



ETAMU Dietetic Internship

Bi-Weekly F2F Internship Meeting (Dates TBD)
COURSE SYLLABUS: Fall 2025 – SPRING 2026

INSTRUCTOR INFORMATION

Instructor: Rebecca Bridgefarmer, M.S., RDN, LD

Office Location: NHS 134

Office Hours:

- *Tuesday 8:30am-11:00am (Virtual by appointment only)*
- *Wednesday 10:00-12:30pm*

Office Phone: 903.886.5549

Office Fax: N/A

University Email Address: Rebecca.Bridgefarmer@etamu.edu

Preferred Form of Communication: e-mail

Communication Response Time: 24-48 hours

COURSE INFORMATION

Duration: 9 months (1 academic year)

Graduate Credits (Only applicable for students who are completing a graduate degree): 6

Prerequisites:

- Completion of a Didactic Program in Dietetics (DPD).
- Verification Statement from an accredited DPD program.
- Completion of a Graduate Degree OR Acceptable proof of completion before the internship begins.
- Eligibility for dietetic internship through the Dietetic Internship Centralized Application Services (DICAS).

Course Description

The East Texas A&M University Dietetic Internship (DI) is a 9-month supervised practice program that prepares students for careers as entry-level Registered Dietitian Nutritionists by equipping them with the knowledge, skills, and professional experience needed to work in diverse settings and with varied populations.

The syllabus/schedule are subject to change.

This internship provides 1200 hours of hands-on experience in competency-based clinical, community, and food service rotations. The program is designed for individuals who have completed a graduate degree or are nearing completion and are pursuing eligibility to sit for the Registered Dietitian Nutritionist (RDN) exam.

Student Learning Outcomes

CRDN Assessed
Domain 1. Scientific and Evidence Base of Practice: Integration of scientific information and translation of research into practice.
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 Evaluate research and apply evidence-based guidelines, systematic reviews and scientific literature in nutrition and dietetics practice.
CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data.
CRDN 1.4 Conduct projects using appropriate research or quality improvement methods, ethical procedures and data analysis utilizing current and/or new technologies.
CRDN 1.5 Incorporate critical-thinking skills in overall practice.
Domain 2. Professional Practice Expectations: Beliefs, values, attitudes and behaviors for the nutrition and dietetics practitioner level of practice.
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 Practice for the Registered Dietitian Nutritionist, Standards of Practice, Standards of Professional Performance, 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 Work collaboratively with NDTRs and/or support personnel in other disciplines.
CRDN 2.6 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice.
CRDN 2.7 Apply change management strategies to achieve desired outcomes.
CRDN 2.8 Demonstrate negotiation skills.
CRDN 2.9 Actively contribute to nutrition and dietetics professional and community organizations.
CRDN 2.10 Demonstrate professional attributes in all areas of practice.
CRDN 2.11 Show cultural humility in interactions with colleagues, staff, clients, patients and the public.
CRDN 2.12 Implement culturally sensitive strategies to address cultural biases and differences.
CRDN 2.13 Advocate for local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.
Domain 3. Clinical and Client Services: Development and delivery of information, products and services to individuals, groups and populations.
Upon completion of the program, graduates are able to:
CRDN 3.1 Perform Medical Nutrition Therapy by utilizing the Nutrition Care Process including use of standardized nutrition terminology as a part of the clinical workflow elements for individuals, groups and populations of differing ages and health status, in a variety of settings.
CRDN 3.2 Conduct nutrition focused physical exams.

