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MESSAGE FROM THE DEAN OF HEALTH AND HUMAN SERVICES

Welcome to the Division of Health & Human Services. We are delighted you chose Columbus State to pursue your education. One of the favorite parts of my job is being able to welcome new students and speak about our wonderful institution. I can honestly and enthusiastically say you have made an excellent choice.

As Ohio’s premier community college, we deliver a variety of academic programs to meet the needs of the greater central Ohio area. The Division of Health and Human Services offers a wide range of learning opportunities to students. Made up of ten departments offering nearly 70 degree and certificate programs, we have something for everyone.

Our faculty, support staff, advisors, and administrators all work together to help you succeed in your education at Columbus State and beyond. They embody the Columbus State spirit of student success. We are genuinely committed to helping you reach your goals.

We offer state of the art equipment and technology, accredited academic programs, a highly qualified faculty, and all of the support tools you will need to complete your education with us. We think you will agree that Columbus State is a truly extraordinary place.

Beyond what you will learn, your education has tremendous value. With each passing year, a greater number of employers are turning to Columbus State graduates. Columbus State provides a relevant education for an ever-changing workplace. You will acquire the skills you need for a job today, but also develop deep learning abilities for a career tomorrow.

We welcome you to participate in all that our fine institution offers. You will find that there are many opportunities that extend well beyond the classroom. There are numerous student clubs and organizations as well as recreational and athletic opportunities that you can share in as a student. I hope you will take advantage of these opportunities.

On behalf of the Health and Human Services Division, I wish you the very best on your studies at Columbus State and for your future!

Best wishes,

Curt Laird, Ph.D.
Dean, Health & Human Services
WELCOME FROM THE NUTRITION AND DIETETICS PROGRAM COORDINATOR

Welcome to the Nutrition and Dietetics Program in the Hospitality Management Department at Columbus State Community College.

You have chosen to prepare for an interesting and rewarding profession that is essential for the health and well-being of all people. The faculty looks forward to helping you achieve your educational goal. It is our goal to assist you in developing the knowledge and skills needed to become a Nutrition and Dietetics Technician Registered (NDTR).

Your success as a student will require that you be diligent and committed to the education needed to prepare you to be employed in the field of dietetics. Achieving excellence in your chosen field will open many opportunities for you in the future.

I am here to guide and assist you in whatever way possible. If you need help, or have questions please contact me. I am available by appointment, or on a “drop in” basis. We wish you the best as you seek to become a competent professional skilled in the art and science of food and nutrition. May your time at Columbus State Community College be enjoyable and rewarding.

Jan Van Horn, MS, RDN, LD
Nutrition and Dietetics Program Coordinator

NUTRITION AND DIETETICS STUDENT HANDBOOK PURPOSE

This Student Handbook provides information specific to students in the Nutrition and Dietetics Program. This handbook applies to all students in the Nutrition and Dietetics Program who are pursuing the following: Associate of Applied Science Degree-Dietetic Technician Major, Dietary Manager Certificate.

Each student must sign the Handbook Acknowledgement form. Be advised that even if a student fails to return a signed Handbook Acknowledgment Form, the student is still responsible for abiding by the content in this program specific student handbook, the Columbus State Policies and Procedures, course syllabi, the Columbus State Catalog, and the Columbus State Student Handbook.
STATEMENT ACKNOWLEDGING CHANGES TO THE NUTRITION AND DIETETICS STUDENT HANDBOOK

This student handbook is subject to federal, state, and local law as well as national and state governing bodies, Columbus State Policies and Procedures, and Nutrition and Dietetics Policies and Procedures. As changes in the law or policy by one or more of these entities occur, corresponding revisions to this handbook will be made periodically. Students are advised that these changes may occur with or without prior notice. Therefore, students should check for updates to program information at https://www.cscc.edu/academics/departments/diet/.

COLLEGE POLICIES

Student Code of Conduct Summary

As an enrolled student at Columbus State, you have agreed to abide by the Student Code of Conduct as outlined in Columbus State Policy and Procedure 7-10. Columbus State has a high standard of conduct for members of its college community, including students. Consistent with the educational mission of the College, Columbus State students are expected to perform all work honestly, maintain prescribed academic standards, pay all debts to the college, and respect the property and rights of others. To ensure the maintenance of an environment conducive to the attainment of the educational mission of Columbus State, the President is authorized to establish such rules and regulations as are deemed appropriate and necessary for the orderly operation of the college. In addition to these rules, the behaviors enumerated under Academic and Behavioral Misconduct may result in penalties up to and including expulsion from the college. Should the concern involve allegations sexual harassment, sexual misconduct, harassment, and/or violations civil rights by an employee the matter will be referred to the College's Title IX Coordinator.

The complete Columbus State Student Code of Conduct Policy and Procedure 7-10 can be accessed at the following website: https://www.cscc.edu/about/policies-procedures.shtml. It is the student’s responsibility to read through the entire Student Code of Conduct. For more information about the Student Code of Conduct and the Office of Student Conduct, please visit the following website: https://www.cscc.edu/services/student-conduct/.

Background Check and Drug Screening Disclosure for Students Pursuing Health and Human Services Programs

Students who are pursuing degrees or certificates leading to application for professional licensure or certification, and/or who will be participating in clinical placements, internships, practicums, or similar experience through their program, should be aware
that Columbus State may require a criminal background check, fingerprinting, or drug screening prior to placement or acceptance into such a program. Please see the program specific policy in the Program Admission and Continuing Compliance Requirements Chapter, to learn more about your academic program’s requirements.

**Individuals with Disabilities**

It is Columbus State policy to provide reasonable accommodations to students with disabilities as stated in the Americans with Disabilities Act (ADA), The Americans with Disabilities Act Amendments Act (ADAAA), and Section 504 of the Rehabilitation Act of 1973. It is also the policy of Columbus State to comply with all federal and state laws concerning the application, admission, or other terms and conditions of educational programs for qualified students, student applicants and other participants of College-sponsored programs or services who have disabilities. These acts can be found in Columbus State Policy 3-41, which can be accessed at the following website: https://www.cscc.edu/about/policies-procedures.shtml.

Columbus State offers a wide range of support to encourage the enrollment of people with disabilities. Located in Eibling Hall 101, the Disability Services Office provides services to qualified students with disabilities for all Columbus State locations. It is the student’s responsibility to request accommodations for access. If you would like to request such accommodations for access, please contact Disability Services: 101 Eibling Hall, (614)-287-2570. Delaware Campus students may contact the Disability Services Coordinator by stopping by the Student Services Center on the first floor of Moeller Hall, or calling (740) 203-8345 to begin the process of registering with Disability Services. Students can also visit the disability services website at: https://www.cscc.edu/services/disability/register.shtml. Email or give your instructor a copy of your accommodations letter from Disability Services as soon as possible. Accommodations do not start until the letter is received, and accommodations are not retroactive.

For more information about Disability Services at Columbus State please visit the Disability Services website at: https://www.cscc.edu/services/disability/.

**Student Rights under the Family Educational Rights and Privacy Act (FERPA)**

Columbus State complies with the Family Educational Rights and Privacy Act (FERPA), which is a federal law that protects the privacy of student education records. Student rights under FERPA are published in the Columbus State Catalog. To view the Columbus State Catalog online please visit https://www.cscc.edu/academics/catalog/. Also pursuant to FERPA, Columbus State has designated certain information about students as directory information. To learn more about what information is considered directory information or how to request that your directory information be withheld
from the public, please visit the following website: https://www.cscc.edu/services/registrar/withhold-information.shtml.

Notice of Non-Discrimination/Anti-Harassment

While the college does not tolerate any form of discrimination or harassment, the Non-Discrimination/Anti-Harassment Policy and related procedures are intended to cover discrimination and harassment based on protected class. Protected classes for purposes of this policy are sex, race, color, religion, national origin, ancestry, age, disability, genetic information (GINA), military status, sexual orientation, and gender identity and expression. The complete Columbus State Non-Discrimination/Anti-Harassment Policy 3-43 can be accessed at the following website: https://www.cscc.edu/about/policies-procedures.shtml. Any student found to be in violation of Policy 3-43 will be referred to the student conduct office for resolution in accordance with the Student Code of Conduct Policy and Procedure 7-10.

Columbus State uses a secure, online reporting system as the preferred way of reporting alleged incident(s) of discrimination based on a protected class, including harassment, sexual misconduct and retaliation. This form can be found at the following website cscc.edu/discriminationreport or by visiting the following website https://www.cscc.edu/services/title-ix/ and clicking on “To Submit a Complaint.” For more information about resources, and to learn about Columbus State’s Office of Equity and Compliance please visit the following website: https://www.cscc.edu/services/title-ix/.

Sexual Misconduct and Title IX

The Columbus State Sexual Misconduct Policy 3-44 can be accessed at the following website: https://www.cscc.edu/about/policies-procedures.shtml.

Title IX is a federal law that prohibits sex-based discrimination in education programs and activities receiving federal financial assistance. “Education programs and activities” include all of a school’s operations, including employment and school-sponsored athletics and activities (on or off campus).

Title IX prohibits sex discrimination in educational institutions, programs and activities. This includes, but is not limited to:

- Sexual assault
- Domestic, intimate partner and dating violence
- Gender-based stalking
- Sexual harassment (quid pro quo and hostile work environment)
- Failing to provide appropriate accommodations for a pregnant or parenting student
- Treating a person differently based on marital status.

Columbus State uses a secure, online reporting system as the preferred way of reporting alleged incident(s) of discrimination based on a protected class, including harassment, sexual misconduct and retaliation. This form can be found at the following website cscc.edu/discriminationreport or by visiting the following website https://www.cscc.edu/services/title-ix/ and clicking on “To Submit a Complaint.” For more information about resources, and to learn about Columbus State’s Office of Equity and Compliance please visit the following website: https://www.cscc.edu/services/title-ix/.

**Campus Safety/Clery Act**

A college campus offers an open, welcoming environment where many people congregate during the course of a day. To be safe, everyone should be aware of his/her surroundings at all times. If an emergency occurs, immediately call 911, then the Police Department Communications Center at 614-287-2525. You can also send a text through the Rave Guardian App or directly from your phone to 67283. In the text, type CSCCTIP and enter a space. Everything after the space will be sent as your tip. Criminal acts, accidents, medical emergencies, suspicious behaviors, or other emergencies must be reported to the Police Department. You can call the Police Department, visit in-person on the Columbus Campus in Delaware Hall, Room 047, activate an emergency phone, or you can call the local police department by dialing 911.

The Jeanne Clery Disclosure of Campus Security Policy and Campus Crime Statistics Act (commonly referred to as the Clery Act), codified at 20 USC 1092 (f), is a federal law that requires colleges and universities to disclose certain timely and annual information about campus crime and security policies. The Police Department is responsible for completing the Clery Crime Statistics, and the Annual Security Report. Columbus State also complies with the Violence Against Women Act (VAWA) and the Campus Sexual Violence Elimination Act (Campus SaVE Act).

For more information about campus safety, how to sign up for emergency text alerts, and to view the Columbus State Clery Act Annual Security Report, please visit the Columbus State Police website at: https://www.cscc.edu/services/police/. The Columbus State Campus Safety Policy and Procedure 13-11 can be accessed at the following website: https://www.cscc.edu/about/policies-procedures.shtml.

