

Dietary Manager

Program Number: 90-313-1

Certificate

Health-Related Professions Program Cluster

Center of Health & Safety Education

Program offered at Madison Campuses

For information call: (608) 246-6065, (608) 246-6313 or
(800) 322-6282 Ext. 6065 or 6313

About the Program

The Dietary Manager Certificate prepares students to function as Food Service Managers. The program emphasizes the relationship of foods and nutrition to health. Successful students are able to communicate information, follow procedures, adhere to standards, organize work schedules, be wise decision makers, are emotionally stable and are able to handle difficult situations. They should have an interest and should be willing to learn and keep abreast of the current literature and technology in food, nutrition and health.

Students enrolled in the program have an opportunity to apply their knowledge in practical experiences for a total of 150 hours of clinical experience. They are affiliated in health care facilities such as hospitals, long term care facilities, schools and community settings such as day care facilities and correctional institutions.

Unique Requirements for Registration

1) High school graduation or HSED or GED; 2) two years of food service employment or post-high school training in food service; 3) Current employment in food service position; 4) Intermediate computer skills and access to a computer with internet, email & printing capabilities .

To succeed in the program, a student must receive a grade of C or higher in all courses.

Graduates of the certificate may apply for the national level registration to become a Certified Dietary Manager (CDM).

Program Courses

10-313-168 Nutrition for Dietetics 3 credits
A study of nutrients, nutrient metabolism and nutrition resource materials prepares the student to analyze the nutritional needs of individuals and groups. Environmental factors affecting food availability, safety and selection are also discussed.

10-313-178 Food Service Management 1 3 credits
Basic principles of food preparation and service are reviewed and applied in a quantity food production unit. Adjunct operational principles of menu planning, procurement, quality assurance, training, sanitation and safety are applied. Prerequisites or concurrent enrollment in 10-313-171 and 10-313-170.

Curriculum

Offered in the January – May semester

| First Semester | | Credits | Hrs/week Lec-Lab |
|----------------|---------------------------------|-----------|---------------------|
| 10-313-168 | Nutrition for Dietetics | 3 | 3-0 |
| 10-313-178 | Food Service Management 1 | 3 | 3-0 |
| 10-313-182 | Coordinated Practice 1 | 3 | 1-8 |
| Total | | 9 credits | |

Career Potential:

- Hospitals and Long-Term Care Facilities
- Mental Health and Special Needs Facilities
- Medical Clinics
- Food Service Management
- Hospitals and Long-Term Care Facilities
- School Food Service
- College Food Services
- Commercial, Employee Cafeterias
- Contractual, Catering
- Day Care (child/adult)
- Community Nutrition
- Schools

More detailed and updated information on this program may be available at: matcmadison.edu. The college reserves the right to make changes in the regulations and courses announced in this publication without notice.

Madison Area Technical College provides equal opportunity in education and employment.

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10-313-182 Coordinated Practice 1 3 credits
Through clinic experiences, students learn modern management techniques to select and train employees, maintain departmental records, purchase food and supplies, supervise meal service, plan meetings, analyze, correct problems and develop interdepartmental communication.

