieve a minimum of quartile 3 on the final evaluation for following facilities policies and procedures for proper document.	Community Rotation  MNT Rotation	Preceptor  Preceptor	During and end of community rotation  During and end of MNT rotation

<p>DI 4.12: Participate in coding and billing of dietetics/nutrition services to obtain reimbursement for services from public or private insurers</p>	<p>100% of students will achieve a minimum of quartile 2 on the final evaluation for meeting with case manager and/or coders regarding data input and process.</p>	<p>MNT Rotation</p>	<p>Preceptor</p>	<p>During and end of MNT rotation</p>
--	--	---------------------	------------------	---------------------------------------

**Illinois State University**  
**Department of Family and Consumer Sciences**  
**Dietetic Internship-Masters of Science Degree**  
**Program Goals and Outcomes**

<b>Program Goal 1</b>						
The program will recruit, retain, and graduate superior quality students.						
<b>Outcome Measures</b>	<b>Data Needed</b>	<b>Data Already Available</b>	<b>What groups will be assessed?</b>	<b>Assessment Methods</b>	<b>Who will conduct assessment?</b>	<b>Timeline</b>
1. Over 5 years, maintain an entry enrollment of 80% of the 10 positions per year.	Enrollment Data	Yes	Entering Interns	Confirmed Enrollment Data	DI Director	Annual
2. Over 5 years, 100% of the students enrolled in the MS/DI Program will complete the requirements for graduation <i>within 150% of the time planned.</i>	Graduation Data	Yes	Graduating Interns	Graduate School Report	DI Director Graduate Coordinator	Annual
3. Over 5 years, each entering MS/DI class will have an average GPA > 3.0 and verbal GRE score >420 (or compatible score).	GPA at time of enrollment and GRE Scores	Yes	Entering Interns	Application	DI Director Graduate Coordinator	Annual

<b>Program Goal 2</b>						
The program will prepare graduates to be competent entry-level dietitians.						
<b>Outcome Measures</b>	<b>Data Needed</b>	<b>Data Already Available</b>	<b>What groups will be assessed?</b>	<b>Assessment Methods</b>	<b>Who will conduct assessment?</b>	<b>Timeline</b>
1. Over a 5 year period, the pass rate for DI graduates taking the registration examination for the first time will be at least 80%. Alumni achieve a pass rate of at least 80% on the RD exam.	RD Exam Scores	Yes	Graduates	Exam	CDR score summary report	Annual
2. Over a five-year period, 70% or more of DI graduates who sought employment in dietetics will be employed within three months of program completion. Within 12 months of completing the program those students seeking employment in the field will acquire a position.	Descriptive data	Yes	Graduates	Alumni Survey	DI Director – Alumni survey is distributed 18 months after graduation	Annual
3. At the completion of each rotation students will receive a rating/grade reflecting competent entry-level practice.	Final Evaluation and Grade Report	Yes	Interns	Quartile 3 or 4 for all Final Evaluation items & Letter grade of >C	Primary Preceptor for Each Rotation and DI Director	6 times per year [2- FS, 2- CO, 2 MNT]

4. All graduates respond that they are either <i>very satisfied</i> or <i>satisfied</i> with their preparation to accept a position as an entry-level competent practitioner.	Likert data	Yes	Interns	Exit Evaluation	DI Director	Annual
5. At 18-months after graduation, alumni who sought and ascertained a position as a dietetics practitioner will indicate on a scale of 1 (LOW) to 5 (HIGH) a response of $\geq 3$ for individual items related to their preparation as an entry-level practitioner.	Likert data	Yes	Alumni	Alumni Survey	DI Director	Annual
6. At 18 months after graduation, alumni who sought and ascertained a position as a dietetics practitioner will report that they were competent to begin the position as an entry-level practitioner.	Descriptive data	Yes	Alumni	Alumni Survey	DI Director	Annual
7. Employers will indicated on a scale of 1 (LOW) to 5 (HIGH) a response of $\geq 3$ for preparation and performance as an entry-level dietitian.	Likert data	Yes	Employers	Employer Evaluation	DI Director	Annual
8. Recommendations of Advisory Board, composed of DPD directors, selected preceptors, employers, & alums, will validate program curriculum.	Descriptive data	Yes	Advisory Board members	Utilize qualitative methods to survey members	DI Director and Department Chair	Annual meeting

**Program Goal 3**

The program will provide diverse, comprehensive experiences which focus on the incorporation of theory into practice through leadership and project management in foodservice management, medical nutrition therapy, and community nutrition.

<b>Outcome Measures</b>	<b>Data Needed</b>	<b>Data Already Available</b>	<b>What groups will be assessed?</b>	<b>Assessment Methods</b>	<b>Who will conduct assessment?</b>	<b>Timeline</b>
1. Over a 5-year period, Upon completion of the MD/DI program >85% of interns will respond either <i>very satisfied</i> or <i>satisfied</i> with the diverse experiences they received during the three internship rotations [foodservice management, medical nutrition therapy, and community nutrition].	Likert data	Yes	Interns	Exit Evaluation	DI Director	Annual
2. Over a 5-year period, Upon completion of the MD/DI program >85% of interns will respond either <i>very satisfied</i> or <i>satisfied</i> with the comprehensiveness experiences of the three internship rotations [foodservice management, medical nutrition therapy, and community nutrition].	Likert data	Yes	Interns	Exit Evaluation	DI Director	Annual

3. Over a 5-year period, Upon completion of the MD/DI program >85% of interns will respond either <i>very satisfied</i> or <i>satisfied</i> with the opportunities to apply theory in practice during the three internship rotations [foodservice management, medical nutrition therapy, and community nutrition].	Likert data	Yes	Interns	Exit Evaluation	DI Director	Annual
4. At 18 months after graduation, alumni who sought and ascertained a position as a dietetics practitioner will indicate on a scale of 1 (LOW) to 5 (HIGH) a response of $\geq 3$ that the diverse experiences provided by the rotations were beneficial in their preparation as an entry-level dietetics practitioner.	Likert data	Yes	Alumni	Alumni Survey	DI Director	Annual
5. At 18-months after graduation, alumni who sought and ascertained a position as a dietetics practitioner will indicate on a scale of 1 (LOW) to 5 (HIGH) a response of $\geq 3$ for individual items related to their preparation as an entry-level practitioner.	Likert data	Yes	Alumni	Alumni Survey	DI Director	Annual
6. At 18 months after graduation, alumni who sought and ascertained a position as a dietetics practitioner indicate on a scale of 1 ( <i>not at all satisfied</i> ) to 5 ( <i>very satisfied</i> ) a response of $\geq 3$ when asked to rate whether the relevant experiences they had during the internship demonstrated theory in practice.	Likert data	Yes	Alumni	Alumni Survey	DI Director	Annual
7. Preceptors will respond either <i>very satisfied</i> or <i>satisfied</i> with the comprehensiveness experiences that the three rotations [foodservice management, medical nutrition therapy, and community nutrition] provide interns.	Descriptive data	Yes	Preceptors	Program - Program Director Survey	FCS Department Chairperson	Annual
8. Preceptors will respond either <i>very satisfied</i> or <i>satisfied</i> with the diverse experiences that they are able to provide interns during the rotation.	Descriptive data	Yes	Preceptors	Program - Program Director Survey	FCS Department Chairperson	Annual