**FSSM MIDPOINT EVALUATION**

Student \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

The midpoint evaluation is a helpful benchmark for preceptors and students. Please use this evaluation to provide additional formal feedback to the student on what is going well and how they can continue toward competence by the end of the foodservice rotation.

***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.*

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **CRITERIA** | **Needs Improvement** | | | | | | **Competent** | | **Advanced Competent** | | |
| **1** | | **2** | | **3** | | **4** | **5** | **6** | **7** | |
| **PROFESSIONAL SKILLS, Responsibility, Time Management and Resources** | 1 | | 2 | | 3 | | 4 | 5 | 6 | 7 | |
| Appropriate dress and grooming | Comments: | | | | | | | | | | |
| Attitude towards learning and willingness to work as part of the team. |
| Appropriate interactions with preceptors, clients, patients, and staff. |
| Punctual and prepared with appropriate tools. |
| Able to set and accomplish goals and follows through with assigned tasks and responsibilities. |
| Appropriately takes initiative in critical thinking and problem solving. |
| Able to evaluate own strengths and weaknesses and accepts and applies feedback. |
| Sets priorities and handles increasing workload. |
| Uses proper channels of communication and demonstrates active listening. |
| Consults with preceptor and acts within level of competence. |
| Utilizes appropriate reference materials and can justify decisions with evidence and data. |
| **COMPETENCIES** | **Needs Improvement** | | | | | **Competent** | | | **Advanced Competent** | | |
| **1** | **2** | | **3** | | **4** | | **5** | **6** | | **7** |
| Applies knowledge of microbiology and food safety. | Comments: | | | | | | | | | | |
| Applies knowledge of social, psychological and environmental aspects of eating and food. |
| Demonstrates knowledge of and is able to manage food preparation techniques. |
| Demonstrates computer skills and uses nutrition informatics in the decision-making process. |
| Applies a framework to assess, develop, implement and evaluate products, programs, and services. |
| Implements or coordinates nutritional interventions for individuals, groups, or populations. |
| Directs the production and distribution of quantity and quality food products. |
| Oversees the purchasing, receipt and storage of products used in food production and services. |
| Applies principles of food safety and sanitation to the storage, production and service of food. |
| Applies and demonstrates an understanding of agricultural practices and processes. |
| Demonstrates leadership skills to guide practice. |
| Applies principles of organization management. |
| Develops and leads implementation of risk management strategies and programs. |
| Incorporates critical thinking skills in practice. |
| Assumes professional responsibilities to provide safe, ethical, and effective nutrition services. |
| Uses effective communication, collaboration, and advocacy skills. |
| **Student Overall Performance** | **1** | | **2** | | **3** | | **4** | **5** | **6** | **7** | |

**Strengths:**

**Areas for further work:**

**What would you like to see in the coming weeks and by the end of this rotation?**

**Signatures:**

**Preceptor:**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Student** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_