**Job Description: Registered Dietician (RD)**

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1. **PURPOSE/OBJECTIVE**

This position is to work within an interdisciplinary team to provide person centered care and assistance to meet and oversee the nutritional well-being and dietary care needs in all development stages supporting activities of daily living.

**2.0 JOB SUMMARY:**

The **Registered** **Dietician (RD)** is responsible for providing nutrition care and documenting nutrition for [patients/clients/residents] requiring assistance or ongoing support. The RD assesses, develops, implements, and evaluates the nutrition care for all [patients/clients/residents]. The RD works closely with [patients/clients/residents], families, caregivers, and health care team spanning the continuum of care in [home, community or health care facilities] while adhering to [Organization’s Name] policies, process, safe work practices and procedures.

**3.0. FUNCTION:**

Play a key role in providing safe, quality person centered care as part of a team while reflecting the shared vision and values of [Organization’s Name] [in accordance with [legislation/ regulations/applicable standards].

**4.0 EDUCATION/MINIMUM REQUIRMENTS:**

**List the qualifications or minimum requirement as required for you organization and/or** **minimum timeframes if required such as:**

* Bachelors degree with a focus in Foods and Nutrition from an accredited Canadian University (or equivalent).
* Current or eligible for registration with the College of Dietitians of Alberta

**5.0 SKILLS/KNOWLEDGE:**

**List the skills and knowledge as required for your organization such as:**

* Current Basic Cardiac Life Support
* First Aid Certification High safety and hygiene standards.
* Experience working with seniors in the community health services setting
* Knowledge and commitment to person-centered care
* Knowledge of available community and government resources
* Knowledge of effects of aging, disease and disability on [patient/resident/client] and the [patient/resident/client] family
* Ability to effectively work independently and as a member of a multi-disciplinary team.
* Excellent communication and concern resolution skills to and ability to adapt to meet needs of [patients/clients/residents], family members, co-worker and community partners.
* Able to multitask, prioritize, and manage time efficiently.
* Effective organizational, critical thinking, problem-solving and decision-making skills.

**6.0 PHYSICAL REQUIREMENTS:**

* Ability to meet the physical requirements including:
	+ Lifting up to maximum 15 lbs
	+ Carrying/transporting objects up to maximum 15lbs
	+ Bending, crouching, kneeling, reaching, stretching
	+ Pushing and pulling up to maximum 50 lbs
	+ Standing for prolonged period of time
	+ Frequent walking covering long distances

**7.0. DUTIES AND RESPONSIBILITIES:**

**List the duties and responsibilities required for your organization in this role such as:**

* Perform feeding/nutritional assessments of [patient/resident/client] to assess risk and develop individual eating and nutritional plans.
* Plan, develop, implement, evaluate and communicate [patient/client/resident] nutrition plans in collaboration with the [patient/client/resident] and other health care professionals to lead the delivery of safe/nutritious
* Provide ongoing monitoring of [patient/client/resident] care and/or services and adjust nutrition plans or services as needed.
* Deliver nutrition education and counselling to [patient/resident/client], family members, other caregivers and employees to support nutrition care.
* Provide leadership, direction and education for team members involved in the provision of client care by mentoring and promoting new initiative.
* Coordinate continuous quality improvement of nutrition care, food services and dining experience.
* Oversee the restorative feeding and dining program.
* Attend and participate in [patient/resident/client] care meetings as necessary.
* Relate information to food production to appropriate staff.
* Manage care in line with patient/resident/client plan or care; organizational policies and procedures, continuing care health services standards. accommodation standards, and relevant legislation and regulations.
* Maintain and follow proper procedures and legalities in adhering to confidentiality and records keeping pertaining to [patient/client/resident], employee and organizational data.
* Observe and report on [patient/resident/client] care service utilizing appropriate [Organization Name] forms or tools.
* Respond to [patient/resident/client], their family and caregiver concerns and ensure appropriate action taken within decision making authority and or concern communicated to supervisor.
* Attend staff meetings as required and attend in services to develop knowledge and skills.
* Complete other duties as assigned.

**8.0. SAFETY RESPONSIBILITES**:

**List the safety responsibilities required for your organization in this role such as:**

* Comply with [Organization’s Name] Health and Safety policies and procedures, safe work practices and requirements of the Alberta Occupational Health and Safety Legislation,
* Take reasonable care to work safely and carry out duties as to not cause accidental injury to themselves, fellow employees or the general public;
* Mentor team members to fulfill Occupational Health and Safety standards and values.
* Monitor compliance with health and safety policies, procedures, and standards.
* Immediately report all injuries, near misses or potential hazards to direct supervisor or alternate as appropriate;
* Know the location of all fire extinguishers, fire alarms or other warning devices;
* Ensure all personal safety equipment (PPE) is being used properly; maintained and report defective or missing PPE to direct supervisor or alternate as appropriate;
* Meets infection prevention and control requirements by adhering to infection control guidelines and practices and procedures and additional precautions when required;
* Handle and dispose of hazardous materials according to WHMIS and care area policies and guidelines.
* Seek, offer and accept assistance when required.
* Use equipment and supplies according to established standards and procedures.
* Maintain and promote a safe working environment at all times.
* Awareness of role and participating in any emergency response and/or drills. Know and understand organizational response plan, assisting in all safety demonstrations and fire drills.
* Refrain from or participate in workplace harassment and/or violence

**9.0** **OCCUPATIONAL JOB HAZARDS**

**List the occupational job hazards (ensure that high hazards are included) for this role such as:**

* Sitting for prolonged periods of time on the phone or at a computer, repetitive manual tasks, bending and reaching can increase forces on muscles and tendons contributing to fatigue or musculoskeletal strain.
* Regular standing and walking for lengths of time can increase forces on muscles and tendons contributing to fatigue.
* Obstructions in walkways, including cables, boxes, crates, bins, and equipment can result in trips.
* Working with [patient/resident/client] can result in exposure to bacteria, viruses, noxious agents and bodily fluid increasing risk of acquiring illness and/or infection and can threaten health.
* Floor contamination such as spillages of water and/or chemicals can result in slips.
* Obstructions in the walkways including debris, cords, and bins can result in trips.
* Working in the community, with[patients/residents/clients], their families and working alone may result in exposure to workplace violence and harassment.

**10.0 INTERNAL TRAINING REQUIRED:**

**The following training will be required and provided to any potential employee as part of orientation and on-going training.**

**[List any additional training that your organization would be providing as a requirement for the position] Examples could include the following:**

* General Orientation
* WHIMIS
* [Organization’s Name] Dietitian orientation program; including # of supervised shifts
* Site Specific training
* Organizational Leadership program