

The Dietetic Technician Program

The Nutrition Major

at LaGuardia Community College



Admission Brochure

for

Prospective Dietetic Technician Majors

**FOOD & NUTRITION PROGRAMS
HEALTH SCIENCES DEPARTMENT
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Welcome

Welcome to the Dietetic Technician Program (DTP) at LaGuardia Community College (LaGCC) of the City University of New York (CUNY). This admission brochure provides information on the policies relating to the DTP with an emphasis on acceptance into the clinical phase of the program. Students will receive additional information as they progress through the DTP. Course specific materials will provide more detailed information relating to individual courses.

LaGCC is a two-year institution granting degrees on the associate level. The College is committed to educational programs that combine classroom learning and work experience. This philosophy presents the ideal setting for the DTP offered through the Health Sciences Department. Graduates of the DTP receive an Associate of Science degree.

This brochure is not all inclusive but is designed to supplement the policies located in the LaGCC Student Handbook and the LaGCC College Catalog. Students can contact program faculty members for additional information or clarification as needed. Contact information for the DTP faculty is:

Program Faculty Contact Information

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The Dietetic Technician Program

- The nutrition major at LaGuardia Community College
- This program has a candidacy eligibility requirement

The DTP is a gateway for students into the field of nutrition, food, and health that provides career opportunities that are limited only by the graduates' imagination. Graduates find interesting and engaging employment in the health career industry. Advanced degrees in this field provide employment options within health care as well as in the business world.

Accreditation

The DTP at LaGCC is currently accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) the accrediting agency of the Academy of Nutrition and Dietetics, 120 S. Riverside Plaza, Suite 2000, Chicago, IL 60606, 312/899-0040. ACEND is the national accrediting agency for dietetics education.

A copy of the accreditation standards and/or ACEND's policy and procedure for submission of complaints may be obtained by contacting the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics at 120 South Riverside Plaza, Suite 2000, Chicago, Illinois 60606-6995 or by calling 1 (800) 877-1600, extension 5400 or at acend@eatright.org or at www.eatright.org/ACEND. In order to meet the ACEND standards, data on DTP outcomes is conducted. Data is collected in a variety of areas. Data for outcomes measures is available upon request from the Program Director.

ACEND will review complaints that relate to a program's compliance with the accreditation standards. The commission is interested in the sustained quality and continued improvement of dietetics education programs but does not intervene on behalf of individuals or act as a court of appeal for individual matters of admission, appointment, or promotion or dismissal of faculty, staff, or students.

Upon successful completion of the program, DTP graduates are eligible to take the Dietetic Technician Registration (DTR) exam. The exam is administered through the Commission on Dietetic Registration (CDR), the credentialing agency of the Academy of Nutrition and Dietetics. A Dietetic Technician, Registered (DTR) is a graduate of an ACEND accredited DTP who has successfully passed the registration exam.

Credentialing as a DTR and the Verification Statement

To become a DTR, you will need to:

- Complete a two-year associate degree granted by a US regionally accredited college/university, and complete the requirements in an ACEND-accredited DTP.
- Pass a national written examination administered by CDR through American College Testing (ACT)
- Complete continuing professional educational requirements to maintain registration.

Initiating the DTR Exam Process: The DTP director will provide each graduate with a CDR "Student Exit Packet" with graduate documents (to be completed and returned to the DTP director); as well as information about the DTR exam. The DTP director will submit the completed documents for each graduate to CDR to initiate the testing process. It is the graduate's responsibility to make arrangements to take the DTR examination.

The Verification Statement: The DTP director will provide each graduate with six (6) original copies of the **Verification Statement established by the CDR** which indicates their completion

of the academic and supervised practice requirements of the DTP and can be provided, upon request, to prospective employers, a licensure board, and to the Academy for membership.

LaGuardia Community College Mission Statement

LaGuardia Community College's mission is to educate and graduate one of the most diverse student populations in the country to become critical thinkers and socially responsible citizens who help to shape a rapidly evolving society.

LaGuardia Community College Dietetic Technician Program Mission Statement

The mission of the DTP at LaGCC is to prepare dietetic technicians to be competent to enter the workforce with an appreciation for and dedication to *service learning*, while meeting the *changing demands* for dietetics professionals in the greater New York metropolitan area.

