<table>
<thead>
<tr>
<th>CLASS TITLE</th>
<th>CLASS NUMBER</th>
<th>PAY RANGE</th>
<th>EFFECTIVE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dietetic Technician</td>
<td>42420</td>
<td>09</td>
<td>05/06/1990</td>
</tr>
<tr>
<td>Dietitian</td>
<td>42423</td>
<td>11</td>
<td>01/09/2005</td>
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<tr>
<td>Dietetic Consultant</td>
<td>42424</td>
<td>11</td>
<td>05/06/1990</td>
</tr>
<tr>
<td>Dietary Operations Manager</td>
<td>42425</td>
<td>12</td>
<td>11/03/2013</td>
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</table>

**CLASS CONCEPT:**

- **Dietetic Technician:** The full performance level class works under general supervision & requires considerable knowledge of dietetics/nutrition in order to collect data & information concerning patients' food acceptance & plate waste studies, perform routine quality assurance activities related to monitoring of patient services & prepare production sheets from daily ward census.

- **Dietitian:** The full performance level class works under general supervision & requires considerable knowledge of dietetics/nutrition in order to plan, evaluate & implement diets for clients.

- **Dietetic Consultant:** The advanced level class works under direction & requires thorough knowledge of dietetics/nutrition in order to serve as consultant between central office & all institutions of agency.

- **Dietary Operations Manager:** The supervisory level class works under general direction & requires thorough knowledge of dietetics/nutrition in order to manage entire dietary department & supervise all dietitians &/or food service supervisory/managerial personnel or in Department of Rehabilitation & Correction (DRC), directs the clinical dietary program for all public & private institutions & directs public & private staff regarding state federal dietary regulations & DRC policies & procedures.
JOB DUTIES IN ORDER OF IMPORTANCE: (These duties are illustrative only. Incumbents may perform some or all of these duties or other job-related duties as assigned.)
Collects data & information concerning patients’ food acceptance & plate waste studies, performs routine quality assurance activities related to monitoring of patient services (e.g., temperature test trays, visits with patients for food acceptance surveys, performs plate waste studies), prepares production sheets according to daily ward census, receives written physician diet orders & makes changes on menu cards & special diet list, prepares & maintains files & information (e.g., patient cardex file, special diet list, daily census report, daily tray count, quarterly diet census, doctor's tray critique, liquid diet & fat free diet counts), assures nutritional supplements & special feedings are prepared when ordered & coordinates information between nutrition & food service department.

Checks quality & quantity of food & reports problems & discrepancies to food service manager; assists dietitians in communication of patient dietary needs; advises food service supervisors in proper interpretation of menus; distributes diet trays in main dining room; assists in serving diets; implements & coordinates clientele transfers, diet modifications & activities within dietary department.

Participates in planning & implementation of educational in-service training for dietary department staff; operates audio-visual equipment; procures materials in educational programs; assists dietitian in instructing patients in proper eating habits, basic nutrition &/or reduction programs; provides in-service training to ward personnel in proper food handling.

MAJOR WORKER CHARACTERISTICS:
Knowledge of dietetics/nutrition, interviewing; public relations; state & federal dietetics & nutrition standards*; employee training & development*. Skill in operation of audio-visual equipment*. Ability to define problems, collect data, establish facts & draw valid conclusions; develop good rapport with residents; calculate fractions, decimals & percentages; prepare meaningful, concise & accurate reports; gather, collate & classify information about data, people or things.

MINIMUM CLASS QUALIFICATIONS FOR EMPLOYMENT:
Graduate of associate degree program approved by American Dietetic Association or Ohio Board of Dietetics per Section 4759.10(B) of Revised Code.
- Or completed program meeting academic standards set by American Dietetic Association for dietitians, received baccalaureate or higher degree from school, college or university approved by regional accreditation agency recognized by council on postsecondary accreditation per Section 4759.10(E) of Revised Code.

TRAINING AND DEVELOPMENT REQUIRED TO REMAIN IN THE CLASSIFICATION AFTER EMPLOYMENT:
Not applicable.

UNUSUAL WORKING CONDITIONS:
Not applicable.
CLASS TITLE: Dietitian
CLASS NUMBER: 42423
B. U.: 11
EFFECTIVE: 01/09/2005
PAY RANGE: 11

JOBS DUTIES IN ORDER OF IMPORTANCE: (These duties are illustrative only. Incumbents may perform some or all of these duties or other job-related duties as assigned.)

Plans, evaluates & implements regular, special & modified diets to ensure compliance with state & federal regulations, treatment plans & accreditation standards.

Completes nutrition assessments of clients (e.g., reviews medical chart, interviews direct care staff, interviews patient regarding likes, dislikes, allergies &/or chewing or digestion problems).

Maintains dietary & nutrition records, reports & progress notes (e.g., patient charting, census sheets, daily/monthly/quarterly reports, treatment plans).

Plans &/or conducts in-service training programs pertaining to nutrition for clients & staff & attends various meetings (e.g., treatment team meetings, internal facility committee).

MAJOR WORKER CHARACTERISTICS:
Knowledge of dietetics/nutrition; state & federal guidelines & accreditation standards; interviewing; public relations; employee training & development. Ability to interpret extensive variety of technical material in books, journals & manuals; counsel clients regarding nutrition; gather, collate & classify information about data, people or things; prepare meaningful, concise & accurate reports.

