

Dietetic Technology

HOTEL, RESTAURANT AND INSTITUTION MANAGEMENT DEPARTMENT

Associate in Applied Science (A.A.S.) Degree

This program prepares students for a career as a dietetic technician in a health care facility, school, day care center, correction facility, corporation or community health setting. The Dietetic Technology Program is currently granted accreditation by the Commission on Accreditation for Dietetics Education of the American Dietetic Association, 120 South Riverside Plaza, Chicago, IL 60606-6995, 312.899.5400. Graduates are eligible for active membership in the American Dietetic Association and to write the registration examination for dietetic technicians administered by the Commission on Dietetic Registration to become a Dietetic Technician Registered (DTR). Students are also eligible for membership in the Dietary Managers Association and to sit for the credentialing examination to become a Certified Dietary Manager (CDM).

■ What will students learn by studying Dietetic Technology?

They study the management of food service systems and how to function at the mid-management level in assessment, planning, implementation, and evaluation of the food service operations and nutrition care plans. They learn in the classroom and in clinical settings.

■ Can students who major in Dietetic Technology transfer to a four-year college or university?

Many four year colleges and universities will apply the courses taken towards a bachelor's degree in dietetics, foods and nutrition and hotel, restaurant management. The College has official articulation agreements with NYU, the College of St. Elizabeth, and Montclair State University.

■ Are there any requirements that must be satisfied before taking classes in the major?

Algebra I is a prerequisite for all majors. Algebra I competency may be verified with a passing score on the College's placement test or completion of the appropriate course. Students also need a grade of "C" or higher in one year of high school laboratory science.

■ How long will it take to complete this degree?

Once students complete developmental coursework (if needed), the degree can be completed in two years of full-time study. They can shorten the amount of time by taking courses in the summer and winter sessions.

■ Questions?

Contact: Professor Mary-Pat Maciolek, department chair, at 732.906.2538.

DIETETIC TECHNOLOGY

Associate in Applied Science (A.A.S.) Degree -DIET.AAS

*Below are required courses and recommended course groupings and sequences for program completion.
Courses may have prerequisite and corequisite requirements. Check course descriptions for details.*

Courses		Credits	Requisites / Comments
Semester I			
BIO 108	Essentials of Human Anatomy and Physiology	4	Appropriate score on the College's placement test or MAT 013 and one year high school laboratory biology or chemistry or BIO 010 or CHM 010.
DTC 101	Introduction to Dietetic Technology	1	Note: This course is only offered in the fall semester.
ENG 121	English Composition I	3	A passing score on the College's placement test or a grade of "C" or better in ENG 010.
HRI 103	Principles of Food Selection and Preparation	3	
HRI 105	Basic Nutrition	3	Corequisite(s): BIO 108
HRI 208	Foodservice Sanitation	3	Note: This course is only offered in the fall semester.
Semester II			
DTC 102	Tools and Techniques of the Nutrition Care Process	1	DTC 101, HRI 103 and HRI 105. Students must have earned a grade of "C" or better in all prerequisites. Corequisite(s): HRI 108 and HRI 210
DTC 208	Supervised Field Experience: Nutrition Care	3	Note: This course is only offered in the spring semester. DTC 101 and HRI 105 both with a grade of "C" or better. Corequisite(s): DTC102, HRI 108 and HRI 210
ENG 122 OR ENG 125	English Composition II English Composition II: Writing About Literature	3	Note: This course is only offered in the spring semester. A grade of "C" or better in ENG 121
HRI 108	Quantity Food Production	3	HRI 103
HRI 210	Introduction to Medical Nutrition Therapy	3	HRI 105 with a grade of "C" or better.
SPE 121	Fundamentals of Public Speaking	3	Note: This course is only offered in the spring semester.
Semester III			
DTC 209	Supervised Field Experience: Foodservice Systems Management	4	DTC 208 and HRI 210 both with a grade of "C" or better. Corequisite(s): HRI 213 and HRI 203
HRI 203	Banquet and Dining Room Management	4	Note: This course is only offered in the fall semester.
HRI 213	Food Service Systems Management in Dietetics	3	HRI 108
SOC 121	Introduction to Sociology	3	Note: This course is only offered in the fall semester.
PED ___	Physical Education Elective	1	
Semester IV			
DTC 210	Supervised Field Experience: Clinical, Community, Foodservice	4	DTC 209, HRI 213, and HRI 218 each with a grade of "C" or better. Corequisite(s): HRI 205 and DTC 220
DTC 220	Seminar in Dietetic Technology	1	Note: This course is only offered in the spring semester. DTC 209, HRI 218 both with a grade of "C" or better. Corequisite(s): HRI 205 and DTC 210
HRI 205	Food and Beverage Controls and Purchasing	3	Note: This course is only offered in the spring semester.
HRI 218	Nutrition Throughout the Life Span	3	HRI 103
MAT 101	Freshman Mathematics I	3	HRI 105 with a grade of "C" or better. Note: This course is only offered in the fall semester.
			Appropriate score on the College's placement test and two years of high school mathematics, MAT 013, or MAT 013A/MAT 013B, or departmental approval.
			Note: Students who choose to transfer, in consultation with their academic advisor, should enroll in a mathematics course for which they have the appropriate academic background.
PSY 123	Introduction to Psychology	3	

Total Credits: 65

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