



Intern Leadership Summit Oct 4-5, 2018

Core Competencies for 2018 Participating Interns – Suggested Match

CRDN 1.4: Evaluate emerging research for application in nutrition and dietetics practice.

Learning Objective: The dietetic intern studies new human nutrition research and applies research to consumer-focused media interview and hands-on cooking.

Activity: Reads and understands new human nutrition research related to lean beef and heart health in hands-on cooking (Day 2).

Activity: Incorporates key scientific findings into a mock consumer-focused interview (Day 2).

CRDN 3.3: Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.

Learning Objective: The dietetic intern performs a mock interview, interacts with a cooking demonstration on a food or nutrition topic.

Activity: Participate in the media training and complete on-camera mock interview and interacts with a TV mock cooking demonstration (Day 2).

Activity: Practice writing and utilizing media talking points (Day 2).

Activity: Using knowledge gained during media training, help critically evaluate own and peers' mock interviews and mock cooking demonstration (Day 2).

CRDN 3.8 Deliver respectful, science-based answers to client questions concerning emerging trends.

Learning Objectives: The dietetic intern performs a mock interview on a food and nutrition “hot topic.” The dietetic intern tours two working beef cattle farms and processing plant.

Activity: Participate in the media training and complete hands-on healthy meal cooking (Day 2).

Activity: Participate in the beef cattle farm tour and ask food production questions (Day 1).

CRDN 3.10 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.

Learning Objectives: The dietetic intern interacts with a mock TV cooking demonstration on a food or nutrition topic. The dietetic intern applies dietary guidelines to hands-on cooking.

Activity: Incorporates cultural preferences, portion sizes, cost consideration, food groups' nutrition balance and flavor in a variety of recipes in hands-on cooking (Day 2).

Optional KRDN Match

Activity 1

The KRDN's that match are:

KRDN 1.1 Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.

KRDN 1.3 Apply critical thinking skills.

Activity 2 CRDN 3.3

The KRDN that matches is

KRDN 2.1 Demonstrate effective and professional oral and written communication and documentation.

Activity 3 CRDN 3.8

The KRDN match:

KRDN 1.1 Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.

KRDN 2.1 Demonstrate effective and professional oral and written communication and documentation.

Activity 4 CRDN 3.10

The KRDN match:

KRDN 2.6 Demonstrate an understanding of cultural competence/sensitivity.

Much appreciation for the expert review from:

Marie Murray, RD, Director, Didactic Program in Nutrition and Dietetics, Buffalo State SUNY

Barbara Schultz, RD, 2017 Internship Program Director, SUNY at Buffalo

Activities completion certified by:

Cindy Chan Phillips, RD, Director of Nutrition Education, non-profit New York Beef Council