Dietetic Technology (DT & DMC)

Dietetic Technology (DT)

Dietetic technicians are trained in food preparation and nutrition and are an integral part of health care and food service management teams. They promote optimal health through proper nutrition by providing personalized services to meet clients' nutritional needs, and are trained to supervise people who prepare and serve food.

Dietetic technicians work independently or in teams with registered dietitians in a variety of employment settings, including hospitals, nursing care centers, retirement centers, schools, food companies, and community health programs.

Program graduates earn an Associate of Applied Science degree that includes 472 hours of directed practice and practicums. Students are also required to complete an additional 31 hours of professional meetings, food shows, and wellness and program support activities.

The program is accredited by the Accreditation Council for Education in Nutrition and Dietetics, 120 South Riverside, Plaza Suite 2000, Chicago IL 60606. Website: www.eatrightpro.org/acend (https://www.eatrightpro.org/acend). Phone (312) 899-0040, extension 5400.

Graduates of the program are eligible to take the Exam for Dietetic Technicians' national exam to become a Dietetic Technician, Registered.

For more information, please contact the Business Technologies Division at (513) 569-1620.

To apply for this program at Cincinnati State, visit the Admissions (http://www.cincinnatistate.edu/academics/admission) section of the College website.

Dietary Management Certificate (DMC)

Dietary Managers work in teams with registered dietitians and dietetic technicians and are an integral part of health care and food service management teams. The Dietary Management Certificate program provides courses in food service management, nutrition, sanitation and human resource.

Program graduates earn a Certificate as a Dietary Manager which includes 252 hours of directed practice and practicums. Students are also required to complete an additional 27 hours of professional meetings, food show, and wellness and program support.

The program is accredited by the Association for Foodservice and Nutrition Professionals, 406 Surrey Woods Drive, St. Charles, IL 60174. Phone (800) 323-1908. Website: www.afnponline.org. (https://www.afnponline.org)

Upon successful completion of the program, graduates are eligible to take the national certification exam to become a Certified Dietary Manager, Certified Food Protection Professional.

For more information, please contact the Business Technologies Division at (513) 569-1620.

To apply for this program at Cincinnati State, visit the Admissions (http://www.cincinnatistate.edu/academics/admission) section of the College website.

Dietetic Technology (DT)

<table>
<thead>
<tr>
<th>Semester 1</th>
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Dietetic Technology (DT & DMC)

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### Electives

#### First Year Experience Elective
- FYE 100  College Survival Skills  1
- FYE 105  College Success Strategies  2
- FYE 110  Community College Experience  3

#### English Composition Elective
- ENG 102  English Composition 2: Contemporary Issues  3
- ENG 103  English Composition 2: Writing about Literature  3
- ENG 104  English Composition 2: Technical Communication  3
- ENG 105  English Composition 2: Business Communication  3

#### Mathematics Elective
- MAT 111  Business Mathematics  3
- MAT 131  Statistics 1  3
- MAT 151  College Algebra  4

#### Social/Behavioral Science Elective
- Any PSY, SOC  3

The letters G, B, and T (displayed after course titles or elective descriptions) identify types of courses required by the Ohio Department of Higher Education as part of an associate’s degree curriculum.

- **G** = General Education course in this curriculum
- **B** = Basic Skills course in this curriculum
- **T** = Technical course in this curriculum

### Dietary Management Certificate (DMC)

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<tr>
<th>Semester</th>
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<td>DT 120  Nutrition for a Healthy Lifestyle</td>
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<td>DT 190  Dietetic Professional Practices</td>
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<td>DT 215  Nutrition for Dietary Managers</td>
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<td>DT 205  Quantity Food Production</td>
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<td>HRM 110</td>
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<td></td>
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### Dietetic Technology (DT)

- Access data, references, patient education materials, and consumer and other information from credible sources.
- Implement actions based on care plans, protocols, policies and evidence-based practice.
- Adhere to current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics Practice, Standards of Professional Practice, and the Code of Ethics for the Profession of Dietetics.
- Use clear and effective oral and written communication.
- Prepare and deliver sound food and nutrition presentations to a target audience.
- Demonstrate active participation, teamwork, and contributions in group settings.
- Prepare a plan for professional development according to Commission on Dietetic Registration guidelines.
- Participate in advocacy on local, state, or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.
- Perform nutrition screening and identify clients or patients to be referred to a registered dietitian nutritionist.
- Perform specific activities of the Nutrition Care Process as assigned by registered dietitian nutritionists in accordance with the Scope of Nutrition and Dietetics Practice for individuals, groups, and populations in a variety of settings.
- Provide nutrition and lifestyle education to well populations.
- Develop nutrition education materials for disease prevention and health improvement that are culturally and age appropriate and designed for the educational level of the audience.
- Perform supervisory functions for purchasing, production, and service of food that meets nutrition guidelines, cost parameters, and health needs.
- Modify recipes and menus for acceptability and affordability that accommodate the cultural diversity and health status of various populations, groups, and individuals.
- Perform supervisory, education, and training functions.
- Implement and adhere to budgets.

