

CLASSIFICATION: DIETITIAN III

Class Code: 3195-21

Date Established: 12-06-04

Occupational Code: 7-4-5

Date of Last Revision: 10-14-13

BASIC PURPOSE: To plan implement, and evaluate nutritional care and medical nutrition therapy for residents with a variety of health conditions and to provide technical assistance and recommendations concerning dietary and medical nutrition.

CHARACTERISTIC DUTIES AND RESPONSIBILITIES:

- Develops, implements, monitors, and evaluates dietary and medical nutrition care plans for residents.
- Researches nutritional and medical status of residents and makes recommendations regarding optimal dietary requirements and nutritional strategies to an interdisciplinary treatment team which includes medical doctors and other professionals.
- Makes recommendations and provides technical assistance to the position supervisor and to the interdisciplinary treatment team regarding clinical nutrition policies and procedures and quality assurance measures.
- Provides individual and group nutrition education and counseling to residents and their families.
- Develops, conducts, and evaluates nutrition education programs for dietary interns and/or students, medical, rehabilitative, and nursing staff, and community caregivers.
- Supervises and trains dietary staff and participates in the review of programs which provide on the job experience for dietary interns or students.
- Monitors food service work operations to ensure that health, sanitation, safety, and reporting requirements are met.

DISTINGUISHING FACTORS:

Skill: Requires skill in developing formats and procedures for special applications OR in investigating and reviewing the use of equipment and data for a specialized function.

Knowledge: Requires logical or scientific understanding to analyze problems of a specialized or professional nature in a particular field.

Impact: Requires responsibility for achieving direct service objectives by assessing agency service needs and making preliminary recommendations for the development of alternative short-term program policies or procedures. Errors at this level result in incomplete assessments or misleading recommendations causing a disruption of agency programs or policies.

Supervision: Requires direct supervision of other employees doing related or similar work, including scheduling work, recommending leave, reviewing work for accuracy, performance appraisal, or interviewing applicants for position vacancies.

Working Conditions: Requires performing regular job functions in a controlled environment with minimal exposure to disagreeable job elements and little risk of hazard to physical or mental health.

Physical Demands: Requires light work, including continuous walking or operating simple equipment for extended periods of time as well as occasional strenuous activities such as reaching or bending.

Communication: Requires summarizing data, preparing reports, and making recommendations based on findings which contribute to solving problems and achieving work objectives. This level also requires presenting information for use by administrative-level managers in making decisions.

Complexity: Requires coordinating a combination of diverse job functions in order to integrate professional and technical agency goals. This level also requires considerable judgment to implement a sequence of operations or actions.

Independent Action: Requires objective assessment in analyzing and developing new work methods and procedures subject to periodic review and in making decisions according to established technical, professional or administrative standards.

MINIMUM QUALIFICATIONS:

Education: Bachelor's degree from a recognized college or university with course work which meets the academic requirements for a Registered Dietitian as specified by the Academy of Nutrition and Dietetics. Each additional year of approved formal education may be substituted for one year of required work experience.

Experience: Four years' experience as a Registered Dietitian in a hospital or other accredited health care facility.

License/Certification: Must possess and maintain registration as a Registered Dietitian as authorized by the Commission on Dietetic Registration of the Academy of Nutrition and Dietetics, and must be licensed by the New Hampshire Board of Licensed Dietitians.

RECOMMENDED WORK TRAITS: Knowledge of the principles and practices of nutrition and dietetics and of institutional diet management including food values and costs. Knowledge of special nutritional requirements as they pertain to a variety of medical conditions and patient needs. Knowledge of nutrition counseling and educational principles. Knowledge of state and local social services and public health programs. Knowledge of the application of federal and state dietetic and nutrition standards. Ability to conduct training sessions in nutrition and dietetics. Ability to supervise and evaluate dietetic interns and students. Ability to prepare reports and make recommendations based on findings. Ability to provide technical nutritional consultation to members of an interdisciplinary team, other dietitians and community agencies. Ability to advise and direct food service personnel concerning the preparation of special diets, the maintenance of sanitary conditions, and proper reporting procedures. Ability to establish and maintain good working relationships and communicate effectively with residents, other employees, community agencies, and officials of other departments and institutions. Must be willing to maintain appearance appropriate to assigned duties and responsibilities as determined by the agency appointing authority.

DISCLAIMER STATEMENT: This class specification is descriptive of general duties and is not intended to list every specific function of this class title.