DIETETIC TECHNOLOGY (AAS) - 67 CREDITS

OVERVIEW

WHY CHOOSE DIETETIC TECHNOLOGY?

As a dietetic technician you will be an active member of a dynamic health care team. You will support a Registered Dietitian in promoting the nutritional health of diverse populations.

SKILLS ACQUIRED

View our videos of the Dietetic Technology program at Normandale which explain the many facets of Dietetic Technology and Nutrition.

- Conducting diet histories
- Analyzing recipes
- Screening patients for nutritional status
- Performing diet calculations
- Supervising support staff
- Modifying and adjusting recipes
- Handling food purchasing and inventory records
- Providing nutrition education and counseling to patients
- Teaching food or nutrition principles
- Creating daily food plans
- Monitoring food quality and patient acceptance
- Using computer systems to calculate payroll, record laboratory data or vendor orders

ACCREDITATION

The Dietetic Technology Program is accredited by the Accreditation Council for Education, Nutrition & Dietetics (ACEND) of the Academy of Nutrition and Dietetics. Graduates are eligible to take the Dietetic Technology Registration exam. After successful completion of the DTR exam, graduates receive an internationally recognized credential and may practice in any state.

CAREERS IN DIETETIC TECHNOLOGY

Projected Job Growth

According to iSeek.org, job growth in the state of Minnesota for dietetic technicians is projected to be 11 percent through 2020.

However in Minnesota, there are 270 workers employed in this very small career.

Nationally, job growth for dietetic technicians is 16.1%.


Types of Jobs

Individuals who study in Dietetic Technology typically pursue careers such as:

- Clinical Dietetic Technician
- Diet Technician Registered (DTR)
- Dietary Manager
- Public Health Nutritionist
- Director of Food Services
- Food Service Supervisor
- Women, Infants and Children (WIC) Nutritionist
- School Nutrition Specialist
- Nutrition and Health Educator

Average State Pay

The median pay in the state of Minnesota for someone in the field of Dietetic Technology (according to iSeek.org) is $17.19 per hour or $35,755 annually.


Description
Dietetic Technicians work under the supervision of registered dietitians. Dietitians and Dietetic Technicians are the experts in food and nutrition. Their role is to provide accurate nutrition education to individuals and groups about the prevention and management of nutrition-related diseases.

DEGREES & CERTIFICATES IN DIETETIC TECHNOLOGY

- After successfully completing the graduation requirements for the AAS degree, the student will receive a Verification Statement and is eligible to write the Registration Examination for Dietetic Technicians given by the Commission on Dietetic Registrations (CDR). Successful completion of this exam earns the examinee the Dietetic Technician Registered (CDR) credential.
- Students who complete the AAS in Dietetic Technology may move seamlessly to University of Wisconsin-Stout to complete the baccalaureate level registered dietitian program.

PROGRAM COSTS

- Tuition: Consult the current class schedule by clicking here.
- Books: $500 to $600 per semester
- Lab Coat, Misc.: Approximately $100.00
- Student memberships: AND $50.00 (recommended)
- Attendance at meetings: $30 - $100

YOU MAY ALSO LIKE

REQUIREMENTS

The Dietetic Technology program provides in-depth nutrition coursework in three areas: clinical and community nutrition, and food service management. Students will be prepared to work in partnership with a registered dietitian in a variety of settings such as hospitals, clinics, nursing homes, schools, community health programs, food companies, and wellness centers. The degree will also transfer to a variety of colleges and universities where students can continue their education in dietetics, nutrition, food science, or other healthcare-related fields.

Upon successful completion of graduation requirements, students will have the opportunity to earn the DTRN (Registered Dietetic Technician/Nutritionist) credential by successfully completing the Registration Examination for Dietetic Technicians, given by the Commission on Dietetic Registrations.

Students who complete the AAS degree in Dietetic Technology may move seamlessly to Minnesota State University, Mankato or University of Wisconsin-Stout to complete the baccalaureate-level registered dietitian program.

Dietetic Technology Program Accreditation

The Dietetic Technology Program has been accredited by the Accreditation Council for Education in Nutrition & Dietetics (ACEND) of the Academy of Nutrition and Dietetics, 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, 312-899-0040 Ext. 5400.

CORE COURSES - 33 CREDITS

Application to the Dietetic Technology program requires a minimum cumulative GPA of 2.50. Students must earn a C or better in all NUTR courses to remain in the program.

