

DIETETIC TECHNOLOGY PROGRAM EVALUATION

BACKGROUND INFORMATION

Name \_\_\_\_\_  
Last First M.I. (Maiden)

Address \_\_\_\_\_  
Street City State Zip

If Applicable:  
Work Address \_\_\_\_\_

Work Telephone \_\_\_\_\_ Position Title \_\_\_\_\_

E-Mail Address \_\_\_\_\_

**EDUCATION PROFILE**

1. Degree(s) Obtained \_\_\_\_\_  
Institution \_\_\_\_\_  
Major \_\_\_\_\_

2. Are you currently a DTR or eligible to sit for the Registration Exam? Yes\_\_\_ No\_\_\_

**PROFESSIONAL EXPERIENCE**

Please list, beginning with your current or most recent position, your work experience as related to the field of dietetics.

<b>JOB TITLE OR POSITION</b>	<b>FACILITY / COMPANY</b>	<b>DURATION OF POSITION</b>
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Year of CGCC / PVCC Graduation: \_\_\_\_\_

## **PROGRAM EVALUATION**

The following Knowledge Requirements summarize the concepts considered essential for entry-level competence as a Diet Technician Registered (DTR). Based on your academic experience at CGCC or PVCC, please evaluate your preparation by CGCC or PVCC faculty in each area using the following scale:

- (1) EXCELLENT (preparation was a distinct advantage to me)
- (2) GOOD (CGCC / PVCC preparation was an advantage to me)
- (3) SATISFACTORY (Room for improvement in CGCC / PVCC preparation)
- (4) INADEQUATE (CGCC / PVCC preparation was inadequate for re job performance)
- (5) NOT APPLICABLE (Not in my CGCC / PVCC program of study)

**Circle the appropriate number**

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### **KNOWLEDGE REQUIREMENT**

1. Knows principals of effective oral and written communication.	1	2	3	4	5
2. Knows fundamentals of human relations and group dynamics.	1	2	3	4	5
3. Knows techniques of interviewing and counseling, nutrition screening, assessment planning, intervention, evaluation, and documentation.	1	2	3	4	5
4. Knows physiological, biochemical, and behavioral bases for nutrition intervention in health and disease.	1	2	3	4	5
5. Knows the influence of socioeconomic, cultural, and psychological factors on food and nutrition behavior.	1	2	3	4	5
6. Knows energy and nutrient needs for various stages of the life cycle.	1	2	3	4	5
7. Knows principles of food science, food preparation and menu planning for optimal nutrition of individuals.	1	2	3	4	5
8. Knows nutrient composition of foods and appropriate sources of data.	1	2	3	4	5



5. Please make any other comments or suggestions concerning your degree program or academic experience at CGCC or PVCC.