prior assessed Learning (PAL) -   
food service

Application

**Directions**

Part I: Description of previous experience

• List one job experience per line.  
• List the specific job title, volunteer position, and job task individually in space provided.

Part II: Required competency documentation

Complete competency form with current position or position(s) held within the previous two years that attest to your competency experience for PAL Credit consideration.

Describe what was learned: Use this column to document the learning that occurred, not just a list of what you did. Include not only what you have learned (for example, "I have learned to use PowerPoint.") but also your deeper understanding of the knowledge (for example, "I have incorporated critical thinking skills into my practice when I…").

**List of Jobs**

Company Name Supervisor Name, Title Supervisor Email Address

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| Competency | Dates | Supervisor | Responsibilities | What I learned |
| **CRDN 1.1:** Select indicators of program quality and/or customer service and measure achievement of objectives. (Tip: outcomes may include clinical, programmatic, quality, productivity, economic or other outcomes in wellness, management, sports,  clinical settings, etc.) |  |  |  |  |
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| **CRDN 1.3:** Justify programs, products, services and care using appropriate evidence or data. |  |  |  |  |
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| **CRDN 1.5:** Incorporate critical-thinking skills in overall practice. |  |  |  |  |
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| **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. |  |  |  |  |
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| **CRDN 2.2:** Demonstrate professional writing skills in preparing professional communications (*Tip: examples include research manuscripts, project proposals, education materials, policies, and procedures).* |  |  |  |  |
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| **CRDN 2.3:** Demonstrate active participation, teamwork, and contribution in group settings. |  |  |  |  |
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| **CRDN 2.4:** Function as a member of interprofessional teams. *(Tip: other health professionals include physicians, nurses, pharmacists, etc.)* |  |  |  |  |
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| **CRDN 2.8:** Demonstrate negotiation skills  *(Tip: Demonstrating negotiating skills includes showing assertiveness when needed, while respecting the life experience, cultural diversity, and educational background of the other parties).* |  |  |  |  |
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| **CRDN 2.10:** Demonstrate professional attributes in all areas of practice.  *(Tip: Professional attributes include showing initiative and proactively developing solutions, advocacy, customer focus, risk taking, critical thinking, flexibility, time management, work*  *prioritization and work ethic.)* |  |  |  |  |
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| **CRDN 2.11:** Show cultural humility in interactions with colleagues, staff, clients, patients, and the public. |  |  |  |  |
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| **CRDN 2.12:** Implement culturally sensitive strategies to address cultural biases and differences. |  |  |  |  |
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| **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. |  |  |  |  |
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| **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. |  |  |  |  |
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| **CRDN 3.11:** Develop and deliver products, programs or services that promote consumer health, wellness, and lifestyle management. |  |  |  |  |
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| **CRDN 3.12:** Deliver respectful, science-based answers to client questions concerning emerging trends. |  |  |  |  |
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| **CRDN 3.13:** Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources. |  |  |  |  |
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| **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. |  |  |  |  |
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| **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. |  |  |  |  |
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| **CRDN 4.3:** Conduct clinical and client service quality management activities (such as quality improvement or quality assurance projects). |  |  |  |  |
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| **CRDN 4.4:** Apply current information technologies to develop, manage and disseminate nutrition information and data. |  |  |  |  |
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| **CRDN 4.5:** Analyze quality, financial and productivity data for use in planning**.** |  |  |  |  |
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| **CRDN 4.6:** Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment *(Tip: Students/interns are encouraged to promote environmentally-friendly practices, so that future generations have the water, materials and resources to protect human health and life on the plant. Practical steps include using local ingredients; not wasting food and resources; using efficacious, non-toxic products when available; properly disposing of toxic materials; reusing containers and products; recycling when possible; purchasing products with recycled content; and teaching others the value of sustainability).* |  |  |  |  |
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| **CRDN 4.7:** Conduct feasibility studies for products, programs or services with consideration of costs and benefits. |  |  |  |  |
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| **CRDN 4.8:** Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies. |  |  |  |  |
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| **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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| **CRDN 5.1:** Perform self-assessment that includes awareness in terms of learning and leadership and cultural orientation and develop goals for self-improvement. |  |  |  |  |
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| **CRDN 5.4:** Advocate for opportunities in the professional settings (such as asking for additional responsibility, practicing negotiating a salary or wage or asking for promotion). |  |  |  |  |
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| **CRDN 5.5:** Demonstrate the ability to resolve conflict. |  |  |  |  |
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| **CRDN 5.6:** Promote team involvement and recognize the skills of each member. |  |  |  |  |
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| **CRDN 5.8:** Identify and articulate the value of precepting. |  |  |  |  |

**Attestation**

I have reviewed the above competencies form and attest that these experiences and/or knowledge where obtained during the employees’ employment/volunteer position with our company. I firmly believe these skills and knowledge are suitable for an entry level dietitian position.

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Supervisor Name/Title Date

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Supervisor Printed Name

The information provided in the competency form is an accurate description of my knowledge and skills in food service management.

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Applicant Signature Date

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Applicant Printed Name