

# AAS: Dietetic Technician (Nutrition Care)

**Curriculum Chair:** Prof. Teresa Schlanger STC-206 Tel # (914) 606-6750 Email: [Teresa.Schlanger@sunywcc.edu](mailto:Teresa.Schlanger@sunywcc.edu)

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## Developmental Courses as required based on placement scores

<input type="checkbox"/>	<b>No Developmental Courses Required</b>
<input type="checkbox"/>	<b>ENG 91</b> Writing for College 1 – Score of 4 E Code 1 and below
<input type="checkbox"/>	<b>ENG 92</b> Writing for College 2 – Score of 6 E Code 2
<input type="checkbox"/>	<b>ESL 94</b> Academic Writing 1 – Score of 5 or 6 E Code 6
3 <input type="checkbox"/>	<b>ESL 122</b> Academic Writing 2 (3 credits) – Score of 7 E Code 7
<input type="checkbox"/>	<b>MATH 92</b> Pre-Algebra – Arithmetic score 44 and below, Elementary Algebra 54 and below
<input type="checkbox"/>	<b>MATH 93</b> Beginning Algebra – Arithmetic score 45 and above, Elementary Algebra 54 and below <b>OR</b> <b>MATH 94</b> Math Literacy – Arithmetic score 45 and above, Elementary Algebra 54 and below
<input type="checkbox"/>	<b>READ 93</b> Foundation of College Reading – Score of 57 and below
3 <input type="checkbox"/>	<b>READ 105</b> Analytical Reading (3 credits) – Score of 58 and higher

## Core Requirements

3 <input type="checkbox"/>	<b>ENG 101</b> – Writing and Research Choose an item.
3 <input type="checkbox"/>	<b>ENG 102</b> – Writing and Literature Choose an item.
	<b>MATHEMATICS<sup>1</sup> (MATH): One course (3/4 credits)</b>
3 <input type="checkbox"/> or 4 <input type="checkbox"/>	
4 <input type="checkbox"/>	<b>BIOL 121</b> – Anatomy and Physiology 1 and Lab Choose an item.
4 <input type="checkbox"/>	<b>BIOL 123</b> – Anatomy and Physiology 2 and Lab Choose an item.
	<p><b>HUMANITIES: Choose one course. (3/4 credits).</b>  <b>Courses include:</b></p> <ul style="list-style-type: none"> <li>▪ Art (<b>ART</b>) 101, 103, 105, 108, 108A, 108B, 109, 109A, 125, 128, 129, 133, 139, 185, or 265. Additional fees and/or supplies may be required of <b>ART</b> classes; see catalog for details.</li> <li>▪ Communications (<b>COMM</b>) 101, 103, 109, or 115</li> <li>▪ Dance (<b>DANCE</b>) 101, 102, 105, 107, 121, 205, or 207 <b>OR</b> A combination of three 1 credit dance classes to be chosen from <b>DANCE</b> 112, 115, 120, or 122</li> <li>▪ English (<b>ENG</b>) any <b>ENG</b> course <b>EXCEPT</b> <b>ENG</b> 101, 101H, 102, 102H, 124, or 222 <b>CANNOT BE USED TO FULFILL</b> Humanities elective.</li> <li>▪ Film (<b>FILM</b>) 100, 101, 102, 103, 109, 113, 114H, 115H, 125, 125H, 220, 220H</li> <li>▪ Foreign Language to be chosen from: <b>ARABC, CHINS, FREN, GER, ITAL, JAPNS, RUSSN, SPAN. ITAL 104 or ITAL 105 CANNOT BE USED TO FULFILL</b> a Foreign Language elective, but <b>CAN BE USED TO FULFILL</b> a Humanities elective.</li> <li>▪ Music (<b>MUSIC</b>) 100, 101, 102, 103, 111, 150, or 211</li> <li>▪ Philosophy (<b>PHIL</b>) 101A, 102A, 111, 150, 160, or 201H</li> <li>▪ Theater (<b>THEAT</b>) 101, 103, 111, 113, or 201 <b>THEAT 117A</b> is a 2 credit course which must be combined with another 1 credit approved Humanities elective. <b>OR</b></li> </ul> <p><b>SOCIAL SCIENCE:</b></p>

<sup>1</sup> **MATH 130**-College Algebra Functions & Models, **MATH 135**-College Algebra with Trigonometry are recommended. **MATH 117**-Contemporary Mathematics is acceptable.

