

# DT - Dietetic

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## 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: FYE 120 or placement into ENG 101, and MAT 093 or MAT 105A or MAT 131A or appropriate Math placement, and instructor consent

Corequisites: DT 190: Dietetic Professional Practices

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: FYE 120 or placement into ENG 101

Instructor Consent Required

### 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: FYE 120 or placement into ENG 101, and MAT 093 or MAT 105A or MAT 131A or appropriate Math placement

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, Code of Ethics, HIPAA, universal precautions, and blood-borne pathogen safety training.

Prerequisites: FYE 120 or placement into ENG 101, and instructor consent

Corequisites: DT 110: Community Nutrition

Instructor Consent Required

### DT 205 Cultural Food Production

**3 Credits. 1 Lecture Hour. 4 Lab Hours.**

A course on food production practices while considering cultural food preferences of specific populations. Topics include: cultural food choice; identification, care, and use of institutional food service equipment; standardized recipes; quality assurance; work efficiency; costing; and food evaluation.

Prerequisites: CUL 115

### 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 Certified Dietary Manager exam, covering topics on foodservice, sanitation, management, and human resources. Students complete several pretests and must pass a final competency exam with a score of 80% or better to receive verification of eligibility to sit for the Certified Dietary Manager exam.

Prerequisites: DT 211 and DT 215 and DT 280 (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 noncommercial 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 instructor consent

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: pediatrics, applying the Nutrition Care Process (NCP), care plans, enteral and parenteral nutrition, transitional feeding, stress, and medical nutrition therapy (MNT) for various medical conditions.

Prerequisites: DT 180 (minimum grade C) and instructor consent

Corequisites: DT 221:Medical Nutrition Therapy 1

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 noncommercial 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

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 with a score of 80% or better to receive a verification statement indicating eligibility to sit for the Dietetic Technician Registration exam.

Prerequisites: Complete all required DT courses (minimum grade C for all), and instructor consent

Instructor Consent Required