PORTERVILLE DEVELOPMENTAL CENTER
DIETETIC SERVICES

DUTY STATEMENT

JOB CLASSIFICATION: Pre-Registered Dietitian

JOB TITLE: Clinical Pre-Registered Dietitian

GENERAL STATEMENT OF DUTIES:

Under direct supervision of a registered dietitian, to assist in the development and implementation of medical nutritional therapy for individuals in the Porterville Developmental Center (PDC) facility and perform other related work.

The classification of Pre-Registered Dietitian is a temporary appointment classification used for recruitment of professional dietitians. All appointments in this class are made on a temporary basis and are not to exceed nine months. Incumbents, upon becoming registered by the Commission on Dietetic Registration of the American Dietetic Association, will then become eligible for appointment to the class of Registered Dietitian.

SUPERVISION RECEIVED: Dietetics Assistant Director or his/her designee

SUPERVISION EXERCISED: None

PHYSICAL DEMANDS:

Must possess and maintain sufficient strength, agility, endurance, and sensory ability to perform the duties contained in this duty statement. Extensive use of telephones, computers, and other office equipment. May require continuous walking and standing within an 8-hour period, and prolonged sitting in front of a computer. Occasional test kitchen assignments will require use of kitchen equipment. Work site audits may require visits to unit kitchens and individual dining areas.

TYPICAL WORKING CONDITIONS:

Requires working with all levels of personnel within the organization. Incumbents will be exposed to all Clinical and Support services areas of the facility. Incumbents must have the ability and knowledge to use a Personal Computer. Ongoing interaction with facility personnel, stakeholders, vendors, etc. Position requires problem solving skills and ability to communicate effectively. Travel may be required. May work around wet surfaces. As situations arise, may be required to work extended hours or alternate shifts/days as necessary to complete required work. Like all employees of PDC, may have contact with individuals who have unpredictable behaviors and may be required to assist as trained with individual containment/restraint. Potential exposure to communicable diseases, body fluids, pesticides and cleaning chemicals.

ESSENTIAL FUNCTIONS:

A. **Lifting:** Lifting and/or carrying is required in all job assignments. The Pre-Registered Dietitian may be required to lift up to 50 pounds.

B. **Adaptability:** Employee must have the ability to adapt to various staffing needs and job assignments.

C. **Production at workplace:** Employee must have the ability to complete job assignments at a moderate, steady pace.

D. **Supervision:** Employee must have the ability to work under close supervision as part of a Dietetics staff. Must also have the ability to work alone without direct supervision in the office.

ESSENTIAL DUTIES:

40% Under the Supervision of a Registered Dietitian, Performs Nutrition Assessment, Monitoring and Evaluation

Assists in a clinical caseload as directed or assigned. Assists on individuals' special nutrition needs. Gathers information on individuals' nutritional history and assesses nutritional needs; documents and records individuals' nutritional needs and goals; monitors individuals' nutritional needs and goals. Interprets prescription for diets. Assists in establishing menus and recipes for use by food production personnel.

20% Under the Supervision of a Registered Dietitian, Implements Nutrition Therapy Plan

Assists in planning dietary intervention and strategies. Implements nutrition interventions in collaboration with the interdisciplinary team, including diet modifications and coordination of care. May provide normal nutrition education to individuals and staff. May attend interdisciplinary team conferences.

20% Safety/Security/Infection Control/Emergency Response

Applies strategies for the prevention and management of assaultive behavior. Promotes a safe and secure work environment through effective communication. Maintains professional individual/staff relationships. Identifies safety/security hazards and contraband control. Follows established food safety procedures when assisting with food production/service for inspections, emergencies, etc. Assists staff in the counting, distribution, and accounting for all utensils to prevent their use as weapons; inspecting facility to identify security breaches that could lead to individual escape; and observing and intervening in individual behavior that may signal an impending escape attempt.

10% Under the Supervision of a Registered Dietitian, Participates in Performance Improvement/Resource and Training Functions

May participate in committees relating to nutrition, food service, bioethics, performance improvement/quality assurance, and other issues.

10% May perform other duties as required.

Employee and Supervisor acknowledge that by signing this Duty Statement that they have discussed and agree to the expectations of the position.

Supervisor Name (Print)	Supervisor Signature	Date
Employee Name (Print)	Employee Signature	Date