

CLINICAL DIETITIAN II

NATURE OF WORK IN THIS CLASS:

This is complex supervisory and professional hospital dietetics work.

Employees in this class perform the full range of complex professional clinical dietetics duties, including supervision, training, assessment, and independent work in specialized areas of the profession.

ILLUSTRATIVE EXAMPLES OF WORK: (Any one position may not include all the duties listed, nor do the examples cover all the duties which may be performed.)

Develops, coordinates, directs, assesses, evaluates and utilize dietary information for planning nutritional care of patients.

Consults with physicians concerning dietary prescriptions and implements these through meals adapted to the needs of individual patients.

Provides and conducts in-service dietetics and nutritional educational programs to hospital employees, staff and the general public; explains nutritional requirements and help to motivate patients to understand and appreciate the importance of diet in getting staying well; plans and discusses menus for use at home.

Participates and contributes to overall departmental planning; instructs, supervises and evaluates food service supervision and other food service personnel; assists in the implementation of established cost control procedures; offers consultations and advice to the personnel employed by the food contractor regarding recipe standardization, portion control diet allowance and in other areas of dietetic services.

Monitors food service for conformance with quality standards; interprets and applies current research findings on foods and nutrition; gathers data applies to prescribed methods for use in evaluating food service systems; recommends and/or develops written procedures to conform with established policies.

Calculates nutrition intake and special clinical diets; conducts assessment of patient's nutrient intake.

Records in patient's chart appropriate information including patients diet history, food habits, food allergies, ability to chew or swallow, laboratory findings and nutritional status.

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Maintains records and prepares report.

Perform related duties as required.

MINIMUM KNOWLEDGE, ABILITIES AND SKILLS:

Knowledge of the principles and practices of medical/clinical dietetics.

Knowledge of cost control, purchasing, and other areas of administrative dietetics.

Knowledge of menu combinations for taste, maximum nutritional value and eye appeal.

Knowledge of the principles and practices of nutrition education.

Ability to supervise the work of others.

Ability to direct, and supervise the preparation and service of food in a hospital environment.

Ability to provide technical assistance on nutritional care to patients.

Ability to interpret and apply pertinent program guidelines and requirements.

Ability to work effectively with employees and the public.

Ability to communicate effectively, orally and in writing.

Ability to maintain records and prepare reports.

MINIMUM EXPERIENCE AND TRAINING:

a) Three years of experience in dietetics work and graduation from a recognized college or university with a Bachelor's degree in dietetics, nutrition or related fields; or

b) Any equivalent combination of experience and training beyond the Bachelor's degree which provides the minimum knowledge, abilities and skills.

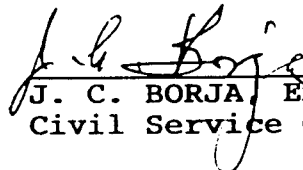
NECESSARY SPECIAL QUALIFICATIONS:

- a) Possession of current registration with the American Dietetic Association; or
- b) Certification of successful completion of internship sanctioned by the American Dietetic Association; or
- c) Certification of successful completion of coordinated undergraduate program sanctioned by the American Dietetic Association; or
- d) Completion of a three (3) year on-the-job training program sanctioned by the American Dietetic Association.

Established: February 1984

Amended: July, 1984

Pay Range: 32



J. C. BORJA, Executive Director
Civil Service Commission