

# Hospitality Management, AAS

## DIETARY MANAGEMENT

### School of Culinary Arts and Hospitality

#### Program Description

The Hospitality Management Associate Degree Dietary Management Program is planned to meet the industry needs of various levels of management positions in the non-commercial foodservice operations such as long-term care, retirement centers, nutrition programs for the elderly, hospitals, and with food service management companies. The program includes classroom and laboratory experiences and requires students to complete a capstone practicum. The capstone practicum requires a physical examination and is contingent upon the policies of the practicum site.

Students are responsible for securing a practicum site which meets the program requirements. This major accommodates both part and full-time students.

Students are required to adhere to the department policies and procedures as stated in the School of Culinary Arts/Hospitality Student Handbook.

Requirements for the program include but are not limited to:

- Laboratory Uniform
- Tool Kit
- Health Status Form
- Business Attire
- Special attire may be required at the practicum site
- Transportation to the practicum site is required.

Graduates of this program are eligible to become members of the Association of Food and Nutrition Professionals and to complete the certification examination to become a Certified Dietary Manager (CDM).

#### Career Opportunities

Graduates of the Hospitality Management, Dietary Management Associate Degree program have accepted jobs with the following titles: food service and dietary managers/supervisors, nutrition care support assistants, school food service managers, and nutritional services managers/supervisors.

#### Program Learning Outcomes

Upon successful completion of this program, students will be able to:

- Apply organizational and communication skills in supervising food production
- Implement cost control procedures applying mathematical concepts of profit and loss
- Enforce sanitation and safety standards
- Write job descriptions, specifications and work schedules for dietary services employees
- Design menus, analyze specialized meal patterns and write standardized recipes
- Demonstrate the ability to work as part of a production team to prepare quantity foods
- Evaluate food quality and meal acceptance
- Utilize interpersonal skills to supervise staff and to communicate with the health care team
- Procure and receive supplies and equipment
- Retrieve and manage nutrition information using the latest technology
- Utilize technology to plan, organize and document food service and nutrition related information
- Obtain and record diet history, analyze clients nutritional care status, counsel clients and families from diverse backgrounds in medical nutrition therapy
- Utilize basic practical mathematical skills.
- Assist in the organization, development, implementation and evaluation of nutrition care and wellness plan

Sugg. Term	Seq #	Course ID	Course Title	Cr.	Term Offered	Prereq(s)	Options Available
1st Fall	1	PDV 101	First Year Seminar	1	F, Sp, Su		
	2	CUL 104	Foundations of Cooking and Baking	3	F, Sp		
	3	FSM 103	Introduction to the Hospitality Industry	3	F, Sp		FSM 113
	4	FSM 170	Food Culture and Religion	3	F, Sp		
	5	FSM 118	Sanitation	2	F, Sp		
	6	ENG 161	College Writing	3	F, Sp, Su		
1st Spring	7	FSM 215	Purchasing	3	F, Sp		
	8	BUS 120	Mathematics of Business	3	F, Sp, Su	MTH 050, 050A or Placement	
	9	CUL 105	Foods I	3	F, Sp	CUL 104	
	10	FSM 159	Nutrition	3	F, Sp		
	11	DTT 151	Introduction to Dietary Management	3	Sp		

(Continued on Next Page)

# Hospitality Management, AAS

## DIETARY MANAGEMENT

### School of Culinary Arts and Hospitality

---

Sugg. Term	Seq #	Course ID	Course Title	Cr.	Term Offered	Prereq(s)	Options Available
2nd Fall	12	CUL 220	Culinary Bistro	3	F	CUL 105	
	13	DTT 251	Foundations of Medical Nutrition	1	F	FSM 159	
	14	CUL 112	Foods II	3	F	CUL 105	
	15	FSM 117	Waitstaff Dining Room Training	1	F, Sp		
	17	CUL 243	Nutritional Cooking and Baking	3	F, Sp	BKP 141 or CUL 105	
	18	CPT 150	Micro Computer Concepts	3	F, Sp, Su		
2nd Spring	19	FSM 213	A la Carte Kitchens	4	Sp	CUL 112	
	20	FSM 235	Supervision and Training	3	F, Sp		
	21	DTT 199	Nutritional Services Practicum	3	F, Sp	Instructor Permission	
	22	ENG 163	Business Communications	3	F, Sp, Su	ENG 161	ENG 164
	23	Elective	Social Science Elective	3	F, Sp, Su		

Total Program Credits

61