

**ORANGE COUNTY CLASS SPECIFICATION**

**TITLE:** DIETICIAN **GRADE:** 14

**TITLE ABBREVIATION:** DIETICIAN **TITLE NO.:** 6314

**JURIS.CL:** C **SALARY CODE:** 01 **UNIT:**          **EEO CODE:** PR **FLSA CODE:** NE

**DEPARTMENT:** VARIOUS **DIVISION:** VARIOUS

**SUPERVISOR'S TITLE:** VARIOUS

**DISTINGUISHING FEATURES OF THE CLASS:** This is a professional position which involves responsibility for assessing nutrition needs and food patterns, planning for and directing the provision of food appropriate for physical and nutrition needs and providing nutrition counseling for residents of the Residential Health Care Facility or participants in the Office for the Aging's Senior Dining Program. Work is performed under the general supervision of a designated supervisor and may involve supervision of subordinate personnel. Does related work as required.

**TYPICAL WORK ACTIVITIES:**

1. Conducts initial nutritional assessment of residents/participants and maintains progress notes;
2. Conducts reassessments as required by participant need or mandated by policy and/or State Code;
3. Participates in Comprehensive Care Plan meetings, Continuous Quality Improvement Program or attends Central Intake Meetings to confer on participant needs;
4. Assists in writing, reviewing and revising menus for residents/participants, including nutrient analysis and communicates dietary changes to kitchen meal production sites as necessary;
5. Develops and implements nutritional care plans and follows-up based on resident/participant needs;
6. Conducts nutrition counseling;
7. Consults with physicians, nurses or hospital dietitians regarding resident/participant nutritional care;
8. Monitors the delivery of food service trays to residents and implements corrective action plans when deficiencies are noted;
9. Visits Senior Dining Program congregate sites periodically to provide current nutrition information and counsel clients as requested;

10. Keeps records and prepares analytical reports as required;
11. Compiles and updates diet manual;
12. Conducts resident/participant visits in the facility or in the home to discuss dietary plans.

**FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:**

Thorough knowledge of principles and practices of dietetics and diet therapy; good knowledge of modern methods and materials used in large scale food preparation and services; skill in menu planning, food preparation and operation of kitchen appliances; ability to teach and train student nurses and other personnel assigned to food service work; ability to establish and maintain good working relationships; ability to communicate with older persons who may have physical or language difficulties; ability to understand and carry out oral and written directions; good judgment; empathy; resourcefulness; physical condition commensurate with the demands of the position.

**MINIMUM QUALIFICATIONS:**

Must possess and maintain either:

Registration by the Commission on Dietetic Registration of the Academy of Nutrition and Dietetics (formerly the American Dietetic Association) as a Registered Dietician (RD); OR

Certification by the New York State Education Department (Office of the Professions) as a Certified Dietician/Nutritionist (CDN) in accordance with article 157 of the Education Law.

**SPECIAL REQUIREMENT WHEN ASSIGNED TO OFFICE FOR THE AGING:**

Must possess at time of appointment and maintain a valid driver's license.