

## Addressing Dietetic Internship Competencies through Local Food and Farm to School



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This resource was created to aid Dietetic Interns in satisfying accreditation standards set forth by the Accreditation Council for Education in Nutrition and Dietetics (ACEND).



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*It [Growing Minds @ University] will have a huge impact no matter what field in nutrition I go into. Eating local and supporting your community is so important no matter where you are!*

*—Western Carolina University Dietetic Intern*

## *Dear Dietetic Internship Director, Dietetic Internship Preceptor, and/or interested Registered Dietitians,*

Since 2011, ASAP (Appalachian Sustainable Agriculture Project)—in collaboration with Western Carolina University, Lenoir-Rhyne University, and Appalachian State University—has developed innovative methods for incorporating local food and farm to school training and experiences into the Dietetic Internship. The resulting project, Growing Minds @ University (GM@U), is changing the lives of hundreds of nutrition and dietetic students each year.

Growing Minds @ University builds the capacity of future Registered Dietitians to use local food and farm based experiences in their professional careers. Through the project, Dietetic Interns are empowered with the skills and knowledge necessary to help children and adults make healthy food choices. Providing local food and farm to school experiences in this phase of their professional training sets these students on a course to effect change.

We've seen children and their families try new foods and change their eating habits after participating in local food and farm to school activities. We've seen folks learn healthy eating behaviors while building connections to agricultural heritage and to communities. ASAP believes firmly that local food education can be one of the best tools in health professionals' toolboxes to introduce and promote healthy eating habits to children and adults.

**Growing Minds @ University's main goal is to institutionalize local food and farm to school experiences and training into graduate curricula for dietetics students and Dietetic Interns.** As part of the project, we're excited to present this revised alignment of local food and farm to school activities with the Dietetic Internship core competencies. We hope that you will be one of many Dietetic Internship Directors from across the country to take the opportunity to encourage your students and preceptors to address the core competencies through local food and farm to school activities.

Once integrated into your program, we look forward to hearing feedback about the opportunities and challenges encountered. For more information about the project and the competency resource, visit <http://growing-minds.org/farm-to-school-education-project/>



Emily Jackson  
ASAP Program Director



# Addressing Dietetic Internship Competencies through Local Food and Farm to School

ASAP's Farm to School Program has taken an innovative "upstream" approach to further disseminate and sustain local food and farm to school (F2S) efforts. Growing Minds @ University (GM@U) institutionalizes local food and F2S experiences and training into graduate curricula for nutrition and dietetics students and Dietetic Interns (DIs). Through GM@U, hundreds of Dietetic Interns have completed ASAP's comprehensive Local Food and Farm to School training.

Dietetic Interns have cited numerous benefits of participation in the program, including: unique rotation placement for supervised practice hours, civic engagement, opportunities to be a leader among their peers and in the community, and meaningful application of didactic knowledge to nutrition education and food service management projects. Dietetic Interns report they gained hands-on experience in teaching about local food, learned how to effectively educate and work with children, and gained an understanding of how to integrate and work with community partners, skills not always taught in academic programs.

Now, years into the project, we're documenting these successes and looking to share these findings outside of Western North Carolina. In the following pages, you'll find specific ways in which local food and F2S activities can address core competencies for the foodservice management rotation, community nutrition rotation, and the clinical rotation for the Dietetic Internship. These suggested activities are based on project experience and our team's expertise and are meant to work in a variety of communities and programs. They are not exhaustive lists and can certainly be adapted to specific settings.



