

SCHOOL DIETITIAN

DISTINGUISHING FEATURES OF THE CLASS:

This position coordinates the nutritional aspects of a school meal program. It is important professional work involving responsibility for planning and directing dietary programs and applying the principles and practices of nutrition and management to menu planning, food preparation and service. The work is performed under the general direction of a school lunch director, school lunch manager or similar position. Supervision may be exercised over cooks, cook-managers, senior food service helpers, food service helpers and other school meal personnel.

TYPICAL WORK ACTIVITIES:

1. Plans and supervises the preparation of meals for students and school employees;
2. Confers with food service personnel, physicians and nurses relative to nutritional value of meals;
3. Teaches principles and practices of food preparation and service to cafeteria and staff;
4. Advises on the purchase of all food used in the school meal program;
5. Advises on the purchase, care and maintenance of all equipment used in food preparation and service;
6. Inspects work areas to insure observance of sanitary standards;
7. Provides in-service education for staff;
8. Counsels students and teachers regarding nutrition;
9. May direct the keeping of records and making of reports on the number of meals served;
10. May counsel students and their families regarding special diets and nutrition;
11. May maintain and direct an on-going menu committee involving students and parents;
12. Does related work as required.

FULL PERFORMANCE KNOWLEDGE, SKILLS AND ABILITIES:

Thorough knowledge of the principles and practices of dietetics and diet therapy; good knowledge of food values and cost; good knowledge of modern methods, materials and appliances used in large scale food preparation and service; good knowledge of the sanitary aspects of food preparation and service; skill in menu planning and food preparation and in the operation of kitchen appliances; ability to train cooks and other employees assigned to food service work; ability to judge foods and to determine their conformity to standard requirements; ability to keep accurate records and to prepare analytical reports in connection with the work; ability to follow oral and written directions; ability to get along well with others; resourcefulness; cleanliness; physical condition commensurate with the demands of the position.

MINIMUM QUALIFICATIONS:

- EITHER: (A) Graduation from a regionally accredited or New York State registered four year college or university with a Bachelor's degree in dietetics, nutrition or closely related field and completion of an approved dietetic internship or its equivalent as determined by the New York State Department of Health;
- OR: (B) An equivalent combination of the above training and experience.

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ADOPTED: 02/25/80