

## Hurley Medical Center Dietetic Internship Evaluation

Type of Experience: Foodservice

Location: HMC Kitchen

Preceptors: Kitchen Managers/Supervisors

**Rating: E= Exceptional, A= Above Average, S= Satisfactory, NI= Needs Improvement**

Goals / Competency Criteria	Evaluation Criteria (check all that apply)	Rating
1. Daily Routine Skills	<input checked="" type="checkbox"/> Review kitchen TJC standards and kitchen department policies and receives a score of 85% or better on the summary report of these experiences.	A
2. Assignments	<input type="checkbox"/> Plan and implement an in-service for food service staff and earns an overall rating of "above average" or better on the preceptor evaluation of the in-service. <input type="checkbox"/> Develop HACCP procedure for a food item and earns a score of 85% or better on this written procedure. <input checked="" type="checkbox"/> Record food temperatures at production and after tray is assembled and compare to health department standards and earns a score of 85% or better on the summary report of these experiences. <i>low</i>	A
3. Management	<input checked="" type="checkbox"/> Participate in food service staff meetings and earns a score of 85% or better on the summary report of these experiences. <input checked="" type="checkbox"/> Review department budget and financial reports with the kitchen director and earns a score of 85% or better on the summary report of this experience. <input checked="" type="checkbox"/> Review GFS contracts with foodservice director and earn a score of 85% or better on the summary report of this experience. <input checked="" type="checkbox"/> Review kitchen union contracts and job descriptions and earn a score of 85% on the summary report of these experiences. <i>YUAN</i>	A
4. Project	<input type="checkbox"/> Develop written plan, including the use of employees, money (food costing), time, water, energy, food production/preparation and disposable goods for a cafeteria project that they implement and supervise and earn a score of 85% or better on the written plan and execution of this project. <input checked="" type="checkbox"/> Assist with receiving and storage of perishable and non-perishable items and complete required paperwork for invoices and earns a score of 85% or better on the summary report of these experiences. <input type="checkbox"/> Select new or chooses current recipe and analyzes for nutritional adequacy, meal pattern requirements, food cost, employee skills/labor needed; accommodating cultural diversity and health needs and receives a score of 85% or better on the summary report of this experience. <i>YUAN</i>	A

- Conduct a feasibility study for cafeteria project to include: products and consideration of costs and benefits and receives a score of 85% or better on the study/report.

## 5. Quality Improvement

✓ Complete a test tray evaluation and clinical meal rounds and receives a score of 85% or better on the summary report of these experiences

Communicate with floor host and hostesses any patient information found out on meal rounds, which may include patient preferences, special diet guidelines and/or supplement needs and receives an overall rating of "above average" or better on the preceptor food service evaluation.

## 6. Professional Behavior

- Completes homework, project/ other assignments on time
- Flexible/Adaptable and Reports at scheduled time
- Professional Image- appears neat, clean and dressed appro.
- Cooperative- accepts criticism and works to improve.
- Verbal Language- maintains smooth and pleasant voice, emphasizes the positive, uses tact.
- Active Listening- listens attentively. Shows concern. Doesn't interrupt. Maintains eye contact.
- Effective Body Language- Maintains appropriate posture, facial expressions, gestures and proximity to other person. Is alert and responds to nonverbal cues of the other person.

**Overall performance (circle one)**    *Exceeds Expectations*    *Above Average*    *Satisfactory*    *Needs Improvement*.

### Comments:

**Preceptor(s):**

Intern

Intern Emily Gideon

Date 9/1/2017