**Veterans and Service Members Support and Assistance**

Columbus State seeks to assist service members and veterans as they pursue an advanced degree and/or certificate. In an effort to better serve this population, the College has adopted Columbus State Policy 7-15 as required by Ohio Revised Code Section 3345:421(B). The complete Columbus State Veterans and Service Members
Support and Assistance Policy 7-15 can be accessed at the following website: https://www.cscc.edu/about/policies-procedures.shtml.

The Columbus State Military and Veterans Services Department provides individualized enrollment and referral services to assist community members in successfully meeting their educational and career goals. The Columbus State Military and Veterans Services Department is committed to providing uncompromising service by adhering to the highest standards of compassion, commitment, excellence, professionalism, integrity, accountability and stewardship.

If you would like more information regarding Columbus State’s Military and Veterans Services, please contact Military and Veterans Services in Delaware Hall room 156 or by calling (614) 287-2644 or by visiting the following website: https://www.cscc.edu/services/military-veterans/. Columbus State’s G.I Bill Office is located in Union Hall, Rm 48 and their phone number is: (614) 287-2644.

**Drug and Alcohol Free Campus**

Under the Federal Drug-Free Schools and Communities Act Columbus State has established a drug and alcohol prevention program for all students and employees. To access information on services and programming please visit the Columbus State Counseling Services website at: https://www.cscc.edu/services/counseling/ and the Alcohol and Other Drug Prevention Brochure at: https://www.cscc.edu/services/counseling/pdf/alcohol_drug_prevention.pdf.

Further, Students should be aware that the Columbus State Student Code of Conduct Policy and Procedure 7-10 prohibits the use, possession, or distribution of an alcoholic beverage; the use, possession, or distribution of a narcotic, inhalant or other controlled substances, as well as drug paraphernalia, except as expressly permitted by law; and the abuse or misuse of prescriptions or over-the-counter medication. The Student Code of Conduct Policy and Procedure 7-10 can be accessed at the following website: https://www.cscc.edu/about/policies-procedures.shtml.

**Tobacco Free Campus**

Columbus State strives to enhance the general health and wellbeing of its students, faculty, staff, and visitors. We desire to support individuals to be tobacco free, achieve their highest state of health, and to launch students into their careers at a high level of health and wellbeing. To support this commitment, we intend to provide a tobacco free environment. As of July 1, 2015, smoking and the use of tobacco are prohibited in or on all College-owned, operated, or leased property, including vehicles. The policy includes indoor and outdoor use of all tobacco products, smoke or smokeless, including e-cigarettes. For cessation resources, please visit http://legacy.cscc.edu/about/tobaccofree/.
To view the Columbus State Tobacco Free Campus Policy 13-13, please visit the following website: https://www.cscc.edu/about/policies-procedures.shtml.

**Grade Grievance Procedure Summary**

The purpose of the grade grievance procedure is to provide a method of recourse to students who reasonably believe that a final course grade was assigned in error. This is intended for students who believe the instructor made an error in computing the final grade, evaluated the student using different standards than applied to others in the class, or failed to follow the grading policy as stated in the course section syllabus.

*It is the student’s responsibility to initiate the grade grievance procedure.* The complete Grade Grievance Procedure can be found in Columbus State’s Grading and Academic Requirements Procedure 5-09(D) and can be accessed at the following website: https://www.cscc.edu/about/policies-procedures.shtml. It is the student’s responsibility to read through the entire Grade Grievance Procedure as it contains a detailed process and includes deadlines.

**Written Student Complaints**

Columbus State Community College encourages student communication with the administration, faculty, and staff regarding college operations and procedures and encourages students to use existing policies, personnel, and departmental offices to express specific concerns. Should a student deem that the existing policies, personnel, and departmental offices cannot address his/her specific concern or complaint, Columbus State Community College, in accordance with federal regulations, accepts and maintains records of formal written complaints filed with the office of the President, a Vice-President, or the Provost. The complete Columbus State Written Student Complaints Policy and Procedure 7-13 can be found at the following website: https://www.cscc.edu/about/policies-procedures.shtml.

**Image Release Acknowledgment**

As a general rule under Ohio law, the use of a person’s persona (photo, image, name, voice, signature, or likeness) for a commercial purpose is not allowed unless the person consents in writing. However, *institutions of higher education have an exception under the law*, which allows the college to use a student’s, faculty’s or staff’s persona without consent, for educational purposes to promote the college, its educational or institutional objectives, see Ohio Revised Code section 2741.09(A)(5). This educational exception also extends to former students, faculty, and staff. Students are advised that photos may be taken of individuals (or groups) associated with Columbus State, while on Columbus State property or at Columbus State events, and used as long as the use is to promote the college’s educational purposes.
PROGRAM OVERVIEW

The Path to Becoming a NDTR

To become credentialed as a Nutrition and Dietetics Technician Registered (NDTR) you will need to complete the following steps:
You must graduate from an accredited dietetic technician program such as the one in which you are enrolled. At Columbus State you will need to complete all courses in the curriculum. These include both general education and technical didactic course work, as well as 450 hours of supervised practice.
To qualify for graduation you will need to attain a 2.00 or higher cumulative grade point average (GPA). Many of the major-specific or technical courses require a “C” grade (2.00) to proceed to another course. Specific information about each course can be found in the College Catalog course descriptions.

After graduation, the program coordinator will complete a verification form and give you several copies. This is a document that confirms you have completed an accredited dietetic technician program. Future employers may request an original copy during the application process and Commission on Dietetic Registration (CDR) may need a copy to document you qualify to take the examination.

After you have qualified for graduation and received the Associate of Applied Science (A.A.S.) degree, the program coordinator will submit documentation to the CDR stating you are eligible to take the national examination to become a Nutrition and Dietetics Technician Registered (NDTR). Several weeks later you will receive forms from CDR to complete and send to Pearson Vue along with the required fee. Pearson Vue will then send you a permission slip that allows you to go to a designated testing center and take the computerized examination within the next year. You will know whether or not you passed immediately.

The next step is to maintain the NDTR credential. Life-long learning is a necessary way of life to be a knowledgeable professional. You will need to develop a Professional Portfolio in which you will establish educational goals to guide your continuing education for the next five years. After each five year period you will develop new goals for yourself. As you progress through each five year period you will need to document what you do to achieve your goals. Fifty hours of continuing education is required every five years to maintain the NDTR credential.
Program Outcomes

Graduates of the Nutrition and Dietetics Program will be able to:

- Maintain appropriate standards of professionalism, including ethical behavior and adherence to dress and grooming codes required for the industry.
- Set and maintain high quality service standards for satisfying diverse customers.
- Demonstrate effective written and oral communication skills with management, employees and customers.
- Apply nutrition principles to menu planning and food production for a variety of customers.
- Modify diets and menus to meet the needs of persons requiring texture, energy and nutrient modifications.
- Gather and analyze diet history data and apply this information to nutrition care planning for persons on normal and modified diets.
- Provide basic nutrition education for individuals and groups.
- Plan, organize, and supervise the production and service of food and beverage to customers.
- Define concepts and procedures for purchasing, receiving, storage and inventory; and develop specifications for purchase of food and non-food items.
- Produce high quality food products using appropriate ingredients and equipment.
- Demonstrate knowledge of and an ability to comply with laws, rules and regulations governing foodservice and healthcare operations.
- Monitor and analyze quality of patient care and foodservice operations.

Students are advised that this handbook is subject to change and may not be immediately revised. Therefore, students should check for the most current information regarding the program outcomes on the academic program website:
https://www.cscc.edu/academics/departments/diet.

Hospitality Management Department Mission Statement

The mission statement for the department is consistent with and further defines the mission of the college. The Hospitality and Sport & Exercise Studies group is integrated to meet a variety of needs in the central Ohio community for affecting the human experience. The emphasis in these technologies is placed on real work situations, hands on training and a strong theoretical base on which to derive decisions about career choice and direction. Customer service is at the core of the programs. Meeting the needs of a varying student population diverse in gender, race, socio-economic status, disability, veteran status, sexual orientation, religious background and educational level
is a goal of the faculty and staff in our programs. In turn, educating students to meet those same needs in the larger society is our challenge to our student population.

Several majors leading to Associate of Applied Science Degrees are available in the Department: Culinary Apprenticeship, Dietetic Technician, Restaurant and Foodservice Management, Baking and Pastry Arts and Hotel, Tourism and Event Management. In addition, certificates are available as follows: Baking, Dietary Manager and Meeting and Event Management.

**Dietetic Technician Major Mission Statement**

The mission of the Dietetic Technician Major is to provide a program which meets the needs of its students and the Central Ohio employers. Through the provision of a variety of general, basic and technical didactic coursework and a variety of supervised practice experiences, the graduate will be qualified for an entry level dietetic technician position. This mission coordinates with the College and Hospitality Management mission statements.

**Dietetic Technician Program Goals**

The Columbus State Dietetic Technician Program Goals for 2018-2023 are as follows:

**Goal 1 – The Dietetic Technician Program will adequately prepare graduates for a successful outcome on the national registration exam.**

Objective 1.1 – Over a 3 year period at least 70% of graduates of the Diet Tech program will pass the CDR credentialing exam for nutrition and dietetics technicians within 1 year following the first attempt.
Objective 1.2 – Over a 3 year period 95% of students will complete the program/degree requirements within 108 weeks (150% of program length).
Objective 1.3 – Over a 3 year period 70% of program graduates will take the credentialing exam for nutrition and dietetics technicians within 12 months of program completion.
Goal 2 – The Dietetic Program will adequately prepare a diverse group of graduates with the knowledge, skills and abilities to satisfactorily perform entry level job duties within the DTR scope of practice.

Objective 2.1 – Over a 3 year period 75% of graduates will be employed in a dietetic position or a related field, or pursuing advanced education within 12 months of graduation.
Objective 2.2 – Over a 3 year period 85% of Central Ohio employers that return surveys rank graduates as qualified for entry level positions as Diet Techs.
Objective 2.3 – Over a 3 year period 90% of Diet Tech graduates will rank their training at Columbus State as adequate.

Program outcomes data is available upon request. Contact the Program Director/Coordinator for further information.

Accrediting Organization

The Nutrition and Dietetics Program is accredited by the Accreditation Council for Education in Nutrition and Dietetics of the Academy of Nutrition and Dietetics, 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, phone: 312-899-5400. The purpose of ACEND is to serve the public by establishing and enforcing standards for the educational preparation of dietetics practitioners; ACEND recognizes dietetics education programs that meet these standards.

Student Learning Outcomes

See Appendix B. Students are advised that these learning outcomes are subject to change and the handbook may not be immediately revised, therefore students should check for the most current information regarding learning outcomes on the academic program website: https://www.cscc.edu/academics/departments/diet/.

Plan of Study

See Appendix C. Students are advised that the plan of study is subject to change and the handbook may not be immediately revised, therefore students should check for the most current information regarding the plan of study on the academic program website: https://www.cscc.edu/academics/departments/diet/.

