



CLASSIFICATION NO. 545
Established: 12/75
Revised/Retitled: 6/79
Revised: 7/11, 11/17
FLSA: Exempt
EEO: 2

NUTRITIONIST

CLASS CHARACTERISTICS

Under direction, to provide professional level nutrition assessment and counseling to high risk clients; to review, prepare and deliver appropriate nutrition education for clients; to develop specialized nutrition plans and provide individualized education and support for clients; to assist in the care coordination of high risk clients with providers and community health nurses; to provide technical assistance and nutritional consultation to County staff and the community; and to do other work as required.

DISTINGUISHING CHARACTERISTICS

The Nutritionist provides direct nutritional assessment, counseling and education to and clients, County and professional staff, and other County residents in developing and maintaining optimum health, disease prevention and control, and eliminating and preventing malnutrition through accepted professional nutrition standards. Nutritionists also provide technical assistance to Nutrition Assistants.

The Nutritionist differs from the Nutrition Assistant that assesses client eligibility for participation in the Women, Infants and Children (WIC) supplemental food program and provides targeted and best practice nutrition information, education and counseling to clients, but does not serve high risk clients.

TYPICAL TASKS

Duties may include but are not limited to the following:

1. Develops and implements nutrition care plans for high risk clients; provides coordination of care; refers clients to appropriate resources within public health or the local community.
2. Certifies high-risk clients for the WIC supplemental food program; prescribes supplemental foods.
3. Provides nutrition assessment, counseling, and therapeutic dietary instruction for high and normal risk clients, including diabetes, cholesterol reduction, and tube feeding; collects anthropometric and biochemical information from participants including blood hemoglobin screening; develops individual nutrition plans.
4. Delivers nutrition education to clients and staff; develops and presents group nutrition education classes for clients; assists in initial nutrition training for staff to meet state certified requirements.

5. Provides nutrition technical assistance and consultation to nutrition assistants and community health workers; provides technical assistance to provider and nursing staff regarding nutrition information, such as formulas, special diet intervention, and food products.
6. Assesses nutritional needs and risks of target populations and recommends policies, standards and services to meet those needs; participates in the development of policies, procedures, standards and services for nutrition assessment, education and intervention; contributes to the development and evaluation of the nutrition education activities and materials.
7. Researches current dietary practices, dietary trends and new products as needed; maintains contact with other nutrition resources in the community; attends meetings and other professional development functions.
8. Collaborates with community agencies and departmental programs in the coordination of nutrition programs and services to clients and County residents; may provide nutrition consultation to other agencies; may provide technical advice to institutions and groups providing direct feeding services.

REQUIRED KNOWLEDGE AND SKILLS

Thorough knowledge of: Principles, techniques, and practices of nutrition education, breastfeeding education, and public health objectives.

Working knowledge of: Integral factors such as social, cultural and economic conditions influencing diet and health; methods and techniques of nutritional education and counseling; recommended normal and therapeutic nutrition practices for all age groups with emphasis on maternal, infant, and child nutrition; educational methods and skills to train others; comparative costs of various foods in relation to their nutritional values; WIC Program regulations for eligibility, food benefits and education; principles and procedures of record keeping and reporting; English spelling, punctuation, grammar and composition; basic math; research techniques and procedures; standard office equipment, including computer systems and software programs; customer service techniques; principles, practices and program policies of public health; community agencies and resources, and how to effectively utilize them for individuals and groups of clients; contemporary nutrition problems and current methods used to address their resolution.

Skill to: Effectively provide direct nutritional education and participant centered counseling services to individuals and groups; assess clients nutritionally at high-risk and determine appropriate diet plans in accordance with ADA guidelines; document nutrition assessments and care plans in medical charts; apply nutrition principles, practices and techniques to public health programs; utilize community services and resources effectively to meet client needs; analyze foods, menus, food preparation and other related nutrition/diet functions for nutritional content and adequacy; gather data and prepare reports; make comparative cost studies of foods; perform consultative services by providing information, nutritional, educational and training activities; present information effectively in formal written and verbal formats; establish and maintain effective working relationships with clients, the public, staff, other agency personnel and the community; communicate effectively, both orally and in writing; gain cooperation through discussion and persuasion with culturally diverse and high risk clients.

WORKING CONDITIONS

Duties involve exposure to bodily fluids and routine contact with individuals who may have communicable diseases.

MINIMUM QUALIFICATIONS

Minimum qualifications are used as a guide for establishing the minimum experience, education, licensure, and/or certifications required for employment in the classification. The following minimum qualifications are established for this classification. Additional minimum qualifications and special conditions may apply to a specific position within this classification and will be stated on the job announcement.

Experience: A minimum of one (1) year of related experience that would provide the required knowledge and skills to perform the responsibilities of this position.

Licenses/Certifications:

The following licensure/certifications are required at the time of hire.

- American Red Cross CPR/PR, AED and Blood borne Pathogens certifications
- Registration as a dietician with the Academy of Nutrition and Dietetics.
- Licensure through State of Oregon Board of Licensed Dietitians
- Basic Life Support (BLS) certificate

PRE-EMPLOYMENT REQUIREMENTS

Must successfully pass a criminal history check which may include national or state fingerprint records check.

Must pass a pre-employment drug test.

Driving is required for County business on a regular basis or to accomplish work. Incumbents must possess a valid driver's license, and possess and maintain an acceptable driving record throughout the course of employment.

POST-EMPLOYMENT REQUIREMENTS

Within Public Health, must possess Authorized Competent Professional Authority (CPA) at Professional level as certified by State of Oregon WIC Program within six months of hire.