



Hospitality Management: Nutrition and Dietetics Major Associate of Applied Science (A.A.S.)

2018–2019

DESCRIPTION:

The Nutrition and Dietetics A.A.S. degree is a five-semester program that trains students to become food and nutrition practitioners. In addition to the required course work, students complete 450 hours of supervised practice in healthcare, community, and foodservice settings. The major is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). Upon completion of the program graduates take a national exam administered by the Commission on Dietetic Registration (CDR) to obtain the credential of Nutrition and Dietetics Technician Registered (NDTR). For more information, see csc.edu/hospitality.

ADMISSION REQUIREMENTS:

Students must have a minimum cumulative GPA of 2.5 or higher, place into ENGL 1100 and above MATH 1050. Acceptance into the program is conditional based upon the completion of a background check, drug screen, and health record. Students are required to submit a supplemental application for admission, due by May 1st for an Autumn start in the program.

ONGOING REQUIREMENTS:

Students must be accepted into the program (one time per year for an Autumn start) to take any HNTR courses or practicums, with the exception of HNTR 1153-Nutrition for a Healthy Lifestyle. Students must submit required updates for health record. Students must maintain a 76% or higher in all HNTR specific courses and Practicums, and achieve a grade of C or higher in specified Hospitality courses, BIO 2300-Human Anatomy and BIO 2301 -Human Physiology (see Program Handbook for details).

OPPORTUNITIES UPON COMPLETION OF CERTIFICATE:

Career:

Graduates can find employment in hospitals, nursing homes and retirement centers, schools, day-care centers, correctional facilities, Women, Infant, and Children (WIC) programs, Meals on Wheels and other community health programs, food companies and contract food management companies.

Transfer:

Students with a Dietetic Technician Major A.A.S. degree can transfer to The Ohio State University Department of Human Nutrition Didactic Program for a Bachelor of Science in Dietetics, or to Franklin University for a Bachelor's Degree in Healthcare Management.

DEGREE REQUIREMENTS (HOSPITALITY MANAGEMENT: NUTRITION AND DIETETICS MAJOR A.A.S.):

FIRST SEMESTER Courses	Term	Credits	Milestones
HNTR 1153 Nutrition for a Healthy Lifestyle	AU/ SP/SU	3	
HNTR 1901 DIET Practicum I	AU	1.5	<ul style="list-style-type: none"> • Program acceptance required for all practicum courses. Completes required practicum hours/meets ACEND competencies – attends scheduled field trips to a variety of healthcare and community
HOSP 1106B Professional Kitchen Fundamentals	AU	2	
HOSP 1106A Professional Kitchen Fundamentals/Sanitation	AU/SP	2	
COLS 1100 First Year Experience Seminar	AU/SP	1	<ul style="list-style-type: none"> • Achieves ServSafe certification
ENG L1100 Composition I	AU/SP/SU	3	
STAT 1350 Elementary Statistics	AU/SP/SU	3	
First Semester Credits		14.5	

SECOND SEMESTER Courses	Term	Credits	Milestones/Progress Check
HNTR 1902 DIET Practicum II	SP	2	<ul style="list-style-type: none"> • Completes required hours in food service and general nutrition rotations/meets ACEND competencies for food service rotations.
HOSP 1107 Food Principles & Purchasing	SP/SU	4	
HOSP 1109 Basic Food Production	AU/SP	3	
BIO 2300 Human Anatomy	AU/SP/SU	4	
Semester Credits		13	

THIRD SEMESTER Courses	Term	Credits	Milestones
BIO 2301 Human Physiology	AU/SP/SU	4	
MULT 1110 Medical Terminology	AU/SP/SU	2	
MULT 1115 Intro to Helping Skills	AU/SP/SU	3	
SBS elective (select from approved GE-SBS list)	AU/SP/SU	3	<ul style="list-style-type: none"> • Students encouraged to explore transfer opportunities for Bachelor's
Semester Credits		12	

FOURTH SEMESTER Courses	Term	Credits	Milestones
HNTR 2275 Medical Nutrition Therapy Medical Nutrition Therapy I	AU	3	
HNTR 2903 DIET Practicum III A	AU	1	<ul style="list-style-type: none"> • Completes required hours in community nutrition rotations/meets ACEND competencies for community nutrition. • HNTR 2904 – achieves a grade of >85% on computer-based clinical nutrition
HNTR 2904 DIET Practicum III B	AU	1	<ul style="list-style-type: none"> • Completes required hours in community nutrition rotations/meets ACEND competencies for community nutrition. • HNTR 2904 – achieves a grade of >85% on computer-based clinical nutrition competency exam.
HOSP 2224 Hospitality Supervision and Quality Mgmt	AU	3	<ul style="list-style-type: none"> • Achieves National Restaurant Association ManageFirst Certifica-
COMM 2200 Business Communication	AU/SP/SU	3	
HUM elective (select from GE-HUM list)	AU/SP	3	<ul style="list-style-type: none"> • Transfer considerations recommended.
Semester Credits		11	

FIFTH SEMESTER Courses	Term	Credits	Milestones
HNTR 2276 Medical Nutrition Therapy II	SP	3	
HNTR 2277 Dietetic Technician Registration Exam Review	SP	1	<ul style="list-style-type: none"> • A grade of >85% is required on computer based practice registration exam for dietetic technicians. • HNTR 2277 - completes forms required for Commission on Dietetic Registration in preparation for dietetic technician registration exam.
HNTR 2905 DIET Practicum IV	SP	2.5	<ul style="list-style-type: none"> • HNTR 2905 – completes required hours in clinical nutrition rotations/ meets ACEND competencies for clinical nutrition. • HNTR 2905 – achieves a grade of >85% on computer based clinical nutrition competency exam.
HOSP 2219 Food Production & Menu Management	SP	5	
Semester Credits		11.5	
		Total 65	