NUTRITION & HOSPITALITY
ASSOCIATE IN APPLIED SCIENCE

Dietetic Technology

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<tr>
<th>CODE</th>
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<tr>
<td>ENG-101</td>
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<td>CHM-160</td>
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<td>FNS-100</td>
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<td>FNS-200</td>
<td>Community Nutrition Rotation</td>
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<td>FNS-110</td>
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<td>MTH...</td>
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<td>Second Semester</td>
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| ENG-102 | English Composition II | 3 | FNS-212 | Therapeutic Nutrition II | 3 |
| CHM-101 | General, Organic & Biological Chemistry I | 4 | FNS-221 | Quantity Food Production | 4 |
| FNS-130 | Life Cycle Nutrition | 3 | FNS-240 | Food Service Rotation | 3 |
| HPE-102 | Health and Wellness | 3 | ............ | Laboratory Science General Education Elective | 4 |
| PSY-101 | Basic Psychology | 3 | | | 14 |
| 16 | | | | | |
| Summer Semester | | | FNS-250 | Clinical Nutrition Rotation | 3 |
| | | | | | 3 |
| Total Minimum Credits | 64 |

1 See Program Advisor for appropriate Laboratory Science General Education elective

NOTE: Clinical placements may be a required part of the curriculum and a requirement for graduation. Clinical placements may require a criminal background check, health clearance and/or drug testing before participation is allowed. Clinical sites may deny a student’s participation in the event of a positive finding. Individuals who have been convicted of a felony or misdemeanor may be denied certification or licensure as a health professional. Information regarding eligibility may be obtained from the appropriate credentialing body.

PROGRAM DESCRIPTION
Dietetic technicians work in many interesting places, such as hospitals, long-term care/assisted living facilities, health clubs, community programs, food companies, research labs, and restaurants. They assist dietitians/nutritionists and other health professionals in a variety of ways, such as teaching and counseling people about proper nutrition, planning menus, preparing budgets, purchasing foods and supplies, and maintaining food safety and sanitation.

PROGRAM GOALS
- To provide an affordable entry-level dietetic education to all students enrolled in program to maximize student success.
- To provide a general education and technical experience to adequately prepare students to become Dietetic Technicians Registered, for entry-level employment in the area of food, and nutrition, while fostering attitudes and behaviors consistent with ethical and professional practice.
- To provide a foundation for student transfers to a four-year dietetics, food and nutrition and/or food service management program as a means of establishing an education ladder for all graduates of the dietetic program.

PROGRAM STUDENT LEARNING OUTCOMES
At the end of the program, the graduate will be able to:
1. Demonstrate scientific and evidence base of practice with a general understanding of scientific information and research related to the dietetic technician level of practice.
2. Implement professional practice expectations: beliefs, values, attitudes and behaviors for the dietetic technician level of practice.
3. Perform clinical and customer services: development and delivery of information, products and services to individuals, groups and populations at the dietetic technician level of practice.
4. Practice management and use of resources defined as application of principles of management and systems in the provision of clinical and customer services to individuals and organizations at the dietetic technician level of practice.
5. Apply concepts of chemistry, physiology, microbiology related to food safety, mathematics, fundamentals of nutrition and nutrition across the life span at the dietetic technician level of practice.

SPECIAL PROGRAM REQUIREMENTS
- High School Preparatory Diploma or equivalent.
- Placement into college level English and math.
- An interview with the Program Director is required.
- 450 hours of supervised field experience is required prior to graduation.
- Students are required to purchase labcoats, aprons, and scrubs for field experiences, maintain student health insurance and provide reliable transportation to field sites.
- Field sites require a criminal background check.
- All program major courses have a no “D” grade policy.
- Academy of Nutrition and Dietetic Association student membership.
- Minimum cumulative grade point average of 3.0 for application to the Commission on Dietetic Registration Exam.

EMPLOYMENT OPPORTUNITIES
- Dietetic Technician Registered
- Dietetic/Nutrition Counselor
- Certified Dietary Manager
- Food Service Director
- Food Production Manager
- Dietary Supervisor
- Public Health Educator

CONTACT PERSON
Professor Marsha Patrick, MS, RD, FAND, Coordinator
(856) 227-7200, ext. 4665
email: mpatrick@camdencc.edu

Recommendations
High school biology and chemistry are highly recommended.

ACCREDITATION
The Dietetic Technology program is accredited by:
The Accreditation Council for Education in Nutrition and Dietetics (ACEND), formerly known as the Commission on Accreditation for Dietetics Education (CADE) 120 South Riverside Plaza Suite 200 Chicago, IL 60606-6995 Phone: 1-800-877-1600

CAMDEN COUNTY COLLEGE  2017