Course Descriptions

The course descriptions for this academic program can be found on the Columbus State Catalog website: https://catalog.cscc.edu/.
Faculty Directory

The Hospitality Management Department personnel are here as another valuable resource. They are as follows:

Jan Van Horn, MS, RDN, LD
Professor – Nutrition and Dietetics Program

James Taylor, MBA, CEC, AAC
Chair, Hospitality Management

Karen Krimmer, BBA, AAB, CC, CWPC
Associate Professor

Barry Young, CEC, CCE, AAC
Assistant Professor

Gretchen Friend MS, CHE
Assistant Professor

Diane Souza, BS, CEPC
Instructor

Paula Gallagher, MFN, RDN, LD
Annually Contracted Faculty

Adam Hagar CCC, CPC, CDM, CFPP, CTA
Teaching Assistant

Lori Beckman, Laboratory Assistant

Students are advised that this faculty directory is subject to change and the handbook may not be immediately revised, therefore students should check for the most current information regarding the faculty directory at the following website: https://www.cscc.edu/academics/departments/diet/.

Health Risks and Working Conditions

As a student enrolled in this academic program, you may be required to participate in activities that may present a risk to your health and you may be working with other students and patients in various states of health/illness. As stated in the contracts with our clinical partners, no patient is discriminated against in the provision of health care. Students may be exposed to significant risks including but not limited to various diseases, micro-organisms, pathogens, needle stick injuries, exposure to communicable diseases, infections, or exposure to blood and/or bodily fluids. All students learn “Standard Precautions” and are required to practice these in labs and clinical facilities in order to minimize risk. However, it is important to understand that there is always a
risk. Further, a student who is, or becomes pregnant while enrolled in a health related-
program has the potential for exposure to a number of agents or conditions that could
adversely affect the well-being of a fetus. This academic program is strongly committed
to working with students who voluntarily choose to declare a pregnancy while enrolled
in the program.

More examples of potential risks to students in clinical/laboratory placements include
but are not limited to:

- Ionizing radiation may cause damage to a student or developing fetus,
  when the student does not use required shielding.
- Students may be exposed to communicable diseases. Students are required
to have immunizations and health exams prior to beginning some
laboratory and all clinical courses. Exposure to communicable diseases
and infections is possible through patient/resident visitation in both
isolation and non-isolation rooms.
- Risk of falling, especially on wet surfaces.
- Risk of injuries related to lifting heavy objects or moving patients.
- Risk of needlestick or instrument-related injuries.
- Risk of blood borne pathogen exposure.

Students are solely responsible for the cost of medical treatment due to exposure to the
risks, illness, or injury. Please see the Program Policies and Procedures Chapter
which discusses health insurance.

Typical working conditions include foodservice operations in schools and long term care
facilities and clinical settings such as hospital and long term care facilities. Students
also participate in practicum experiences in a variety of community settings such as the
WIC Program, Head Start, food pantries and Senior Meal Programs.

PROGRAM ADMISSION AND CONTINUING COMPLIANCE
REQUIREMENTS

Students are advised that the below admission and continuing compliance requirements
are subject to change and the handbook may not be immediately revised, therefore
students should check for the most current information regarding admission and
continuing compliance requirements at the following website:
https://www.cscc.edu/academics/departments/diet/.

- Pre-Admission Requirements
  - Placement into MATH 1050 or higher
  - Placement into ENGL 1100
  - Cumulative GPA of 2.5 or higher (minimum of 12 credit hours at the
    most recent institution)
Supplemental Application due by May 1st for an Autumn start in the program

The Nutrition and Dietetics Program is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), and may accept up to 20 students per academic year.

Background Check and Drug Screening

Students are required to complete a criminal background check and drug screening as a requirement for admission and continuation in the academic program. Each student is responsible for paying for the background check and drug screening. Students should be prepared to submit to background checks and drug screenings as required by clinical/partner facilities, licensing agencies, and/or program accreditation.

Background checks and drug screenings are commonly required by the contracted clinical/partner facilities where students are required to perform a clinical, practicum, internship, or other type of experiential learning experience to meet graduation requirements. It is acknowledged by the student that such background checks and drug screenings are necessary to successfully matriculate toward degree completion. Further, such background checks and drug screenings may require completion on an annual basis or immediately before the clinical, practicum, internship, or other type of experiential learning experience would start. Depending on the outcome of the background check and drug screening, students may be denied the ability to participate in clinical, practicums, internships, or other type of experiential learning experiences. The academic program will make reasonable efforts to place students but this cannot be guaranteed. If a placement cannot be found this may result in the student being denied admission or continuation in the academic program.

Students are further advised that a criminal record may jeopardize licensure by the state certification body. Students should consult the licensing certification body corresponding with their intended occupation for details. Successful completion of a program of study at Columbus State does not guarantee licensure, certification, or employment in the relevant occupation. Standards may change during a student’s program of study.

Individuals who were previously admitted to Columbus State and wish to re-enroll must disclose to the Office of Student Conduct any felony convictions that occurred since their last term of enrollment. Current students with new felony convictions must report updated conviction history to the Office of Student Conduct within the semester in which the conviction occurs. For more information please visit the following website: https://www.cscc.edu/services/student-conduct/criminal-history.shtml.
Specific information regarding the background check and drug screening process will be provided to students who meet the Pre-Admission Requirements via email after the May 1st program application deadline.

**Health Records, Health Requirements, and Immunizations**

If you are accepted to, or take courses in this academic program, you must submit a health record prior to registering for or attending HNTR 1901- Dietetic Practicum I. Specific information regarding the Health Record will be provided to students who meet the Pre-Admission Requirements. Please visit the following website for further information: [https://www.cscc.edu/services/health-records.shtml](https://www.cscc.edu/services/health-records.shtml).

In addition to the initial Health Record form, students in the Nutrition and Dietetics Program will be required to submit documentation for an annual flu shot and an annual TB Test.

It is the student’s responsibility to be aware of their program’s health record submission deadlines. Students can find the submission deadlines at: [https://www.cscc.edu/services/health-records.shtml](https://www.cscc.edu/services/health-records.shtml). Failure to submit a health record by the submission deadline will result in failure to register for the Practicum classes.

**Professional Membership Requirement**

As part of Dietetic Practicums III and IV you are required to have membership in at least one professional group. Please see the Professional Membership Opportunities Section under the Program Policies and Procedures Chapter for specific information.

**ESSENTIAL SKILLS, ABILITIES AND KNOWLEDGE**

In order to assure safe and successful advancement through the Nutrition and Dietetics Program, students must possess the following essential skills, abilities and knowledge necessary to complete the entire curriculum, either with or without reasonable accommodations. These essential skills, abilities and knowledge should be considered conditions for continuation in the Nutrition and Dietetics Program, as they reflect the characteristics necessary for success as a student and to become a Nutrition and Dietetics Technician Registered (NDTR). The essential skills, abilities and knowledge are based on the Accreditation Council for Education in Nutrition and Dietetics (ACEND) requirements, the demands of the profession, and the standards established by this academic program faculty and staff. Students must continually meet these essential skills, abilities and knowledge throughout their course of study. Failure to maintain these essential skills, abilities and knowledge may result in but is not limited to non-admission to the program or removal from the program.
It is the policy of Columbus State to make reasonable accommodations as defined in Columbus State Policy 3-41 which will provide otherwise qualified applicants, employees, and students with disabilities equal access to participate in opportunities, programs, and services offered by Columbus State. If you would like to request such accommodations, please contact Disability Services at 101 Eibling Hall or at (614) 287-2570. Delaware Campus students may contact the Disability Services Coordinator by stopping by the Student Services Center on the first floor of Moeller Hall, or by calling (740) 203-8345. Please visit the Disability Services website to learn more: https://www.cscc.edu/services/disability/. Columbus State’s Americans with Disabilities Act (ADA), The Americans with Disabilities Act Amendments Act (ADAAA), and Section 504 of the Rehabilitation Act of 1973 Policy 3-41 can be accessed at the following website: https://www.cscc.edu/about/policies-procedures.shtml.

The essential skills, abilities and knowledge for the Nutrition and Dietetics Program are categorized into the following categories:
(1) Physical Abilities;
(2) Sensory/Observational Abilities;
(3) Cognitive Functions;
(4) Communication Skills.

<table>
<thead>
<tr>
<th><strong>Physical Abilities including but not limited to:</strong></th>
<th><strong>Context and Reasoning behind Physical Abilities</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Strength and manual dexterity</td>
<td>Demonstrate sufficient body strength and manual dexterity to assemble, operate, disassemble, clean and transport components of institutional food service equipment</td>
</tr>
<tr>
<td>Stamina</td>
<td>Practicum experiences are typically scheduled from 3 ½-6 ½ hours per day and involve extended periods of standing and walking.</td>
</tr>
<tr>
<td>Practice Patient/Client Participation</td>
<td>Must be able to participate as a patient for laboratory practice sessions.</td>
</tr>
<tr>
<td>Travel and mobility</td>
<td>Must be able to travel to practicum sites and have mobility within and around the sites</td>
</tr>
</tbody>
</table>
**Sensory/Observational Abilities**

<table>
<thead>
<tr>
<th>Sensory/Observational Abilities including but not limited to:</th>
<th>Context and Reasoning behind Sensory/Observational Abilities</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sensory evaluation of food</td>
<td>Demonstrate sufficient vision, smell and taste to satisfactorily evaluate the appearance, aroma and flavor of food.</td>
</tr>
<tr>
<td>Observational abilities</td>
<td>Use observational abilities to satisfactorily assess nutrition status and care of patients/clients in a variety of healthcare and community settings</td>
</tr>
<tr>
<td>Food sanitation and safety code compliance</td>
<td>Demonstrate the ability to satisfactorily evaluate whether or not a foodservice operation is compliant with food safety and sanitation codes through visual and other sensory evaluation, such as touch and smell.</td>
</tr>
</tbody>
</table>

**Cognitive Functions**

<table>
<thead>
<tr>
<th>Cognitive functions including but not limited to:</th>
<th>Context and Reasoning behind Cognitive Functions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Acquisition of knowledge/skills</td>
<td>Must demonstrate active gathering, review and comprehension of relevant information related to nutrition therapy and foodservice operations.</td>
</tr>
<tr>
<td>Critical thinking skills</td>
<td>Demonstrate the ability to assimilate and apply information appropriately when providing nutrition care and in food service operations.</td>
</tr>
<tr>
<td>Problem solving skills</td>
<td>Demonstrate sufficient problem solving skills to assess multi-factorial aspects of nutrition care and food service operations.</td>
</tr>
<tr>
<td>Organization</td>
<td>Demonstrate the ability to organize and prioritize assigned tasks within time constraints</td>
</tr>
<tr>
<td>Flexibility and adaptation</td>
<td>Demonstrate flexibility; demonstrate the ability to work in stressful situations while maintaining composure; be adaptable to unpleasant situations</td>
</tr>
</tbody>
</table>
(4) Communication Skills

<table>
<thead>
<tr>
<th>Communication Skills including but not limited to:</th>
<th>Context and Reasoning behind Communication Skills</th>
</tr>
</thead>
<tbody>
<tr>
<td>Communication</td>
<td>Effectively communicate with patients/clients, families, faculty and other professionals using oral, phone, written and computer methods in both individual and group settings. Must be able to communicate effectively with both the spoken and written English language.</td>
</tr>
<tr>
<td>Non-verbal communication</td>
<td>Must be able to interpret non-verbal communication behaviors of clients and patients and address appropriately and professionally.</td>
</tr>
<tr>
<td>Cultural competence</td>
<td>Must demonstrate the ability to have positive, respectful and professional interactions with patients/clients and other health professionals from a variety of multicultural backgrounds.</td>
</tr>
<tr>
<td>Verbal and written instructions</td>
<td>Must be able to follow verbal and written instructions.</td>
</tr>
</tbody>
</table>

PROFESSIONAL CONDUCT STANDARDS

Professional conduct is required of students in the Nutrition and Dietetics Program. Students are responsible for conducting themselves in accordance with the professional standards set forth by their profession and the standards established by their academic program faculty and staff. Professional conduct standards supplement the behavioral expectations for all students. Violating these professional conduct standards may result in discipline up to and including dismissal. The following professional conduct standards to which students are expected to adhere are based on: the Academy of Nutrition and Dietetics Code of Ethics for the Profession of Dietetics and the standards established by this academic program faculty and staff.

