

DIETARY MANAGER CERTIFICATE

Division: Natural Sciences

PROGRAM CODE: 2C42394

The **Dietary Manager Certificate** is designed to provide students with fundamental knowledge, skills, and experience in nutrition, food safety and sanitation, foodservice management, and operations management. The required courses prepare students for positions as dietary managers of foodservice operations in healthcare settings, such as nursing homes, long-term care facilities, senior living communities, and hospitals. This certificate requires a total of 16 units. A grade of C or better is required in each course taken.

Code	Title	Units
Required Courses (16 Units):		
NUTR 210 F or NUTR 210HF	Human Nutrition Honors Human Nutrition	3
NUTR 230 F	Introduction to Medical Nutrition Therapy	3
NUTR 295 F	Nutrition and Foods Internship ¹	2-4
FOOD 110 F	Food Safety and Sanitation	3
FOOD 120 F	Food Service Management	3
Total Units		14-16

¹ Students must complete 4 units for NUTR 295 F

Program Level Student Learning Outcomes

Outcome 1: Develop and implement evidence-based plans to provide quality nutrition care.

Outcome 2: Apply supervisory skills for the effective operation of a food service department in accordance with organizational standards and state/federal regulations.

Outcome 3: Maintain proper food safety and sanitation practices for the delivery of quality, nutritious meals.

https://www.curricunet.com/fullerton/reports/program_report.cfm?programs_id=1216