

Cheyenne VAMC is nestled in the center of Cheyenne, WY. Cheyenne is home to the world's largest outdoor rodeo and western celebration. You will find biking and hiking paths that also serve as snowshoeing and cross country skiing trails. You will find scenic areas in Medicine Bow National Forest. Streams and reservoirs offer fishing and boating.

Cheyenne VAMC is a community hospital that has med/surg, ICU, Residential Rehab Treatment Program (RRTP), Hospice, CLC services. It also provides outpatient specialty clinic, oncology, primary care, home based primary care (HBPC), and rehab services.

Open positions:

1. Inpatient/CLC clinical dietitian, full time, Mon-Friday 8am-4:30pm.
2. HBPC/Inpatient/RRTP clinical dietitian, full time, Sunday-Thursday 8:00am-4:30pm

Occasional holidays may need to be worked.

If interested, you need to be a U.S. citizen and registered as a Dietitian.

To apply, please send your resume and cover letter to sherri.gantek@va.gov.

Here are the Knowledge Skills and Abilities (KSAs) needed for the different pay grades:

- a. **GS-7 KSA's (Bachelor's degree and demonstration of these KSAs)**
 - i. Basic knowledge of principles and practices of dietetics and Medical Nutrition Therapy (MNT).
 - ii. Ability to provide nutrition care utilizing the Nutrition Care Process (NCP) to patients, family members and/or caregivers considering psycho-social issues and age-appropriate, evidence-based nutrition practice guidelines.
 - iii. Ability to communicate effectively orally and in writing with patients, family and/or caregiver, and other professional healthcare providers (e.g., tailoring to audience and use of medical terminology).
 - iv. Ability to plan and organize work consisting of multiple tasks and priorities under direct supervision.
 - v. Basic knowledge of, and ability to use, current information technology operations, software, hardware, terminology, security requirements, and capabilities.
 - vi. Knowledge of basic food production and service for various populations which incorporates principles of sanitation, safety, and menu planning within a healthcare environment.
 - vii. Knowledge of educational concepts, methods, and the ability to execute existing education and training activities for Nutrition and Food Services (NFS) employees.
- b. **GS-9 KSA's (Master's Degree OR completion of 1 year experience equivalent to the next lower grade; AND demonstration of these KSAs)**
 - i. Ability to plan and organize work of considerable difficulty and responsibility, under general supervision.
 - ii. Knowledge of various food preparation and delivery systems within a healthcare environment.

- iii. Knowledge of educational concepts, methods, training materials, and resources and the ability to develop and conduct education and training programs for NFS employees.
 - iv. Ability to participate in research studies and conduct performance improvement studies and document findings to evaluate staff, food, supplies, equipment, and service, in order to improve the efficiency of the operation.
 - v. Knowledge of the principles and practices of clinical dietetics including NCP and MNT in order to plan, develop, and coordinate nutrition interventions, including enteral and parenteral nutrition, interdisciplinary care plans, and nutrition education activities that promote Veteran health, wellness and lifestyle management.
- c. **GS-11 KSA's (Completion of 1 year experience equivalent to the next lower grade; AND demonstration of these KSAs)**
- i. Knowledge of best practices in the dietetics profession and in scientific literature, including knowledge of research methods, study design, data collection, interpretation of findings, and translation of results into nutrition practice.
 - ii. Ability to comply with various accrediting, regulatory, and agency authorities.
 - iii. Ability to develop and maintain a system of internal reviews and direct quality control and performance improvement studies.
 - iv. Knowledge of computer software programs relative to food service systems.
- Candidates for clinical nutrition positions must demonstrate the following KSAs:
1. Knowledge of the principles and practices of nutrition care and the treatment of complex cases in clinical settings in order to develop, implement and coordinate best practices in the dietetics profession (e.g. assessment, diagnosis, intervention, monitoring and evaluation).
 2. Knowledge of best practices in areas of clinical nutrition and the ability to apply nutrition interventions to patients with multiple co-morbidities.
 3. Ability to act as a consultant for health care providers including registered dietetic technicians, dietetic interns, nurses, physicians, medical students, and allied health professionals.
 4. In addition to the KSAs identified in subparagraph 1 above, candidates for food service systems management positions must demonstrate the following KSAs:
 - a. Ability to direct food service and production with focus on customer acceptance and budgetary guidelines to include principles of menu planning, food purchasing, delivery schedules, and ability to estimate food quantities.
 5. Ability to develop and maintain a system of internal reviews and direct quality control and performance improvement studies.
 6. Knowledge of computer software programs relative to food service systems
 7. Knowledge of the principles of management required to establish program goals and objectives, to plan and administer a program, coordinate associated activities, evaluate program accomplishments, redefine priorities, solve problems, and modify objectives.

Cheyenne VAMC welcomes Veteran applicants and individuals with disabilities.

Once selected, more documentation will be requested.

Please contact Sherry.Gantek@va.gov or Casey.Corbin@va.gov if you have any questions.