



SELF-ASSESSMENT FORM: CROSS-REFERENCE TO INTEGRATED COMPETENCIES

Internationally Educated Applicant Name: _____

Date of Completion: _____

SELF-ASSESSMENT FORM: CROSS-REFERENCE TO INTEGRATED COMPETENCIES

The [*Integrated Competencies for Dietetic Education and Practice*](#) (2020) define the entry-to-practice standard for Registered Dietitians in Canada. As part of your application to the College, you will be required to complete the following self-assessment of your academic and internship experiences completed outside of Canada to the *Integrated Competencies for Dietetic Education and Practice's* competency statements. The self-assessment will assist the College in reviewing and assessing your experiences and corresponding documentation, in determining whether there are any gaps in dietetic knowledge required to practice in Canada.

This self-assessment form will accompany the required documents for an Application for Registration (International).

INSTRUCTIONS FOR SELF-ASSESSMENT FORM

The Integrated Competencies consist of an interrelated set of practice competencies and performance indicators.

- A *Practice Competency* is a task that is performed in practice that can be carried out to a specified level of proficiency. The performance of a practice competency requires application of a combination of knowledge, skills, attitudes, and judgments.
- A *Performance Indicator* is a task that can be carried out within an assessment vehicle, successful completion of which provides an indication of the applicant's ability to perform a practice competency.

In the following pages, **Practice Competencies (pages 3-15)**, for each practice competency with accompanying performance indicators, briefly indicate in the corresponding column (Academic course, Internship) what you have done to meet the practice competency. Please note, your response can be in either, both or neither column. Under each practice competency, please check the box to indicate whether the performance indicators were included in either an academic course or internship, as noted in the columns to the right. Please complete to the best of your abilities. Your response should, if possible, reference specific documentation provided to the

College for assessment (for example, indicate which academic course description demonstrates the competency or whether it is stated in the official internship confirmation).

Example:

PRACTICE COMPETENCY	ACADEMIC COURSE	INTERNSHIP
<p>6.04 Implement food- and nutrition-related community / population health plan.</p> <p><input checked="" type="checkbox"/> a <i>Participate in implementation activities.</i></p>	<p>NU FS 377 - Introduction to Nutrition in the Community</p>	<p>Part of Community rotation in internship (refer to letter from internship program and Practical Experience Summary)</p>

Completion of the self-assessment form will highlight the competencies that you may have met through your experiences outside of Canada. The detail provided in this self-assessment form will guide the College through our own internal review and assessment of all documentation submitted including a cross-reference of all academic and internship documentation to the *Integrated Competencies for Dietetic Education and Practice* to determine if your academic preparation and practical training are substantially equivalent to the requirements for registration.

PRACTICE COMPETENCIES

1: Food and Nutrition Expertise

Dietitians integrate their food and nutrition expertise to support the health of individuals, communities, and populations.

PRACTICE COMPETENCY	ACADEMIC COURSE	INTERNSHIP
<p>1.01 Apply understanding of food composition and food science.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Demonstrate understanding of physical and chemical properties of food.</i> <input type="checkbox"/> b <i>Demonstrate understanding of food preparation, processing, and preservation.</i> <input type="checkbox"/> c <i>Demonstrate understanding of the role of ingredients and their interaction in food preparation.</i> <input type="checkbox"/> d <i>Demonstrate understanding of the sensory evaluation of food.</i> <input type="checkbox"/> e <i>Demonstrate understanding of microbes in food.</i> <input type="checkbox"/> f <i>Identify sources of micronutrients and macronutrients in food.</i> <input type="checkbox"/> g <i>Identify sources of non-nutrient functional components in food.</i> 		
<p>1.02 Apply understanding of food environments.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Demonstrate knowledge of government policy in regulating food products in Canada.</i> <input type="checkbox"/> b <i>Demonstrate understanding of factors affecting food systems in Canada.</i> <input type="checkbox"/> c <i>Demonstrate awareness of Indigenous values and ways of knowing related to food environments.</i> <input type="checkbox"/> d <i>Demonstrate understanding of factors affecting food security of Canadians.</i> <input type="checkbox"/> e <i>Demonstrate understanding of factors affecting food safety.</i> <input type="checkbox"/> f <i>Demonstrate understanding of sustainable food systems.</i> 		

