

# ASSOCIATE OF APPLIED SCIENCE - DIETETIC TECHNICIAN

This program leads to an Associate of Applied Science Degree, Dietetic Technician. For a complete description of the program, please refer to the Dietetic Technology (<http://catalog.tmcc.edu/degrees-certificates/programs/dietetic-technology>) page.

## Degree Outcomes

Students completing the degree will:

- Demonstrate application of theoretical and practical foundations to be adequately prepared as entry-level dietetic technician practitioners.
- Demonstrate academic and practical knowledge of standards appropriate to dietetic practice.
- Be eligible to take the national credentialing exam for Dietetic Technician, Registered.

### General Education Requirements

#### Diversity [3]

Required:

NUTR 253	Cultural Considerations in Nutrition and Health Care
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#### Communications/English 6

Recommended:

ENG 101	Composition I
or ENG 113	Composition I for International Students
ENG 102	Composition II
or ENG 114	Composition II For International Students
BUS 107	Business Speech Communications

#### Fine Arts/Humanities/Social Science 3

Required:

PSY 101	General Psychology
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#### Human Relations 3

#### Mathematics 3

Required:

MATH 120	Fundamentals of College Mathematics (or higher)
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#### Science 3

Required:

BIOL 190	Introduction to Cell and Molecular Biology
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#### U.S. and Nevada Constitutions 3

### Degree Requirements

BIOL 190L	Introduction to Cell and Molecular Biology Laboratory	1
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BIOL 200	Elements of Human Anatomy and Physiology	3
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COM 113	Fundamentals of Speech Communications	3
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### Emphasis Requirements

CUL 100	Sanitation/HACCP	2
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NUTR 100	Introduction to Dietetic Technician Program	0.5
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NUTR 220	Food Service Systems Management	3
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NUTR 221	Quantity Food Purchasing	3
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NUTR 223	Principles of Nutrition	3
NUTR 233	Community and Lifecycle Nutrition	3
NUTR 243	Medical Nutrition Therapy for Dietetic Techs I	3
NUTR 244	Medical Nutrition Therapy for Dietetic Techs II	3
NUTR 253	Cultural Considerations in Nutrition and Health Care	3
NUTR 291	Nutrition Internship-Food Service	3
NUTR 292	Nutrition Internship-Community	3
NUTR 293	Nutrition Internship-Clinical	3

Total Units 60.5

Course	Title	Units
<b>1st semester</b>		
CUL 100	Sanitation/HACCP	2
BIOL 200	Elements of Human Anatomy and Physiology	3
	English/Communications <sup>2</sup>	3
MATH 120	Fundamentals of College Mathematics (or higher) <sup>2</sup>	3
NUTR 100	Introduction to Dietetic Technician Program	0.5
NUTR 220	Food Service Systems Management	3
Semester Total		14.5

### 2nd semester

BIOL 190	Introduction to Cell and Molecular Biology & 190L	4
COM 113	Fundamentals of Speech Communications	3
	Communications/English <sup>2</sup>	3
NUTR 221	Quantity Food Purchasing	3
NUTR 223	Principles of Nutrition	3
Semester Total		16

### 3rd semester

NUTR 291	Nutrition Internship-Food Service (Summer Session)	3
Semester Total		3

### 4th semester

	U.S. and Nevada Constitutions <sup>1</sup>	3
NUTR 233	Community and Lifecycle Nutrition	3
NUTR 253	Cultural Considerations in Nutrition and Health Care	3
PSY 101	General Psychology	3
Semester Total		12

### 5th semester

	Human Relations <sup>1</sup>	3
NUTR 243	Medical Nutrition Therapy for Dietetic Techs I	3
NUTR 244	Medical Nutrition Therapy for Dietetic Techs II	3
NUTR 292	Nutrition Internship-Community	3
Semester Total		12

### 6th semester

NUTR 293	Nutrition Internship-Clinical ( Summer Session)	3
Semester Total		3

Total Units 60.5

<sup>1</sup> See approved General Education list for the AAS Degree. (<http://catalog.tmcc.edu/degrees-certificates/general-education/aas>)

<sup>2</sup> See program recommendations or requirements.