The Dietetic Technician Program has as its goals and objectives:

GOAL 1: To prepare students for the present and future needs of the workplace as dietetic technicians, registered (DTR).

Objectives:

- 1.1 Over a 5 year period, $\geq 70\%$ of graduates will pass the DTR registration examination on their first attempt.
- 1.2 At least 70% of students will complete the program within 3 years of entering the clinical phase of the program, or 150% of the time planned for completion.
- 1.3 Over a five year period, at least 70% of graduates who sought employment in dietetics or a related field will be employed within 12 months of program completion as reported on the Graduate Survey.
- 1.4 Over a 5 year period, 40% or greater of graduates will indicate that they continued their education in a baccalaureate program in dietetics or a related fields as reported on the Graduate Survey.
- 1.5 Over a 5 year period, 70% or greater of graduates will agree or strongly agree that they were prepared for entry level dietetic technician practice as reported on the Graduate Survey.
- 1.6 Over a 5 year period, 70% of employers will agree or strongly agree that graduates of the DTP were prepared for entry level dietetic technician practice as reported on the Employer Survey.

GOAL 2: To foster an appreciation for service to the community.

Objective:

- 2.1 Over a 5 year period, at least 30% of students will participate in service to the community above that required by the program.

Employment

The DTR works independently or as a team member under the supervision of a registered dietitian (RD) in a variety of employment settings, including health care, business and industry, community/public health, foodservice and research. The level of independent work that a DTR experiences on the job is based on experience, the job itself, and the need of the facility.

Many work environments require that an individual be credentialed as a DTR. DTRs work in:

- **Hospitals, HMOs, clinics, nursing homes, retirement centers, hospices, home health-care programs and research facilities** helping to treat and prevent disease by conducting screens, gathering data and performing other tasks to assist the registered dietitian in providing medical nutrition therapy as an important part of health-care teams.
- **Schools, day-care centers, correctional facilities, restaurants, health-care facilities, corporations and hospitals**, supervising employees, production management, purchasing and food preparation and preparing budgets within foodservice operations.
- **Women, infant, children (WIC) programs, public health agencies, Meals on Wheels and community health programs**, developing and teaching nutrition classes for the public.
- **Health clubs, weight management clinics and community wellness centers**, helping to educate clients about the connection between food, fitness and health.
- **Food companies, contract food management companies or food vending and distributing operations** developing menus, overseeing foodservice sanitation and food safety and preparing food labeling information and nutrient analysis.

The salary of a DTR is influenced by many factors such as the amount of applicable past work experience and the need of the institution. The typical entry salary for a DTR in the New York Metropolitan Area is approximately \$40,000.

The Career Ladder

Students may wish to continue their studies at a four-year institution to pursue a bachelor's degree in nutrition and dietetics. By completing an ACEND approved bachelor's degree program and a dietetic internship (or equivalent) a student is eligible to take the dietitian's registration examination. After successful completion of this examination, an individual is a Registered Dietitian (RD).

Transfer Opportunities

Area colleges accept the majority of LaGuardia course credits towards the completion of a bachelor's degree in nutrition and dietetics. DTP graduates transfer to Queens College, Brooklyn College, Lehman College, and NYU. The LaGCC DTP is a participant in the NYU Community College Transfer Opportunity Program. NYU accepts all the credits earned by a DTP graduate at LaGuardia.

The University of Medicine and Dentistry of New Jersey-SHRP Bachelor of Science in Health Science offers a Coordinated Dietetics Program within the Department of Nutritional Science. It is a flexible distance education program designed specifically for the Registered Dietetic Technician (DTR). The program consists of didactic course work and clinical rotations. All course work is offered through the internet on Angel. Only students who have passed the DTR exam are eligible for this unique program.

Professional Organizations

Two national organizations represent the Dietetic Technician professionally. These organizations are the Academy of Nutrition and Dietetics and the Association of Nutrition and Foodservice Professionals. Graduates of the DTP are eligible for membership in both of these organizations.

