

**STATE BOARD OF COMMUNITY COLLEGES  
CURRICULUM STANDARD REVISION**

The State Board is asked to approve revisions to the following curriculum standard:

Gaston College  
Dietetic Technician (A45310)

**Contact Person:**

Ms. Jennifer Frazelle  
Director

**STATE BOARD OF COMMUNITY COLLEGES  
CURRICULUM STANDARD REVISION  
Gaston College**

Dietetic Technician (A45310)

**Request:**

The State Board of Community Colleges is asked to approve Gaston College's request to revise the Dietetic Technician (A45310) curriculum standard with an effective term of Fall 2016.

**Proposed Revision**

- Remove the following courses from the required Core:

DET 223 Community Nutrition  
PSY 241 Developmental Psychology.

*Note: The deletion of courses to the core will result in a change of core hours from 52 SHC to 46 SHC for the associate degree program.*

**Rationale:**

Dietetic Technician students will receive the essential concepts/content of community nutrition in other dietetic courses: (DET 114 Supervised Practice I, DET 118 Supervised Practice II, DET 221 Nutrition Assessment and Skill Development, DET 222 Nutrition Counseling and Education, and DET 224 Supervised Practice III) to meet credentialing and workforce needs.

PSY 241 is not required for students to be successful in their role. A college may choose to offer this course as a general education option or as part of "other major" courses.

**Vote Results:**

Colleges approved to offer the program: 2

Colleges in favor of recommendations: 2

Colleges opposed to recommendations: 0

**Contact:**

Ms. Renee Batts  
Associate Director

# PROPOSED CURRICULUM STANDARD

Effective Term  
~~Fall 2014~~  
~~Fall 2016~~  
~~2014\*03~~  
 2016\*03

Curriculum Program Title	<b>Dietetic Technician</b>	Program Code	<b>A45310</b>
Concentration	<b>(not applicable)</b>	CIP Code	<b>51.3104</b>

## Curriculum Description

The Dietetic Technician program prepares individuals to promote optimal health through proper nutrition by providing personalized services to meet client’s needs, and ensure balanced diets. Dietetic Technicians work under the supervision of a registered, licensed dietitian.

Course work includes content related to food, nutrition, communication, and management. The physical, biological, behavioral, and social sciences support these areas.

Employment opportunities include childcare centers, hospitals, correctional centers, public health agencies, retirement centers, rehabilitation centers, hospices, clinics, nursing homes, home care programs, or medical offices.

## Curriculum Requirements\*

[for associate degree, diploma, and certificate programs in accordance with 1D SBCCC 400.97(3)]

- I. General Education.** Degree programs must contain a minimum of 15 semester hours including at least one course from each of the following areas: humanities/fine arts, social/behavioral sciences, and natural sciences/mathematics. Degree programs must contain a minimum of 6 semester hours of communications. Diploma programs must contain a minimum of 6 semester hours of general education; 3 semester hours must be in communications. General education is optional in certificate programs.
- II. Major Hours.** AAS, diploma, and certificate programs must include courses which offer specific job knowledge and skills. Work-based learning may be included in associate in applied science degrees up to a maximum of 8 semester hours of credit; in diploma programs up to a maximum of 4 semester hours of credit; and in certificate programs up to a maximum of 2 semester hours of credit. *(See second page for additional information.)*
- III. Other Required Hours.** A college may include courses to meet graduation or local employer requirements in a certificate, diploma, or associate in applied science program. These curriculum courses shall be selected from the Combined Course Library and must be approved by the System Office prior to implementation. Restricted, unique, or free elective courses may not be included as other required hours.

	<b>AAS</b>	<b>Diploma</b>	<b>Certificate</b>
Minimum General Education Hours	15	6	0
Minimum Major Hours	49	30	12
Other Required Hours	0-7	0-4	0-1
<b>Total Semester Hours Credit (SHC)</b>	<b>64-76</b>	<b>36-48</b>	<b>12-18</b>

\*Within the degree program, the institution shall include opportunities for the achievement of competence in reading, writing, oral communication, fundamental mathematical skills, and basic use of computers.

# Proposed

# Major Hours

[ref. 1D SBCCC 400.97 (3)]

- A. Core.** The subject/course core is comprised of subject areas and/or specific courses which are required for each curriculum program. A diploma program offered under an approved AAS program standard or a certificate which is the highest credential level awarded under an approved AAS program standard must include a minimum of 12 semester hours credit derived from the subject/course core of the AAS program.
- B. Concentration** (if applicable). A concentration of study must include a minimum of 12 semester hours credit from required subjects and/or courses. The majority of the course credit hours are unique to the concentration. The required subjects and/or courses that make up the concentration of study are in addition to the required subject/course core.
- C. Other Major Hours.** Other major hours must be selected from prefixes listed on the curriculum standard. A maximum of 9 semester hours of credit may be selected from any prefix listed, with the exception of prefixes listed in the core or concentration. Work-based learning may be included in associate in applied science degrees up to a maximum of 8 semester hours of credit; in diploma programs up to a maximum of 4 semester hours of credit; and in certificate programs up to a maximum of 2 semester hours of credit.

## Dietetic Technician A45310

	AAS	Diploma	Certificate
<b>Minimum Major Hours Required</b>	<b>49 SHC</b>	<b>30 SHC</b>	<b>12 SHC</b>
<b>A. CORE</b>	<del>52</del> <b>46 SHC</b>	<b>NR</b>	
<b>Required Courses:</b> BIO 275 Microbiology 4 SHC CHM 130 Gen, Org, & Biochemistry 3 SHC CHM 130A Gen, Org, & Biochemistry Lab 1 SHC CUL 110 Sanitation & Safety 2 SHC DET 112 Introduction to Nutrition 3 SHC DET 113 Basic Food Science 3 SHC DET 114 Supervised Practice I 2 SHC DET 116 Food Mgt Sys & Nutr Concepts 3 SHC DET 117 Foodservice Management Systems 5 SHC DET 118 Supervised Practice II 4 SHC DET 221 Nutr Asses & Skill Develop 3 SHC DET 222 Nutr Counseling & Education 3 SHC <del>DET 223 Community Nutrition 3 SHC</del> DET 224 Supervised Practice III 2 SHC DET 225 Profession of Dietetics 2 SHC DET 226 Medical Nutrition Therapy 3 SHC DET 227 Dietetics Overview 1 SHC DET 228 Supervised Practice IV 2 SHC <del>PSY 241 Developmental Psychology 3 SHC</del>			
<b>Required Subject Areas:</b> None			
<b>B. CONCENTRATION</b> (Not applicable)			
<b>C. OTHER MAJOR HOURS</b>  BIO, CHM, CIS, CUL, DET, ENG, HEA, MAT, MED, NUT, PED, PSF, PSY, SOC, and WBL.  <i>Up to two semester hour credits may be selected from ACA.</i>  <i>Up to three semester hour credits may be selected from the following prefixes: ARA, ASL, CHI, FRE, GER, ITA, JPN, LAT, POR, RUS and SPA.</i>			