



Candidate information

Dietitian



Job Description

Role title:	Role reference:	
<p>Summary of the role:</p> <p>To be an expert nutrition and dietetic resource to the Catering department providing support to ensure compliance with recommended healthcare nutrition and hydration standards and contractual requirements to provide an effective food and drink service for patients, staff and visitors.</p> <p>To work in partnership with Trust partners within a multidisciplinary team (Catering, Dietetics, Speech & Language Therapy and Nursing) on a strategic level in the development, delivery and evaluation of the food and drink service in order to achieve healthcare food service best practice.</p> <p>To drive continuous improvements on catering matters and improve safety of practices at all levels.</p>		<p>Reports to: Director of Facilities</p> <p>Base / location:</p> <p>Multi-Site presence required but base at William Harvey Hospital.</p>
<p>Key responsibilities</p>		<p>Working relationships & contacts</p>
<p>Food service</p> <ul style="list-style-type: none"> • • To ensure that 2gether provides food and drink that meets the nutritional requirements of all patients, including all therapeutic requirements that meet both contractual and regulatory parameters. 		<p>Internal within 2gether at all levels throughout the business supporting frontline and liaising with Senior Leadership Team where required.</p>

<ul style="list-style-type: none"> • To liaise with the EKHUFT Nutrition & Dietetics department to scope patient nutritional requirements to ensure they are included in the 2gether’s food and drink service specification. • To champion the needs of patient groups with special dietary needs with catering to ensure the dietary needs of all patients are met. • To be the subject matter expert and keep up to date on all relevant nutritional standards, guidelines and legislation and translate these into 2gether’s targets and policies. • To assess compliance of current practice to relevant food and drink legislation, guidelines and standards and aim for ongoing improvement. • To advise on relevant nutrition and dietetics matters and provide expertise which draws upon the reviewing of current research, publications and best practice. • To be involved in the sign off process of new ingredients and/or products to ensure they comply with relevant guidelines and standards. • To lead on patient menu reviews, ensuring that all nutritional, diet coding and allergen content meets national standards and encompasses all reasonable dietary requirements, religious and cultural dietary requirements and contract parameters. • To develop and apply meaningful diet coding criteria to menus ensuring that all proposed menus are coded correctly for patients in line with the BDA Nutrition & Hydration Digest guidelines. • To analyse the nutritional and allergen content of all recipes and ensure diet coding and ingredient information is available at ward level. 	<p></p> <p>Performance measures and key performance indicators (KPIs) (If required)</p> <p>As per Contractual KPIs with the Trust.</p>
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- To liaise with any external organisations involved in the food supply chain to ensure compliance with hospital food standards and Trust specifications.
- To assist with catering presentations, sampling days and preparing dietetic catering information on new and/or existing food service tenders (if the service is outsourced).
- To conduct menu capacity analysis reviews to ensure menus are capable of providing adequate nutritional value.
- To work towards healthier food for staff and visitors, in line with the Government Buying Standards for Food and government dietary advice such as The Eatwell Guide.
- To assist with onsite training of 2gether's Chefs to ensure they are competent in preparing off menu meals for patients with unique dietary needs.
- To run onsite dietary training with 2gether Support Solutions Ward Housekeepers to give further information on patient needs to ensure they are able to deliver safe care to their patients.

Leadership and management

- Plan, develop, deliver and evaluate appropriate training to others within the organisation.
- Assist in planning and then ongoing monitoring of nutritional standards in the patient food and drink service provision across the Trust. This will include advocating for and contributing to the adaptation of national standards for use in the local setting.

- Provide leadership by representing the catering and facilities departments and the dietetic profession on relevant groups and working parties within the organisation and within client meetings.

Personal and Professional Development

- To proactively be responsible for keeping well-informed of current research, best practice and trends in nutrition and dietetics, both clinically and as applies to food and drink services, using this to underpin and maintain a CPD portfolio.

Service Improvement and Governance

- To work to decrease food waste.
- To seek feedback from patient satisfaction/experience surveys and consultation projects to facilitate service improvement.
- To be involved in the resolution of patient complaints regarding the food and drink service where relevant.
- To play a major role in the implementation and maintenance of a digital patient meal ordering system in conjunction with the Catering Manager and IT Systems Team, including signing off all relevant nutrition and allergen information to ensure patient safety/menu compliance.
- To undertake audits of meal services and provide feedback and recommendations to improve the food and drink service.

Person Specification

Person Specification		
(E) – Essential, (D) – Desirable		
Knowledge and Skills:	Experience:	Qualifications and Professional Memberships:
<ul style="list-style-type: none"> • Evidence of ongoing relevant CPD (E) • 5 Years post-registration experience (D) • Leadership skills training (E) • Excellent interpersonal and communication skills (E) • Time management/ organisational skills (E) • Flexible and able to respond to last minute requests (E) • Ability to work as a team member and autonomously as a specialist. • An appreciation of the required level of data accuracy in nutritional analysis. (E) • Ability to analyse and interpret basic statistics (E) 	<ul style="list-style-type: none"> • Use of recipe analysis software (D) • Experience within a Healthcare setting (D) • Computer literacy including email, Microsoft Word, Excel and PowerPoint (E) • Food Service specific courses (E) • Master's level qualification (E) • Working in a fast paced, busy environment (D) • Evidence of relevant experience in adult and paediatric catering and food service provision (D) 	<ul style="list-style-type: none"> • Recognised Degree and/or postgraduate diploma (E) • HCPC Registered (E) • BDA member and FSSG member

Essential Health and Safety information

Does the post involve...		Y	N
Confined spaces?	A “confined space” means any enclosed place, such as may need to be accessed by estates staff for maintenance such as loft spaces, plant rooms or flues.		x
Driving?	This means driving a company vehicle, passenger carrying vehicle or transporting patients in own vehicle for work purposes. It does not include commuting or driving between places of work.		x
Exposure to substances hazardous to health?	This is where risk assessments have identified known health hazards (chemical, biological or radiological). For example, designated latex glove user.		x
Hand arm vibration exposure?	This includes hand held tools such as drills, saws, gardening tools, domestic cleaning tools and other power equipment.		x
Hand washing?	This means washing hands 20 plus times per working day.	x	
Lone working?	This means employees who work by themselves without close or direct supervision. Lone working may be found in a wide range of situations, such as home or community visits, working alone outside normal hours, working in remote or confined areas (such as plant rooms).	x	
Manual handling?	This means all job roles where there are specific manual handling / patient handling requirements.	x	
Night working?	This means regular work at least 3 hours during the agreed ‘night period’ (usually includes 11pm to 6am).		x
Noise exposure?	This is where risk assessments have identified noise levels under the Noise at Work Regulations 2005, and is likely to include areas where ear protection is needed or workers regularly have to shout to communicate due to background noise.		x
Work at heights?	A place is ‘at height’ if a person could be injured falling from it. This includes working on ladders, up scaffold or any other apparatus. It may also apply to staff who regularly have to stand on kick-stools or steps for significant periods of time to retrieve items/ notes from high shelving.		x