Students can become members of the Academy of Nutrition and Dietetics. The cost for student membership is \$50.00 (2012-13). Once a member, students will receive the Journal of the Academy of Nutrition and Dietetics, a monthly publication, and they can join any practice group within the organization. The Dietetic Technicians in Practice is one in particular that focuses on the role of the DT in the delivery of food and nutrition services.

Students can also become student members in the Association of Nutrition and Foodservice Professionals. The cost for student membership in ANFP is \$60.00 (2012-13). DTP graduates are also eligible to sit for the certification exam offered by the Association of Nutrition and Foodservice Professionals. Success on this exam grants the credential of Certified Dietary Manager (CDM).

Admission

As part of the City University of New York, (CUNY), LaGCC's admission policy is governed by CUNY policy. CUNY policy on admissions requires a student to have:

1. A high school diploma or General Education Development (GED) certificate; and
2. A completed application with accompanying fee payment.

New Students: All new students who are DTP majors are admitted into the pre-clinical phase of the program. Progression into the clinical phase is competitive and is based on candidacy. All students who **change their major** to DTP are also considered to be in the pre-clinical phase of the program.

Transfer Students: Students who transfer into the college are also accepted into the pre-clinical phase of the DTP and must apply for candidacy. Students who transfer science credit for sequential courses must transfer both parts of the course to LaGCC to receive the science credit; have an earned grade of C or better in the courses; and must have completed the courses within five years of beginning the clinical phase of the DTP for the credits to be applied.

All courses that are transferred into the college as a DTP key course and/or a clinical phase course will have the grades transferred in as well. All courses transferred in as part of the DTP curriculum must be approved by the DTP director; have an earned grade of C or better; and must have been completed within 5 years of beginning the clinical phase of the DTP for the credits to be applied.

There are two ways to file an application as a **freshman or Transfer applicant**:

1. Apply online: www.laguardia.edu/apply now
To guide you through the application process and to view additional information you can go to www.cuny.edu and click on *Apply to CUNY*
2. Visit and apply in-person during Direct Admission. Please refer to www.311learn.com or call 718-482-7206 or visit the Admissions Office in room C-102

Equal Opportunity

All students who meet the requirements for acceptance into the DTP have equal access to the Program. LaGCC prohibits admission discrimination based on race, religion, national origin, age, sex (including pregnancy), disability, color, or sexual preference. The DTP complies with and supports the college's policy. For further reference, LaGCC's non-discrimination policy can be found in the College Catalog.

Financial Concerns

The following information will help students entering the DTP to calculate the cost of attending and completing the program. Generally, a student budget consists of the direct educational costs of tuition, fees, books, transportation, lunch and supplies. In addition, the DTP student will encounter added costs of transportation to and from clinical centers. Note that the DTP student is required to complete three unpaid internships.

Costs for Full-time Students as of the 2012 - 2013 College Catalog (the most recent catalog available at the preparation of this document)

Tuition	\$1,950.00/semester
Student Fees	\$170.85 per semester

Additional costs for the program are estimated as follows:

Books	\$1000/year
Liability Insurance	\$24/year
Physical exam	based on your provider
Travel	\$1000/year
DTR registration exam application fee	\$ 120.00
A.N.D. student membership fee	\$ 50.00

There are several options to explore if financial support is needed while completing the DTP: grant programs, campus based aid programs and student loan programs. Additional

information can be obtained by calling the **Office of Student Financial Services at (718)-4828-7218 or visit in room C 109, or by visiting the College web site.**

Student Food and Nutrition Club

All DTP majors (pre-clinical and clinical) are strongly encouraged to join the **LaGCC Student Food & Nutrition Club** and actively participate in the club activities on campus. There is no separate charge for membership. The student activity fees paid at the time of registration cover the costs of student membership.

ePortfolio

The DTP requires students to complete a professional ePortfolio to document their educational journey through the College and in the DTP. **Students must save all their written /oral work on a travel drive for easy upload of required assignments.**

Initial development of the ePortfolio begins in course SCD 107 Careers in Food & Nutrition. Students are provided technical support throughout the curriculum in depositing work into their ePortfolio and the college assessment section. In the program's capstone course, SCD 253 Foodservice Administration, students complete their ePortfolio as a requirement of the course.

