PROGRAM INFORMATION

DESCRIPTION
The Dietetic Internship at the University of New Mexico began in 1989 as an Approved Pre-professional Practice Program. In 1997, the name was changed to a Dietetic Internship. For the last five years, the pass rate for the Registration Examination for Dietitians (RD exam) was 95% for first time takers. The Dietetic Internship (DI) at the University of New Mexico provides the supervised practice necessary for eligibility to take the RD exam. After passing the RD exam graduates are eligible to be licensed by the New Mexico Nutrition and Dietetics Practice Board. Students must have completed an undergraduate program (Didactic Program in Dietetics) accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics (AND) before enrolling in the DI.

The Internship includes approximately 1216 hours of supervised practice in the areas of clinical dietetics, research, community nutrition and management, and three graduate-level courses. All interns are enrolled at UNM as graduate students in the Master of Science in the Nutrition program. As full time graduate students, interns are eligible for financial aid. Interns are not required to complete the additional coursework required for the MS degree at the time they receive their verification of completion of the internship.

ACCREDITATION STATUS
The Dietetic Internship at the University of New Mexico is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics (AND), 120 South Riverside Plaza, Chicago, IL 60606-6995, tel. 312-899-0040, ext. 5400, http://www.eatright.org/ACEND/

PROGRAM MISSION
The DI at the University of New Mexico has a clinical concentration and is designed to develop competent entry-level practitioners in the field of dietetics. Dietetic practitioners function in a variety of settings utilizing clinical, research, community and administrative dietetics knowledge and skills. The program builds on academic preparation provided in an AND accredited undergraduate program (Didactic Program in Dietetics) and links theory to practice.

PROGRAM GOALS and OBJECTIVES
1. The Dietetic Internship (DI) will provide resources and support to interns to ensure that all who enroll will be able to successfully complete the program.
   1a. All interns will attend three DI Didactic Days during the DI to promote supportive communication among interns and faculty.
   1b. At least 95% of interns who enroll in the DI will complete the program and receive a Verification Form.
   1c. Upon completion of the program at least 80% of graduates will rate the amount of resources and support available to them during the internship as “satisfactory” or above.
2. The Dietetic Internship will prepare culturally competent, entry-level Registered Dietitians, able to secure employment or enter an advanced degree program and demonstrate advancement of their nutrition practice through use of the research process.
   2a. Preceptors will document cultural competence of the interns during all rotations.
   2b. At least 80% of DI graduates will rate their cultural competence as at least “satisfactory” one year after graduation.
   2c. Employers will rate at least 80% of graduates as “entry level” or above for cultural competence.
   2d. At least 80% of DI graduates over a 5-year period will pass the RD exam the first time it’s taken.
   2e. Employers will rate at least 80% of DI graduates as possessing entry-level skills.
   2f. Within twelve months of finishing the DI, 80% of graduates will be able to secure employment in Dietetics or a related field or enter an advanced degree program (if desired).

SELECTION CRITERIA
Internship class size is limited to 6-8 interns per year. Students will be selected on the basis of academic achievement and ability, work/volunteer experience, letters of recommendation and personal attributes that contribute to successful professional development.
University of New Mexico Dietetic Internship 2015-2016 Program Information

Minimum Qualifications:
- Applicants must have completed a Bachelor’s degree and fulfilled the requirements of a ACEND/AND accredited Didactic Program in Dietetics before the DI Program begins. (NOTE: If your AND Verification of Completion of Didactic Program in Dietetics Statement is more than five years old, additional coursework may be required prior to admission to the DI Program. Contact the Program Director for information.)
- A minimum Grade Point Average (GPA) of 3.00 is required.

ORGANIZATION OF THE INTERNSHIP

During the course of the year, interns will take two graduate classes in the fall and one graduate class in the spring. Interns will spend 4 days per week in supervised practice for 24 weeks and spend 5 days per week in supervised practice for 12 weeks. Days allotted for orientation, vacation, program evaluation and other activities are not counted toward supervised practice and are not included in the 36 weeks of rotations. The program begins in early August of each year with completion the following May.

