

Rotation Description: *Foodservice Management*

Dietetic Internship Program
University of Georgia

Overview

The foodservice management rotation is a 4-week, first-year program offering hands-on management experience in diverse settings, including schools and university dining services. Interns collaborate with RDNs, school nutrition directors, and culinary staff to master foodservice operations, from procurement to safety. They also gain insights into leadership through participating in food preparation and service in addition to management functions, contribute to patient satisfaction, partake in organizational improvement projects, and learn human resources management tasks like interviewing and scheduling. Specific rotation objectives are detailed below.

Rotation Objectives

LEARN	Gain insights into the functions of a dietitian in food service and administration Understand scope of RDN practice and roles within interdisciplinary teams
ACT	Apply knowledge and develop skills in: <ul style="list-style-type: none">• menu planning and evaluation• managing budgets & procurement activities• human resource functions and leadership activities, such as change management or staff training• food preparation and planning, including menu planning• food procurement and related decision-making• communication (written, oral, digital)• food safety• working effectively independently and in teams to achieve desired outcomes• utilizing and evaluating programs, services and processes
CHECK	Assess & evaluate growth and competence, making sure to discuss areas for improvement with preceptors Get CRDNs checked off throughout the rotation

Typical Tasks and Competencies

Specific competencies to be met in clinical rotations are provided in CRDN Competency Rating Tables as part of your DI Binder. Below is a summarized list of experiences often obtained in the FSM rotation.

- Collaborate on developing nutritious and appealing menus.
- Participate in staff management, scheduling, and training.
- Apply food safety regulations and practices.
- Explore and justify financial aspects of food service operations.
- Observe and assist in cafeteria management.

Resources

- **Manuals and Textbooks:** Preceptors may have specific materials to recommend. If they do not offer this information, you can always ask them. Your DI Director has textbooks on a range of topics. Reach out if you wish to borrow any materials before, during or after your rotation.