Academic Preparation

The DT curriculum contains courses in dietetics and general education for a total of 60 credits. Students learn about food science, a healthy diet and medical nutrition therapy in five nutrition courses: *Foods, Introductory Nutrition, Clinical Nutrition A and B, and Life Cycle Nutrition*. Client interviewing and counseling techniques and nutrition education methodologies are presented in *Applied Dietetics*. Within the foodservice area students take courses to enhance their managerial and operational skills. In conjunction with the Educational Foundation of the National Restaurant Association's **ManageFirst Program**, students become nationally certified in the areas of sanitation and safety, and foodservice cost controls. Required science courses include human anatomy and physiology and foundations of chemistry. Additional courses in English and social science enhance and broaden a student's general education.

DIETETIC TECHNICIAN CURRICULUM: AS Degree

*Key Courses Required for Candidacy

Pathways Common Core

****This program has a waiver to list specific courses to complete Common Core requirements.**

A. Required Core

English: 6 credits

ENG101 English Composition I* (ENA101 or ENC101 depending on placement scores)	3
ENG102 Writing through Literature	3

Mathematical and Quantitative Reasoning: 3 credits

MAT120 Elementary Statistics I (STEM)	3
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Life and Physical Sciences: 4 credits

SCB203 Human Anatomy and Physiology I (STEM)*	4
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B. Flexible Core

To complete the degree requirements students must select the following courses.

Scientific World: 8 credits

SCB204 Human Anatomy and Physiology II	4
SCC210 Foundations of Chemistry*	4

**Additional Common Core courses will be required when transferring to a CUNY College.

Program Core: 39 credits

Counseling

New Student Seminar

Dietetic Technology Core: 36 credits

SCD100 Foods	3
SCD107 Careers in Food & Nutrition	1
SCD200 Introductory Nutrition*	3
SCD201 Clinical Nutrition A	3
SCD202 Clinical Nutrition B	3
SCD203 Life Cycle Nutrition	3
SCD206 Applied Dietetics	2
SCD250 Production Management	3
SCD251 Principles of Sanitation	2
SCD253 Foodservice Administration	3
SCD260 Dietetic Field Experience I	1
SCD221 Dietetic Field Experience II	2
SCD222 Dietetic Field Experience III	2

Social Science: 3 credits

SSY101 General Psychology	3
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Health Sciences: 2 credits

SCN 195 Community Health	2
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Humanities: 3 credits

HUC 106 Public Speaking	3
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Total Credits

60 credits

Preparation for Supervised Practice (Fieldwork)

The supervised practice (fieldwork) component of the program allows students to participate in the daily operation of a food and nutrition department under the supervision of a Registered Dietitian (RD). Students directly apply the knowledge received in their nutrition and foodservice management courses to practical experiences at the work site. Health care facilities and community-based nutrition programs located in the New York Metropolitan Area serve as fieldwork placements for students in the DTP. **Students are NOT paid while completing their fieldwork experience.**

Students are required to complete 480 hours over three semesters completing their supervised field experience. Field experience courses are scheduled in Spring I of the first year of the program, and Fall I and Spring I of the second year.

- The first field experience course is foodservice oriented with a particular emphasis on food production and sanitation and safety.
- The second field experience course addresses medical nutrition therapy.
- The third field experience is a service-learning experience in community nutrition.

If a Student had previous paid work experience within the field of dietetics he/she may apply for a **waiver from the supervised practice hours for SCD 260 Dietetic Field Experience I**. The student will still be required to enroll in the course and participate in the weekly seminars on campus. Students will receive specific procedures to request a waiver in SCD 107 Careers in Food & Nutrition course.

Students who are employed in the food and nutrition department in a hospital or nursing home can request to use their work site as their fieldwork site. Permission of their work supervisor and the DTP clinical coordinator is required.

The DTP clinical coordinator maintains the final say as to where, when and IF a student is allowed to enroll in a field experience course.

