



GENERAL STAFFING SOLUTIONS

POSITION TITLE:

Dietitian / Nutritionist

General Description:

Clinical Dietitians: Provide nutritional services for patients in institutions such as hospitals and nursing care facilities. They assess patients' nutritional needs, develop and implement nutrition programs, and evaluate and report the results. They also confer with doctors and other healthcare professionals in order to coordinate medical and nutritional needs. Some clinical dietitians specialize in the management of overweight patients or the care of critically ill or renal (kidney) and diabetic patients.

Community Dietitians: Counsel individuals and groups on nutritional practices designed to prevent disease and promote health. Working in places such as public health clinics, home health agencies, and health maintenance organizations, community dietitians evaluate individual needs, develop nutritional care plans, and instruct individuals and their families. Dietitians working in home health agencies provide instruction on grocery shopping and food preparation to the elderly, individuals with special needs, and children.

Management dietitians: Oversee large-scale meal planning and preparation in healthcare facilities, company cafeterias, prisons, and schools. They hire, train, and direct other dietitians and food service workers; budget for and purchase food, equipment, and supplies; enforce sanitary and safety regulations; and prepare records and reports.

Consultant dietitians: Work under contract with healthcare facilities or in their own private practice. They perform nutrition screenings for their clients and offer advice on diet-related concerns such as weight loss or cholesterol reduction. Some work for wellness programs, sports teams, supermarkets, and other nutrition-related businesses. They may consult with food service managers, providing expertise in sanitation, safety procedures, menu development, budgeting, and planning.

Skills/Duties:

- Develop curriculum and prepare manuals, visual aids, course outlines, and other materials used in teaching
- Purchase food in accordance with health and safety codes
- Select, train, and supervise workers who plan, prepare and serve meals
- Coordinate diet counseling services
- Troubleshoot problems
- Organize, develop, analyze, test, and prepare special meals such as low-fat, low-cholesterol and chemical-free meals

- Advise food service managers and organize on sanitation, safety procedures, menu development, budgeting and planning to assist with the establishment, operation and evaluation of food service facilities and nutrition programs.
- Monitor food service operations to ensure conformance to nutritional, safety, sanitation and quality standards
- Coordinate recipe development and standardization and develop new menus for independent food service operations.
- Manage quantity food service departments or clinical and community nutrition services.
- Advise patients and their families on nutritional principles, dietary plans and diet modifications, and food selection and preparation.
- Make recommendations regarding public policy, such as nutrition labeling, food fortification, and nutrition standards for school programs.
- Assess nutritional needs, diet restrictions and current health plans to develop and implement dietary-care plans and provides nutritional counseling.
- Test new food products and equipment.
- Develop policies for food service or nutritional programs to assist in health promotion and disease control.
- Plan, conduct, and evaluate dietary, nutritional, and epidemiological research.
- Plan and conduct training programs in dietetics, nutrition, and institutional management and administration for medical students, health-care personnel and the general public.
- Counsel individuals and groups on basic rules of good nutrition, healthy eating habits, and nutrition monitoring to improve their quality of life.
- Inspect meals served for conformance to prescribed diets and standards of palatability and appearance.
- Write research reports and other publications to document and communicate research findings.
- Confer with design, building, and equipment personnel to plan for construction and remodeling of food service units.
- Prepare and administer budgets for food, equipment and supplies.

Requirements:

Dietitians and nutritionists need at least a bachelor’s degree in dietetics, foods and nutrition, food service systems management, or a related area. Licensure or Certification will be required. 2-5 years’ experience in field is required.

Reporting Relationship:

Usually reports to facility supervisor. Clinical dietitians in nursing care facilities, small hospitals, or correctional facilities may manage the food service department.

I have read the description of my professional responsibilities as an employee of GSN and agree to adhere to the standards described above.

Signature **Date**