Students in the Nutrition and Dietetics Program are required to:

- Uphold patient confidentiality pursuant to HIPAA.
- Treat others with respect in all areas of the clinical and academic setting as required by the Academy of Nutrition and Dietetics Code of Ethics.
• Comply with Columbus State’s Student Code of Conduct Policy and Procedure 7-10.
• Comply with requirements in course syllabi and the policies outlined in this handbook.
• As outlined in the program policies, demonstrate accountability, responsibility, and maturity in the classroom and in clinical settings when engaging in conflict management and problem resolution.

Students in the Nutrition and Dietetics Program are also required to follow:

• The Code of Professional Responsibility- Students are required to follow the principles outlined in The Academy of Nutrition and Dietetics Code of Ethics for the Profession of Dietetics effective June 1st, 2018. See https://www.eatrightpro.org/codeofethics or Appendix D.

CONFIDENTIALITY

Confidentiality Statement

As an important part of a student’s education in this academic program, students will come into possession of confidential information concerning the health care services rendered to patients. All medical information is considered confidential and may not be released except by the patient’s own authorization or by state and/or federal law.

In the case of education, a student may view confidential information that is pertinent to their studies under the supervision of an instructor. The identity of the patient must be protected and the student must never disclose any confidential information linked to the identity of any patient to any person whatsoever for any reason.

Disclosure includes but is not limited to: verbally discussing confidential information of an identified patient; permitting an unauthorized individual to review the medical record; copying any part of the medical record for an unauthorized individual; making copies of medical documentation for education or research activities without obliterating the patient’s demographic information and abstracting medical data for education or research activities in which the patient’s identity is linked to the data.

It is a student’s professional responsibility and duty to protect the confidentiality of all patient medical records with which they are associated with. Failure to uphold patient confidentiality may result in discipline up to and including dismissal. All students are required to sign the Confidentially Acknowledgment form that is located in this handbook.
PROGRAM POLICIES AND PROCEDURES

Dress Code
The purpose of this dress code is to promote professionalism, infection control, and safety. This dress code has been formulated based on health and safety standards (Health Department Standards-FDA Food Code), professional standards (Academy of Nutrition and Dietetics), clinical/partner facility policies, and the standards established by this academic program faculty and staff. To continue in this academic program students must adhere to this dress code policy.

Further, some clinical/partner facilities may require a different dress code policy than the below policy. Students are expected to comply with the clinical/partner facilities dress code. Not following the clinical/partner facilities dress code policy may result in discipline up to and including dismissal.

Varying circumstances may warrant a change in the dress code policy. If you have questions regarding this dress code policy or requests for exceptions including religious accommodations, please contact the program coordinator. For questions regarding disability services please refer to the specific section on Disability Services in the College Policies chapter.

A. Personal Hygiene
All students should observe high standards of personal hygiene in order to promote professionalism, health and safety, and client care.

a. Body hygiene (frequent bathing and shampooing) is required to help guard against offensive body odors while in Practicums that may interfere with patient care in accordance with the Nutrition and Dietetics Program Standards.

B. Makeup, Fragrances, and Other Scented Products
a. Colognes, highly-scented hair spray, or scented oils are not permitted during Practicums, since some clients may have allergies to fragrances according to the Nutrition and Dietetics Program Standards. Makeup is to worn in moderation during the Practicums according to the Nutrition and Dietetics Program Standards.

C. Hair
a. During Practicums the following will be adhered to: Hair should be clean and worn simply according to the Nutrition and Dietetics Program Standards. Hair must be completely covered with a hairnet or
surgical cap whenever in a food production or service area according to Health Department regulations - FDA Food Code.

Facial Hair – Beards and moustaches must be neatly groomed and trimmed; in food production and service areas a covering may need to be worn (Health Department Regulations – FDA Food Code). A moustache may not exceed ½ inch, and may not be lower than the upper lip line. If no beard, students must be clean shaven each day with no stubble in accordance with the Nutrition and Dietetics Program Standards.

D. Hands and Fingernails
   a. During Practicum rotations the following must be adhered to: nails must be clean and short in length—not to exceed the tips of fingers (Health Department Regulations – FDA Food Code). Colored nail polish and artificial fingernails are not permitted because of possible contamination of food (Health Department Regulations - FDA Food Code).

E. Jewelry
   a. Keep visible jewelry to a minimum. Your Columbus State name badge, a fine chain necklace, a plain ring or band, a wrist watch and small earrings (not larger than the size of a nickel and not dangling) are appropriate. The rationale is to diminish potential areas of bacterial cross contamination and to promote an injury free environment according to Health Department Regulations - FDA Code."
   b. Body Piercing - No more than two small earnings are to be worn in each ear. No visible “rings” are to be worn on any other part of the body (ex., nose, eyebrow, tongue, etc.) according to the Nutrition and Dietetics Program Standards.

F. Tattoos
   a. Exposure of tattoos on arms, legs, etc. is considered unacceptable in clinical, foodservice or at community sites in accordance with the Nutrition and Dietetics Program Standards.

G. Uniform
   a. The following uniform guidelines are based on the Academy of Nutrition and Dietetics professional standards and in accordance with the Nutrition and Dietetics Program.
   b. Appearance of the clothes - During Practicum rotations clothes must be clean and neatly pressed, not faded, discolored or ripped, and not see through in accordance with the Nutrition and Dietetics Program Standards.
c. Street Clothes for Field Trips and Practicum Experiences– This may be a dress, blouse/skirt, or shirt/pants with undergarments. Sweatshirts, “T” shirts, tank tops, sequined tops, shorts, denim jeans, and spandex pants/leggings are not considered proper street clothes. The cut of the blouse/shirt must not be so low as to distract others or call attention to the student. The blouse/shirt must be sufficiently long to cover the midriff area at all times. All street clothes are required to be in compliance with the Nutrition and Dietetics Program Standards.

d. Lab Coats - A white lab coat may be worn over street clothes when in clinical practicum settings. The short length is acceptable. Lab coats can be purchased at the CSCC Bookstore or any uniform shop. When working in a food production or service area, you are to follow the dress code of the operation, or wear the designated “chefs” uniform and carry a stem thermometer.

H. Footwear
   a. Shoes – Shoes can be loafer or tie-style, close toed. No sandals, high heels or “clunky” platform heels should be worn. They should be comfortable, give good support and be clean and polished in accordance with the Nutrition and Dietetics Program Standards.
   b. Socks – Leg coverings must always be worn. Tights/Hose are to be worn with a dress or skirt; socks are to be worn with pants in accordance with Health Department Regulations – FDA Food Code and the Nutrition and Dietetics Program Standards.

I. Gloves
   a. Disposable gloves are to be worn while preparing or handling ready-to-serve food during food service practicums according to Health Department Regulations (FDA Food Code).

J. Other Dress Code Rules:
   a. No gum chewing or eating during any Practicum rotation except in designated areas according to Health Department Regulations – FDA Food Code and the Nutrition and Dietetics Program Standards.

K. Enforcement
   Since the dress code is intended to nurture professionalism, encourage health and safety standards for the student, and promote client safety, the dress code will be enforced. Discipline action may be taken when a student deviates from the dress code up to and including dismissal.
Health Insurance

Although health insurance is not a requirement for this academic program, as a student in a health related program you may be exposed to health risks in the classroom, clinical, or practicum setting. If incidents, exposures, or injuries occur students are responsible for all costs associated with evaluation and treatment; for this reason it is highly recommended that all students have personal health insurance.

Liability Insurance

Liability insurance is a requirement of all Dietetic Technician students before entering the supervised practice portion of the curriculum. This is purchased by the college for all Dietetic Technician students and is covered by lab fees in Dietetic Technician Practicums I and III. This policy only covers you during supervised practice experiences.

Attendance Policy

Acceptance into the Diet Tech program requires a commitment to be present in all classes and practicums.

**Attendance** - Attendance for all lecture classes and practicum courses in the Diet Tech Program is mandatory. Attendance will be taken in all classes and practicums.

**Tardiness** - Prompt arrival to classes and practicums is expected of all students. Late arrival is disrespectful to faculty and to other students.

If a student arrives more than 10 minutes after the practicum/class is scheduled to begin, the student will be considered absent for the practicum/class.

Any student missing more than 20% of any program course or practicum will be withdrawn from the Diet Tech program.

**Class absences** – If a student is unable to attend a lecture class, the student must notify the instructor by email at least 2 hours before the class is scheduled. Students are to provide documentation for absences to the instructor. A student missing more than one unexcused class will be given a grade deduction per the syllabus.

**Practicum Absences** - If a student is unable to attend a practicum experience, the student must notify the instructor and/or preceptor at least 2 hours before the start time. Students are to provide documentation for absences to the instructor. A student missing more than one unexcused class will be given a grade deduction per the syllabus.

**Make ups** - There are no make-up opportunities for either lecture classes or practicums due to unexcused absences. Students are to attend all practicum classes on his/her scheduled day/time. Practicum days/times may not be changed without the faculty instructor’s permission.

In the event that a class/practicum must be missed, it is the student’s responsibility to communicate with the faculty. The responsibility of missed instruction falls upon the
student to learn, and missed assignments must be completed as determined by the faculty. 

*Students must complete the required number of hours for each Practicum rotation in accordance with ACEND accreditation standards. Students are required to make up any practicum hours that are missed due to inclement weather, scheduled college holidays, excused personal illness, excused emergencies, or school delays. Make up hours may require students to attend practicum rotations during non-scheduled class times.*

**Vacations/Work Conferences** - All vacations or work conferences must be scheduled during semester breaks.

*Please, also refer to the course syllabus for course specific attendance requirements.*

To learn about Columbus State’s severe weather policy, please visit the following website: [https://www.cscc.edu/about/severe-weather.shtml](https://www.cscc.edu/about/severe-weather.shtml).

**Program Schedule**

The Columbus State academic calendar is the basis for dates of attendance at the supervised practice sites (www.cscc.edu/academics/calendar). Only those dates designated by the college academic calendar as holidays will be observed.

