

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 (www.eatrightacend.org), 120 South Riverside, Plaza Suite 2000, Chicago IL 60606, 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.

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 (www.afnponline.org) 406 Surrey Woods Drive, St. Charles, IL 60174, phone (800) 323-1908.

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 our Admissions Page (<http://www.cincinnatiastate.edu/academics/admission>)

Dietetic Technology (DT)

Semester 1		Lec	Lab	Credits
BIO 151	Anatomy and Physiology 1 (G)	3	2	4
DT 110	Community Nutrition (T)	2	2	3

DT 120	Nutrition for a Healthy Lifestyle (B)	3	0	3
DT 190	Dietetic Professional Practices (B)	1	0	1
HRM 105	Food Service Sanitation (B)	1	0	1
FYE 1XX	First Year Experience Elective (B)	1	0	1
Semester 2				
BIO 152	Anatomy and Physiology 2 (B)	3	2	4
DT 115	Cooking for a Healthy Lifestyle (T)	1	3	2
DT 125	Nutrition Through the Lifecycle (T)	3	0	3
DT 130	Nutrition Assessment (T)	1	2	2
DT 180	Dietetic Directed Practice: Health Care 1 (T)	0	5	1
ENG 101	English Composition 1 (G)	3	0	3
Semester 3				
ENG 10X	English Composition Elective (G)	3	0	3
MAT 1XX	Mathematics Elective (G)	3	0	3
XXX XXX	Social/Behavioral Science Elective (G)	3	0	3
Semester 4				
DT 205	Quantity Food Production (T)	0	6	3
DT 211	Food Service Management 1 (T)	2	0	2
DT 221	Medical Nutrition Therapy 1 (T)	2	2	3
DT 280	Dietetic Directed Practice: Food Service (T)	0	6	1
DT 283	Dietetic Directed Practice: Health Care 2 (T)	0	5	1
DT 285	Dietetic Directed Practice: Health Care 3 (T)	0	5	1
HRM 110	Food and Beverage Cost Control (B)	3	0	3
Semester 5				
CHE 110	Fundamentals of Chemistry (B)	3	3	4
DT 212	Food Service Management 2 (T)	2	0	2
DT 222	Medical Nutrition Therapy 2 (T)	2	2	3
DT 287	Dietetic Practicum: Food Service (T)	1	7	2
DT 289	Dietetic Practicum: Clinical (T)	1	7	2
DT 290	Dietetic Competencies (T)	2	0	2
Total Credits:		49	59	66

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)

Semester 1		Lec	Lab	Credits
HRM 105	Food Service Sanitation	1	0	1
DT 120	Nutrition for a Healthy Lifestyle	3	0	3
DT 110	Community Nutrition	2	2	3
DT 190	Dietetic Professional Practices	1	0	1
Semester 2				
DT 115	Cooking for a Healthy Lifestyle	1	3	2
DT 125	Nutrition Through the Lifecycle	3	0	3
DT 130	Nutrition Assessment	1	2	2
DT 180	Dietetic Directed Practice: Health Care 1	0	5	1
Semester 3				
DT 211	Food Service Management 1	2	0	2
DT 215	Nutrition for Dietary Managers	2	0	2
DT 280	Dietetic Directed Practice: Food Service	0	6	1
DT 205	Quantity Food Production	0	6	3
Semester 4				
DT 225	Dietary Manager Exam Review	1	0	1
DT 287	Dietetic Practicum: Food Service	1	7	2
DT 212	Food Service Management 2	2	0	2
HRM 110	Food and Beverage Cost Control	3	0	3
Total Credits:		23	31	32

Faculty

Program Chair/Advisor

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