

Bowling Green State University Dietetic Internship Program

Rotation: **Long Term Care**

Intern: _____ Facility: _____

<p>CRDN 1.1 Select indicators of program quality and/or customer service and measure achievement of objectives</p> <ul style="list-style-type: none"> The intern will need to develop a Best Practices Process Improvement Plan. One way to complete this assignment is to identify an F-tag or potential F-tag and develop a protocol to address it.
<p>CRDN 1.2 Apply evidence-based guidelines, systematic reviews and scientific literature</p> <ul style="list-style-type: none"> Intern should review quarterly quality assurance reports or MDS quality indicator report
<p>CRDN 1.3 Justify programs, products and services using appropriate evidence or data.</p> <ul style="list-style-type: none"> Review specific supplements targeted to this population – i.e. preventing pressure ulcers Compare cost of using specialized supplement to cost of other strategies indicated in protocol (either facility protocol or National Pressure Ulcer Advisory Panel)
<p>CRDN 1.5 Conduct research projects using appropriate research methods, ethical procedures and statistical analysis. <i>With your assistance, intern will choose one of the following projects</i></p> <p><i>Determine the success of the current menu in long term care facility</i></p> <ul style="list-style-type: none"> Complete plate waste evaluation for meals designated by preceptor Identify residents for intern to interview regarding meal satisfaction Attend dietary council meeting, if available Intern will develop and present a report summarizing findings using spreadsheets and/or graphs as appropriate and make recommendations regarding resident satisfaction <p><i>Determine effectiveness of menu in promoting glycemic control in residents with diabetes</i></p> <ul style="list-style-type: none"> Review procedure for monitoring blood glucose in residents with diabetes Review protocol for adding new menu items for residents with diabetes and develop guidelines as needed. Apply to a new recipe or item.
<p>CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings CRDN 2.4 Function as a member of interprofessional teams.</p> <ul style="list-style-type: none"> Participate in care plan meetings and/or rounds, staff or residence council meetings as appropriate Provide opportunity for intern to observe resident receiving rehabilitation services
<p>CRDN 2.10 Establish collaborative relationships with other health professionals and support personnel to deliver effective nutrition services.</p> <ul style="list-style-type: none"> Provide opportunity to observe and interact with other members of the healthcare team.

CRDN 2.11 Show cultural competence/sensitivity in interactions with clients, colleagues and staff
<ul style="list-style-type: none"> • Intern should identify special needs related to this audience and modify approach to meet needs such as accommodating hearing loss, cultural dietary needs and health beliefs
<p>CRDN 3.1 Perform the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions.</p> <p>CRDN 3.2 Conduct nutrition focused physical exams</p>
<ul style="list-style-type: none"> ▪ Intern needs to learn to assess individual residents using facility protocols. ▪ Assist intern in identifying a resident for the long-term care assignment (will include hands on physical assessment). ▪ Meet with MDS coordinator, if possible and review facility procedure for applying MDS protocols ▪ Complete accurate documentation of assessment under preceptor supervision ▪ Intern will develop care plan using facility format ▪ Observe/assist in obtaining or recording intake ▪ Participate in meal rounds if available
CRDN 3.4 Design, implement and evaluate presentations to a target audience. (optional)
<ul style="list-style-type: none"> ▪ Provide opportunity for intern develop and present an in-service program, if needed
CRDN 3.10 Develop and evaluate recipes, formulas and menus for acceptability and affordability that accommodates the cultural diversity and health needs of various populations, groups and individuals
<ul style="list-style-type: none"> • Use facility guidelines to develop menu or modify current menu under direction of preceptor
CRDN 4.3 Conduct clinical and customer service quality management activities.
<ul style="list-style-type: none"> ▪ Assist in data collection related to Continuous Quality Improvement as needed
CRDN 4.10 Analyze risk in nutrition and dietetics practice
<ul style="list-style-type: none"> • Discuss aspects of risk management related to long-term care such as pressure ulcer prevention and unintended weight loss – could include review of policy and procedure manual guidelines. • Provide chart to conduct chart audit to determine if it meets AHIMA Long-Term Care Health Information Practice & Documentation Guidelines. Intern will document in a journal entry