The supervised practice is divided into the following rotations: clinical, community, management, research and enrichment. Lengths of rotations are as follows: clinical: 12 weeks, community: 6 weeks, management: 6 weeks, research: 6 weeks, enrichment: 6 weeks. The enrichment rotation is an individualized rotation designed to provide in-depth and/or specialized training in an area of dietetics practice selected by the intern and will be based on site and preceptor availability. Interns enroll for 12 graduate credit hours in the fall semester and 9 graduate credit hours in the spring semester. A total of 15 credit hours can be applied to the MS in Nutrition.

PLANNED EXPERIENCES

The planned experiences for all supervised practice rotations are based on the Competency Statements for entry-level dietitians as defined by the AND (see pages 4 & 5). Successful demonstration of each Competency Statement is necessary to complete the DI. Examples of Planned Experiences are provided on page 6.

ASSIGNMENT TO SUPERVISED PRACTICE SITES

Students are assigned to one or more supervised practice sites per rotation (see page 7). Placement in the supervised practice sites is determined by the Program Director. Transportation to the sites is the responsibility of the student and requires a reliable automobile. All interns should expect at least one rotation outside the Albuquerque area (in Santa Fe or other locations within commuting distance of Albuquerque).
University of New Mexico Dietetic Internship 2015-2016 Program Information

## ESTIMATED COSTS

<table>
<thead>
<tr>
<th>New Mexico Residents</th>
<th>$75.00</th>
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<tbody>
<tr>
<td>Application Fee for DI</td>
<td>50.00</td>
</tr>
<tr>
<td>Tuition (21 credit hours @ $301.85, NM residents)</td>
<td>6338.85 (Note: Approximate - subject to change)</td>
</tr>
<tr>
<td>Textbooks, notebooks, supplies, etc. (approximate)</td>
<td>700.00 (Approximate)</td>
</tr>
<tr>
<td>Student Affiliate Membership in AND</td>
<td>49.00</td>
</tr>
<tr>
<td>Application fee for UNM graduate school</td>
<td>50.00</td>
</tr>
<tr>
<td>General background check fee</td>
<td>30.00 (Approximate)</td>
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<tr>
<td>Drug Screen</td>
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</tr>
<tr>
<td>BLS Certification</td>
<td>25.00 (Approximate)</td>
</tr>
</tbody>
</table>

**TOTAL ESTIMATED COSTS** $7342.85

**Other Expenses:**

- Comprehensive Health Insurance is required by all interns. Cost of health insurance is the student’s responsibility.
- Room, board and transportation are the student’s responsibility.
- Additional site specific background checks may be required by some of the supervised practice sites. There may be a fee for this service and that will be the student’s responsibility.

### Out-of-State Students

For out-of-state students, the estimated costs are the same as New Mexico residents except out-of-state tuition for 21 credits @ $888.42 per year is **$18,656.82. (Note: Approximate - subject to change)**. Total program costs for full-time, out-of-state students, therefore, are approximately **$19,635.82. Full time graduate students are eligible for financial aid.** For information regarding financial aid at UNM, access the Web page at: [finaid.unm.edu](mailto:finaid.unm.edu)

## COMPLETION REQUIREMENTS

Upon successful completion of the DI, interns will earn a Verification of Completion Form, which enables them to take the Registration Examination for Dietitians.

Completion of the program will be documented by:

1. Completion of a minimum of 1200 hours of supervised practice.
2. Successful completion of all supervised practice rotations, with preceptors’ signatures indicating that all Competency Statements have been demonstrated.
3. Completion of 21 credits of required graduate level coursework with a grade of B or better or equivalent.
COMPETENCY STATEMENTS for ENTRY-LEVEL DIETITIANS

The following competencies will be demonstrated by interns during supervised practice rotations:

1. Scientific and Evidence Base of Practice: Integration of scientific information and research into practice
   CRD 1.1 Select indicators of program quality and/or customer service and measure achievement of objectives. (Tip: Outcomes may include clinical, programmatic, quality, productivity, economic or other outcomes in wellness, management, sports, clinical settings, etc.)
   CRD 1.2 Apply evidence-based guidelines, systematic reviews and scientific literature (such as the Academy’s Evidence Analysis Library and Evidence-based Nutrition Practice Guidelines, the Cochrane Database of Systematic Reviews and the U.S. Department of Health and Human Services, Agency for Healthcare Research and Quality, National Guideline Clearinghouse Web sites) in the nutrition care process and model and other areas of dietetics practice
   CRD 1.3 Justify programs, products, services and care using appropriate evidence or data
   CRD 1.4 Evaluate emerging research for application in dietetics practice
   CRD 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis

