

## Dietitian

Loaves & Fishes addresses public health priorities by increasing access to healthy food for community members with limited resources. This position will utilize evidence-based best practices and policies to implement innovative nutrition education programs that equitably address healthy eating with a focus on affordability and access to healthy foods.

The Dietitians will work with the Operations Manager and warehouse staff and Produce Assistants to provide the healthiest food available to pantry visitors, adapt groceries to household dietary restrictions/needs, and evaluate the effectiveness of the food we provide in improving pantry visitors' overall health outcomes.

### Responsibilities:

#### **Promote Good Nutrition to Pantry Guests**

- Research, plan, test, and provide healthy recipes to pantry visitors for foods available at the pantry; offer samples of food whenever possible
- Research and maintain current data on special diets, good nutrition, and current health trends as a resource for pantry visitors, volunteers, and staff
- Assess clients' nutritional needs and provide individualized nutrition advice
- Write Nutrition To Go monthly newsletter and other educational materials about healthy eating, food safety, and nutrition and post to Loaves and Fishes' website and social media
- Offer classes to clients to promote healthy eating: examples may include shopping and eating on a budget, basic knife handling and cooking skills, nutrition for children, nutrition for health impairments, meal planning
- Engage with the public during distributions and parking lot "broadcasts" and through social media
- Help develop and implement nutrition policies, including food selection and distribution guidelines
- Track repeat pantry visitors to assess impact of nutrition program

#### **Acquisition and Distribution of Nutritious Food**

- Work alongside Operations Manager and food sources to make recommendations for and order healthy and nutritious foods to have in inventory for our clients
- Help identify and source culturally preferred foods for guests
- Cultivate relationships with local grocery stores and organizations/individuals who provide food to increase sources of fresh produce and proteins
- Work with staff to train volunteers in sorting of produce, deli, dairy and bread items, ensuring that the most perishable items are distributed first
- Make and communicate the plan for packing produce
- Forecast anticipated number of households seeking food for each distribution day
- Work with Volunteer Manager to make sure the volunteer shifts are adequately staffed to prepare the food for distribution
- Oversee Woodbrook Elementary Grab a Bag weekend food program
- Coordinate subdistribution of excess perishable items to partner organizations

#### **Food Safety**

- Provide technical assistance to pantry visitors regarding safe food handling, storage, and shelf-life requirements
- Work with warehouse staff and volunteers to ensure that all food is handled according to USDA and Loaves & Fishes' food safety standards (all food off the ground and away from walls, kept at the appropriate storage temperature, handled wearing gloves that are changed regularly, etc.)

## **Community Engagement**

- Interact with local health community:
  - Local health department (WIC) and Free Clinic and local health clinics
  - Dietetic interns
  - Virginia Cooperative Extension
  - Schools
  - Community organizations with similar missions
- Engage with low-wealth populations in their neighborhoods
  - Demonstrate pop up cooking with fresh ingredients
  - Offer meal kits
  - Promote pantry in neighborhoods that would benefit from our offerings

### Qualifications:

- Bachelor's degree from accredited institution in dietetics, nutrition, food and human nutrition or food service management
- Registered Dietitian (RD or RDN) or registration-eligible with Bachelor of Science degree
- Strong communication, interpersonal, and educational skills.
- Demonstrated ability to teach and communicate with a wide range of people
- Experience in food service/safe food handling (ServSafe training ideal) preferred
- Demonstrated experience with varied audiences including health, social service, and food service personnel
- Understanding of area ethnic groups, homeless, elderly, and needy population's nutritional needs
- Demonstrated computer skills, to include Microsoft Office (Word, Excel, PowerPoint, Outlook e-mail), social media, etc.

### Possible Work Schedule

Tuesday 10 am-6:30 pm

Wednesday 10 am-5 pm

Thursday 1-9 pm

Friday 10 am-5 pm

Saturdays 8:30 am - 12:30 pm

Plus 5.5 hrs./week for cooking classes

### Compensation and Benefits

- Competitive base salary
- Paid Time Off
- Paid Holidays
- Health, vision, and dental insurance
- Retirement plan

Application Process: Please submit a cover letter and current resume to [jane@cvilleloaves.org](mailto:jane@cvilleloaves.org).