

Specification for Class of

REGISTERED CLINICAL DIETITIAN

Abolished Effective July 1, 2007

Definition: Performs professional level nutritional assessment, education and medical nutritional therapy and/or directs others in professional administrative dietetic services in an institutional setting.

Typical Work

Assesses special nutritional needs of patients, residents and clients.

Develops modified and therapeutic diets.

Recommends to medical staff medication use or dosage to optimize nutritional therapy and address food and drug interaction for designated medications.

Consults with occupational therapists, speech pathologists and/or nursing staff to determine safe food textures to prevent choking/aspiration.

Serves as a member of an interdisciplinary team and/or participates in the Quality Assurance process. Audits patient's records as needed to ensure dietary compliance with patient nutritional needs.

Formulates modified diet menus based on physician's recommendation for patient; prepares mechanically soft, diabetic, sodium restricted, reduction, and other therapeutic dietetic menus; interprets diet prescriptions.

Supervises the preparation and serving of special or modified diets; confers with cooks, bakers, and meatcutters regarding their available time for special diet work and kind of food necessary for special diets; directs work of food service personnel, patients or students.

Sets up and maintains diet recipe file; develops and modifies recipes.

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Inspects food being served for compliance with policies and standards governing proper proportioning, sanitation, and food handling.

Trains cooks, food service personnel, patients or students in therapeutic meal preparation as required.

Maintains case records such as caloric intake and nutritional histories for individual patients; maintains dietary efficiency within budget constraints; prepares reports.

Performs other work as required.

Knowledge and Abilities

Knowledge of: therapeutic diet planning; preparation and serving of special diets; sanitary methods of food handling; standards for low-cost institutional feeding; methods of food cost control.

Ability to: supervise and instruct others in dietetic food preparation; organize and schedule work; establish and maintain cooperative working relationships with others; prepare and maintain dietetic charts and nutritional histories.

Minimum Qualifications

A Bachelor's degree involving major study in food and nutrition or dietetics AND registration as a Dietitian by the American Dietetic Association.

Revised minimum qualifications: 3-12-82

Class code change (formerly 80700): 9-10-93

Revised definition, minimum qualifications, typical work and title change (formerly Dietitian): 6-11-99; effective 7-1-99