

Class Specifications
for the Class:DIETETIC TECHNICIAN
SR-15; BU:03Duties Summary:

Assists patients/residents to lead healthy lives. Develops nutritional plans to promote health, treat illness, or prevent disease. Promotes healthy eating through counseling sessions, during which provides instructions to patients/residents and their family members on how to choose and prepare healthy meals. Under the guidance of the Registered Dietitian, will prepare nutritional meal plans for patients/residents.

Distinguishing Characteristics:

This is the paraprofessional level in the dietetics career. This class is distinguished by its responsibility for planning/developing nutritional meal plans for individual patients/residents as part of an overall treatment plan under the guidance of a Registered Dietitian. Counsels patients/residents on nutritional issues. Is knowledgeable in the use of food and nutrition to promote health and manage disease. Advises patient/residents on what to eat in order to lead a healthy lifestyle or achieve a specific health-related goal.

An incumbent of a position in this class works under the general supervision of a dietitian and in accordance with established policies, guidelines, standards and procedures.

Examples of Duties:

Assists in developing meal plans and nutritional programs; educates patients/residents and, if applicable, family member on how food affects overall health and fitness; screens patients/residents on disease prevention aspects of nutrition; monitors, supervises, and records the nutritional condition and requirements of the patients/residents and reports to Registered Dietitian; gathers data from patients/residents to assist the Registered Dietitian in providing medical nutrition therapy services; interacts with food service staff to ensure that every meal is made in accordance with the meal plan and nutritional program; preserves records of patient's/resident's nutritional status and dietary progress; consults with other healthcare professionals regarding dietary modifications or restrictions that will best promote patient/resident health and fit in with other treatment methods for conditions, illnesses, and diseases. Supervises institutional food production facilities; assessing dietary requirements of patients/residents and preparing nutritional

meals for patients/residents as needed.

Knowledge and Abilities Required:

Knowledge of: The human body with nutrition science, wellness and health issues to teach students how to counsel groups and individuals in healthy eating; sanitation and handling, food service management, purchasing and food preparation.

Ability to: Supervise, plan, assign and review the work of others; understand, interpret and apply established dietary management policies, guidelines, standards and procedures; understand and follow oral or written instructions; deal tactfully and effectively with others;. Ability to make decisions and foster a positive and progressive environment, handle multiple tasks and is detail oriented.

This is the first class specification for the class DIETETIC TECHNICIAN, effective December 11, 2019.

DATE APPROVED: Dec 11, 2019



JUANITA LAUTI
Chief Human Resources Officer