

NUTRITIONIST II

Work in this class involves providing professional nutritional services with a significant amount of time being spent serving clients with comprehensive nutrition needs or coordinating the activities of a limited and small nutrition program while providing limited, professional direct client nutrition services. These positions are located in local health departments, State agencies, and the university system. Employees in this class will either provide comprehensive and in-depth nutrition assessments and counseling with a significant amount of time dealing with clients with chronic medical problems; or serve as a lead worker in coordinating the administrative and supervisory activities of a small nutrition program, as well as providing professional nutritional services to client. This level is distinguished from the Nutritionist I by the application of nutritional theories and concepts, depth of nutritional assessment and counseling, and/or by the lead worker function. Employees may supervise lower level staff in vendor monitoring, program eligibility determination, and basic nutritional assessments. Work may include other related assignments as determined by the appropriate management. Employees usually report to a higher level nutritionist, physician, or local health director.

I. DIFFICULTY OF WORK:

Variety and Scope - Work assignments include providing comprehensive nutritional care to clients or patients and/or serving as the lead worker in coordinating the activities of a small nutrition program. Situations in which employees provide direct nutritional services in the Special Supplemental Food Program for Women, Infants, Children (WIC) program deal primarily with high risk patients as identified in the program standards, with a limited number of clients who may have chronic medical problems such as renal disease, or have relatively complex nutritional needs. Clients are referred from lower level nutritionists and clinicians for the employees to determine program eligibility, complete a nutrition assessment, and examine food preferences in relationship to client needs. Work requires the employees to provide more in-depth individual counseling concerning therapeutic diets, developmental processes, programmatic parameters, and nutrition principles. Employees are also involved in nutrition training and consultation to paraprofessional and professional staff, as well as community agencies and groups. Employees serving as a lead worker coordinate the activities of a limited and small nutrition program while providing limited professional direct client nutritional care, and are responsible for managing the WIC program within a local health department. Employees are designated as the WIC direct and incorporate State directives into their daily work plans. Employees rely upon the technical assistance of the regional consultant for policy interpretation, additional training, and budgetary matters. Work requires the employees to plan for the daily activities of the nutrition program, modify state policies into systematic operational procedures, provide inservice programmatic training, and handle any vendor problems which might arise. The employees usually deal with clients within the WIC program and, on occasion, may provide limited nutrition care to clients with chronic medically related problems such as diabetes.

Intricacy - Employees spending a considerable amount of time in providing comprehensive nutritional services to clients with chronic medical and nutritional problems develop client care plans based upon the nutritional assessment. The nutritional assessment may be characterized as standard, but employees at this level independently detect subtleties that may impact on the patients' condition. The nutrition care plan is detailed and specific as to the interaction of various nutrients as it relates to the clients' needs and condition. Employees at this level demonstrate a knowledge of nutrition theories in explaining the interrelationships of various nutrients in dealing with nutritional and/or medical problems. The nutrition care plans are reflective of nutrition theory and practices which aid in the intervention and modification of dietary habits. Employees may be required to recommend the minor modification of a therapeutic diet in addition to explaining the intricacies of such a diet-restriction. Employees coordinating the activities of a small nutrition program provide direct service care which is reflective of the above and/or that described in Nutritionist I and independently incorporate the various agency and state directives into their daily work plans.

Subject Matter Complexity - Work requires a considerable understanding of the theories, concepts, principles, and practices of nutrition as it applies to a healthcare care setting. Employees utilize subject matter knowledge and program requirements in providing nutritional care.

Guidelines - Guidelines include standard assessment procedures, professional reference materials, nutrition program reference manuals, and professional standards, Employees independently apply these guidelines or seek advice from either a higher level nutritionist, the State Office, or an agency head.

II. RESPONSIBILITY:

Nature of Instructions - Employees typically are aware of their respective monthly clinic assignments. Employees may seek technical advice for clients with complex nutritional needs especially in the area of disease pathophysiology. Employees receive new and modified administrative and programmatic directives and, depending upon the setting, may incorporate these directives into the daily work plans. Employees receive on-the-job training from higher level nutritionists or Nutrition Program Consultants.

Nature of Review - Direct client care is independently performed and documented in the medical record. Work may be reviewed during a quarterly in-house review or during the annual monitoring visit. General administrative review is either provided by a higher level nutritionist, Nutrition Program Consultant, or agency director.

Scope of Decisions - Decisions regarding comprehensive nutrition services will affect the health of the clients and/or decisions may affect the direction and priorities of the program. .

Consequence of Decisions - Professional decisions regarding the nutrition assessment counseling, and inservice training may affect the clients' medical and/or nutritional status. Decisions concerning program direction may affect the program purpose and impact upon the clients participating in the program.

III. INTERPERSONAL COMMUNICATIONS:

Scope of Contacts - Work requires contact with clients, various professional disciplines, and community resources.

Nature and Purpose - Employees work with clients and other professionals in providing and advising on comprehensive nutritional care and/or in providing on-the-job training and program orientation. Employees are also a resource for community groups.

IV. OTHER WORK DEMANDS:

Work Conditions - Employees work in a local health department setting which could be characterized as disagreeable.

Hazards - Employees have contact with clients and professionals which could rarely be considered potentially dangerous.

V. RECRUITMENT STANDARDS:

Knowledges, Skills, and Abilities - Considerable knowledge of principles of normal and therapeutic nutrition. Considerable knowledge and skill in nutrition and dietary assessment techniques (anthropometric, biochemical, clinical and dietary), and in interpretation of data. Knowledge of interrelationships between health and social service programs, and of appropriate community resources for referral of clients. Knowledge of human behavior and techniques for effecting behavior change. Skill in writing clear, concise entries using the protocol for progress notes in clients' health/medical records ability to interview and provide counseling. Ability to understand an individual's socio-economic status

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and life-styles with respect for individual differences. Ability to monitor and maintain quality standards of nutrition care using current standards of practice. Ability to organize and manage time and resources.

Minimum Education and Experience - Bachelor's degree in foods and nutrition, public health nutrition, or dietetics from an appropriately accredited institution and one year of experience in nutrition; or completion of an ADA approved dietetic internship with ADA Commission on Dietetic Registration eligibility preferred; or master's degree in nutrition or public health nutrition from an appropriately accredited institution with ADA Commission on Dietetic Registration eligibility preferred; or an equivalent combination of education and experience.

Administering the Class - Candidates should provide documentation from their respective university or college certifying Commission eligibility and/or indicating completion of an ADA approved dietetic internship, if applicable. If Commission registered, candidates may provide registration number.