

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 provide a concentration of course work appropriate for dietetic technician students.
- To apply age, culture, economics and education considerations in assessing nutritional needs in diverse populations in today's society.
- To demonstrate self-direction and leadership in the dietetic profession.
- To engage students in ethical business practices in all areas of the profession.
- To prepare students to successfully pass the national registration exam administered by the Commission on Dietetic Registration to earn credentials of DTR.
- To provide students a foundation to obtain entry-level positions as dietetic technicians in clinical nutrition therapy, community nutrition programs, community nutrition programs and/or food service management.

Program Student Learning Outcomes

At the end of the program, the graduate will be able to:

1. Translate subjective and objective data to determine a client's nutrient needs.
2. Formulate patient goals based on individual needs of clients and established interventions for disease states.
3. Identify and remediate safety hazards.
4. Plan and deliver nutrition for clients across the lifespan and from various ethnic and cultural backgrounds.
5. Apply food production skills in regards to nutrient retention, cost consideration and customer acceptance.
6. Document all components of the nutrition care process.
7. Apply concepts of basic science and mathematics to nutritional care concepts.

Special Program Requirements

- High School Preparatory Diploma or equivalent
- Placement into college level English and math
- An interview with the clinical director is highly recommended.
- 450 hours of supervised field experience is required prior to graduation
- Students are required to purchase lab coats for field experiences, maintain student health insurance and provide reliable transportation to field sites. Some field sites may require a criminal background check

Accreditation

The Dietetic Technology program is accredited by:
The Commission on Accreditation of Dietetics Education
120 South Riverside Plaza Suite 200
Chicago, Ill 60606-6995
Phone: 1-800-877-1600

Employment Opportunities

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

Contact Person

Marsha Patrick, Director
(856) 227-7200, ext. 4665
E-mail: mpatrick@camdencc.edu

Recommendations
High school biology and/or
chemistry is highly recommended.

Dietetic Technology

Degree: Associate in Applied Science
College Code: DTT.AAS

| Code | Course | Credits |
|-----------------------------------|--|-----------|
| First Year/First Semester | | |
| ENG-101 | English Composition I | 3 |
| ALH-110 | Waived Laboratory Testing | 1 |
| FNS-100 | Dietetic Foundations | 3 |
| FNS-105 | Introduction to Nutrition | 3 |
| CSC-101 | Computer Literacy | 3 |
| MTH ... | Mathematics General Education Elective | 3 |
| | | 16 |
| Second Semester | | |
| ENG-102 | English Composition II | 3 |
| CHM-101 | General Chemistry I | 4 |
| FNS-110 | Food Service Management | 3 |
| FNS-130 | Life Cycle Nutrition | 3 |
| HPE-102 | Health and Wellness | 3 |
| | | 16 |
| Second Year/First Semester | | |
| CHM-160 | Fundamentals of Food Science | 4 |
| FNS-200 | Community Nutrition Rotation | 3 |
| FNS-210 | Food Service Operations | 3 |
| FNS-211 | Therapeutic Nutrition I | 3 |
| PSY-101 | Basic Psychology | 3 |
| | | 16 |
| Second Semester | | |
| FNS-212 | Therapeutic Nutrition II | 3 |
| FNS-220 | Quantity Food Production | 3 |
| FNS-240 | Food Service Rotation | 3 |
| | Diversity: Humanities General Education Elective | 3 |
| | Laboratory Science General Education Elective ¹ | 4 |
| | | 16 |
| Summer Semester | | |
| FNS-250 | Clinical Nutrition Rotation | 3 |
| | | 3 |
| | Total Minimum Credits | 67 |

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.