**FSSM FINAL EVALUATION**

**Student Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Facility Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

*Directions: For each criterion, mark the appropriate number corresponding with the scale shown below,* ***indicating the student’s skill compared to that of an entry-level dietitian.*** *Write suggestions to help the student improve in the comments section. Total all criterions to calculate the student’s overall score.*

***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 a basic knowledge to start developing the skills for entry-level practice.*

***2-3:*** *Needs Improvement: Demonstrates skills below expectation from 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: Demonstration of skills, knowledge, and critical thinking at a level above what is expected at current training and above that expected for entry-level dietetics practice.*

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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 |
| Comments: | | | | | | | | |

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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** |
| 1.3 | Applies knowledge of microbiology and food safety.  *Kitchen Audit, Food Service Management worksheet & Pre-Rotation Quiz, FSSM Nutrition Modules and Quizzes, FSSM Practice Exam, HACCP/Standardized Recipe Worksheet* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 1.4 | Integrates knowledge of chemistry and food science as it pertains to food and nutrition product development and when making modifications to food.  *Food Service Management worksheet & Pre-Rotation Quiz, FSSM Nutrition Modules and Quizzes, FSSM Practice Exam* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 1.6 | Applies knowledge of social, psychological and environmental aspects of eating and food.  *Plate Waste Study, Food Service Management worksheet & Pre-Rotation Quiz, FSSM Nutrition Modules and Quizzes, FSSM Practice Exam* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 1.7 | Integrates the principles of cultural competence within own practice and when directing services.  *Classroom Observation Skills Sheet* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 1.10 | Applies knowledge of math and statistics.  *Food Service Management worksheet & Pre-Rotation Quiz, FSSM Nutrition Modules and Quizzes, FSSM Practice Exam* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/0 |
| 1.12 | Demonstrates knowledge of and is able to manage food preparation techniques.  *Nutrition Promotion Event Form* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 1.13 | Demonstrates computer skills and uses nutrition informatics in the decision-making process.  *Post Serving Analysis Worksheet, School Menu Planning Worksheet* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| Comments: | | | | | | | | | |
| 2.1. | Applies a framework to assess, develop, implement and evaluate products, programs, and services  *Productivity/Time-Study Worksheet, Nutrition Promotion Event Form* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 2.4 | Implements or coordinates nutritional interventions for individuals, groups, or populations.  *Classroom Teaching and Teaching Evaluations, Lesson Plans & Revisions* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| Comments: | | | | | | | | | |
| 3.1 | Directs the production and distribution of quantity and quality food products  *Productivity/Time-Study Worksheet, Plate Waste Study, Kitchen Audit, School Menu Planning Worksheet* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 3.2 | Oversees the purchasing, receipt and storage of products used in food production and services.  *Productivity/Time-Study Worksheet, Nutrition Promotion Event Form, Procurement, Production, Distribution, and Service Skills Sheet, Post Serving Analysis Worksheet* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 3.3 | Applies principles of food safety and sanitation to the storage, production and service of food.  *Kitchen Audit, School Menu Planning Worksheet, HACCP/Standardized Recipe Worksheet* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 3.4 | Applies and demonstrates an understanding of agricultural practices and processes.  *Food Service Management worksheet & Pre-Rotation Quiz* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| Comments: | | | | | | | | | |
| 5.1 | Demonstrates leadership skills to guide practice.  *Productivity/Time-Study Worksheet, Leadership & Management Practice, Mock interview & Human Resources Worksheet, In-Service Lesson Plan & Teaching Evaluation, Nutrition Promotion Event Form* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 5.2 | Applies principles of organization management.  *Functions of Organization Management Skills Sheet, Productivity/Time-Study Worksheet, Leadership & Management Practice, Mock interview & Human Resources Worksheet, In-Service Lesson Plan & Teaching Evaluation, Nutrition Promotion Event Form, Food Service Management worksheet & Pre-Rotation Quiz* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 5.3 | Applies project management principles to achieve project goals and objectives.  *Nutrition Promotion Event Form* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 5.4 | Leads quality and performance activities to measure, evaluate and improve program services, products, and initiatives.  *Nutrition Promotion Event Form* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 5.5 | Develops and leads implementation of risk management strategies and programs.  *Kitchen Audit, HACCP/Standardized Recipe Worksheet* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| Comments: | | | | | | | | | |
| 6.1 | Incorporates critical thinking skills in practice.  *Weekly Reports, Leadership & Management Practice, Mock interview & Human Resources Worksheet, Classroom Observation Skills Sheet, Classroom Teaching and Teaching Evaluations, Food Service Management worksheet & Pre-Rotation Quiz, Lesson Plans & Revisions* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 6.3 | Applies current research and evidence-informed practice to services.  *Lesson Plans & Revisions, In-Service Lesson Plan & Teaching Evaluation, Classroom Teaching and Teaching Evaluations* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/0 |
| 7.1 | Assumes professional responsibilities to provide safe, ethical, and effective nutrition services  *Leadership & Management Practice, Mock interview & Human Resources Worksheet* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| 7.2 | Uses effective communication, collaboration, and advocacy skills.  *Weekly Reports, Leadership & Management Practice, Mock interview & Human Resources Worksheet, In-Service Lesson Plan & Teaching Evaluation, Nutrition Promotion Event Form* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | N/O |
| Comments: | | | | | | | | | |

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| **Please comment on the student’s overall performance:** |
| Strengths: |
| Areas for further work: |

**Signatures**

Preceptor: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Student: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_