**Grading**

Columbus State’s Grading and Academic Requirements Policy is found in Policy and Procedure 5-09 and can be accessed at the following website: [https://www.cscc.edu/about/policies-procedures.shtml](https://www.cscc.edu/about/policies-procedures.shtml).

Additionally, the Nutrition and Dietetics Program requires the following grading standards beyond what the college requires:

The grading scale below is used in the following courses: all Dietetic Practicums, Medical Nutrition Therapy I and II and HNTR 2277 – DTR Exam Review.

- 92-100% = A
- 84-91% = B
- 76-83% = C
- 68-75% = D
- 67% or lower = E
GPA/Grade Requirements- Students in the Nutrition and Dietetics program are required to achieve a grade of C or higher in the following classes:

- All Dietetic Practicums
- Medical Nutrition Therapy I and II
- HNTR 2277 – DTR Exam Review
- HNTR 1153 – Nutrition for a Healthy Lifestyle
- BIO 2300 – Anatomy
- BIO 2301 – Physiology
- HOSP 2224 – Hospitality Supervision & Quality Management/SES 2524 – Sport Management Foundations
- HOSP 2219 – Food Production & Menu Management

Late Assignments

Assignments are to be submitted at the beginning of lecture or practicum class. Assignments submitted after class begins will be considered late. Late assignments will be accepted up until 1 week past the due date. After 1 week the assignment will not be accepted. Students must submit all assignments to receive credit for the lecture or practicum course.

Points will be deducted for late assignments as follows:

<table>
<thead>
<tr>
<th>Number of Days Submitted Late</th>
<th>Percent Deduction from Total Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-2 days</td>
<td>25%</td>
</tr>
<tr>
<td>3-5 days</td>
<td>40%</td>
</tr>
<tr>
<td>6-7 days</td>
<td>50%</td>
</tr>
</tbody>
</table>

Dietetic Technician Curriculum

For the full time student, the Dietetic Technician curriculum ideally begins in the Autumn term of the academic year, and continues for five consecutive academic terms (two academic years). There are no Practicum classes scheduled for the Summer term; however, if the curriculum is to be completed in two academic years, some courses must be taken during the Summer Semester.

The curriculum is composed of four segments. The Ohio Department of Higher Education sets the standards as well as the Accreditation Council for Education in Nutrition and Dietetics (ACEND). ODHE requires a total of 65 semester credit hours with a minimum number of general education and basic education courses. The remaining hours are to be in technical course work. ACEND requires that these include both classroom (didactic) and supervised practice. The supervised practice component
must be made up of a minimum of 450 hours. These hours are covered in the practicum courses and selected laboratory courses on campus.

**Program Completion Requirements**

Students that are accepted into the Dietetic Technician program will receive academic counseling by the program director to ensure his/her understanding of program completion requirements. Students must complete the program within 108 weeks (150% of program length).

Upon acceptance to the Dietetic Technician program the program director will create a class plan that enables the student to complete the program requirements within 108 weeks (150% of program length). Students that do not complete the program requirements within 108 weeks (150% of program length) may be required to repeat core nutrition and/or foodservice courses based on the recommendation of the program director and the approval of the department chair and the division dean.

**Formal Assessment of Student Learning**

Students are assessed in the classroom utilizing a variety of tools, such as quizzes, reports, and written assignments. During the supervised practice experiences students are assessed utilizing preceptor evaluations and through written and oral assignments completed at the practicum sites.

Assessment scores for classroom and supervised practice experiences are posted in each student’s Blackboard gradebook. Students are provided a preceptor evaluation at the end of each rotation, and will additionally receive a midterm preceptor evaluation if placed at the same site for the duration of the semester.

On a college wide basis, students are notified of satisfactory or unsatisfactory performance through midterm grading notification.

**Student Retention, Remediation and Performance Monitoring**

Successful completion of Diet Tech courses and practicums is based upon assignment completion, assignment grades, attendance and written preceptor evaluations for practicum performance. Students who are having difficulty in the program are identified by the instructors. The appropriate student intervention is initiated by the instructor on an individual basis.

Students that are not meeting program expectations are counseled by the program director and provided an opportunity to make improvements within a specific period of time. Students are made aware of appropriate student support services to help them improve in the identified areas. If a student continues to perform at an unsatisfactory level after the designated period of time, the student may be asked to withdraw from the
program and will be counseled into other career paths. This action would be approved by the department chair and division dean.

The college uses the Early Alert system – FOCUS powered by Starfish to both notify students and to provide early intervention for attendance and academic progress issues.

**Achievement of Course Completion**

There are several methods by which you may receive credit for a course. These are by satisfactory completion at Columbus State, transfer credit, proficiency credit and prior learning credit. Detailed information about each of these is included in the College Catalog.

Satisfactory completion at Columbus State means receiving a passing grade. Grades are usually determined by several evaluation methods used throughout the term and a final examination. In the supervised practice courses, you will complete written assignments and projects as well as receive individual evaluations from your assigned preceptors.

Transfer credit may be awarded for previous college course work for which a “D” grade has been earned. The course must also be comparable to the one offered at Columbus State, and must meet recency guidelines for the course.

Proficiency credit may be earned by passing a comprehensive examination covering the information included in the course.

**Prior Learning Credit**

The Dietetic Technician program adheres to the college policy for prior learning assessment (https://www.csc.edu/services/registrar/n-credit.shtml). Students who wish to request nontraditional credit through prior learning assessment must complete the Request for Nontraditional Credit Form and meet with the chairpersons of the department offering the course for which nontraditional credit is requested for a preliminary interview.

**Transfer Agreements**

Transfer agreements have been developed between other education programs and Columbus State to facilitate credit transfers between institutions.

There are agreements with some high school level programs that will give credit for a few of the entry level technical courses such as the Serv Safe course. If you have completed technical courses related to food service in your high school program, you
must meet with the program director to determine if any meet the objectives of courses at Columbus State. A prior learning portfolio may need to be developed.

Transfer credit also applies to continuation of your education after receiving your degree at Columbus State. The Columbus State Dietetic Technician Program has an agreement with the Dietetic Didactic Program in the College of Education and Human Ecology at The Ohio State University. If further education is your long term goal, you should contact the Columbus State Dietetic Technician Program Director for more information and guidance.

**Academic Expectations**
Success in the Dietetic Technician Program takes hard work and dedication of both the students and the instructional staff. Each of us has responsibilities that must be fulfilled and others are counting on us to perform them. The responsibilities of the student and the instructional staff are very similar.
Preparation for Class

<table>
<thead>
<tr>
<th>Instructional Staff:</th>
<th>Student:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Preparation for class is necessary if it is to be a learning experience for the students.</td>
<td>Preparation for class is necessary if it is to be a learning experience for you.</td>
</tr>
<tr>
<td><strong>Prior to class the staff:</strong></td>
<td><strong>Prior to class the student:</strong></td>
</tr>
<tr>
<td>-will re-read the text.</td>
<td>-will read assignments</td>
</tr>
<tr>
<td>-prepare by including any new/current information</td>
<td>-write down any questions you have</td>
</tr>
<tr>
<td>-clarify any information unsure of.</td>
<td>-clarify anything you are unsure of</td>
</tr>
<tr>
<td>-plan the session</td>
<td>-summarize the assignment and think about objectives.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>In the Classroom the staff will:</th>
<th>In the Classroom the student will:</th>
</tr>
</thead>
<tbody>
<tr>
<td>-show up for class</td>
<td>-show up for class</td>
</tr>
<tr>
<td>-come to class on time – do not leave early (remember, students are entitled to the full learning experience)</td>
<td>-come to class on time – do not leave early (remember, you are entitled to the full learning experience)</td>
</tr>
<tr>
<td>-use time wisely to fulfill objectives</td>
<td>-engage in class activities</td>
</tr>
<tr>
<td>-answer questions to the best of your ability</td>
<td>-ask questions about anything unclear to you – it may clarify the topic for others as well</td>
</tr>
<tr>
<td>-acknowledge when you do not know the answer to question; get answer by following class</td>
<td>-participate in class discussions and know that comments may lead to better understanding and insight</td>
</tr>
<tr>
<td>-encourage all students and give each an equal opportunity to participate in class</td>
<td>-while participating, remember to allow and encourage others to participate</td>
</tr>
<tr>
<td>-control classroom enthusiasm if necessary so all may participate</td>
<td>-respect other students and instructors by listening and not carrying on conversations that will distract others</td>
</tr>
<tr>
<td>-respect all views expressed</td>
<td>-respect all views expressed</td>
</tr>
<tr>
<td>-assume all students are prepared even if their hands are not raised</td>
<td></td>
</tr>
</tbody>
</table>

**Itemized Cost for the DTR Program**

In the process of pursuing the educational goal to become a Dietetic Technician Registered, there are several expenses. For the full time student the cost for your education is divided somewhat evenly between the five semesters of the program. They include the following estimated expenses (cost is subject to change):

- **Tuition** $9290.45 (Out of State - $20021.95)
- **Laboratory fees** $610.00
- **Application and other fees** $50.00
- **Books** $1800.00
- **Uniforms** $100.00
- **Health records** $200.00
Other supplies               $50.00
Travel/Parking              $ 370.00
Professional memberships       $20.00
Total         $12, 490.45 (Out of State - $23,221.95)

In addition to these items which pertain directly to your education at Columbus State Community College, you will need to plan to cover the normal every day cost of living (housing, food, clothing, etc.).

**Communication in the Nutrition and Dietetics Program**

All communication and notices for Practicum and Dietetic Technician classes will be sent by instructors through CSCC student email accounts. Students must keep up-to-date of e-mail communications.

**Professional Membership Opportunities**

As part of Dietetic Practicums III and IV you are required to have membership in at least one of the following professional groups.

As a Dietetic Technician student, you are eligible for Student membership in the Academy of Nutrition and Dietetics (AND), the world’s largest organization of food and nutrition professionals. As a member you will have access to valuable information, programs and services that will assist you in your career development and growth. The director of the Dietetic Technician program will provide application information. Membership in AND automatically includes membership in the Ohio Academy of Nutrition and Dietetics. (OAND). You will also be on the OAND email list and receive information from them.

In addition, you may choose to join the Columbus Dietetic Association (CDA), the local or district group. CDA holds several professional meetings each year. This is a good opportunity to network with dietetic professionals and learn about exciting opportunities to participate in the field. There is an additional form to fill out and fee to pay for membership in CDA.

Another option is membership in the Ohio Nutrition Council. Other professional groups may be appropriate, however, they need to be approved by the Program Coordinator.
Verification Statements

Verification statements are issued to all Dietetic Technician students that complete the course work and supervised practice hours required for the program, and graduate from the college. College graduation requirements include the attainment of a “C” (2.00) average in all technical and nontechnical courses (www.cscc.edu/services/recordsandregistration/graduating.shtml).

Student Complaints

The Dietetic Technician program adheres to the College policy for written student complaints (see the Written Student Complaints section in the College Policies Chapter above for more information and College Policy and Procedure No. 7-13: WRITTEN STUDENT COMPLAINTS can be accessed at the following website: https://www.cscc.edu/about/policies-procedures.shtml.