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CRDN 3.3 Perform routine health screening assessments including measuring blood pressure, conducting waived point-of-care laboratory testing (such as blood glucose or cholesterol), recommending and/or initiating nutrition-related pharmacotherapy plans (such as modifications to bowel regimens, carbohydrate to insulin ratio, B ₁₂ or iron supplementation).
CRDN 3.4 Provide instruction to clients/patients for self-monitoring blood glucose considering diabetes medication and medical nutrition therapy plan.
CRDN 3.5 Explain the steps involved and observe the placement of nasogastric or nasoenteric feeding tubes; if available, assist in the process of placing nasogastric or nasoenteric feeding tubes.
CRDN 3.6 Conduct a swallow screen and refer to the appropriate health care professional for full swallow evaluation when needed.
CRDN 3.7 Demonstrate effective communication and documentation skills for clinical and client services in a variety of formats and settings, which include telehealth and other information technologies and digital media.
CRDN 3.8 Design, implement and evaluate presentations to a target audience.
CRDN 3.9 Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience.
CRDN 3.10 Use effective education and counseling skills to facilitate behavior change.
CRDN 3.11 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management.
CRDN 3.12 Deliver respectful, science-based answers to client/patient questions concerning emerging trends.
CRDN 3.13 Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources.
CRDN 3.14 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.
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. Upon completion of the program, graduates are able to:
CRDN 4.1 Participate in management functions of human resources (such as training and scheduling).
CRDN 4.2 Perform management functions related to safety, security and sanitation that affect employees, clients, patients, facilities and food
CRDN 4.3 Conduct clinical and client service quality management activities (such as quality improvement or quality assurance projects).
CRDN 4.4 Apply current information technologies to develop, manage and disseminate nutrition information and data.
CRDN 4.5 Analyze quality, financial and productivity data for use in planning.
CRDN 4.6 Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.
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 Engage in 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 (such as risks to achieving set goals and objectives, risk management plan, or risk due to clinical liability or foodborne illness).

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Domain 5. Leadership and Career Management: Skills, strengths, knowledge and experience relevant to leadership potential and professional growth for the nutrition and dietetics practitioner.
Upon completion of the program, graduates are able to:
CRDN 5.1 Perform self-assessment that includes awareness in terms of learning and leadership styles and cultural orientation and develop goals for self-improvement.
CRDN 5.2 Identify and articulate one's skills, strengths, knowledge and experiences relevant to the position desired and career goals.
CRDN 5.3 Prepare a plan for professional development according to Commission on Dietetic Registration guidelines.
CRDN 5.4 Advocate for opportunities in professional settings (such as asking for additional responsibility, practicing negotiating a salary or wage or asking for a promotion).
CRDN 5.5 Demonstrate the ability to resolve conflict.
CRDN 5.6 Promote team involvement and recognize the skills of each member.
CRDN 5.7 Mentor others.
CRDN 5.8 Identify and articulate the value of precepting.

Course Requirements

All required course materials will be provided by the program. Interns must have reliable access to a computer and internet to complete assignments, submit documentation, and communicate with faculty and preceptors. A laptop is highly recommended for flexibility at rotation sites and during meetings.

Instructional Methods

The Dietetic Internship utilizes a combination of experiential and instructional methods, including supervised practice at rotation sites, direct instruction, case studies, applied projects, professional conferences, and skills-based workshops. These methods are designed to provide both depth and breadth in dietetics education and prepare you for entry-level practice.

Intern Responsibilities and Tips for Success

As a graduate-level program, the internship demands professionalism, self-discipline, and strong time management skills. Internship rotations generally require 35–50 hours per week, which includes time spent at supervised practice sites, attending intern meetings, and completing assignments. Interns are expected to stay organized, meet deadlines, actively participate in learning experiences, and seek feedback regularly. Success in this program will depend on your ability to take initiative, manage competing responsibilities, and maintain professional conduct in all settings.

GRADING

Final grades in this course will be based on the following scale:

A = 90%-100% = Exceeds Expectations. Intern demonstrates a thorough understanding of the concepts and applies critical thinking and evidence-based practices at an exceptional level. The work is comprehensive, well-organized, and professionally presented with minimal errors.

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B = 80%-89% = Meets all Expectations. Intern demonstrates a solid understanding of the concepts and applies critical thinking and evidence-based practices effectively. The work is complete, organized, and professionally presented, but may have minor errors. **This is the minimum passing grade.**

C = 70%-79% = Needs Improvement. Intern demonstrates a basic understanding of the concepts but may struggle to apply them consistently. Work may lack depth or have noticeable errors that affect the quality. Improvement is needed to meet professional standards. Intern may be required to repeat parts of the assignment.

D = 60%-69% = Unsatisfactory. Intern demonstrates a limited understanding of the concepts and struggles with applying them. The work has significant errors, lacks organization, and does not meet the professional standards required. The intern will need to repeat the assignment.

