

PROGRAM PURPOSE

The Dietary Manager program prepares students for leadership roles in food service, nutrition and health care settings.

Through practical, career-focused coursework, students build foundational knowledge in nutrition, menu planning, food safety and sanitation, purchasing and inventory, and supervisory leadership. Graduates are equipped to manage dietary operations, support the nutritional needs of patients and residents, and lead teams with confidence and care.

This program is designed for both new students and working professionals who want to move into or advance within dietary management. Whether you are entering the field or looking to formalize your skills and credentials, the program provides a clear pathway to career growth.

As Maine's only Dietary Manager program, NMCC offers something no other institution in the state can: a locally accessible, workforce-aligned credential that opens doors across health care, long-term care, schools, corrections and community nutrition programs.

CAREER OPPORTUNITIES

This credential can open doors. Graduates pursue roles as dietary supervisors, food service managers and nutrition services leaders in hospitals, long-term care facilities, schools and community programs.

With \$63,060 in median annual wages and 44,700 projected openings per year, the field offers real opportunity for professionals who are ready to lead.

Roles graduates pursue:

Certified Dietary Manager · Dietary Supervisor · Food Service Manager · Nutrition Services Manager · Long-Term Care Dietary Manager

Work settings:

Hospitals · Nursing Homes · Rehabilitation Centers · Assisted Living · Schools · Corrections · Community Nutrition Programs



APPLICATION PROCEDURE

The following procedures constitute the admissions process:

- 1 Submit an NMCC application.
- 2 Submit official high school transcript and/or HiSET/GED scores (current senior's ranking period grades).
- 3 Official college transcripts for applicants who have attended other post-secondary schools.
- 4 If SAT scores are not available, placement testing may be required.
- 5 Meet with an Admissions Counselor.
- 6 A campus tour is highly recommended.



GET IN TOUCH

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DIETARY MANAGER
2026-2027
Certificate Program

First Semester			C	L	CR
>	NUT 101	Introduction to Nutrition	3	0	3
>	NUT 110	Foodservice Operations, Safety & Sanitation	3	0	3
	ENG 111	English Composition	3	0	3
			9	0	9
Second Semester			C	L	CR
>	NUT 120	Foodservice Management	3	0	3
>	NUT 200	Medical Nutrition Therapy	3	0	3
	MAT 116	Quantitative Reasoning	3	0	3
			9	0	9
Summer Semester			C	L	CR
>	NUT 210	Field Experience	0	10	3
Total Required					21

> *Major courses; a minimum grade of "C" or 2.0 is required*

Key: C=Class hours; L=Laboratory; CR=Credit hours