



## **Dietary Manager Certificate**

### 2018–2019

#### **DESCRIPTION:**

The Dietary Manager Certificate program is approved by the Association of Nutrition and Foodservice Professionals (ANFP), and is designed to prepare students to manage food service operations in a variety of health care facilities. Upon completion of the program, students are eligible to take the national registration exam to become a Certified Dietary Manager (CDM), Certified Food Protection Professional (CFPP). The certificate includes eight required courses (19.5 credit hours) and consists of both classroom instruction and practicum experience. Credit hours earned can be applied to the Dietetic Technician major to complete an Associate of Applied Science degree. For more information, see [csc.edu/hospitality](http://csc.edu/hospitality).

#### **ADMISSION REQUIREMENTS:**

Students must have a minimum cumulative GPA of 2.5 or higher and place into ENGL 1100 and above MATH 1050. Acceptance into the program is conditional based upon the completion of a background check, drug screen, and health record. Students are required to submit a supplemental application for admission, due by May 1st for an Autumn start in the program.

#### **ONGOING REQUIREMENTS:**

Students must be accepted into the program (one time per year for an Autumn start) to take any HNTR courses or practicums, with the exception of HNTR 1153-Nutrition for a Healthy Lifestyle. Students must maintain a 76% or higher in all HNTR specific courses and Practicums, and achieve a grade of C or higher in specified Hospitality courses (see Program Handbook for details).

#### **OPPORTUNITIES FOR GRADUATES:**

##### **Career:**

Students can find employment as dietary managers in hospitals, nursing homes and retirement centers, correctional facilities, food companies, and contract food management companies.

##### **Transfer:**

Credit hours earned in the Dietary Manager Certificate Program can be applied to the Dietetic Technician major to complete an Associate of Applied Science degree.

**CERTIFICATE REQUIREMENTS (DIETARY MANAGER CERTIFICATE):****FIRST SEMESTER**

Course	Term	Credits	Milestones
HNTR 1153 Nutrition for a Healthy Lifestyle	AU/SP/SU	3	
HNTR 1901 DIET Practicum I	AU	1.5	<ul style="list-style-type: none"> <li>• Must be accepted into the program to take this course.</li> <li>• Completes required practicum hours/meets ACEND/ANFP competencies – attends scheduled field trips to a variety of healthcare and community agencies</li> <li>• HNTR 1901 – achieves a grade of &gt;85% on computer based competency exam</li> </ul>
HOSP 1106B Professional Kitchen Fundamentals	AU/SP	2	
HOSP 1106A Professional Kitchen Fundamentals/Sanitation	AU/SP	1	• Achieves ServSafe certification.
<b>Semester Credits</b>		<b>7.5</b>	

**SECOND SEMESTER**

Course	Term	Credits	Milestones/Progress Check
HNTR 1902 DIET Practicum II	SP	2	<ul style="list-style-type: none"> <li>• Must be accepted into the program to take this course.</li> <li>• Completes required hours in food service and general nutrition rotations</li> <li>• HNTR 1902 – achieves a grade of &gt;85% on computer based food service competency exam.</li> </ul>
HOSP 1107 Food Principles & Purchasing	AU/SP	4	
HOSP 1107 Food Principles & Purchasing	AU/SP	3	
<b>Semester Credits</b>		<b>9</b>	

**THIRD SEMESTER**

Course	Term	Credits	Milestones/Progress Check
HOSP 2224 Hospitality Supervision and Quality Mgmt	AU/SP	3	• Achieves National Restaurant Association ManageFirst Certifications
<b>Semester Credits</b>		<b>3</b>	
<b>Total</b>		<b>19.5</b>	

AU: Autumn Semester/SP: Spring Semester/SU: Summer Semester  
Requirements subject to change.