

## Nutrition Specialist, Registered Dietitian, Licensed Nutritionist, Consultant, and Food Service Staff Qualifications

TITLE	LEVEL OF PROFESSIONAL RESPONSIBILITY	EDUCATION AND EXPERIENCE
Nutrition Specialist/Registered Dietitian/Licensed Nutritionist/Child Care Nutrition Consultant (state level)	Develops policies and procedures for implementation of nutrition food standards statewide and provides consultation to state agency personnel, including staff involved with licensure.	Current registration with the Commission on Dietetic Registration of the American Dietetic Association or eligibility for registration with a Bachelor's and Master's degree in nutrition (including or supplemented by course(s) in child growth and development), plus at least two years of related experience as a nutritionist or dietitian in a health program including services to infants and children is preferred. A Master's degree from an approved program in public health nutrition may be substituted for registration with the Commission on Dietetic Registration. Current state licensure or certification as a nutritionist or dietitian is acceptable.
Nutrition Specialist/Registered Dietitian (local level)	Provides expertise to child care center director and provides ongoing guidance, consultation, and inservice training to facility's nutrition component. The number of sites and facilities for one child care Nutrition Specialist will vary according to size and complexity of local facilities.	Registered Dietitian, as above. At least one year of experience as described above.
Food Service Manager	Has overall supervisory responsibility for the food service unit at one or more facility sites.	High school diploma or GED. Successful completion of a food handler food protection class. Coursework in basic menu-planning skills, basic foods, introduction to child feeding programs for managers, and/or other relevant courses (offered at community colleges). Two years of food service experience.
Food Service Worker (Cook)	Under the supervision of the Food Service Manager, carries out food service operations including menu planning, food preparation and service, and related duties in a designated area.	High school diploma or GED. Successful completion of a food handler food protection class. Coursework in basic menu-planning skills and basic foods (offered through adult education or a community college). One year of food service experience.
Food Service Aide	Works no more than four hours a day, under the supervision of an employee at a higher level in food service unit.	High school diploma or GED. Must pass the food handler test within one to two months of employment. No prior experience is required for semi-skilled persons who perform assigned tasks in designated areas.