



Dietary Aide

Youth Apprenticeship

DIETARY AIDE

Dietary Aide youth apprentices assist with meal planning and preparation while practicing infection control and safety. They serve food and aid clients with eating. They maintain the kitchen and dining room inventory and perform necessary quality checks to meet federal food safety requirements.

Length of Apprenticeship: One year

OCCUPATIONAL COMPETENCIES

Youth apprentices must complete a **total of 13** competencies. **Twelve** must be from the list below. If necessary, employers can substitute **1** competency with another occupationally appropriate skill. That skill should be added to the competency list for assessment.

Occupational Competencies
1. Practice infection control and safety
2. Assist to plan menus based on nutritional needs by consulting with the facility dietician
3. Assist to prepare food
4. Verify food content matches dietary restrictions
5. Deliver food trays
6. Setup dining room
7. Take food orders
8. Serve food
9. Aid client with eating and hydration
10. Perform choking maneuver (simulation)
11. Maintain kitchen and dining inventory
12. Perform assigned cleaning duties
13. Perform quality assurance checks to meet federal food safety requirements

POST-SECONDARY PATHWAY OPPORTUNITIES

There are several post-secondary pathway opportunities in this area. The following is a partial list.

- Dietary Manager
- Nutrition and Dietetic Technician
- Gerontology
- Dementia Care