### Faculty

#### Program Chair/Advisor
Candice Jones, M.Ed., RD, LD, CDE
candice.jones@cincinnatistate.edu

#### Advisor
Arieanna Crittenden, MS
arieanna.crittenden@cincinnatistate.edu
Courses

DT 110 Community Nutrition
3 Credits. 2 Lecture Hours. 2 Lab Hours.
A study of public health nutrition programs in the U.S. Topics include: food availability; laws, regulations, and policies; and the influence of socioeconomic, cultural, and psychological factors on food and nutrition behavior. Students participate in supervised practice. Prerequisites: ENG 085 and MAT 093, or appropriate placement test scores, and instructor consent
Corequisites: DT 190
Instructor Consent Required

DT 115 Cooking for a Healthy Lifestyle
2 Credits. 1 Lecture Hour. 3 Lab Hours.
A course on food preparation techniques and healthy food choices for individuals. Topics include: preparing and evaluating healthy foods, modifying recipes, food safety, alternative food choices, and special diet considerations.
Prerequisites: ENG 085 or appropriate placement test score

DT 120 Nutrition for a Healthy Lifestyle
3 Credits. 3 Lecture Hours. 0 Lab Hour.
An introduction to nutrition concepts and diets for healthy living. Topics include: health risks; socioeconomic, cultural, psychological, and environmental influences; health promotion; disease prevention; complementary, alternative, and herbal therapies; dietary supplements; and lifecycle nutrition.
Prerequisites: ENG 085 and MAT 093, or appropriate placement test scores
Ohio Transfer Assurance Guide Approved

DT 125 Nutrition Through the Lifecycle
3 Credits. 3 Lecture Hours. 0 Lab Hour.
A course on nutritional needs from preconception through maturity. Topics include: influence of age, growth, and normal development on nutritional requirements; diet planning principles for diverse age groups; and promoting healthy eating to reduce age-related nutrition problems.
Prerequisites: DT 120 (minimum grade C)

DT 130 Nutrition Assessment
2 Credits. 1 Lecture Hour. 2 Lab Hours.
A course on principles of assessment for normal nutrition. Topics include: the nutrition care process, anthropometrics, drug/nutrient interactions, collecting and interpreting lab values, computerized analysis, and interviewing and counseling skills.
Prerequisites: DT 120 (minimum grade C) and instructor consent
Corequisites: DT 180
Instructor Consent Required

DT 135 Sports Nutrition
3 Credits. 3 Lecture Hours. 0 Lab Hour.
A course on the nutrition needs of active people and athletes. Topics include: nutrient requirements for optimal health, fitness, and sports; weight control; popular nutrition supplements; and ergogenic aids.
Prerequisites: DT 120 (minimum grade C)

DT 180 Dietetic Directed Practice: Health Care 1
1 Credit. 0 Lecture Hour. 5 Lab Hours.
Students participate in supervised practice in health care and acute care settings. Topics include: nutrition care process, assessment techniques, lifecycle nutrition, interviewing skills, screening, monitoring food and nutrient intake, and menu modification.
Prerequisites: DT 120 (minimum grade C) and instructor consent
Corequisites: DT 130
Instructor Consent Required

DT 190 Dietetic Professional Practices
1 Credit. 1 Lecture Hour. 0 Lab Hour.
A course that prepares Dietetic Technology students for clinical and management practices and practicums. Topics include: dietetic professional practice requirements, review of student handbook, dietetic licensure, HIPAA, and blood-borne pathogen and safety training.
Prerequisites: ENG 080 and MAT 093, or appropriate placement test scores, and instructor consent
Corequisites: DT 110
Instructor Consent Required

DT 198 First Year Special Topics in Dietetics
1-9 Credits. 0 Lecture Hour. 0 Lab Hour.
A course on selected topics related to Dietetics, which gives students opportunities to study information not currently covered in other courses. Grades issued are A, B, C, or F.
Prerequisites: Vary by section

DT 199 First Year Independent Project in Dietetics
1-9 Credits. 0 Lecture Hour. 0 Lab Hour.
A project related to Dietetics that is completed by one or more students to meet specific educational goals. Projects must have prior approval and supervision by Dietetics faculty. Grades issued are Satisfactory or Unsatisfactory.
Prerequisites: Vary by section

DT 205 Quantity Food Production
3 Credits. 1 Lecture Hour. 4 Lab Hours.
A course on quantity food production practices. Topics include: identification, care, and use of institutional food service equipment; standardized recipes; quality assurance; work efficiency; costing; and food evaluation.
Prerequisites: HRM 105

DT 211 Food Service Management 1
2 Credits. 2 Lecture Hours. 0 Lab Hour.
A course on fundamental concepts of food service management. Topics include: meal service and delivery systems, evaluating meal production, performance standards, scheduling, and staffing.
Prerequisites: DT 120 (minimum grade C) and instructor consent
Corequisites: DT 280
Instructor Consent Required

