



PROGRAM OF STUDY PATHWAY TEMPLATES 2019–2020

CAREER FIELD: Health Science

PATHWAY: Allied Health and Nursing

PROGRAM: Dietetic Technician

65-67 Credit Hours - Associate of Applied Science

DIT.S.AAS

HIGH SCHOOL	Freshman	English I (1)	Algebra & Geometry or Algebra I (1)	Physical Science (1)	Social Studies (1)	Health (.5) Physical Education (.5)	Career Field Exploration	Fine Arts/Foreign Language/Business Elective (1)
	Sophomore	English II (1)	Geometry or Algebra II (1)	Biology or Life Science (1)	US History (1)	Technology Elective (1)	Career Pathway Foundation	Fine Arts/Foreign Language/Business Elective (1)
	Junior	English III (1)	Algebra II / Adv Algebra II & Trigonometry (1)	Chemistry (1)	US Govt (.5) Economics and Financial Literacy Social Studies Elective (.5)	Career Tech Health Science (1)	Career Tech Health Science (1)	Career Tech Health Science (1)
	Senior	English IV (1)	College Math or Calculus (1)	Advanced study in Life or Physical Science OR Earth/Space Science (1)	Psychology, Sociology or Social Studies Elective (1)	Career Tech Health Science (1)	Career Tech Health Science (1)	Career Tech Health Science (1)
Take ACT, SAT, or required Sinclair placement test. Visit Sinclair academic advising. Earn high school diploma. Complete pathway as designed.								
COLLEGE	1st Semester	DIT 1105 Introduction to Dietetics (1)	DIT 1210 Medical Terminology for Dietetics (1)	ALH 1101 Introduction to Healthcare Delivery (2)	HMT 1107 Sanitation & Safety (2)	MAT 1130 Mathematics in Health Science(3) OR • MAT 1470 College Algebra (3)		CHE 1111/1211 Introduction to Chemistry I OR General Chemistry I(4)
	2nd Semester	DIT 1630 Nutrition in the Life Cycle (3)	DIT 1635 Community Nutrition (3)	HMT 1101 Basic Culinary Skills (2)	• DIT 1525 Human Nutrition (3)	CHE 1121/CHE 1221 Introduction to Chemistry II OR General Chemistry II(4)		
	3rd Semester	• HMT 1112 Food Principles & Basic Preparation (4)	• ENG 1101 English Composition I (3)	• PSY 1100 General Psychology (3)	DIT 2305 Food, Culture, & Cuisine (2)	DIT 2310 Lab for Food, Culture, & Cuisine (1)		
	4th Semester	DIT 2240 Education Methods & Materials (2)	• DIT 2510 Institutional Foodservice Systems (3)	• DIT 2515 Foodservice Practicum I (1)	DIT 2520 Lab for Foodservice Systems (1)	DIT 2625 Medical Nutrition Therapy I (3)	DIT 2630 Medical Nutrition Therapy Clinical I (3)	DIT 2101 Eating Matters Dining Assistants(1)
	5th Semester	• DIT 2735 Foodservice Organization & Management (3)	DIT 2740 Foodservice Practicum II (1)	DIT 2845 Medical Nutrition Therapy II (3)	DIT 2850 Medical Nutrition Therapy Clinical II (2)	DIT 2855 Dietetics Seminar (1)		
• = Courses guaranteed to transfer to Ohio's public institutions of higher education								
Indicates eligible college course opportunities via Proficiency credit or Articulated Award credit.								
■ Indicates Career-Technical Assurance Guides (CTAG)-approved transfer credit. The high school or career center is responsible for sending the proper documentation, along with the Verification of Course/Program Completion form to the college in order for credits to be posted on a student's transcript.								
Required Courses (credit hours)								
Recommended Elective Courses								

revised 7/23/19

Please note: This template does not provide department approved course sequences for students to follow. That is, the courses may be presented out of order. It is best for students to consult with an academic advisor in order to plan a semester by semester course schedule in order to meet the requirements for their certificates and degree programs.