

DIETITIAN

DISTINGUISHING FEATURES OF THE CLASS: This is technical therapeutic and clinical work of a complex nature involving responsibility for independently providing diet and nutritional care to patients in various units of a health care facility. The work is performed under the general supervision of the Director of Food Service. Supervision may be exercised over subordinate dietetic food service employees. Does related work as required.

TYPICAL WORK ACTIVITIES:

Visits patients within 24 hours of admission, confirms the diet in the patient's medical chart, and takes diet histories;

Visits patients on a regular basis to determine ongoing needs and makes necessary adjustments; Develops initial nutritional assessment based on each patient's medical and nutritional care profile; Performs ongoing quarterly, annual and significant nutritional change assessments, and notes day-to-day nutrition related problems in each patient charts;

Makes recommendations for approaches to improve nutritional health of patients;

Counsels patient's and families of patients on diet requirements both while in the facility and on discharge;

Formulates special therapeutic diets and discharge diets as required by diet prescription and individual needs of patients;

Works with Dietary Assistants and Dietary Aides to ensure proper work flow;

Attends interdisciplinary patient care conferences and other departmental and interdepartmental meetings;

Enters each patient's medical and nutritional care profile into Geri Menu system upon admission and generates patient menus;

Maintains records and makes necessary reports;

May assume the responsibilities of the Director of Food Service in the area of nutritional patient care in his/her absence.

FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:

Good knowledge of the nutritional value and composition of foods; good knowledge of dietary principles and practices as they relate to therapeutic and clinical nutrition; good knowledge of the principles and practices of food preparation for individuals and large groups; working knowledge of modern principles and practices of sanitation and safety related to health care facility food preparation and service; working knowledge of supervisory and training techniques in food nutrition; working knowledge of Geri Menu system as it relates to patient's profile and patient's menus**;

ability to keep accurate records and reports; ability to establish and maintain cooperative relationships with patients and staff.

MINIMUM QUALIFICATIONS: A Bachelor's degree or higher in Dietetics, Food & Nutrition or comparable curriculum and

- (a) Registration or eligibility for registration with the Commission on Dietetic Registration of the Academy of Nutrition and Dietetics, or
- (b) Possession of a New York State license as a Certified Dietitian and/or Nutritionist, or
- (c) One (1) year of experience* in a hospital or long-term care facility in dietetic work.

PROMOTION: One (1) year of permanent status as a Dietary Technician.

*Experience must have been gained after obtaining Bachelor's degree with specialization in Dietetics, Food and Nutrition or comparable curriculum.

**To be demonstrated during the probationary period.