	<b>Courses include:</b> History ( <b>HIS</b> ), Political Science ( <b>POLSC</b> ), Economics ( <b>ECON</b> ), and Geography ( <b>GEOG</b> ). <i>However SS 102 and SS 105 CANNOT BE USED TO FULFILL Social Science.</i>		
3 <input type="checkbox"/> or 4 <input type="checkbox"/>			
3 <input type="checkbox"/>	<b>PSYCH 101</b> – General Psychology Choose an item.		
3 <input type="checkbox"/>	<b>SOC 101</b> – Introduction to Sociology Choose an item.		
	<b>PEC/PEH/PES:</b> A combination of two courses (2 credits) either PEH and PES, or PEC and PES, or PEC or PEH, PEC and PEC. PEC 110 (2 credits) <i>IS THE ONLY COMBINIATION COURSE THAT FULFILLS BOTH P.E. REQS.</i>		
1 <input type="checkbox"/>		1 <input type="checkbox"/>	

Degree Requirements			
1 <input type="checkbox"/>	<b>NUTR 211</b> – Introduction to Nutrition Care <b>Offered both semesters.</b>	Choose an item.	
4 <input type="checkbox"/>	<b>NUTR 120</b> – Foods and Lab: <b>Offered both semesters.</b>	Choose an item.	
3 <input type="checkbox"/>	<b>NUTR 105<sup>2</sup></b> – Nutrition Care 1: <b>Offered both semesters.</b>	Choose an item.	
3 <input type="checkbox"/>	<b>NUTR 118</b> – Principles of Teaching Health Care: <b>Offered in Spring semester only.</b>	Choose an item.	
	<b>The following 2 courses must be taken together, or taken in the order in which they appear:</b>		
3 <input type="checkbox"/>	<b>NUTR 115</b> – Nutrition Care 2: <b>NUTR 105 is the prerequisite or departmental permission.</b>	Choose an item.	
3 <input type="checkbox"/>	<b>NUTR 145</b> – Clinical Practicum 1: <b>NUTR 105 is the prerequisite or departmental permission. NUTR 115 is a co-requisite. If only one course can be taken it must be NUTR 115.</b>	Choose an item.	
	<b>The following 2 courses must be taken together, or taken in the order in which they appear:</b>		
3 <input type="checkbox"/>	<b>NUTR 205</b> – Clinical Nutrition: <b>NUTR 105, NUTR 115, BIOL 121 and BIOL 123 are prerequisites or departmental permission.</b>	Choose an item.	
4 <input type="checkbox"/>	<b>NUTR 245</b> – Clinical Practicum 2: <b>NUTR 145 is the prerequisite. NUTR 205 is a co-requisite. If only one course can be taken it must be NUTR 205.</b>	Choose an item.	
	<b>The following 2 courses must be taken together, or taken in the order in which they appear:</b>		
3 <input type="checkbox"/>	<b>NUTR 123</b> – Food Service Systems Management: <b>NUTR 120 is the prerequisite.</b>	Choose an item.	
4 <input type="checkbox"/>	<b>NUTR 247</b> – Clinical Practicum 3: <b>NUTR 245 is the prerequisite or departmental permission. NUTR 123 is a co-requisite.</b>	Choose an item.	
1 <input type="checkbox"/>	<b>NUTR 107</b> – Dietetic Seminar-Nutrition: <b>Offered in Spring semester only. Recommended as a fourth semester course.</b>	Choose an item.	
3 <input type="checkbox"/>	<b>Free Elective – (3 credits)</b>		

SEEN BY:

Completed credits of 65 required

**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.

**Both semesters:** NUTR 120: Foods and Lab, NUTR 105: Nutrition Care 1, NUTR 123: Food Service Systems Management.

**Fall only:** 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 247: Clinical Practicum 3.

<sup>2</sup> NUTR 105: Nutrition Care I - Must be ready to take college level mathematics and ENG 101: Writing and Research.

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Academic Plan		Completed credits of 65 required			
		Fall/Spring		Spring	
<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Credits</u>
		NUTR 105 – Nutrition Care 1	3 <input type="checkbox"/>	NUTR 118 – Principles of Teaching Health Care:	3 <input type="checkbox"/>
		NUTR 120 – Foods and Lab	4 <input type="checkbox"/>	<b>The following 2 courses must be taken together, or taken in the order in which they appear: NUTR 115 – Nutrition Care 2</b>	3 <input type="checkbox"/>
		BIOL 121 – Anatomy and Physiology 1 and Lab	4 <input type="checkbox"/>	NUTR 145 – Clinical Practicum 1: <b>NUTR 115 is a co-requisite.</b>	3 <input type="checkbox"/>
		NUTR 211 – Introduction to Nutrition Care	1 <input type="checkbox"/>	BIOL 123 – Anatomy and Physiology 2 and Lab	4 <input type="checkbox"/>
Fall		Spring			
<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Credits</u>
<b>The following 2 courses must be taken together, or taken in the order in which they appear: NUTR 205 – Clinical Nutrition</b>	3 <input type="checkbox"/>	<b>The following 2 courses must be taken together, or taken in the order in which they appear: NUTR 123 – Food Service Systems Management</b>	3 <input type="checkbox"/>		
NUTR 245– Clinical Practicum 2:	3 <input type="checkbox"/>	NUTR 247 – Clinical Practicum 3:	4 <input type="checkbox"/>		
		NUTR 107 – Dietetic Seminar-Nutrition:	1 <input type="checkbox"/>		

# ***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](http://www.eatright.org) for profession details.

### **PROGRAM HIGHLIGHTS**

- The only accredited A.A.S. Dietetic Technician program in Westchester County
- Access program website at [www.sunywcc.edu/diettech](http://www.sunywcc.edu/diettech)
- 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.S*