



**Dietetic Internship Program  
Distance Applicant Guide  
2021-2022**

## Supervised Practice Hour Requirements

ROTATION	NUMBER OF HOURS
<b>Clinical</b>	<b>600 hours</b>
Acute Care	440 hours (11 weeks)
Outpatient	80 hours (2 weeks)
Long Term Care	80 hours (2 weeks)
<b>Food Service Management</b>	<b>400 hours (10 weeks)</b>
<b>Community</b>	<b>280 hours (7 weeks)</b>
<b>Total Hours</b>	<b>1280</b>

### General Rotation Guidelines

- a) You must meet the minimum hours in each practicum category and the total number of required hours in order to meet the Russell Sage College distance program requirements.
- b) Rotations can be split between different facilities. E.g., Community rotation: two weeks at a WIC and five weeks at the department of health; Outpatient rotation: 1 week in renal and 1 week in endocrine or weight management. Note: If your facility has an outpatient clinic, this may be used for your outpatient rotation.
- c) You may plan for the majority of your acute care clinical experience to take place in a high acuity rehab facility, however at least 4 weeks of acute care must take place in a hospital setting.
- d) Be imaginative when you choose your placements. You may contact the program director to discuss placement options to ensure they are acceptable.

Attention all applicants: prior to applying, you must review the following website to review State Authorization information: <https://www.sage.edu/academics/evening-weekend-and-online-programs/state-authorizations/>

**You can only complete practicum rotations in states that our college is authorized.**

**Application Process:** <https://www.sage.edu/academics/schools/health-sciences/nutrition-programs/dietetic-internship-program-details/dietetic-internship-application-process/>

**Russell Sage College**  
Dietetic Internship Application Release Form 2021-2022  
Onsite and Distance Tracks

**Applicant Name:** \_\_\_\_\_

**Release for Application File**

I authorize my DICAS application to be released to individuals participating in the Russell Sage College Dietetic Internship (RSC DI) selection process. I understand that the purpose of this review is for selection purposes only and information contained in the file will be kept confidential by the reviewers.

**Program Status:** 1= first choice; 2 = second choice;

\_\_\_\_\_ Full Time    \_\_\_\_\_ Part Time

**Program Track:** (Please check the appropriate track you are applying to. If applying to both tracks, please rank. 1 = First Choice, 2 = Second choice; 0 = not applying)

\_\_\_\_\_ Onsite Track    \_\_\_\_\_ Distance Track

***DISTANCE TRACK ONLY:*** State(s) where you will be completing your supervised practice hours:

\_\_\_\_\_

***NOTE:*** All preceptors must be secured upon application to the program. The Preceptor Sign-up Form must be submitted with this document OR with your DICAS application to be considered for the distance track. If submitting the completed form with your DICAS application please check here:

***ONSITE TRACK ONLY:*** For location: Rank 1-4 (1=First Choice & 4=Last Choice), or 0= unwilling to go to this location

\_\_\_\_\_ Greater Capital District (Albany, Schenectady, Troy & Saratoga Counties)

\_\_\_\_\_ Plattsburgh

\_\_\_\_\_ Other (specify \_\_\_\_\_)

**Release for placement:** I understand that if I numbered any of the areas above, I may be placed in any of those areas and I will be prepared to remain in chosen area for the duration of the program.

**Application Checklist**

**Check, if present**

- |   |       |
|---|-------|
| 1. A check for \$40 payable to Russell Sage College<br>(Fee waived for RSC graduates) | _____ |
| 2. Release form complete with signature below   | _____ |

**E-mail Contact:**

Please provide an e-mail address for contact, if necessary, by the RSC DI Application Review Committee

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**Acceptance Day Procedure:**

On Appointment Day, I will call or e-mail stating my acceptance/rejection of the match by 6:00pm EST to Michelle Morgan, DI Director, 518-244-4598 or morgam1@sage.edu.

I understand the implications of the application release, and the need to identify my preferred program status and placement for acceptance into the RSC DI for fall 2021.

