**Section 225.6000 Director of Food Services**

a) A full-time person, qualified by training and experience, shall be responsible for the total food services of the facility. This person shall be on duty a minimum of 40 hours each week.

1) This person shall be either a dietician or a dietetic service supervisor.

2) The person responsible for the food service may assume some cooking duties, but only if these duties do not interfere with the responsibilities of management and supervision.

b) If the person responsible for food service is not a dietician, the person shall have frequent and regularly scheduled consultation from a dietician. Consultation, given in the facility, shall include training, as needed, in areas such as menu planning and review, food preparation, food storage, food service, safety, food sanitation, and use of food equipment. Clinical management of therapeutic diets shall also be included in consulting, covering areas such as tube feeding; nutritional status and requirements of residents, including weight, height, hematologic and biochemical assessments; physical limitations; adaptive eating equipment; and clinical observations of nutrition, nutritional intake, resident's eating habits and preferences, and dietary restrictions.