Important Note: This is a SAMPLE of the evaluation form. It is not intended for entering and saving information. Any information entered here will not be saved.

WCU DI Preceptor Evaluation Tools Administrative Final

Who will be filling-up the form? : Student, Preceptor, School Admin

Workflow Details: Student sends the form to Preceptor, Preceptor fills and submits the form, Student reviews the form, Admin reviews the form

Notification Details: Once preceptor submits the form, the student receives a notification. After the student reviews the form, the admin receives a notification. Additionally, if the preceptor selects ratings below 2, the school admin will receive an email.

Reviewer Details

Select the Preceptor you would like to review/fill the Form (Please choose only one)*

Date Initiated

Date Of Service*

MM/DD/YYYY

Evaluation Guidelines

3	Demonstrates entry level competence for registered dietitian nutritionists, works independently. Application of knowledge, professional behavior, ethics, and skills are indistinguishable from an entry-level practitioner meeting requirements and expectations of the activities and assignments.
2	Demonstrates entry level competence for registered dietitian nutritionists, needs occasional guidance. Meets all rotation expectations and objectives. Consistently demonstrates thorough, accurate, and appropriate application of knowledge, professional ethics, and skills in activities and assignments. Occasionally seeks guidance or consultation prior to completion of activities.
1	Working towards entry level competence for registered dietitian nutritionists. Meets most of the rotation expectations and objectives by generally demonstrating accurate application of core concepts, knowledge, professional behavior, ethics, and skills, but demonstrates some gaps in integration or consistent application. Requires additional instruction or practice to ensure achievement of rotation goals.

SAMPLE

0	Does not demonstrate entry level competence for registered dietitian nutritionists, requires routine assistance and needs to improve knowledge base. Does not meet all core rotation expectations or objectives. Demonstrates inaccurate or inappropriate application of core concepts, knowledge, professional behavior, ethics, or skills. Requires constant supervision.
NO	Not observed.
NA	Not applicable.

Remediation plans required for scores of '0' and '1.' Remediation plans must be complete[illegible] order for the intern to be granted successful completion of the practicum. Plans should identify the specific kno[illegible]dge, pr[illegible]ssional behavior, ethics, or skills that are deficient and the corresponding activities and assignments that mu[illegible] com[illegible]eted at entry-level competence.

Facility*

SAMPLE

Areas Of Performance

- Please evaluate the student/intern on[illegible]wing [illegible]eas [illegible]erformance
- Please circle the number corresponding [illegible]ur[illegible]r each bolded category. The bullet points provide insight into the activities/characteristics associated[illegible]h each
- Add comments in each area [illegible]ularly stro[illegible]r weak performance

Select indicators of program quality a[illegible]stomer service and measure achievement of objectives.*

CRDN 1.1

3 2 1 [illegible] NO NA

Justify programs, pro[illegible]services [illegible]d care using appropriate evidence or data.*

CRDN 1.3

3 2 1 0 NO NA

Demonstrate active participation, teamwork and contributions in group settings.*

CRDN 2.3

3 2 1 0 NO NA

Function as a member of interprofessional teams.*

CRDN 2.4

3 2 1 0 NO NA

Work collaboratively with NDTRs and/or support personnel in other disciplines.*

CRDN 2.5

3 2 1 0 NO NA

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

CRDN 2.6

3 2 1 0 NO NA

Apply change management strategies to achieve desired outcomes.*

CRDN 2.7

3 2 1 0 NO NA

Actively contribute to nutrition and dietetics professional and community organizations.*

CRDN 2.9

3 2 1 0 NO NA

Demonstrate professional attributes in all areas of practice.*

CRDN 2.10

3 2 1 0 NO NA

Show cultural humility in interactions with colleagues, staff, clients, patients and the public.*

CRDN 2.11

3 2 1 0 NO NA

Implement culturally sensitive strategies to address cultural biases and differences.*

CRDN 2.12

3 2 1 0 NO NA

Demonstrate effective communication and documentation skills in clinical and client services in a variety of formats and settings, which include telehealth and other information technologies and digital media.*

CRDN 3.7

3 2 1 0 NO NA

Design, implement and evaluate presentations that target audience

CRDN 3.8

3 2 1 0 NO NA

Deliver respectful, science-based answers to questions concerning emerging trends.*

CRDN 3.12

3 2 1 0 NO NA

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

CRDN 3.13

3 2 1 0 NO NA

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.*

CRDN 3.14

3 2 1 0 NO NA

Participate in management functions of human resources (such as training and scheduling)*