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Signature

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Date

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Print Name

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Date

## Russell Sage College Dietetic Internship Distance Track Preceptor Sign-up Form

Proposed Dates	Hours	Rotation	Facility	Preceptor Information		
				Name/Signature	Address	Email/Telephone
Tentative Start: 8/24/21 or fall 2021	440	Clinical	The NY Hospital	Janine Smith Doe Janine Smith Doe	10 1 <sup>st</sup> St, New York, NY 10000	<a href="mailto:jsd@sdlkj.com">jsd@sdlkj.com</a> 555-555-5555 ext. 113
Tentative End:						
EXAMPLE Start:	440	Acute Care Clinical				
End						
Start:	80	Long Term Care				
End:						
Start:	80	Outpatient Clinical				
End:						
Start:	400	Food Service Management				
End:						
Start:	280	Community				
End:						

### Full-time Rotation schedule suggestions\*:

Practicum	Option #1	Option #2	Option #3
Practicum I: August 30-November 15 (Labor Day off)	Acute Care Clinical	Community, Outpatient & Long Term Care	Food Service Management
Practicum II: December 6-February 25 *Off week of December 27	Food Service Management	Acute Care Clinical	Community, Outpatient & Long Term Care
Practicum III: March 21-June 10	Community, Outpatient & Long Term Care	Food Service Management	Acute Care Clinical

**DUE TO COVID-19 IF UNABLE TO SECURE A LONG TERM CARE AND/OR OUTPATIENT ROTATIONS, YOUR APPLICATION WILL BE CONSIDERED COMPLETE. YOU MUST HAVE AT MINIMUM ACUTE CARE, FOOD SERVICE MANAGEMENT AND COMMUNITY ROTATIONS SECURE.**

*\*Part-time interns must complete 24 hours/week and are encourage to follow one of the options presented above for scheduling rotations if able.*

**Clinical Rotation  
Preceptor Selection & Practicum Checklist**

**Rotation Length**

<b>Clinical Hours</b>	<b>600 hours</b>
Acute Care	440 hours (11 weeks)
Outpatient	80 hours (2 weeks)
Long Term Care	80 hours (2 weeks)

**Facility – Acute Care (440 hours/11 weeks)**

The acute care clinical rotation should be at a facility that will expose you to a variety of learning opportunities and experiences with different disease states. You may consider completing rotations at large hospitals, small community hospitals or long term care facilities. You may complete your entire acute care clinical rotation at one site or utilize two sites if certain experiences are not available at the primary clinical site. However, a minimum of four weeks must be spent at an acute care hospital. The clinical facility or facilities must provide in-patient care to ensure all of the activities on the ***Rotation Planning Checklist*** are fulfilled.

**Progression of acute care clinical rotation:**

Week 1: Orientation

Week 2-5: Intro to MNT

Week 6-9: Advanced MNT

Week 10-11: Entry Level Practice

**Facility – Outpatient Clinical (80 hours/2 weeks)**

The outpatient clinical rotation should be at a facility that will expose you to a variety of learning opportunities and experiences with different disease states. Places to consider when choosing an outpatient rotation are: dialysis center, diabetes center, GI clinic, eating disorder clinic, outpatient bariatric center, private practice, etc. You may complete your entire outpatient rotation at one site or utilize two sites, but you must spend a minimum of one-week at any outpatient site.

**Facility – Long Term Care (80 hours/2 weeks)**

The long term care rotation may take place at any long-term residence that will expose you to a variety of learning opportunities and experiences with different disease states. This could be with an aging adult population or a pediatric population, however they must live at the facility and not just provide rehab or outpatient services. If part of your acute care clinical experience

is taking place in a long term care facility, you must dedicate two weeks to long-term care, separate from acute care, to fulfill all clinical practicum requirements.

### **Preceptor**

Your primary preceptor for this rotation must be a registered dietitian nutritionist and credentialed/licensed as appropriate to meet state and federal regulations with a minimum of one-year experience post-credentialing. The preceptor or another RD on staff must be available to you the entire time you are at the facility.

