

IDA Guidelines for Food Service Dietitians

January 2018

Nutrition is key to quick recovery and discharge of a patient. Food Service Dietitians are trained professionals who handle patients' food in the dietary kitchen.

Responsibilities of a Food Service Dietitian –

- ✓ Plan menus, coordinate recipe development and standardization
- ✓ Supervise large-scale meal preparation
- ✓ Develop, administer and supervise therapeutic meal preparation
- ✓ Develop and supervise tube feeds preparation
- ✓ Study and analyze current, scientific nutritional studies to improve the nutritional value, taste, appearance and preparation of food
- ✓ Inspect and taste meals served for conformance to prescribed diets and standards of palatability and appearance
- ✓ Monitor food service operations
- ✓ Ensure safety standards and conformance to nutrition and quality
- ✓ Ensure timely food service to patients
- ✓ Address complaints relating to quality of food or service
- ✓ Suggest quality ingredients for purchase
- ✓ Develop new recipes with the chef
- ✓ Supervise activities of staff engaged in procuring, planning, preparing and serving meals
- ✓ Ensure that hygiene standards are maintained in the kitchen
- ✓ Assist in training students and interns
- ✓ Give suggestions for planning and designing of kitchen and equipment
- ✓ Give inputs for diet-related tenders
- ✓ Train the production / service staff on basic nutrition guidelines for healthy cooking, personal hygiene and basic aspects of food safety.

Minimum Qualification for a Food Service Dietitian –

- ✓ Graduation in Foods, Nutrition & Dietetics OR Graduation in Home Science

OR

- ✓ Graduation in Foods, Nutrition & Dietetics + PG Diploma or PG Degree in Nutrition & Dietetics OR Nutrition & Food Service Management

Desirable Dietitian-Patient Ratio –

- ✓ 1:75

Salary suggestions –

Post	Qualification	Salary which should be offered	Present salary structure	Proposed revision in pay commission
Diet Aide (Food service) (At entry point)	BSc Home Science	18,000 to 20,000/-	NA	-
Assistant Dietitian Grade I (Food service) (At entry point)	PG Diploma in Dietetics with no experience or BSc with 2 years of experience	21,000 to 24,000/- 20,000 to 23,000/-	NA	-
Assistant Dietitian Grade II (Food service) (At entry or by promotion)	PG Diploma in Dietetics with 1 year of experience Or BSc with 3 years of experience	25,000 to 28,000/- 24,000 – 26,500/-	NA	-
Assistant Dietitian Grade III (At entry or by promotion) (Food service/ Clinical)	MSc with no experience or BSc with 5 years of experience or	28,000 to 30,000/- 25,000 to 27,000/- 26,000 to 29,000/	NA	48,000/-

	PG Diploma with 3 years of experience			
Assistant Dietitian Grade III (At entry or by promotion) (Food service/ Clinical)	MSc with 2 years of experience Or BSc with 7 years of experience Or PG Diploma with 5 years of experience	NA	30,000 to 34,000/-	55,000/-
Dietitian (At entry or by promotion) (Food service/ Clinical)	MSc with 6 years of experience Or BSc with 10 years of experience Or PG Diploma with 8 years of experience	NA	39,000 - 42,000/-	65,000/-
Senior Dietitian (By promotion or by lateral entry) (Food service/ Clinical)	MSc with 12 years of experience	NA	80,000/-	100,000/-
Chief Dietitian (By promotion or by lateral entry) (Food service/ Clinical)	MSc with 15 years of experience	NA	95,000/-	110,000/-

DISCLAIMER – This document is meant to be used only as a guidance for Dietitians / Employers / Institutions, and not to be interpreted as enforceable in law.