

**Suggested electives:**

Small Business Ownership	BUS	A240	(3)
Principles of Baking 1	CA	A124	(2)
Food Service Math/Accounting	FSM	A240	(4)
Supervision & Training Tech	FSM	A260	(3)
E-Marketing and Sales	HTT	A240	(3)
Ice Carving	CA	A270	(1)

Supervision & Training Tech	FSM	A260	(3)
Catering	FSM	A284	(3)
<b>Total:</b>			<b>(29)</b>

**ASSOCIATE DEGREES**

Complete the Certificate of Achievement and either the Associate in Arts or Associate in Science Graduation Requirements as outlined in the Graduation Requirements section of the catalog.

## FOOD SERVICE MANAGEMENT— INSTITUTIONAL

**(Corporations, Healthcare Facilities, Detention Facilities, Schools)**

Students completing the following certificates are qualified to manage food service operations in institutional settings.

## CHILD NUTRITION PROGRAM MANAGEMENT

**(School Food Service)**

This certificate prepares students for supervisory responsibilities in a school district at the school or unit level of management. Responsibilities include implementation and coordination of food services and employees to ensure high standards of food preparation, nutrition education, and student services. Students are eligible to join the American School Food Service Association at the Manager Certification Level, maintaining certification through continuing education of ten hours per year.

**Program Outcome**

The program will prepare students for successful employment as entry-level Food Service Managers to meet the needs of Child Nutrition Programs (formerly known as School Lunch Programs) in School Districts and preschool programs (i.e. Head Start).

**CERTIFICATE OF ACHIEVEMENT**

**Required Courses**

Course			Units
<b>FIRST SEMESTER</b>			
Quantity Foods Preparation	FSM	A150	(4)
Nutrition	FN	A170	(3)
Applied Nutrition	FN	A171	(2)
Sanitation & Safety	FSM	A160	(3)
Child Growth & Development	HMDV	A180	(3)
<b>SECOND SEMESTER</b>			
Life Cycle Nutrition: Children	FN	A145	(1)
Child Nutrition Program Mgmt	FSM	A145	(2)
Food Production Management	FSM	A151	(2)
Menu Planning/Purchasing	FSM	A250	(3)

## DIETETIC SERVICE SUPERVISOR\*

Dietary Service Supervisors plan and supervise employees engaged in a variety of food service activities in a medical facility. Responsibilities include assisting the professional staff in auditing patient menus, visiting patients to discuss dietary problems, and coordinating work of food production personnel with other departments.

**Program Outcome**

The program will prepare students for successful employment as entry-level Food Service Supervisors to meet the needs of Acute and Long-term Healthcare Facilities.

**CERTIFICATE OF ACHIEVEMENT**

**Required Courses**

Course			Units
Quantity Foods Preparation	FSM	A150	(4)
Nutrition	FN	A170	(3)
Food Production Management	FSM	A151	(2)
Sanitation & Safety	FSM	A160	(3)
Supervision & Training Tech	FSM	A260	(3)
Health Care Field Experience	NC	A175	(3)
Intro Med Nutrition Therapy	NC	A180	(3)
<b>Total:</b>			<b>(21)</b>

*\*Upon successful completion, student meets California Department of Health Licensing Requirements for Dietetic Service Supervisor.*

## DIETETIC SERVICE MANAGER\*

Dietetic Service Managers work in hospitals, long-term care, schools, correctional facilities, and many other settings. Responsibilities may include directing and controlling the following: menu planning, food purchasing, food production and service, financial management, employee recruitment, training, and supervision, and (in some settings) nutritional assessment and clinical care. Students completing this certificate join the Dietetic Managers Association and take the National Certification exam.

**Program Outcome**

The program will prepare students:

1. For professional employment as entry level Food Service supervisors; and
2. To advance to positions with greater management responsibilities to meet the needs of acute and long-term healthcare facilities.

