

# **DIETICIAN 1**

## **GENERAL**

Reporting to the Dietician 2, this position provides professional dietician services and assistance in the daily direction of the dietary department of an institution operated by the province.

## **TYPICAL DUTIES**

Responsible for the daily direction of the dietary department including co-ordination, control and evaluation of dietary policies and objectives, staff supervision and direction.

Responsible for work schedules, staff records, training programs and related personnel functions.

Plans daily menus, therapeutic diets, controls food stocks, portion and waste controls, ensures diet records are maintained.

Develops in-service training programs for dietary staff in areas such as nutrition, therapeutic diets and food preparation.

Participates in staff meetings, recommends on policy, budget planning, departmental organization, etc.

Performs other duties as assigned.

## **QUALIFICATIONS**

### **Knowledge, Abilities and Skills**

Working knowledge of dietetics and institutional diet management, including nutritional values, costs and accounting.

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

Comprehensive knowledge of health and safety requirements.

Ability to plan menus for large-scale service and to direct quantity cooking with economy and efficiency.

Ability to judge food materials, and to make estimates of requirements for large numbers.

Ability to train and instruct kitchen staff.

Administrative and supervisory ability.

### **Education, Training and Experience**

Graduation from a recognized university degree program in Home Economics and Dietetics or an acceptable equivalent combination of education and experience.

One year's experience in an institution is an asset.

Must be eligible for membership in Canadian Dietetic Association.

### **Physical Standards**

Physically capable of performing the duties assigned.