University of New Mexico Dietetic Internship 2020-2021 Program Information

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 program was changed to a dietetic internship. The 5-year pass rate for the Registration Examination for Dietitians (RD exam) is 80% for first time takers, Testers passing within one year of first attempt, since 2016, are 91.3%. Program outcomes data are available on request. 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 (the Academy) before enrolling in the DI.

The DI includes a minimum of 1216 hours of supervised practice in the areas of clinical dietetics, research, community, and management nutrition, and three graduate-level courses. Interns are enrolled at UNM as graduate students in the Master of Science degree in the Nutrition program, unless they currently hold a MS degree or choose to take the required graduate courses as a non-degree seeking student. As full time graduate students, interns are eligible for financial aid. If students choose to take the required courses as a non-degree seeking student they will not be 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 but are strongly encouraged to do so.

ACCRREDITATION 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, 120 South Riverside Plaza, Suite 2190, Chicago, IL 60606-6995, tel. 312-899-0040, ext. 5400, ACEND@eatright.org.

PROGRAM MISSION
The mission of the Dietetic Internship is to develop culturally competent, entry-level registered dietitian nutritionists qualified to practice in the field of dietetics. The DI has a clinical concentration and will provide experience required to manage patients in clinical settings. It will also provide experiences in the management, community, and research areas of dietetics. The program combines didactic and supervised practice experiences to help interns acquire critical judgment and the capacity for discovery and apply these skills in dietetic practice. The program links theory and practice and provides students the opportunity to use the research process. Upon successful completion of the DI, graduates will be eligible to take the CDR credentialing exam to become a registered dietitian nutritionist (RDN).

PROGRAM GOALS and OBJECTIVES
Goal 1. Program graduates, who seek it, will be able to secure employment or enter an advanced degree program.

Objectives for Program Goal 1:
1a. At least 80% of program students complete program/degree requirements within 13.5 months (150% of the program length).
1b. 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.
1c. The program’s one-year pass rate (graduates who pass the registration exam within one year of first attempt) on the CDR credentialing exam for dietitian nutritionists is at least 80%.
1d. Of graduates who seek employment, 80% are employed in nutrition and dietetics or related fields or enter an advanced degree program within 12 months of graduation.
Objectives for Program Goal 2:
2a. At least 80% of DI graduates will rate their cultural competence as at least “satisfactory” one year after graduation.
2b. Employers will rate at least 80% of graduates as “entry level” or above for cultural competence.
2c. Employers will rate at least 80% of DI graduates as possessing entry-level skills.
2d. At least 80% percent of program graduates take the CDR credentialing exam for dietitian nutritionists within 12 months of program completion.

Pathway to become a Registered Dietitian Nutritionist:
1. Awarded Bachelor’s Degree and completed ACEND accredited Didactic Program in Dietetics coursework requirements (BS in Nutrition/Dietetics at UNM is an ACEND accredited program).
2. Apply to ACEND accredited dietetic internship (UNM Dietetic Internship is ACEND accredited)
3. Successful completion of ACEND accredited dietetic internship and issued Verification of Completion Statement.
4. Eligible to write the CDR registration examination for dietitians
5. Passing the national CDR registration examination for dietitians
5. Apply for state licensure (in states where applicable, NM does require licensure for RDN’s)

SELECTION CRITERIA

UNM Dietetic Internship is accredited for 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.

Minimum Qualifications:
- Applicants must have completed a Bachelor’s degree and fulfilled the requirements of an ACEND accredited Didactic Program in Dietetics before the DI Program begins. (NOTE: If your ACEND 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 3.2 is required.
University of New Mexico Dietetic Internship 2020-2021 Program Information

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 required supervised practice hours. 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/or an area of dietetics that the Program Director, with input from preceptors and the Assistant Program Director, deems necessary/beneficial for the intern. Enrichment will be based on site and preceptor availability and approval by the Program Director. 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. Required graduate courses: NUTR 527 and NUTR 528 follow the UNM fall schedule, and NUTR 593 Pediatric Nutrition, follows the UNM spring schedule. Sample DI Rotation schedule and DI program schedule are on pages 9 & 10 below.

PLANNED EXPERIENCES

The planned experiences for all supervised practice rotations are based on the Competency Statements for entry-level dietitians as defined by the Academy (see pages 4, 5 & 6). Successful demonstration of each Competency Statement is necessary to complete the DI and receive the Verification of Completion Statement. Examples of Planned Experiences are provided on page 7.