2017 ACEND DI Competencies	Foodservice	Community	Clinical
<b>CRDN 1.1</b> Select indicators of program quality and/or customer service and measure achievement of objectives.	Conduct local foods taste test. Develop measurement tool to evaluate the taste test.	Evaluate impact of F2S programs within the community (at schools, local farms, farmers markets, etc.) using surveys, reports, or other methods. Analyze surveys and compile results in report format.  Conduct local foods taste test. Develop measurement tool to evaluate the taste test.	Conduct a staff survey related to interest in and knowledge level of incorporating local foods in clinical setting.
<i>Suggested Documentation:</i> Submit a copy of measurement tool/survey and summarize results in a report.			
<b>CRDN 1.2</b> Apply evidence-based guidelines, systematic reviews and scientific literature.	Review and evaluate school/worksite/institutional wellness policies and/or programs. Integrate language related to procurement, promotion, and support of local foods.  Write a report based on guidelines, reviews, literature, and best practices on how local food education can increase healthy eating behaviors.	Review and evaluate school/worksite/institutional wellness policies and/or programs. Integrate language related to procurement, promotion, and support of local foods.  Write a report based on guidelines, reviews, literature, and best practices on how local food education can increase healthy eating behaviors.	Conduct a journal club with your clinical preceptor and clinical staff. Select one article about incorporating local food in a clinical setting and develop discussion questions.
<i>Suggested Documentation:</i> Submit copy of report, discussion questions.			
<b>CRDN 1.3</b> Justify programs, products, services and care using appropriate evidence or data.	Examine the facility to identify equipment that would assist food service staff in preparing and serving local and fresh foods. Research, prepare, and present a succinct proposal to justify equipment purchase.  Based on needs of site placement, write a grant proposal to fund a farm field trip, an edible garden, or a taste test.	Based on needs of site placement, write a grant proposal to fund a farm field trip, an edible garden, or a taste test.	Conduct a journal club with your clinical preceptor and clinical staff. Select one article about incorporating local food in a clinical setting and develop discussion questions (x ref 1.2).
<i>Suggested Documentation:</i> Submit documentation of assessment, copy of proposal or presentation, or discussion questions.			
<b>CRDN 1.4</b> Evaluate emerging research for application in nutrition and dietetics practice.	Complete a local food and/or F2S literature review related to food service and/or school nutrition programs or a topic relevant to site placement. Literature review includes identifying research articles related to the topic, reviewing articles for evidence, compiling results, and synthesizing/summarizing findings.	Complete a local food or F2S literature review on a topic relevant to site placement. Literature review includes identifying research articles related to the topic, reviewing articles for evidence, compiling results, and synthesizing/summarizing findings.	Conduct a journal club with your clinical preceptor and clinical staff. Select one article about incorporating local food in a clinical setting and develop discussion questions (x ref 1.2, 1.3).
<i>Suggested Documentation:</i> Submit a summary of the literature review or discussion questions.			
<b>CRDN 1.5</b> Conduct projects using appropriate research methods, ethical procedures, and data analysis.	Identify or develop a recipe that uses a local food item that would be feasible to feature on a food service program menu. Prepare recipe and conduct a taste test, and evaluate the recipe with the taste test population.  Based on needs of site placement, write a grant proposal to fund a farm field trip, an edible garden, or a taste test.  Conduct a plate waste study that examines plate waste before local foods are integrated into the menu and after to assess what impact local foods have on plate waste.  Determine quality standards for a local food and design a study and data collection form to monitor and collect data on the quality of the local food. Compile data and prepare a report on findings along with recommendations for quality improvement.  Evaluate the impact a F2S program (or component of a F2S program) has on the targeted population.	Evaluate the impact a F2S program (or component of a F2S program) has on the targeted population. Interview students and/or parents regarding their knowledge and/or perception of local foods and/or F2S programs in the community.	n/a
<i>Suggested Documentation:</i> Attach a copy of recipe and results from evaluation, copy of grant proposal, reports, or interview questions.			

