HLTH245N: Managerial Skills in Dietetics

This course focuses on the basic principles of managing clinical, community, and food service operations. This includes personnel management, in-service and on-the-job training, policy and procedure development, negotiation techniques, facilities, equipment selection and financial management.

Class Hours 3 Lab Hours 0 Credits 3 Prerequisite Courses HLTH220N

1 NCC Catalog