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**CERTIFICATE OF ACHIEVEMENT**

**Required prerequisite:**

Completion of all courses for Dietetic Service Supervisor Certificate of Achievement with a grade of "C" or better

**Subtotal:**                      **(21)**

**Required Courses**

<b>Course</b>			<b>Units</b>
Patient Care	ALH	A115	(2.5)
Careers in Dietetics/Food Sci	FN/NC	A100	(1)
Applied Nutrition	FN	A171	(2)
Food Service Math/Accounting	FSM	A240	(4)
Menu Planning/Purchasing	FSM	A250	(3)
Catering	FSM	A284	(3)
Interpersonal Communication	CMST	A100	(3)

**Subtotal:**                      **(18.5)**

**Total:**                      **(39.5)**

*\*Upon successful completion, students meet Dietary Managers' Association criteria for certification and are eligible to take the National Certification Examination.*

**DIETETIC TECHNICIAN—  
MANAGEMENT HEALTH CARE\***

Completion of the Dietetic Service Supervisor and Dietetic Service Manager certificates, the following courses, and the Associate Degree program at Orange Coast College qualify the student to sit for the Dietetic Technician Registration exam and become a member of the American Dietetic Association.

**Program Outcomes**

Graduates will:

1. Be competent entry-level Dietetic Technicians meeting the employment needs of the community.
2. Communicate and work effectively with an interdisciplinary workforce and clientele of the community.
3. Participate in personal growth and lifelong learning activities.

**ASSOCIATE IN SCIENCE DEGREE PROGRAM**

In addition to completion of the prerequisite and required courses below, this program requires completion of the Associate in Science General Education as listed in the catalog.

Required prerequisites: Completion of all courses for Dietetic Service Supervisor and Dietetic Service Manager Certificates of Achievement with a grade of "C" or better

**Subtotal:**                      **(39.5)**

**Required Courses**

<b>Course</b>			<b>Units</b>
Medical Terminology	ALH	A111	(3)
Anatomy-Physiology	BIOL	A221	(4)
Intermediate Nutrition Care	NC	A280	(2)
Supervised Practice 1	NC	A281	(3)
Advanced Nutrition Care	NC	A285	(2)
Supervised Practice 2	NC	A286	(3)
Life Cycle Nutrition: Mother/Infant	FN	A144	(1)
Life Cycle Nutrition: Children	FN	A145	(1)
Life Cycle Nutrition: Later Years	FN	A146	(1)
Restaurant Management	FSM	A285	(3)

**Subtotal:**                      **(23)**

**Total:**                      **(62.5)**

**Suggested elective:**

Introductory Sociology	SOC	A100	(3)
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\*Upon successful completion of these courses (with grade of "C" or better) and the General Education Requirements, students will receive a Letter of Verification from the program director confirming that all requirements of the program have been met. Students will then be eligible for membership in the American Dietetic Association and for taking the National Registration Examination administered by the Commission on Dietetic Registration, The American Dietetic Association.

This program has been granted full accreditation status by the Commission on Accreditation/Approval for Dietetics Education of the American Dietetics Association, 120 S. Riverside Plaza, Ste. 2000, Chicago, IL 60606-6995, (800)877-1600.

**HEALTH SCIENCES**

- See *CARDIOVASCULAR TECHNOLOGY*
- DENTAL ASSISTING—REGISTERED*
- DIAGNOSTIC MEDICAL SONOGRAPHY*
- DIETETICS/FOOD AND NUTRITION/  
NUTRITION CARE*
- ELECTROCARDIOGRAPHY TECHNICIAN*
- EMERGENCY MEDICAL TECHNICIAN*
- MEDICAL ASSISTING*
- MEDICAL TRANSCRIPTION*
- NEURODIAGNOSTIC TECHNOLOGY*
- POLYSOMNOGRAPHIC RADIOLOGIC  
TECHNOLOGY*
- RESPIRATORY CARE*
- SCHOOL HEALTH ASSISTANT*
- SPEECH-LANGUAGE PATHOLOGY ASSISTANT*