<b>CRDN 1.6</b> Incorporate critical-thinking skills in overall practice.	Develop a feasible way to incorporate local foods in site specific foodservice operation. Discuss with preceptor ways to increase demand for local foods among customers.	Develop a feasible way to incorporate local foods in site specific community program. Discuss with preceptor ways to promote awareness of local foods and/or F2S program components to patients/clients/program participants.	Develop a feasible way to incorporate local foods in site specific clinical program (for example, a Diabetes Self-Management Training program [DSMT]). Discuss with preceptor ways to promote awareness of local foods.
<b>Suggested Documentation:</b> Submit a summary of ideas and discussion in a journal entry.			
<b>2017 ACEND DI Competencies</b>	<b>Foodservice</b>	<b>Community</b>	<b>Clinical</b>
<b>CRDN 2.1</b> 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.	Research and follow policies and procedures as it relates to conducting local food and F2S activities.	Research and follow policies and procedures as it relates to conducting local food and F2S activities.	n/a
<b>Suggested Documentation:</b> Submit written summary.			
<b>CRDN 2.2</b> Demonstrate professional writing skills in preparing professional communications.	<p>Prepare and submit an abstract based on a local food or F2S project to an academic or organizational conference (such as FNCE, AND).</p> <p>Create a monthly local food or F2S article to be included in a school or community newsletter, blog, or other social media.</p> <p>Create local food or F2S informational and/or marketing resources targeted to specific audiences (such as a newsletter, recipe cards, lesson plans, list of local farmers markets, farmer profiles, and bulletin boards).</p>	<p>Prepare and submit an abstract based on a local food or F2S project to an academic or organizational conference (such as FNCE, AND).</p> <p>Create a monthly local food or F2S article to be included in a school or community newsletter, blog, or other social media.</p> <p>Create local food or F2S informational and/or marketing resources targeted to specific audiences (such as a newsletter, recipe cards, lesson plans, list of local farmers markets, farmer profiles, and bulletin boards).</p>	Create local food educational and/or marketing resources targeted to specific outpatient audiences (such as a newsletter, recipe cards, lesson plans, list of local farmers markets, farmer profiles, and bulletin boards).
<b>Suggested Documentation:</b> Submit abstract, article, or copies or marketing materials.			
<b>CRDN 2.3</b> Demonstrate active participation, teamwork and contributions in group settings.	<p>Work collaboratively with teachers, food service personnel, farmers, wellness committee, and other community members or F2S coordinators on local food efforts.</p> <p>Organize farm field trips for teachers, students, and/or staff at site placement.</p> <p>If in a school setting, work to build a connection between the classroom and cafeteria. For example, organize a class trip to the cafeteria during non-meal hours to interview the cafeteria staff or learn about how locally grown foods are incorporated (or not) into school meals.</p>	<p>Work collaboratively with F2S coordinators if applicable, community partners (such as Cooperative Extension), teachers, cafeteria staff, and farmers.</p> <p>Organize farm field trips for teachers, students, and/or staff at site placement.</p> <p>Work to build community connections that strengthen a local food and/or F2S program and its sustainability.</p>	Work collaboratively with physicians, nurses, hospital kitchen staff, and/or other hospital employees to promote local food information and resources to patients.
<b>Suggested Documentation:</b> Submit a summary of experiences in a journal entry and discuss with preceptor.			
<b>CRDN 2.4</b> Function as a member of interprofessional teams.	Work collaboratively with teachers, food service personnel, farmers, wellness committee, and other community members or F2S coordinators on local food efforts.	Work collaboratively with teachers, food service personnel, farmers, wellness committee, and other community members or F2S coordinators on local food efforts.	Work collaboratively with physicians, nurses, hospital kitchen staff, and/or other hospital employees to promote local food information and resources to patients.
<b>Suggested Documentation:</b> Submit a summary of experiences in a journal entry and discuss with preceptor.			