2. Professional Practice Expectations: beliefs, values, attitudes and behaviors for the professional dietitian level of practice.
   CRD 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 Dietetics Practice and Code of Ethics for the Profession of Dietetics
   CRD 2.2 Demonstrate professional writing skills in preparing professional communications (Tip: Examples include research manuscripts, project proposals, educational materials, policies and procedures)
   CRD 2.3 Design, implement and evaluate presentations to a target audience (Tip: A quality presentation considers life experiences, cultural diversity and educational background of the target audience.)
   CRD 2.4 Use effective education and counseling skills to facilitate behavior change
   CRD 2.5 Demonstrate active participation, teamwork and contributions in group settings
   CRD 2.6 Assign patient care activities to DTRs and/or support personnel as appropriate. (Tip: In completing the task, students/interns should consider the needs of the patients/clients or situations, the ability of support personnel, jurisdictional law, practice guidelines and policies within the facility.)
   CRD 2.7 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice
   CRD 2.8 Apply leadership skills to achieve desired outcomes
   CRD 2.9 Participate in professional and community organizations
   CRD 2.10 Establish collaborative relationships with other health professionals and support personnel to deliver effective nutrition services. (Tip: Other health professionals include physicians, nurses, pharmacists, etc.)
   CRD 2.11 Demonstrate professional attributes within various organizational cultures (Tip: Professional attributes include showing initiative and proactively developing solutions, advocacy, customer focus, risk taking, critical thinking, flexibility, time management, work prioritization and work ethic.)
   CRD 2.12 Perform self-assessment, develop goals and objectives and prepare a draft portfolio for professional development as defined by the Commission on Dietetic Registration
   CRD 2.13 Demonstrate negotiation skills (Tip: Demonstrating negotiating skills include showing assertiveness when needed, while respecting the life experiences, cultural diversity and educational background of the other parties.)

3. Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations
   CRD 3.1 Perform the Nutrition Care Process (a through e below) and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings
COMPETENCY STATEMENTS for ENTRY-LEVEL DIETITIANS (Continued)

a. Assess the nutritional status of individuals, groups and populations in a variety of settings where nutrition care is or can be delivered

b. Diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements

c. Plan and implement nutrition interventions to include prioritizing the nutrition diagnosis, formulating a nutrition prescription, establishing goals and selecting and managing interventions

d. Monitor and evaluate problems, etiologies, signs, symptoms and the impact of interventions on the nutrition diagnosis

e. Complete documentation that follows professional guidelines, guidelines required by health care systems and guidelines required by the practice setting

CRD 3.2 Demonstrate effective communications skills for clinical and customer services in a variety of formats.  
(Tip: Formats include oral, print, visual, electronic and mass media methods for maximizing client education, employee training and marketing.)

CRD 3.3 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management

(Tip: Students/interns should consider health messages and interventions that integrate the consumer’s desire for taste, convenience and economy with the need for nutrition, food safety.)

CRD 3.4 Deliver respectful, science-based answers to consumer questions concerning emerging trends

CRD 3.5 Coordinate procurement, production, distribution and service of goods and services.

(Tip: Students/Interns should demonstrate and promote responsible use of resources including employees, money, time, water, energy, food and disposable goods.)

CRD 3.6 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

4. Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations

CRD 4.1 Participate in management of human resources

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

CRD 4.3 Participate in public policy activities, including both legislative and regulatory initiatives

CRD 4.4 Conduct clinical and customer service quality management activities

CRD 4.5 Use current informatics technology to develop, store, retrieve and disseminate information and data

CRD 4.6 Analyze quality, financial or productivity data and develop a plan for intervention

CRD 4.7 Propose and use procedures as appropriate to the practice setting to reduce waste and protect the environment

CRD 4.8 Conduct feasibility studies for products, programs or services with consideration of costs and benefits.

CRD 4.9 Analyze financial data to assess utilization of resources

CRD 4.10 Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies

CRD 4.11 Code and bill for dietetic/nutrition services to obtain reimbursement from public or private insurers

In addition to the core competencies, accredited dietetic internships must select an area of concentration. The DI at the University of New Mexico has adopted a clinical concentration. To fulfill this concentration, interns must also demonstrate skill in the following competencies.

