



## DIETETIC TECHNOLOGY

### • Associate of Applied Science

#### About The Program

The Dietetic Technology program is an Associate of Applied Science degree program that is accredited by the Commission on Accreditation for Dietetics Education of the American Dietetic Association (ADA). It is designed to prepare technicians with entry level competency in clinical nutrition, community nutrition and foodservice management. WCCCD Dietetic Technicians are employed in health care, business, industry and the community. Successful completion of the program enables graduates to establish eligibility to write the registration examination for Dietetic Technician Registered and apply for membership in the American Dietetic Association.

American Dietetic Association  
120 South Riverside Plaza, Suite 2000  
Chicago, Illinois 60606-6995  
(312) 899-0040

Additionally, this program is a partner in the Manage First program, sponsored by the Educational Foundation of the National Restaurant Association. Eligible students may take national examinations and receive certificates for successful completion.

For further information call (313)943-4054.

Wayne County Community College District offers a low cost affordable opportunity for career education. Financial aid offices are located on each campus and scholarships are available for students admitted to the Dietetic Technology program.

#### Admission Requirements

General admission requirements for WCCCD programs are as follows:

- Fulfill all WCCCD admission requirements.
- Declare intent to enter the Dietetic Technology program on the WCCCD Application for Admission or change intent in the Student Services Office.
- Complete WCCCD Program Application and submit to the Campus Chief Academic Officer.
- Complete all core course work with a grade of "C" or better to meet graduation requirements.

Additional program specific requirements may be found at any WCCCD campus from the Chief Academic Officer.

#### Based upon Michigan Law

Students applying for admission to the Dietetic Technology Program will be subject to a criminal background check, the results of which could preclude an applicant from admission to Wayne County Community College District's Dietetic Technology Program on the basis of any of the following:

- A felony conviction, or conviction for an attempt or conspiracy to commit a felony within the past 15 years.
- Any misdemeanor conviction involving abuse, neglect, assault, battery or criminal sexual conduct within the past 10 years.
- Any misdemeanor conviction involving fraud or theft against a vulnerable adult.

### Associate of Applied Science Degree Requirements

#### PREREQUISITE COURSES

|                                   |                                   |           |
|-----------------------------------|-----------------------------------|-----------|
| BIO 155                           | Introductory Biology              | 4         |
| DT 111                            | Dietetics Orientation             | 2         |
| ENG 119                           | English I                         | 3         |
| BUS 225                           | Computer Applications in Business | 3         |
| - OR -                            |                                   |           |
| MAT 110                           | Business Mathematics              | 3         |
| <b>PREREQUISITE TOTAL CREDITS</b> |                                   | <b>12</b> |

#### SEMESTER I (FALL)

|                      |   |           |
|----------------------|---|-----------|
| DT 130               | Fundamentals of Nutrition                 | 3         |
| FSM 115              | Food Safety & Sanitation                  | 2         |
| FSM 105              | Principles of Foodservice Systems         | 3*        |
| FSM 140              | Principles of Food Preparation            | 2*        |
| FSM 140L             | Principles of Food Preparation Laboratory | 1         |
| SPH 101              | Fundamentals of Speech                    | 3         |
| <b>TOTAL CREDITS</b> |   | <b>14</b> |

#### SEMESTER II (SPRING)

|                      |                                    |           |
|----------------------|------------------------------------|-----------|
| ENG 134              | Technical Communication            | 3         |
| FSM 145              | Quantity Food Production           | 3*        |
| FSM 146              | Quantity Food Production Practicum | 4         |
| FSM 220              | Food & Beverage Cost Control       | 3*        |
| DT 210               | Nutrition Assessment               | 2         |
| <b>TOTAL CREDITS</b> |                                    | <b>15</b> |

#### SEMESTER III (SUMMER)

|                      |                                       |           |
|----------------------|---------------------------------------|-----------|
| BIO 250              | Human Anatomy and Physiology II       | 4         |
| PSY 101              | Introductory Psychology               | 3         |
| ANT 154              | Introduction to Cultural Anthropology | 3         |
| <b>TOTAL CREDITS</b> |                                       | <b>10</b> |

#### SEMESTER IV (FALL)

|                      |                                    |           |
|----------------------|------------------------------------|-----------|
| FSM 230              | Purchasing for Foodservice Systems | 3         |
| DT 212               | Community Nutrition                | 3         |
| DT 213               | Nutrition Practicum I              | 4         |
| MKT 200              | Principles of Marketing            | 3         |
| - OR -               |                                    |           |
| LS 204               | Occupational Health and Safety     | 3         |
| PS 101               | American Government                | 3         |
| <b>TOTAL CREDITS</b> |                                    | <b>16</b> |

#### SEMESTER V (SPRING)

|                      |                                    |           |
|----------------------|------------------------------------|-----------|
| FSM 250              | Management of Foodservice Systems* | 3         |
| FSM 255              | Foodservice Practicum III          | 4         |
| DT 252               | Medical Nutrition Therapy          | 3         |
| DT 253               | Nutrition Practicum II             | 4         |
| DT 261               | Dietetics Seminar                  | 1         |
| <b>TOTAL CREDITS</b> |                                    | <b>15</b> |

### PROGRAM TOTAL CREDITS 82

\* Program totals may not include prerequisite work.

\* Manage First certification courses

#### District Office

801 West Fort Street  
Detroit, MI 48226

General Information Number:  
(313) 496-2600

Career Program Hotline:  
1-800-300-2118

Information Website:  
www.wcccd.edu

E-mail:  
info@wcccd.edu

*It is the policy of WCCCD that no person, on the basis of race, color, religion, national origin, age, sex, height, weight, marital status, disability, or political affiliation or belief, shall be discriminated against, excluded from participation in, denied the benefits of, or otherwise be subjected to discrimination in employment or in any program or activity for which it is responsible or for which it receives financial assistance from the U.S. Department of Education.*

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