

Registered Dietician

Job Title:	Registered Dietitian
FLSA Classification:	Exempt
Department:	Clinic
Supervisor:	Registered Dietician Manager

Job Summary

Under the supervision of the Registered Dietician Manager, displays a comprehensive knowledge of clinical nutrition and therapeutic diets; completes participant nutritional assessments and reassessments as needed; obtains participant food preferences and observes for adherence to dietary modifications; determines adequacy of current diet and supplements when necessary; conducts meal rounds and sanitation inspections; provides nutrition education to participants, caregivers, and Innovative Integrated Health staff.

Essential Job Functions

- Participate as a member of the interdisciplinary team (IDT); perform initial, semi-annual, unscheduled, and annual assessments of participants; and develops and implements the nutritional plan of care, including physician orders for special diets, for each participant.
- Involved in the development and implementation of QAPI activities.
- Responsible for supervision of dietary aide; meet with dietary aide regularly.
- Monitor therapeutic diets and special dietary modifications, and communicate concerns with interdisciplinary team; determine each participant's need for liquid nutritional supplements; and order as needed.
- Monitor participant food intake; follow up with dietary aide, interdisciplinary team, and participants with comments/concerns.
- Assess participants' access to food and make appropriate referrals to interdisciplinary team for: meal preparation evaluation, Meals on Wheels, sack lunches, grocery shopping needs, and meal preparation provided.
- Communicate with in-home service providers regarding participants' meal preparation skills, safety in the kitchen, stock of groceries, and intake of food and fluids at home as needed.
- Monitor adequacy of lunch and snack menus for the center.
- Update sack lunch list, supplement sheet, and feeding room guide as needed.
- Assist with meal service.
- Monitor stock in refrigerator, freezer, and dry storage as needed.
- Communicate regularly with vendors.

- Monitor dietary expenditures, complete budget reports, anticipate projected budgetary needs, and discuss with supervisor.
- Maintain safe and sanitary working environment; and follow Innovative Integrated Health safety policies and procedures; handle potentially infectious specimens with appropriate biohazard precautions and practice Universal Precautions.
- Provide basic nutrition and sanitation education for participants, families, primary caregivers, and/or Innovative Integrated Health staff as needed.
- Participate in wound care meetings with updates on participants' nutritional status; family meetings; and work area development and department meetings.
- Responsible for staff hiring, orientation, training, and development, and performance appraisal; set clear expectations and assign appropriate authority to staff; hold staff accountable for their scope of work and compliance to company policies and procedures.
- Interact in a courteous, pleasant, and friendly manner with participants and families, Innovative Integrated Health staff, and staff at contracted facilities, as applicable; and demonstrate effective partnership management skills.
- Maintain the confidentiality of all company procedures, results, and information about participants or families.

Non-Essential Job Functions

- Attend and participate in staff meetings, in-services, continuing education classes, projects, and committees as assigned; and maintain required certifications.
- Adhere to and support the center's policies, practices, and procedures.
- Accept assigned duties in a cooperative manner; and perform all other related duties as assigned.
- Be flexible in schedule of hours worked; demonstrate dependability, punctuality, and work area readiness.

Working Conditions and Physical Demands

The working conditions and physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Requires full range of body motion including handling and lifting, manual and finger dexterity, and eye-hand coordination.
- Requires standing, walking, pushing, bending, kneeling, and reaching at arm's length and overhead in PACE center for prolonged periods of time.
- Requires the ability to use and maintain department equipment.

- Requires the ability to lift/carry up to 50 pounds and push or pull objects exceeding 150 pounds, using appropriate body mechanics.
- Requires corrected vision and hearing to normal range, with or without reasonable accommodation.
- Must be able to document care provided in participant's service records.
- Requires working under stressful conditions. Working conditions may be noisy and crowded with fluctuating indoor temperatures. Moderate pressure to meet scheduled appointments while dealing with frail and confused participants. Subject to participants that may have the potential for verbal or physical aggression.
- May be exposed to a risk of bodily injury through contact with moving instrumentation, toxic substances, medicinal preparations, bodily fluids, communicable diseases, and any other conditions common in a clinic environment. Subject to unpleasant odors.

Experience

- Minimum of one (1) year of documented experience working with a frail or elderly population.

Knowledge, Skills, and Abilities

- Comprehensive knowledge of clinical nutrition and therapeutic diets; and ability to assess clients' nutritional needs.
- Skilled in medical terminology, including knowledge of the appropriate documentation for completing written assessments.
- Ability to establish and maintain effective communication with employees, participants, and the public.

Education and Certification

- Bachelor's degree from an accredited college or university in food science, nutrition, and/or dietetics.
- Certified by the Commission on Dietetic Registration (CDR) as a Registered Dietitian.
- Is medically cleared for communicable diseases and has all immunizations up-to-date before engaging in direct participant contact.

Core Values

- **Respect** at the core of our interactions.
- **Honesty and Integrity** with every endeavor
- **Patient – Centered** care aligned with participant values, beliefs, and preferences.
- **Encouragement** that motivates and empowers others to be the best they can be.



- **Quality Care** that is efficient, transformative and innovative.

Acknowledgment

I have read the above job description and fully understand the requirements set forth therein. I meet all the requirements of this position, and I can perform all essential functions of the job with or without reasonable accommodations. I agree to abide by the requirements set forth in this document.

I understand the contents of this job description are presented as a matter of information only and as guidance as to the expectations of Innovative Integrated Health (IIH) for this position. This job description is not intended to give rise to contractual rights or obligations, or to be construed as a guarantee of employment for any specific period of time or for any specific type of work. Furthermore, IIH reserves the right to interpret, amend, modify, or cancel or withdraw any or all sections or provisions of this job description at any time with or without notice.

I understand that employment at IIH is “at will”, meaning that employment is for no definite period of time and may be terminated by me or IIH at any time and for any reason.

Employee Print Name

Employee Signature

Date

We are an Equal Opportunity Employer and do not discriminate against any employee or applicant for employment because of race, color, sex, age, national origin, religion, sexual orientation, gender identity, status as a veteran, and basis of disability or any other federal, state or local protected class.