PROGRAM: AAS FOOD SERVICE ADMINISTRATION

Dietetic Technician (Nutrition Care)

Division: Natural and Health Sciences SCI-252 (914) 606-6912

65 Credits

Curriculum Chair

Professor Teresa Schlanger

Teresa.Schlanger@sunywcc.edu

Office: SCI 206 Telephone: (914) 606-6750

Reviewe	l By:			
Date:				
Approve	d By Cha	irperson/	Dean:	

Course #	SEMESTER 1	Credits	✓
ENG 101	Composition & Literature 1	3	
BIOL 121	Anatomy & Physiology 1 W/ Lab	4	
NUTR 105	Nutrition Care 1 ¹	3	
NUTR 211	Introduction to Nutrition Care	1	
NUTR 120	Foods and Foods Lab	4	
	Mathematics ³ -	3-4	

Course #	SEMESTER 3	Credits	✓
SOC 101	Introduction to Sociology	3	
NUTR 205	Clinical Nutrition ⁴	4	
NUTR 245	Clinical Practicum 2 ⁵	4	
	Free Elective(s)-	4	
	PE(fitness)-	1	

Course #	SEMESTER 2	Credits	✓
ENG 102	Composition & Literature 2	3	
BIOL 123	Anatomy & Physiology 2 W/ Lab	4	
NUTR 115	Nutrition Care 2 ²	3	
NUTR 145	Clinical Practicum 1 ²	3	
NUTR 118	Principles of Teaching Health Care	3	

Course #	SEMESTER 4	Credits	✓
<i>PSCYH</i> 101	General Psychology	3	
NUTR 107	Dietetic Seminar-Nutrition	1	
NUTR 247	Clinical Practicum 3 ⁶	4	
NUTR 123	Food Service Systems Management ⁷	3	
	Social Science or Humanities-	3	
	PE (sport)-	1	

Bold italic items are Core Requirements.

NOTES: Courses should be taken in sequence as Core Nutrition courses and Clinical Practicum courses are only offered in the fall and spring semesters. Students enrolled in the Dietetic Technician Program must earn a "C" in all required Core Nutrition and Clinical Practicum courses in order to continue in the program. They must also maintain a minimum GPA of 2.0 to remain in the program. A grade of "C" in ALL COURSES is strongly recommended.

Fall only: NUTR 120: Foods and Foods Lab, NUTR 205: Clinical Nutrition, NUTR 245: Clinical Practicum 2

Spring only: NUTR 115: Nutrition Care 2, NUTR 145: Clinical Practicum 1, NUTR 118: Principles of Teaching Health Care, NUTR 107: Dietetic Seminar-Nutrition, NUTR 123: Food Service Systems Management, NUTR 247: Clinical Practicum 3

- Choose ONLY those courses whose descriptions are labeled as "humanities credits" from: ART, COMM, DANCE, ENG, MUSIC, FILM, THEAT, ARABC, CHINS, FREN, GER, ITAL, JAPNS, RUSSN, SPAN, PHIL.
- Social Science courses include History (HIS), Political Science (POLSC), Economics (ECON) and Geography (GEOG).

¹ NUTR 105: Nutrition Care I - Must be ready to take college level mathematics and ENG 101: Composition & Literature 1.

² NUTR 105: Nutrition Care I is prerequisite for NUTR 115: Nutrition Care 2. NUTR 115: Nutrition Care 2 and NUTR 145: Clinical Practicum 1 are co-requisites. If only one course can be taken it must be NUTR 115: Nutrition Care 2.

³ Contemporary Mathematics is acceptable.

⁴ NUTR 105/115: Nutrition Care 1 & 2, BIOL 121/123: Anatomy & Physiology 1&2 are prerequisite for NUTR 205: Clinical Nutrition. NUTR 205: Clinical Nutrition and NUTR 245: Clinical Practicum 2 are co-requisites. If only one course can be taken it must be Clinical Nutrition. ⁵ NUTR 205: Clinical Practicum 1 is prerequisite for NUTR 245: Clinical Practicum 2.

⁶ NUTR 245: Clinical Practicum 2 is prerequisite for NUTR 247: Clinical Practicum 3. NUTR 123: Food Service Systems Management and NUTR 247: Clinical Practicum 3 are corequisites. If only one course can be taken it must be NUTR 123: Food Service Systems Management.

⁷FOODS 120: Foods and Lab is prerequisite for NUTR 123: Food Service Systems Management.



FACTSHEET

Dietetic Technician Program (Nutrition Care) A.A.S.

The Associate Degree in Applied Science (A.A.S.) Dietetic Technician/Nutrition Care, is one of two dietetics/foods and nutrition programs offered by the Department of Food Service Administration. Students graduating from this program are prepared for employment in the nutrition field immediately upon graduation as a Dietetic Technician.

The Dietetic Technician Program (DT) is accredited by the Academy of Nutrition and Dietetics (AND) and the Accreditation Council for Education in Nutrition and Dietetics (ACEND). The program is designed to provide high quality didactic and experiential learning opportunities that will prepare entry level Dietetic Technicians and Dietetic Technicians Registered with the knowledge, skills and competencies needed to compete effectively in the evolving job market of Westchester County and the surrounding area. One unique aspect of this program of study is the 450-hour, supervised clinical practice in area hospitals, nursing homes and community agencies. This experience provides students with an opportunity to implement the skills and principles taught in the classrooms and culinary foods lab, emphasizing the importance of adequate nutrition and diet, as it relates to wellness and a healthy life-style.

Students applying to the DT program are required, at their own expense, to have background (criminal and drug) checks in order to participate at Clinical Practicum sites. Failure to pass these checks may make it impossible to complete the program. There is also a uniform requirement and required medical clearance.

The job outlook for dietetic professionals continues to look positive. Working under the guidance of a Registered Dietitian, the Dietetic Technician is employed in various health-care facilities, nursing homes, health clubs, public health facilities and community agencies. Go to www.eatright.org for profession details.

PROGRAM HIGHLIGHTS

- The only accredited A.A.S. Dietetic Technician program in Westchester County
- Access program website at <u>www.sunywcc.edu\diettech</u>
- Supervised clinical field experience provides opportunities for students to learn in "real work situations"
- Counselor and faculty members available to assist with tutoring, program planning, registration, and financial aid procedures
- Individuals accepted on a part or full-time basis
- "Test prep" to assist in passing the Dietetic Technician Registration exam
- Graduates of the DT program are eligible to become members of the Academy of Nutrition and Dietetics and to sit for the registration exam to become a "Dietetic Technician Registered"

For further information about the Dietetic Technician Program contact

Professor Terry Schlanger at 914-606-6750 or email her at Teresa. Schlanger@sunywcc.edu