PRACTICE COMPETENCY	ACADEMIC COURSE	INTERNSHIP
<p>1.03 Apply understanding of human nutrition and metabolism.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Demonstrate understanding of the role of nutrients and other food components.</i> <input type="checkbox"/> b <i>Demonstrate understanding of the processes of ingestion, digestion, absorption, and excretion.</i> <input type="checkbox"/> c <i>Demonstrate understanding of metabolism.</i> 		
<p>1.04 Apply understanding of dietary requirements and guidelines.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Demonstrate understanding of dietary requirements across the lifespan, in health and disease.</i> <input type="checkbox"/> b <i>Demonstrate understanding of factors affecting energy balance in determining dietary requirements.</i> <input type="checkbox"/> c <i>Demonstrate understanding of current nutrition recommendations and dietary guidelines.</i> <input type="checkbox"/> d <i>Demonstrate understanding of how deficiencies and toxicities of nutrients affect health.</i> <input type="checkbox"/> e <i>Demonstrate understanding of the role of dietary supplements.</i> 		
<p>1.05 Apply understanding of dietary practices.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Demonstrate understanding of behavioural theories relevant to food choice and eating.</i> <input type="checkbox"/> b <i>Demonstrate understanding of social aspects of food choice and eating.</i> <input type="checkbox"/> c <i>Demonstrate understanding of psychological aspects of food choice and eating.</i> <input type="checkbox"/> d <i>Demonstrate understanding of the impact of financial resources on food choice and eating.</i> <input type="checkbox"/> e <i>Demonstrate awareness of the role of Indigenous, traditional / country foods in dietary practices.</i> <input type="checkbox"/> f <i>Demonstrate awareness of the role of religion and culture in dietary practices.</i> <input type="checkbox"/> g <i>Demonstrate knowledge of trends in food consumption.</i> 		

PRACTICE COMPETENCY	ACADEMIC COURSE	INTERNSHIP
<p>1.06 Integrate nutrition care principles and practices.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Demonstrate knowledge of human physiological systems in health and disease.</i> <input type="checkbox"/> b <i>Demonstrate knowledge of the etiology and pathophysiology of nutrition-related diseases.</i> <input type="checkbox"/> c <i>Demonstrate understanding of nutrition-related disease management strategies.</i> <input type="checkbox"/> d <i>Demonstrate understanding of the Nutrition Care Process.</i> 		
<p>1.07 Integrate population health promotion principles and practices.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Demonstrate understanding of determinants of health, health equity, and social justice.</i> <input type="checkbox"/> b <i>Demonstrate knowledge of frameworks for population and public health.</i> <input type="checkbox"/> c <i>Demonstrate understanding of capacity development strategies related to community food and nutrition issues.</i> <input type="checkbox"/> d <i>Demonstrate understanding of health promotion concepts and approaches.</i> 		
<p>1.08 Integrate quantity food provision principles and practices.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Demonstrate understanding of food provision strategies that foster health in individuals, communities, and population.</i> <input type="checkbox"/> b <i>Demonstrate understanding of strategies that support sustainable food provision.</i> <input type="checkbox"/> c <i>Demonstrate knowledge of approaches to food marketing.</i> <input type="checkbox"/> d <i>Demonstrate knowledge of food provision in emergency planning.</i> 		

2: Professionalism and Ethics

Dietitians use professional, ethical, and client-centred approaches, to practice with integrity and accountability.

PRACTICE COMPETENCY	ACADEMIC COURSE	INTERNSHIP
<p>2.01 Practice within the context of Canadian diversity.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a Demonstrate knowledge of the diversity in Canadian society. <input type="checkbox"/> b Demonstrate knowledge of health systems in Canada. <input type="checkbox"/> c Demonstrate understanding of the impact of diverse attitudes and values on health. <input type="checkbox"/> d Identify structures that impact health equity and social justice. 		
<p>2.02 Act ethically and with integrity.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a Treat others with respect. <input type="checkbox"/> b Act in a manner that engenders trust. <input type="checkbox"/> c Act in accordance with ethical principles. <input type="checkbox"/> d Accept accountability for decisions and actions. <input type="checkbox"/> e Act in a manner that upholds the reputation of the profession. <input type="checkbox"/> f Maintain professional boundaries. 		
<p>2.03 Practice in a manner that promotes cultural safety.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a Act with sensitivity and humility with regard to diverse cultural groups. <input type="checkbox"/> b Demonstrate awareness of Indigenous values and ways of knowing related to health and wellness. <input type="checkbox"/> c Demonstrate awareness of the ongoing impact of colonization / residential schools / intergenerational trauma / systemic racism on Indigenous peoples in Canada. <input type="checkbox"/> d Demonstrate awareness of the role of self-determination in supporting capacity development. <input type="checkbox"/> e Act with awareness of how one's own biases, beliefs, behaviours, power, and privilege may affect others. 		

