Dietary Manager Certificate

Upon completion of this certificate, the students will be eligible to take the credentialing exam to become a certified dietary Manager. This certificate is accredited by the Association of Nutrition & Foodservice Professionals. Certified dietary managers supervise and oversee dietetic services in long-term care facilities, hospitals, schools, correctional institutions and other non-commercial foodservice settings. They are trained to understand the basic nutritional needs of their clientele. Dietary managers work in partnerships with registered dietitians. The dietary manager is responsible for purchasing, sorting, preparing, and delivering balanced nutritional meals. They provide menu variety while maintaining nutritional requirements within cost/profit objectives. The curriculum is separated into four major classroom components: nutrition and medical nutrition therapy, management of foodservices, human resource management, sanitation and food safety. The program will be completed in two semesters.

Suggested/Sample Course Sequence

The sequence taken by the student may vary depending on prerequisites, course availability, and personal/ professional responsibilities.

(Major Code 5370; State CIP Code 51.3103)

- Dietary Manager (http://www.jccc.edu/academics/hospitality-culinary/dietary-manager)

First Semester

DIET 100	Foodservice Management for Dietary Managers	3
DIET 151	Nutrition and Meal Planning	3
HMGT 120	Food Service Sanitation	1
HMGT 128	Supervisory Management	3
HMGT 123	Professional Cooking I*	3
MATH 120	Business Mathematics* (or higher)	3
Total Hours		**16**

Second Semester

DIET 200	Medical Nutrition Therapy*	3
ENGL 121	Composition I*	3
DIET 275	Dietary Managers Practicum*	2
DIET 251	Nutrition Applications*	3
HMGT 207	Hospitality Human Resource Management*	3
Total Hours		**14**

Total Program Hours: 30