

## Worksheet to Facilitate the Process of Integrating New SFS Activities within a Dietetics Program

*This worksheet can be used to facilitate the process of identifying the activities that your students will complete during the upcoming academic year. Before completing the worksheet, review **Table 2** on pages 19-22 of this Guide. Consider your program's structure and competencies, the current assignments, and expertise of your team to identify the activities that are the best fit. This step is revisited annually, so focus on what is feasible during the first year and make a concerted effort to reassess.*

Activity Name and Description	What competencies would this meet within our program?	In what rotation or course would this fit?	Who is the lead?	How will we measure success?	Do we plan to integrate the activity? If so, when?
<b>Foundational Activity</b> Conduct research and present an informational seminar about SFS.					
<b>Farm Tour</b> Conduct statewide agriculture assessment and then compare and contrast farm practices by visiting two different farming operations.					
<b>School Foodservice Program</b> Visit and interview a district foodservice director in a school district. Write a parent newsletter article promoting school meals.					
<b>Food Manufacturing Tour</b> Tour a food manufacturing facility.					
<b>Federal Food Distribution</b> Become familiar with federal food distribution programs and conduct an analysis of how federal food distribution programs operate locally.					
<b>Menu Analysis</b> Analyze an existing menu at a foodservice establishment. Develop an educational tool to promote the revised menu items.					
<b>Food Preservation and Food Safety Workshop</b> Develop and present a workshop on food preservation and food safety techniques using seasonal foods					

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<b>CDC Healthier Food Retail Assessment</b> Conduct a healthier food retail assessment in your community					
<b>Merchandising</b> Create an endcap display in partnership with a retail establishment. The endcap will include products from at least three different departments					
<b>Consumer Food Waste</b> Explore personal consumption habits and identify one or more strategies that lead to less wasted food. Deliver food waste presentation to target audience.					
<b>Food Waste Audit</b> Explore foodservice systems food waste by conducting a food waste audit in an institutional setting (school, university, hospital, nursing home).					
<b>Food Policy and Nutrition Care Process</b> As a group with fellow interns, investigate how food policy is addressed in your community. Develop a community action plan or proposal and use the Nutrition Care Process to guide.					
<b>Capstone Project</b> Prepare a professional presentation describing your Food Systems Supervised Curriculum experience and describe the various recommendations they have posed throughout the curriculum activities to impact the sustainability, resilience, or health of food systems sector(s)					

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<b>Webinar Series</b> Engage in an interactive learning series where you learn from a food systems expert, practice a hands-on activity at your own pace, and reconvene virtually for synthesis and evaluation.					
<b>Sustainable Food Systems Primer</b> Gain a fundamental understanding about sustainable food and water systems.					
<b>Overview Presentation</b> Provide a short presentation with an introduction to the SFS Curriculum.					
					

Notes / Comments: