

Hospitality Management & Dietetics

The Hospitality Management & Dietetics major prepares students to manage and lead within the hospitality and foodservice industries while promoting health and nutrition. Students learn about food systems, nutrition science, hospitality operations, and customer service, gaining skills to manage restaurants, hotels, and wellness-focused food programs. Graduates can pursue careers in sectors such as hospitality, foodservice management, dietetics, healthcare, and wellness. This major equips students to create exceptional dining experiences, promote healthy eating habits, and manage operations in a variety of settings, from restaurants to healthcare facilities.

Job Title Examples:

- Restaurant Manager
- Catering Coordinator
- Hotel Front Desk Supervisor
- Nutritionist Assistant
- Food Service Manager
- Event Coordinator
- Dietetic Technician
- Hospitality Sales Coordinator
- Wellness Program Assistant
- Food and Beverage Supervisor

Hard and Soft Skills Needed:

Hard Skills:

1. Food Safety and Sanitation
2. Nutrition and Diet Planning
3. Hospitality Management Software
4. Menu Development
5. Budgeting and Cost Control

Soft Skills:

1. Communication
2. Customer Service
3. Problem-Solving
4. Time Management
5. Teamwork

Further Education/Training Required and/or Suggested:

A BS in Hospitality Management and Dietetics qualifies students for entry-level roles, but additional training or certifications can enhance career prospects:

To Enter the Field:

1. Registered Dietitian (RD) or Registered Dietitian Nutritionist (RDN) Certification:
 - Required for roles in clinical nutrition or as a dietitian.
 - Requires completing a dietetic internship and passing the national exam.
2. ServSafe Food Safety Certification:
 - Required for many hospitality management positions involving food service.

To Advance:

1. Certified Hospitality Supervisor (CHS) or Certified Hospitality Administrator (CHA):
 - For those interested in advancing in hospitality management roles.
2. Specialized Certifications in Nutrition (e.g., Certified Clinical Nutritionist - CCN):
 - For career advancement in dietetics or nutrition counseling.

Summary:

Certification as an RD/RDN and food safety training are key to entering the field, while advanced certifications or a master's degree can aid in career advancement.

Professional or Student Associations:

- Student Dietetic Association
- Academy of Nutrition and Dietetics (AND)
- American Culinary Association (ACF)
- National Restaurant Association (NRA)
- National Association for Catering and Events (NACE)
- International Council on Hotel, Restaurant, and Institutional Education (NANFP)