GENERAL DESCRIPTION

Performs advanced (senior-level) nutrition services work. Work involves planning, coordinating, and evaluating food selection and nutritional programs and services; planning and coordinating research studies; and developing policies and procedures. May supervise the work of others. Works under limited supervision, with considerable latitude for the use of initiative and independent judgment.

EXAMPLES OF WORK PERFORMED

Plans, develops, and coordinates nutrition and dietary services, projects, and programs.

Plans and conducts training sessions to improve nutrition knowledge of individuals providing health care.

Plans and coordinates studies and research in the area of food technology and nutrition.

Coordinates the development and evaluation of education and training materials.

Develops and interprets policies and procedures.

Develops food specifications and establishes food product evaluation testing procedures for sensory, chemical, and microbiological analyses.

Provides consultation and technical assistance to aid in the development of nutrition education programs.

Monitors and evaluates program operations to ensure compliance with federal, state, and local regulations, and to ensure nutritional, safety, sanitation, and quality standards are met.

Evaluates program operation efficiency and effectiveness, making recommendations for improvement as appropriate.

Reviews and analyzes reports of program operations.

May prepare the budget and monitor the use of program funds for compliance with regulations and instructions.

May supervise the work of others.

Performs related work as assigned.
GENERAL QUALIFICATION GUIDELINES

EXPERIENCE AND EDUCATION

Experience in dietitian or nutrition work. Graduation from an accredited four-year college or university with major coursework in dietetics, food and nutrition, food systems management, food science, or a related field is generally preferred. Experience and education may be substituted for one another.

KNOWLEDGE, SKILLS, AND ABILITIES

Knowledge of food and nutrition, of food systems management, of food science and technology principles, and of federal program evaluation requirements.

Skill in interviewing.

Ability to counsel on food and nutrition, to interpret laws and regulations, to plan nutrition and dietary services and programs, to plan and conduct food technology and nutrition research, to examine and evaluate the need for nutrition and dietary services and programs, to communicate effectively, and to supervise the work of others.

REGISTRATION, CERTIFICATION, OR LICENSURE

May require licensure as a nutritionist or dietitian.