

ASSOCIATE OF APPLIED SCIENCE IN DIETETIC TECHNICIAN

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Dietetic Technicians, Registered (DTRs), are trained in Food and Nutrition and are an integral part of health care and food service management teams. The associate degree coursework for dietetic technicians includes a variety of classes in food and nutrition sciences, food service systems management, and a range of general science courses. Dietetic Technicians, Registered work independently or on teams with Registered Dietitians in a variety of employment settings, including health care, business and industry, public health, food service, and research.

Upon completion of the DT program, graduates are issued a Verification Statement that confirms their eligibility to sit for the Commission on Dietetic Registration (CDR) examination for Dietetic Technicians. Successful completion of the exam allows the graduate to use "DTR" as the practice credential.

Admission to the DT program requires an application and meeting **Admission Criteria:**

GPA > 2.5 and "C or better grades" for the following courses:

- HMEC 1550 - Intro to Human Ecology Professions
- ENGL 1550 - Writing 1
- FNUT 1551 - Normal Nutrition
- BIOL 1551/1551L - Anatomy & Physiology 1 and Lab

Most of the required courses for the DT program can be applied to the BSAS programs in food and nutrition.

The associate degree program is accredited by:

The Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the American Dietetic Association
120 South Riverside Plaza, Suite 2000
Chicago, Illinois
1-800-877-1600

For more information, visit the Human Ecology Department in Cushwa 3325 or contact Mrs. Amy Raabe at 330-941-1823 or asraabe@ysu.edu

This program will no longer accept new majors beginning in spring 2020.

COURSE	TITLE	S.H.
General Education Requirements - Basic Skills		
ENGL 1550	Writing 1	
ENGL 1551	Writing 2	
CMST 1545	Communication Foundations	
MATH 2623	Quantitative Reasoning	
HAHS 1500	Introduction to the Bitonte College of Health and Human Services	
Arts & Humanities elective		3
Social Sciences Requirements		
PSYC 1560	General Psychology	3
Natural Science Requirements		
CHEM 1505	Allied Health Chemistry 1	3
CHEM 1505L	Allied Health Chemistry 1 Laboratory	0
BIOL 1551	Anatomy and Physiology 1	3
BIOL 1551L	Anatomy 1 Laboratory for Health Professions	1

BIOL 1552	Anatomy and Physiology 2	4
BIOL 1552L	Anatomy and Physiology 2 Laboratory	0

Other Accreditation Requirements

ACCT 1503	Elementary Accounting	3
or HMG 2603	Hospitality Managerial Accounting 1	
BIOL 1560	Microbiology for the Health Professions	2
BIOL 1560L	Microbiology Laboratory for Health Professions	1
COUN 2651	Foundations of Helping Skills for Human Ecology Professionals	2
or COUN 2650	Foundations of Helping Skills for Allied Health Professionals	

Major Courses - C or better grade required

HMEC 1550	Human Ecology Professions	1
FNUT 1512	Food Safety and Sanitation	1
FNUT 1551	Normal Nutrition	3
FNUT 1553	Food Science and Management Principles	3
FNUT 1553L	Food Science and Management Principles Laboratory	1
FNUT 2603	Medical Nutrition Therapy 1	3
FNUT 2603L	Medical Nutrition Therapy 1 Lab	1
FNUT 2609L	Food Systems: Supervised Practice	3
FNUT 2610	Organization and Management	3
FNUT 2612	Food Systems: Operation, Production, and Service	3
FNUT 2612L	Food Systems: Operations, Production, and Service Laboratory	2
FNUT 2613L	Medical Nutrition Therapy Supervised Practice	4
FNUT 2628	Practicum in Dietetic Technology	3
FNUT 2652L	Nutrition Assessment Laboratory	1

Final grade of C or better required in all major courses. Courses cannot be taken Credit/No Credit.

Application forms available in the Department of Human Ecology.

Year 1

Fall		S.H.
ENGL 1550	Writing 1	3
FNUT 1551	Normal Nutrition	3
FNUT 1553 & 1553L	Food Science and Management Principles and Food Science and Management Principles Laboratory	4
HAHS 1500	Introduction to the Bitonte College of Health and Human Services	2
PSYC 1560	General Psychology	3
Semester Hours		15

Spring

HMEC 1550	Human Ecology Professions	1
ENGL 1551	Writing 2	3
FNUT 2612 & 2612L	Food Systems: Operation, Production, and Service and Food Systems: Operations, Production, and Service Laboratory	5
BIOL 1551 & 1551L	Anatomy and Physiology 1 and Anatomy 1 Laboratory for Health Professions	4
MATH 2623	Quantitative Reasoning	3
FNUT 1512	Food Safety and Sanitation	1
Semester Hours		17

Summer		
BIOL 1560 & 1560L	Microbiology for the Health Professions and Microbiology Laboratory for Health Professions	3
CMST 1545	Communication Foundations	3
	Semester Hours	6
Year 2		
Fall		
CHEM 1505 & 1505L	Allied Health Chemistry 1 and Allied Health Chemistry 1 Laboratory	3
FNUT 2603 & 2603L	Medical Nutrition Therapy 1 and Medical Nutrition Therapy 1 Lab	4
BIOL 1552 & 1552L	Anatomy and Physiology 2 and Anatomy and Physiology 2 Laboratory	4
COUN 2651	Foundations of Helping Skills for Human Ecology Professionals	2
FNUT 2652L	Nutrition Assessment Laboratory	1
	Semester Hours	14
Spring		
FNUT 2610	Organization and Management	3
FNUT 2609L	Food Systems: Supervised Practice	3
FNUT 2613L	Medical Nutrition Therapy Supervised Practice	4
ACCT 1503	Elementary Accounting	3
	Semester Hours	13
Summer		
FNUT 2628	Practicum in Dietetic Technology	3
	Arts & Humanities Elective	
	Semester Hours	3
	Total Semester Hours	68

Learning Outcomes

At the completion of the dietetic technician program, graduates will

- Be able to practice as competent dietetic technicians.
- Meet the workforce needs for DTRs in the Mahoning Valley.
- Practice a high degree of professionalism.