

Expected progression on Practice Placement B

- This guide provides an approximate indication of expected progression with each proficiency assessed
- It should not be the sole determinant of assigning yes or no
- If a student is still 'no' by the final week that 'yes' is expected, a review of progress is needed
- Independently = requires minimal assistance to demonstrate the proficiency at a safe, competent, and professional standard

1.0	Professional autonomy and accountability	1	2	3	4	5	6	7	8	9	10
1.1	Punctual throughout the day	Υ	Υ	С	С	С	С	С	С	С	С
1.2	Organised for duties	Υ	Υ	С	С	С	С	С	С	С	С
1.3	Uses technology appropriately	Υ	Υ	С	С	С	С	С	С	С	С
1.4	Complies with appropriate infection prevention practices	Υ	Υ	С	С	С	С	С	С	С	С
1.5	Handles sensitive data appropriately and within the limits of confidentiality	Υ	Υ	С	С	С	С	С	С	С	С
1.6	Behaves appropriately toward all persons encountered	Υ	Υ	С	С	С	С	С	С	С	С
1.7	Demonstrates a willingness to engage with feedback on performance	Υ	Υ	С	С	С	С	С	С	С	С
1.8	Can provide satisfactory explanations for their actions in the workplace	Υ	Υ	Υ	С	С	С	С	С	С	С
1.9	Initiates tasks that are appropriate to level of responsibility without prompting	Υ	Y	Υ	С	С	С	С	С	С	С
1.10	Recognises the limits of their practice and seeks help appropriately	Υ	Υ	Υ	С	С	С	С	С	С	С



2.0	Interpersonal and professional relationships	1	2	3	4	5	6	7	8	9	10
2.1	Introduces themselves as a Student Dietitian	Υ	С	С	С	С	С	С	С	С	С
2.2	Seeks consent appropriately from a service user	N	N	N	Υ	Υ	С	С	С	С	С
2.3	Manages consent appropriately for service users with limited/no capacity to consent	N	N	N	Υ	Υ	Υ	С	С	С	С
2.4	Maintains an appropriate communication style during consults	N	N	N	Υ	Υ	Y	С	С	С	С
2.5	Uses appropriate language and resources to explain an intervention or concept	N	N	N	N	N	Υ	Y	С	С	С
2.6	Demonstrates the capacity to engage in interdisciplinary working	N	N	N	N	N	Y	Y	С	С	С
3.0	Knowledge, understanding, and skills	1	2	3	4	5	6	7	8	9	10
3.1	Records relevant and accurate information	N	N	N	N	N	Υ	Υ	Υ	С	С
3.2	Records and analyses nutrition-focused physical findings	N	N	N	N	Υ	Υ	Υ	С	С	С
3.3	Takes and/or interprets anthropometric measures	N	N	N	Υ	Υ	Υ	С	С	С	С
3.4	Calculates nutritional requirements using equations relevant to rotation	N	N	N	N	Υ	Υ	Υ	С	С	С
3.5	Records suitably detailed summaries of food intake, tailored to presenting issue	N	N	N	N	Υ	Υ	Υ	С	С	С
3.6	Accurately estimates calories and protein from a record of food intake	N	N	N	Υ	Υ	Υ	С	С	С	С
3.7	Knows calorie and protein contents of ONS relevant to rotation	N	N	N	Υ	Υ	С	С	С	С	С
3.8	Applies logical problem-solving skills to address gaps in information available	N	N	N	N	N	Υ	Υ	Υ	С	С



4.0	Safety and Quality	1	2	3	4	5	6	7	8	9	10
4.1	Records information in an appropriate format, using appropriate terminology	N	N	N	Υ	Υ	Υ	С	С	С	С
4.2	Contributes to the delivery/development of an initiative, project, or presentation	N	N	N	N	Υ	Υ	Υ	Υ	Υ	Υ
4.3	Completes tasks within an agreed timeframe	N	N	N	Υ	Υ	Υ	С	С	С	С

5.0	Personal and professional development	1	2	3	4	5	6	7	8	9	10
5.1	Adheres to the dress code	Υ	С	С	С	С	С	С	С	С	С
5.2	Submits placement documentation on time	Y	Υ	Υ	С	С	С	С	С	С	С
5.3	Maintains appropriate boundary between personal values and professional practice	Υ	Υ	Υ	С	С	С	С	С	С	С
5.4	Identifies the priority actions required to advance progress	Υ	Υ	Υ	С	С	С	С	С	С	С
5.5	Seeks feedback on practice	N	N	Υ	Υ	С	С	С	С	С	С