### **Intern Assignment Requirements**

Interns and preceptors will receive handbooks that outline all assignment requirements during their clinical rotations. Some of the assignments/activities include:

Acute Care:

- Clinical Case Study
- Journal presentation to preceptors
- Activities specific to patient care

Outpatient:

- Coding & Billing activity
- Activities specific to patient/client care

LTC:

- Activities specific to resident care

## Clinical Rotation Planning Checklist

<b>Disease-Specific Activities</b>		
<b>The intern will be able to observe and work with patients in an inpatient setting with the following disease states at my facility:</b>		
	Primary Site	Secondary Site
• <b>Overweight &amp; Obesity</b>		
• <b>Malnutrition</b>		
• <b>Endocrine Disorders</b>		
• <b>Cardiovascular Disease</b>		
• <b>Cancer</b>		
• <b>Gastrointestinal Disease</b>		
• <b>Renal Disease</b>		
• <b>Respiratory Disease/Distress (COPD)</b>		
• <b>Dementia</b>		
• <b>Critical Care/Enteral &amp; Parenteral Nutrition</b>		
• <b>Food Allergies (optional)</b>		
• <b>Pediatrics (optional)</b>		
• <b>HIV/AIDS (optional)</b>		
<b>The following activities/learning experiences identified below should be accomplished with each of the above identified disease states with which the intern will be able to work with at your facility:</b>		
Nutrition Care Process	Primary Site	Secondary Site
<b>Step 1: Nutrition Assessment</b>		
Review of patient charts		
Observe RD conducting all aspects of NCP and using IDNT to document the NCP		
Performs nutrition screening of patients (if applicable)		
Identifies pertinent data from medical/diet/social histories and medical progress notes		
Conducts diet history, meal rounds, patient satisfactions surveys and calorie counts when appropriate		
Assess nutritional status of patients through use of anthropometric, biochemical, clinical and dietary measures		
Assesses patient's caloric, protein and fluid needs based on stress level and medical condition		
<b>Step 2: Nutrition Diagnosis</b>		
Diagnoses nutrition problems and creates a problem, etiology, & signs and symptoms (PES) statement according to facility's procedures.		
<b>Step 3: Nutrition Intervention</b>		
Plans and implements nutrition recommendations/interventions to include prioritizing nutrition diagnosis, formulating a nutrition prescription, establishing goals, and selecting and managing interventions.		



Assigns appropriate patient care activities to DTRs and/or support personnel considering practice guidelines and policies within the facility		
Refers clients and patients to other professionals and services when needs are beyond individual scope of practice		
Provide individual diet instruction appropriate for the disease state		
<b>Step 4: Nutrition Monitoring and Evaluation</b>		
Monitors and evaluates problems, etiologies, signs and symptoms and the impact of interventions of the nutrition diagnosis		
Monitors patient's food and/or nutrient intake		
<b>Medical Record Documentation</b>		
Documents nutrition assessment, nutrition diagnosis, nutrition intervention, and monitoring/evaluation plans through use of medical record per institution guidelines and professional guidelines.		
Summarizes pertinent anthropometric, biochemical, clinical and dietary data to identify nutrition problems in concise PES statements		
Perform all aspects of the NCP independently		
<b>Diet/Enteral and Parenteral Nutrition Calculation Skills</b>		
Calculates diet patterns, nutrient intakes, and EN/TPN solutions (when appropriate)		
Observe the administration of enteral and parenteral nutrition		
Selects, recommends, and implements enteral and/or parenteral formulas suitable to the medical condition and based on acceptable dietetic practice and scientific literature (when appropriate)		
Identifies and monitors appropriate criteria for tolerance of enteral and parenteral formulas		

<b>Rotation – Additional Activities</b>		
	<b>Primary Site</b>	<b>Secondary Site</b>
Review the facility policy and procedure manual(s) and discuss state/regulatory practices with preceptor		
Review the therapeutic diets and formularies (EN, TPN & drug) available at the facility		
Become familiar with the facility guidelines, charting format, nutrition screening process, facility application of NCP and IDNT, etc.		
Participate in and contribute to patient rounds, care conferences and team meetings		
Participate in all patient care and care management activities as member of the clinical team (intern should progress towards this by end of rotation)		
Observe and work with diet office support staff and RDs		
Follow & Observe other professionals (i.e. speech, pharmacy, wound care, respiratory, etc.)		
Meet with billing to discuss and participate in coding and billing		
Attend in-services and meetings (when appropriate)		
Performs all areas of NCP independently, Entry Level Practice (ELP)		

I agree that the activities checked above have been discussed with my potential preceptor(s) and will be able to be accomplished at the designated sites. I also agree that the above site(s) has agreed to host me, the intern, if accepted into the Russell Sage College Dietetic Internship – Distance Track.

