

CERTIFICATION TO ENHANCE YOUR SKILLS.

DIETARY MANAGER CERTIFICATE

A Dietary Manager is a foodservice manager responsible for menu planning, staffing, purchasing and preparation of meals. Dietary Managers are trained in understanding the basic nutritional needs of their clientele and the production of nourishing meals. The certificate includes academic courses and 150 hours of field experience (clinical).

PROGRAM THE CERTIFICATE IS A PART OF

Associate of Applied Science, Dietetic Technology Program (DTTP) and Culinary Arts Program (CAPP). Credits earned in this certificate may be applied toward the Dietetic Technology or Culinary Arts Program, AAS (DTTP or CAPP)

CERTIFICATION

Upon completion of the certificate, graduates are eligible to take the certification exam from the Certified Board of Dietary Managers (CBDM).

JOB OPPORTUNITIES FOR GRADUATES

Dietary Managers work in:

- Hospitals
- Long-term care facilities
- Assisted living centers
- Senior nutrition programs
- School nutrition programs
- Correctional facilities
- Other noncommercial settings

Job growth is expected to be around 5% according to the Ohio Bureau of Labor Market Information (<http://ohiolmi.com/proj/OhioJobOutlook.htm> visited 5/07/2018).

SALARY

Median pay for the Toledo, Ohio Metropolitan Data is \$18.91 per hour or \$39, 351 annually. (<http://ohiolmi.com/asp/oeswage/SOCWage.asp?Source=Wage> visited 5/07/2018)

ACCREDITATION

The Dietary Manager Certificate is approved by the Association of Nutrition and Foodservice Personnel (ANFP). Completion of the certificate qualifies graduates to take the certification exam from the Certified Board of Dietary Managers (CBDM).



REQUIRED COURSES

FNH 121	Basic Nutrition	Credits: 2(Lec: 2)
FNH 135	ServSafe	Credits: 2(Lec: 2)
FNH 112	Fundamental of Food Production	Credits: 3(Lec: 2 Lab: 4)
FNH 212	Essentials of Supervision	Credits: 2(Lec: 2)
FNH 230	Purchasing & Cost Controls	Credits: 3(Lec: 3)
IST 131	Computer Concepts and Apps	Credits: 3(Lec: 3)
FNH 102	Applied Nutrition	Credits: 3(Lec: 3)
FNH 270	Techniques of Healthy Cooking	Credits: 3(Lec: 2 Lab: 3)
FNH 190	Nutrition App Clinical Lab	Credits: 1(Oth: 5)
FNH 289	Systems Mgt Clinical Lab	Credits: 2(Oth: 10)

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Office of Admissions

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