**Note:** Competencies not addressed through Local Food and Farm to School are omitted from this document.

<b>CRDN 2.7</b> Apply leadership skills to achieve desired outcomes.	Explore and initiate new local food or F2S activities that serve a need of the school community or food service establishment community.	Explore and initiate new local food or F2S activities that serve a need of the community.	Explore and initiate new local food activities that serve a need of the community.
<b>Suggested Documentation:</b> Submit a summary of experiences in a journal entry and discuss with preceptor.			
<b>CRDN 2.8</b> Demonstrate negotiation skills.	Negotiate benefit and feasibility of incorporating local foods into site specific foodservice operation. Write summary of arguments and points of discussion.	Negotiate benefit and feasibility of incorporating local foods into site specific community operation. Write summary of arguments and points of discussion.	Negotiate benefit and feasibility of incorporating local foods activities into site specific clinical operation. Write summary of arguments and points of discussion.
<b>Suggested Documentation:</b> Submit a summary of experiences in a journal entry and discuss with preceptor.			
<b>CRDN 2.9</b> Participate in professional and community organizations.	Offer and/or participate in continuing education credit related to local foods (i.e. through a webinar, journal club, professional meeting, etc.) to dietitians at foodservice site or local dietitians. Write summary related to how information can be applied in the foodservice setting (x ref w/journal club competency above).	Offer and/or participate in continuing education credit related to local foods (i.e. through a webinar, journal club, professional meeting, etc.) to dietitians at community site or local dietitians. Write summary related to how information can be applied in the community setting (x ref w/journal club competency above).	Offer and/or participate in continuing education credit related to local foods (i.e. through a webinar, journal club, professional meeting, etc.) to dietitians at clinical site or local dietitians. Write summary related to how information can be applied in the clinical setting (x ref w/journal club competency above).
<b>Suggested Documentation:</b> Submit a summary of experiences in a journal entry and discuss with preceptor. If applicable, submit copy of certificate of completion for continuing education credits.			
<b>CRDN 2.10</b> Demonstrate professional attributes in all areas of practice.	Collaborate respectfully and effectively with food service personnel and/or farmers and teachers.	Collaborate respectfully and effectively with community organization personnel and/or farmers and teachers.	Collaborate respectfully and effectively with food service personnel, farmers, physicians, nurses, and hospital staff.
<b>Suggested Documentation:</b> Submit a summary of experiences in a journal entry and discuss with preceptor.			
<b>CRDN 2.11</b> Show cultural competence/sensitivity in interactions with clients, colleagues and staff.	Research culture specific foods and diets in local area. Write summary of local farmers that provide culturally specific foods.  Promote local foods that are also culturally specific in discussions with clients/patients/program participants. Provide and/or create culturally specific local food resources for clients/patients/program participants. Familiarize yourself with cultural food resources such as <a href="http://www.oldways.org">www.oldways.org</a> and the Academy of Nutrition and Dietetics Nutrition Care Manual.	Research culture specific foods and diets in local area. Write summary of local farmers that provide culturally specific foods.  Promote local foods that are also culturally specific in discussions with clients/patients/program participants. Provide and/or create culturally specific local food resources for clients/patients/program participants. Familiarize yourself with cultural food resources such as <a href="http://www.oldways.org">www.oldways.org</a> and the Academy of Nutrition and Dietetics Nutrition Care Manual.	Research culture specific foods and diets in local area. Write summary of local farmers that provide culturally specific foods.  Promote local foods that are also culturally specific in discussions with clients/patients. Provide and/or create culturally specific local food resources for clients. Familiarize yourself with cultural food resources such as <a href="http://www.oldways.org">www.oldways.org</a> and the Academy of Nutrition and Dietetics Nutrition Care Manual.
<b>Suggested Documentation:</b> Submit summary of local food resources.			
<b>CRDN 2.12</b> Perform self-assessment and develop goals for self-improvement throughout the program.	Assess current knowledge, skills, and attitudes and define areas needing knowledge or skills development or improvement. Set goals with preceptor to improve upon knowledge, skills, or attitudes (i.e. literature review related to local food and/or F2S, participate in continuing education, cooking classes/skills, gardening lessons, and/or research and create YouTube tutorials, etc.).	Assess current knowledge, skills, and attitudes and define areas needing knowledge or skills development or improvement. Set goals with preceptor to improve upon knowledge, skills, or attitudes (i.e. literature review related to local food and/or F2S, participate in continuing education, cooking classes/skills, gardening lessons, research and create YouTube tutorials, etc.).	Assess current knowledge, skills, and attitudes and define areas needing knowledge or skills development or improvement. Set goals with preceptor to improve upon knowledge, skills, or attitudes (i.e. literature review related to local food and/or F2S, participate in continuing education, cooking classes/skills, gardening lessons, and/or research and create YouTube tutorials, etc.).
<b>Suggested Documentation:</b> Suggested Documentation: Submit a summary of goals set and plans of action to achieve these self improvement goals, discuss with preceptor.			
<b>CRDN 2.13</b> Prepare a plan for professional development according to Commission on Dietetic Registration guidelines.	Write report about how to incorporate local foods and/or F2S education in personal professional development and within the foodservice program. Discuss ideas with preceptor.	Write report about how to incorporate local foods and/or F2S education in personal professional development and within the community organization. Discuss ideas with preceptor.	Write report about how to incorporate local foods education in personal professional development and within clinical practice. Discuss ideas with preceptor.
<b>Suggested Documentation:</b> Submit a summary of experiences in a journal entry and discuss with preceptor.			

