



Tehsakit'sen:tha

Kateri Memorial Hospital Centre

P.O. Box 10, Kahnawake, QC J0L 1B0

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www.kmhc.ca

Internal/External Job Opportunity

Kateri Memorial Hospital Centre is located in the vibrant Mohawk Territory of Kahnawake. We have a 73-bed inpatient facility in a homelike environment and extensive outpatient services. KMHC is dedicated to strengthening the health and well-being of Onkwehshon:'a (people) and providing quality health and preventative care services.

POSITION	Dietician / Nutritionist Determinate (1 Year) Full-Time (35 hours per week) Start: ASAP (Possibility of Permanence)
JOB SUMMARY	The Nutritionist participates in providing clinical nutrition services to Inpatient Care Clients , and improving the quality of food services for this clientele.
REQUIREMENTS	<u>Education/Experience:</u> Bachelor of Science Dietetics Degree with dietetic internship Current license with the ODNQ Experience in clinical dietetics preferred (at least one year) Indigenous cultural competencies
SALARY	In accordance to the Quebec Ministry of Health and Social Services (MSSS) reference Code 1219, Group 118: Echelon 1 \$30.88 to Echelon 18 \$54.71 per hour
DEADLINE	Friday, October 10 , 2025 at 3:30 pm
APPLICATIONS	<u>Please submit a complete application package which includes:</u> ✓ Completed Application Form ✓ Letter of Intent ✓ Resume ✓ Proof of Educational Requirements ✓ Provide names and contact information of three (3) Professional References ✓ ODNQ License Number

You can find the following documents on www.kmhc.ca/careers:

- Job Description

Submit applications to:

kmhc.hr.kahnawake@ssss.gouv.qc.ca

*Please note that preference will be given to Indigenous candidates.
Incomplete submission packages will not be considered.*

*****Only Selected Candidates will be contacted***



TITLE:	Nutritionist (IPC Clinical/Food Services) Group 118 Code 1219
DEPARTMENT:	Food Services
SUPERVISOR:	Food Services Manager
STATUS:	Determinate Full-Time
EFFECTIVE DATE:	April 2023
REVISION DATE:	August 2025

JOB SUMMARY

The Nutritionist participates in providing clinical nutrition services to Inpatient Care clients, and improving the quality of food services for this clientele.

RESPONSIBILITIES

- Performs work required in accordance with professional standards of l'Ordre des Diététistes Nutritionnistes du Québec (ODNQ) and maintains affiliation with professional associations
- Follows KMHC and department policies and procedures in work performance
- Maintains effective communication and public relations inter- and intra-departmentally
- Demonstrates sensitivity and maintains confidentiality in matters pertaining to client care
- Provides culturally safe healthcare services in which clients are supported to draw strengths from their identity, culture and community
- Has attitudes and behaviours which assure the provision of safe care and services
- Is vigilant and takes responsibility to ensure a safe environment for all
- Declares all risk situations, near misses or accidents that are witnessed or discovered on KMHC premises

DUTIES

Nutrition Services:

- Participates in the assessment, development, implementation and evaluation of nutrition care plans for Inpatient Care (including Long Term Care and Short Term Care) clients regarding principles of nutritional care, including written reports and counselling, keeping in mind the philosophy of Milieu de Vie and client-centred care
- Records pertinent nutritional progress and information in the health record in accordance with professional standards
- Works in collaboration with other health care professionals

- Functions as a nutrition consultant in interdisciplinary teams
- Conducts meal observations in dining room during mealtimes as needed
- Participates in committees as required
- Participates in development/implementation of method to screen for residents at risk of malnutrition using validated tools (MNQ, SGA)
- Attends educational rounds and continuing education conferences, sessions
- Collaborates with Nutritionists on special projects

Food Services:

- Participates in the analysis and prioritization of our IPC clientele's needs
- Participates in the planning and development of projects with the aim to improve the quality of food services in IPC, and subsequent carrying out of these projects (including evaluation phase of project success/impact with a focus on resident satisfaction)
- Participates in menu revision and recipe development
- Participates in nourishment/snack menu revision and distribution
- Participates in the investigation of food supplies and specialized equipment needed to improve the quality of food services
- Participates in the standardization of dysphagia diet terms and preparation procedures in accordance with professional standards
- Participates in the evaluation of the acceptability and use of nutritional supplements
- Collaborates with Nutritionists on special projects

Community:

- Works closely with Outpatient Care Nutritionist and Food Services Manager to design and implement nutrition initiatives in the community, based on Kahnawake's health priorities
- Collaborates and works closely with Outpatient Care Programs and other community organizations in health promotion
- Participates in community-wide health promotion events and supports community efforts to promote a healthy lifestyle, in accordance with Kahnawake's Community Health Plan
- Acts as a community resource regarding nutrition by providing nutrition education presentations, cooking workshops and demonstrations, and menu consultation to interested community groups

QUALIFICATIONS/REQUIREMENTS

Education/Experience:

Bachelor of Science Degree in Dietetics with dietetic internship

Current Licence with l'Ordre des Diététistes Nutritionnistes du Québec (ODNQ)

Experience in clinical dietetics preferred (at least one year)

Indigenous cultural competencies

Language Skills:

Ability to analyze, and interpret common, scientific and technical journals and financial reports

Ability to respond to common inquiries or complaints from clients, regulatory agencies, or members of the organization

Ability to design educational materials in a format for peers and public

Mathematical Skills:

Ability to work with mathematical concepts such as probability and statistical inference

Ability to apply concepts such as fractions, percentages, ratios, and proportions to practical situations

Reasoning Ability:

Ability to define problems, collect data, establish facts, and draw valid conclusions

Ability to interpret an extensive variety of technical instructions in mathematical or diagram form

Physical Demands:

While performing the duties of this position, the employee is frequently required to sit, stand, walk, talk or hear

The employee is required to use hands, fingers, handle or feel objects, tools, or controls

The employee must regularly lift and/or move up to 25 pounds

Specific vision abilities required by this job include close vision and ability to adjust focus

The employee is also required to taste and smell foods

Other Qualifications:

Organization and decision-making capabilities

Dynamic, enthusiastic and flexible, culturally-relevant approach to nutrition education

Outstanding interpersonal skills

Team oriented

Knowledge of Mohawk language, culture and history an asset

Ability to communicate in French an asset

The employee shall perform the services outlined in the above job description, including any related or incidental duties and responsibilities that may be assigned to him/her at any given time.

Incumbent

Date

Manager