# Dietitians

| Job Code | Job Title | Pay Grade |
|---|---|---|
| 8306R1 | Dietitian II | 28 |
| 8307R1 | Dietitian III | 30 |

**CONCEPT:**
Plans and conducts food service or nutritional programs that promote health and control of disease. May supervise activities of a department providing quantity food services; counsel individuals; or conduct nutritional research.

**TASKS:**
- Assesses nutritional needs, diet restrictions and current health plans to develop and implement dietary-care plans and provide nutritional counseling.
- Consults with physicians and health care personnel to determine nutritional needs and diet restrictions of individuals served.
- Offers advice on nutritional principles, dietary plans and diet modification, and food selection and preparation.
- Counsels individuals and groups on basic rules of good nutrition, healthy eating habits, and nutrition monitoring to improve quality of life.
- Monitors food service operations to ensure conformance to nutritional, safety, sanitation and quality standards.
- Coordinates recipe development and standardization and develop new menus to independent food service operations.
- Develops policies for food service or nutritional programs to assist in health promotion and disease control.
- Inspects meals served for conformance to prescribed diets and standards of palatability and appearance.
- Develops curriculum and prepare manuals, visual aids, course outlines, and other materials used in teaching.
- Prepares and administers budgets for food, equipment and supplies.

**LEVELS OF WORK**
- Class Group consists of two classes.

**Dietitian II:** This is administrative and professional dietetic work directing or assisting in directing a dietetic program. Work involves the application of advanced dietetic and nutritional principles to the planning, organizing, and directing of a dietary program in a state-operated facility or to the directing of operations in two or more food service departments requiring few modified diets.
**Minimum Requirements:** Registered as a Dietitian by the American Dietetic Association and licensed in accordance with (KSA 65-5906) at time of hire.

**Dietitian III:** This is administrative and professional dietetic work directing a total food service program. Work involves the application of advanced management, dietetic and nutritional principles to the planning, organizing, and directing of a large and complex dietary department providing individualized dietary programs for mentally and physically disabled residents or clients.
**Minimum Requirements:** Registered as a Dietitian by the American Dietetic Association and licensed in accordance with (KSA 65-5906) at time of hire and one year experience as a dietitian.

REF: 12/13
REV: 7/14
REV: 6/24