PRACTICE COMPETENCY	ACADEMIC COURSE	INTERNSHIP
<p>2.04 Employ a client-centred approach.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Demonstrate knowledge of principles of a client-centred approach.</i> <input type="checkbox"/> b <i>Ensure informed consent.</i> <input type="checkbox"/> c <i>Identify client perspectives, needs and assets.</i> <input type="checkbox"/> d <i>Engage client in collaborative decision making.</i> <input type="checkbox"/> e <i>Maintain client confidentiality and privacy.</i> 		
<p>2.05 Practice according to legislative, regulatory, and organizational requirements.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Demonstrate knowledge of federal requirements relevant to dietetic practice.</i> <input type="checkbox"/> b <i>Demonstrate knowledge of provincial / territorial requirements relevant to dietetic practice.</i> <input type="checkbox"/> c <i>Demonstrate knowledge of regulatory scope of practice, bylaws, standards of practice and codes of ethics.</i> <input type="checkbox"/> d <i>Adhere to regulatory requirements.</i> <input type="checkbox"/> e <i>Comply with organizational policies and directives.</i> 		
<p>2.06 Ensure appropriate and secure documentation.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Document relevant information accurately and completely, in a timely manner.</i> <input type="checkbox"/> b <i>Maintain security and confidentiality of records.</i> 		
<p>2.07 Use risk management approaches.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Identify risks and hazards in the practice setting.</i> <input type="checkbox"/> b <i>Contribute to an organizational culture of safety.</i> 		
<p>2.08 Manage time and workload.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Prioritize activities.</i> <input type="checkbox"/> b <i>Meet deadlines.</i> 		
<p>2.09 Employ an evidence-informed approach to practice.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Demonstrate knowledge of factors that inform decision making.</i> <input type="checkbox"/> b <i>Demonstrate knowledge of the process of evidence-informed decision making.</i> <input type="checkbox"/> c <i>Make evidence-informed decisions.</i> 		

PRACTICE COMPETENCY	ACADEMIC COURSE	INTERNSHIP
<p>2.10 Engage in reflective practice.</p> <p><input type="checkbox"/> a <i>Demonstrate knowledge of principles of reflective practice.</i></p> <p><input type="checkbox"/> b <i>Critically assess approaches to practice.</i></p> <p><input type="checkbox"/> c <i>Develop goals and seek resources to improve practice.</i></p>		
<p>2.11 Practice within limits of current personal level of professional knowledge and skills.</p> <p><input type="checkbox"/> a <i>Articulate individual level of professional knowledge and skills.</i></p> <p><input type="checkbox"/> b <i>Identify situations which are beyond personal capacity.</i></p> <p><input type="checkbox"/> c <i>Address situations beyond personal capacity.</i></p>		
<p>2.12 Maintain comprehensive and current knowledge relevant to practice.</p> <p><input type="checkbox"/> a <i>Use relevant terminology.</i></p> <p><input type="checkbox"/> b <i>Identify relevant sources of information.</i></p> <p><input type="checkbox"/> c <i>Critically appraise information relevant to practice.</i></p> <p><input type="checkbox"/> d <i>Identify emerging information relevant to practice.</i></p>		
<p>2.13 Use information management technologies to support practice.</p> <p><input type="checkbox"/> a <i>Demonstrate knowledge of information technologies relevant to practice.</i></p> <p><input type="checkbox"/> b <i>Use information management systems.</i></p>		

3: Communication and Collaboration

Dietitians communicate effectively and collaborate with others to achieve practice goals.

