



Dietetic Technician Program

SUPERVISED PRACTICE INTERNSHIP

Food Service (NUTR 291)

These competencies are to be met with a minimum of 150 required hours. For reporting procedures, see directions under [Supervised Practice Internship Materials and Information](#).

CNDT 1.1–3 SCIENTIFIC AND EVIDENCE BASE OF PRACTICE

General understanding of scientific information and research related to the Dietetic Technician level of practice.

	Competency	Rotation	Title
<input type="checkbox"/>	CNDT 1.1	All	

CNDT 3.4; 3.6–7 CLINICAL AND CUSTOMER SERVICES

Development and delivery of information, products and services to individuals, groups and populations at the Dietetic Technician level of practice.

	Competency	Rotation	Title
<input type="checkbox"/>	CNDT 3.4	Food Service or Community	Promote health improvement, food safety, wellness and disease prevention for the general population.
<input type="checkbox"/>	CNDT 3.6	Food Service	Perform supervisory functions for production and service of food that meets nutrition guidelines, cost parameters, and health needs.
<input type="checkbox"/>	CNDT 3.7	Food Service or Community	Modify recipes and menus for acceptability and affordability that accommodate the cultural diversity and Cni18(ES)