ASSIGNMENT TO SUPERVISED PRACTICE SITES.

Students are assigned to one or more supervised practice sites per rotation (see pages 7 & 8). 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).

ESTIMATED COSTS

New Mexico Residents

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Application Fee for DI</td>
<td>$100.00</td>
</tr>
<tr>
<td>Computer Matching Fee</td>
<td>50.00</td>
</tr>
<tr>
<td>Tuition (21 credit hours @$358.66/cr, NM residents)</td>
<td>7531.86 (Note: Approximate - subject to change)</td>
</tr>
<tr>
<td>Textbooks, notebooks, supplies, etc.</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>DOH background check fee</td>
<td>40.00 (Approximate)</td>
</tr>
<tr>
<td>Drug Screen</td>
<td>25.00 (Approximate)</td>
</tr>
<tr>
<td>BLS Certification</td>
<td>25.00 (Approximate)</td>
</tr>
<tr>
<td>Professional Liability Insurance</td>
<td>75.00 (Approximate)</td>
</tr>
</tbody>
</table>

TOTAL ESTIMATED COSTS $8645.86

7/11/19
University of New Mexico Dietetic Internship 2020-2021 Program Information

Other Expenses:
Comprehensive Health Insurance and Professional Liability Insurance are required for all interns. Costs of health and liability insurance are variable depending on the insurance policy and they are the interns’ responsibility. Room, board and transportation are also required and are the interns’ 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 @ $1039.26 per credit hour, per year is $21824.46. (Note: Approximate - subject to change). Total program costs for full-time, out-of-state students, therefore, are approximately $22938.46. Full time graduate students are eligible for financial aid. Students taking courses as non-degree seeking are not eligible for financial aid. For information regarding financial aid at UNM, access the Web page at: finaid.unm.edu

COMPLETION REQUIREMENTS
Upon successful completion of the DI, interns will earn the Verification of Completion Form. They are then eligible to register for 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 with at least entry level skill.
3. Completion of 21 credits of required graduate level coursework with a grade of B or better or equivalent in all courses.

COMPETENCY STATEMENTS for ENTRY-LEVEL DIETITIANS
Interns will demonstrate the following competencies during supervised practice rotations:

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

Competencies
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.

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

Competencies
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
University of New Mexico Dietetic Internship 2020-2021 Program Information

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.


Competencies
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 communications 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.

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

Competencies
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 4.7 Conduct feasibility studies for products, programs or services with consideration of costs 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.

In addition to the core competencies, 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

CRDN 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.

CRDN 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 2020-2021**

- **MANAGEMENT**
  University of New Mexico Hospital
  Santa Fe Public Schools
  Lovelace Health System
  VA Hospital
  Sandoval Regional Medical Center

- **COMMUNITY**
  State of New Mexico WIC Program-Albuquerque, Santa Fe, Bernalillo, Los Lunas
  Eating Disorders Treatment Center
  Sandia Labs Employee Wellness Program
  UNM Employee Wellness
University of New Mexico Dietetic Internship 2020-2021 Program Information

- **CLINICAL**
  Lovelace Health Systems
  - Lovelace Downtown
  - Lovelace Women’s Hospital
  Presbyterian Hospital
  Sandoval Regional Medical Center (SRMC)
  St. Vincent’s Hospital, Santa Fe
  University of New Mexico Hospital
  Veterans Administration Medical Center

- **RESEARCH**
  Prevention Research Center (PRC)
  Envision New Mexico
  Center for Education Policy Research (CPER)
  UNMH
  UNM Department of Internal Medicine, Division of Epidemiology

- **ENRICHMENT**
  *Any of the sites listed above and the following:*
  University of New Mexico Hospital
  - Outpatient Oncology
  - Pediatric Pulmonary Center
  Bernalillo County Extension

**COURSE REQUIREMENTS**

**FALL SEMESTER: 12 Credit Hours**

- **NUTR 527 Methods in Nutrition Research (3 credits)**
- **NUTR 528 Advanced Medical Nutrition Therapy (3 credits)**
- **NUTR 595 Advanced Field Experience (3 credits)**
  Assignments, activities and reflective journaling 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, activities and reflective journaling related to supervised practice.
- **NUTR 593 T: Pediatric Nutrition (3 credits)**

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 the degree. Credits from Nutrition 550 cannot be applied to a degree.
Sample DI Rotation Schedule (dates are not current)

