

Dietetic Technician

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The Dietetic Technician Program, coordinated by the Health Sciences Department, leads to the Associate in Science (AS) degree. The Dietetic Technician Program at LaGuardia Community College is currently granted initial accreditation by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association, 120 S. Riverside Plaza, Suite 2000, Chicago, IL 60606, (312) 899-5400.

The program is designed to educate individuals in the areas of medical nutrition therapy and foodservice management. Students are taught to screen and assess patients and to plan and implement appropriate nutrition intervention plans. They are also taught to supervise food production, plan menus, implement sanitation and safety procedures, and manage personnel. The program provides courses in normal nutrition, medical nutrition therapy, nutrition education methodologies, and foodservice management. The basic science courses include human anatomy, physiology and biological chemistry.

Students complete three required field experiences at health care facilities in the New York metropolitan area. These experiences provide the opportunity to combine classroom learning with practical work experience.

Successful graduates are eligible to sit for the dietetic technician registration exam. This exam is administered through the Commission on Dietetic Registration of the ADA. Employment opportunities exist in medical centers, hospitals, extended care facilities, foodservice contract companies, educational feeding programs, and community health programs. Graduates may also enroll in bachelor's degree programs at various senior colleges. Membership in the American Dietetic Association and the Dietary Managers Association is also available to program graduates.

Students who need additional skill development in reading, writing, mathematics, and communication will be required to take basic skills and/or ESL courses. These courses are not listed in the curriculum. The particular courses students must successfully complete are determined by their scores on the college placement test. For more information on basic skills requirements, see page 175.

Descriptions of courses in this major can be found on page 124.

Dietetic Technician Curriculum: AS Degree

Counseling

New Student Seminar 0

English: 6 credits

Composition I ENC/G101 3

Writing Through Literature ENG102 3

Humanities: 3 credits

Oral Communication HUC101 3

Health Sciences: 14 credits

Fundamentals of Human Biology I SCB203 4

Fundamentals of Human Biology II SCB204 4

Foundations of Chemistry SCC 210 4

Community Health SCN195 2

Social Science: 6 credits

Introduction to Sociology SSS100 3

General Psychology SSY101 3

Dietetic Technology: 26 credits

Foods SCD100 3

Introductory Nutrition SCD200 3

Clinical Nutrition A SCD201 3

Clinical Nutrition B SCD202 3

Life Cycle Nutrition SCD203 3

Applied Dietetics SCD206 2

Quantity Food Production SCD250 3

Foodservice Sanitation and Safety SCD251 3

Foodservice Administration SCD253 3

Cooperative Education: 5 credits

Co-op Prep SCD007 0

Dietetic Field Experience I SCD260 1

Dietetic Field Experience II SCD221 2

Dietetic Field Experience III SCD222 2

TOTAL CREDITS: 64
