

Dietetic Technician

Program Number: 10-313-1

Associate in Applied Science Degree

Health-Related Professions Program Cluster

Center of Health & Safety Education

Program offered at Madison Campuses

For information call: (608) 246-6065, (608) 246-6313 or (800) 322-6282 Ext. 6065 or 6313

About the Program

The Dietetic Technician program prepares students to function as members of the health care team in community nutrition, nutritional care and/or food service management. The program emphasizes the relationship of foods and nutrition to health. Successful students are able to communicate information, follow procedures, adhere to standards, organize work schedules, be wise decision makers, are emotionally stable and are able to handle difficult situations. They should have an interest and should be willing to learn and keep abreast of the current literature and technology in food, nutrition and health.

Students enrolled in the program have an opportunity to apply their knowledge in practical experiences for a total of 571 hours. They are affiliated in health care facilities such as hospitals or long term care facilities and community settings such as WIC Clinics (Women, Infants and Children).

Unique Requirements for Admissions

1) High school graduation or HSED or GED; 2) two semesters of high school level or one semester of college level chemistry or biology with a grade of C or better; 3) algebra: competency demonstrated through satisfactory competency test scores or a college algebra course, grade of C or better.

Program Requirements

1) Caregiver Background Check (CBC); refer to the MATC Website for the Center for Health, & Safety Education Policy; 2) Health History exam by the first semester, including documentation of immunizations; 3) a two-step TB test once per year; 4) students must meet the "essential functions" identified for the program. The list of essential functions is available upon request.

To succeed in the program, a student must receive a grade of C or higher in all 313 courses and an average of C or higher in other required courses.

Curriculum

FIRST YEAR

First Semester		Credits	Hrs/week Lec-Lab
10-313-168	Nutrition for Dietetics #	3	3-0
10-313-170	Food Science	1	1-0
10-313-171	Principles of Sanitation	1	1-0
10-313-172	Dietetic Technician Orientation	1	1-0
10-313-174	Medical Terminology for Dietetic Technicians	1	1-0
10-313-175	Nutrition & Body Structure	2	2-0
10-801-195	Written Communication* OR	3	3-0
10-801-210	English 1	(3)	(3-0)
10-806-134	General Chemistry*	4	3-0
	Elective	3	E
Semester Total		19	

Second Semester

10-313-176	Nutrition in the Life Cycle	3	3-0
10-313-178	Food Service Management 1 #	3	3-0
10-313-180	Physiology for Dietetics	3	3-0
10-313-182	Coordinated Practice 1 #	3	1-8
10-801-198	Speech* OR	3	3-0
10-801-196	Oral/Interpersonal Communication*	(3)	(3-0)
10-809-199	Psychology of Human Relations* OR	3	3-0
20-809-231	Introduction to Psychology	(3)	(3-0)
Semester Total		18	

SECOND YEAR

First Semester

10-313-184	Medical Nutrition Therapy 1	3	3-0
10-313-186	Food Service Management 2	3	3-0
10-313-188	Coordinated Practice 2	3	1-8
10-313-190	Eating Behaviors Counseling	3	3-0
10-804-106	Intro to College Math*	3	3-0
10-809-195	Economics*	3	3-0
Semester Total		18	

Second Semester

10-313-192	Medical Nutrition Therapy 2	4	4-0
10-313-194	Community Nutrition	2	2-0
10-313-196	Seminar in Dietetics	2	2-0
10-313-198	Nutrition Practicum	4	0-16
20-809-203	Introduction to Sociology* OR	3	3-0
10-809-197	Contemporary American Society*	(3)	(3-0)
Semester Total		15	

*Courses which may be taken prior to admission to the program.

Certified Dietary Managers will get transfer credit for these classes. Documentation of your certification must be submitted to verify transfer credit.

Note: Some courses may be available online. Check with the program director: (608) 246-6316.

Note: Students are placed in English or mathematics courses based on their scores on the COMPASS or ASSET test or on completion of the appropriate prerequisite/s.

Program Courses

10-313-168 Nutrition for Dietetics 3 credits

A study of nutrients, nutrient metabolism and nutrition resource materials prepares the student to analyze the nutritional needs of individuals and groups. Environmental factors affecting food availability, safety and selection are also discussed.

10-313-170 Food Science 1 credit

Students utilize scientific and medical nutrition therapy principles involved in the preparation of food to provide optimum nutrition and palatability. Laboratory preparation techniques emphasize food quality, sanitation and safety.

10-313-171 Principles of Sanitation 1 credit

Covers good service sanitation principles and the role of food service personnel in the prevention of contamination and food borne illness. Emphasis is directed toward food service in health care facilities. Certification through the Educational Foundation of the National Restaurant Association is a requirement for completion and can be used to apply for state certification.

10-313-172 Dietetic Technician Orientation 1 credit

The policies of MATC, the Dietetics program, and the American Dietetic Association are explained. Students identify and observe standards of practice to function with the health care team and to understand the health care system. Math calculations and vital signs used in nutritional assessments are introduced.