F = 59% or Below = Failing. Intern demonstrates little to no understanding of the concepts. The work is incomplete, disorganized, and does not meet any professional standards. The assignment must be repeated in full.

INC = Incomplete. The assignment was not completed in full or is missing. The assignment must be repeated in full.

Assessments

Successful Completion of Required Assignments and Projects

Intern projects and assignments are evaluated using and reviewed for quality using prepared rubrics. For an assignment to be completed successfully, you must score a minimum score of 80% of total points awarded on the rubric for that assignment/project. If an intern scores less than 80%, they may be required to repeat all or parts of the assignment. The following table displays assignments for each rotation. Additional assignments may be included at the discretion of the Program Director.

Project/Assignment	Rotation	Evaluation Tool/ Completed by	CRDN's
Rotation Designation: Clinical = 1, Food Service = 2, Community = 3, Coursework = 4			
Portfolio Project	Coursework	Portfolio Rubric/ Program Director	5.1, 5.2, 5.3,
NFPE Skills Lab	Clinical – Acute Care Coursework	Peer Evaluation	3.2, 5.7
Community Nutrition Intervention Plan	Community – Public Health	Rubric/ Program Director & Preceptor	1.2, 1.5, 2.2, 3.11
Food Safety & Sanitation Audit	Food Service – Hospital	Preceptor Evaluation of Sanitation Audit	1.2, 2.1, 4.2, 4.3, 4.10
Food Safety & Sanitation In-Service Presentation	Food Service – Hospital Community – Food Bank	Preceptor Evaluation	3.8, 4.6, 5.3
Plate Waste Study	Food Service- Institution & Hospital	Preceptor Evaluation & Rubric	1.2, 1.4, 4.3, 4.6
Service Evaluation Project	Food Service - Hospital	Rubric	1.1, 1.2, 1.4, 4.7, 4.8
Specialized Diet Menu Analysis and Improvement	Food Service - Hospital	Rubric	1.2, 1.3, 2.7, 4.3
Recipe Development and Demonstration	Community – Food Bank	Audience and Preceptor Evaluation	1.2, 2.3, 2.10, 2.11, 3.11, 3.14

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Cultural Sensitivity in Patient Care In-Service	Clinical – Inpatient	Rubric & Preceptor Evaluation	1.2, 2.12, 3.8, 5.3
Healthy Mother Healthy Infant Infographic	Community – Public Health Community - WIC	Rubric	1.2, 2.9
Interdisciplinary Team Meeting Reflection	Clinical – Acute Care; Inpatient	Preceptor and Program Director	1.2, 2.2, 2.4, 2.5
USDA SNAP Promotion	Community – Food Bank	Rubric	1.2, 2.11, 2.13
Special Populations Handout	Clinical – Inpatient Community – Public Health	Rubric	1.2, 3.9, 4.4
Collaboration across Disciplines Project	Clinical – Acute Care	Rubric	1.2, 2.3, 2.5, 2.6, 3.5, 3.7, 5.6
IDDSI Guidelines	Clinical - Inpatient	Rubric	1.2, 3.6
Purchasing & Procurement	Food Service - Hospital	Preceptor Evaluation	1.2, 3.13, 4.5
New Hire Orientation & Training Observation	Food Service - Hospital		1.2, 4.1
Nutrition Counseling Project	Clinical – Renal, Acute Care, Inpatient Coursework	Rubric	1.2, 2.8, 3.12
Patient Education	Clinical – Renal, Inpatient & Acute Care Community - WIC	Rubric	1.2, 2.10, 2.11, 3.4, 3.7
Client Satisfaction Surveys	Food Service – Institution Community – Public Health	Rubric	1.1
Mock Interview	Coursework	Peer Evaluation & Program Director Evaluation	5.2, 5.4
CPT and ICD-10 Codes	Coursework	Program Director evaluation	4.9
Case Studies: Patient cases w/in rotations & coursework created EX: • Motivational Interviewing • Patient Education • Intervention Strategies • Billing codes • NCP Software • Conflict Resolution	Clinical – Renal, Acute Care, Inpatient Coursework	Preceptor Evaluation & Rubric for ADIME	1.2, 1.5, 2.6, 2.8, 2.11, 3.1, 3.2, 3.3, 3.4, 3.7, 3.10, 4.9, 5.5

Internship Completion Requirements

- Completion of all rotations and activities.
- Scored 80% or higher on coursework.

