WE ARE HIRING

Registered Dietitian (RD)

Lead clinical nutrition care for the residents of Au Château.

Departement	Reports to	Employement Type	Salary Range
Nutrition Services	Administrator	Full Time (non-union)	$78,897 – $90,035

ABOUT THE ROLE

Au Château Home for the Aged is looking for a Registered Dietitian (RD) to lead clinical nutrition care for our residents. The position works Monday to Friday during the day, and the salary range is $79,897 to $90,035 per year. This is a non-unionized position. The RD MUST be able to work on-site. This is not a remote role.

Reporting to the Administrator, you will assess residents' nutrition and hydration needs, set the nutrition and hydration parts of each plan of care, oversee the Home's Nutrition and Hydration Program with the Dietary Supervisor, and approve the menu cycle. You will work closely with physicians, nurses, Personal Support Workers, the speech-language pathologist and other disciplines, and you will sit on Home committees. The role carries the responsibilities that the Fixing Long-Term Care Act, 2021 assigns to the Home's registered dietitian.

WHAT YOU WILL DO

Your main responsibilities will include the following:

- Complete nutrition and hydration assessments on admission, at least quarterly, and whenever a resident's condition or weight changes.
- Develop and update the nutrition and hydration goals in each resident's plan of care with the resident, their family and the care team.
- Assess residents with swallowing difficulty, skin wounds or unplanned weight change, and recommend therapeutic diets, IDDSI food textures and fluid consistencies, supplements and tube feeding regimens.
- Work with the speech-language pathologist, occupational therapist, physiotherapist, physician, nurse practitioner, pharmacist and nursing team on residents with complex nutrition needs.
- Oversee the Nutrition and Hydration Program with the Dietary Supervisor, including the policies and procedures and the annual program evaluation.
- Review and approve the menu cycle, including therapeutic and texture-modified menus.
- Observe residents at meals and monitor food and fluid intake for residents at nutrition or hydration risk.
- Document assessments and care in the electronic health record and the InterRAI LTCF within the required timelines.
- Teach staff, residents and families about therapeutic diets, food textures, hydration and safe feeding.
- Participate in Home committees, such as the Continuous Quality Improvement, Pharmacy and Therapeutics, and Infection Prevention and Control committees.
- Attend care conferences and take part in conversations with families about nutrition at the end of life.

WORKING CONDITIONS

The working conditions of this role are described below.

- Physical environment: You will work on site in resident rooms, dining rooms, the kitchen, nursing stations and offices.
- Physical demands: The role involves frequent walking and standing throughout the Home, and extended periods of computer work.
- Schedule: The position works Monday to Friday on site, from 8:00 to 16:00 or 9:00 to 17:00. Occasional evening meetings may be needed for care conferences or family meetings.
- Protective equipment: Use of PPE and strict adherence to infection prevention and control (IPAC) protocols are mandatory at all times, including during outbreaks.
- Emotional environment: You will work with residents who have cognitive impairment and end-of-life care needs, and you will take part in difficult conversations with families about eating and weight loss.
- Pace: You will manage a full caseload with legislated timelines, and urgent referrals will often change your priorities during the day.

WHAT WE ARE LOOKING FOR

The successful candidate will bring the following qualifications and attributes.

Required Qualifications

- A bachelor's degree in food and nutrition or dietetics from an accredited program, and completion of an accredited dietetic internship or practicum.
- Registration in good standing with the College of Dietitians of Ontario.
- At least two years of clinical dietetics experience.
- Fluency in English and French, verbal and written.
- A satisfactory Vulnerable Sector Check (VSC) before hire.
- Good health, and proof of immunization or medical clearance as required by the Home's occupational health policy.

Assets / Preferred

- Experience in long-term care or with older adults.
- Working knowledge of the Fixing Long-Term Care Act, 2021, InterRAI LTCF and the IDDSI framework.
- Experience with electronic health records and care planning systems.

CORE COMPETENCIES

The ideal candidate demonstrates these qualities consistently:

Resident-Centred Care
Teamwork and Collaboration
Professionalism
Adaptability

Clinical Judgment
Accountability
Clear Communication

WHY JOIN OUR TEAM?

- You will lead clinical nutrition care in a bilingual home that puts its residents first.
- You will work with an interdisciplinary team that relies on the RD's clinical judgment.
- You will have access to in-service training and support for your professional development.
- You will work a regular weekday day schedule.

HOW TO APPLY

Interested candidates are invited to submit a resume and cover letter to:

Au Château Home for the Aged
Attention: Human Resource Department
Email: recruitment@auchateau.ca
Address: 100 Michaud Street, Sturgeon Falls, ON P2B 2Z4
Application Deadline: November 18th, 2026 — We will review applications as they are received.

This posting is for an existing vacancy. Au Château does not use artificial intelligence to screen, assess or select applicants. We thank all applicants for their interest. Only those selected for an interview will be contacted, and applicants who are interviewed will be told whether a hiring decision has been made within 45 days of their last interview. Accommodations are available throughout the recruitment process in accordance with the Accessibility for Ontarians with Disabilities Act (AODA). Please tell us about any accommodation needs at the time of application.