

# CITY OF HAMILTON

## HEALTHY & SAFE COMMUNITIES DEPARTMENT

(LODGES – MACASSA/WENTWORTH LODGE – FOOD SERVICES - LOCATION – 701 UPPER SHERMAN AVE. OR 41 SOUTH ST. W, DUNDAS)

### CLINICAL DIETITIAN – CUPE 5167 (LODGES UNIT)

The Healthy & Safe Communities Department is committed to its people and is dedicated to building a strong and healthy community. We are passionate about making a difference and are recognized for our excellence. We offer a respectful and supportive workplace that provides life-long learning opportunities, leadership, innovation and performance excellence.

We are looking for high performing public servants who are interested in experiencing a challenging, rewarding, enjoyable, and fulfilling career. The successful candidate will demonstrate an ability to provide excellent client service in a respectful, courageous, empathetic, just and ethical manner. Your ability to set and achieve personal goals, professional goals and contribute to the goals of the organization will result in high job satisfaction.

### SUMMARY OF DUTIES

Reporting to the Director, Food Services, is responsible for the nutrition care program for residents at Wentworth Lodge according to the Ministry of Health Long Term Care Standards.

### GENERAL DUTIES

Provide optimal nutrition care for residents by supporting patient focused care through integration, coordination, promotion and application of food and clinical nutrition management in accordance with established policies and procedures, professional regulations and Standards of Practice.

Provide nutrition and dietary counselling and education for residents and/or their caregivers, family members or substitute decision makers.

Provide nutrition and dietary education for Dietary, Nursing and other multidisciplinary team members as required.

Develop, implement and evaluate nutrition care services and policies related to resident nutrition care programs, resident menus and menu development, therapeutic diets, texture modified foods, nutrition supplements, restorative feeding, pleasurable dining and ethical issues such as enteral feeding.

Complete nutrition assessments on all residents upon admission and reassessment as required determining level of nutritional risk.

Develop, evaluate and modify, as needed, the nutrition care plans for all residents on an ongoing basis.

Complete resident nutrition care charting and documentation as follows:

- nutrition assessments
- risk identification
- dietary profile
- diet orders
- progress notes, reports and consultations
- discussions at/notes for care conferences
- consultations with residents and/or their care givers, family members or substitute decision makers
- discharge planning

Review and approve all menus, including those for therapeutic and texture modified food diets.

Participate as a member of the interdisciplinary resident care team at resident care conferences.

Participate in the development of the homes' restorative feeding program.

Complete quarterly nutrition reviews.

Participate on interdisciplinary committees such as the CQI (Continuous Quality Improvement) Care Team.

Contribute to the CQI of the nutrition care program and dietary services in conjunction with the Food Services Supervisor and Nurse Manager.

Participate as a key member of the home's care teams such as skin care and dysphagia management teams.

Participate in performance improvement efforts.

Maintain professional competence through participation in professional development/continuing education programs.

Work in accordance with the provisions of applicable Health and Safety legislation and all City of Hamilton corporate and departmental policies and procedures related to Occupational Health and Safety.

Perform other duties as assigned which are directly related to the major responsibilities of the job.

**QUALIFICATIONS**

1. Baccalaureate degree in foods and nutrition or equivalent program from a recognized University.
2. Successful completion of a dietetic internship approved by the College of Dietitians of Ontario.
3. Must qualify for registration with the College of Dietitians of Ontario.
4. Previous responsible professional experience in nutrition in a Long Term Care, Chronic Care or Rehabilitation facility.
5. Excellent verbal and written communication skills.
6. Demonstrated experience in program and resource development and evaluation, have good interpersonal, communication and counselling skills.
7. Knowledge of computerized dietary analysis, resident care documentation and records management database software. Knowledge of RAI-MDS and International Dietetics and Nutrition Terminology would be an asset.
8. Working knowledge of computer software applications (Microsoft Office XP – Microsoft Outlook, Word).

**THE INCUMBENT SHALL COMPLY WITH ALL HEALTH AND SAFETY POLICIES AND PRACTICES FOR THIS POSITION AND THE WORKPLACE.**

\*\*\*\*\*