Curriculum Design

LaGCC follows an enhanced semester system consisting of:

Fall Session 1 - 12 weeks (September to December)

Fall Session II - 6 weeks (January to February)

Spring Session I - 12 weeks (March to June)

Spring Session II - 6 weeks (June to August)

The DTP is designed for students to attend classes as full time, day students for each semester in a two-year period once they have been accepted into the clinical phase of the program. All DTP majors are required to meet with a DTP faculty advisor when planning their class schedules. If a student makes course selections incorrectly, his/her graduation may be delayed.

The academic calendar is published in the LaGCC Catalog and on the LaGCC website at www.lagcc.cuny.edu under the **Academic** menu. Calendars include Holidays and vacations. In addition, students may reference individual course syllabi and outlines.

Academic Advisement

The Dietetic Technician Program is divided into **two distinct phases**:

1. **Pre clinical** – consisting of required general education and elective courses with specific key courses required for candidacy. The pre-clinical courses are offered in each semester.
2. **Clinical**- consisting of all major DTP courses including supervised fieldwork courses. The clinical phase courses are scheduled **progressively** throughout the program and are offered **once a year** at the College.

Formal advisement for DTP majors takes place twice a year—in April / May/ June for Fall I and II, and in November / December / January for Spring I and II. In addition DTP faculty members are available to meet with students during office hours and by appointment. The schedule of advisement dates is made available to students in the following ways: it is published and distributed by the Office of Academic Advisement, posted on a student's MyLaGuardia web page, distributed to students by DTP faculty, and announced at the Food & Nutrition Club meetings. ***It is the responsibility of the students to check the schedule for advisement dates.***

The Pre-Clinical Phase

All students accepted into the college as a DTP major are considered to be in the pre-clinical phase of the program. Pre-clinical key courses are required for a student to apply for candidacy into the clinical phase of the DTP. These pre-clinical Key courses are:

- *SCB 203 Human Anatomy and Physiology I
- *SCC 210 Foundations of Chemistry
- *SCD 200 Introductory Nutrition
- *ENG 101 Composition I

Pre-Clinical Key Courses must be completed before or during the spring I semester in which a student applies for candidacy to the clinical phase of the program. A minimum of a C grade must be earned in all key courses. A cumulative grade point average (GPA) of 2.5 is required for candidacy into the program.

Candidacy for the Clinical Phase

Special progression standards exist for candidacy for admission into the clinical phase of the DTP:

1. In order to apply for candidacy into the DTP a student must be a DT major.
2. Students begin their coursework in the “pre-clinical” phase of the major.

3. Students must apply for candidacy during the spring I semester using the following **candidacy code: SCD000.4699, INTENT TO DTP.**
4. If a student is enrolled in a key course(s) in the spring semester in which candidacy is applied for, and then drops the key course(s), the student must also withdraw from candidacy.
5. At the end of the spring I semester, the registrar completes the process of ranking students for acceptance into the DTP by calculating their grades earned in the key courses and general education courses. (A sample calculation that is used to determine student ranking can be found in the College Catalog under the heading "GRADE POINT AVERAGE [GPA]).
6. The student rankings are sent to the DTP faculty who then notify students about their standing in the program.
7. A student may apply for DTP candidacy **twice**. If the student is not successful after two attempts to enter the program, the student will be required to select another major.

Dietetic Technician Program Clinical Phase Course Sequence

THE "Clinical" Phase **SEQUENCE ONLY BEGINS IN THE FALL SEMESTER. SCD COURSES (IN BOLD) MUST BE TAKEN THE SEMESTER LISTED.** Non SCD courses may be taken during any semester provided a student has successfully completed the prerequisite course requirements (SCB 204, ENG 102, MAT 120, SCN 195, SSY101 and HUC106). **PLEASE NOTE: SCB 204 is a prerequisite for SCD 201.**