PRACTICE COMPETENCY	ACADEMIC COURSE	INTERNSHIP
<p>3.01 Use appropriate communication approaches.</p> <p><input type="checkbox"/> a <i>Identify opportunities for and barriers to communication relevant to context.</i></p> <p><input type="checkbox"/> b <i>Use communication approaches appropriate to context.</i></p> <p><input type="checkbox"/> c <i>Use language tailored to audience.</i></p>		

PRACTICE COMPETENCY	ACADEMIC COURSE	INTERNSHIP
<p>3.02 Use effective written communication skills.</p> <p><input type="checkbox"/> a Write in a manner responsive to audience.</p> <p><input type="checkbox"/> b Write clearly and in an organized fashion.</p>		
<p>3.03 Use effective oral communication skills.</p> <p><input type="checkbox"/> a Speak in a manner responsive to audience.</p> <p><input type="checkbox"/> b Speak clearly and in an organized fashion.</p>		
<p>3.04 Use effective electronic communication skills.</p> <p><input type="checkbox"/> a Demonstrate knowledge of electronic communication applications.</p> <p><input type="checkbox"/> b Use electronic communication relevant to context.</p>		
<p>3.05 Use effective interpersonal skills.</p> <p><input type="checkbox"/> a Employ principles of active listening.</p> <p><input type="checkbox"/> b Use and interpret non-verbal communication.</p> <p><input type="checkbox"/> c Act with empathy.</p> <p><input type="checkbox"/> d Establish rapport.</p> <p><input type="checkbox"/> e Employ principles of negotiation and conflict management.</p> <p><input type="checkbox"/> f Seek and respond to feedback.</p> <p><input type="checkbox"/> g Provide constructive feedback to others.</p>		
<p>3.06 Engage in teamwork.</p> <p><input type="checkbox"/> a Demonstrate knowledge of principles of teamwork and collaboration.</p> <p><input type="checkbox"/> b Contribute effectively to teamwork.</p>		
<p>3.07 Participate in collaborative practice.</p> <p><input type="checkbox"/> a Identify scenarios where dietetics knowledge is a key element in collaborative practice.</p> <p><input type="checkbox"/> b Identify scenarios where the expertise of others is a key element in dietetic practice.</p> <p><input type="checkbox"/> c Participate in discussions with team members.</p> <p><input type="checkbox"/> d Contribute dietetics knowledge in collaborative practice.</p> <p><input type="checkbox"/> e Draw upon the expertise of others.</p> <p><input type="checkbox"/> f Contribute to collaborative decision making.</p>		

4: Management and Leadership

Dietitians use management skills and provide leadership to advance health, through food and nutrition.

PRACTICE COMPETENCY	ACADEMIC COURSE	INTERNSHIP
<p>4.01 Manage programs and projects.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a Demonstrate understanding of management principles. <input type="checkbox"/> b Contribute to strategic and operational planning. <input type="checkbox"/> c Contribute to human resource management. <input type="checkbox"/> d Contribute to financial management. <input type="checkbox"/> e Contribute to physical resource management. 		
<p>4.02 Assess and enhance approaches to practice.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a Assess a practice situation. <input type="checkbox"/> b Interpret and consolidate evidence to establish a course of action. <input type="checkbox"/> c Plan the implementation of change. <input type="checkbox"/> d Plan the evaluation of change. 		
<p>4.03 Participate in practice-based research activities.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a Frame question(s). <input type="checkbox"/> b Critically appraise literature. <input type="checkbox"/> c Identify relevant methodology. <input type="checkbox"/> d Interpret findings. <input type="checkbox"/> e Communicate findings. 		
<p>4.04 Undertake knowledge translation.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a Identify food and nutrition knowledge relevant to others. <input type="checkbox"/> b Reframe knowledge into a format accessible to others. 		
<p>4.05 Advocate for ongoing improvement of nutritional health and care.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a Identify opportunities for advocacy. <input type="checkbox"/> b Identify strategies for effective advocacy. <input type="checkbox"/> c Engage in advocacy. 		

