

### Class Concept

This class is responsible for directing, training, and advising personnel located across the state that plan, prepare and serve food in large scale food operations. Work assignments arise from the need to standardize methods of estimating needs for an individual prison unit, in order to promote efficient and economical bulk purchases of staple and perishable supplies, to disseminate modern methods of dietary balance and control, and to provide standards of sanitation for pest control and control of food contaminations. Employee is expected to develop master menus for all units of the system, including therapeutic and religious diets. Work is reviewed by administrative management of the department for effectiveness of utilization of food produced on supplies and nutritional standards, and the ability to operate within prescribed budgetary limits.

### Recruitment Standards

#### Knowledge, Skills, and Abilities

- Thorough knowledge of planning and operating large scale food programs.
- Thorough knowledge of the methods, materials, and equipment used in large scale cooking and food service activities.
- Thorough knowledge of food sanitation principles and methods of maintaining such standards in an institutional kitchen.
- Thorough knowledge of the accepted principles and practices of dietetics and nutrition, dietary requirements for a variety of therapeutic and religious diets and a thorough knowledge to recommend allowable substitutions.
- Ability to manage large scale institutional food service operations with efficiency and economy.
- Ability to plan large volume menus that provide healthful, adequate, and edible food.
- Ability to train and supervise other persons performing the detailed work of food preparation, cooking and serving.
- Ability to follow the subjective objective assessment plan (SOAP) method of addressing inmates' nutritional problems.
- Ability to effectively administer inmates needing medical nutrition therapy.
- Ability to effectively manage budgets and determine effective and efficient use of resources at each facility.
- Ability to resolve discrepancies.

#### Minimum Education and Experience

Bachelor's degree in dietetics, home economics, or related degree from an appropriately accredited institution and completion of an Academy of Nutrition and Dietetics approved undergraduate program or dietetic internship with the Academy of Nutrition and Dietetics Commission on Dietetic Registration eligibility and four years of supervisory and managerial experience in large scale food service operations; or an equivalent combination of education and experience.

#### Necessary Special Qualifications

Must be a Registered Dietitian that is licensed to practice in the State of North Carolina.