Intern Name \_\_\_\_\_\_\_Afnan Chikhani \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Site/Facility \_\_\_\_ Ladue School District \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Main Preceptor Contact \_

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Rotation Start Date: 6-8-2020\_\_\_\_Date: 7-3-2020

Rotation Type:

\_\_\_\_\_\_Clinical

\_\_\_\_\_\_ Community

\_\_\_\_x\_\_ Food Service Management

\_\_\_\_\_Hospital x school

**Instructions:** Complete Part One of this form before the start of your rotation and share your responses with your preceptor on or before your first day (may copy/paste into an email or send the document)

Then, complete Part Two at the end of your rotation. You should share this feedback with your preceptor as you feel comfortable (either during you final evaluation meeting, or via email) and post the completed form in your online portfolio as part of your submitted materials for grading for the rotation.

**Part One: Pre-Rotation**

1. Explain any prior experience, exposure, or knowledge you have related to the content of this type of rotation, specific site, and/or population served.

I did my undergraduate rotation at St Anthony hospital at Effingham, IL in the dietitian office and the kitchen. I learned a little about almost everything. I passed the diet order to the kitchen; I leaned to calculate PT intake from the trays after it back from the room. I learned the role of the dietitian in the kitchen of the hospital, but I don't know much about the foodservice system. My project was to come up with a menu for doctors, events considering the preferences and restrictions that Doctors provided. I have some other experience in arranging and cooking for the big event. I have cooking skills like cooking big meals, and different cultural food like Arabic food. I also helped in arranging food orders and setting for fundraising events.

2. List at least three objectives related to what you want to learn and/or get out of this rotation (include any large/culminating projects you hope to complete)

* I would like to learn more about the management part of foodservice because management skills will allow me to know how the foodservice system is running.
* I want to know how to get recipes to fit the need.
* I also would like to learn more about the different diets and the contestant of them, so I can asset my patients. I would like to learn. What is each diet should look like such as soft, mechanic diet?

3. List at least two personal or professional areas for improvement that you would like to work on during this rotation. For each area, include some specific ideas you have for making progress in that area during this rotation.

I need improvement on the

* financial part of management.
* Managing orders and delivery following all he restriction
* Kitchen control role

4. What do you need from your preceptor to help you achieve the above objectives / areas for improvement? You might include your preferred communication/learning style, resources, or specific experiences that would be helpful.

Any form of communication that you like I can manage doing. I am a visual learner I learn by example or experience like my own mistake sometimes. I need a little more time reading and writing since English is not my first language. I am a hard worker and move fast, but time can be challenging to me when it comes to documenting only. I have cooking skills, traditional cooking, Arabic recipes, so I have many different foods, ideas or recipes.

**Part Two: Post Rotation**

1. Review your response to Part One, #1 above. In what ways did you deepen your knowledge of this type of rotation, specific site, and/or population served?

I learned about the school kitchens system,even though it is not during school. I learned about inventories, storage, temperature control. My preceptor mentioned that communication and update are essential in the kitchen. I found that communication is esinchaljinthe ketchin team work so I have been informing other about what I am doing much more. My work communication skill had emproved it helped me minimize my mistakes. I served kids and their parents at this challenging time. It is a

1. Review the objectives you set for yourself in Part One, #2 above. Did you meet your goals? If so, discuss how (through projects, etc.) If not, why not?

Since my preceptor is the director of the dining service of Ladue school destrict., which is responsible for eight school food services. I learned about managing, menu planning, problem-solving from her. Because it iss during the COVID-19 epidimaic this rotation is not regularly functioning I could not learn about manafign other employees.

1. Review your personal and professional areas for improvement listed in Part One, #3 above. Did you make any strides toward improving these areas during this rotation? If so, how do you know? If not, what is your plan to improve moving forward? In what ways did your preceptor assist you?

I did improve in all areas I mentioned. I learned all the restrictions. I learned about the school kitchens, even though I could not participate in the regular functioning of the kitchen during school years. Since my preceptor is the director of the dinning service, she would change a plan or menu according to the need and availability. She does changes effortlessly and moves on with the process.

1. What did you find most rewarding and helpful during this rotation, and why?

It is rewarding that I was serving people in need by providing breakfast and lunch during this difficult time. It is a great filling for me to be able to help during this dificalt time that everyojne is going through.

1. What did you find most challenging during this rotation, and why?

I found it challenging fo to learn all the financial and food systems with just talking or learning not through absorbing. During regular school time, I would learn by experience. Since it is a kitchen not fully functioning and serving kids during the school, many think I try to learn by asking or creating a situation so I can have the experience.

1. What, if anything, could your preceptor have done to make this a better learning experience for you?

She did all she could do in the giving situation. She did respond to all my questions. She informs me throughout the days with what is coming and the updates on the menu or schedules.