Intern Name \_\_\_\_\_\_\_Afnan Chikhnai\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Site/Facility \_\_\_\_\_missouri Baptist hospital \_\_\_\_\_\_\_\_\_ Main Preceptor Contact :\_Grace McGaire

 GraceMcaire@bjc.org

Rotation Start Date: 7-6-2020\_\_\_\_\_\_\_\_\_\_\_\_ End Date: 7-17-2020\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Rotation Type:

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

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

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

 \_\_\_x\_\_Hospital

**Instructions:** Complete Part One of this form prior to 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 patient 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 get involved in the food service system much. I worked on a project which was a menu for doctors' event. I had to consider the preferences and restrictions of food need to be on the list. I just finished my rotation with Ladue school, which is a little different than during the school year.

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 like hiring, financing because management skills will allow me to know how the foodservice system is running.
* I want to learn How to get recipes to fit the patient's needs.
* 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 food should look like, such as a 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 region, include some specific ideas you have for making progress in that area during this rotation.

I need improvement in the

* 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.

I can manage any form of communication that you like. I am a visual learner; I learn by example or experience. 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 or ideas.

**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 did learn about the hospital foodservice system and management. I learned about serving many meals with different needs in a small time window while considering the health status and satisfaction of the patient. Serving food for a patient in the hospital is challenging because there is a lot of restriction to consider. Dietitian roll as a food service manager is very different than on the hospital's flour or office.

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

One of my objectives is how to have a good plan for a patient with different needs. They collect Patient order using I pad if the patient on a specific diet order, the patient can only order specific food items. The benefits of using technology in order food that are employees in the kitchen do not need to be knowledgeable of each patient and their restrictions. They will take the order, and if they can't have it, the system will not allow the request. I learned about different compensation of diet, allergies, and restrictions that patient can be having and how to manage them all together. I learned a little about financing, but not enough because the staff was short the kitchen due to COVID-19. Everyone was busy with the manager, and my preceptor was working to cover other workers. I was busy working too, so there was not much time to sit and learn about paperwork.

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 you preceptor assist you?

I did improve and learned my objective during this rotation. I know because I was much faster in what I was doing at the end of the rotation. I plan to look at financial plans in future rotations to learn about finances is in different locations. My preceptor let me follow one of the supervisors for some tiem that I learned a lot from her.

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

The most rewarding was like what we put on the tray is helping a patient to control a disease or heal. Employees appreciated my help in different locations in the kitchen since they were very busy.

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

I was very busy and stressed around mealtime because of everything in time, so I need to learn from absorbing no one has time to talk to me. Some employees expected me to help and give them a hand form my second says even. I learned fast, and I was running with then as much as I could. There was not much time to do any of my assignment work; even the ones needed to be on site. I only got 10 minutes to do my presentations.

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

Due to COVID-19, there were some limitations on interactions. I would learn more if she let me shadow her more and talk to me while we are working. I did lean form the position she let me do like checking food restriction and allergies, but I would learn about all her duties if I had to shadow her or work with her more time.