<b>CRDN 2.14</b> Demonstrate advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.	<p>Research and review national and state policies related to farm to school.</p> <p>Depending on the year and time of year, research and review the Child Nutrition Reauthorization Act as it relates to local food systems.</p> <p>Investigate food policy councils and attend a food policy council meeting in the area.</p> <p>Review and evaluate worksite/institutional wellness policies. Make recommendations related to increasing healthy eating behaviors that include purchasing, promoting, and supporting local foods.</p>	<p>Research and review national and state policies related to farm to school.</p> <p>Depending on the year and time of year, research and review the Child Nutrition Reauthorization Act as it relates to local food systems.</p> <p>Investigate food policy councils and attend a food policy council meeting in the area.</p> <p>Review and evaluate worksite/institutional wellness policies. Make recommendations related to increasing healthy eating behaviors that include purchasing, promoting, and supporting local foods.</p>	n/a
<b>Suggested Documentation:</b> Submit a summary of experiences in a journal entry and discuss with preceptor.			
<b>CRDN 2.15</b> Practice and/or role play mentoring and precepting others.	Train others in conducting local food and/or F2S activities.	Train others in conducting local food and/or F2S activities.	n/a
<b>Suggested Documentation:</b> Submit a summary of experiences in a journal entry and discuss with preceptor.			
<b>2017 ACEND DI Competencies</b>	<b>Foodservice</b>	<b>Community</b>	<b>Clinical</b>
<b>CRDN 3.3</b> Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.	<p>Teach local food and/or F2S cooking lessons and/or garden lessons to target audiences.</p> <p>Conduct local food and/or F2S taste tests with target audiences.</p> <p>Create and maintain a local food and/or F2S bulletin board.</p> <p>Deliver a local food and/or F2S in-service for food service staff, teachers, parents, or community members. Identify what skills/knowledge a group would like to acquire related to local food and/or F2S and provide a learning experience on those skills/knowledge.</p> <p>Create local food and/or F2S informational and/or marketing resources targeting to specific audiences (such as a newsletter, recipe cards, lesson plans, list of local farmers markets, farmer profiles, and bulletin boards).</p> <p>Conduct a farmers market tour and/or taste test at a farmers market for foodservice staff.</p>	<p>Teach local food and/or F2S cooking lessons and/or garden lessons to target audiences.</p> <p>Conduct local food and/or F2S taste tests with target audiences.</p> <p>Deliver a local food and/or F2S in-service for a target audience (teachers, school food service, parents, etc.). Identify what skills/knowledge a group would like to acquire related to local food and/or F2S and provide a learning experience on those skills/knowledge.</p> <p>Create local food and/or F2S informational and/or marketing resources targeted to specific audiences (such as a newsletter, recipe cards, lesson plans, list of local farmers markets, farmer profiles, and bulletin boards).</p> <p>Conduct a farmers market tour and/or taste test at a farmers market for a target audience.</p>	<p>Create and maintain a local food bulletin board.</p> <p>Communicate effectively with patients regarding local food options within the community.</p> <p>Create local food or F2S informational and/or marketing resources targeting to specific audiences (such as a newsletter, recipe cards, lesson plans, list of local farmers markets, farmer profiles, and bulletin boards).</p> <p>Conduct a farmers market tour and/or taste test at a farmers market for clinical staff and/or patients.</p>
<b>Suggested Documentation:</b> Submit summary of results collected from surveys assessing communication skills during in-service trainings, farmers market tours, etc. For marketing materials, bulletin boards, etc. submit copies of communications.			
<b>CRDN 3.4</b> Design, implement and evaluate presentations to a target audience.	Design, coordinate, implement, and evaluate a local food and/or F2S presentation (may include a cooking demonstration, taste test, farmers market tour, or other hands on activity) to a target audience or foodservice personnel.	Design, coordinate, implement, and evaluate a local food and/or F2S presentation (may include a cooking demonstration, taste test, farmers market tour, or other hands-on activity) to a target audience.	Design, coordinate, implement, and evaluate a local food or F2S presentation (may include a cooking demonstration, taste test, farmers market tour, or other hands on activity) to a target audience in a clinical outpatient setting.
<b>Suggested Documentation:</b> Submit an abstract of the presentation including summarized results of the evaluation.			

