

DESCRIPTION: Under limited supervision, performs clinical dietitian work in a state owned 24-hour care facility developing and initiating diets, completing nutritional assessments and writing and reviewing facility and individual specialized menus. Work is performed independently with only the most unusual problems referred to a supervisor; performs related work as assigned.

EXAMPLES OF WORK: (A position may not be assigned all the duties listed, nor do these examples include all the duties that may be assigned.)

Organizes and presents orientation and in-service training programs for employees involved in food service activities; instructs in the basic techniques of sanitation, housekeeping, nutrition, safety and food preparation; orders needed supplies.

Analyzes information from laboratory data, medical tests, observations and other sources to complete nutritional assessments.

Develops, implements and evaluates a nutrition plan of care based on nutritional assessment and in correlation with other health care plans.

Examines food served to determine nutritional value for dietary prescriptions and ensure menus follow required State and/or federal regulations; meets with food service staff to discuss menu options and concerns.

Assesses nutritional needs, diet restrictions and current health plans to assist in developing facility and individual specialized menus; ensures menus are being followed as written; monitors outcomes and recommends changes/modifications as necessary.

Counsels individuals and families in nutritional principles, dietary plans, food selection and economics and adapting these plans in individual lifestyles.

Participates on the interdisciplinary team to exchange information and evaluate treatment needs to formulate plans for the care and treatment of individuals.

Assists the Food Service Director with various functions pertaining to the administration and supervision of food service.

KNOWLEDGE, SKILLS AND ABILITIES REQUIRED: (These are needed to perform the work assigned.)

Knowledge of: dietetics including nutrition, availability and adaptability of food; food service techniques; current standards, literature, trends and developments in the field of dietetics; sanitary and safety standards; teaching methods.

Skill in: listening to and understanding information received; communicating to convey information so others will understand; interacting courteously and cooperatively with clients, family members/guardians and staff; documenting information in records.

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Ability to: make independent decisions; develop and modify menus; establish effective working relationships with staff, clients and guardians; counsel individuals or guardians on nutrition; implement and follow standards to conform with local, State and/or federal food handling and sanitation requirements; instruct others.

MINIMUM QUALIFICATIONS: (Applicants will be screened for possession of these qualifications. Applicants who need accommodation in the selection process should request this in advance.)

Bachelor's degree in foods and nutrition, dietetics, human nutrition, or a related area.

LEGAL REQUIREMENTS: (These qualifications are mandated by federal/state laws, statutes, and/or regulations.)

Licensed as a Medical Nutrition Therapist

SPECIAL NOTES:

Some positions in this class may require possession of a Food Handlers Permit.

State agencies are responsible to evaluate each of their positions to determine their individual overtime eligibility status as required by the Fair Labor Standards Act (FLSA).