

Dietitians

Dietitians are specialists in food and nutrition. They study the effects of food on the body and use that knowledge to educate and improve the health of others. The specific responsibilities of a dietitian may include developing, administering and supervising nutrition and food preparation in hospitals, nursing homes, schools, company cafeterias or similar settings; providing nutrition counselling and consulting to health professionals, dietetic interns, community groups, government, media and individuals; planning, evaluating and conducting nutrition education programs and developing educational materials for students and the general public; participating on health care teams to determine nutritional needs of patients and to plan therapeutic diets and menus; studying and analyzing current scientific nutritional studies and conducting research to improve the nutritional value, taste, appearance and preparation of food.

Dietitians require a bachelor's or master's degree and a supervised practicum/internship placement, both accredited by Dietitians of Canada. The undergraduate degree is normally of four years duration and the practicum/internship placement approximately 40 to 50 weeks. Professional practice in the field of dietetics is overseen by a provincial registration body.

For more information, visit the websites listed below:

Dietitians of Canada - www.dietitians.ca

National Occupation Classification 2006 - <http://www5.hrsdc.gc.ca/NOC/English/NOC/2006/Welcome.aspx>