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<b>CRDN 3.5</b> Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience.	Develop educational material related to local food resources in the community, benefits of purchasing local foods, and/or home gardening information.	Develop educational material related to local food resources in the community, benefits of purchasing local foods, and/or home gardening information.	Develop patient educational material related to local food resources in the community, benefits of purchasing local foods, and/or home gardening information.
<b>Suggested Documentation:</b> Review and discuss materials with preceptor.			
<b>CRDN 3.6</b> Use effective education and counseling skills to facilitate behavior change.	Teach local food and/or F2S cooking classes and/or garden lessons to target audiences. Conduct local food and/or F2S taste tests with target audiences. Lead farm field trips with target audiences and/or foodservice staff. Conduct a farmers market tour and/or taste test at a farmers market. Lead farm field trips with target audiences.	Teach local food and/or F2S cooking classes and/or garden lessons to target audiences. Conduct local food and/or F2S taste tests with target audiences. Lead farm field trips with target audiences. Conduct a farmers market tour and/or taste test at a farmers market.	Teach local food and/or F2S cooking classes and/or garden lessons to target audiences. Conduct local food taste tests with target audiences. Educate patients on the benefits of local foods on health and the local community. Conduct a farmers market tour and/or taste test at a farmers market.
<b>Suggested Documentation:</b> Submit a summary of evaluation results addressing planned behavior changes.			
<b>CRDN 3.7</b> Develop and deliver products, programs or services that promote consumer health, wellness, and lifestyle management.	Teach local food and/or F2S cooking lessons and/or garden lessons. Create and maintain a local foods bulletin board as it relates to foodservice site. Lead farm field trips with target audiences and/or foodservice staff. Deliver a local food and/or F2S in-service for foodservice staff, teachers, parents, or kids. Identify what skills/knowledge a group would like to acquire related to local food and/or F2S and provide a learning experience on those skills/knowledge.	Teach local food and/or F2S cooking lessons and/or garden lessons. Create and maintain a local foods bulletin board as it relates to community site. Lead farm field trips with target audiences. Deliver a local food and/or F2S in-service for community site staff, teachers, parents, or kids. Identify what skills/knowledge a group would like to acquire related to local food and/or F2S and provide a learning experience on those skills/knowledge.	Create and maintain a local foods bulletin board as it relates to health, wellness, and sustainability. Provide education to nurses and other hospital staff related to benefits of promoting local foods to patients.
<b>Suggested Documentation:</b> Submit a summary of experiences, products, programs or services in a journal entry and discuss with preceptor before receiving signature.			
<b>CRDN 3.8</b> Deliver respectful, science-based answers to client questions concerning emerging trends.	Provide evidence-based information to clients/patients/program participants interested in benefits of local foods, garden education, and F2S education.	Provide evidence-based information to clients/patients/program participants interested in benefits of local foods, garden education, and F2S education.	Provide evidence-based information to clients/patients/program participants interested in benefits of local foods, garden education, and F2S education.
<b>Suggested Documentation:</b> Submit a summary of experiences in a journal entry and discuss with preceptor.			
<b>CRDN 3.9</b> Coordinate procurement, production, distribution and service of goods and services, and demonstrating and promoting responsible use of resources.	Identify options for procurement of local food items. Conduct a cost analysis comparing local food items to non-local food items, by season.	Identify opportunities for incorporation of local food items in community setting (ex. healthy snack samples, cooking demos, gardening education, etc.) and research options for procurement of local food items. Conduct a cost analysis comparing local food items to non-local food items, by season. Create educational material for patients/clients/program participants with results from analysis.	Identify opportunities for incorporation of local food items in clinical setting (ex. healthy snack samples, cooking demos, gardening education, etc.) and research options for procurement of local food items. Conduct a cost analysis comparing local food items to non-local food items, by season. Create educational material for patients/clients with results from analysis.
<b>Suggested Documentation:</b> Submit report summarizing procurement options, opportunities for incorporating local food, etc. Submit cost-analysis documentation.			

