

# Food Service Role Statement

## Role Statement for Accredited Practising Dietitians practising in the area of Food Service Management

### Developed By

Dietitians Association of Australia (DAA) Food Service Interest Group

### Introduction

Accredited Practising Dietitians (APDs) are recognised professionals with the qualifications and skills to provide expert nutrition and dietary advice. APDs are qualified to advise individuals and groups on nutrition related matters.

APDs have sound university training accredited by DAA, undertake ongoing professional development and comply with the DAA guidelines for best practice. They are committed to the DAA Code of Professional Conduct and Statement of Ethical Practice, and to providing quality service.

APD is the only national credential recognised by the Australian Government, Medicare, the Department of Veterans Affairs and most private health funds as the quality standard for nutrition and dietetics services in Australia. It is a recognised trademark protected by law.

### Purpose of this Role Statement

- To define the role an APD may fulfil when working in the area of Food Service Management
- To promote the knowledge and expertise of an APD, broadly and in the area of Food Service Management
- To advocate for dietetic services

### Knowledge and skills in this area of practice

The National Competency Standards for Dietitians ensure all APDs can work across all practice areas. Within a particular practice area, APD skills and knowledge will range from entry level to highly skilled. Within this continuum APDs can either fully manage the workload, seek support (supervision, secondary consultation, mentor) to continue working or choose to refer the work on.

The following is a list of skills and knowledge required to work in Food Service:

#### Skills:

- Advocate for optimum nutrition care of clients through effective menu planning, adequate food supply and strategic management
- Translate nutrition specifications, food safety regulations, accreditation standards and nutrition guidelines and policies for practical application in the management of food services
- Apply existing standards to develop and assess recipes and menus, including special diet recipes and menus appropriate for specific population groups
- Utilise manual and/or electronic meal management systems and processes
- Develop, implement and assess the results of quality audits to support the provision of safe, nutritious, quality, cost effective food services

- Adapt written and verbal communication to audiences, including management, food service and customer groups, using socially and culturally appropriate language while recognising and supporting the role of food service personnel in the delivery of nutrition care

**Knowledge:**

- Nutrient requirements for individuals and groups and nutritional content of foods including diet specifications, food guides and associated policies, guidelines and standards
- Food legislation, regulation and standards including food labelling, food safety and allergen regulations and HACCP<sup>1</sup> as well as accreditation standards and codes of practice
- Principles of foods and food preparation including recipe documentation and standardisation, with particular reference to the institutional food service context
- Food service process including menu ordering including manual and electronic systems, procurement, preparation, meal assembly, distribution and warewashing
- Methods to collect and analyse qualitative and/or quantitative data to identify, audit and monitor food service and/or nutrition issues
- Strategies for successful change management

<sup>1</sup>Hazard Analysis Critical Control Point

**Activities entry level APDs would conduct:**

- Develop and analyse recipes, provide advice on recipe modification and procurement for all diets and advocate for standardised recipes
- Develop and review menus which meet nutritional, dietetic, food texture, food safety, emotional, personal, cultural, social and religious needs of groups taking into account the ordering, preparation, service, availability and distribution of food
- Monitor the impact of changes in food service systems on nutritional services, quality systems and cost, and recommend strategies for within the context of existing constraints
- Monitor the quality of services, analyse results and report on findings
- Develop, implement and assess training programs for students and staff including Nutrition Assistants, Food Service production, assembly and delivery staff and Dietitians
- Liaise with key stakeholders including Executive, Food Services, Dietitians, Allied Health, Nursing, Medical and Infection Control in the provision of safe, nutritious foods
- Advocate for improved food and nutrition services consistent with regulations, standards, guidelines and policies.

**Activities APDs working at a higher level would conduct:**

- Document service specifications or manage a food service contract.
- Develop food service and nutrition standards, guidelines and policies.
- Develop and implement relevant quality and risk management systems
- Manage an institutional Food Service Department or part of a Department.
- Conduct a food service assessment.
- Undertake food service and nutrition research.

Any individual practitioner should refer to the [Scope of Practice Decision Tool](#) to determine if a task is within their scope of practice.

**Activities Dietitians working in this area of practice do not usually undertake:**

- Early intervention, tertiary prevention, chronic disease management activities or individual client consultation
- Clinically-based food service roles

## **References:**

### **Appendix 1 – Background**

APD's working in Food Service Management work in hospitals, residential aged care, disability services, schools, colleges, community services or prisons whether working as an employee, with a food service management company or as a consultant.

Working in Food Service Management, APDs have the skills to support the provision of safe, nutritious, cost effective food appropriate for specific client groups.