Lakemary is hiring a Registered Dietitian for our Food Service Program.

**Position Summary:**

This is a supervisory position. This position plans, organizes, directs and coordinates the activities of the food service department to provide services for residents, staff and visitors.

**To apply you must be 18+ years of age.**

**Shift:** Days Monday through Friday 6:30am-2:30pm

**Starting pay:** $56,680-$63,410 depending on experience

**Education:** Registered as a Dietitian by the American Dietetic Association and licensed in the State of Kansas.

**Experience:**

Two years of experience as a dietitian including one year of supervisory/leadership experience. Education may be substituted for experience as determined relevant by Human Resources.

**Knowledge, Skills, & Abilities:**

Knowledge of:

* Health sanitation, safety, security, and their application to a food service program.
* Large-scale food preparation, service techniques, procedures, and food service management.
* Materials, methods, and equipment used in preparing and serving food on a large scale.
* The principles of inventory control.
* Foods and application of dietary standards.
* The principles and techniques of supervision.
* Foods and food preparation.
* Food values.
* Each individual working shall be qualified by temperament, emotional maturity, judgment, and understanding of residents necessary to maintain the health, comfort, safety, and welfare of individuals in psychiatric residential facilities. [KDHE PRTF Regulations 28-4-1207(a)]

Ability to:

* Assess nutritional needs, diet restrictions and current health plans to develop and implement dietary care plans and provide nutritional counseling.
* Consult with physicians and health care personnel to determine nutritional needs and diet restrictions of individuals served.
* Offer advice on nutritional principles, dietary plans and diet modification, and food selection and preparation.
* Counsel individuals and groups on basic rules of good nutrition, healthy eating habits, and nutrition monitoring to improve quality of life.
* Monitor food service operations to ensure conformance to nutritional, safety, sanitation and quality standards.
* Coordinate recipe development and standardization and develop new menus to independent food service operations.
* Develop policies for food service or nutritional programs to assist in health promotion and disease control.
* Inspect meals served for conformance to prescribed diets and standards of palatability and appearance.
* Develop curriculum and prepare manuals, visual aids, course outlines, and other materials used in teaching.
* Prepares and administers budgets for food, equipment and supplies.
* Work effectively with fellow workers and others, understand and follow oral and written instructions, and supervise and coordinate the work of subordinate personnel.
* Develop and maintain quality food standards.
* Establish and maintain effective working relationships with subordinates.
* Organize and clearly express information in concise written form and to maintain records and prepare reports.
* Assign and supervise the work of subordinates and to train and instruct employees.

**Certifications:**

* Lakemary will provide training in program specific coursework.
* Certifications must be obtained within the first 90/30 days of employment.

**To Apply go to:** <https://lakemary.org/jobs/>

**Contact Person:**

Lori Byard Human Resource Manager

Email: [lori.byard@lakemary.org](mailto:lori.byard@lakemary.org)

Phone Number: (913)937-8998

**All qualified applicants will receive consideration for employment without regard to age, race, color, religion, sex, sexual orientation, gender identity, national origin, disability or veteran status. EEO**