Clinical Concentration Competencies

CRD 5.1 Perform nutritional assessments using the Nutrition Care Process for individual patients with complicated medical conditions, e.g. multi-organ system failure, short bowel syndrome, or renal disease.

CRD 5.2 Assess, monitor and evaluate enteral and/or parenteral nutrition support regimens in medically complicated patients.
EXAMPLES of PLANNED EXPERIENCES in EACH ROTATION

**Clinical Rotation**
Orientation to facility and introduction to staff
Assessment of patient nutritional status
Provide nutrition care in:
  - diseases related to endocrine disorders, surgery, cardiology, renal, diabetes and the gastrointestinal tract
  - critical care and total parenteral nutrition, peripheral parenteral nutrition and enteral nutrition
  - life cycle stages including obstetrics, pediatrics and gerontology
Participate in health promotion strategies and health maintenance and rehabilitation strategies
Participate in the use of information technologies
Provide in-service training and education for staff members

**Management Rotation**
Participate in purchasing, menu planning, production, distribution, service
Perform cost benefit analyses
Participate in management of resources
Conduct and participate in quality management
Participate in the use of information technologies
Provide in-service training and education for staff members

**Community Rotation**
Participate in food, nutrition and social services in community programs
Provide nutrition care in a community setting
Participate in the use of information technologies
Perform cost effectiveness studies
Participate in management of resources
Provide education and training
Plan and participate in health promotion activities

**Research Rotation**
Participate in an on-going research project/study and activities associated with one or more research projects/studies, assist with data collection and analysis under faculty supervision

**Enrichment Rotation**
Enrichment is an opportunity for each intern to select an area of practice for more in-depth experience and special projects. Interns develop their own goals and objectives for this rotation to be approved by faculty and preceptor.
EXAMPLES OF POSSIBLE SUPERVISED PRACTICES SITES 2015-2016

• MANAGEMENT
  Manzano del Sol Retirement Community
  University of New Mexico Hospital
  Albuquerque and Santa Fe Public Schools
  Lovelace Health System
  La Vida Llena Retirement Community

• COMMUNITY
  State of New Mexico WIC Program-Albuquerque, Santa Fe, Bernalillo, Los Lunas
  ABQ Health Partners Diabetes Education
  Sandia Labs Employee Wellness Program

• CLINICAL
  Lovelace Health Systems
    • Lovelace Downtown
    • Lovelace Women’s Hospital
    • Lovelace Westside Hospital
  St. Vincent’s Hospital, Santa Fe
  University of New Mexico Hospital
  Veterans Administration Medical Center

• RESEARCH
  Prevention Research Center (PRC)
  UNM Clinical and Translational Science Center (CTSC)
  Envision New Mexico

• ENRICHMENT
  Any of the sites listed above and the following:
  University of New Mexico Hospital
    • Outpatient Oncology
    • Pediatric Pulmonary Center
    • Patient Education Center
COURSE REQUIREMENTS

FALL SEMESTER: 12 Credit Hours

- Nutr 593 Methods in Nutrition Research (3 credits)
- Nutr 528 Advanced Medical Nutrition Therapy (3 credits)
- Nutr 595 Advanced Field Experience (3 credits)
  Assignments and written reflection related to supervised practice.
- Nutr 550 Applied Dietetics Practice (3 credits)
  Supervised practice completed in rotations in agency or institutional settings. Experiences are based on the Competency Statements for entry-level dietitians developed by the AND.

SPRING SEMESTER: 9 Credit Hours

- Nutr 550 Applied Dietetics Practice (3 credits)
  Supervised practice completed in rotations in agency or institutional settings. Experiences are based on the Competency Statements for entry-level dietitians developed by the AND.
- Nutr 595 Advanced Field Experience (3 credits)
  Assignments and written reflection related to supervised practice.
- 3 credits of an upper level nutrition course TBA

If an intern chooses to pursue a M.S. degree at the University of New Mexico after completion of the DI, 15 credits from the above courses may be subsequently applied toward that degree. Credits from Nutrition 550 cannot be applied to a degree.