This is a career for those who enjoy working with people to achieve nutritional well-being. Dietetic technicians work under the supervision of a registered dietitian to provide nutritional care to individuals in health care facilities.

**FOOD SERVICE ADMINISTRATION—DIETETIC TECHNOLOGY**

**Degree:** Associate in Applied Science  
**HEGIS Code:** 5404  
**Curriculum Code:** 0573  
**Campus Location(s):** North  
**Health Sciences Division**  
**Pre-Admission Recommendations:** Math I, Chemistry or Biology, Interview*  

*Informational interviews will be arranged by the individual departments to acquaint prospective students with the program.

**Recommended High School Courses and/or Experiences:** Health facility experience  
**Career Opportunities/Further Education:** Hospitals, long term care, residential and child care facilities; public health nutrition programs, school food service, transfer to a four-year program

**Program Description**

The current emphasis on nutrition care as a fundamental part of present day health care has increased the demand for dietetic technicians in the nutrition field. This is a career for those who enjoy working with people to achieve nutritional well-being. Dietetic technicians work in association with the food service manager and under the supervision of a registered dietitian to provide nutritional care to individuals in health care facilities.

The primary objective of the Food Service Administration-Dietetic Technology curriculum is to prepare technicians to be capable of interviewing patients regarding food patterns, counseling patients in dietary practices, reporting nutritional status and progress to other health care professionals, monitoring food consumption of clients, calculating nutrient components and planning and supervising food service.

Courses in the curriculum provide an orientation to the health field and dietary services. Nutrition care is emphasized with courses in nutrition and modified diets, and clinical experiences in each of the last three semesters are provided. In the fourth semester field experience, students learn the principles of food service and dietary management.

Graduates qualify for employment as dietetic technicians in hospitals, nursing homes, adult residences, children's residential homes and community agencies. Those who successfully complete the program also meet minimum New York State requirements for food service managers in health care facilities.
Accreditation

- The Food Service Administration-Dietetic Technology-Nutrition Care Program is currently accredited by the Accreditation Council for Education in Nutrition and Dietetics, the accrediting agency for the Academy of Nutrition and Dietetics, a specialized accrediting body recognized by the United States Department of Education.
- Graduates of the Food Service Administration-Dietetic Technology-Nutrition Care Program are eligible to write the registration examination for dietetic technicians. This examination is administered by the Commission on Dietetic Registration. Successful completion of the examination credentials the individual as a Nutrition and Dietetics Technician, Registered (NDTR).

Department Notes

- Continuation in the program is contingent on satisfactory completion of required courses and attainment of a minimum grade of "C" in all Food Service Administration-Dietetic Technology-Nutrition Care courses. Co-requisite courses must be completed concurrently to receive credit.
- Students are responsible for lab coat, transportation, liability and malpractice insurance costs as well as other miscellaneous expenses related to clinical and field experience.
- Student membership in the Academy of Nutrition and Dietetics and the WNY Dietetic Association is recommended.
- The Food Service Administration-Dietetic Technology-Nutrition Care Program Student Handbook describes additional program policies.

Special Admission Requirements/Prerequisites

- Applicants must have a high school diploma with at least an average of 78%.
- Students are admitted to the program in the fall semester.
- A personal interview for advisement is required.
- Prospective students must complete the college immunization form and the Health Sciences Report form in order to participate in clinical facilities.
- Applicants are required to have taken algebra and chemistry or biology. A minimum grade of 75% is required for chemistry or biology.
- Work experience in a health care setting is desirable.
- Applicants who do not meet these requirements may be provisionally accepted for an extended program to include algebra and basic chemistry.
- Admission to clinical courses will be on a space available basis.

Scholarships Available

Scholarships are available from several sources, including the Academy of Nutrition and Dietetics and the Gertrude Chrymko Scholarship.

Program Competencies

Upon graduation with an Associate in Applied Science degree in Food Service Administration-Dietetic Technology-Nutrition Care, the graduate will be able to:

- utilize the nutrition care process to maintain or restore wellness among a diverse population with various cultures and faiths;
- utilize the nutrition care process to promote wellness among a diverse population in various community settings;
- demonstrate competence in basic technical knowledge and skills in the field of food service management;
- demonstrate a sound knowledge base regarding food;
- incorporate professionalism in dietetics practice;
- communicate effectively in written and verbal forms;
- apply critical thinking at an entry level in a variety of professional situations;
- work independently and cooperatively; and
- use current information technologies for information and communication activities.

CURRICULUM

Total Degree Credits: 63.5

First Year, Fall Semester

NT 128   Food Selection and Preparation (3 cr)
NT 132   Nutrition Care I (3 cr)
NT 134   Health Field Orientation (1 cr)*
EN 110   College Composition (3 cr) *
SO 100   Introduction to Sociology (3 cr)
CH 140   College Chemistry I (3 cr)
CH 141   Lab for CH 140 (1 cr)

First Year, Spring Semester

NT 136   Nutrition Care II (3 cr)
NT 137   Clinic for Nutrition Care II (3 cr)
NT 138   Education for Dietetic Majors (3 cr)
BI 178   Basic Human Physiology (3 cr)
EN 111   Composition and Interpretation of Literature (3 cr)
        Liberal Arts Elective (3 cr)

Second Year, Fall Semester

NT 282   Nutrition Care III (3 cr)
NT 28   Clinic for Nutrition Care III (4 cr)
NT 287   Health Care Delivery Systems (1 cr)
NT 275   Introduction to Food Systems Management (3 cr)
PS 100   General Psychology (3 cr)

Second Year, Spring Semester

NT 276   Food Systems Management (3 cr)
NT 277   Field Experience for Food Systems Management (3 cr)
NT 284   Dietetics Seminar (2 cr)
NT 285   Nutrition Care IV (3 cr)
NT 286   Clinic for Nutrition Care IV (3.5 cr)

*Developmental courses (as recommended on the basis of testing) are also required.

NOTE: This is a recommended sequence. Each student should consult his/her academic adviser prior to registering. In order to be granted an associate degree in Food Service Administration – Dietetic Technology – Nutrition Care, a student must demonstrate proficiency in algebra at the level of MT 006.