PRACTICE COMPETENCY	ACADEMIC COURSE	INTERNSHIP
<p>4.06 Foster learning in others.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Demonstrate understanding of theories of teaching and learning.</i> <input type="checkbox"/> b <i>Identify opportunities for learning.</i> <input type="checkbox"/> c <i>Assess learning needs and assets.</i> <input type="checkbox"/> d <i>Develop learning outcomes.</i> <input type="checkbox"/> e <i>Implement educational strategies.</i> <input type="checkbox"/> f <i>Evaluate achievement of learning outcomes.</i> 		
<p>4.07 Foster development of food literacy in others.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Demonstrate knowledge of the concept of food literacy.</i> <input type="checkbox"/> b <i>Identify strategies to assist the development of food literacy.</i> <input type="checkbox"/> c <i>Engage in activities to build food literacy.</i> 		
<p>4.08 Foster development of food skills in others.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Demonstrate understanding of factors that impact client ability to safely plan, access, select, store, and prepare food that meets their needs.</i> <input type="checkbox"/> b <i>Demonstrate awareness of the availability and preparation of Indigenous traditional / country foods.</i> <input type="checkbox"/> c <i>Demonstrate awareness of the availability and preparation of foods specific to cultural groups.</i> <input type="checkbox"/> d <i>Respond to the cultural foodways of client.</i> <input type="checkbox"/> e <i>Identify strategies to assist in the development of food skills.</i> <input type="checkbox"/> f <i>Critically appraise food messaging and marketing.</i> <input type="checkbox"/> g <i>Interpret food label.</i> <input type="checkbox"/> h <i>Demonstrate food preparation techniques.</i> <input type="checkbox"/> i <i>Engage with client in building food skills.</i> 		

5: Nutrition Care

Dietitians use the Nutrition Care Process to provide individualized care.

PRACTICE COMPETENCY	ACADEMIC COURSE	INTERNSHIP
<p>5.01 Conduct nutrition assessment.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a Use appropriate nutrition risk screening strategies. <input type="checkbox"/> b Identify relevant information. <input type="checkbox"/> c Assess and interpret food- and nutrition-related history. <input type="checkbox"/> d Obtain and interpret medical history. <input type="checkbox"/> e Obtain and interpret demographic, psychosocial and health behaviour history. <input type="checkbox"/> f Assess and interpret anthropometric parameters. <input type="checkbox"/> g Assess and interpret nutrition-focused physical findings. <input type="checkbox"/> h Obtain and interpret biochemical data. <input type="checkbox"/> i Obtain and interpret results from medical tests and procedures. <input type="checkbox"/> j Obtain and interpret medication data. <input type="checkbox"/> k Assess and interpret chewing, swallowing, and eating abilities. 		
<p>5.02 Determine nutrition diagnosis.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a Integrate assessment findings to identify nutrition problem(s). <input type="checkbox"/> b Prioritize nutrition problems. 		
<p>5.03 Plan nutrition intervention(s).</p> <ul style="list-style-type: none"> <input type="checkbox"/> a Determine nutrition goals. <input type="checkbox"/> b Determine nutrition requirements. <input type="checkbox"/> c Determine dietary modifications. <input type="checkbox"/> d Determine therapeutic supplementation. <input type="checkbox"/> e Determine supportive physical and social / environmental accommodations. <input type="checkbox"/> f Determine enteral nutrition regimens. <input type="checkbox"/> g Determine parenteral nutrition regimens. <input type="checkbox"/> h Determine client learning needs and assets. <input type="checkbox"/> i Determine required resources and support services. 		
<p>5.04 Implement nutrition intervention(s).</p> <ul style="list-style-type: none"> <input type="checkbox"/> a Coordinate implementation of nutrition intervention(s). <input type="checkbox"/> b Provide nutrition education. <input type="checkbox"/> c Provide nutrition counselling. 		

PRACTICE COMPETENCY	ACADEMIC COURSE	INTERNSHIP
<p>5.05 Monitor nutrition intervention(s) and evaluate achievement of nutrition goals.</p> <p><input type="checkbox"/> a Determine strategies to monitor effectiveness of nutrition intervention(s).</p> <p><input type="checkbox"/> b Evaluate progress in achieving nutrition goals.</p> <p><input type="checkbox"/> c Adjust nutrition intervention(s) when appropriate.</p>		

6: Population Health Promotion

Dietitians assess food and nutrition needs with communities / populations, and collaborate in planning to promote health.