10-313-174 Medical Terminology for the Dietetic Tech. 1 credit

Students study the components of medical words to learn medical terminology for communication with the members of the health care team. Emphasis is placed on recognition, pronunciation, definition and spelling of terms and abbreviations.

10-313-175 Nutrition & Body Structure 2 credits

A concise introduction to human body structure. Normal and abnormal states of the body and basic disease processes affecting the role of nutrients influencing body structure are emphasized. Common problems encountered in a variety of health care settings are presented.

10-313-176 Nutrition in the Life Cycle 3 credits

The nutrient and nutritional counseling needs for normal growth and optimal health throughout the life cycle are explored. Prerequisite: 10-313-168.

10-313-178 Food Service Management 1 3 credits

Basic principles of food preparation and service are reviewed and applied in a quantity food production unit. Adjunct operational principles of menu planning, procurement, quality assurance, training, sanitation and safety are applied. Prerequisites or concurrent enrollment in 10-313-171 and 10-313-170.

10-313-180 Physiology for Dietetics 3 credits

The physiology of human organ systems will be studied as it relates to nutrient requirements in health and disease. Organ systems emphasized include: liver, gastrointestinal, musculoskeletal, and nervous.

10-313-182 Coordinated Practice 1 3 credits

Through clinic experiences, students learn modern management techniques to select and train employees, maintain departmental records, purchase food and supplies, supervise meal service, plan meetings, analyze, correct problems and develop interdepartmental communication. Prerequisite or concurrent enrollment in: 10-313-178.

10-313-184 Medical Nutrition Therapy 1 3 credits

Students develop knowledge and skills relating to the principles and methods of diet as a therapeutic tool in various disease conditions, including obesity and overweight, diabetes mellitus and cardiovascular diseases. Prerequisite: 10-313-176.

10-313-186 Food Service Management 2 3 credits

Students learn management techniques in planning, organizing, controlling, delegating and communicating to meet the needs of the various health care systems and their regulatory agencies. Prerequisites: 10-313-178 and 10-313-182.

10-313-188 Coordinated Practice 2 3 credits

Students are affiliated in area health care facilities for 128 hours. They are provided with opportunities to apply the skills and knowledge necessary to meet the nutritional care needs of individuals and the food service management responsibilities of the facility. Prerequisite: 10-313-182 and concurrent enrollment in 10-313-184.

10-313-190 Eating Behaviors Counseling 3 credits

Teaches students how to facilitate change in clients' eating behaviors by providing related methods and interventions. A combination of education (what to do) and behavioral (how to do it) approaches to effectively improve food and health behavioral changes. Prerequisite: 10-313-168 or instructor's consent.

10-313-192 Medical Nutrition Therapy 2 4 credits

A continuation of Medical Nutrition Therapy 1. Topics covered include the nutritional management of diseases of the digestive tract and organs, cancer, renal disease and other miscellaneous disease conditions, as well as the role of the dietetic technician in nutritional support. Prerequisite: 10-313-184.

10-313-194 Community Nutrition 2 credits

Students learn, through classroom discussions and field trips, to identify and plan the nutritional and educational needs of community groups, including the utilization of local, state and federal nutritional education and food supplement programs. International and ethnic nutrition concerns will be explored. Prerequisite: 10-313-176.

10-313-196 Seminar in Dietetics 2 credits

Each student develops an in-depth seminar on a current topic in dietetics and presents this as a group facilitator and discussion leader. Methods of pursuing and obtaining career opportunities are also identified. Corequisites: 10-313-192 and 10-313-198.

10-313-198 Nutrition Practicum 4 credits

This field experience is designed to simulate an actual employment situation. Students are affiliated for 288 hours. Individualized field placement is coordinated by the dietetic faculty in a health care facility or community nutrition program. The student applies previously acquired knowledge and skills on the job. Nutrition education is practiced both in group and individualized settings. Prerequisites: successful completion of all first semester, second year Dietetic Technician courses and concurrent enrollment in 10-313-196.

Career Potential:

- Clinical Nutrition
- Hospitals and Long-Term Care Facilities
- Mental Health and Special Needs Facilities
- Medical Clinics
- Food Service Management
- Hospitals and Long-Term Care Facilities
- School Food Service
- College Food Services
- Commercial, Employee Cafeterias
- Contractual, Catering
- Day Care (child/adult)
- Community Nutrition
- Schools
- Governmental Programs (WIC, Headstart, etc.)
- Congregate Meal Sites
- Health Care Organizations (Cancer Society, Diabetes Association, Heart Association)
- Consultant to Retail Food Operations (restaurants, grocery stores)
- Wellness and Fitness Programs
- Weight Maintenance Programs

More detailed and updated information on this program may be available at: matcmadison.edu. The college reserves the right to make changes in the regulations and courses announced in this publication without notice.

Madison Area Technical College provides equal opportunity in education and employment.

Rev. 05/09