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- ACEND competencies must be 100% completed.
- Satisfactory performance evaluations from preceptors.
- Submission of completed portfolio.
- Attendance of all scheduled seminars and workshops.

LATE WORK POLICY

Late work will receive a point deduction of 10% per day, unless accompanied by a documented medical reason. Please note that vacations are not excepted as a reason. The policy is implemented to maintain fairness, consistency, and academic integrity within the course. All assignments and other course-related tasks are expected to be submitted by the due date outlined in the course calendar.

Students seeking to submit late work due to a medical reason must provide appropriate documentation, such as a medical certificate or note from a healthcare professional clearly outlining the nature and duration of the medical condition that prevented timely completion of the assignment. The document must be submitted within 1 week of the original due date, unless extenuating circumstances warrant an extension, as determined by the instructor on a case-by-case basis. When possible, please reach out to the instructor BEFORE the due date to discuss options.

ETAMU AI USE POLICY

East Texas A&M University acknowledges that there are legitimate uses of Artificial Intelligence, Chatbots, or other software that has the capacity to generate text, or suggest replacements for text beyond individual words, as determined by the instructor of the course.

Any use of such software must be documented. Any undocumented use of such software constitutes an instance of academic dishonesty (plagiarism).

For this course, the use of any form of AI for generating text, discussion boards, project information, and communication is prohibited and will be reported if used.

Students are fully responsible for the content of any assignment they submit, regardless of whether they used an AI, in any way. This specifically includes cases in which the AI plagiarized another text or misrepresented sources.

13.99.99.R0.03 Undergraduate Academic Dishonesty

13.99.99.R0.10 Graduate Student Academic Dishonesty

BRIDGEFARMER AI USE POLICY

If the instructor has reason to believe that an assignment was completed using AI in violation of the above ETAMU policy, the student will be required to attend a meeting, either in person or via Zoom, to verbally defend their work without the aid of the submitted assignment. The meeting will allow the student to demonstrate their understanding of the material and their ability to discuss the assignment topic independently. Failure to adequately explain or justify the work may result in a grade penalty or further academic action, in accordance with the university's academic integrity policy.

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TECHNOLOGY REQUIREMENTS

LMS

All course sections offered by East Texas A&M University have a corresponding course shell in the myLeo Online Learning Management System (LMS). Below are technical requirements:

LMS Requirements: <https://community.brightspace.com/s/article/Brightspace-Platform-Requirements>

LMS Browser Support:

https://documentation.brightspace.com/EN/brightspace/requirements/all/browser_support.htm

Zoom Video Conferencing Tool

https://inside.tamuc.edu/campuslife/CampusServices/CITESupportCenter/Zoom_Account.aspx?source=universalmenu

ACCESS AND NAVIGATION

You will need your campus-wide ID (CWID) and password to log into the course. If you do not know your CWID or have forgotten your password, contact the Center for IT Excellence (CITE) at 903.468.6000 or helpdesk@tamuc.edu.

Note: Personal computer and internet connection problems do not excuse the requirement to complete all course work in a timely and satisfactory manner. Each student needs to have a backup method to deal with these inevitable problems. These methods might include the availability of a backup PC at home or work, the temporary use of a computer at a friend's home, the local library, office service companies, Starbucks, a ETAMU campus open computer lab, etc.

COMMUNICATION AND SUPPORT

If you have any questions or are having difficulties with the course material, please contact your instructor.

Technical Support

If you are having technical difficulty with any part of Brightspace, please contact Brightspace Technical Support at 1-877-325-7778. Other support options can be found here:

<https://community.brightspace.com/support/s/contactsupport>

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COURSE AND UNIVERSITY PROCEDURES/POLICIES

Course Specific Procedures/Policies

Syllabus Change Policy

The syllabus is a guide. Circumstances and events, such as student progress, may make it necessary for the instructor to modify the syllabus during the semester. Any changes made to the syllabus will be announced in advance.

