

Dietetic and Nutrition Specialist

CLASS TITLE	CLASS CODE	SALARY GROUP	SALARY RANGE
DIETETIC AND NUTRITION SPECIALIST I	4016	B18	\$45,521 - \$71,055
DIETETIC AND NUTRITION SPECIALIST II	4017	B20	\$51,158 - \$81,351
DIETETIC AND NUTRITION SPECIALIST III	4018	B22	\$57,614 - \$93,138

GENERAL DESCRIPTION

Performs nutrition services work involving planning and implementing food selection and nutritional programs; providing counseling, technical assistance, and referrals on nutrition and dietary services; and developing food technology testing procedures.

EXAMPLES OF WORK PERFORMED

Interviews patients, staff, and caregivers to obtain information related to patients' dietary needs.

Develops and implements nutrition care plans based on nutritional need assessments.

Develops individualized menus to meet patients' specialized medical or physical needs.

Provides nutrition education and dietary counseling services.

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

Evaluates data on food market research, food specifications, and nutrition analysis procedures.

Refers individuals to other agencies or institutions for nutrition and dietary services as appropriate.

Conducts sensory evaluations and technical analyses of food products.

Monitors food service operations to ensure nutritional, safety, sanitation, and quality standards are met.

Provides professional oversight and guidance to other occupations or support staff to ensure compliance with and adherence to regulatory standards and established procedures.

Performs related work as assigned.

DESCRIPTION OF LEVELS

Examples of work and descriptions are meant to progress through the levels. For example, an employee at a level III may also perform work listed within the previous levels.

Note: Factors that may distinguish between journey and senior levels include the degree of independence in performing the work, the complexity of the work, the scope of the responsibility and nature of the program, and the employee's related experience. Other factors may include the complexity and responsibility of assigned caseloads, specialization of practice, and type of practice setting. Employees at the journey level generally manage more routine or standard caseloads using foundational medical knowledge, while escalating unusual or complex cases to more experienced senior-level employees. Journey-level employees may independently perform the full range of work identified within current or previous levels or may assist others performing work of greater complexity. Senior-level employees may perform the full range of work identified within each level, and/or may coordinate and/or oversee that work.

DIETETIC AND NUTRITION SPECIALIST I: Performs entry-level to routine (journey-level) nutrition services work. Works under moderate supervision, with limited latitude for the use of initiative and independent judgment.

DIETETIC AND NUTRITION SPECIALIST II: Performs complex (journey-level) nutrition services work. May provide guidance to others. Works under general supervision, with moderate latitude for the use of initiative and independent judgment. Employees at this level may:

- Develop nutrition education training materials and literature, and plan and conduct nutritional training sessions.
- Interpret nutritional policies, functions, and philosophies for professional and other groups
- Investigate complaints and deficiencies pertaining to dietary and nutrition services.
- Monitor and evaluate program operations to ensure compliance with federal, state, and local regulations; and to ensure that nutritional, safety, sanitation, and quality standards are met.

DIETETIC AND NUTRITION SPECIALIST III: Performs advanced (senior-level) nutrition services work. May supervise the work of others. Works under limited supervision, with considerable latitude for the use of initiative and independent judgment. Employees at this level may:

- Plan and conduct training sessions to improve nutrition knowledge of individuals providing health care.
- Plan and coordinate studies and research in the area of food technology and nutrition.
- Develop and interpret policy and procedures.
- Evaluate nutrition education training materials and literature.
- Develops food specifications and establishes food product evaluation testing procedures for sensory, chemical, and microbiological analyses.
- Evaluate program operation efficiency and effectiveness, making recommendations for improvement as appropriate.

- Review and analyze reports of program operations.
- Prepare the budget and monitor the use of program funds for compliance with regulations and instructions.

GENERAL QUALIFICATION GUIDELINES

EXPERIENCE AND EDUCATION

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

KNOWLEDGE, SKILLS, AND ABILITIES

For all levels

- Knowledge of food and nutrition, food systems management, and food science and technology principles.
- Skill in interviewing.
- Ability to counsel on food and nutrition, to develop nutrition care plans, to conduct evaluations of food and nutrition, and to communicate effectively.

Additional for Dietetic and Nutrition Specialist II - III levels

- Knowledge of federal program evaluation requirements.
- Ability to interpret laws and regulations, to plan nutrition and dietary services, to plan and conduct food technology and nutrition research, and to provide guidance to others.

Additional for Dietetic and Nutrition Specialist III level

 Ability to examine and evaluate the need for nutrition and dietary services and programs, and to supervise the work of others.

REGISTRATION, CERTIFICATION, OR LICENSURE

Licensure as a dietitian by the State of Texas is generally preferred.

May require certification as a nutritionist specialist.