

DIETITIAN 1

KIND OF WORK

Professional-level dietetic work in institutional food service, or consultative work for special nutrition programs.

NATURE AND PURPOSE

An employee in this class is responsible for assisting a Dietitian 2 in the operation of a large complex food service, with primary responsibility for special diet preparation; for the management of a small or non-complex dietary unit with responsibility for menu planning, supervision of food preparation and serving, and estimating needs and quality of food served; or for functioning as a consultant with responsibility for providing technical assistance, program direction, and training regarding all statewide child nutrition programs administered by the Department of Education. Direction and review are received from the Dietitian 2 or higher-level administrator. However, considerable latitude is afforded for independent judgment.

EXAMPLES OF WORK (A position may not include all the work examples given, nor does the list include all that may be assigned.)

INSTITUTIONAL DIETITIAN

Instructs and directs food service personnel so that the preparation, cooking, and serving of food is accomplished in a timely manner and is of satisfactory quality.

Plans or assists in menu and special diet planning so that the nutritive requirements of residents are met.

Oversees food portioning so quantity is adequate and amounts served are controlled.

Maintains health, sanitation and safety standards so that kitchens and dining areas meet all appropriate codes.

Hires or recommends hiring of staff so that adequate personnel are available for work.

Conducts in-service training so dietary personnel have proper knowledge to perform their duties.

CONSULTATIVE DIETITIAN

Provides technical assistance to programs administered by the nutrition section so that these programs have the information and expertise necessary for effective food service operation.

Performs reviews of these programs to assure proper operation and recommends improvements as needed.

Provides assistance in the interpretation of laws and regulations so that the programs are operating in accordance with these rules and regulations.

Plans, develops and oversees training sessions or programs for food service personnel so that they will attain and maintain the proper level of skills for operation.

Maintains liaison with other governmental agencies so efforts in the nutrition area are coordinated.

KNOWLEDGE, SKILLS AND ABILITIES REQUIRED

INSTITUTIONAL DIETITIAN

Knowledge of:

Considerable knowledge of the principles and practices of Dietetics, Diet Therapy, and Institutional Diet Management including food values, costs and accounting.

Working knowledge of modern methods, materials, and appliances used in large-scale food preparation service.

Working knowledge of health and safety requirements and precautionary measures applicable.

Ability to:

Plan menus for large scale service and to direct quantity cooking with economy and efficiency.

Estimate food requirements for large numbers.

Express ideas effectively both orally and in writing.

Train and instruct cooks, kitchen and dining room workers.

CONSULTATIVE DIETITIAN

Knowledge of:

Considerable knowledge of the principles and practices of Dietetics, Diet Therapy and Institutional Diet Management.

Working knowledge of modern methods, materials and appliances used in large-food preparation and service.

Working knowledge of health and safety requirements and precautionary measures applicable.

Ability to:

Establish and maintain effective working relationships with personnel and programs and state and federal agencies.

Express ideas effectively both orally and in writing.

Train and instruct Food Service Workers.

Est.: 4/40
Rev.: 9/49; 9/53; 1/68
Ckd.: 10/91

T.C.:
Former Title(s):