

DIETETIC TECHNOLOGY, ASSOCIATE OF APPLIED SCIENCE



A graduate of the Dietetic Technology Program or Nutrition and Dietetics Technicians, Registered (NDTR's) is a food and nutrition practitioner, often working in conjunction with a Registered Dietitian. Nutrition and Dietetics Technicians, Registered (NDTR's) work in a variety of employment settings including health care (under the supervision of the Registered Dietitians in providing medical nutrition therapy), in hospitals, HMO's, clinics, or other health care facilities. Nutrition and Dietetics Technicians, Registered (NDTR's) may also work in community and public health settings such as schools or day care centers, correctional facilities, weight management clinics, and WIC programs. A growing number work in the food and nutrition industry, as contract employees for food management companies or food vending and distribution, developing menus and overseeing foodservice sanitation and food safety or providing nutrition labeling information and analysis. This program is accredited by:

The Accreditation Council for Education in Nutrition and Dietetics (ACEND)
120 South Riverside Plaza, Suite 2190
Chicago, IL 60606-6995
800-877-1600, ext. 5400

DTP Goals and graduate outcomes, as well as information regarding cost to student, such as estimated expenses for travel, books, liability insurance, medical exams, uniforms and other DTP specific costs, in addition to tuition can be found by clicking the learn more link below.

The Dietetic Technology Program is no longer accepting new program applications and will be discontinued effective May 16, 2025. Current program students must complete their dietetic technology courses by the end of Spring 2025.

Program contact: Learn more

This degree program contains one or more embedded certificates which will be automatically awarded when the certificate requirements are completed. If you do not want to receive the embedded certificate(s), please notify the Office of the Registrar at RegistrarOffice@tri-c.edu.

Program Admission Requirements

Application may be submitted to the Health Careers Enrollment Center after meeting the following requirements:

- High School Diploma/GED
- ENG-0995 Applied College Literacies or appropriate score on English Placement Test.
- MATH-0955 Beginning Algebra or MATH-0940 Essential Skills for Contemporary Mathematics or qualified math placement.
- Seven year limit on Math and Science courses. Three year limit on Dietetic Technology courses.
- Sufficient score on Biology placement test or grade of "C" or higher in BIO-1100 Introduction to Biological Chemistry.
- GPA required: 2.0 admission requirements, 2.0 overall

Other Information

- 9 students accepted per year.
- Student must pass criminal background check BCI prior to admission into DTP as specified.
- A Part time Option is offered. For more information, contact Program Director.

Program Learning Outcomes

This program is designed to prepare students to demonstrate the following learning outcomes:

1. Practice professionalism. Adhere to current federal regulations and state statues and rules, as applicable, and in accordance with the accreditation standards and the Scope of Dietetics Practice, Standards of Professional practice and the code of Ethics for the practice of dietetics.
2. Use the Nutrition Care Process for nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice. (Principles of Medical Nutrition Therapy and NCP including principles and methods of nutrition screening for referral to the registered dietitian nutritionist, collection of assessment data, nutrition interventions and monitoring strategies appropriate for the technician level of practice.)
3. Acquire, evaluate and use information from varied sources in order to meet information needs for a specific research purpose.
4. Demonstrate sensitivity to the unique beliefs, view, values and practices of cultures within and beyond the U.S.
5. Analyze problems through the application of mathematical and numerical concepts and skills, including the interpretation of data, tables, charts or graphs.
6. Connect the results of one's own actions and inactions with the likely effects on the larger local and/or global communities.
7. Demonstrate effective written, verbal, or nonverbal communication for an intended audience that is clear, concise, and organized following the standard conventions of that language. (oral and written)
8. Apply supervisory concepts to food production including procurement, distribution/service, menu development, and quality assurance procedures.
9. Apply evidence based research and management principles to human resource functions, facility management, organizational change, planning and goal setting, development and measurement of outcomes and quality improvement.

Suggested Semester Sequence

Summer Start		Credit Hours
BIO-2331	Anatomy and Physiology I	4
Select one of the following:		3
ENG-1010	College Composition I	
ENG-101H	Honors College Composition I	
Credit Hours		7
First Semester		
BIO-2341	Anatomy and Physiology II	4
DIET-1200	Basic Nutrition	3
DIET-1310	Introduction to Dietetics	2
DIET-1320	Nutrition Applications	1
HOSP-1020	Sanitation and Safety	2
MATH-1240	Contemporary Mathematics (or higher) ¹	3
Credit Hours		15
Second Semester		
DIET-1331	Food Production Fundamentals	4
DIET-1580	Cost Control Procedures	1
DIET-1590	Purchasing Procedures	1
DIET-1600	Introduction to Supervision	3
DIET-1850	Food and Nutrition Systems Practicum	4
Credit Hours		13
Third Semester		
DIET-2301	Medical Nutrition Therapy I	3
DIET-2410	Life Cycle Nutrition - Pregnancy and Lactation	1
DIET-2420	Life Cycle Nutrition - Nutrition for Children	1
DIET-2430	Life Cycle Nutrition - Nutrition through Adulthood	1
DIET-2863	Community Nutrition Practicum	2
MA-1020	Medical Terminology I	3
Select one of the following:		3
PSY-1010	General Psychology	
PSY-101H	Honors General Psychology	
Select one of the following:		3
COMM-1010	Fundamentals of Speech Communication	
COMM-101H	Honors Speech Communication	
Credit Hours		17
Fourth Semester		
DIET-2311	Medical Nutrition Therapy II ²	3
DIET-2320	Medical Nutrition Therapy III ²	2
DIET-2501	Nutrition Application in Long Term Care ¹	2
DIET-2850	Medical Nutrition Care Practicum ¹	2
DIET-2862	Geriatric Nutrition Practicum ¹	2
DIET-2990	Dietetic Technology Professional Development Skills	2
Credit Hours		13
Total Credit Hours		65

² 2nd eight week course.

MATH-1140, MATH-1141, MATH-1200, MATH-1270, and MATH-1280 can no longer count towards fulfilling the college-level mathematics requirement. These courses were re-classified as developmental mathematics by the state of Ohio in 2016. Tri-C established a 5-year transitioning window for students who had completed these courses prior to 2016 to apply them towards meeting graduation requirements, which expired in Summer 2021. It is highly recommended to see a counselor to determine the appropriate math required for your current major.

¹ 1st eight week course.