

Dietary Manager

30-312-9 Technical Diploma

Program Overview

The Dietary Manager program will train you to manage food service personnel, food supplies, kitchen equipment, food production, and nutrition aspects of food service. This program provides skills beyond the level of dietary assistant. As a dietary manager, you will be a member of the dietetic team under the supervision of a registered dietitian. Students need to complete their occupational experience in a hospital or nursing home dietary setting.

Offered at:



*Ashland
*New Richmond
Rice Lake
*Superior

*via ITV (interactive television)

Student Profile

As a Dietary Manager student, you should be able to:

- Perform clerical tasks
- Plan and direct others in routine activities
- Communicate ideas verbally and in writing
- Follow procedures and maintain standards
- Accept responsibility
- Organize work rapidly
- Handle emergencies
- Be aware of new techniques and methods
- Pass a physical exam
- Walk and stand for long periods

Preparation for Admission

The following experiences will help you prepare for this program:

- Family and Consumer Science, Home Economics, or Food Service Experience
- Biology
- Health
- Chemistry
- Keyboarding
- English
- Psychology
- Applied Math

Program Outcomes

Employers will expect you, as a graduate of this program, to:

- Plan, prepare, and serve nutritional, high-quality, and attractive menus under sanitary conditions.
- Apply basic principles of purchasing, receiving, storage, and inventory of food and supplies.
- Use interviewing skills to collect nutritional assessment data.

Career Outlook

Dietary Manager graduates are in demand because of their ability to provide and assess nutrition care service. The positions available to you after graduation are:

- Certified Dietary Manager
- Dietary Manager
- Food Service Supervisor

While the Dietary Manager program is accredited by the Dietary Managers' Association and culminates in a certifying exam for registered Dietary Manager, many workers in the food service area use most of the same skills.

Curriculum

Number	Course Title	Credits
Occupational Specific Courses		
30312300	Dietary Manager	3
30312301	Dietary Manager Occupational Experience ▲	$\frac{1}{4}$
PROGRAM REQUIREMENTS		4

▲ This course requires a prerequisite and/or corequisite, and must be completed with a grade of "C-" or better.

Course Descriptions

30312300

Dietary Manager - Credits: 3

The Dietary Manager course is part of a two-course program approved by the Dietary Manager Association. Individuals who are interested in working as supervisors in the kitchens of hospitals and nursing homes will find this program worthwhile. Instruction includes normal nutrition, therapeutic nutrition, food production and service, human relations, institutional development, and data management.

30312301

Dietary Manager Occupational Experience - Credits: 1

The internship portion of the Dietary Manager program requires each student to work with a preceptor and the instructor in fulfilling 150 hours of on-the-job work experience. Actual work assignments will be individually determined based on the previous experiences of the student and the work site itself. An orientation session, midterm meeting, and follow-up evaluation will be coordinated by the instructor. COREQUISITE: 30312300 Dietary Manager.

Graduate Employment Information

(WITC Graduate Survey Responses 2005-2006)

career vision

Number of graduates	9	Number employed	9	% employed in WITC district	67%
Number of responses	9	Percent employed	100%	Range of yearly salary	\$22,239-\$29,700
Number available for employment	9	Employed in related field	9	Average yearly salary	\$25,707