If a Dietetic Technician student feels that a complaint has not been satisfactorily resolved through the college he/she has the right to issue a complaint to the Accreditation Council for Education in Nutrition and Dietetics (ACEND). ACEND will not intervene on complaints other than those that relate to ACEND accreditation standards, student rights to due process, and appeal mechanisms.

Students can contact ACEND staff at: Academy of Nutrition and Dietetics, 120 South Riverside Plaza, Suite 2000, Chicago, Illinois 60606-6995, 312-899-0040 Ext. 5400 or at www.eatright.org/acend to receive a copy of the accreditation standards and/or the policy and procedure for filing a complaint with ACEND. The program will maintain a record of student complaints for seven years, including the resolution of complaints.

Access to Student Records/Privacy of Student Records

The Dietetic Technician Program adheres to the federal, state and local laws, as well as college policy for access to student files.

Policy and Procedure No. 7-05: ACCESS TO STUDENT RECORDS/RIGHTS AND PRIVACY: Columbus State Community College rules and procedures regarding student rights and the Family Educational Rights and Privacy Act of 1974 can be accessed at the following website: https://www.cscc.edu/about/policies-procedures.shtml.
Letter of Recommendation/Verbal Reference

Students who seek a letter of recommendation and/or a verbal reference from a Columbus State faculty/instructor should speak directly with that faculty/instructor. Once the faculty/instructor has agreed to write a letter of recommendation and/or provide a verbal reference for the student, the student should then fill-out the “Letter of Recommendation/Verbal Reference and FERPA Release” form, found in Appendix A, and then return it to the faculty/instructor. This “Letter of Recommendation/Verbal Reference and FERPA Release” form will allow the student: (1) to designate whether the faculty/instructor is to provide a letter of recommendation and/or a verbal reference; (2) to provide information about the recipient(s); (3) the opportunity to authorize the faculty/instructor to use information obtained from the student’s education records (such as course grades, GPA, documented attendance, or examination results) in the letter of recommendation and/or verbal reference; and (4) if it is a letter of recommendation the form gives the student the opportunity to waive or not waive the right to read the letter of recommendation.

Pursuant to FERPA, students are not required to authorize the release of their education records in a letter of recommendation and/or a verbal reference. If the student does not authorize the faculty/instructor to use their education records in the letter of recommendation and/or verbal reference, then the faculty/instructor may only share directory information (unless the student has requested the College to withhold their directory information) and/or the faculty/instructor’s personal observations and knowledge about the student (i.e. remarks about the student’s work ethic, dependability, and creativity). Further, pursuant to FERPA a student has the right to read a letter of recommendation, unless that right has been waived by the student. Students are not required to waive this right to review a letter of recommendation.

Physical Contact

There may be instances of physical contact through the normal instruction and practices of this program. The instructor may need to assist the student in demonstrating technique, proper form, or correct posture. Students may also “practice” techniques on one another during class sessions as part of the normal course instructional activities. Any such contact must be handled in a professional manner consistent with the requirements of the Dietetics profession. If you have questions, concerns, or any level of discomfort regarding physical contact, please consult the Nutrition and Dietetics Program Coordinator.

Inappropriate physical contact is prohibited by Columbus State Policy and will be subject to disciplinary action. College Policy and Procedure 3-44 and College Policy and Procedure 7-10 can be accessed at the following website: https://www.cscc.edu/about/policies-procedures.shtml.”
Audio/Video Device, Imaging, and Electronic Devices Use

Audio- and video-recording, photographs, transmission, or distribution of class/lab content (e.g., lectures, discussions, demonstrations, etc.) is strictly prohibited unless a student has a Letter of Accommodation from Disability Services and has presented it to the course instructor or if the course instructor has provided written permission via the syllabus or a signed form. Authorization to record extends solely to students in that particular course. Transmitting, sharing, or distributing course content onto public, commercial, or social media sites is strictly prohibited.

Photographs, audio recording, and/or video recording during clinical, practicum, internships, or other type of experiential learning experience is prohibited. In accordance with legal and professional standards, regarding patient rights of privacy and confidentiality, students are strictly prohibited from taking photos, audio recording, and/or video recording any information regarding patients or information regarding the clinical, practicum, internships, or other type of experiential learning experience.

Cell phone, and audio/video are not permitted in the classroom or during practicum experiences. Texting is not permitted during class time or during practicum experiences.

Failure to follow the above standards may result in discipline up to and including dismissal.

Social Media

Postings on social networking sites may be subject to the same professional and ethical standards as any other personal interactions. Harassment, bullying, and discrimination are prohibited by Columbus State Policy 3-43 and Policy and Procedure 7-10. Complaints or alleged violations of these policies and procedures will be referred to the Office of Equity and Compliance and/or the Office of Student Conduct. Students are prohibited from disclosing any of the following through social media including but not limited to:

- A patient’s protected health information and confidential information about the patient, as defined by the Health Insurance Portability and Accountability Act (HIPAA) and other state and federal laws.
- Confidential, non-public, or proprietary information about patients and families, clinical facility staff, or clinical institutions; of the College, its employees and students.
- Class content, including but not limited to lectures, discussions, demonstrations, quizzes, exams answers.
- Comments that express or imply sponsorship or endorsement by the College, unless the individual is officially authorized to act in this capacity for this purpose on behalf of the College.
• Taking and displaying photos/videos/audio of patients, or photos depicting
the body parts of patients.

Failure to follow the above standards may result in discipline up to and including
dismissal.

Transportation/Travel/Parking

Students are responsible for his/her own transportation to supervised practice sites, and
are liable for his/her own safety in travel to or from assigned areas. Student parking is
available at most clinical sites at no cost, however, students will be assigned to
clinical sites that do not provide free parking; therefore students will be required
to pay for parking (see itemized costs of program under Program Policies and
Procedures Chapter ). At no time (including special meetings or classes) is a student
permitted to use valet parking at any facility. Public transportation may be available to
supervised practice sites, however students are responsible for securing other means of
transportation if the supervised practice site is not accessible by public transportation.

Student Code of Conduct Action and Academic Performance

Students are responsible for understanding and complying with College, their academic
program, and clinical/partner facility policies and procedures; College and Program
academic standards; standards of student conduct in the learning environment; and
expectations for professional behavior on and off campus. These policies and
expectations can be found on Columbus State’s website, the academic program’s
materials, and orientation. Failure to comply may result in disciplinary action. Students
subject to certain adverse actions will be afforded due process rights.

The policies and procedures related to student violations of the Columbus State Student
Code of Conduct is outlined in Columbus State’s Policy and Procedure 7-10. The due
process, within these procedures, assures timely written notice and a hearing before an
objective decision-maker. The appeal process for violations of the Student Code of
Conduct are also found within 7-10. (Policy and Procedure 7-10 can be accessed at the
following website: https://www.csc.edu/about/policies-procedures.shtml).

A student’s academic performance, professionalism, safety, and/or conduct in the
classroom and learning environment, which is determined by the academic program as
unsatisfactory, unprofessional, inappropriate, and/or interferes with the learning
environment, will be addressed with notice to the student of the unacceptable behavior
by the academic program. And the student may discuss the matter with the academic
program staff. Further, the academic program has the authority to exercise control over
the learning environment should a student’s behavior be found unsatisfactory,
unprofessional, inappropriate, and/or interferes with the learning environment,
including initiating a range of disciplinary action, which may include but is not limited to, a warning up to and including dismissal.

Some violations may warrant dual processes through the academic program and the Student Code of Conduct.

**Discipline/Termination Procedures**

Dietetic Technician students are expected to follow the College Student Code of Conduct (the Student Code of Conduct Policy and Procedure 7-10 can be accessed at the following website: https://www.cscc.edu/about/policies-procedures.shtml) and meet program academic performance, professionalism, safety, and/or conduct in the classroom and learning environment expectations. Any Dietetic Technician student that violates the Student Code of Conduct and/or academic performance, professionalism, safety, and/or conduct in the classroom and learning environment expectations may be subject to disciplinary action. Disciplinary action may range from, but is not limited to, a warning, dismissal from the program, and/or expulsion from the College. Documentation of incidents may be kept in the students’ academic program file and/or sent to the Office of Student Conduct.

**Health and Human Services Academic Advising**

Students enrolled in any program in the Division of Health and Human Services may receive advising assistance in Union Hall 477. The Health and Human Services Advising Team can provide assistance with: course registration, academic planning, program admission requirements, academic restrictions, scheduling, placement test referrals, and a number of other advising related issues. Contact the Health and Human Services Advising Office for more information at (614) 287-2779 or hhsadvising@cscc.edu or by visiting them online at: https://www.cscc.edu/services/advising/hhs-advising.shtml.

**Tutoring and Assistance Contact Information**

Columbus State offers students a variety of tutoring services. To learn more about these tutoring services, please visit the following website: https://www.cscc.edu/services/tutoring.shtml.

**College Support Services**

The College Catalog and the CSCC Student Handbook are important publications that provide information about how things happen at the college. Both can be accessed at
the following website: www.cscc.edu. For example, the catalog and handbook include information such as:

- The College vision and values, mission and goals
- The academic calendar
- Enrollment services and procedures
- Career planning assistance
- Financial aid procedures
- Fees and payment for college services
- Privacy policy and access to records
- Grading and academic procedures
- Graduation requirements and procedures
- Disciplinary and dismissal processes
- Grievance procedures
- Student rights and responsibilities

Information about other services is also included in the catalog and student handbook. For example, there is information about the following services:

- Student Central, Bookstore,
- Library,
- Writing Center,
- Cougar Mail and Cougar Web,
- Counseling and Advising,
- Disability Services,
- Tutoring,
- Testing Center,
- Multicultural Affairs,
- Student Activities,
- Food Service, and
- Public Safety.

The college employees are here to assist you and to make your college experience as successful and enjoyable as possible. It is your responsibility to be aware of the services provided so as to utilize them to the fullest extent.

**Withdrawal and Refund of Tuition and Fees**

The Dietetic Technician program adheres to the college policy regarding withdrawal and refund of tuition and fees (www.cscc.edu/academics/tuition-fees/)
Nutrition and Dietetics Program Practicum Policies

Supervised Practice Experiences

During the four practicum courses you will participate in a variety of healthcare, community and school settings to fulfill the requirements for supervised practice experiences. The course instructor will assign you to sites. Every consideration is taken to make this a compatible, convenient and educational experience as possible. This is an experience guided by the requirements of the program and is unpaid. Clinical affiliation agreements between supervised practice settings and the college are signed prior to student placement, and are updated as required per college policy. The Program Director evaluates the adequacy and appropriateness of supervised practice facilities through periodic visits, and through student and faculty feedback.

Educational Purpose of Supervised Practice Experience

Practicum (supervised practice) courses are designed to give students the opportunity to apply the information learned in the classroom. The practicum activities focus on active participation as well as the completion of written reports. Supervised practice experiences are provided by healthcare and foodservice operations whose professional personnel volunteer to give supervision to students. Student experiences are meant to be hands on and the student should contribute useful work while in the operation, however the student should not replace employees in the practicum site.

