

STAFF DIETITIAN

DISTINGUISHING FEATURES OF THE CLASS: Under supervision, an incumbent in this position assists in developing and supervising a dietary program in the hospital, which may be related to food production and service and/or educational programs in nutrition. Responsibilities involve preparing and explaining dietary instructions to patients, planning menus, developing special diets for patients and integrating them with the regular menus and inspecting the quality of food. This is the full performance level of professional dietitian and differs from dietitian in that incumbents must be registered by the American Dietetics Association as a dietitian and have additional years of experience. General supervision is received from a Senior Dietitian or higher level administrator. Supervision may be exercised over Dietitians, Food Service Supervisors, Cooks and Dietary Aides. Does related work as required.

EXAMPLES OF WORK: (Illustrative Only)

Formulates nutrition care plans to meet individual needs and integrates plans with medical management;

Recommends appropriate methods of feeding, i.e., by mouth, enteral, parenteral, and selects sources of specific nutrients for patients;

Recommends diet prescriptions in relation to patient's individual needs and confers with the physician regarding these recommendations;

Develops meal patterns and modifies menus for patients;

Documents in the medical record - assessments, nutrition care plans, and reactions to dietary intervention;

Plans and provides follow-up care based on the patients needs;

Counsels patients and their families/caregivers regarding specialized nutritional needs;

Attends multi-disciplinary conferences and participates as a member of the health care team;

Acts as a consultant to physicians and other health care professionals regarding all nutritional matters;

Initiates referrals for food assistance and health care for discharge purposes;

Assists in the evaluation, selection and development of the diet manual, nutrition education materials, and visual aids;

Conducts training and staff development programs for both professional and paraprofessional staff, i.e. dentists, nurses, medical students, employees;

Inspects and evaluates the quantity and quality of food served;

EXAMPLES OF WORK: (Illustrative Only)

Plans, schedules, assigns and supervises the work of Food Services Supervisors, Cooks and Dietary Aides;

Inspects the condition of food preparation areas and food preparation and serving equipment;

Plans and conducts group nutrition programs for health promotion for patients, employees, and community groups;

Participates in training dietetic interns, dietetic technician students, undergraduate and graduate dietetic students;

Interprets and evaluates current nutrition research and integrates knowledge with clinical practice;

Participates in special projects within the department, i.e. quality assurance;

Attends meeting and conferences as required.

REQUIRED KNOWLEDGE, SKILLS, ABILITIES AND ATTRIBUTES: Thorough knowledge of the principles and practices of nutrition and dietetics and nutritional standards; ability to demonstrate efficiency and economy in the preparation of large quantities of food; ability to plan and coordinate educational programs at various levels of instruction for employees and patients; ability to effectively train and instruct students and employees in the practices and principles of modern dietetics; ability to plan, assign and supervise the work of others; ability to work effectively with others; ability to counsel and evaluate employees; ability to communicate effectively both orally and in writing; skill in making quantity produced food attractive, appetizing, and nourishing; initiative; resourcefulness; thoroughness; dependability; physical condition commensurate with the demands of the position.

MINIMUM ACCEPTABLE TRAINING AND EXPERIENCE: Registration by the American Dietetics Association as a Registered Dietitian and either (a) completion of an approved one year dietetic internship or one year experience as a Dietitian; or (b) a Master's Degree* in Foods, Nutrition, Dietetics or Institutional Food Management; or (c) an equivalent combination of the foregoing training and experience as defined by the limits of (a) and (b).

*SPECIAL NOTE: Education beyond the secondary level must be from an institution accredited or recognized by the Board of Regents of the New York State Education Department as a post-secondary, degree-granting institution.

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Job Group: X