
Food Service/Dietary Management

The food service/dietary management program (9.5 credit hours) supplies students with the knowledge and skills necessary in institutional food service operations. Specific topics covered deal with nutrition, menu planning, food preparation, sanitation and safety, human relations, purchasing, scheduling, training, record keeping, and supervision. Upon completion of the program, graduates are prepared to enter jobs as food service employees, managers, and supervisors.

With the completion of this program and a 150 hour preceptorship completed at a health care facility under the supervision of a Licensed Medical Nutrition Therapist or completing the optional four credit hours of Dietary Management Field Experience classes, the student will be eligible to sit for the Dietary Managers Association (DMA) national examination required to obtain the Certified Dietary Manager (CDM) credential.

Course	Credits
FSDT 1210 Supervision of Food Service Professionals	3
FSDT 1220 Foodservice Nutrition	2.5
FSDT 1230 Sanitation and Food Safety	1.5
FSDT 1250 Managing Food Service Operations	2.5
Total Credit Hours	9.5

Optional Field Experience Classes

FSDT 1225 Field Experience Nutrition & Diet Therapy	1.5
FSDT 1255 Field Experience Management of Foodservice Operations, Sanitation & Food Safety	1.5
FSDT 1260 Field Experience Supervision for Food Service, Professionals	1
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