

2007-08 Catalog: Programs of Study

Dietetic Technician (Culinary Dietetic Option) (226A)

Associate in Science or Associate in Applied Science

Mission

The Institute of the South for Hospitality and Culinary Arts is dedicated to the meaningful learning and excellent teaching that enables our students to achieve their full potential in the hospitality, dietetics and food service industries. Our long term goal is to empower students to become leading partners in a dynamic prosperous community.

The Program

The Dietetic Technician program prepares students to function at the generalist level of dietetic care under the supervision of a registered dietitian. Typical duties include supervision of employees, menu planning, patient interviewing, diet instruction for routine modification, employee training, food purchasing and supervision of food production. The dietetic technician is an integral part of the health care team in an occupation offering both personal and financial rewards. Upon completion of the dietetic technician program, students may apply for membership in the American Dietetic Association (ADA). Graduates of this program meet licensure requirements under Public Law 59A-4.100. Successful completion of the program qualifies graduates to take the national registration examination administered through the Commission of Dietetic Registration. Passing of this examination certifies candidates as Dietetic Technicians, Registered (D.T.R.). The multi-disciplinary training will enable graduates to use culinary arts, nutrition and food service management skills in a variety of traditional and non-traditional job settings. Successful completion of this program qualifies graduates to take the national registration examination. Typical job titles can include personal chef, clinical dietitian, food service director and research dietetic technician. planning, patient interviewing, diet instruction for routine modification, employee training, food purchasing and supervision of food production. The dietetic technician is an integral part of the health care team in an occupation offering both personal and financial rewards. Upon completion of the dietetic technician program, students may apply for membership in the American Dietetic Association (ADA). Graduates of this program meet licensure requirements under Public Law 59A-4.100. Successful completion of the program qualifies graduates to take the national registration examination administered through the Commission of Dietetic Registration. Passing of this examination certifies candidates as Dietetic Technicians, Registered (D.T.R.).

The multi-disciplinary training will enable graduates to use culinary arts, nutrition and food service management skills in a variety of traditional and non-traditional job settings. Successful completion of this program qualifies graduates to take the national registration examination. Typical job titles can include: personal chef, clinical dietitian, food service director and research dietetic technician.

Expected Job Growth and Earnings

Demand for dietetic technicians comes from nursing homes, clinics, residential care facilities and the increased desire for personal chefs. The starting salary is typically \$24,000-\$30,000.

Certification and Licensing

Upon completion of the dietetic technician program, students may apply for membership in the **American Dietetic Association (ADA)**. Graduates of this program meet licensure requirements under Public Law 59A-4.100. Successful completion of the program qualifies graduates to take the national registration examination administered through the **Commission on Dietetic Registration**. Passing of this examination certifies candidates as Dietetic Technicians, Registered (D.T.R.).

Articulation

This A.S. degree program articulates into a bachelor's degree program. For more information, please visit the **Transfer Services** Web site.

Accreditation

This program is accredited by the **Commission on Accreditation for Dietetics Education** of the ADA, 127 S. Riverside Plaza, Suite 2000, Chicago, IL 60606-6995.

Cost

Students enrolled in the food production courses are required to purchase a basic knife set, an approved chef's uniform and black non-skid shoes. Textbooks are required for a majority of courses.

Students must supply their own health and professional liability insurance coverage while enrolled in the program. The companies, who provide internship sites, require students to have health and professional liability insurance coverage while on their premises.

Estimated tuition is \$4,250 (for Florida residents, as of 7/07). Contact the program manager for additional costs (textbooks, materials, fees).

Application Procedure

To meet the minimum requirements for consideration for acceptance to the Dietetic Technician program, students must:

1. First semester students must complete core courses HUN 1201 and FSS 1202 with a "C" or better. If presently enrolled in these courses, mid-term grades will be used and continuation in the program will be conditional upon completion of courses with "C" or better.
2. Students must follow the Dietetic Technician program course sequence. Many core courses offered in sequence meet only once a year.
3. By November 1, students will submit a completed application for successful continuation in the program courses to the Institute of the South office.

Not all core courses are offered every term. There is a specified order in which some courses must be completed. The recommended sequence is available in a student handbook available in the culinary offices.

Need More Information? Contact:

Bob Mark, North Campus D-302, 904.766.6703

Curriculum

Course Number and Title	Credits
General Education	
ENC 1101 English Composition I	3
*Mathematics	3
SPC 2016 Speech Communications for Business and the Professions	3
or SPC 2040 Introduction to Speech Communications	
or SPC 2600 Fundamentals of Public Speaking	
*Humanities	3
*Social and Behavioral Sciences	3
Credit Hours	15
Required Professional Courses	
APA 1001 Applied Accounting	3
HUN 1201 Human Nutrition	3
FSS 1100 Menu and Marketing Management	3
FSS 1202 Food Production I	3
FSS 1221 Food Production II	3
DIE 1204 Clinical Nutrition, Phase I	3
FSS 2300 Supervision and Personnel Management	3
DIE 1201 Clinical Nutrition, Phase II	3
DIE 2270 Clinical Nutrition, Practicum — Lab/Clinical	3
FOS 1201 Sanitation and Safety Management	3
BSC 2010C Principles of Biology I	4
FSS 1250 Dining Room Management	3
FSS 2942 Culinary Management Internship I	3
FSS 1240 American Regional Foods	3
FSS 1120 Management of Food and Beverage Purchasing	3

HSC 1531	Medical Terminology (for Health Professionals)	3
	Credit Hours	49
	Total Credit Hours	64

*Refer to A.S./A.A.S. degree **General Education Requirements**.

Note

You have two options in this program: the associate in science (A.S.) degree, which can prepare you for employment or transfer to a state university, and the associate in applied science (A.A.S.) degree, which is intended primarily for students who want immediate employment after graduation. If you choose the A.S. degree you must take **MAC 1105**, **MGF 1106** or a higher level mathematics. The A.A.S. degree requires **MAT 1033** or higher. Please see an advisor to determine the option that is best for you.

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To request information, contact the Learner Support Center at info@fccj.edu or 904.646.2300.

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