



Dietary and Food Service Manager State Certification Course

February 16-19, 2026

The Louisiana Nursing Home Association (LNHA) invites long-term care professionals interested in becoming a Certified Dietary and Food Service Manager to attend this four-day workshop on February 16-19, 2026. This structured course equips participants with knowledge and hands-on experience needed to excel in dietary management within long-term care settings.

Prerequisite: Participants must hold a current ServSafe Food Protection Manager certification before attending. The ServSafe Manager course is available online through the ServSafe National Restaurant Association, and certification must be active prior to the LNHA Course.

This comprehensive workshop provides training in all aspects of food operations, including purchasing, preparation, menu management, and nutrition principles. Participants will also complete assigned clinical practicums, designed to ensure competency in documenting nutrition information, maintaining food safety and managing work teams. All clinical components are taught by a registered, licensed dietitian, nutritionist. The course instructors are Leigh Anne Burns, RDN, LDN, Jeff DeMars, LNFA, CDFSM, CSW-AC.

After completing the course, participants will be able to:

- Utilize the systems approach to procure, produce, and serve food to all residents
- Provide a safe and sanitary environment for all employees and residents
- Exercise fiscal accountability and purchasing
- Utilize human resource management techniques and principles.
- Provide appropriate quality nutritional care for the residents
- Meet state and federal licensing and regulatory standards
- Constantly strive for a person-centered care approach
- Apply for professional certification as a Certified Dietary and Food Service Manager with the Louisiana Certification Registry for Healthcare Ancillary Professionals

Date and Location

The seminar will be on February 16-19, 2026, at Paragon Casino Resort in Marksville, LA. The sign-in table opens at 8 a.m. and the workshop will be from 9 a.m. to 6 p.m. all four days. The registration fee is \$950 for members and \$1250 for nonmembers. Register online at www.lnha.org/eventscalendar; space is limited. The deadline to register is **February 10, 2026**.

Hotel Information

Breakfast and lunch will be provided each day. To make a reservation, call Paragon Casino Resort at 800.642.7777 and mention code **LNF15GR**. The group rate starts at \$109 per night. The deadline to make the hotel reservation is **February 6, 2026**.

Continuing Education Credits

This activity has been submitted and approved for 45 Contact Hours by the Louisiana Certification Registry for Healthcare Ancillary Professionals, Inc. for Certified Dietary and Food Service Managers, including 36 classroom hours and 9 practicum hours. Upon successful completion, participants will be qualified to become a Director of Food & Nutrition Services, meeting standards and regulations established by Louisiana Department of Health, Health Standards Section, and Title 42, Code of Federal Regulations; Part 483, which outlines requirements for States and Long-Term Care Facilities.



Questions

If you have questions, contact Julie Ory at 225.927.5642 or at jory@lnha.org. Written cancellation received in the LNHA office 10 days or more before the event will be fully refunded. Cancellation after this time frame will incur a fee equal to one-third of the cost of the seminar.

In the event of an unforeseen circumstance beyond the control of LNHA, such as a pandemic-related circumstance, a severe weather event, etc., LNHA reserves the right to cancel or modify the workshop and issue refunds for registration costs. The refund will not cover other expenses such as hotel or travel fees, etc.

Register [online](#) today! Space is limited.

