

# Program Specifics

### PROGRAM PROFICIENCIES

See CNM Catalog at [cnm.edu](http://cnm.edu) for the most current program information. Click the link for **Course Catalog/Addendum**, go to **Enrolling at CNM** and choose **Program Proficiency and Prerequisite Guide**.

- English 2 Proficiency
- Math 2 Proficiency
- Reading 2 Proficiency

### RECOMMENDED SEQUENCE OF COURSES

TERM 1		CREDITS
CULN 1010	Food Production and Service Fundamentals	3
or		
CULN 1100	Introduction to Culinary Skills	3
and		
CULN 1110	Culinary Skills	4
CULN 1103	Safety and Sanitation Principles	3
NUTR 1010	Personal Practical Nutrition	3
NUTR 1015	Introduction to Medical Nutrition Therapy	3
NUTR 1090	Dietary Manager Internship I	2

TERM 2		CREDITS
HT 2201	Hospitality Operations Management	3
NUTR 1091	Dietary Manager Internship II	2
Program Approved Elective (see list)		3-4

### Certificate of Completion in Dietary Manager 22-27

#### Approved Electives

HT 2215	Purchasing and Cost Controls	3
IT 1010	Introduction to Computers	3
NUTR 1020	Introduction to Sports Nutrition	3
SPAN 1101	Beginning Spanish or higher	3-4

## LEARN MORE TODAY!

For more information, call  
**(505) 224-3568 or 224-4349**  
or visit [cnm.edu/healthymeals](http://cnm.edu/healthymeals)

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Central New Mexico Community College

### INDUSTRY CREDENTIALS

Graduates are prepared to test for these credentials:

CREDENTIAL	ORGANIZATION
CDM (Certified Dietary Manager)	Association of Nutrition & Foodservice Professionals
CFPP (Certified Food Protection Professional)	Association of Nutrition & Foodservice Professionals



## School of Math, Science & Engineering JOBS with a FUTURE: **Dietary Manager**

**Certificate of Completion - 2 terms**

### Are You Looking for a Career That Combines Nutrition, Health and Culinary Arts?

- ▶ Earn a Certificate of Completion in just two terms
- ▶ Ideal new post-degree credential for nutrition and culinary professionals
- ▶ Convenient class scheduling for traditional students and career changers



Central New Mexico Community College



# Your Pathway to a Successful Career Serving the Community's Needs

The Dietary Manager certificate program at Central New Mexico Community College offers a curriculum combining culinary arts, food science, nutrition education and fitness. The curriculum includes instruction in human nutrition, food safety, the design and organization of food service systems, purchasing and personnel management. Upon completion, students will be eligible to sit for the Dietary Manager Association's national exam and earn nationally recognized credentials. Credentialing exams and student membership information can be accessed online at [www.dmaonline.org](http://www.dmaonline.org).



Funded by Healthy Meals, Fit for Life, a grant from the USDA/National Institute of Food and Agriculture, the program addresses community needs for sound nutrition, health and wellness for targeted groups including school meal programs, healthcare facilities and special needs populations. There is also an optional sports nutrition element aimed at meeting the dietary needs of individuals engaged in athletic competition, fitness activities or physical rehabilitation.

Students will have opportunities for service learning at agency partners such as Meals on Wheels, Roadrunner Food Bank, Youth Development Inc. (YDI) or NM Appleseed and will gain work experience through internships at area healthcare and retirement facilities.

The curriculum and instruction for the certificate are the result of a collaboration between the CNM School of Math, Science & Engineering (MSE) and the School of Business & Information Technology (BIT). The Nutrition component of the program of study comes from MSE, which added four new courses to provide the necessary skills and knowledge. The Culinary and Hospitality portions are comprised of core classes from BIT's curriculum in these areas.

Students will receive a thorough grounding in fundamentals through classes combining basic principles and theory with substantial opportunities for hands-on learning. The experience gained from two internship courses will be especially useful in students' development as dietary professionals. The 150 hours of field experience is coordinated by a Registered Dietitian (RD) preceptor, with 50 hours directly supervised by the RD. The internships will also provide networking opportunities for students.



The Healthy Meals, Fit for Life project includes these components:

- *Develop a Dietary Manager curriculum and certificate blending food science and nutrition education with community needs, health, wellness and service learning.*
- *Expand students' experiential learning opportunities at partner agencies.*
- *Attract underrepresented groups and produce graduates capable of enhancing the state's and nation's nutrition and health.*
- *Provide scholarship and stipend opportunities and agency/community partners for the certificate program.*
- *Partner with USDA Food and Nutrition Services.*

For more information, please visit the website at [cnm.edu/healthymeals](http://cnm.edu/healthymeals).



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