

NUTRITION AND DIETETICS, AS

Program code: NUDT-AS

Location: Gateway

Program Description

There is a growing demand for qualified personnel in the field of dietetics throughout the United States. The Nutrition and Dietetics Technician, Registered (NDTR) works under the supervision of a Registered Dietitian Nutritionist (RDN) in health care, food service management, and community nutrition programs. NDTRs also function as active members of the nutrition team by assessing, planning, implementing, and evaluating the nutritional care of individuals, or by supervising food service operations. The program reflects the coordination of theory and practice that is required for students to acquire the knowledge, attitudes, and skills necessary for competent practice in dietetics. A minimum of 450 hours of supervised internship provides opportunities to practice these skills.

Mission

The mission of the Nutrition and Dietetics program is to prepare graduates to become entry-level nutrition and dietetics technicians, registered with the competence and adaptability to compete successfully in diverse employment markets wherever food, nutrition, and fitness are emphasized.

Program Goal #1

The program will prepare graduates to be competent entry-level nutrition and dietetics technicians, registered.

Objectives:

Graduate Performance

1. At least 50% of program graduates take the CDR credentialing exam for nutrition and dietetics technicians within 12 months of program completion.

Graduate Performance

2. The program's one-year pass rate (graduates who pass the registration exam within one year of first attempt) on the CDR credentialing exam for nutrition and dietetics technicians is at least 70%.

Program Completion

3. At least 80% of students complete program/degree requirements within 3 years (150% of the program length).

Program Specific

4. At least 80% of graduates who completed the graduate survey will agree or strongly agree that the Nutrition and Dietetics program provides adequate teaching and training to become a competent dietetics professional.

Program Goal #2

To prepare graduates to successfully enter the Nutrition and Dietetics workforce.

Objectives:

1. Of graduates who seek employment, at least 70% are employed in nutrition and dietetics or related fields within 12 months of graduation.

Employer Satisfaction

2. At least 70% of employers will rate program graduates in their employ as having a satisfactory knowledge base for entry-level practice on surveys.

Graduate Satisfaction

3. At least 80% of graduates are confident in their ability to communicate in writing, speaking, and presenting Nutrition and Dietetics information to a variety of individuals and groups.

Program Student Learning Outcomes

Accreditation Council for Education in Nutrition and Dietetics (ACEND) Competency Standards for Core Competencies (CNDT) for Nutrition and Dietetics Technician programs are incorporated into this program.

Domain 1. Scientific and Evidence Base of Practice: Integration of scientific information and translation

- CNDT 1.1 Access data, references, patient education materials, consumer and other information from credible sources.
- CNDT 1.2 Evaluate information to determine if it is consistent with accepted scientific evidence.
- CNDT 1.3 Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.
- CNDT 1.4 Implement actions based on care plans, protocols, policies and evidence-based practice.

Domain 2. Professional Practice Expectations: Beliefs, values, attitudes, and behaviors for the nutrition and dietetics technician practitioner level of practice.

- CNDT 2.1 Adhere to current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Practice for the Nutrition and Dietetics Technician, Registered, Standards of Practice, Standards of Professional Performance, and Code of Ethics for the Profession of Nutrition and Dietetics.
- CNDT 2.2 Use clear and effective oral and written communication.
- CNDT 2.3 Prepare and deliver sound food and nutrition presentations to a target audience.
- CNDT 2.4 Demonstrate active participation, teamwork and contributions in group settings.
- CNDT 2.5 Function as a member of interprofessional teams.
- CNDT 2.6 Refer situations outside the nutrition and dietetics technician scope of practice or area of competence to a registered dietitian nutritionist or other professional.
- CNDT 2.7 Actively contribute to nutrition and dietetics professional and community organizations.
- CNDT 2.8 Demonstrate professional attributes in all areas of practice.

- CNDT 2.9 Show cultural humility in interactions with colleagues, staff, clients, patients and the public.
- CNDT 2.10 Advocate for local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.

Domain 3. Clinical and Customer Services: Development and delivery of information, products, and services to individuals, groups, and populations.

- CNDT 3.1 Perform nutrition screening and identify clients or patients to be referred to a registered dietitian nutritionist.
- CNDT 3.2 Perform specific activities of the Nutrition Care Process as assigned by registered dietitian nutritionists in accordance with the Scope of Practice for the Nutrition and Dietetics Technician, Registered for individuals, groups and populations in a variety of settings.
- CNDT 3.3 Provide nutrition and lifestyle education to well populations.
- CNDT 3.4 Promote health improvement, food safety, wellness and disease prevention for the general population.
- CNDT 3.5 Develop nutrition education materials for disease prevention and health improvement that are culturally and age appropriate and designed for the literacy level of the audience.
- CNDT 3.6 Present an educational session to a target population.
- CNDT 3.7 Perform supervisory functions for purchasing, production, and service of food that meets nutrition guidelines, cost parameters, and health needs.
- CNDT 3.8 Modify recipes and menus for acceptability and affordability that accommodate the cultural diversity and health status of various populations, groups and individuals.

