

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
Required Core		
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
Total Units		12

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.