

Dietitians and Nutritionists

SOC: 29-1031 • Career Profile Report

■ Key Facts

\$73,850

Median Salary

90,900

Employment

+6.0%

Growth Rate

■ Requirements & Salary Range

Education: Bachelor's degree

■ Automation Risk Assessment

Low Risk - 8.0% probability of being automated in the next 10-20 years.

This job is relatively safe from automation due to its creative, social, or complex problem-solving requirements.

■ Work-Life Balance

8.7/10 - Excellent work-life balance

■ Personality Fit (RIASEC)

Higher scores indicate better personality fit for this career type.

Realistic	5.4/10	Investigative	8.6/10
Artistic	4.8/10	Social	9.0/10
Enterprising	5.4/10	Conventional	6.2/10

■ Top Skills Required

Analytical skills, Compassion, Listening skills, Organizational skills, Problem-solving skills, Speaking skills

✓ Strengths

- High Demand
- Flexible Work
- Continuous Learning

■ Challenges

- Burnout Risk
- Rapid Technological Change

■ What They Do

Dietitians and Nutritionists typically perform the following tasks:

- Assess nutritional needs, diet restrictions, and current health plans to develop and implement dietary-care plans and provide nutritional counseling.
- Evaluate laboratory tests in preparing nutrition recommendations.
- Counsel individuals and groups on basic rules of good nutrition, healthy eating habits, and nutrition monitoring to improve their quality of life.
- Advise patients and their families on nutritional principles, dietary plans, diet modifications, and food selection and preparation.
- Incorporate patient cultural, ethnic, or religious preferences and needs in the development of nutrition plans.
- Consult with physicians and health care personnel to determine nutritional needs and diet restrictions of patient or client.
- Record and evaluate patient and family health and food history, including symptoms, environmental toxic exposure, allergies, medication factors, and preventive health-care measures.
- Develop recipes and menus to address special nutrition needs, such as low glycemic, low histamine, or gluten- or allergen-free.
- Coordinate diet counseling services.
- Develop curriculum and prepare manuals, visual aids, course outlines, and other materials used in teaching.
- Plan, conduct, and evaluate dietary, nutritional, and epidemiological research.
- Plan and conduct training programs in dietetics, nutrition, and institutional management and administration for medical students, health-care personnel, and the general public.
- Write research reports and other publications to document and communicate research findings.
- Select, train, and supervise workers who plan, prepare, and serve meals.
- Make recommendations regarding public policy, such as nutrition labeling, food fortification, or nutrition standards for school programs.
- Manage quantity food service departments or clinical and community nutrition services.
- Monitor food service operations to ensure conformance to nutritional, safety, sanitation and quality standards.
- Inspect meals served for conformance to prescribed diets and standards of palatability and appearance.
- Purchase food in accordance with health and safety codes.
- Develop policies for food service or nutritional programs to assist in health promotion and disease control.

*Generated by StartRight • Data from U.S. Bureau of Labor Statistics & O*NET*

Source: <https://www.bls.gov/ooh/healthcare/dietitians-and-nutritionists.htm>