

#### JOB DESCRIPTION

Title	Food Safety Officer	
Department	Business Investment and Commercial Service	
Reports to	Manager BICS (Project Manager)	
Location/Campus	Panatina & Kukum Campus	

### **Position Overview**

As a Nutrition Dietician for the Pacific Games 2023 at the Solomon Islands National University Catering Services, you will hold a key role in designing and implementing nutrition plans that contribute to the optimal performance, recovery, and overall well-being of athletes, officials, and attendees. Your expertise in nutrition science and dietary planning will be pivotal in ensuring that participants have access to balanced and tailored dietary options that enhance their athletic endeavors during this prestigious sporting event.

<u>Main</u>	<u>Duties</u>	and	<u>responsibilit</u>	ies

Individualized	Collaborate with athletes and participants to conduct comprehensive nutritional			
Nutrition	assessments and develop personalized dietary plans that align with their training			
Plans	schedules, competition goals, and health considerations.			
	schedules, competition godis, and nearth considerations.			
Menu Design	Work closely with culinary teams to analyze menus and provide input on food			
and Analysis				
and Analysis	options, ensuring they meet recommended nutritional guidelines and cater to a			
	wide range of dietary preferences and restrictions.			
Performance	Provide evidence-based recommendations for optimizing performance,			
Nutrition	including nutrient timing, hydration strategies, and appropriate supplementation,			
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	tanored to the unique needs of each atmete.			
Special Diets	Address specific dietary needs, such as allergies, intolerances, and medical			
•	conditions, by collaborating with chefs to create safe and delicious alternatives			
	that meet nutritional requirements.			
	that meet nutritional requirements.			
Dimensions	Dimensions			
Hydration	Develop hydration plans that help athletes maintain proper fluid balance before,			
Strategies	during, and after training sessions and competitions.			
	during, and area a uning sections and compensations.			
Data Analysis	Collect and analyze data related to athletes' dietary intake and performance			
	metrics, using insights to refine and adapt nutrition plans as needed.			
Continuous	Regularly assess the implementation of nutrition plans during the event,			
Monitoring	adjusting recommendations based on feedback and individual progress.			
Collaboration	Maintain open communication with athletes, coaches, culinary staff, and event			
	organizers to ensure seamless integration of nutrition plans and address any			
	concerns.			
Documentation	Keep detailed records of individual nutrition plans, modifications, and outcomes			
	for post-event analysis and future reference.			
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#### **General Responsibilities**

- Conduct thorough assessments of individuals' dietary habits, medical history, and nutritional needs.
- Develop personalized dietary plans that align with individuals' health goals, medical conditions, and lifestyle preferences.
- Provide guidance on balanced nutrition, portion control, and special dietary needs.
- Address nutritional concerns, answer questions, and offer practical advice.
- Maintain accurate and organized records of nutritional assessments, interventions, and progress.

#### **Qualifications required**

Nutrition Expertise: Bachelor's degree in Nutrition, Dietetics, or a related field.

#### **Experience**

# **Essential to the position**

- **Sports Nutrition Knowledge:** In-depth understanding of sports nutrition principles, including nutrient requirements for different types of athletes and performance goals.
- Communication Skills: Excellent communication and interpersonal skills to convey complex nutritional concepts to diverse audiences and collaborate effectively with various stakeholders.
- **Analytical Thinking:** Strong analytical skills to assess nutritional needs, analyze menus, and interpret data for evidence-based decision-making.
- **Leadership:** Ability to lead and guide culinary teams in creating balanced and nutritious meals that align with dietary plans.
- **Adaptability:** Flexibility to adapt to changing schedules and evolving athlete requirements during the event.
- **Passion for Athletics:** Enthusiasm for promoting health and performance in athletes through proper nutrition.

## **Terms and Conditions**

The position is for one month contract under part time employment contract. Remunerations and benefits will be according to SINU part time Salary level under the support service stream.