DTP Clinical Phase Sequence

<u>Fall I</u>	SCD 100 Foods	3
	SCD 206 Applied Dietetics	2
	SCB 204 Human Anatomy and Physiology II	4
	SCD 107 Careers in Food and Nutrition	1
<u>Fall II</u>	SCD 251 Principles of Sanitation	2
<u>Spring I</u>	SCD 250 Production Management	3
	SCD 260 Dietetic Field Experience I	1
	SCD 201 Clinical Nutrition A	3
	ENG 102 Writing Through Literature	3
	MAT 120 Statistics	3
<u>Fall I</u>	SCD 202 Clinical Nutrition B	3
	SCD 221 Dietetic Field Experience II	2
	SCN 195 Community Health	2
	SSY 101 General Psychology	3
	HUC 106 Public Speaking	3
<u>Spring I</u>	SCD 203 Life Cycle Nutrition	3
	SCD 253 Foodservice Management	3
	SCD 222 Dietetic Field Experience III	2
	INTENT TO GRADUATE	

Progression Policy and Graduation

Curriculum Sequence: All DTP students are expected to follow the recommended sequence of clinical phase courses. Students who are out of sequence are not guaranteed a seat in a course each semester.

Earned Grades: In order to remain in the clinical phase, a student must earn a grade of C or better in all major courses (SCD) and science courses and must maintain an overall GPA of 2.0. Major courses (SCD) may be repeated only once. If a successful grade is not earned at the second attempt, a student will no longer be eligible to participate in the DTP. A second failure (less than a C grade) in another major course within the clinical phase results in dismissal from the program.

Readmission to the First Clinical Course: If a student who was accepted into the clinical phase of the DTP and does not successfully complete the first semester because the student declined admission, withdrew from courses, withdrew unofficially, failed a course, or took a leave of absence, the student must reapply for admission into the clinical phase according to stated policy.

Re-Admission Policy: A student who is accepted into the clinical phase of the DTP and completes at least one SCD course in the clinical phase, and leaves the program for more than one academic year, may request to be re-admitted if the following procedures are followed and approved:

1. The student must request re-admission in writing to the DTP director. The written request must include the following information:
 - a. Reason for student's leaving the DTP.
 - b. What has changed that would now allow the student to be successful.
2. Schedule a meeting with the DTP director. The DTP director may request supportive information to substantiate the information provided in the letter.
3. The student must take a comprehensive exam(s) covering the SCD course material completed during the semester prior to the leave. The student must receive a grade of C (73%) or better for consideration for re-admission.
4. DTP faculty will meet to review the request and the results of the exam(s).
5. The student will be notified of acceptance or rejection by the DTP director in writing.
6. The student's re-admission into the DTP will also be based on seat availability within the program.

Graduation Requirements: To meet graduation requirements, students must complete a minimum of 60 credits as outlined in the DTP Curriculum, with a minimum cumulative GPA of 2.0. Students must earn a grade of C or better in all major (SCD) courses and all required science courses with a cumulative GPA of 2.5 in the major (SCD) courses. Students must meet all other requirements as outlined in this Handbook and the LaGCC College Catalog.

Students are ultimately responsible for meeting all academic requirements as listed in the college catalog and DTP Student Handbook.

Important Contact Information for Students

Academic Support Services	M311- 718-482-5921
Admissions	C102 - 718-482-7206
Bursar Window	C110 - 718-482-7226
Counseling Department	B100 -718-482-5250
English Writing Center	B200 - 718-482-5688
Enrollment Services (Registrar, Student Records)	C107 - 718-482-6070
Financial Services	C109 - 718-482-5007
Health Services Center	MB40 - 718-482-5280
International Student Services	M166 - 718-482-5145
Library	E101 -718-482-5426
Office for Students with Disabilities	M102 - 718-482-5279
Public Safety and Lost and Found	E100 - 718-482-5558
Student Life and Development	M115 - 718-482-5190
Student Ombuds Office	C317 - 718-482-5180

DTP FOOD AND NUTRITION COURSES

PLEASE NOTE: pre and co-requisite course information is available in the LaGCC College Catalog

SCD100 FOODS

3 Credits 5 hours

This course will investigate the didactic and experiential components of the scientific study of foods. Upon completion of the course the student will have acquired a basic understanding of the scientific principles governing foods and the use of commercial food service equipment. Emphasis will be placed on the identification of qualitative aspects of foods and elementary food preparation techniques.

