

Code: 4340

Title: CLINICAL DIETICIAN

SUMMARY: Performs professional dietetic work assessing nutritional needs, developing and implementing nutrition care plans and providing therapeutic dietary advice to patients/clients in a hospital or community nutrition office.

DUTIES/RESPONSIBILITIES: (Work assignments may vary depending on the department's needs and will be communicated to the applicant or incumbent by the supervisor.)

Develops, implements, monitors and evaluates individualized patient/client nutrition care plans and physical activity reports by reviewing patient/client charts, diagnosis, anthropometric, biochemical, clinical, dietary, socioeconomic and behavioral data, and recommends to patients/clients food preparation methods, vitamin and mineral supplements, menu selection and planning and supplemental food resources based on nutritional needs set forth in care plans;
Assesses nutritional risk by interviewing patients/clients, reviewing patient charts, interpreting laboratory results and consulting with physicians and other health care professionals;
Develops educational materials and educates patients/clients, families, health care staff and community on nutritional principles, therapeutic diets, diet regimens, food selection and preparation, drug and food interactions, economics of food, enteral and parenteral nutrition and other subjects related to nutrition;
Documents all nutrition assessments, interventions and physician verbal orders into medical charts;
Collects, summarizes and analyzes patient/client data from medical records for monthly performance improvement and quality control programs;
Provides technical assistance on nutrition to health care workers, physicians and the public;
Writes therapeutic diet menus to comply with dietary prescriptions ordered by physicians, and evaluates food served for conformance to dietary prescriptions and quality standards;
Refers patients/clients to other nutrition, health or social service agencies for additional assistance;
Circulates on patient floors during meals to observe patient food intake and reactions, and documents to medical records unusual or adverse reactions, taking appropriate nutritional corrective action;
Performs capillary finger punctures for hemoglobin screening interpreting results of these to determine client health risks, nutritional education plan and program benefits;
May supervise nutrition or dietetic support staff.

KNOWLEDGE & SKILLS:

Knowledge of:

- principles and practices of dietetics;
- nutrition support of critical care patients;
- teaching methods applicable to nutrition education;
- quality improvement methods;
- the health precautions necessary in large-scale food preparation and service;
- food preparation and food service management methods and techniques.

Skill in:

- implementing, understanding and following State, County and regulatory agencies requirements pertaining to clinical nutrition services;
- determining nutritional needs of individuals through nutritional assessment;
- coordinating nutrition case management for individual clients;
- planning menus to meet rigid requirements of mineral, vitamin, caloric, and related content; analyzing the problems inherent in satisfying the food tastes of patients/clients in accordance with dietetic standards;
- understanding and relating to the problems of low income and minority individuals and their families;
- interpreting laboratory results;
- communicating effectively;
- modifying patient/client behavior as it relates to nutrition and general health;

- teaching nutrition classes in food values, economics of food, the relationship of nutrition to disease, special diets and associated food preparation for the public, staff and professional groups;
- entering information into medical records and computers.

MINIMUM QUALIFICATIONS:

Registration as a Registered Dietitian by the American Dietetic Association (ADA) or registration eligible status* as specified by the ADA is required at time of appointment. Registration must be obtained within one (1) year from time of appointment, and must be maintained thereafter as a condition of employment.

* Registration eligible status is defined by the Commission on Dietetic Registration, the credentialing agency for the ADA. Please contact the Commission for current requirements.

OTHER REQUIREMENTS:

Licenses and Certificates: Some positions may require: A valid Class D Arizona Driver's License at the time of appointment; County-provided certification in capillary finger punctures and hemoglobin screening. Failure to maintain required registration/licensure/certification shall be grounds for termination.

Physical/Sensory Requirements: Some position may require the ability to lift and carry up to fifty pounds, work in extremes of heat, moisture and humidity, properly wear required safety clothing and/or equipment, and provide own transportation between facility locations.

Special Notice Items: All positions require that employees be free from communicable diseases; tuberculin (TB) and measles/mumps/rubella (MMR) tests will be conducted.

This class specification is intended to indicate the basic nature of positions allocated to the class and examples of typical duties that may be assigned. It does not imply that all positions within the class perform all of the duties listed, nor does it necessarily list all possible duties that may be assigned.