

**Alberta's Health Regions and Voluntary Organizations and the Health Sciences Association of Alberta (HSAA)**

This classification specification identifies representative duties and responsibilities, and is intended to assist in the determination of the appropriate classification level within each discipline. Some duties and responsibilities may overlap between class levels. The classification specification is not intended to provide an exhaustive list of all duties performed.

Classification Title: **Dietary Technologist I**

Date Updated: **May 20, 2008**

**Job Summary:**

The Dietary Technologist I provides clinical nutrition services including clinical advice, nutritional assessment, processing of diet prescriptions and diet counseling to clients. Translates and communicates client's nutrition care needs into appropriate menus, nourishment and formulas.

**Key Responsibilities and Typical Duties:**

**Core Duties**

- Obtains diet histories and assesses the nutritional needs for clients.
- Prepares and provides basic education to clients and families.
- In collaboration with Dietitians/Registered Nutritionists, plans menus for clients.
- Updates and maintains client profile data and other nutritional records.
- Consults with manager to ensure provision of appropriate menus, nourishment and food production for clients.
- Consults with clients regarding food satisfaction as directed by the Dietitian/Registered Nutritionist.
- May monitor client food intake, including checking of meal trays.
- Performs quality monitoring duties including collecting data, performing audits and submitting results to manager.

**Other Related Duties**

- Acts as a resource to food services staff for clarification of meal/snack requirements.
- Assists in the purchasing or requisitioning of food, equipment, supplies and maintains inventory.

**Leadership**

- Assists in the training, orientation and performance appraisal of students and support staff.
- Monitors kitchen operations and reports problems to the supervisor.
- Organizes case loads and prioritizes clients.

**Decision-Making**

- Determines menu content.
- Determines proper foods to fit dietary plans for each nutritional requirement.

**Knowledge:**

**Education**

- Diploma from a recognized Food and Nutrition Management program.

**Additional Qualification/Designations/Certifications**

- Requires a Food Safe Certificate.

**Registration Requirements**

- May require membership with the Canadian Society of Nutrition Management (CSNM).

**Working Conditions:**

**Physical Demands**

- Some lifting required.
- Required to stand or sit for extended periods of time.
- Extensive computer work.

**Work Environment**

- Primarily clean, air controlled indoor environments.
- Exposure to kitchen noise and heat.
- May be required to wear personal protective devices.
- Travel in all weather/road conditions.
- Potential exposure to chemicals and/ or biohazardous materials.