DIETETIC SERVICE SUPERVISOR CERTIFICATE OF ACHIEVEMENT

This program is designed for students to interested in the dynamic field of food and nutrition. Students will receive education and training for entry-level management positions in a food service department within a health care facility, community care, retirement center, or school food service organizations. Supervisors write menus, design diets, teach classes to food service personnel and give instruction on individual diets.

Code	Title	Units
Required Courses:		
BUSAD 110	Human Resource Management	3
CULART 050	Healthy Cooking and Special Diets	3
CULART 225	Sanitation and Safety	3
CULART 240	Procurement, Purchasing and Selection	3
FN 060	Modified Diets	4
FN 064	Nutrition Management	3
FN 066	Nutrition Care	3
FN 162	Introduction to Food and Nutrition	3
HOSP 160	Culinary Production and Kitchen Operations	3
Total Units		**28**

Code	Title	Units
Recommended Course:		
FN 098	Food and Nutrition Work Experience	1-4

Students working for certificates must have a basic knowledge of arithmetic, reading and writing in order to learn and work in the occupations they select.

This is a Gainful Employment Program

Program Learning Outcomes

At the completion of this program, students will be able to:

a. Explain hiring practices as it applies to the kitchen area.
b. Provide nutrition services for schools, training camps, food-service companies, sports/fitness centers and restaurants.
c. Supervise the production, prepare menus, and conduct training for food service personnel.
d. Meet the California Department of Health Licensing Requirements for Dietetic Service Supervisor (DSS).