The Certified Dietary Manager (CDM) Certification program - offered since 1985 - is part of the competency assurance program for dietary managers. By earning the CDM certification, an individual will join the top levels of nutrition and foodservice managers in the field.

Certified Dietary Managers, Certified Food Protection Professionals (CDM, CFPPs) are nationally recognized experts at managing foodservice operations. Many work in healthcare—long-term care facilities, rehab centers, senior living communities, or hospitals. Some work in correctional facilities, schools, and the military. Others work for corporations.

Certified Dietary Managers are trained and qualified to ensure food safety, manage menus, food purchasing, and food preparation; and to apply nutrition principles, document nutrition information, manage work teams, and much more. In the latest regulations issued by the Centers for Medicare & Medicaid Services (CMS), the Certified Dietary Manager, Certified Food Protection Professional (CDM, CFPP) credential is now listed as the primary qualification for the Director of Food and Nutrition Services in long-term care facilities, in the absence of a full-time dietitian.

How to Become a CDM, CFPP
A Certified Dietary Manager, Certified Food Protection Professional (CDM, CFPP) has the education, training, and experience to competently perform the responsibilities of a dietary manager and has proven this by passing a nationally-recognized credentialing exam and fulfilling the requirements needed to maintain certified status. The CDM, CFPP also demonstrates specific competency in the area of food safety and sanitation.

There are three steps to earn the credential:

1. Qualify to take the CDM, CFPP Certification Exam.
2. Register for the Certification Exam.
3. Pass the exam and complete the certification process.

The CDM, CFPP is more than letters after a name. It’s a career path that demonstrates a commitment to excellence in nutrition and foodservice management, and defines one as a highly qualified professional in your field.

Should You Employ a CDM? Yes!
- The CDM, CFPP credential is nationally recognized and those who earn it are in demand because of their ability to deliver consistent results in foodservice operations
- Increased staffing requirements (federal and state) identify the CDM, CFPP as uniquely qualified to manage a facility’s foodservice department
- Certification means an individual has the education, knowledge, and skills to competently perform the responsibilities of a foodservice manager
- A CDM, CFPP is trained in Food Safety and so much more – areas of expertise also include Foodservice, Human Resources, Business Operations, and Medical Nutrition Therapy
- CDM, CFPPs are responsible for the daily operations of the foodservice department, according to facility policy and procedures as well as federal/state regulations
- CDM, CFPPs are trained to provide leadership and guidance to ensure that food quality, safety standards, and client expectations are exceeded

Learn more at [www.CBDMonline.org](http://www.CBDMonline.org)