University Specific Procedures

Student Conduct

All students enrolled at the University shall follow the tenets of common decency and acceptable behavior conducive to a positive learning environment. The Code of Student Conduct is described in detail in the Student Guidebook.

<http://www.tamuc.edu/Admissions/oneStopShop/undergraduateAdmissions/studentGuidebook.aspx>

Students should also consult the Rules of Netiquette for more information regarding how to interact with students in an online forum: <https://www.britannica.com/topic/netiquette>

ETAMU Attendance For more information about the attendance policy please visit the Attendance webpage and Procedures 13.99.99.R0.01

<http://www.tamuc.edu/admissions/registrar/generalInformation/attendance.aspx>

<http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/13students/academic/13.99.99.R0.01.pdf>

Academic Integrity

Students at East Texas A&M University are expected to maintain high standards of integrity and honesty in all of their scholastic work. For more details and the definition of academic dishonesty see the following procedures:

Undergraduate Academic Dishonesty 13.99.99.R0.03 Undergraduate Student Academic Dishonesty Form

<http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/documents/13.99.99.R0.03UndergraduateStudentAcademicDishonestyForm.pdf>

Graduate Student Academic Dishonesty Form

<http://www.tamuc.edu/academics/graduateschool/faculty/GraduateStudentAcademicDishonestyFormold.pdf>

<http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/13students/undergraduates/13.99.99.R0.03UndergraduateAcademicDishonesty.pdf>

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Students with Disabilities-- ADA Statement

The Americans with Disabilities Act (ADA) is a federal anti-discrimination statute that provides comprehensive civil rights protection for persons with disabilities. Among other things, this legislation requires that all students with disabilities be guaranteed a learning environment that provides for reasonable accommodation of their disabilities. If you have a disability requiring an accommodation, please contact:

Office of Student Disability Resources and Services

East Texas A&M University

Velma K. Waters Library Rm 162

Phone (903) 886-5150 or (903) 886-5835

Fax (903) 468-8148 Email: studentdisabilityservices@tamuc.edu Website: Office of Student Disability Resources and Services

<http://www.tamuc.edu/campusLife/campusServices/studentDisabilityResourcesAndServices/>

Nondiscrimination Notice

East Texas A&M University will comply in the classroom, and in online courses, with all federal and state laws prohibiting discrimination and related retaliation on the basis of race, color, religion, sex, national origin, disability, age, genetic information or veteran status. Further, an environment free from discrimination on the basis of sexual orientation, gender identity, or gender expression will be maintained.

Campus Concealed Carry Statement

Texas Senate Bill - 11 (Government Code 411.2031, et al.) authorizes the carrying of a concealed handgun in East Texas A&M University buildings only by persons who have been issued and are in possession of a Texas License to Carry a Handgun. Qualified law enforcement officers or those who are otherwise authorized to carry a concealed handgun in the State of Texas are also permitted to do so. Pursuant to Penal Code (PC) 46.035 and A&M Rule 34.06.02.R1, license holders may not carry a concealed handgun in restricted locations.

For a list of locations, please refer to the Carrying Concealed Handguns On Campus document and/or consult your event organizer.

Web url:

<http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/34SafetyOfEmployeesAndStudents/34.06.02.R1.pdf>

Pursuant to PC 46.035, the open carrying of handguns is prohibited on all A&M campuses. Report violations to the University Police Department at 903-886-5868 or 9-1-1.

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Mental Health and Well-Being

The university aims to provide students with essential knowledge and tools to understand and support mental health. As part of our commitment to your well-being, we offer access to Telus Health, a service available 24/7/365 via chat, phone, or webinar. Scan the QR code to download the app and explore the resources available to you for guidance and support whenever you need it.

**Dietetic Internship Course Calendar**

Each intern will receive their calendar for the semester or school year on or before the first day of orientation. In addition to your rotations, you will have East Texas A&M University events that you will be required to attend and/or facilitate an outreach table at. You will need to make arrangements with your rotation preceptor so that you can attend these events. These events will count towards your internship hours.

Events may include:

- Public Health Showcase
- Student Health Fair
- National Nutrition Month Event

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