Dietetic Technician

Associate of Applied Science

Program Director: n/a

NOTE: This program is in moratorium and will not be accepting new students

Graduates of the Dietetic Technician program will have the acquired foundational knowledge and skills in medical nutrition therapy and food service management. The Dietetic Technician (DT) plays an important role in providing cost-effective nutrition care and food service to the patient, to clients, and to the public. As a food and nutrition practitioner, a “diet tech” plans menus based on established guidelines, orders foods, standardizes recipes, assists with food preparation, provides basic dietary instruction, and counsels patients on food and nutrition.

The Great Falls College Dietetic Technician Program is a limited enrollment program, accepting a restricted number of students each year. Interested students are urged to contact the DT Program Director or the Advising & Career Center Advisors for student advising specific to admission requirements and criteria for program acceptance.

Outcomes

Graduates are prepared to:

- Demonstrate the application of basic knowledge in anatomy, physiology, and chemistry in the practice of nutrition education.
- Prepare nutrition care plans for and provide counseling to clients from diverse socio-economic backgrounds and at each stage of the lifestyle that result in improved client nutritional status.
- Apply the principles of fitness and wellness to educating the public.
- Effectively utilize common nutrition and food service software programs.
- Apply knowledge of food safety and sanitation, menu planning, procurement, inventory, and quality control in food service operations.
- Describe basic principles and techniques of food preparation and evaluation.
- Employ principles of management including planning, implementation, and evaluation.
- Demonstrate basic knowledge in financial and human resources management.
- Describe and demonstrate leadership skills.
- Identify the characteristics of reliable nutrition information and apply this knowledge to assess research and statistical data.
- Demonstrate effective oral and written interpersonal communication skills with peers, patients, clients, and other health care and food service professionals.
- Describe the current scope of practice and credentialing process for diet technicians and other nutrition professionals and identify parameters of accountability.
- Understand the organization of various industries that commonly employ nutrition professionals and the role of the DTR and the RD in these organizations.
- Understand basic principles of nutrition and trends in nutrition.

Estimated Cost

<table>
<thead>
<tr>
<th>Estimated Resident Program Cost*</th>
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<tbody>
<tr>
<td>Tuition and Fees</td>
</tr>
<tr>
<td>Application Fee</td>
</tr>
<tr>
<td>Insurance</td>
</tr>
<tr>
<td>Lab Fees</td>
</tr>
<tr>
<td>Books/Supplies/Instrument</td>
</tr>
<tr>
<td><strong>Total</strong></td>
</tr>
</tbody>
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- Fall 2016 MUS Student Health Insurance Premiums will be changing. Please check the Health Insurance website ([http://students.gfcmsu.edu/insurance.html](http://students.gfcmsu.edu/insurance.html)) and/or Student Central for confirmed premium rates. Students will be charged an additional fee of $21 per credit for online/hybrid courses.

Program Requirements

Many students need preliminary math, science, and writing courses before enrolling in the program requirements. These courses may increase the total number of program credits. Students should review their math and writing placement before planning out their full program schedules.

GFC MSU Additional Graduation Requirement

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
<th>Grade/Sem</th>
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<tbody>
<tr>
<td>COLS 103</td>
<td>Becoming a Successful Student ^</td>
<td>1</td>
<td></td>
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</tbody>
</table>

Prerequisite Coursework

The following coursework must be completed prior to admission into the Dietetic Technician program. All prerequisite course work must be completed with a minimum grade of “C-” in each course. Grades in prerequisite courses are a major factor in ranking applications for program acceptance.

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
<th>Grade/Sem</th>
</tr>
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</table>
| Fall Semester

- NUTR 221 Basic Human Nutrition ^                    | 3       |
- WRIT 101 College Writing I "^"                        | 3       |
- Select one of the following:
  - CHMY 121 Intro to General Chem w/Lab "^"            | 4       |
  - CHMY 141 College Chemistry I w/Lab "^"              | 4       |
- Select one of the following:
  - BIOH 104 Basic Human Biology & Lab "^"             | 4       |
  - OR BOTH
  - BIOH 201 Human Anat Phys I/Lab (= 301) "^"         | 4       |
  - BIOH 211 Human Anat Phys II & Lab (=311) "^"        | 4       |
- Subtotal                                          | 14-18   |

Spring Semester

- CAPP 120 Introduction to Computers ^                  | 3       |
- COMX 111 Intro to Public Speaking ^                    | 3       |
- NUTR 125 Intro to Prfns Ntrtn & Dietics ^              | 1       |
- PSYX 100 Introduction to Psychology ^                  | 3       |
- Required Elective "^"                                  | 3       |
- Select one of the following:
  - M 121 College Algebra "^"                            | 3       |
  - STAT 216 Introduction to Statistics "^"               | 4       |
- Subtotal                                           | 16-17   |

*Graduates are prepared to:

- Understand basic principles of nutrition and trends in nutrition.
If students are planning to seek acceptance into the Dietetics Program at Montana State University-Bozeman, they are also encouraged to take SOCI 101 Introduction to Sociology (3) or Anthro & the Human Experience (ANTY 101) (3), CHMY 143 College Chemistry II w/Lab (4), Developmental Psychology (PSYX 230) (3), and Introduction to Statistics (STAT 216) (4).

TOTAL PROGRAM CREDITS - 64-69

* Indicates prerequisites needed.
** Placement in course(s) is determined by placement assessment.
+ A grade of C- or above is required for graduation.