Dietetic Technicians, Registered in the Retail Setting
Dietetic technicians, registered (DTRs) are excellent candidates to support the health and wellness programs in supermarket and retail settings.

With knowledge of the science pertaining to the relationship of food, physical activity, and health, DTRs can serve as champions of a retail organization’s wellness programs. They provide education opportunities through nutrition or cooking classes, web-based programming, store tours, store gardens, and crafting menus and recipes that are both delicious and well-balanced to promote healthy eating habits.

DTRs have background in both nutrition and food service management making them uniquely qualified to support the culinary department manager, and manage the test kitchen’s recipe development, testing, and promotion with customers. They can provide nutrition analysis for institution or home recipes, menus for customers, catering, or in-store restaurants, and for ready-to-eat products for sale.

Responsibilities of a DTR in supermarkets and retail:

- Developing relevant nutrition education materials and programs
- Introducing and highlighting wellness-related store products to customers through cooking classes, promotions, initiatives and individual and group store tours
- Educating customers on nutrition products and services
- Assisting customers with special dietary needs with locating products and reading Food Facts and ingredient labels
- Researching, developing and teaching new concepts, e.g., new Nutrition Facts label related to wellness, reflecting current trends
- Developing and managing partnerships with vendors
- Managing partnerships with local hospitals to promote wellness and health screenings to individuals and groups in the community
- Managing test kitchen operations, including recipe development, testing and nutritional analysis of ready-to-heat or serve store items and home recipes
- Providing culinary expertise and support to individuals and groups
- Maintaining required calorie labels on menus and menu boards

DTRs are dietetics practitioners credentialed by the Commission on Dietetic Registration (CDR). All DTRs have a background in food science, nutrition, and food service management, have completed an education program accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics, and have successfully passed the registration examination for dietetic technicians, administered by the Commission on Dietetic Registration.

Not all individuals with the job title of “Dietetic Technician” are credentialed as Dietetic Technicians, Registered (DTR).

<table>
<thead>
<tr>
<th>Diet Tech</th>
<th>DTR</th>
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<tbody>
<tr>
<td>Has met specific educational requirements in nutrition and dietetics</td>
<td>Sometimes</td>
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<tr>
<td>Has passed a computerized, practice-based credentialing exam</td>
<td>No</td>
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<tr>
<td>Meets rigorous continuing professional education standards to maintain the credential</td>
<td>No</td>
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<tr>
<td>Upholds the Code of Ethics for the Profession of Dietetics</td>
<td>No</td>
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<tr>
<td>Has an educational background in clinical nutrition and food service systems/management</td>
<td>Sometimes</td>
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<tr>
<td>Certification program is accredited by the National Commission for Certifying Agencies</td>
<td>N/A</td>
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DTRs are invaluable in the workplace—here’s why:

“DTR’s have the training required to perform in a variety of settings in nutrition practice. DTRs are exposed to a lot of different things in terms of education, so that they can come into the work force very prepared to handle any type of position.”
Christine Hartney, RD, Illinois

“DTR’s are a huge asset to the workplace. They work very effectively and efficiently but, are also given time to be creative so they can suggest different solutions.”
Kayleen Weister, RD, Wisconsin

For more information, visit [www.cdrnet.org](http://www.cdrnet.org)