

Personality + Career

Dietary Manager students are passionate about serving others and are able to work with a variety of people. They possess good communication skills and can efficiently multi-task. The ability to thrive in a high-stress environment is also a strong point.



Program	Credential	What do students learn in the program?	What do students earn?	Career Opportunities	Are graduates prepared for/to complete exams for specific credentials/licensing/certifications at the end of the program?	Required Tools, Supplies, and Uniforms
Dietary Manager	Certificate	Students gain knowledge about nutrition, including the nutrients, digestion, absorption, metabolism, and food safety through the lifecycle. Students will also gain specific knowledge related to medical nutrition therapy practices, including working with a healthcare team, nutrition screening and education, menu planning, supplemental feedings, and participation in regulatory surveys, as well as the management of food production and supervising staff. Students will complete a dietary manager cooperative experience at a healthcare site.	\$15.50 per hour, or \$32,240 annually	Certified Dietary Manager Dietary Supervisor Dining Services Coordinator Dining Supervisor Director of Food and Nutrition Director of Culinary Services	Students who successfully complete this certificate are eligible to take the CDM Credentialing Exam offered through the Certifying Board for Dietary Managers (CBDM).	Computer with access to the internet.





Dietary Manager

2024-2025 / » southeast.edu



A certificate from SCC's Dietary Manager program establishes our graduates as leaders in dietary and nutrition departments in hospitals, schools, and long-term care and correctional facilities.

Students learn to apply their knowledge about nutrition, food safety, food production, and management in these settings, helping to keep individuals healthy.



Program Contact Information
Vicki Rethmeier, Instructor/Co-Program Chair
 402-437-2528
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This program is approved by the Association of Nutrition & Foodservice Professionals (ANFP); students are eligible for the ANFP Pre-Professional membership; graduates are eligible to apply for the CDM Credentialing Exam under pathway I administered by the Certifying Board of Dietary Managers (CBDM).

» Your Next Steps to Choose SCC

- ▶ Schedule a Campus Visit - southeast.edu/visit
- ▶ Explore career options with an Admissions Counselor - southeast.edu/admissionsadvising
- ▶ Apply - southeast.edu/applynow

» Paying for SCC

- ▶ Free Application for Federal Student Aid (FAFSA) - studentaid.gov/h/apply-for-aid/fafsa
- ▶ Scholarships - southeast.edu/scholarships
- ▶ Payment Plan - mycollegepaymentplan.com/southeast
- ▶ Veteran Education Benefits - southeast.edu/veterans-services
- ▶ GAP Assistance Program - southeast.edu/gap
- ▶ Children of State Teammate Tuition Reimbursement Program - southeast.edu/children-of-state-teammate-tuition-reimbursement-program



Scan this code to find out more about Dietary Manager

Contact Admissions to get started!
 402-437-2600, 800-642-4075 ext. 2600
 ✉ admissions@southeast.edu

The SCC Experience

- » Students gain hands-on experience through a Certified Dietary Manager cooperative experience at a healthcare site. Students complete a minimum of 150 field experience hours. A Registered Dietitian Nutritionist directly supervises a minimum of 25 of the 30 nutrition-related field experience hours and coordinates the entire 150 hours. Fifty hours are precepted and, of those, 25 nutrition hours are precepted by a Registered Dietitian (RD/RDN) and 25 Foodservice hours are precepted by an RD/RDN, Registered Dietetic Technician (DTR), or Certified Dietary Manager, Certified Food Protection Professional (CDM, CFPP). This experience gives students real-life skills as they apply their knowledge working alongside professionals in a dietary environment.
- » Dietary Manager courses are taught by registered dietitians with years of industry experience. SCC's instructors bring real case studies to the classroom to prepare students for a variety of situations.
- » The program can be completed entirely online, giving students flexibility. Many students work full time while completing this program, helping them achieve their professional goals while earning an income.

Related Programs at SCC:

- Culinary/Hospitality
- Baking/Pastry
- Long Term Care Administration



Program	Credential	Location	Credit Hours	Tuition/Fees*	Books/Fees/Supplies	Total Cost*	Starting Term(s)	Number of Semesters Required - Full Time	Is Summer Term Required for Full Time?	Online Option	Can the Program be Completed Entirely Online?	Part Time Option	Number of Semesters Required - Part Time	Is Summer Term Required for Part Time?	Typical Class Schedule
Dietary Manager	Certificate	Online	12	R- \$1,476 NR- \$1,728	\$489	R- \$1,965 NR- \$2,217	Fall, Spring, and Summer	1-2 semesters	Optional	Yes	Yes	Students can complete at their own pace.	Dependent on student's pace.	No	All classes are offered online. Students will complete assignments and course readings based on stated deadlines. Limited courses are offered in person for this certificate.

*R=Resident, NR=Non-resident. Costs listed are estimates and are subject to change based on the market price of books, supplies, tools, uniforms, etc. Estimated costs also include tuition and fees. Additionally, days/times of week for class, lab, clinical/practicum are subject to change based on curriculum, facilities, instructor, and site availability. Actual program schedules will be provided prior to each enrolled term.