Documentation of Supervised Practice Hours

Students are required to document all supervised practice hours on a Time Record Form provided by the faculty instructor. Each time entry must be accompanied by the signature of the onsite preceptor. Students are required to keep track of required hours and work with the on-site preceptor to ensure that the minimum hours for the rotation are met. Submission of the Time Record, complete with preceptor signatures and mandated hours, is required for the successful completion of practicum courses.

Clinical/Partner Facility Admission and Policies

Clinical/Partner facility sites for clinical, practicums, internships, or other type of experiential learning experiences, often have their own admission and participation requirements that students must meet before students can be placed at the clinical/partner facility. The clinical/partner facility will have admission requirements that exceed or are in addition to the admission requirements of Columbus State and the student’s specific academic program. Clinical/Partner facilities have the right to deny student participation even when the student is fully admitted into the academic program. Therefore, students should expect to meet the requirements of the clinical/partner facility in addition to their academic program’s requirements. If a
student cannot be admitted into any of their academic program’s clinical/partner facilities, the following may occur but is not limited to the student being dismissed from the academic program. For more information, please consult Jan Van Horn, Nutrition and Dietetic Program Coordinator.

Further, students are expected to comply with all clinical/partner facility policies and Columbus State policies when completing a clinical, practicum, internship, or other type of experiential learning experience. It is also an expectation that students comply with policy expectations off premises if any conduct pertains to the clinical/partner facility. Examples of such conduct could include, but is not limited to, work responsibilities that occur off premises, uniform and appearance expectations, social media usage, patient/client interaction, and any other activities related to the learning experience. Failure to follow the clinical/partner facility’s policies and Columbus State policies may result in discipline up to and including dismissal.

**Identification Badges/Name Tags**

Security in healthcare settings is a legitimate concern for both the clients/patients and employees. A Columbus State name tag will be provided for you. You are required to wear it at all times when you are in a practicum site. Some sites may also require you to wear identification furnished by the site.

**Student Illness or Injury while in a Practicum Setting**

At the beginning of each semester, the faculty instructor for the Practicum will have each student complete an information form, which includes Emergency Contact information. Should a student become ill or injured while in the practicum setting, the preceptor will call 911 if deemed necessary, or will notify the Emergency Contact if the student is unable to leave the facility independently.

**Background Check and Drug Screening for Practicum Placements**

Please see the Program Admission and Continuing Compliance Requirements Chapter for specific information, regarding the background check and drug screening process.
Dress Code for Practicum Placements

Please see the Program Policies and Procedures Chapter for specific information regarding the dress code for the Nutrition and Dietetics Program Practicums.

Removal Due to Health Risk and/or Safety Risk

Clinical/Partner facilities have an expectation that students completing a clinical, practicum, internship, or other type of experiential learning experience at their site will not be a health risk and/or safety risk to their clients. Students are therefore expected to conform to all standard health and safety practices required by the clinical/partner facility. Being unsafe and/or a health risk includes but is not limited to a student that consistently fails to demonstrate competence in clinical patient/client care, a student who does not adhere to policies, and/or a student who behaves in any manner that compromises or threatens the well-being of the patient/client’s health and welfare. Students will be evaluated during their clinical, practicum, internship, or other type of experiential learning experience and the evaluations may show student deficiencies that would deem them a health risk and/or unsafe. A student that is deemed a health risk and/or unsafe may result in discipline up to and including dismissal. In addition, the clinical/partner facility is under no obligation to allow or approve a student’s experience if a health or safety issue is identified.
Appendix A:

Letter of Recommendation/Verbal Reference and FERPA Release

Introduction

Pursuant to FERPA, a faculty/instructor may share the following about a student for a letter of recommendation and/or a verbal reference **without a signed release** from the student:

- Directory information¹
- The faculty/instructor's candid assessment of strengths and weaknesses of the student based on the faculty/instructor's personal observations or knowledge (examples include remarks such as the student's work ethic, dependability, and creativity)
- Information about the College/academic program's policies and practices

A faculty/instructor **cannot share** a student's education records (such as course grades, GPA, documented attendance, or examination results) in a letter of recommendation and/or verbal reference **without obtaining a signed release from the student** which 1) specifies the records that may be disclosed, 2) states the purpose of the disclosure, and 3) identifies the party or class of parties to whom the disclosure can be made. Additionally, pursuant to FERPA a student has the right to read a letter of recommendation, unless that right has been waived by the student.

Students who seek a letter of recommendation and/or a verbal reference from a Columbus State faculty/instructor should speak directly with that faculty/instructor. Students must also check with their program regarding whether the faculty/instructor will agree to be a reference. Once the faculty/instructor has agreed, the student should fill-out the following form, “Letter of Recommendation/Verbal Reference and FERPA Release,” and then return it to the faculty/instructor.

Part I of the below form allows the student to designate whether the faculty/instructor is writing a letter of recommendation and/or providing a verbal reference. It also allows the student to provide information about the recipient(s) of the letter of recommendation and/or verbal reference.

Part II of the below form, is **optional** and only required if the student wants to authorize the faculty/instructor to use information obtained from the student's education records for the purpose of the letter of recommendation and/or verbal reference. If authorization is given the faculty/instructor may then choose to include some or all of the authorized information, in addition to providing their personal observations about the student. **Students are not required to authorize the release of their education records for a letter of recommendation and/or verbal reference. If a student chooses not to fill-out part II or chooses not to authorize the release of their education records on the below form, then no information from the student’s education records may be included in the letter of recommendation and/or verbal reference.**

Finally, Part III of the below form, is to be filled out if student has asked the faculty/instructor to write a letter of recommendation. Part III provides the student with the opportunity to waive or not waive the right to review a copy of the letter of recommendation. **Students are not required to waive this right to review a letter of recommendation.**

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¹If a student has requested the College to withhold their directory information, then a faculty/instructor is not allowed to release directory information about that student. To view the information Columbus State designates as directory information please visit the following website: [https://www.cscc.edu/services/registrar/withhold-information.shtml](https://www.cscc.edu/services/registrar/withhold-information.shtml)
Letter of Recommendation/Verbal Reference and FERPA Release

Student: This form should be filled out and then returned to the Columbus State faculty/instructor who has agreed to write you a letter of recommendation and/or serve as a verbal reference. If you would like to authorize the faculty/instructor to use your education records in constructing their letter of recommendation and/or verbal reference please fill-out Part II, students are not required to authorize the release of their education records for this letter of recommendation/verbal reference. For letters of recommendation, please choose one of the options in Part III, students are not required to waive their right to review a letter of recommendation.

Part I: (Required) Letter of Recommendation/Verbal Reference Information

Student/Graduate Name: ______________________________

I authorize the following Columbus State faculty/instructor (check one or both boxes):

- To write a letter of recommendation on my behalf
- To serve as a verbal reference on my behalf

(Submit one form for each Columbus State faculty/instructor)

I grant the Columbus State faculty/instructor named above to provide the letter of recommendation and/or verbal reference to the following recipient(s):

- All prospective employers, all educational institutions to which I seek admission, and/or all organizations considering me for an award or scholarship

OR

- To the following specific recipient(s)*:
  - Recipient’s name: ______________________________
  - Recipient’s address/email: ______________________________

*please list more specific references on the reverse side.

Part II: (Optional) FERPA Release of Education Records

I understand that, pursuant to FERPA, (1) I have the right not to consent to the release of my education records; (2) This consent shall remain in effect until revoked by me, in writing, and delivered to the above named person to whom this release is granted, but that such revocation shall not affect disclosures previously made by the above named person prior to receipt of any such written revocation.

With this understanding and by checking below, I make the following decision:

- I do NOT authorize the above named faculty/instructor to release my education records to the above named recipients.
- I do authorize the above named faculty/instructor to release information and provide an evaluation about any and all information from my education records at Columbus State Community College, including information pertaining to my education at other institutions I have previously attended that is part of my education records at Columbus State Community College, as deemed necessary by the above named faculty/instructor to provide the letter of recommendation and/or verbal reference to the above named recipients.

Part III: (Only applicable for Letter of Recommendation) Right to Review a Copy

I understand that, under FERPA, I have a right to review a copy of this letter of recommendation upon request, unless I choose to waive that right. With this understanding and by checking below, I make the following decision:

- I do NOT waive my right to review a copy of this letter of recommendation at any time in the future.
- I waive my right to review a copy of this letter of recommendation at any time in the future.

Authorization:
Appendix B:

2017 ACEND Accreditation Standards

The program’s curriculum must prepare students with the following knowledge and competencies:

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

Knowledge
Upon completion of the program:
KNDT 1.1 Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions related to the dietetics technician level of practice.
KNDT 1.2 Use current information technologies to locate and apply evidence-based guidelines and protocols.
KNDT 1.3 Apply critical thinking skills.

Competencies
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.

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

Knowledge
Upon completion of the program, graduates are able to:
KNDT 2.1 Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.
KNDT 2.2 Demonstrate effective interviewing and education methods for diverse individuals and groups.
KNDT 2.3 Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics; and interprofessional relationships in various practice settings.
KNDT 2.4 Identify and describe the work of interprofessional teams and the roles of others with whom the nutrition and dietetics technician, registered collaborates in the delivery of food and nutrition services.
KNDT 2.5 Demonstrate an understanding of cultural competence/sensitivity.
KNDT 2.6 Explain legislative and regulatory policies related to nutrition and dietetics technician level of practice.
KNDT 2.7 Demonstrate identification with the nutrition and dietetics profession through activities such as participation in professional organizations and defending a position on issues impacting the nutrition and dietetics profession.
KNDT 2.8 Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.

Competencies
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 Dietetics Practice, Standards of Professional Practice and the Code of Ethics for the Profession of 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: Participate in professional and community organizations.
CNDT 2.8: Demonstrate professional attributes in all areas of practice.
CNDT 2.9: Show cultural competence in interactions with clients, colleagues and staff.
CNDT 2.10: Perform self-assessment and develop goals for self-improvement throughout the program.
CNDT 2.11: Prepare a plan for professional development according to Commission on Dietetic Registration guidelines.
CNDT 2.12: Participate in advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.
CNDT 2.13: Practice and/or role play mentoring and precepting others.


Knowledge
Upon completion of the program, graduates are able to:
KNDT 3.1 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.
KNDT 3.2 Implement interventions to effect change and enhance wellness in diverse individuals and groups.
KNDT 3.3 Present an educational session to a target population.
KNDT 3.4 Describe the processes involved in delivering quality food and nutrition services.

Competencies
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 Nutrition and Dietetics Practice 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 educational level of the audience.
CNDT 3.6: Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.
CNDT 3.7: 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.

Knowledge
Upon completion of the program, graduates are able to:
KNDT 4.1 Participate in the human resource management process.
KNDT 4.2 Explain budgeting principles and techniques.
KNDT 4.3 Apply safety principles related to food, personnel and consumers.
KNDT 4.4 Identify health care delivery systems and policies that impact nutrition and dietetics technician practice.

