

# 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.

## 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 appropriate score on Math Placement Test.
- 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.
6. 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.
8. 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

First Semester		Credit Hours
DIET-1200	Basic Nutrition	3
DIET-1320	Nutrition Applications	1
HOSP-1020	Sanitation and Safety	2
MA-1020	Medical Terminology I	3
MATH-1xxx	1000-level MATH course or higher <sup>1</sup>	3
Select one of the following:		3
ENG-1010	College Composition I	
ENG-101H	Honors College Composition I	
Credit Hours		15
Second Semester		Credit Hours
DIET-1331	Food Production Fundamentals	4
DIET-1580	Cost Control Procedures	1
DIET-1590	Purchasing Procedures	1
DIET-1600	Introduction to Supervision	3
DIET-1940	Dietary Managers Field Experience	1
DIET-2301	Medical Nutrition Therapy I	3
DIET-xxxx	DIET Elective course	2-3
Credit Hours		15-16
Total Credit Hours		30-31

<sup>1</sup> MATH-1240 Contemporary Mathematics is required for Dietetic Technology Program.