



DIETITIAN

Individuals assigned to positions in this series perform duties associated with professional dietetic work in a hospital or institution. Duties include planning and directing the preparation and serving of both regular and modified diets prescribed by a physician for patients or residents and a regular diet for personnel attached to the hospital or institution. Consults medical, nursing, and social service staff concerning problems effecting patients' food habits and needs. Formulates menus for therapeutic diets based on indicated physiologic and psychologic needs of patients and integrates them into the basic institutional menus. Inspects meals served to ensure conformance to prescribed diets and standards of palatability and appearance. Instructs individuals on nutritional principles, dietary plans, food selection, and preparation. Engages in research as instructed. Teaches nutrition and diet therapy to medical and nursing staff and other food service personnel as instructed. Performs other duties commonly assigned to positions in this series.

The levels in this series are based on responsibilities assigned to the positions. The actual level is determined by analysis and evaluation of responsibilities as reflected in provided documentation. Only those elements that distinguish levels of increased complexity, accountability, and/or knowledge, skill, or ability requirements will be considered in assigning grade levels. No specific task or combination of tasks should be construed to mean any one of the specific levels.

MINIMUM QUALIFICATIONS FOR ENTRY TO SERIES:

Requires licensure as a Licensed Registered Dietitian by the North Dakota Board of Dietetic Practice in accordance with North Dakota Century Code 43-44.

DIETITIAN I
GRADE J

3543

Responsibilities of individuals in this class consist of duties that are well defined and are accomplished through the use of a variety of closely related by different procedures, processes, or methods. Decisions involve the selection of duties to be performed and the procedures, processes, or methods to be used from among a few easily recognizable choices. Guidelines are available within the work environment but will require some interpretation and/or adaptation for application to specific cases or problems associated with assigned duties. Management responsibility is not required or may be limited in scope or duration. Individuals will be under general supervision and will be expected to plan and carry out assigned duties and resolve problems or unusual

situations with the use of guidelines, previous experience, or accepted practices. Individuals have some indirect impact on decisions in performing duties that produce and analysis, formal recommendation, or significant advice used by other in making decisions.

DESIRABLE KNOWLEDGE, SKILL, AND ABILITY:

Working knowledge of the basic principles, concepts, and methodology associated with dietetics and food preparation. Knowledge and/or skill required generally will have been gained through extensive specialized training, formal education, and/or relevant experience. Interpersonal skill is required to be able to consistently apply common courtesy in working with others.

DIETITIAN II
GRADE K

3544

Responsibilities of individuals in this class consist of duties that may vary depending on circumstances and may be accomplished through the use of a variety of procedures, processes, or methods. Decisions involve the analysis of circumstances to determine task involved and selection of the appropriate procedures, processes, or methods to accomplish the task. Guidelines are available within the work environment but will require some interpretation and/or adaptation for application to specific cases or problems associated with assigned duties. Management responsibility includes directing the work of others involved in activities of the same or a similar nature and generally working toward a common goal. Individuals have some indirect impact on decisions by performing duties that produce and analysis, formal recommendation, or significant advice used by others in making decisions.

DESIRABLE KNOWLEDGE, SKILL, AND ABILITY:

Considerable knowledge of the basic principles, concepts, and methodology associated with dietetics, food preparation and food service management. Knowledge and/or skill required will generally be gained through extensive specialized training, formal education, and/or relevant experience. A moderate degree of interpersonal skill is required to be able to communicate with and motivate others in the satisfactory performance of duties and responsibilities.

Eff. Date: 9/88

Rev: 1/00 – Word processing conversion

Rev: 7/12 – Conversion to Hay System