

HOME CARE DIETITIAN

DISTINGUISHING FEATURES OF THE CLASS: The work involves assessing the nutritional needs of patients and planning for the provision of foods and drink appropriate for the physical and medical needs of individuals receiving health services in their homes. The principal focus of the work is developing individual diet plans to meet both normal and therapeutic needs. The work is performed under the general supervision of the Director of Patient Services. A physician directs and reviews the provision of patient care needs. Supervision may be exercised over the work of Home Health Aides and nurses as necessary to properly provide planned diets. A Home Care Dietitian does related work as required.

TYPICAL WORK ACTIVITIES:

- Assesses the nutrient need of patients as affected by medical regimens, drug therapy, physical limitations, etc.;
- Develops a dietary plan for providing nutritional care to patients in their homes;
- Confers with physicians, nurses, Home Health Aides, and patients' families regarding therapeutic diets, normal nutrition, and adoption to economic and ethnic needs;
- Implements a monitoring system to determine need for adjusting patient's nutritional care plan;
- Maintains records and files which provide resource information concerning dietary information on new foods, ingredient analysis, preparation methods, and related data;
- May provide in-service dietary education to staff members;
- Prepares records and reports related to dietetic activities;
- Stays abreast of current practices and developments in dietetics.

FULL PERFORMANCE KNOWLEDGES, SKILLS, ABILITIES, AND PERSONAL CHARACTERISTICS: Good knowledge of the principles and practices of dietetics and diet therapy; good knowledge of the relationship of nutrient intake to health and to restorative and rehabilitative treatment; good knowledge of how various disease states and medical regimens alter nutrient needs; good knowledge of the processes involved in food preparation; an ability to advise and guide others in the provision of planned diets; ability to keep accurate records and reports; ability to follow oral and written directions; ability to get along well with others; physical condition commensurate with the demands of the position.

MINIMUM QUALIFICATIONS: Graduation from a regionally accredited or New York State registered college or university with a Bachelor's degree with specialization in foods and nutrition, dietetics, food preparation, or home economics with a major in nutrition or institution management and either:

- A.) Completion of an approved post graduate hospital dietetic internship or American Dietetic Association approved coordinated under graduation program;

OR

- B.) One year of post Bachelor's degree experience in hospital or therapeutic dietetic work;

OR

- C.) Possession of a Master's degree from a regionally accredited or New York State registered college or university in an appropriate field, such as dietetics and nutrition.

CATTARAUGUS COUNTY CIVIL SERVICE COMMISSION

Adopted: 3/24/81