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<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>NUTR 1110</td>
<td>LIFE Cycle Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>NUTR 1154</td>
<td>Nutrition Education and Counseling</td>
<td>3</td>
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<tr>
<td>NUTR 1259</td>
<td>Medical Nutrition Therapy 1</td>
<td>4</td>
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<td>NUTR 1269</td>
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<td>Clinical Experience 1 - Food Service Management</td>
<td>3</td>
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<tr>
<td>NUTR 2145</td>
<td>Experimental Foods</td>
<td>3</td>
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<tr>
<td>NUTR 2259</td>
<td>Medical Nutrition Therapy 2</td>
<td>5</td>
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<tr>
<td>NUTR 2261</td>
<td>Clinical Experience 2 - Medical Nutrition Therapy</td>
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<tr>
<td>NUTR 2270</td>
<td>Community Nutrition: Political and Cultural Concerns</td>
<td>2</td>
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<tr>
<td>NUTR 2272</td>
<td>Clinical Experience 3 - Community Nutrition</td>
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ADDITIONAL REQUIRED COURSES - 34 CREDITS

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<tr>
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<tbody>
<tr>
<td>BIOL 1102</td>
<td>Human Biology</td>
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<tr>
<td>CHEM 1020</td>
<td>Introductory Chemistry</td>
<td>4</td>
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<tr>
<td>ENGC 1101</td>
<td>Freshman Composition</td>
<td>4</td>
</tr>
<tr>
<td>PSYC 1110</td>
<td>Introduction to Psychology</td>
<td>4</td>
</tr>
<tr>
<td>SOC 1104</td>
<td>Introduction to Sociology</td>
<td>3</td>
</tr>
<tr>
<td>COMM 1111</td>
<td>Interpersonal Communication</td>
<td>3</td>
</tr>
<tr>
<td>ENGC 2102</td>
<td>Business and Technical Writing</td>
<td>3</td>
</tr>
<tr>
<td>BUSN 2100</td>
<td>Human Relations and Effective Teams</td>
<td>3</td>
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<tr>
<td>or BUSN 2200</td>
<td>Human Resource Management</td>
<td>3</td>
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<tr>
<td>HLTH 1107</td>
<td>Principles of Nutrition</td>
<td>3</td>
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Complete at least 3 cr from MnTC Goal 6 (3)

OTHER DEGREE REQUIREMENTS

- If needed, complete additional courses to reach 60 credits total.
- Earn a minimum cumulative grade point average (GPA) of 2.0 for college-level coursework (courses numbered above 1000) and above completed at Normandale.
- Earn a minimum of 20 college-level credits at Normandale.

Coursework in this degree program satisfies a portion of the Minnesota Transfer Curriculum (MnTC). Please see MnTC Degree Audit Report.
- Tuition: Consult the current class schedule
- Books: $600 to $700 per semester
- Lab Coat, Misc.: Approximately $100.00
- Student membership: $60.00
- Attendance at meetings: $20 - $100
- Food Handling course: $100

**Application Process**
- Applicants new to Normandale should complete the Normandale Community College general application form. Indicate "Dietetic Technology" as your preference and include the $20 application fee. For more information, visit the department website: www.normandale.edu/diettech
- Submit the completed Normandale Health Sciences Dietetic Technology application to Kara Taylor, Health Science Enrollment Manager (952-358-6417). Completed applications will be accepted October 1 through June 15 for the next year’s class.

**Information Sessions**
Health Science Information Sessions are offered every other week. For additional information, contact the Admissions Office at 952-358-6210 or visit our website at www.normandale.edu/visit.

For an overview of this career regarding skills, abilities, knowledge, wages, benefits and job outlook, visit Minnesota's gateway to career, education, employment and business information at http://careeerwise.mnstate.edu/

**Specialized Career Program Requirements**
The Dietetic Technology Program offers the Specialized Career Program Requirements as a one-year curriculum. Students who have no more than six general education credits remaining may apply to the program. For further questions please contact Betty Blaser at 952-358-6417.

**FALL SEMESTER - 16 CREDITS**

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Food Handling Course: 8-hour certificate course.

**SPRING SEMESTER - 14 CREDITS**

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**SUMMER SEMESTER - 3 CREDITS**

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**COURSES**

**Biol 1102 Human Biology | 4 Cr**
Prereq: Eligible for READ 1106 MnTC Goals: 3
A non-majors, general education lab course that introduces the topics of human structure, function, and causes of disease. Topics include the scientific method, cells and organ systems with an emphasis on contemporary issues. Lab requires dissection of a small mammal and collaborative data collection. Lecture 3 hours per week. Lab requires a minimum of 3 hours per week of self-directed lab work.

Credits: 4 Semesters: Fall, Spring

**Busn 2100 Human Relations and Effective Teams | 3 Cr**
Focuses on the importance of personal and group interrelationships within an organization. Topics covered are behavioral types, the communication process, diversity, equal opportunity, workplace bias, group leadership, and the psychological aspects of group dynamics.

Credits: 3 Semesters: Fall, Spring

**Chem 1020 Introductory Chemistry | 4 Cr**
MnTC Goals: 3
Basic principles of chemistry discussed and applied to everyday situations. Tools and methods of investigation used by chemists are introduced through weekly laboratory sessions. Lecture 3 hours; lab 2 hours.

Credits: 4 Semesters: Fall, Spring

**Comm 1111 Interpersonal Communication | 3 Cr**
Recommended: ENGL 1101, and READ 1106 MnTC Goals: 1
The primary purpose of this course is to assist the student in examining and developing competence as an interpersonal communicator. Students will practice skills and learn strategies to develop and manage relationships more effectively in a variety of contexts.

