

DIETARY MANAGER

DIA 101/BIO 121

Nutrition (4)

This course presents challenging science based nutrition core curriculum that reviews the role of nutrition in health promotion/disease prevention, and provides an overview of the interrelationships between diet, therapeutic nutrition and various acute/chronic medical conditions. With an emphasis on normal anatomy and physiology and (the metabolism of nutrients, the following topics will be studied: the functions and sources of nutrients; digestion, absorption, and utilization of food; normal and therapeutic nutrition and various foods, preferences, and customs, as well as dietary guidelines. Topics relating to dietary policies procedures and patients will also be covered. Other topics of student interest will be addressed as they arise.

4 Class Hours

DIA 103

Dietary Management

Field Experience I (3)

125 hours of reality-oriented learning activities scheduled to coordinate with classroom experience, outside the college classroom. The experience must be in a health care setting which provides activities in the curriculum content area. The on-site preceptor must be a registered dietitian with no less than two years full time equivalent post-registration practitioner competency. Students are responsible to find willing preceptors and appropriate employment.

Prerequisites or Co-requisites: DIA 101 Nutrition, BHM 110 Sanitation and Safety, BHM 216 Quantity Food Production, BHM 235 Hotel/Restaurant Cost Control.

DIA 204

Dietary Management

Field Experience II (3)

125 hours of reality-oriented learning activities scheduled to coordinate with classroom experience, outside the college classroom. The experience must be in a health care setting which provides activities in the curriculum content area. The on-site preceptor must be a registered dietitian with no less than two years full time equivalent post-registration practitioner competency. Students are responsible to find willing preceptors and appropriate employment.

Prerequisites or Co-requisites: DIA 101 Nutrition, DIA 103 Dietary Management Field Experience I, BHM 110 Sanitation and Safety, BHM 216 Quantity Food Production, BHM 235 Hotel/Restaurant Cost Control, BUS 248 Human Resource Management.