**COMMUNITY NUTRITION FINAL EVALUATION**

Facility \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Preceptor \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Student\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* Please evaluate the student on the following areas of performance.
* Please circle the number corresponding to your rating (A Score of 4 or higher is needed to pass the element.
* Add comments in each area for particularly strong or weak performance.

***Rating Scale***

***1:*** *Demonstrates minimal skills and has limited knowledge and/or critical thinking ability related to topic or concept. More learning experience is needed to meet basic knowledge to start developing the skills for entry-level practice.*

***2-3:*** *Needs Improvement: Demonstrates skills below expectation for other students at this level of training. More learning experience is needed to demonstrate competency and critical thinking. Has mastered some aspects of the competencies or skills, but more improvement and/or development are needed to attain the level of what is expected for entry-level practice.*

***4-5:*** *Competent: Demonstrates competency in all aspects of this competency, skill, or concept. Completed all requirements satisfactorily. Skills, knowledge, and critical thinking are still developing but appropriate for what is expected at this training level and for entry-level dietetics practice.*

***6-7:*** *Advanced Competent: Demonstrating skills, knowledge, and critical thinking at a level above what is expected at current training and above that expected for entry-level dietetics practice.*

***N/O:*** *Not observed in this rotation or course or not directly observed at the time of evaluation.*

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| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **CRITERIA** | **Needs Improvement** | | | **Competent** | | **Advanced Competent** | | **N/O** |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **N/O** |
| **Professional Skills, Responsibility, Time Management, and Resources** | | | | | | | | |
| Appropriate dress and grooming | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| Attitude towards learning and willingness to work as part of the team | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| Appropriate interactions with preceptors, clients, patients, and staff | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| Punctual and prepared with appropriate tools | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| Able to set and accomplish goals and follows through with assigned tasks and responsibilities | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| Appropriately takes initiative in critical thinking and problem-solving | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| Able to evaluate own strengths and weaknesses and accepts and applies feedback | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| Sets priorities and handles increasing workload | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| Uses proper channels of communication and demonstrates active listening | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| Consults with preceptor and acts within level of competence | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| Utilizes appropriate reference materials and can justify decisions with evidence and data | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Comp.**  **No.** | **Description of Competency** | **Needs Improvement** | | | **Competent** | | **Advanced Competent** | | **N/O** |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **N/O** |
| 1.6 | Applies knowledge of social, psychological, and environmental aspects of eating and food*. (Consumer Nutrition Article)* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 1.7 | Integrates the principles of cultural competence within own practice and when directing services. *(Community Skills Sheet)* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 1.11 | Applies knowledge of medical terminology when communicating with individuals, groups and other health professionals. *(NCP Documentation, Counseling Evaluation)* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 2.2 | Selects, develops and/or implements nutritional screening tools for individuals, groups or populations. *(Community Skills Sheet)* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 2.3 | Utilizes the nutrition care process with individuals, groups or populations in a variety of practice settings *(NCP Documentation, Counseling Evaluation)* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 2.4 | Implements or coordinates nutritional interventions for individuals, groups or populations. *(Community Skills Sheet, NCP Documentation, Counseling Evaluation)* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 5.1 | Demonstrates leadership skills to guide practice. *(NCP Documentation, Pick Your Own Project)* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 6.1 | Incorporates critical thinking skills in practice. *(Community Skills Sheet, NCP Documentation, Counseling Evaluation, Consumer Nutrition Article, Pick Your Own Project)* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 6.3 | Applies current research and evidence-informed practice to services. *(Consumer Nutrition Article, Pick Your Own Project)* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 7.1 | Assumes professional responsibilities to provide safe, ethical and effective nutrition services. *(Counseling Evaluation)* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 7.2 | Uses effective communication, collaboration and advocacy skills*. (Consumer Nutrition Article, Pick Your Own Project)* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| Comments: | | | | | | | | | |

**Overall Comments:**

1. What are the student’s areas of strength and areas for improvement?

**Signatures**:

Preceptor/Evaluator: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Student: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_