

Dietetic Technology (DT)

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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.

Students are required to complete 472 hours of directed practice and practicum during the program. Students are also required to complete an additional 41 hours of co-op modules, professional meetings, and wellness and program support information.

Dietary Management Certificate (DMC)

Dietary managers work in teams with registered dietitians 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 resources. Students are required to complete 252 hours of directed practice and practicum during the program. Students are also required to complete an additional 35 hours of co-op modules, professional meetings, and wellness and program support information.

Dietetic Technology (DT)

All degree-seeking students must complete a First Year Experience (FYE) course as part of the first 12 credit hours taken at Cincinnati State.

		Credits
Semester 1		
ENG 101	English Composition	3
HRM 105	Food Service Sanitation	1
DT 110	COMMUNITY NUTRITION	3
DT 120	NUTRITION FOR A HEALTHY LIFESTYLE	3
BIO 151	Anatomy and Physiology 1	4
BUS 190	Professional Practices	1
Semester 2		
DT 115	COOKING FOR A HEALTHY LIFESTYLE	2
DT 125	Nutrition Through the Lifecycle	3
DT 130	NUTRITION ASSESSMENT	2
MAT 151	College Algebra	4
BIO 152	Anatomy and Physiology 2	4
DT 180	Dietetic Directed Practice: Health Care 1	1
Semester 3		
ECO 1XX Economics		3
Elective		
COMM 1XX		3
Communication		
Elective		
ENG 1XX English		3
Composition Elective		
XXX XXX Social		3
Science Elective		
Semester 4		
HRM 110	Food and Beverage Cost Control	3
DT 205	QUANTITY FOOD PRODUCTION	3
DT 211	FOOD SERVICE MANAGEMENT 1	2
DT 221	MEDICAL NUTRITION THERAPY 1	3
DT 280	Dietetic Directed Practice: Food Service	1
DT 283	Dietetic Directed Practice: Health Care 2	1
DT 285	Dietetic Directed Practice: Health Care 3	1
Semester 5		

CHE 110	Fundamentals of Chemistry	4
DT 212	FOOD SERVICE MANAGEMENT 2	2
DT 222	MEDICAL NUTRITION THERAPY 2	3
DT 287	Dietetic Practicum: Food Service	2
DT 289	Dietetic Practicum: Clinical	2
BUS 290	Business Competencies	1

Total Credits: 71

Electives

Economics Elective

ECO 105	Principles of Microeconomics	3
ECO 110	Principles of Macroeconomics	3

Communication Elective

COMM 105	Interpersonal Communication	3
COMM 110	Public Speaking	3

Social Science Elective

Any PSY, SOC

English Composition Elective

ENG 102	Composition and Argument	3
ENG 103	Composition and Literature	3
ENG 104	Composition and Technical Communication	3
ENG 105	Composition and Business Communication	3

Dietary Management Certificate (DMC)

		Credits
Semester 1		
HRM 105	Food Service Sanitation	1
DT 110	COMMUNITY NUTRITION	3
DT 120	NUTRITION FOR A HEALTHY LIFESTYLE	3
BUS 190	Professional Practices	1
Semester 2		
DT 115	COOKING FOR A HEALTHY LIFESTYLE	2
DT 125	Nutrition Through the Lifecycle	3
DT 130	NUTRITION ASSESSMENT	2
DT 180	Dietetic Directed Practice: Health Care 1	1
Semester 3		
DT 205	QUANTITY FOOD PRODUCTION	3
DT 211	FOOD SERVICE MANAGEMENT 1	2
DT 215	Nutrition for Dietary Managers	2
DT 280	Dietetic Directed Practice: Food Service	1
Semester 4		
DT 212	FOOD SERVICE MANAGEMENT 2	2
DT 225	DIETARY MANAGER EXAM REVIEW	1
DT 287	Dietetic Practicum: Food Service	2
Total Credits:		29