PRACTICE COMPETENCY	ACADEMIC COURSE	INTERNSHIP
<p>6.01 Assess food- and nutrition- related situation of communities and populations.</p> <p><input type="checkbox"/> a Identify types and sources of information required to assess food and nutrition-related situation of communities and populations.</p> <p><input type="checkbox"/> b Identify stakeholders.</p> <p><input type="checkbox"/> c Access relevant assessment information.</p> <p><input type="checkbox"/> d Interpret food and nutrition surveillance data.</p> <p><input type="checkbox"/> e Interpret health status data.</p> <p><input type="checkbox"/> f Interpret information related to the determinants of health and health equity.</p> <p><input type="checkbox"/> g Interpret information related to food systems and dietary practices.</p>		
<p>6.02 Determine food- and nutrition-related issues of communities and populations.</p> <p><input type="checkbox"/> a Integrate assessment findings to identify food- and nutrition-related assets, resources, and needs.</p> <p><input type="checkbox"/> b Prioritize issues requiring action.</p>		

PRACTICE COMPETENCY	ACADEMIC COURSE	INTERNSHIP
<p>6.03 Develop food- and nutrition- related community / population health plan.</p> <p><input type="checkbox"/> a <i>Contribute to development of goals and objectives.</i></p> <p><input type="checkbox"/> b <i>Identify strategies to meet goals and objectives.</i></p> <p><input type="checkbox"/> c <i>Identify required resources and supports.</i></p> <p><input type="checkbox"/> d <i>Contribute to identification of evaluation strategies.</i></p>		
<p>6.04 Implement food- and nutrition-related community / population health plan.</p> <p><input type="checkbox"/> a <i>Participate in implementation activities.</i></p>		
<p>6.05 Monitor and evaluate food- and nutrition-related community / population health plan.</p> <p><input type="checkbox"/> a <i>Contribute to monitoring implementation activities.</i></p> <p><input type="checkbox"/> b <i>Contribute to evaluation activities.</i></p> <p><input type="checkbox"/> c <i>Propose adjustments to increase effectiveness or meet modified goals and objectives.</i></p>		

7: Food Provision

Dietitians manage and consult on quantity food provision to support health.

PRACTICE COMPETENCY	ACADEMIC COURSE	INTERNSHIP
<p>7.01 Determine food provision requirements of a group / organization.</p> <p><input type="checkbox"/> a <i>Identify types and sources of information required to assess food provision needs.</i></p> <p><input type="checkbox"/> b <i>Access relevant information.</i></p> <p><input type="checkbox"/> c <i>Interpret situational factors that impact food provision.</i></p> <p><input type="checkbox"/> d <i>Assess food provision requirements.</i></p> <p><input type="checkbox"/> e <i>Integrate findings to determine food provision priorities.</i></p>		

PRACTICE COMPETENCY	ACADEMIC COURSE	INTERNSHIP
<p>7.02 Plan food provision.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Participate in development of goals and objectives.</i> <input type="checkbox"/> b <i>Identify strategies to meet goals and objectives.</i> <input type="checkbox"/> c <i>Identify required resources and supports.</i> <input type="checkbox"/> d <i>Participate in identification of evaluation strategies.</i> 		
<p>7.03 Manage food provision.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Identify facility layout and equipment requirements for food production.</i> <input type="checkbox"/> b <i>Participate in purchasing, receiving, storage, inventory control and disposal of food.</i> <input type="checkbox"/> c <i>Develop and standardize recipes.</i> <input type="checkbox"/> d <i>Participate in menu planning.</i> <input type="checkbox"/> e <i>Participate in management of food production and distribution procedures.</i> <input type="checkbox"/> f <i>Participate in maintaining safety, and quality control.</i> 		
<p>7.04 Monitor and evaluate food provision.</p> <ul style="list-style-type: none"> <input type="checkbox"/> a <i>Participate in monitoring food provision activities.</i> <input type="checkbox"/> b <i>Contribute to evaluation of food provision activities.</i> <input type="checkbox"/> c <i>Propose adjustments to food provision to increase effectiveness or meet modified goals and objectives.</i> 		