DIETARY MANAGEMENT, CERTIFICATE OF PROFICIENCY



This program is designed for health care foodservice employees interested in developing dietary management skills. The components of the program are in five key areas: Nutrition, Foodservice, Personnel and Communications, Sanitation and Safety, and Business Operations. This program is approved by the Association of Nutrition & Foodservice Professionals (ANFP).

Program contact: Learn more

This certificate will be automatically awarded when the certificate requirements are completed. If you do not want to receive the certificate, please notify the Office of the Registrar at RegistrarOffice@tri-c.edu.

Learn more about how certificate credits apply to the related degree.

Related Degrees and Certificates

- Hospitality Management with a Concentration in Culinary Art, Associate of Applied Business
- Hospitality Management with a Concentration in Restaurant/Food Service Management, Associate of Applied Business

Program Admission Requirements

Application may be submitted to the Health Careers Enrollment Center after meeting the following requirements:

- High School Diploma/GED
- ENG-0995 Applied College Literacies or appropriate score on English Placement Test.
- MATH-0955 Beginning Algebra or co-enrollment in a co-requisite pairing of MATH-0940 Essential Skills for Contemporary Mathematics and MATH-1240; or qualified Math Placement.
- · Seven year limit on core courses prior to application.
- · 20 students accepted per year in the program.
- GPA required: 2.0 admission requirements, 2.0 overall
- · Criminal background check required.

Program Learning Outcomes

This program is designed to prepare students to demonstrate the following learning outcomes:

- 1. Perform professionally and ethically following the Code of Ethics for Certified Dietary Managers (CDM).
- 2. Use appropriate medical data and knowledge of body systems and evidence based research to design and implement nutrition

care plans, conduct nutrition screenings and make appropriate referrals and assist with nutrition assessment by monitoring diverse individuals, populations and community groups across the life span within scope of practice.

- 3. Apply knowledge of mathematics to develop and analyze recipes, formulas and diets, apply financial and procurement principles to collecting and processing financial data.
- 4. Use appropriate interpersonal skills, medical terminology and technology in written and verbal communication with interdisciplinary teams, patients/clients and family members.
- 5. Educational and psychological principles to develop and implement educational and training programs for patients, clients, and target audience within scope of practice.
- Apply supervisory concepts to food production including procurement, distribution/service, menu development; applying sensory evaluation and safety/sanitation principle and concepts.
- 7. Apply supervisory concepts to the organizational unit, including financial, human, physical, and material resources and services.
- Apply evidence-based research and management principles to human resource functions, facility management, organizational change, planning and goal setting; development and measurement of outcomes and quality improvement.

Suggested Semester Sequence

Summer Start		Credit
		Hours
DIET-1200	Basic Nutrition	3
HOSP-1020	Sanitation and Safety	2
	Credit Hours	5
First Semester		
DIET-1310	Introduction to Dietetics	2
DIET-1320	Nutrition Applications ²	1
DIET-2301	Medical Nutrition Therapy I ³	3
HOSP-1031	Fundamentals of Culinary Arts	3
Select one of the following:		3
ENG-1010	College Composition I	
ENG-101H	Honors College Composition I	
	Credit Hours	12
Second Semest	ter	
DIET-1940	Dietary Managers Field Experience	1
DIET-xxxx	DIET Elective course	2-3
HOSP-2400	Hospitality Management and Supervision	3
HOSP-2500	Hospitality Cost Control	3
H0SP-2700	Hospitality Purchasing	2
MATH-1xxx	1000-level MATH course or higher	3
	Credit Hours	14-15
	Total Credit Hours	31-32

MATH-1140, MATH-1141, MATH-1200, MATH-1270, and MATH-1280 can no longer count towards fulfilling the college-level mathematics requirement. These courses were re-classified as developmental mathematics by the state of Ohio in 2016. Tri-C established a 5-year transitioning window for students who had completed these courses prior to 2016 to apply them towards meeting graduation requirements, which expired in Summer 2021. It is highly recommended to see a 2 Dietary Management, Certificate of Proficiency - Cuyahoga Community College 2024-2025 Catalog

counselor to determine the appropriate math required for your current major.