DT 212 Food Service Management 2
2 Credits. 2 Lecture Hours. 0 Lab Hour.
A continuation of DT 211. Topics include: management responsibilities, interviewing and recruiting, performance review, productivity, work simplification, budgeting, and professional ethics.
Prerequisites: DT 211 (minimum grade C) and instructor consent
Corequisites: DT 287
Instructor Consent Required
DT 215 Nutrition for Dietary Managers  
2 Credits. 2 Lecture Hours. 0 Lab Hour.  
A course on nutrition concepts related to the Dietary Manager’s scope of practice. Topics include: medical nutrition therapy, documentation, care planning, nutrition education, and healthcare regulations.  
Prerequisites: DT 125 (minimum grade C) and instructor consent  
Instructor Consent Required

DT 221 Medical Nutrition Therapy 1  
3 Credits. 2 Lecture Hours. 2 Lab Hours.  
A course on nutrition care processes and diet modification for various disease states. Topics include: weight management, upper and lower gastrointestinal tract, diabetes, parenteral and enteral nutrition, swallowing, and feeding disorders.  
Prerequisites: DT 130 (minimum grade C) and instructor consent  
Corequisites: DT 285  
Instructor Consent Required

DT 222 Medical Nutrition Therapy 2  
3 Credits. 2 Lecture Hours. 2 Lab Hours.  
A continuation of DT 221. Topics include: nutrition in severe stress; renal disease; liver disease; cancer; HIV and AIDS; heart, lung, and blood vessel diseases; and pressure ulcers and burns.  
Prerequisites: DT 221 (minimum grade C) and instructor consent  
Corequisites: DT 289  
Instructor Consent Required

DT 225 Dietary Manager Exam Review  
1 Credit. 1 Lecture Hour. 0 Lab Hour.  
A course that prepares students to take the Dietary Manager credentialing examination.  
Prerequisites: Complete all required DT courses (minimum grade C for all), and instructor consent  
Instructor Consent Required

DT 280 Dietetic Directed Practice: Food Service  
1 Credit. 0 Lecture Hour. 6 Lab Hours.  
Students participate in supervised practice in a health care food service setting. Topics include: food service management, human resources, sanitation, procurement, distribution and food cost, menu cost, recipe development, and equipment specifications.  
Prerequisites: DT 110 and DT 222 and instructor consent  
Corequisites: DT 211  
Instructor Consent Required

DT 283 Dietetic Directed Practice: Health Care 2  
1 Credit. 0 Lecture Hour. 5 Lab Hours.  
Students participate in supervised practice in a health care setting. Topics include: applying the nutrition care process, care plans, enteral and parenteral nutrition, transitional feeding, severe stress, and disorders of lower and upper gastrointestinal tract.  
Prerequisites: DT 180 (minimum grade C) and instructor consent  
Corequisites: DT 221  
Instructor Consent Required

DT 285 Dietetic Directed Practice: Health Care 3  
1 Credit. 0 Lecture Hour. 5 Lab Hours.  
Students participate in supervised practice in a health care setting while building on previous directed practice experience. Topics include: quality improvement, health care regulations, and pediatric nutrition assessment.  
Prerequisites: DT 180 and instructor consent  
Corequisites: DT 221  
Instructor Consent Required

DT 287 Dietetic Practicum: Food Service  
2 Credits. 1 Lecture Hour. 7 Lab Hours.  
Students participate in unpaid work experience in a food service management setting and complete an individualized final project agreed upon by the student and instructor.  
Prerequisites: DT 280 (minimum grade C) and instructor consent  
Corequisites: DT 212  
Instructor Consent Required

DT 289 Dietetic Practicum: Clinical  
2 Credits. 1 Lecture Hour. 7 Lab Hours.  
Students participate in unpaid work experience in a health care setting, complete individual curriculum goals, and review Academy of Nutrition and Dietetics competencies.  
Prerequisites: DT 283 and DT 285 and instructor consent  
Corequisites: DT 222: Medical Nutrition Therapy 2  
Instructor Consent Required

DT 290 Dietetic Competencies  
2 Credits. 2 Lecture Hours. 0 Lab Hour.  
A course that prepares students for the Dietetic Technician Registration Exam and entry into the dietetic profession. Topics include: exam review, clinical and food service review, and professional portfolio development. Students must pass a final competency exam to pass this course.  
Prerequisites: Complete all required DT courses (minimum grade C for all), and instructor consent  
Instructor Consent Required

DT 298 Second Year Special Topics in Dietetics  
1-9 Credits. 0 Lecture Hour. 0 Lab Hour.  
A course on selected topics related to Dietetics, which gives students opportunities to study information not currently covered in other courses. Grades issued are A, B, C, or F.  
Prerequisites: Vary by section

DT 299 Second Year Independent Project in Dietetics  
1-9 Credits. 0 Lecture Hour. 0 Lab Hour.  
A project related to Dietetics that is completed by one or more students to meet specific educational goals. Projects must have prior approval and supervision by Dietetics faculty. Grades issued are Satisfactory or Unsatisfactory.  
Prerequisites: Vary by section