HOW TO UTILIZE INTERNSHIP PROGRAMS

School Nutrition Association of Michigan
2017 Annual Conference
Preparation is the Key to Success

• Contact your intern ahead of the rotation to get an idea of what grade level they might want to work with
• Get on the teacher/classroom schedule prior to the start of the rotation
• Put a calendar together for each day to keep on task
Preparation is the Key to Success

• Plan to spend the first day with the intern.
• Discuss:
  ❖ Program basics: regulations and requirements
  ❖ Specifics of how your program works
  ❖ Take them on a tour of each building to meet the staff that they will work with
  ❖ Complete any training that you have new staff members go through
Preparation is the Key to Success

• Some days are just like that – be upfront let them know that they may fill in for a staff member
Preparation is the Key to Success

• Let them take the lead on projects that they have chosen

• **Most importantly**: Let them know how passionate you and your staff are about the health and well being of your students!
Dietician Benefit

• Increase knowledge of school food programs
• Dispel Myths of school food
• Connect classroom with real world experience
• Hand on connection
• Reflection of Food Service directors job
• Reality of nutrition in schools
Events and Programs

Existing Programs
• Harvest of the Month
• Cultivate Michigan
• Real Food Experience
• Harvest Day

New Programs
• Chef’s Table
• Theme Meals
District Benefit

• Time Commitment
  • Balance of completing improvements in nutritional projects I would like completed
  • Directors time investment in intern
• Challenge current ideas and practices
• Energetic, Enthusiastic and excited to learn new things
• Assist with AR Review
• Menu analysis
• Menu Carb counts
• Update recipes
• Input menu programs
District Benefit

- Investigate waste study
- Time study in buildings
- Marketing for Local fruits and vegetables
- Develop recipes
- Analysis on new guidelines
- Analyze breakfast in the classroom
- Start Smarter Lunchroom Techniques
Eastern Michigan University

Coordinated Program

Juniors
Fall Semester,
6 weeks, 2 days per week

Seniors
Winter Semester
4 weeks, 4 days per week
Follow policies and procedures of the Dietetics Program and assigned facility.
Follow confidentiality guidelines of the facility/preceptor(s)/instructor.
Evaluate ethical issues that face those in food systems management.
Attend professional meetings (FNCE, SEMDA, Local Dietetic Association meetings, SDA, Restaurant Shows, etc.)
Attend management meetings at the facility.
Complete self-evaluation with instructor at midpoint and end of semester.
Evaluate dishroom sanitation and safety
Complete quizzes and the ServSafe exam from the Educational Foundation of the National Restaurant Association.
Identify potential injuries that an employee could experience in the position.
Develop measures to prevent the identified injuries.
Eastern Michigan University

- Take a customer/patient satisfaction survey.
- Tabulate the results and give them to his/her preceptor.
- Develop a new menu items for customers with allergy.
- Measure the plate waste at your facility
- Provide potential waste reduction strategies in order to benefit the facility.
- Report the recommendations for plate waste reduction to your preceptor and instructor
- Develop a strategy to increase the sustainability performance of purchased goods and services
- Prepare new recipes to try and determine costs of services/operation
- Measure the plate waste
- Develop a strategy to reduce the amount of waste in order to benefit the facility
- Develop a guest/customer relations program for a catering service
INTERNS IN KENOWA HILLS

WE UTILIZE THREE SCHOOLS IN KENOWA. EACH PROGRAM HAS VARYING TIMES FOR PLACEMENT AND COMPETENCIES THAT EACH INTERN MUST MEET.

EACH PROGRAM REQUIRES AN EVALUATION THAT IS COMPLETED AT THE END OF THE TIME PERIOD. EVALUATIONS ARE DONE ON-LINE.
WHY SHOULD YOU HAVE AN INTERN?

PROS

• BRING FRESH EYES
• UTILIZE FOR SPECIAL PROJECTS
• OFFER NEW
• INNOVATIVE IDEAS
• FLEXIBILITY
• GREAT SOURCE FOR NUTRITION EDUCATION
• KEEP ME YOUNG

CONS

• TIME COMMITMENT
• SOME LACK INTEREST IN SCHOOL LUNCH
MICHIGAN STATE UNIVERSITY

5 WEEK PLACEMENT

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GRAND VALLEY STATE UNIVERSITY

2 WEEK PLACEMENT

CONTACT
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Allied Health Sciences
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Cell: 231-557-0119
Eastern Michigan University

Diane F. Reynolds, RDN
Eastern Michigan University
Coordinated Programs in Dietetics
Dietetics Clinical Coordinator

E-mail: dreynol2@emich.edu
ANDREWS UNIVERSITY

3 DAY PLACEMENT OF 2 STUDENTS

CONTACT:
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Director, Dietetics Internship
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<th>Name</th>
<th>Position</th>
<th>School(s)</th>
<th>Intern Programs</th>
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<tr>
<td>June Altom</td>
<td>Director of Food &amp; Nutrition Services</td>
<td>Watervilet Public Schools</td>
<td>Western Michigan University</td>
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<tr>
<td>Dan Gorman</td>
<td>Food Service Director</td>
<td>Montague/Whitehall Schools</td>
<td>Michigan State University</td>
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<td>Richard Browder</td>
<td>Director of Student Nutrition</td>
<td>Brighton Area Schools</td>
<td>Eastern Michigan University</td>
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<tr>
<td>Peg Panici</td>
<td>Director of Food Services</td>
<td>Kenowa Hills Public Schools</td>
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Q&A

Dietetic Interns can enhance your program, help look at your program with fresh eyes and challenge the status quo for you and your staff.