

# Dietary Managers (DIET)

---

## Courses

### **DIET 100 Foodservice Management for Dietary Managers (3 Hours)**

This course provides a comparison of the different types of meal service, along with ways of satisfying client preferences. Students will understand and apply the various components of foodservice including forecasting, purchasing, receiving and storing food, and equipment recommendations. Budgeting, marketing, safety and food quality of the industry will also be covered. 3 hrs. lecture/wk.

### **DIET 200 Medical Nutrition Therapy\* (3 Hours)**

**Prerequisites:** HMEC 151

This course provides an understanding of how medical nutrition therapy impacts disease and the role of the dietary manager in utilizing this therapy in a clinical setting. 3 hrs. lecture/wk.

### **DIET 251 Nutrition Applications\* (3 Hours)**

**Prerequisites:** HMEC 151

This course explores the application of nutrition in four areas of emphasis: clinical, community, research and food science. This course requires a minimum of 25 hours of coordinated field experience. Some field experience facilities may have other requirements.

### **DIET 275 Dietary Managers Practicum\* (2 Hours)**

**Prerequisites:** Department approval

This course enables the student to apply classroom knowledge to an actual work situation. The practicum will be developed cooperatively with area employers, college staff and each student. It will include a minimum of 100 hours per semester in a foodservice organization that would hire a dietary manager. This is a capstone class. Students will be required to have a background check and documentation of current TB skin test - negative results.