

# DIETARY MANAGER, CERTIFICATE OF ACHIEVEMENT

The Dietary Manager Certificate of Achievement prepares individuals to manage an efficient, safe, and healthful food service program. Students acquire skills for supervising both food production and personnel in healthcare and other food service institutions. The program includes both classroom/online instruction and field experience in relevant food service establishments. The program qualifies students to sit for the CDM, CFPP exam, a nationally recognized title. Earning an additional 2 or 4 year degree in Nutrition and/or Hospitality in addition to this certificate may improve salary and employment in this area.

## Learning Outcomes

Upon successful completion of the program, students will be able to:

- Pass the credentialing exam from the Certifying Board for Dietary Managers.
- Demonstrate cooking techniques commonly found in professional food service establishments.
- Plan sanitation policies and practices at a food service establishment.
- Evaluate patients' nutritional needs and formulate appropriate diets.

## Certificate of Achievement Requirements

Code	Title	Units
<b>Required Core</b>		
NUTF 25	Basic Medical Nutrition Therapy and Modified Diets	3
NUTF 35	Food Service I: Production, Sanitation, and Food Safety	3
NUTF 45	Food Service II: Facility and Human Resource Management	3
WORK 99	Career-Focused Work Experience	3
<b>Total Units</b>		<b>12</b>

Please refer to the graduation requirements section of the Catalog for information about degree and certificate requirements including Reading and Writing, Mathematics, Information Competency, and General Education requirements.

The model sequence of coursework below is one pathway for students to complete the program. The information below is not an official educational plan. An MPC Counselor can assist you with creating a personalized education plan based on your academic, career, and personal goals. Visit MPC's Counseling website for more information about Counseling and up-to-date program requirements.

<b>Year 1</b>		
<b>Fall</b>		<b>Units</b>
NUTF 25	Basic Medical Nutrition Therapy and Modified Diets	3
NUTF 35	Food Service I: Production, Sanitation, and Food Safety	3
<b>Units</b>		<b>6</b>

<b>Spring</b>		
NUTF 45	Food Service II: Facility and Human Resource Management	3
WORK 99	Career-Focused Work Experience	3
<b>Units</b>		<b>6</b>
<b>Total Units</b>		<b>12</b>

MPC "Ready to Work" Career Education programs offer students the opportunity to gain knowledge and skills needed for employment and job advancement.

All students should consult with a Counselor to discuss career pathways, for support with career exploration and planning, and to create a personalized education plan to help them meet their academic, career, and personal goals. Visit MPC's Counseling website for more information about Counseling services provided by MPC and to connect with a Counselor.

Additional resources are available through MPC's Career & Transfer Resource Center (CTRC). The CTRC offers career resources, workshops, guidance and referrals. Visit the CTRC for support finding online career information and other resources to explore majors, occupations, and employment information.