



Job Title: BILINGUAL REGISTERED DIETITIAN (30 hours per week)

FLSA: Non-Exempt

Supervisor: Executive Chef

Position Description: The Bilingual Registered Dietitian will initiate the planning and approval of all meal plans. The Bilingual RD will communicate the importance of proper nutrition to individuals with critical illnesses. The Bilingual RD will be responsible for evaluating individual client's nutritional status, developing treatment plans and providing nutritional education. The ideal candidate will:

- Be passionate about the mission of Mama's Kitchen;
- Possess a collaborative spirit and enjoy an open work setting; and
- Incorporate the highest levels of ethics and professionalism.

Primary Responsibilities: Under the direction of the Executive Chef, the Registered Dietitian will have the following responsibilities:

- Meets directly with clients to identify educational needs; provide individual instruction, utilize informational handouts/booklets, or refer to community resources as needed.
- Review and ensure the home-delivered menu follows the recommendations of the American Dietetic Association
- Provide nutritional assessment during client intake process
- Evaluate recipes and nutrition information provided to clients of Mama's Pantry
- Provide medical nutrition therapy and/or nutritional counseling to clients
- Provide nutritional input to the Executive Chef during the meal planning process
- Be an advocate of the mission of Mama's Kitchen
- Employ good communication skills and diplomacy in interfacing with staff, board members, volunteers and donors
- Maintain Registered Dietitian accreditation
- Attend staff meetings and Operations Department meetings
- Undertake other duties as assigned by the Executive Chef
- Honor agency policies and procedures

Skills and Requirements: The following skills are thought to be ideal for the successful execution of the duties of this position:

- A bachelor's degree in food and nutrition or related field;
- Bi-lingual (English/Spanish) required.
- Proven ability to function in a multi-tasking environment
- Very comfortable with technology, including advanced skills in Microsoft Excel, Word, and PowerPoint
- Detail oriented
- Excellent written and oral communication skills

- Possession of a friendly and professional demeanor
- Valid California driver's license with acceptable driving record for the past three years

Working Conditions: Ability to work in multi-person and multi-activity office space. The ability to lift 50 pounds.

TO APPLY: Email resume to jobs@mamaskitchen.org – no phone calls please.

Vision Statement:

We envision a community where all individuals with critical illnesses are no longer vulnerable to hunger.

Mission Statement:

Mama's Kitchen, a community-driven organization, believes that everyone is entitled to the basic necessity of life – nutritious food. Our nutrition services improve the lives of women, men, and children vulnerable to hunger due to HIV, cancer, or other critical illnesses.

Mama's Kitchen Core Values

Dignity and Respect: Focus on the individual is at the heart of everything we do at Mama's Kitchen. Mama's Kitchen fosters a community where mutual respect and dignity are preserved by promoting humanity, compassion and empathy towards our clients, donors, volunteers and staff.

Reliability: Mama's Kitchen is resourceful, efficient, and flexible. Our clients tell us that reliability is what sets Mama's apart from other organizations.

Integrity: Guided by honesty, loyalty and a commitment to confidentiality, Mama's Kitchen is responsive to the needs of all our clients, volunteers, donors and staff. We pride ourselves in doing what we say we are going to do

Diversity: Mama's Kitchen is an all-inclusive family. We foster a welcoming environment and embrace all members of the community without judgment.

Team Work: Mutual effort and unity are the ingredients that allow our mission to succeed.