

## **PRACTICAL EXPERIENCE SUMMARY**

All internationally trained applicants will be required to prepare a typed summary of practical dietetic experience, in point form. Be sure to sign and date the Practical Experience Summary. Both internship and practical work/volunteer experience may be included. A sample of the format required follows. Examples have been included under some headings to assist you when preparing your summary.

In this summary describe and provide examples of activities you have undertaken in each of the four practice areas (**clinical, community, foodservice management, other**) that demonstrate evidence of the skills you have developed in: **assessment, planning, implementation, evaluation, communication, and professional practice.**

**When describing or providing examples of activities, be sure to indicate whether:**

- a) the activity was observed, done with supervision, or performed independently
- b) the activity was undertaken as part of your internship program or gained through work experience

The College uses the information you submit to determine whether you meet the practice requirements for registration with the College. This decision is based on the information you provide, be sure to submit adequate detail for an assessment of your practice skills.

Attach any documentation such as samples, projects, reports you wish to provide for the assessment to the **Practical Experience Summary.**

The following definitions will assist you in completing the Practical Experience Summary:

- **Assessment** is the ability to identify all relevant data and recognize the factors pertaining to the problem at hand. This competence also includes the ability to use effective data collection techniques or tools; the ability to translate raw data into interpretable data and to formulate a conclusion based on the interpretation and integration of the data.
- **Planning** is the ability to establish goals, measure objectives and formulate and develop a course of action.
- **Implementation** is the ability to activate and execute the plan, to monitor the achievement of the plan's objectives and to modify the plan if necessary.
- **Evaluation** is the process of determining the achievement of goals and objectives and the need for further evaluation.
- **Communication** is the application of theories of communication and counselling. This includes verbal, written and listening skills.
- **Professional practice** is the application of dietetics based knowledge, ethics, and the principles of personal development to all professional activities. The behaviour in this area of competence enhances both the profession of dietetics and the role of the individual dietitian.

## **PRACTICAL EXPERIENCE SUMMARY**

- **Clinical Nutrition** focuses on knowledge of the role of nutrition in human disease states and the development of therapeutic nutrition care plans in institutional settings such as hospitals, long term care facilities, and outpatient clinics.
- **Community Nutrition** involves delivery of nutrition services and nutrition education programs to the community. Care for individuals and groups focuses on health promotion, disease prevention, and disease entities commonly seen in the community setting, e.g. heart disease, diabetes, and obesity.
- **Foodservice Management** focuses on management of food service systems and/or clinical nutrition services in institutional settings such as hospitals, long term care facilities, and outpatient clinics. It is also the management of large foodservice operations in the hospitality industry, schools, day care services, special care facilities, and other settings.

# **PRACTICAL EXPERIENCE SUMMARY**

## **PRACTICAL EXPERIENCE SUMMARY (SAMPLE FORMAT)**

### **PRACTICE AREA: CLINICAL NUTRITION**

#### **a. Assessment**

- (example) Gathered relevant data from medical chart, patient and/or their family and physical observation.

#### **b. Planning**

#### **c. Implementation**

- (example) Developed individualized holiday nutrition care plans for patients at the Eating Disorder Clinic based on the meal exchange system and calories required.

#### **d. Evaluation**

#### **e. Communication**

#### **f. Professional Practice**

### **PRACTICE AREA: COMMUNITY NUTRITION**

#### **a. Assessment**

- (example) Gathered relevant data from medical chart, patient and/or their family and physical observation.

#### **b. Planning**

#### **c. Implementation**

#### **d. Evaluation**

#### **e. Communication**

- (example) Facilitates discussions and provides creative options for consideration during team meetings.

#### **f. Professional Practice**

- (example) Demonstrated organized approach to problem solving; able to prioritize and balance workload.

### **PRACTICE AREA: FOODSERVICE MANAGEMENT**

#### **a. Assessment**

#### **b. Planning**

- (example) Completed an extensive menu planning assignment that included recipes, production sheets, audit forms, prep and pull sheets, and therapeutic diet adaptations

#### **c. Implementation**

#### **d. Evaluation**

#### **e. Communication**

#### **f. Professional Practice**

### **PRACTICE AREA: OTHER (PRIVATE PRACTICE, BUSINESS, INDUSTRY, RESEARCH, TEACHING, ETC)**

#### **a. Assessment**

#### **b. Planning**

#### **c. Implementation**

#### **d. Evaluation**

#### **e. Communication**

#### **f. Professional Practice**