\_\_\_\_\_  
Prospective Intern Name

\_\_\_\_\_  
Prospective Intern Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Primary Site Name

\_\_\_\_\_  
Secondary Site Name (if applicable)

## Food Service Management (FSM) Rotation Preceptor Selection & Practicum Checklist

### Length

FSM	400 hours (10 weeks)
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### Facility

The FSM rotation should be at a facility that will expose you to multiple aspects of food service management. Examples of facilities you may complete your FSM rotation are: hospital, long-term care facility, school nutrition services program, university/college dining service, commercial or corporate food service. The FSM facility or facilities must be able to provide access to all of the activities on the **Rotation Planning Checklist**. The activities should progress from basic to more complex throughout the rotation. By the end of your rotation, it is expected that you will be able to function as staff relief with minimal supervision.

### Preceptor

Your preceptor for this rotation should be the food service director or manager with a minimum of one-year experience in current position or field. He/she does not need to be a registered dietitian nutritionist but must be credentialed, licensed or trained as appropriate to meet state and federal regulations for the area in which they are supervising interns. It is recommended that all food service preceptors are ServSafe certified.

### Intern Assignment Requirements

Interns and preceptors will receive handbooks that outline all assignment requirements during their management rotation. Some of the assignments/activities include:

- Complete a process/quality improvement research project
- Plan and execute a theme meal
- Plan and present an in-service presentation to staff

## Food Service Management Rotation Planning Checklist

<b>FSM Activities</b>		
<b>The intern will be able to observe and participate in the following activities:</b>		
	<b>Primary Site</b>	<b>Secondary Site</b>
• Review Policy & Procedure Manual; review city & state regulations		
• Discuss menu type and modification to accommodate therapeutic diets with preceptor		
• Tour facility and be introduced to staff		
• Observe, participate in and oversee both hot and cold food production		
• Participate in ware washing and trash disposal		
• Discuss Process Improvement Project		
• Work all relevant Positions (diet tech, inventory personnel, food service supervisor, food service manager, etc.) and participate in management activities as a member of the management team.		
• Conduct equipment audits, JCAHO audits, food safety audits, etc. and discuss findings with preceptor		
• Monitor production schedules and tray-line; conduct tray audits		
• Consult staff to determine proper function, use, care, cleaning and maintenance of all major pieces of kitchen equipment		
• Prepare schedule		
• Observe and participate in the facility's procurement process (inventory, ordering and receiving of goods, prepare purchase order, etc.)		
• Learn forecasting procedures		
• Apply management and leadership skills to a diverse array of scenarios		
• Review and utilize the department's computer/information technology system (IT) for budgeting and forecasting		

• Identify control points and methods to achieve control of costs and product usage.		
• Evaluate customer satisfaction surveys, analyze and make changes to menus with respect to the needs of the population being served (if applicable), complete menu/theme meal project		
• Conduct a Sanitation Audit utilizing the HACCP process		
• Review and Analyze Department Budget		
• Attend department and facility PI/QI meetings and other meetings with preceptor		

• Meet with the facility's IT department and discuss implementation of an electronic health record system		
• Analyze the Accuracy of A Job Description		
• Meet with HR, observe HR functions (hiring, firing, etc.)		
• Perform staff relief as appropriate at end of rotation		
• Develop an In-Service Training for Staff		

I agree that the activities checked above have been discussed with my potential preceptor(s) and will be able to be accomplished at the designated sites. I also agree that the above site(s) has agreed to host me, the intern, if accepted into the Russell Sage College Dietetic Internship – Distance Track.

