

Dietetic Technology

DTT.AAS

CODE	COURSE	CREDITS	CODE	COURSE	CREDITS
First Year/First Semester			Second Year /First Semester		
ENG-101	English Composition I	3	CHM-160	Fundamentals of Food Science	4
FNS-100	Dietetic Foundations	3	FNS-200	Community Nutrition Rotation	3
FNS-106	Foundations of Nutritional Science	3	FNS-210	Food Service Operations	3
FNS-110	Food Service Management	3	FNS-211	Therapeutic Nutrition I	3
MTH...	Mathematics General Education Elective	3	Diversity: Humanities General Education Elective	3
		15			16
Second Semester			Second Semester		
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 ¹	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 prepare graduates to become entry-level Dietetic Technicians Registered who possess attitudes and behaviors consistent with ethical and professional practice and who will help meet the employment needs of the community in the area of food and nutrition and/or food service management.
- To prepare graduates who have a commitment to advancing their education beyond the associate degree level in the field of dietetics, food of dietetics, food and nutrition and/or food service management.

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.

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, Ill 60606-6995
 Phone: 1-800-877-1600

EMPLOYMENT OPPORTUNITIES

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

CONTACT PERSON

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Recommendations

High school biology and chemistry are highly recommended.