

## Learning Plan

**My Client Groups:** Adults in hospital

**Standard/Indicator :**

Standard 10: (Communication & Collaboration) A Dietitian contributes to the provision of quality professional services as a member of the clients' interprofessional team. To demonstrate this standard the Dietitian will:

Indicator 4: Engage with team members to plan, coordinate and deliver quality professional services.

**Self-Assessment Notes:**

For foodservice

**Learning Goal:**

Maintain quality services in my food service operation by engaging monthly with new clinical dietitians, nurses and physicians colleagues, to be completed by March 31, 2020.

## Learning Activities

1. Recruited two new clinical dietitians to participate on Food Services committees: monthly lunch & learn, quality menu working group and patient quality care advisory group (April 2017-present).
2. Engaged with two physicians and two nurse administrators responsible for the food services' budget and advocated for capital asset enhancements in the food service area (June 2017-December 2018).
3. Presented a business case for the purchase of a new dishwasher and re-design of dishwashing area, a key component to ensure food safety (August 2018).
4. Self-directed reading to maintain currency on clinical initiatives that impact food services (April 2017-present). Provide a list key references: author, title, date, journal/book, pages, etc.

## Contribution to practice:

I was able to maintain quality services by engaging with key clinical and administration colleagues. My department will purchase a new dishwasher and redesign this area to be more ergonomic and safe in 2019. A menu revision is scheduled for 2020.

## Learning Plan Progress Stage

**The current stage of this goal is:** COMPLETED

**Comments/Reasons for Suspension**

## Learning Plan

**My Client Groups:** Adults in hospital

**Standard/Indicator :**

**Self-Assessment Notes:**

Standard 16: (Leadership, Organization & Service Delivery) A Dietitian leads and organizes effective and timely delivery of services. To demonstrate this standard the Dietitian will:

Indicator 1: Use strategic and operational planning principles and principles of management for the provision of services.

**Learning Goal:**

I want to learn how to measure the performance of my food service operation by the end of March 2020.

## Learning Activities

1. Identified four similarly sized food service operations to visit by reviewing budgets and facility size. I contacted them to arrange site visits with each Director (April-July 2017).
2. Conducted site visits in 2017 and 2018 and gathered information on budgetary performance, staffing and HR strategies, quality initiatives and two different information management systems.
3. Researched food service performance indicators and compared metrics to my operation, identified areas that need improvement and drafted a plan to work on short-term and long-term improvements (September 2018-January 2019).
4. Discussed plan and key performance indicators with my Director in February 2019.

## Contribution to practice:

I was able to obtain a clearer view of the performance and weak points of my food service operation by comparing it to similar operations elsewhere in Health Authority. I gained new knowledge of strategies used by others to optimize service and financial performance and plan to implement changes in my own operation as part of my next CCP cycle.

## Learning Plan Progress Stage

**The current stage of this goal is:** COMPLETED

**Comments/Reasons for Suspension**