

Hurley Medical Center Dietetic Internship Evaluation

Type of Experience: Foodservice
Preceptors: Kitchen Managers/Supervisors

Location: HMC Kitchen

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. <i>low</i> <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.	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.	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. <i>Deanne</i> <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.	A