Credits: 3 Semesters: Fall, Spring

**Engl 1101 Freshman Composition | 4 Cr**
ENGC 1101 FRESHMAN COMPOSITION | 4 CR
Prereq: ENGC 0900, (C or higher) and eligible for READ 1106, or eligible for ENGC 1101 and READ 1106 MnTC Goals: 1
In this essential college-level writing course, students will practice the skills necessary for success in college and professional writing. Students will develop and apply critical reading and thinking skills in a variety of research and writing assignments, including analysis and argument, with some essays based on literary texts and other sources.

Credits: 4 Semesters: Fall, Spring

HLTH 1107 PRINCIPLES OF NUTRITION | 3 CR
Recommended: Eligible for READ 1106
Emphasis on physiological function of nutrients in the human body, including digestion, absorption, and metabolism. Basic principles of nutrition are used to demonstrate and evaluate disease preventing diets that are determined by scientific criteria. Application of nutrition theories are illustrated by an in-depth dietary analysis utilizing databases, calculations, and scientific inquiry. Taught by registered dietitians.

Credits: 3 Semesters: Fall, Spring

NUTR 1110 LIFE CYCLE NUTRITION | 3 CR
Prereq: HLTH 1107, or other nutrition course
Nutritional needs for pregnancy, lactation, infancy, childhood, adolescents, and people who have allergies. Nutritional requirements and problems of the elderly.

Credits: 3 Semesters: Fall

NUTR 1154 NUTRITION EDUCATION AND COUNSELING | 3 CR
Prereq: HLTH 1107 Co-req: NUTR 2259
Interviewing, counseling and education principles applied to normal and therapeutic nutrition. Computer use in nutritional assessment. Students plan, develop, present and evaluate a lesson for a group. Students provide nutritional counseling to a client.

Credits: 3 Semesters: Fall

NUTR 1269 FOOD SYSTEMS MANAGEMENT | 3 CR
Quantity food production, menu planning, cost controls, food purchasing, and financial controls.

Credits: 3 Semesters: Fall

NUTR 1271 CLINICAL EXPERIENCE 1 - FOOD SERVICE MANAGEMENT | 3 CR
Prereq: NUTR 1269, or concurrent registration
Food production and management in a healthcare setting, 10 hours per week.

Credits: 3 Semesters: Fall

NUTR 2145 EXPERIMENTAL FOODS | 3 CR
Prereq: CHEM 1002, or HLTH 1107
Discover the scientific explanation responsible for changes during cooking while conducting experiments on vegetables, fruits, eggs, milk, and cheese products. Lecture 2 hours, lab 2 hours. (same as PSCI 2106.)

Credits: 3 Semesters: Fall

NUTR 2259 MEDICAL NUTRITION THERAPY 2 | 5 CR
Prereq: NUTR 1110, NUTR 1154, and HLTH 1107 Co-req: NUTR 2261
This course builds on the skills learned in DIET 1259: Medical Nutrition Therapy 1. In this course, students will apply those skills to more complex disease conditions.

Credits: 5 Semesters: Spring

NUTR 2261 CLINICAL EXPERIENCE 2 - MEDICAL NUTRITION THERAPY | 4 CR
Prereq: NUTR 1154, HLTH 1107, and NUTR 2259, or concurrent registration
Patient interviews, chart reading, diet calculation, nutrition screening in a hospital setting. Nutrition care planning in a long-term care setting, 160 hours.

Credits: 4 Semesters: Spring

NUTR 2270 COMMUNITY NUTRITION: POLITICAL AND CULTURAL CONCERNS | 2 CR
Prereq: HLTH 1107
Study of federal and local nutritional concerns, feeding programs, poverty, and ethnic food habits. Ten hours of service learning is incorporated into this class.

Credits: 2 Semesters: Spring

NUTR 2272 CLINICAL EXPERIENCE 3 - COMMUNITY NUTRITION | 3 CR
Prereq: NUTR 1110, NUTR 1154, NUTR 2259, NUTR 2261, NUTR 2270, and HLTH 1107
Community nutrition field experiences in public health agencies; 140 hours in community setting, as arranged.
PSYC 1110 INTRODUCTION TO PSYCHOLOGY | 4 CR
Recommended: Eligible for READ 1106 MnTC Goals: 5

This course is an introduction to the scientific study of human behavior and mental processes. It prepares students for more advanced coursework in psychology and provides a basic understanding of psychology for those entering other fields. The course introduces the problems, methods, and findings of modern psychology to beginning students.

Credits: 4 Semesters: Fall, Spring

SOC 1104 INTRODUCTION TO SOCIOLOGY | 3 CR
Prereq: Eligible for ENGL 1101, and READ 1106 MnTC Goals: 5

An examination of the basic social processes which give order and structure to our lives: socialization, changing social roles, power and privilege, modernization and culture. Service Learning option available.

Credits: 3 Semesters: Fall, Spring

Last modified date: 2/20/2020 Normandale Community College