

DIETARY MANAGER, Associate in Arts Degree - 1611

Business, Hospitality, and Tourism Division

The healthcare industry offers many opportunities for employment and as a result learning experiences are varied. This food service management program provides the student with instruction in food preparation, production and service in the classroom and in on campus labs and in an off campus commercial restaurant operation which is open to the public and located in downtown Harrisburg. In the Dietary Manager courses (HRIM 273, 274, 275, and 276) the student must be supervised by a Registered Dietitian who has at least one year of experience. Students who successfully complete the program have the opportunity to sit for the Dietary Managers Association certification exams after completing HRIM 113, 251, 273, 274, 275, and 276. This degree program includes not only specialized courses but also courses in related business areas and in general education, which allow the student to become an effective, well-rounded manager. This program is designed to lead directly to employment and is not intended as a transfer program. The Dietary Manager degree is approved by the Dietary Managers Association and is accredited by the Association of Collegiate Business Schools and Programs. Since 1992, ACBSP is the only nationally recognized organization that grants regional accreditation to two- and four-year colleges and universities. HACC is also a ProMgmt Partner with the National Restaurant Association Educational Foundation which affords students the opportunity to earn scholarships and a special professional certificate upon graduation. This program requires the student to submit to a drug screen prior to enrollment in Restaurant Operations courses. Upon employment and possibly during field experience, students must submit to Act 34 Pennsylvania State Police Criminal Background Checks. The student should consider this before enrolling in the program. The complete program is available at the Harrisburg Campus and biennially at the Lancaster Campus; some required courses are available at the Lebanon and Gettysburg Campuses and at other sites.



Career Opportunities

Graduates of the program are employed in dietary departments of healthcare institutions, childcare centers, retirement communities, assisted living facilities, schools and correctional facilities.

Competency Profile

This curriculum is designed to prepare students to:

- Apply nutritional principles to dietary department management in healthcare facilities
- Provide basic medical nutrition therapy under the supervision of a registered dietitian
- Display knowledge of basic food preparation and production
- Use appropriate supervisory style
- Apply financial information to internal control and operational decision making
- Use computers for management activities
- Follow federal, state, and local regulations
- Sit for the certification exam of the Dietary Manager Association
- Write and speak effectively
- Appreciate accomplishments in the arts and sciences

PROGRAM REQUIREMENTS (TOTAL CREDITS = 70)

General Education		Major		Other Required Courses	
ENGL 101 English Composition I	3	HRIM 101 Introduction to Hospitality	3	BIOL 105 Medical Terminology	3
ENGL 102 English Composition II or		HRIM 102 Applied Hospitality Math	2	CIS 105 Introduction to Software for Bus.	3
ENGL 104 Report and Technical Writing or		HRIM 113 Sanitation & Safety	2	Business or Management Elective*	3
ENGL 106 Written Business Comm.	3	HRIM 122 Food Purchasing, Receiving, & Storing	3		9
SPCH 101 Effective Speaking	3	HRIM 131 Culinary Fundamentals I	3	*Select from the following areas: ACCT; AOS; BUSI; CIS; HRIM; MGMT; MKTG; TOUR; WEB	
Core A Elective	3	HRIM 132 Culinary Techniques I	2		
Core B Elective	3	HRIM 141 Culinary Fundamentals II	3		
Core C Elective	3	HRIM 142 Culinary Techniques II	2		
Free Elective	3	HRIM 205 Restaurant Operations I	2		
Physical Education & Wellness	1	HRIM 206 Restaurant Operations II	2		
	22	HRIM 231 Cost Control: Food & Labor	3		
		HRIM 251 Hospitality Supervision	3		
		HRIM 273 Dietary Manager I	3		
		HRIM 274 Dietary Manager Experience I	2		
		HRIM 275 Dietary Manager II	2		
		HRIM 276 Dietary Manager Experience II	2		
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RECOMMENDED SEQUENCE FOR FULL-TIME STUDENTS

Part-time students can complete this program by taking one or more courses each semester.

Semester I		Semester II		Semester III		Semester IV		Semester V	
ENGL 101	3	ENGL 102, 104,		HRIM 206	2	HRIM 122	3	HRIM 251	3
HRIM 101	3	or 106	3	CIS 105	3	HRIM 231	3	HRIM 275	2
HRIM 102	2	HRIM 141	3	Core C Elective	3	HRIM 273	3	HRIM 276	2
HRIM 113	2	HRIM 142	2	SPCH 101	3	HRIM 274	2	Core B Elective	3
HRIM 131	3	HRIM 205	2			Core A Elective	3	Bus/Mgmt Elective	3
HRIM 132	2	BIOL 105	3					Free Elective	3
		PE & W	1						

Effective Fall 2008 all Associate Degree Programs must meet Diversity (D) and Physical Education and Wellness (W) requirements.