ENTRANCE REQUIREMENTS

A bachelor’s degree is required from a college or university with a Dietitians of Canada (DC) recognized curriculum. Course selection must be in accordance with DC requirements for the comprehensive program. This must be verified by an official transcript prior to admission to the programs.

Applicants are required to have a minimum overall average of 70%. No regional preference is shown, but fluency in English is required.

Canadian citizens or permanent residents are given priority over visa students.

APPLICATION PROCESS

The required forms and instructions are available from Dietitians of Canada, 480 University Avenue, Suite 604, Toronto, Ontario M5G 1V2.

It is the applicant’s responsibility to ensure that all sections of the completed application package reach London Health Sciences Centre by February 1, of the year they wish to start the Internship, unless an alternate deadline is established by Dietitians of Canada. Please confirm with Dietitians of Canada prior to submitting your application.

SELECTION PROCESS

Applicants will be evaluated on the basis of:

1. Academic Performance
   • Overall academic standing during the last three years of university education
   • Strong academic standing with an average of at least 70%

2. Involvement in community and extracurricular activities and special projects.

3. Relevant Work or Volunteer experience.

4. References from any of the Nutrition and Food related work experiences, preferably by a DC member and one by the University.

5. Personal Characteristics: Evidence of leadership, communication skills and evidence of self-direction. Applications are reviewed and a short-list of applicants will be interviewed in person or by a conference telephone call.

The final selection of applicants is based on the consensus of the interviewing committee, who ranks the selected candidates and submits the results to the Dietitians of Canada office. Notification of acceptance is initiated by the Dietitians of Canada.

Additional Information may be obtained by contacting:

DIANNE GAFFNEY, MSc, RD.
Dietetic Internship Coordinator, Clinical Nutrition
Room E3-002 WT, Victoria Hospital
London Health Sciences Centre
800 Commissioners Road, East
London, Ontario N6A 5W9
Telephone: 1-519-685-8500 ext. 52481
E-mail: dianne.gaffney@lhsc.on.ca

Thank you for your interest in London Health Sciences Centre’s Internship Program.
Clinical Nutrition Services are provided via a program model for patient care. The programs that have dietitians as members of the interdisciplinary team include:

- Cardiac Care
- Cancer Care
- Children’s Care
- Critical Care
- Medical Care
- Mental Health
- Multi-Organ
- Transplant Program
- Neurology
- Palliative Care
- Renal Care
- Surgical Care
- Women’s Care
- Family Medicine

Food Services consists of three functional areas:
1. Food Distribution Services
2. Tray Assembly Services
3. Patient Food Services

Food is purchased, assembled, tempered and portioned in Food Distribution Services. Some cook-chill, cook-freeze production takes place. In Tray Assembly Services trays are cold plated and shipped to four receivers at satellites for re-thermalization before being distributed to the patient care areas. Patient trays are returned to the Tray Assembly Services for warewashing. Patient Food Services consists of the satellite re-thermal sites, where in addition to the re-thermal process, diet changes, special nourishments, water and tube feeds are prepared and distributed to patient care areas.

**INTERNSHIP FACILITATORS**

The London Health Sciences Centre offers a comprehensive Dietetic Internship Program to eight students. Dietetic interns will have an opportunity to practice dietetics in the most current food and nutrition services environment.

The Internship Program provides many interesting and challenging opportunities for professional and personal growth in an innovative and supportive learning environment.

Clinical dietitians at London Health Sciences Centre are respected members of the inter-disciplinary health care teams. They see patients who are referred to them on the basis of written consults, for nutritional assessments and specific nutrition interventions.

Food Services Administration rotations can either be at LHSC or at St. Joseph’s Health Care Centre, where a combination of different systems are utilized.

Administrative dietitians coordinate the following:
- Food Distribution Services;
- Cook-chill, cook-freeze production;
- CBORD computerization for all purchasing, inventory, and diet office management.

**INTERNSHIP PROGRAM DETAILS**

The Dietetic Internship Program is forty-five weeks in length beginning in October and finishing in August of the following year. Most interns complete the program in 45 weeks. Occasionally, an extension of the program has been required to allow individual interns to complete the required competencies.

The program has been devised to enable interns to develop skills in all six areas of competence: professional practice, assessment, planning, implementation, evaluation and communication.

**OUTLINE**

| General Orientation | 1 |
| Food Service Administration | 7 |
| Patient Food Services |  |
| Clinical Nutrition |  |
| Diabetes | 3 |
| Nephrology | 4 |
| Interns may choose 3 four-week rotations in the following areas: | 12 |
| Cardiology; Clinical Neurosciences; Critical Care; Long-Term Care; Medicine; Oncology; Paediatrics; Surgery; GI Medicine/Family Medicine/Surgery; Otolaryngology/Burns, Plastics/Respirology; Surgical Care/Family Medicine and Palliative Care/Cardiac Care; Critical Care/Women’s Care Surgery & Obstetrics |
| Community Nutrition | 3 |
| Public Health Units |  |
| Community Health Centres |  |
| Electives | 3 |
| Research Project Development | 4 |
| Professional Staff Relief | 6 |
| Class days (built into program) |  |
| Vacation | 2 |
| Total | 45 |

**HOURS OF WORK**

Interns work an average of 37.5 hours per week and generally receive two days off each week. There may be some weekend work and hours of duty will vary according to the area in which the intern is working. Interns must realize that a significant commitment of personal time is essential in order to complete readings and assignments.

**VACATIONS**

The interns are entitled to approximately two weeks of vacation and 10 statutory holidays.

**SICK LEAVE**

Ten days are allowed for sick time. It may be necessary to make up sick time, depending on the rotation(s) involved.

**ACCOMMODATION**

Interns are responsible for securing their own accommodation. Rotations may take place at different locations throughout the city, so interns may wish to consider a central location.

**COSTS**

- Tuition Fee - $220.00
- Parking - $60.00 per month plus $20 deposit
- Photocopying - $75.00 (approx.)
- Professional Development Days - $25.00 (approx.), Plus additional costs for travel and overnight accommodation
- Student Membership in DC (including Malpractice and Disability Insurance)

**HEALTH & MALPRACTICE INSURANCE**

Interns are responsible to have proof of their respective Provincial Health Insurance coverage and Malpractice Insurance (through DC).

**DRESS CODE**

Professional attire is expected in all areas of the department. Lab coats must be worn in some food service and clinical areas.