

REGISTERED DIETITIAN

Code No.: 4-08-052

COMPETITIVE

DISTINGUISHING FEATURES OF THE CLASS: This is a professional dietary position involving responsibility for assisting in the development and implementation of a nutrition education and food service program for a department or agency. Employees in this class act as liaison between site personnel and the program administrator, and advise and recommend on such food service-related areas as portion control, quality control, sanitation, and in-service training. General supervision is received from a Dietary Consultant. Supervision of others is not a responsibility of this class. Does related work as required.

TYPICAL WORK ACTIVITIES (All need not be performed in a given position. Other related activities may be performed although not listed):

Assesses nutritional needs of patients by comparing dietary intake against standards of nutrition for normal individuals;

Develops and implements nutrition education for program participants;

Provides individual nutrition counseling to participants, as necessary;

Ensures compliance with sanitation standards;

Assists in the development of in-service training for food service personnel;

Makes recommendations regarding the purchase of equipment and design of food service and kitchen facilities;

Assists in the development of staffing patterns, job descriptions and job qualifications for food service personnel;

Assists in the development and implementation of inventory and storeroom controls at kitchens and sites;

Assists in the development of policies pertaining to nutrition and food service;

Performs regularly scheduled site visits;

Prepares monthly progress reports, including evaluation of goals and recommendations for improvement.

FULL PERFORMANCE KNOWLEDGES, SKILLS, ABILITIES AND PERSONAL

CHARACTERISTICS: Good knowledge of the nutritional needs of program participants; good knowledge of the relationship of nutrient intake to sound health and restorative treatment; good knowledge of processes involved in food service; good knowledge of training principles and

practices relative to food service techniques; good knowledge of techniques involved in the development and implementation of a nutrition education and food service program; good knowledge of trends and developments in the field of nutrition; ability to advise and make recommendations for efficient, economical and sanitary food service; ability to counsel program participants in good nutritional habits; ability to assist in the development of in-service training sessions; ability to communicate effectively both orally and in writing; ability to prepare narrative progress reports; ability to establish and maintain effective professional relationships; good judgment; tact; physical condition commensurate with the demands of the position.

MINIMUM QUALIFICATIONS: Graduation from a regionally accredited or New York State registered college or university with a Bachelor's degree in Dietetics or Nutrition.

SPECIAL REQUIREMENTS:

Certification by the American Dietetic Association as a Registered Dietitian at the time of appointment.

NOTE: Candidates must submit written verification of internship completion at the time of application.

SPECIAL REQUIREMENT FOR APPOINTMENT IN SCHOOL DISTRICTS AND BOCES

Per Chapter 180 of the Laws of 2000, and by Regulations of the Commissioner of Education, to be employed in a position designated by a school district or BOCES as involving direct contact with students, a clearance for employment from the State Education Department is required.

REVISED: November 13, 1986