<p><b>CRDN 3.10</b> 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.</p>	<p>Identify an existing recipe where a local food item could replace a non-local food item and/or develop a recipe that uses a local food item that would be feasible to feature on a school or other food service program menu. Prepare recipe, conduct a taste test, and evaluate the recipe with the taste test population.</p> <p>Revise a menu where local food items replace non-local food items and evaluate for acceptability and affordability.</p>	<p>Identify an existing recipe where a local food item could replace a non-local food item and/or develop a recipe that uses a local food item that would be feasible to feature on a school or other food service program menu. Prepare recipe, conduct a taste test, and evaluate the recipe with the taste test population.</p> <p>Revise a menu where local food items replace non-local food items and evaluate for acceptability and affordability.</p>	<p>Develop 3-day sample menu for target population that incorporates local food options that may also be used for patient education. Develop cost comparison of local foods vs. non-local foods. Prepare sample recipe that incorporate local foods.</p>
<p><b>Suggested Documentation:</b> Provide documentation of recipes or menus, cost comparisons, and summarize experiences in a journal entry.</p>			
<p><b>2017 ACEND DI Competencies</b></p>	<p><b>Foodservice</b></p>	<p><b>Community</b></p>	<p><b>Clinical</b></p>
<p><b>CRDN 4.1</b> Participate in management of human resources.</p>	<p>Coordinate and manage volunteers for local food and/or F2S activities, such as a gardening activity or taste test.</p> <p>Review F2S policies pertinent to school foodservice, or site specific policies. Identify legal requirements and policies relative to local foods in schools or other foodservice institutions.</p>	<p>Coordinate and manage volunteers for local food and/or F2S activities, such as a gardening activity or taste test.</p>	<p>Discuss with site specific human resources department about feasibility of incorporating local food education into hospital staff education and patient education.</p>
<p><b>Suggested Documentation:</b> Submit a summary of experiences in a journal entry and discuss with preceptor.</p>			
<p><b>CRDN 4.2</b> Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities, and food.</p>	<p>Review and become familiar with food safety guidelines for cooking with local foods, cooking with foods from edible gardens, preparing taste tests, and conducting cooking demonstrations and classes.</p>	<p>Review and become familiar with food safety guidelines for cooking with local foods, cooking with foods from edible gardens, preparing taste tests, and conducting cooking demonstrations and classes.</p>	<p>Review and become familiar with food safety guidelines for cooking with local foods in a hospital/clinical setting.</p>
<p><b>Suggested Documentation:</b> Submit a summary of experiences in a journal entry and discuss with preceptor.</p>			
<p><b>CRDN 4.3</b> Conduct clinical and customer service quality management activities.</p>	<p>Conduct survey of customers and/or foodservice employees to determine knowledge/interest in local foods.</p> <p>Develop Quality Improvement Criterion, or select a criterion currently being used to relate to incorporating local foods into food production.</p>	<p>Conduct survey of patients/clients/program participants to determine knowledge/interest in local foods.</p> <p>Develop Quality Improvement Criterion, or select a criterion currently being used to relate to incorporating local foods patient/client/program participant education and/or community outreach.</p>	<p>Conduct survey of patients to determine knowledge/interest in local foods.</p> <p>Develop Quality Improvement Criterion, or select a criterion currently being used to relate to incorporating local foods into patient education and/or community outreach.</p>
<p><b>Suggested Documentation:</b> Submit summary of results collected from surveys or quality improvement criterion.</p>			
<p><b>CRDN 4.4</b> Apply current nutrition informatics to develop, store, retrieve, and disseminate information and data.</p>	<p>Use nutrition analysis software to create recipe cards using local foods with a nutrition facts label.</p>	<p>Use nutrition analysis software to create recipe cards using local foods with a nutrition facts label.</p>	<p>Use nutrition analysis software to create recipe cards using local foods with a nutrition facts label.</p>
<p><b>Suggested Documentation:</b> Submit copies of recipe cards, menus, etc., with nutrition fact labels.</p>			
<p><b>CRDN 4.5</b> Analyze quality, financial, and productivity data for use in planning.</p>	<p>Conduct a cost comparison of a standardized recipe to a standardized recipe using locally sourced food item(s).</p> <p>Investigate purchasing options for local food by reviewing vendor specifications and price sheets.</p>	<p>Conduct a cost comparison of a standardized recipe to a standardized recipe using locally sourced food item(s).</p> <p>Investigate purchasing options for local food by reviewing vendor specifications and price sheets.</p>	<p>Conduct a cost comparison of a 3-day sample meal menu using non-local food items with a menu incorporating some locally sourced food item(s).</p>