SCD200 INTRODUCTORY NUTRITION

3 Credits 3 hours

This course integrates nutrition science with the physical and life sciences: chemistry, biology, anatomy, and physiology. Evidence based research directs the study of digestion, absorption and metabolism of nutrients; the physical and chemical properties of nutrients; their metabolic functions; and food sources. Socio-economic and behavioral factors that influence food selection and accessibility are addressed.

SCD107 CAREERS IN FOOD AND NUTRITION

1 Credit 1 hour

This course reviews the policies and procedures for dietetic fieldwork eligibility, introduces students to the skills necessary to successfully complete fieldwork, and aids the student in developing personal and career goals. Students must successfully complete this course the semester immediately preceding their fieldwork experience.

SCD206 APPLIED DIETETICS

2 Credits 4 hours

This course will introduce students to the concepts, techniques and skills necessary for the assessment of clients' normal nutritional needs for the promotion of wellness through nutritional planning and clients' education. Topics to be addressed include gathering information for nutritional assessment, developing and implementing a nutrition instruction plan, and documenting interventions.

SCD251 PRINCIPLES OF SANITATION

2 Credits 2 hours

The emphasis of this course is on the sanitation and safety needs of quantity foodservice operations. Topics include food handling and storage, cleaning and sanitizing procedures, foodborne disease, principles for prevention of food poisoning, and pertinent regulations. The course integrates basic principles of equipment selection, layout and design, and work simplification.

SCD250 PRODUCTION MANAGEMENT**3 Credits 5 hours**

This course covers the basic principles involved in the planning, preparation, and service of large quantities of food in foodservice facilities. Topics include food selection variables, menu planning techniques, forecasting procedures, "front and back of the house" management, and recipe standardization, conversion, and costing.

SCD203 LIFE CYCLE NUTRITION**3 Credits 3 hours**

This course is the study of the nutritional requirements of individuals throughout the life cycle. Emphasis is placed on the physiological, socioeconomic and cultural factors affecting nutritional status. Nutrition intervention by government and private agencies for population groups at nutritional risk will be addressed.

SCD260 DIETETIC FIELD EXPERIENCE I**1 Credit 1 hour seminar + fieldwork hours**

This course is an application of theories learned in Quantity Food Production. The practical implementation of the principles involved in the preparation and service of large quantities of food in health care facilities will be studied. The student will actually be involved in the supervised preparation of large quantities of food in the various units of a foodservice system in a health care institution. Attendance at a weekly seminar is required. Students must provide proper attire, liability insurance, and evidence of a physical examination.

SCD201 CLINICAL NUTRITION A**3 Credits 5 hours**

This course is a study of the relationship between diet and disease. Students can learn methods of nutritional assessment, obtaining nutrition histories, and calculating and planning prescribed diets. Students will explore the relationship of diet to various disease conditions such as diabetes, weight control, cardiovascular disease, hypertension and allergies.

SCD221 DIETETIC FIELD EXPERIENCE II**2 Credits 1 hour seminar + fieldwork hours**

This fieldwork course is an application of the principles learned in Clinical Nutrition A. With supervision, students review medical records, interview patients to obtain nutrition histories, and develop and document nutrition care plans. Students calculate and plan diets for weight control, diabetes and cardiovascular disease. Attendance at a weekly seminar is required. Students must provide proper attire, liability insurance, and evidence of physical examination.

SCD253 FOODSERVICE MANAGEMENT**3 Credits 4 hours**

This course deals with the organization and administration of foodservice systems in institutions. Topics include the functions of management, marketing and promotional activities, and human relations techniques for employees and clients. Also administrative leadership topics are presented such as legal, organizational, and cost control aspects of management.

SCD202 CLINICAL NUTRITION B**3 Credits 5 hours**

This course is a continuation of the study of the relationship between diet and disease begun in Clinical Nutrition B. Emphasis will be placed on the dietary implications of gastrointestinal diseases, disease of the liver, pancreas, gallbladder and kidney, cancer, surgery and burns.

SCD222 DIETETIC FIELD EXPERIENCE FIELD III**2 Credits 1 hour seminar + fieldwork hours**

This fieldwork course is a service-learning community nutrition course. Attendance at a weekly seminar is required. Students must provide proper dress, liability insurance, and evidence of a physical examination.