

DIETARY SUPERVISION CERTIFICATE

Program code: DITS-CC

Location: Naugatuck Valley

Program Description

The certificate is designed primarily for health care food service personnel seeking professional development. To satisfy industry standards, students must successfully complete the following credit courses with a grade of "C" or better and pass the ServSafe Food Protection Manager Certification offered through the Educational Foundation of the National Restaurant Association. Credits may be applied toward the degree program in Foodservice Management.

Learning Outcomes

Upon successful completion of all program requirements, graduates will be able to:

1. Identify agents and vectors of food-borne illness.
2. Employ proper sanitary procedures in the purchasing, receiving, storing, issuing, preparing, and serving of food products.
3. Design basic sanitation training for foodservice employees.
4. Discuss federal, state, and local regulations and standards of foodservice sanitation.
5. Inspect, from a sanitation viewpoint, equipment, and facility design.
6. Qualify for certification in applied foodservice sanitation from the Educational Foundation of the National Restaurant Association.
7. Define, discuss, and employ basic food preparation theories and techniques.
8. Recognize and use a variety of kitchen tools, equipment, and raw food products.
9. Plan, organize, prepare, and evaluate finished food items from the raw state.
10. Interpret, and evaluate written recipes; mathematically expand and reduce these recipes; be able to pre-cost the recipes; understand computer applications regarding these calculations.
11. Define, discuss, and explain the importance of nutrition to health status.
12. Apply acquired nutrition knowledge to daily food preparation.

This certificate is not eligible for Federal Financial Aid.

Certificate Requirements

Code	Title	Credits
Required Courses		
HOSP 1101 or HOSP 1212	Principles of Food Preparation Advanced Food Preparation	3-4
HOSP 1109	Food Safety Certification	1
BIO 1011	Introduction to Nutrition	3
Total Credits		7-8