CRDN 4.1

3 2 1 0 NO NA

SAMPLE

Perform management functions related to safety, security and sanitation that affect employees, clients, patients, facilities, and food.*

CRDN 4.2

3 2 1 0 NO NA

Conduct clinical and client service quality management activities (such as quality improvement or quality assurance projects).*

CRDN 4.3

3 2 1 0 NO NA

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

CRDN 4.5

3 2 1 0 NO NA

Propose and use procedures as appropriate to the practice setting to promote sustainabili[illegible]educe water and protect the environment.*

CRDN 4.6

3 2 1 0 NO NA

Conduct feasibility studies for products, programs or services with consid[illegible]ation of costs and [illegible]its.*

CRDN 4.7

3 2 1 0 NO NA

Develop a plan to provide or develop a product, program or s[illegible]ce that [illegible]udes a [illegible]get, staffing needs, equipment and supplies.*

CRDN 4.8

3 2 1 0 NO [illegible]

Analyze risk in nutrition and dietetics practice[illegible]as risk [illegible]o ac[illegible]ving set goals and objectives, risk management plan, or risk due to clinical liability or food borne illnes[illegible]

CRDN 4.10

3 2 1 [illegible] NO [illegible]

Perform self-assessment that include[illegible]ware[illegible]rms of learning and leadership styles and cultural orientation and develop goals for self-impr[illegible]ement.*

CRDN 5.1

3 2 [illegible] 1 [illegible] NO NA

Identify and articulate one's skills, s[illegible]ngths, knowledge and experiences relevant to the position desired and career goals..*

CRDN 5.2

3 2 1 0 NO NA

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

CRDN 5.3

3 2 1 0 NO NA

Advocate for opportunities in the professional settings (such as asking New for additional responsibility, practicing negotiating a salary or wage or asking for a promotion).*

CRDN 5.4

3 2 1 0 NO NA

SAMPLE

Demonstrate the ability to resolve conflict.*

CRDN 5.5

3 2 1 0 NO NA

Mentor others.*

CRDN 5.7

3 2 1 0 NO NA

Identify and articulate the value of precepting.*

CRDN 5.8

3 2 1 0 NO NA

Professionalism Evaluation

Intern:*

Please use the following scale to rate the intern's performance:

- S – Satisfactory
- U – Unsatisfactory
- NA – Not applicable

Satisfactory = demonstrates behavior characteristic of an entry [illegible]essional

Unsatisfactory = does not demonstrate behavior chara[illegible]ic of a[illegible]try-level professional

Intern was adequately prepared for the rotatio[illegible]ite.*

S U NA

Intern possessed and applied knowle[illegible]ge of the sub[illegible]matter when completing tasks.*

S U NA

Intern demonstrated professional attr[illegible]te[illegible]RDN [illegible].6, 2.10) by:*

Taking initiative in comp[illegible] tasks

S U NA

Being open and acce[illegible]eedba

S U NA

Adapting to a changing environment

S U NA

Demonstrating time management skills & follow-through with complex tasks

S U NA

Demonstrating good judgement and critical thinking skills

S U NA

Intern maintained good interpersonal relationships and demonstrated cultural competence/sensitivity with all patients/staff/employees (CRDN 2.11).*

S U NA

SAMPLE

Intern demonstrated teamwork and contributed meaningfully to group and/or multidisciplinary settings (CRDN 2.3, 2.4)*

S U NA

Intern demonstrated professional oral and written communication skills (CRDN 2.2, 3.3)*

S U NA

Intern practiced in compliance with all applicable federal and state regulations, and in accordance with the Code of Ethics and Scope of Nutrition and Dietetics Practice for the nutrition profession (CRDN 2.1)*

S U NA

Summary

Please provide additional comments, regarding the intern's:

Strengths:

Areas needing improvement:

Preceptor Signature:

Electronic Signature

Please use your mouse or touchscreen to draw your sig[illegible]in the [illegible]e provided below.*

If preferred or r[illegible]uired f[illegible]ibil[illegible]y purposes, you may check the box to indicate your electronic signature.

Date:*

MM/DD/YYYY

Student Signature:

SAMPLE

Electronic Signature

Please use your mouse or touchscreen to draw your signature in the space provided below.*

☐ If preferred or required for accessibility purposes, you may check the box to indicate your electronic signature.

Date:*

MM/DD/YYYY

SAMPLE