\_\_\_\_\_

Prospective Intern Name

\_\_\_\_\_

Prospective Intern Signature

\_\_\_\_\_

Date

\_\_\_\_\_

Primary Site Name

\_\_\_\_\_

Secondary Site Name (if applicable)

## Community Rotation Preceptor Selection & Practicum Checklist

### Length

Community	280 hours (7 weeks)
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### Facility

The community rotation should be completed at a site(s) where the delivery of nutrition/health education and nutrition/health services occurs. Examples of facilities appropriate to the community rotation include local & state health bureaus, cooperative extension offices, local & state community agencies, outpatient nutrition education and counseling facilities, wellness programs, senior centers, corporate food stores with nutrition professional on staff, childcare organizations, WIC, organizations such as American Cancer Society, etc. The community facility or facilities must be able to provide you with opportunities to complete all of the activities on the **Rotation Planning Checklist**. The rotation should progress from basic to more complex activities. You may complete all of this rotation at one site or utilize two sites to ensure diversity of experiences in community dietetics and/or if certain experiences are not available at the primary community site. You must spend a minimum of 2 weeks at any community site.

### Preceptor

Your preceptor for this rotation should hold a position related to the delivery of nutrition services and/or public health with a minimum of one-year experience in current position or similar field. He/she does not need to be a registered dietitian nutritionist but must be credentialed, licensed or trained as appropriate to meet state and federal regulations for the area in which they are supervising interns.

### Intern Assignment Requirements

Interns and preceptors will receive handbooks that outline all assignment requirements during their community rotation. Some of the assignments/activities include:

- Conduct a community needs assessment
- Develop education materials
- Plan and execute a wellness activity

### Community Rotation Planning Checklist

<b>Community Activities</b>		
<b>The intern will be able to observe and participate in the following activities</b>		
	<b>Primary Site</b>	<b>Secondary Site</b>
• Review strategic plan of the sponsoring agency		
• Review policies & procedures for the program		
• Review organizational chart & job descriptions		
• Work with all levels of staff in the program		
• Complete a Community Assessment project		
• Review community resources for client referrals		
• Utilize informatics technology		
• Participate, plan & organize nutrition activities at the community site(s) as a team member		
• Conduct wellness activity at the community site that will enhance or add to existing programs or services		
• Develop or update educational materials, lesson plans, newsletters, etc.		
• Screen individuals for nutrition risk; observe nutrition education & counseling; Provide/Deliver nutrition education/counseling		
• Conduct nutrition education demonstrations/cooking demonstrations		
• Conduct home visits, if possible/applicable		
• Perform all aspects of providing nutrition education/counseling carried out by the agency, under preceptor supervision		

I agree that the activities checked above have been discussed with my potential preceptor(s) and will be able to be accomplished at the designated sites. I also agree that the above site(s) has agreed to host me, the intern, if accepted into the Russell Sage College Dietetic Internship – Distance Track.

\_\_\_\_\_

Prospective Intern Name

\_\_\_\_\_

Prospective Intern Signature

\_\_\_\_\_

Date

\_\_\_\_\_

Primary Site Name

\_\_\_\_\_

Secondary Site Name (if applicable)

## Important Information for Preceptors

### Hours

All interns will be actively completing practicum and related coursework during the semesters above. Full-time interns are in practicum for 40 hours/week and part-time interns complete 24 hours/week of practicum (excluding holidays and allotted time between practicum rotations). *These hours do not include lunch break. Interns are not allowed to exceed 40 hours of work/week unless permission is granted by the program director in advance.*

### Activities not to be Completed During Practicum Hours

The following activities should NOT be completed at the facility: answering emails (except on lunch break), completion of any practicum or graduate coursework assignments; these activities are to be completed at home.

Interns may collect patient related information for their clinical case study or collect and analyze data (raw data should not leave the facility), develop in-service(s) and education materials required for practicum activities and access the TSC or practicum facility's library services to retrieve research papers during their rotation hours.

### Weather

Interns are expected to be in attendance at practicum rotation assignments on all scheduled days. However, in the event of inclement weather they are to use their best judgement as safety is a priority.

The intern must contact their preceptor and DI director if they will not be attending practicum due to the weather conditions. Interns are required to schedule missed days due to inclement weather with their preceptor.

### Disciplinary and Dismissal Procedures

Interns must abide by the policies and procedures of the affiliating organizations while completing their planned experiences. Failure to comply with stated policies and procedures subject the intern to dismissal from the program. The preceptor shall issue up to three warnings regarding new or repeat violation of policies and procedures at the facility. Upon receipt of three warnings, the intern will be dismissed from the program.

