

DIETARY TECHNICIAN

DISTINGUISHING FEATURES OF THE CLASS: This is technical work of a moderately complex nature which involves a responsibility for assisting a Dietitian or Nutritionist in the assessment, evaluation, planning and implementation of a nutritional care or food delivery program for clients in a variety of programs. Work is performed under direct supervision of a Dietitian or Nutritionist. Supervision may be exercised over subordinate dietary service employees. Performs related work as required.

TYPICAL WORK ACTIVITIES: (Illustrative only)

Interviews new clients and takes diet histories;
Maintains records of nutritional information collected on clients and updates as needed;
Regularly visits clients to hear comments or complaints regarding meals;
Counsels clients and their families on the necessity for a regular or therapeutic diet;
Assembles data for Nutritional Care Plan by reviewing records, completed charts, etc. ;
Uses nutrient tables in calculating portion sizes for therapeutic diets;
Makes necessary calculations to assist Dietitian or Nutritionist in evaluation of nutritional content of all regular and therapeutic diets;
Works with Dietitian or Nutritionist in planning discharge menus;
Maintains records within dietary department;
Attends client care and nutritional care conferences;
May prepare food production sheets;
Performs a variety of related activities as required.

Typical Work Activities are intended only as illustrations of possible types of work that might be appropriately assigned to an incumbent of this title. Work activities that do not appear above are not excluded as appropriate work assignments, as long as they can be reasonably understood to be within the logical limits of the job.

FULL PERFORMANCE KNOWLEDGES, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:

Good knowledge of the nutritional value and composition of foods; good knowledge of the principles and practices of food preparation for individuals and large groups; working knowledge of modern principles and practices of sanitation and safety related to health care facility food preparation and service; ability to supervise and instruct others in food nutrition and preparation; ability to follow oral and written instructions; ability to keep accurate records and reports.

MINIMUM QUALIFICATIONS:

Associate's degree or higher in Food and Nutrition, Dietetics, Dietetic Technology, Food Services Administration, or a closely related field.

PLEASE NOTE: Education beyond the secondary level must be from an institution accredited or recognized by the Board of Regents of the New York State Department of Education as a post secondary, degree-granting institution.

SPECIAL REQUIREMENT:

Current registration and certification issued by the Academy of Nutrition & Dietetics Commission on Dietetic Registration as a Nutrition and Dietetics Technician or Dietetic Technician, or current registration and certification issued by the Office of Professions, New York State Education Department, to practice as a Certified Dietitian-Nutritionist, may be required within a reasonable time period after appointment, depending upon assignment.