<b>Suggested Documentation:</b> Submit relative supporting documents according to project selected.			
<b>CRDN 4.6</b> Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste, and protect the environment.	Conduct employee in-service or school education lesson related to the impact local foods has on promoting sustainability and protecting the environment.  Conduct a plate waste study that examines plate waste before local foods are integrated into the menu and after to assess what impact local foods have on plate waste.	Conduct a client/patient/program participant education lesson related to the impact local foods has on promoting sustainability and protecting the environment.	Research what clinical site is doing to promote sustainable practices. Write summary of practices. Present findings to preceptor. Discuss and provide recommendations regarding promoting local foods within the clinical setting and how this promotes sustainable practices.
<b>Suggested Documentation:</b> Submit recipe, menu, or summary of purchasing options.			
<b>CRDN 4.7</b> Conduct feasibility studies for products, programs, or services with consideration of cost and benefits.	Conduct a feasibility study for sourcing and purchasing local foods in place of non-local foods, with consideration of cost and benefits.	Conduct a feasibility study for sourcing and purchasing local foods in place of non-local foods, with consideration of cost and benefits.	Conduct a feasibility study for sourcing and purchasing local foods in place of non-local foods, with consideration of cost and benefits.
<b>Suggested Documentation:</b> Submit findings from study.			
<b>CRDN 4.8</b> Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment, and supplies.	Prepare a bid or grant application for a new piece of equipment that would assist in incorporating more local and fresh foods on the menu. Identify need/requirement for a piece of equipment; discuss potential concerns with equipment (size, space, electricity, water, cleaning, service agreements, cost, time to recover cost, etc.). Bid or grant application should address appropriate action steps indicating organizational understanding, budget, and goals.	Develop an education lesson or community program related to local food and/or F2S programs. Include budgeting needs for taste test/cooking demo, supplies, and staffing needs (if necessary). Create program to be age and culturally appropriate for target audience.	Develop an education lesson or community program related to local food programs. Include budgeting needs for taste test/cooking demo, supplies, and staffing needs (if necessary). Create program to be age and culturally appropriate for target audience.
<b>Suggested Documentation:</b> Submit relative supporting documents according to project selected.			
<b>CRDN 4.10</b> Analyze risk in nutrition and dietetics practice.	Investigate potential food safety risks of incorporating local foods into foodservice settings, and discuss how those risks can be ameliorated/minimized.	Investigate potential food safety risks of incorporating local foods into community settings, and discuss how those risks can be ameliorated/minimized.	Investigate potential food safety risks of incorporating local foods into clinical settings, and discuss how those risks can be ameliorated/minimized.
<b>Suggested Documentation:</b> Submit a summary of experiences in a journal entry and discuss with preceptor.			