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Rotation hours (minimum)</td>
<td>376</td>
<td>200</td>
<td>184</td>
<td>232</td>
<td>240</td>
</tr>
<tr>
<td>DI Didactic Days</td>
<td>Sept 6</td>
<td>Nov 15</td>
<td>Jan 31</td>
<td>March 28</td>
<td></td>
</tr>
<tr>
<td></td>
<td>12 wks</td>
<td>Off (11/22 &amp; 11/23)</td>
<td>Winter Break (12/22 - 1/7)</td>
<td>5 days/week</td>
<td>5 days/week</td>
</tr>
<tr>
<td></td>
<td>6 wks</td>
<td>6 wks</td>
<td>6 wks</td>
<td>6 wks</td>
<td>6 wks</td>
</tr>
<tr>
<td></td>
<td>Clinical</td>
<td>Community</td>
<td>Management</td>
<td>Research</td>
<td>Enrichment</td>
</tr>
<tr>
<td></td>
<td>Clinical</td>
<td>Community</td>
<td>Management</td>
<td>Research</td>
<td>Enrichment</td>
</tr>
<tr>
<td></td>
<td>Clinical</td>
<td>Community</td>
<td>Management</td>
<td>Research</td>
<td>Enrichment</td>
</tr>
<tr>
<td></td>
<td>Clinical</td>
<td>Community</td>
<td>Management</td>
<td>Research</td>
<td>Enrichment</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Rotation Hours (minimum)</td>
<td>184</td>
<td>192</td>
<td>384</td>
<td>232</td>
<td>240</td>
</tr>
<tr>
<td>DI Didactic Days</td>
<td>Sept 6</td>
<td>Nov 15, Jan 31</td>
<td>March 28</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>6 wks</td>
<td>6 wks</td>
<td>12 wks</td>
<td>6 wks</td>
<td>6 wks</td>
</tr>
<tr>
<td></td>
<td>Community</td>
<td>Management</td>
<td>Clinical</td>
<td>Enrichment</td>
<td>Research</td>
</tr>
<tr>
<td></td>
<td>Community</td>
<td>Management</td>
<td>Clinical</td>
<td>Enrichment</td>
<td>Research</td>
</tr>
<tr>
<td></td>
<td>Community</td>
<td>Management</td>
<td>Clinical</td>
<td>Enrichment</td>
<td>Research</td>
</tr>
<tr>
<td></td>
<td>Community</td>
<td>Management</td>
<td>Clinical</td>
<td>Enrichment</td>
<td>Research</td>
</tr>
</tbody>
</table>

(DI Rotation schedule is updated annually)
DI Schedule is updated annually in July

**Sample DI Schedule (dates are not current)**

**UNM Dietetic Internship**
August 10 Orientation 9:00 AM-4:00 PM
August 13 Grad student orientation 4:00-6:00 TEC room 120
August 14 *Rotation I begins (all rotations are 4 days per week, 8 hours/day, Tuesday through Friday)
August 20 Classes begin for NUTR 528 (Monday 9:00-11:45) and NUTR 593 (Monday) 1:00-3:30 pm
September 3 Labor Day, NO CLASS (may use as make-up rotation day if needed)
September 6 1st DIDD, Simpson Hall room 135 (9:00AM-4:00PM)
September 21 *1st 6 week rotation ends (Group B interns)
November 2 *12 week clinical rotation ends (Group A interns) & 2nd 6 week rotation ends (Group B interns)
November 15 2nd DIDD, Simpson Hall room 135 (9:00AM - 4:00PM)
November 22 & 23 Thanksgiving – if your preceptor is not working you will not have supervised practice If your preceptor is working you may choose to use these as make-up days for any missed rotation days.
December 22-January 7 Winter break – no supervised practice (can use for make-up days if needed)
January 31 3rd DIDD, Simpson Hall room 135 (9:00AM-4:00PM)
March 28 4th DIDD, Simpson Hall room 135 (9:00AM -4:00PM)
March/April NMAND Annual Meeting (date TBA)
May 10 *All rotations end
May 13 & 14 Program Evaluation and Prep for RD Exam, Simpson Hall Room 135 (Mon. 9:00AM – 4:00PM, Tue 10:00AM-1:00PM)
May 15 Graduation Reception (time/location TBA)

**Above schedule subject to change**
There will be other required dietetics meetings throughout the year e.g., Fall NMAND Meeting (October) and Legislature day, which will be announced as soon as dates are set.