Competencies
CNDT 4.1: Participate in quality improvement and customer satisfaction activities to improve delivery of nutrition services.
CNDT 4.2: Perform supervisory, education and training functions.
CNDT 4.3: Use current nutrition informatics technology to develop, store, retrieve and disseminate information and data.
CNDT 4.4: Participate in development of 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.
## Appendix C:

**Columbus State Community College**

**Plan of Study**

**Hospitality Management**

**Nutrition & Dietetics Major**

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**Graduation Requirements**

- **General Education**
  - Total General Ed: 12
  - Total Basic: 6

- **Technical Education**
  - Total Non-Technical: 20
  - Total Tech. Ed: 22

**Total Credits: 58**

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**Notes:**

- All courses must be completed with a grade of "C" or higher.
- At least 20 credits must be completed at the institution.
- Elective courses may be selected to meet the 12 credit hour requirement.
- A minimum GPA of 2.0 is required for graduation.
- Students are encouraged to consult with an academic advisor for course selection and planning.

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Appendix D

Code of Ethics for the Nutrition and Dietetics Profession

Effective Date: June 1, 2018

Preamble:
When providing services the nutrition and dietetics practitioner adheres to the core values of customer focus, integrity, innovation, social responsibility, and diversity. Science-based decisions, derived from the best available research and evidence, are the underpinnings of ethical conduct and practice.

This Code applies to nutrition and dietetics practitioners who act in a wide variety of capacities, provides general principles and specific ethical standards for situations frequently encountered in daily practice. The primary goal is the protection of the individuals, groups, organizations, communities, or populations with whom the practitioner works and interacts.

The nutrition and dietetics practitioner supports and promotes high standards of professional practice, accepting the obligation to protect clients, the public and the profession; upholds the Academy of Nutrition and Dietetics (Academy) and its credentialing agency the Commission on Dietetic Registration (CDR) Code of Ethics for the Nutrition and Dietetics Profession; and shall report perceived violations of the Code through established processes.

The Academy/CDR Code of Ethics for the Nutrition and Dietetics Profession establishes the principles and ethical standards that underlie the nutrition and dietetics practitioner’s roles and conduct. All individuals to whom the Code applies are referred to as "nutrition and dietetics practitioners". By accepting membership in the Academy and/or accepting and maintaining CDR credentials, all nutrition and dietetics practitioners agree to abide by the Code.

Principles and Standards:

1. Competence and professional development in practice (Non-maleficence)
Nutrition and dietetics practitioners shall:
   a. Practice using an evidence-based approach within areas of competence, continuously develop and enhance expertise, and recognize limitations.
   b. Demonstrate in depth scientific knowledge of food, human nutrition and behavior.
   c. Assess the validity and applicability of scientific evidence without personal bias.
   d. Interpret, apply, participate in and/or generate research to enhance practice, innovation, and discovery.
   e. Make evidence-based practice decisions, taking into account the unique values and circumstances of the patient/client and community, in combination with the practitioner’s expertise and judgment.
   f. Recognize and exercise professional judgment within the limits of individual qualifications and collaborate with others, seek counsel, and make referrals as appropriate.
   g. Act in a caring and respectful manner, mindful of individual differences, cultural, and ethnic diversity.
   h. Practice within the limits of their scope and collaborate with the inter-professional team.

2. Integrity in personal and organizational behaviors and practices (Autonomy)
Nutrition and dietetics practitioners shall:
   a. Disclose any conflicts of interest, including any financial interests in products or services that are recommended. Refrain from accepting gifts or services which potentially influence or which may give the appearance of influencing professional judgment.
   b. Comply with all applicable laws and regulations, including obtaining/maintaining a state license or certification if engaged in practice governed by nutrition and dietetics statutes.
   c. Maintain and appropriately use credentials.
   d. Respect intellectual property rights, including citation and recognition of the ideas and work of others, regardless of the medium (e.g., written, oral, electronic).
   e. Provide accurate and truthful information in all communications.
   f. Report inappropriate behavior or treatment of a patient/client by another nutrition and dietetics practitioner or other professionals.
   g. Document, code and bill to most accurately reflect the character and extent of delivered services.
   h. Respect patient/client’s autonomy. Safeguard patient/client confidentiality according to current regulations and laws.
   i. Implement appropriate measures to protect personal health information using appropriate techniques (e.g., encryption).

3. Professionalism (Beneficence)
Nutrition and dietetics practitioners shall:
   a. Participate in and contribute to decisions that affect the well-being of patients/clients.
b. Respect the values, rights, knowledge, and skills of colleagues and other professionals.
c. Demonstrate respect, constructive dialogue, civility and professionalism in all communications, including social media.
d. Refrain from communicating false, fraudulent, deceptive, misleading, disparaging or unfair statements or claims.
e. Uphold professional boundaries and refrain from romantic relationships with any patients/clients, surrogates, supervisiors, or students.
f. Refrain from verbal/physical/emotional/sexual harassment.
g. Provide objective evaluations of performance for employees, coworkers, and students and candidates for employment, professional association memberships, awards, or scholarships, making all reasonable efforts to avoid bias in the professional evaluation of others.
h. Communicate at an appropriate level to promote health literacy.
i. Contribute to the advancement and competence of others, including colleagues, students, and the public.

4. Social responsibility for local, regional, national, global nutrition and well-being (Justice)
Nutrition and dietetics practitioners shall:

a. Collaborate with others to reduce health disparities and protect human rights.
b. Promote fairness and objectivity with fair and equitable treatment.
c. Contribute time and expertise to activities that promote respect, integrity, and competence of the profession.
d. Promote the unique role of nutrition and dietetics practitioners.
e. Engage in service that benefits the community and to enhance the public's trust in the profession.
f. Seek leadership opportunities in professional, community, and service organizations to enhance health and nutritional status while protecting the public.

Glossary of Terms:
Autonomy: ensures a patient, client, or professional has the capacity and self-determination to engage in individual decision-making specific to personal health or practice.

Beneficence: encompasses taking positive steps to benefit others, which includes balancing benefit and risk.

Competence: a principle of professional practice, identifying the ability of the provider to administer safe and reliable services on a consistent basis.

Conflict(s) of Interest(s): defined as a personal or financial interest or a duty to another party which may prevent a person from acting in the best interests of the intended beneficiary, including simultaneous membership on boards with potentially conflicting interests related to the profession, members of the public.

Customer: any client, patient, resident, participant, student, consumer, individual/person, group, population, or organization to which the nutrition and dietetics practitioner provides service.

Diversity: "The Academy values and respects the diverse viewpoints and individual differences of all people. The Academy's mission and vision are most effectively realized through the promotion of a diverse membership that reflects cultural, ethnic, gender, racial, religious, sexual orientation, socioeconomic, geographical, political, educational, experiential and philosophical characteristics of the public it serves. The Academy actively identifies and offers opportunities to individuals with varied skills, talents, abilities, ideas, disabilities, backgrounds and practice expertise."

Evidence-based Practice: Evidence-based practice is an approach to health care wherein health practitioners use the best evidence possible, i.e., the most appropriate information available, to make decisions for individuals, groups and populations.

Evidence-based practice values, enhances and builds on clinical expertise, knowledge of disease mechanisms, and pathophysiology. It involves complex and conscientious decision-making based not only on the available evidence but also on client characteristics, situations, and preferences. It recognizes that health care is individualized and ever changing and involves uncertainties and probabilities. Evidence-based practice incorporates successful strategies that improve client outcomes and are derived from various sources of evidence including research, national guidelines, policies, consensus statements, systematic analysis of clinical experience, quality improvement data, specialized knowledge and skills of experts.

Justice (social justice): supports fair, equitable, and appropriate treatment for individuals and fair allocation of resources.
Near-Malfeasence: is the intent to not inflict harm.

References:
http://www.eatinstructedu.org/~media/edui01e00%00/practice/noots%00/standard%00 Bordeaux%00practice/academydefinitionoftermlist.aspx
FORMS

The following forms included in this section are:

(1) Handbook Acknowledgment Form;
(2) Graduation-Employment Relationship Acknowledgement Form;
(3) Confidentiality Acknowledgment Form;

Please read each of these forms carefully before signing. If you have any questions regarding these forms please contact the Nutrition and Dietetics Technician Program Coordinator. All forms must be signed and returned to the Program Coordinator during the initial class of HNTR 1901 - Dietetic Practicum I and in HNTR 2275 – Medical Nutrition Therapy I.
Division of Health and Human Services

Handbook Acknowledgement Form

I, ____________________________, hereby acknowledge that I have received and read a copy of the student handbook for the Nutrition and Dietetics Program.

By signing below, I agree to abide by the requirements, standards, and policies and procedures contained herein, including by reference or hyperlink, and any changes that may occur from time to time. I also understand that I am responsible for understanding the information within this handbook. I acknowledge that any deviation from or violation of the requirements, standards, and policies and procedures contained herein will be subject to disciplinary action, including but not limited to my removal from the academic program. In addition, I acknowledge that revisions to this handbook will be made periodically, with or without prior notice and that I am responsible for checking for updates to program information.

Furthermore, along with abiding by this academic program handbook, I agree to abide by the Columbus State Policies and Procedures, course syllabi, the Columbus State Student Handbook, and the Columbus State Catalog.

I acknowledge that my signature on this form does not guarantee my progression in the academic program.

______________________________  ________________________________
(Student’s Printed Name)       (Student’s CID)

______________________________  ________________________________
(Student’s Signature)      (Date Signed)

______________________________  ________________________________
(Signature of Program Coordinator)    (Date Signed)
Graduation-Employment Relationship Acknowledgement Form

I, _______________________________, hereby acknowledge that I am informed, I understand, and I agree that my graduation from the Nutrition and Dietetics Program and Columbus State does not guarantee my employment in my chosen field of study or otherwise. Furthermore, I also understand that neither the faculty nor staff of Columbus State is responsible for my employment or placement into a job. Therefore, neither Columbus State nor any individual employed by Columbus State is accountable for my employment in my field of study or otherwise. In signing this acknowledgement form I recognize and agree that employment is my own responsibility.

______________________________  ______________________________
(Student’s Printed Name)       (Student’s CID)

______________________________  ______________________________
(Student’s Signature)           (Date Signed)

______________________________  ______________________________
(Signature of Program Coordinator) (Date Signed)
Division of Health and Human Services

Confidentiality Acknowledgement Form

I, ______________________________, hereby acknowledge that I am bound by federal and state laws regarding patient confidentiality, including where applicable the federal Health Insurance Portability and Accountability Act (HIPAA) and its policies.

I acknowledge that I may work with patients in a class, clinical, practicum, internship, or other type of experiential learning experience where I have access to patient’s protected health information. I understand that all medical information is considered confidential and maybe protected by HIPAA. In addition, I acknowledge that I have read the confidentiality statements in this handbook and that it is my responsibility to abide by them. I understand that it is therefore unlawful to disclose a patient’s confidential health information and medical records without consent. I further acknowledge, that it is my professional responsibility and duty to protect the confidentiality of all patient medical records and protected health information with which I have access to.

My signature confirms that I understand and will abide by patient confidentiality and that I understand the consequences of any inappropriate actions regarding patient confidentiality.

__________________________       __________________________
(Student’s Printed Name)       (Student’s CID)

__________________________       __________________________
(Student’s Signature)       (Date Signed)

__________________________       __________________________
(Signature of Program Coordinator)       (Date Signed)