



PROGRAM OUTCOMES

DIETARY MANAGEMENT (CERTIFICATE OF PROFICIENCY)

1. Professionalism. Perform professionally and ethically according to the Dietary Manager Association Code of Ethics.
2. Nutrition. Use appropriate medical data and knowledge of body systems and evidence based research to design and implement nutrition care plans, conduct nutrition screenings and make appropriate referrals and assist with nutrition assessment by monitoring diverse individuals, populations and community groups across the life span within scope of practice.
3. Math/Financial. Apply knowledge of mathematics to develop and analyze recipes, formulas and diets, apply financial and procurement principles to collecting and processing financial data.
4. Communication/Education. Use appropriate interpersonal skills, medical terminology and technology in written and verbal communication with interdisciplinary teams, patients/clients and family members.
5. Apply educational and psychological principles to develop and implement educational and training programs for patients, clients, and target audience within scope of practice.
6. Management of Food Nutrition Services. Apply supervisory concepts to food production including procurement, distribution/service, menu development, and applying sensory evaluation and safety/sanitation principle and concepts.
7. Apply supervisory concepts to the organizational unit, including financial, human, physical, and material resources and services.
8. Apply evidence-based research and management principles to human resource functions, facility management, organizational change, planning and goal setting, and development and measurement of outcomes and quality improvement.