STAFF TRAINING INFORMATION For Dietetic Interns

During your food system rotations, you'll be asked to do food staff training.

- Topics are selected based on JCAHO, OSHA, state licensing and hospital requirements for annual training
- Topics may be chosen based on issues identified on audits, patient surveys or through staff observation of staff at work

Training strategies:

• You are focused on training staff on diets; **getting the right food on the right tray, foods allowed or not allowed, why it's important to the patient's health.** Content should be geared toward a 5th grade reading level.

Conducting 10-15 minute trainings:

- Days before the training, visit work areas and meet people before your training, establish rapport and find out about their jobs.
- Post announcements before the training preceptor advises on locations
- Training sessions might be requested several times for different staff teams.
- Make trainings INTERACTIVE involve the staff, make it fun but educational
- Arrive early and set up your training space, greet people as they arrive.
- Trainings are often in the work area staff might be standing for the training
- Preceptor attends session and provides a grade for EACH the intern.

Documentation of your training:

- Submit to preceptor for our JCAHO records:
 - o the ORIGINAL copy of your training program,
 - o the TO-GO message card, and
 - o a copy of employee attendance sheet.

STAFF TRAINING PROGRAM Submit information on the following pages to the preceptor

OBJECTIVE/GOAL – What is the ONE thing they will be able to do after listening to your for 10-15 minutes?	MEASURABLE OUTCOME – How will you know they got it?
OUTLINE:	

NUTRITION SERVICES: ATTENDANCE FOR STAFF TRAINING PROGRAMS

TOPIC	DATE(S)
LOCATION	TRAINER

STAFF NAME: print please	STAFF NAMES: your signature
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