MINIMUM CLASS QUALIFICATIONS FOR EMPLOYMENT:
Current licensure as dietitian as issued by Ohio Board of Dietetics per Section 4759.06 of Revised Code. If employed at Ohio Veterans’ Home, must also have 1 year supervisory experience in dietetic service of health care institution & participate annually in continuing dietetic education.

TRAINING AND DEVELOPMENT REQUIRED TO REMAIN IN THE CLASSIFICATION AFTER EMPLOYMENT:
Annual renewal of license to practice as dietitian.

UNUSUAL WORKING CONDITIONS:
Not applicable.
JOB DUTIES IN ORDER OF IMPORTANCE: (These duties are illustrative only. Incumbents may perform some or all of these duties or other job-related duties as assigned.)
Serves as consultant to central office & agency institutions on statewide basis on dietetic/nutrition & food service programs (e.g., writes & revises diet manual, ingredient room manual & food service policy & procedure manual, monitors compliance of institutions, develops, implements & monitors quality control mechanisms).

Provides daily menu planning & design costing on statewide basis.

MAJOR WORKER CHARACTERISTICS:
Knowledge of dietetics/nutrition; state & federal guidelines & accreditation standards; public relations; employee training & development. Ability to interpret extensive variety of technical material in books, journals & manuals; write complex reports &/or manuals; gather, collate & classify information about data, people or things.

MINIMUM CLASS QUALIFICATIONS FOR EMPLOYMENT:
Current licensure as dietitian as issued by Ohio Board of Dietetics per Section 4759.06 of Revised Code; 9 mos. trg. or 9 mos. exp. in state & federal guidelines & accreditation standards regarding dietetics/nutrition for agency of employment; 9 mos. trg. or 9 mos. exp. in public relations; 9 mos. trg. or 9 mos. exp. in employee training & development.

-Or equivalent of the Minimum Class Qualifications for Employment noted above may be substituted for the experience requirements, but not for the mandated licensure.

TRAINING AND DEVELOPMENT REQUIRED TO REMAIN IN THE CLASSIFICATION AFTER EMPLOYMENT:
Annual renewal of license to practice as dietitian.

UNUSUAL WORKING CONDITIONS:
Not applicable.
JOB DUTIES IN ORDER OF IMPORTANCE: (These duties are illustrative only. Incumbents may perform some or all of these duties or other job-related duties as assigned.)

Manages entire dietary department which includes food preparation & service, directs all food service personnel in preparation of meals designed to best fit resident nutritional needs, evaluates & inspects meals for quality & adherence to state & federal regulations, plans & conducts in-service classes in basic dietetic principles, is responsible for inventory control & requisition of all supplies & supervises all food service supervisory/managerial personnel &/or dietitians.

-OR-

In Department of Rehabilitation & Correction (DRC) directs the clinical dietary program for all public & private institutions, directs public and private staff regarding state federal dietary regulations and DRC policies & procedures, monitors each DRC public & private institution to determine appropriate nutritional treatment is being conducted by public & private vendor personnel, conducts investigations into alleged misconduct by public/private personnel involving areas nutritional patient care, & represents DRC at meetings involving fiduciary duty to act on behalf of DRC in the area of dietary/nutritional needs.

Consults with hospital administrator or superintendent to establish plans & procedures for program policies regarding dietary program, (e.g., sanitation & storage, maximized efficiency, elimination of production problems, determination of staffing needs), coordinates with other professional disciplines (e.g., medical staff) on all matters pertinent to regular or modified diets, to assess individual nutritional requirements, ensure compliance with regulations, evaluate & implement current research & products & recommend changes in programs, participates in treatment team/medical staff meetings & ward conferences to provide optimum nutritional care & administers policies established by accreditation agencies &/or organization & union contracts, or in DRC, consults with State Medical Director to establish plans & procedures for program policies regarding dietary program (e.g. sanitation & storage, maximized efficiency, elimination of production problems, determination of staffing needs); consults with State Medical Director to develop meal plans which best address medical nutrition needs of the population; develops / implements statewide nutrition policy; responsible for the development / revision of menus to which privatized food service vendor must serve / adhere; provides services within community standards for medical nutritional therapy, participates in management & oversight of multi-disciplinary treatment team meetings in the development of individual treatment plans and system wide treatment protocols; acts as a liaison between the Ohio State University Medical Center and public / private treatment providers in monitoring and directing nutritional care.

MAJOR WORKER CHARACTERISTICS:
Knowledge of dietetics/nutrition; state & federal guidelines & accreditation standards; supervisory principles/ techniques*; food preparation; budgeting*; management*; inventory control*; employee training & development. Ability to apply principles of nutrition to solve everyday problems; understand & interpret publications & manuals pertinent to practical field of study; establish friendly atmosphere as department head; communicate instructions in oral or written form; gather & collate data.

(*)Developed after employment.

MINIMUM CLASS QUALIFICATIONS FOR EMPLOYMENT:
Current licensure as dietitian as issued by Ohio Board of Dietetics per Section 4759.06 of Revised Code; 18 mos. trg. or 18 mos. exp. in state & federal guidelines & accreditation standards regarding dietetics/nutrition for agency of employment; 18 mos. trg. or 18 mos. exp. in employee training & development.

-Or equivalent of the Minimum Class Qualifications for Employment noted above may be substituted for the experience requirements, but not for the mandated licensure.

TRAINING AND DEVELOPMENT REQUIRED TO REMAIN IN THE CLASSIFICATION AFTER EMPLOYMENT:
Annual renewal of license to practice as dietitian.
UNUSUAL WORKING CONDITIONS:
Not applicable.