Domain 4. Practice Management and Use of Resources: Strategic application of principles of management and systems in the provision of services to individuals and organizations.

- CNDT 4.1 Deliver nutrition services through quality improvement and customer satisfaction activities.
- CNDT 4.2 Perform supervisory, education, and training functions.
- CNDT 4.3 Use current information technologies to develop, manage and disseminate nutrition information and data.
- CNDT 4.4 Assist in developing a plan for a new service including budget.
- CNDT 4.5 Implement and adhere to budgets.
- CNDT 4.6 Assist with marketing clinical and customer services.
- CNDT 4.7 Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.

Domain 5. Leadership and Career Management: Skills, strengths, knowledge and experience relevant to leadership potential and professional growth for the nutrition and dietetics practitioner.

- CNDT 5.1 Perform self-assessment that includes awareness in terms of learning and leadership styles and cultural orientation and develop goals for self-improvement.
- CNDT 5.2 Identify and articulate one's skills, strengths, knowledge and experiences relevant to the position desired and career goals.
- CNDT 5.3 Prepare a plan for professional development according to Commission on Dietetic Registration guidelines.

- CNDT 5.4 Advocate for opportunities in the professional settings (such as asking for additional responsibility, practicing negotiating a salary or wage or asking for a promotion).
- CNDT 5.5 Promote team involvement and value the skills of each member.
- CNDT 5.6 Mentor others.
- CNDT 5.7 Identify and articulate the value of precepting.

The Nutrition and Dietetics program is currently granted accreditation by the:

Accreditation Council for Education in Nutrition and Dietetics of the Academy of Nutrition and Dietetics (AND)
120 South Riverside Plaza, Suite 2190
Chicago, Illinois 60606-6995
(312) 899-0040 ext. 5400 or (800) 877-1600
www.eatright.org/acend (<https://www.eatright.org/acend>).

Graduates of the program are encouraged to take the Commission on Dietetic Registration's registration examination to become a NDTR. Graduates may take the Association of Nutrition & Foodservice Professional exam to become a Certified Dietary Manager, Certified Food Protection Professional (CDM, CFPP.) Graduates are also eligible for membership in the Academy of Nutrition and Dietetics and the Association of Nutrition & Foodservice Professionals.

Students who wish to transfer to an approved four-year program in dietetics should consult the program coordinator regarding the transferability of courses.

Graduation Requirements

In addition to the College's general requirements, this program requires a minimum grade of "C" (73 percent) in each and all science, math and program-specific courses. The student must also successfully complete all program competencies and must pass the National Restaurant Association Sanitation exam. The program coordinator reserves the right to recommend to the College the withdrawal of any student from the Nutrition and Dietetics program whose health, clinical performance, attendance, or conduct does not meet the program standards. Students are encouraged to complete the program requirements within 5 years. Upon successful completion of the Nutrition and Dietetics program, graduates will receive a verification statement. The signed verification statement documents that an individual has completed the requirements of a nutrition and dietetics education program accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND®). It allows the CT State Community College Nutrition and Dietetics program graduate to establish eligibility to sit for the registration examination for nutrition and dietetics technicians.

Admissions Procedure

All students must first apply to and be accepted by the College. Unless waived, all applicants must take placement tests in reading, English, and mathematics. Students in this program are responsible for expenses for uniforms, physical examinations, travel to field sites, parking, meals, CPR training, and drug testing. Specific information about these costs and coverage for accident and liability insurance is available from the Program Coordinator, Elaine Lickteig, and in the Nutrition & Dietetics Student Guide. A complete physical examination is required before supervised internship begins. Financial aid information is available through the College Financial Aid office.

Degree Requirements

Code	Title	Credits
General Education Courses		
ENG 1010	Composition	3
MATH 1002	Math for Science and Technology	3
or MATH 1600	College Algebra	
COMM 1301	Public Speaking	3
CHEM 1110	Concepts of Chemistry	4
Elective ARHX - Arts & Humanities Course		3-4
Elective SBSX - Social / Behavioral Science Course		3
CCS 1001	College and Career Success	3
Program Courses		
HOSP 1109	Food Safety Certification	1
BIO 1111	Cell Biology with Organ Systems	4
NTRN 1001	Introduction to Dietetics	3
NTRN 1002	Nutrition I: Principles of Nutrition	3
NTRN 1020	Foods	3
NTRN 1003	Nutrition Therapy I	3
NTRN 1005	Food Management System	3
NTRN 2095	Nutrition Internship I	3
NTRN 2000	Nutrition Through the Life Cycle	3
NTRN 2001	Community Nutrition Education	3
NTRN 2195	Nutrition Internship II	3
NTRN 2002	Nutrition Therapy II	3
NTRN 2005	Management in Dietetics	3
NTRN 2295	Nutrition Internship III	3
Total Credits		63-64