

Introduction

Dietary Managers Association supports the philosophy of person-directed dining and believes it can promote improved quality of life for long-term care residents. The Certified Dietary Manager has an essential role in promoting this individualized nutrition/dining care, as well as helping to ensure quality of life and quality of care. Certified Dietician Managers (CDM), Certified Food Protection Professionals (CFPP) work together with registered dietitians to provide quality nutritional care for clients, and perform the following tasks on a regular basis: (CDM, CFPP Scope of Practice)

- Conduct routine client nutritional screening which includes food/fluid intake information
- Calculate nutrient intake
- Identify nutrition concerns and make appropriate referrals
- Implement diet plans and physicians' diet orders using appropriate modifications
- Utilize standard nutrition care procedures
- Document nutritional screening data in the medical record
- Review intake records, do visual meal rounds, and document food intake
- Participate in client care conferences
- Provide clients with basic nutrition education

DMA



Task Statements

1. Empowers and honors the resident and quality of life first and foremost by getting to know the resident, listening to the resident's preferences/goals in dining, and informing the resident of dining rights.
2. Builds an ongoing relationship with the resident that includes quality of life markers such as satisfaction with food, mealtime service, level of control, and independence.
3. Collaborates with the dietitian, other interdisciplinary team (IDT) members, and the family/POA or surrogate decision makers to create a person-directed environment and maximize resident choice in dining, quality of life, and quality of care.
4. Recognizes that all dining decisions default to the resident, works to ward removing traditional or institutional decision making, and implements creative, effective solutions based on person-directed decision making.

Task Statements (cont)

5. Encourages active resident participation in changing the language of nutrition care plans a way from the problem-goals-approaches format, to promoting the incorporation of resident preferences and goals into development of an individualized plan of care.
6. Collaborates with the dietitian and other IDT members to develop, implement, and review policies and procedures that ensure residents are offered dining choices that promote dignity and self determination (e.g., choices regarding waking times and breakfast dining, evening snack times, availability of preferred food between meals, liberalizing diets, discussions of risk/benefits in making informed choices/refusal of therapeutic diets).
7. Participates in orienting, training, and monitoring staff in promoting individualized dining care.
8. Participates in maintaining and continually improving the quality of care (e.g., helps develop quality assessment and assurance projects that monitor the success of person-directed dining approaches).
9. Continues to seek information in order to implement the best practices and recognized standards of practice for elder nutrition care and person-directed dining.
10. Ensures regulatory compliance for a resident's dignity, rights, and self determination in dining areas, as well as supports the maintenance of nutrition markers, food safety, and other dietary requirements.