Food service role statement

This role statement was developed by members of the Food Service Interest Group.

It lists the knowledge and skills of an Accredited Practising Dietitian (APD) working in the food service practice area.

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 Hazard Analysis Critical Control Point (HACCP), accreditation standards and codes of practice.
- Principles of foods and food preparation including recipe documentation and standardisation, with a focus on the institutional food service context.
- Food service process including manual and electronic menu ordering 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.

Skills

- Advocate for optimum nutrition care of clients through effective menu planning and food supply.
- Translate nutrition specifications, food safety regulations, accreditation standards, nutrition guidelines and policies into practical application for food service management.
- Apply existing standards to develop and assess recipes and menus, including therapeutic 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.

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, sustainability and distribution of food.
- Recommend strategies for improvement within the context of existing constraints, monitor the impact of changes in food service systems on nutritional services, quality systems and cost, and report on the findings.
- Develop, implement and assess training programs for students and staff including nutrition/dietetic assistants; food service production, assembly and delivery staff; dietitians and other stakeholders
- Liaise with key stakeholders including executive, food services, facilities management, 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.
- Contribute to the development of policies, procedures and guidelines.
- Contribute to research on best practice in the area food service.

Activities APDs working at a higher level would conduct

- Manage a food service/food service contract or oversee the menus and quality systems for multiple food services in a health service, aged care group or for a company/business.
- Plan and manage the implementation of relevant quality and risk management systems.
- Develop and implement food service and nutrition standards, guidelines and policies.
- Advise on and support implementation of new food service systems.
- Document service specifications.
- Teach/facilitate tertiary level food service courses/programs.

- Lead major food service projects, food service research and/or national policy development.

Activities APDs working in this area of practice do not usually undertake

- Early intervention, tertiary prevention, chronic disease management activities or individual client consultation.

For more, download the full role statement. The full statement includes a list of document references.

The role of an Accredited Practising Dietitian

Our role statements describe the skills and knowledge of an APD working in an area of practice.

Professional standards and scope of practice

Our professional standards and scope of work for dietitians working in Australia. Our standards ensure dietitians deliver high-quality dietetic services.