Program Description for the Catalog: The Dietetic Technician Degree is designed for highly motivated individuals who would like to work in healthcare, schools and wellness. Students who successfully complete the coursework and internship are eligible to take the National Registration Examination for Dietetic Technicians (DTR) offered by the Commission on Dietetic Registration (CDR), the credentialing agency for the Academy of Nutrition and Dietetics. This program is approved by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) located at 120 S. Riverside Plaza, Suite 2000, Chicago, IL 60606-6995; 1-800-877-1600 or 312-899-0040, ext. 5400. Note: Contact the Dietetic Education Program office for advising.

Effective Term: Fall
Effective Year: 2013
Semester Hours: 64
Prerequisites: None
Corequisites: None
Recommended Proficiencies: High school diploma or GED.
Contact the Dietetic Education Program office for advising. Completion of degree requirements within five (5) years of beginning the program. A grade of "C" (70%) or higher earned in each required course. Meet all ACEND requirements. Student must work in a nutrition-related field to obtain a supervised practice site.

List of Course Requirements for the Catalog: Dietetic Technician A.A.S. Degree (64 credits)

Recommended Proficiencies
High school diploma or GED

General Education Requirements (22-23)

Written Communications (3)
ENG101 English Composition III (3) OR
ENG121 Applied Technical Writing (3)
Oral Communications (3)
COM100 Fundamentals of Human Communication (3)
Or select a COM course, or an AGEC course.

Arts and Humanities (3)
Select an Art, Humanities, Literature, Music, Philosophy or Theatre course numbered 100 or above, or an AGEC course.

Social and Behavioral Sciences (3)
Select an Anthropology, Economics, Geography, History, Political Science, Psychology or Sociology course numbered 100 or above, or an AGEC course.

Physical and Biological Sciences (7)
BIO160 Introduction to Human Anatomy/Physiology (4) OR
BIO201 Human Anatomy and Physiology I (4) plus
BIO202 Human Anatomy and Physiology II (4)

AND
CHM130 Fundamentals of Chemistry (4)
OR
CHM138 Chemistry for Allied Health (3) (equivalent or higher)

Mathematics (3-4)
Select a college-level Mathematics course
BUS101 Business Mathematics (3) OR
MAT101 Essential Mathematics (4) or higher

Core Requirements (35)
NTR123 Nutrition throughout the Life Cycle (3)
NTR129 Introduction to Health Care for Nutrition Professionals(3)
NTR142 Applied Food Science (3)
NTR150 Overview of Nutrition Professions (1)
NTR157 Foundations of Dietetic Technician Internship (2)
NTR191 Nutrition Counseling Skill Development (3)
NTR200 Human Nutrition (3)
NTR201 Nutrition Literacy (1)
NTR222 Nutrition Assessment (3)
NTR223 Food Service Management (3)
NTR232A Food and Culture (1)
NTR240 Clinical Nutrition (3)
NTR295 Dietetic Technician Professional Practice Internship (1)
NTR296 Dietetic Technician Internship (6)
CUL105 Food Safety Foundations (1) OR
NTR105 ServSafe Certification (1)

Elective (1)
Select any NTR or CUL course (1)

Other Requirements (4)
PAC or DAN Course (1)
Reading Competency: RDG094 College Reading R

Computer Competency (3):
AGB124 Microcomputers in Agriculture
CIS110 Fundamentals of Computer Literacy or higher OR
Transferable Computer Competency course (Consult the CEG.)

Completion of NTR and CHM course requirements within five (5) years of beginning the program.

Meet all ACEND requirements. CAC recommends that students work in a nutrition-related field which is desirable for obtaining a supervised practice site.

Students must earn a grade of ?C? or better in all required courses for this A.A.S. degree.
Students must earn a cumulative grade point average (CGPA) of at least 2.0 on a 4.0 scale.
Students must earn a minimum of 20 credits from CAC.

This A.A.S. Degree requires 64 credits.

**Measureable Student Learning Outcome Statements for Program:**

1. (Evaluation Level) Scientific and Evidence-Based Practice: general understanding of scientific information and research related to the dietetic technician level of practice.
   
   KDT 1.1 The curriculum must include a general understanding of the scientific basis of dietetics, exposure to research literature and application to technical practice.

2. (Application Level) Professional Practice Expectations: beliefs, values, attitudes and behaviors for the dietetic technician level of practice.

   KDT2.1 The curriculum must include opportunities to develop a variety of oral and written communication skills sufficient for entry
into technical practice.
KDT2.2 The curriculum must provide basic principles and techniques of effective interviewing and education methods for diverse individuals and groups.
KDT2.3 The curriculum must include opportunities to understand governance applicable to the technical level of practice such as the Scope of Dietetics Practice and the Code of Ethics for the Profession of Dietetics.

3. (Synthesis Level) Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations at the dietetic technician level of practice.

KDT 3.1 The curriculum must reflect the principles of Medical Nutrition Therapy and the practice of the nutrition care process, including principles and methods of nutrition screening for referral to the registered dietitian, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.
KDT 3.2 The curriculum must include the role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention for the general population.
KDT 3.3 The curriculum must include the principles of applied food science and techniques of food preparation.
KDT 3.4 The curriculum must include principles of procurement, production, distribution and service of food.

4. (Application Level) Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations

KDT 4.1 The curriculum must include applied management principles required to deliver food and nutrition programs and services.
KDT 4.2 The curriculum must include content related to applied principles of human resource management.
KDT 4.3 The curriculum must include legislative and regulatory policy related to dietetics operations.
KDT 4.4 The curriculum must include content related to quality management of food and nutrition services.
KDT 4.5 The curriculum must include content related to health care delivery and policies which impact technical practice of dietetics.

5. (Application Level) Support Knowledge: knowledge underlying the requirements specified above.
KDT 5.1 The physical and biological science foundation of the dietetics profession must be evident in the curriculum. Course content must include applied concepts of chemistry, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span.

KDT 5.2 The behavioral and social science foundation of the dietetics profession must be evident in the curriculum. Course content must include concepts of human behavior and diversity, such as psychology, sociology or anthropology.

Internal/External Standards/Accreditation for Program:

Accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) www.eatright.org/ACEND

Revised: May 21, 2013