### Additional Requirements

All interns provide proof of immunization for a minimum of measles, mumps, rubella, and chicken pox (natural immunity or varicella vaccination), TD or Tdap within the past 10 years, Hepatitis B vaccinations (in progress or completed) and submit a medical history form, proof of yearly physical exam and 2-step tuberculin test completed on or after July 1st of the year entering the program. Yearly flu shot documentation or refusal must be submitted to DI by



October 31<sup>st</sup> of each academic year. Interns also have medical and liability insurance coverage, and completion of HIPAA, OSHA and ServSafe training.

If intern is accepted, the preceptor is required to complete a preceptor application, provide a copy of their updated resume, verification of credentials if applicable and an affiliation agreement must be completed prior to completion of any practicum hours. Visit our website for more information:

**Accreditation Council for Education in Nutrition and Dietetics (ACEND) Competency Requirements for Dietetic Interns**

**Domain 1. Scientific and Evidence Base of Practice: Integration of scientific information and translation of research into practice.**

Upon completion of the program, graduates are able to:

CRDN 1.1 Select indicators of program quality and/or customer service and measure achievement of objectives.

CRDN 1.2 Apply evidence-based guidelines, systematic reviews and scientific literature.

CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data.

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

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis.

CRDN 1.6 Incorporate critical-thinking skills in overall practice

**Domain 2. Professional Practice Expectations: Beliefs, values, attitudes and behaviors for the professional dietitian nutritionist level of practice.**

Upon completion of the program, graduates are able to:

CRDN 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable, and in accordance with accreditation standards and the Scope of Nutrition and Dietetics Practice and Code of Ethics for the Profession of Nutrition and Dietetics.

CRDN 2.2 Demonstrate professional writing skills in preparing professional communications.

CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings.

CRDN 2.4 Function as a member of interprofessional teams.

CRDN 2.5 Assign duties to NDTRs and/or support personnel as appropriate.

CRDN 2.6 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice.

CRDN 2.7 Apply leadership skills to achieve desired outcomes.

CRDN 2.8 Demonstrate negotiation skills.

CRDN 2.9 Participate in professional and community organizations.

CRDN 2.10 Demonstrate professional attributes in all areas of practice.

CRDN 2.11 Show cultural competence/sensitivity in interactions with clients, colleagues and staff.

CRDN 2.12 Perform self-assessment and develop goals for self-improvement throughout the program.

CRDN 2.13 Prepare a plan for professional development according to Commission on Dietetic Registration guidelines.

CRDN 2.14 Demonstrate advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.

CRDN 2.15 Practice and/or role play mentoring and precepting others.

**Domain 3. Clinical and Customer Services: Development and delivery of information, products and services to individuals, groups and populations.**

Upon completion of the program, graduates are able to:

CRDN 3.1 Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings.

CRDN 3.2 Conduct nutrition focused physical exams.

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

CRDN 3.4 Design, implement and evaluate presentations to a target audience.

CRDN 3.5 Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience.

CRDN 3.6 Use effective education and counseling skills to facilitate behavior change.

CRDN 3.7 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management.

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

CRDN 3.9 Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources.

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.

**Domain 4. Practice Management and Use of Resources: Strategic application of management and systems in the provision of services to individuals and organizations.**

Upon completion of the program, graduates are able to:

CRDN 4.1 Participate in management of human resources.

CRDN 4.2 Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food.

CRDN 4.3 Conduct clinical and customer service quality management activities.

CRDN 4.4 Apply current nutrition informatics to develop, store, retrieve and disseminate information and data.

CRDN 4.5 Analyze quality, financial and productivity data for use in planning.

CRDN 4.6 Propose and use procedures as appropriate to the practice setting to promote sustainability reduce waste and protect the environment.

CRDN 4.7 Conduct feasibility studies for products, programs or services with consideration of cost and benefits.

CRDN 4.8 Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies.

CRDN 4.9 Explain the process for coding and billing for nutrition and dietetics services to obtain reimbursement from public or private payers, fee-for-service and value-based payment systems.

CRDN 4.10 Analyze risk in nutrition and dietetics practice.