

Registered Dietitian

**Job Number:**

J0226-0590

Job Title:

Registered Dietitian

Job Category:

Allied Health (PT, OT, PTA/OTA, Social Work, Dietitian, Recreation & Wellness, Music Therapy)

Job Type:

Permanent Part Time

Date Posted:

February 18, 2026

Closing Date:

March 12, 2026

Schedule:

Non-Rotational (M-F)

Number of Positions:

1

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Job Description

If you take pride in being compassionate, honest, professional and safe, consider an exciting and rewarding career at Shannex. Our communities offer more than a place to work – they welcome and celebrate *Great People* who inspire meaningful connections while *Leading the Way to Better Living™*.

We are searching for a **permanent part-time (0.8 FTE) Registered Dietitian – Food Services Manager** to join our team based in **Miramichi, New Brunswick**.

Reporting to the Manager, Health Services, the Registered Dietitian - Food Services Manager supervises the food service operation in two facilities (Bridgeview and Losier Hall); oversees the purchase, preparation and delivery of food. This position operates from Bridgeview Hall at 2390 King George Hwy Miramichi, NB E1V 0K2 with occasional travel to Losier Hall as operational needs arise.

Meaningful Benefits

You will be surrounded by supportive and talented team members who make our communities great places to live, work and visit. As an established and respected organization in the healthcare sector, Shannex offers opportunities for growth, development and advancement. And at the end of every day, you will know you've made a measured difference in the lives of our residents. Additional benefits include:

- Competitive compensation package;
- Comprehensive health and dental benefits plan (eligible immediately upon hire) including an Employee and Family Assistance Program;
- RRSP program (5% employer matching);
- Vacation accrual (begins immediately) and travel insurance;
- Free onsite parking;
- Employee discounts on select apparel, fitness, and retail partners through our Perks Program;
- Access to continuing education and training through Shannex's Centre of Excellence;
- Opportunities to be part of sector innovation and continuous improvement initiatives;
- Recognition and Rewards for service excellence and safety.

About the Opportunity

- Responsible for the overall leadership and effective management of the food services department, including meal preparation and the hiring and supervision of dietary staff;
- Assists in the development of menus in accordance with therapeutic nutrition guidelines.
- Prepares or monitors the preparation of daily meal service and special events to ensure individual dietary needs of the residents;
- Assesses resident's nutritional status on admission and at least semi-annually; reviews monthly weights and follows up as required.
- Addresses client's individual dietary concerns.
- Establishes and maintains personal nutritional needs of each client.
- Completes texture modification assessments on referral;
- Oversees and plans special nutrition needs for special diets, allergies and disease conditions.
- Presents staff and client education sessions on nutrition and other related topics based on indicators and identified needs.
- Communicates client nutrition care plans to clients/family/staff as appropriate.
- Participates in Human Resources activities including performance management, attendance management, annual performance evaluations, coaching of staff, recruitment, orientation and training, etc.;
- Assists in the direction of culinary team for special functions e.g. catering, theme dinners to ensure service meets established standards;
- Administers the operating budget for dietary services, overseeing the preparation of purchase orders, verification, and approval of invoices for payment.

About You

In addition to placing high value on continuous improvement, collaboration and accountability, you bring:

- Bachelor of Science in Nutrition;

- Membership with professional association;
- Minimum 2 years' experience as food service supervisor in an institutional setting;
- Basics Food Safety Training/ Food Handlers Course;
- Excellent communication, computer and organizational skills.
- Leadership and management experience considered a strong asset;
- Experience in a long-term care setting is considered an asset.
- A passion for the healthcare sector and/or ensuring seniors have access to quality accommodations, services and care.

About Us

Shannex is a family-owned organization with a vision of Better Living for every stage of life. Since 1988, Shannex has grown from a single nursing home in Cape Breton to a trusted partner across healthcare, hospitality and lifestyle sectors. With locations in Nova Scotia, New Brunswick and Ontario, Shannex continues to build communities designed for connection, wellbeing and longevity. Shannex-owned brands include Allbright Life, Parkland Retirement Living & Lifestyle Residences, Parkland at Home, Faubourg du Mascaret, and Shannex Enhanced Care. Shannex also provides Transitional Health services, in partnership with Nova Scotia Health. For more information, visit shannex.com.