

**COLLEGE:** Sinclair Community College-MVTP Consortium

**HIGH SCHOOL(S):** Greentree H A, Greene CCC, Greenville H.S.

Ponitz CTC, Kettering H. S., Miami Valley CTC

Stebbins H. S.

**CLUSTER:** Health Science

**PATHWAY:** Allied Health Technology

**PROGRAM:** Dietetics & Nutritional Management - Assoc. of Applied Sc.

**2009-2010** 110 Credit hours - SCC



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ADULT LEARNER ENTRY POINTS

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GRADE		ENGLISH	MATH	SCIENCE	SOCIAL STUDIES	REQUIRED, CAREER & TECHNICAL COURSES RECOMMENDED AND ELECTIVE COURSES				
SECONDARY	9	English I (1)	Integrated Algebra or Algebra I (1)	Physical Science (1)	Social Studies (1)	Health (.5) P E (.5)	Career Exploration integrated with English 9	Elective (1)		
	10	English II (1)	Algebra I or Geometry (1)	Biology (1)	American History (1)	P E (.5) Elective(.5)	Technology Word & Excel (.5) Art (.5)	Elective (1)		
	11	English III (1)	Geometry or Algebra II (1)	Chemistry (1)	American Govt(.5) Social Studies Elective (.5)	College Tech Prep Allied Health Technology (1)	College Tech Prep Allied Health Technology (1)	Elective (1)		
	In 11th grade, assess for college readiness by administering the "ACCUPLACER TEST" (Reading, Math and Writing)									
	12	English IV (1)	Algebra II or Pre College Math Elective (1)	■Human Biology-Anatomy (1)	Elective (1)	College Tech Prep Allied Health Technology (1)	College Tech Prep Allied Health Technology (1)	Elective (1)		
Mandatory College Placement Assessment (Reading, Math and Writing) and Sinclair Academic Advising # + Passage of the State O.G.T. Requirement										
POSTSECONDARY	1st Quarter	Intro to Dietetics DIT109 (2)	Elementary Algebra Mat101 (4)	Intro to Chemistry CHE120 (4)	Medical Terminology for DIT DIT112 (2)	Intro to Health Care Delivery ALH103 (3)				
	2nd Quarter	Human Nutrition DIT129 (5)	Food Sanitation & Safety DIT137 (3)	Intro to Biochemistry CHE122 (4)	Allied Health Informatics ALH 104 (2)	Dining & Kitchen Orientation HMT101 (2)				
	3rd Quarter	●English Composition I ENG111 (3)	Nutrition in the Life Cycle DIT135 (4)	Community Nutrition DIT224 (3)	Basic Food Preparation HMT112/113 (5)					
	4th Quarter	●English Composition II ENG112 (3)	●Interpersonal Communication COM206 (3)	●General Psychology PSY121 (3)	●General Sociology SOC111 (3)	Dietetics Elective DIT (2)	●Humanities Elective HUM (3)			
	5th Quarter	Dietetics Directed Practice I DIT226 (4)	Adv.Food Prep.& Intern. Cuisine DIT208/209 (2+2)	Educational Methods&Materials DIT225 (3)	Food & Culture DIT240 (2)	Medical Nutrition Therapy I DIT221 (3)	Dining Assistant DIT200 (1)			
	6th Quarter	Dietetics Directed Practice II DIT227 (4)	Medical Nutrition Therapy II DIT222 (3)	Food Preparation Dietary Service DIT216/219 (5)	Directed Practice for DIT216 DIT218 (3)					
	7th Quarter	Dietetics Seminar DIT255 (2)	Dietary Organization&Man DIT236 (4)	Directed Practice for DIT236 DIT237 (3)	Dietetics Directed Practice I I I DIT228 (3)	Medical Nutrition Therapy III DIT223 (3)				
<p># The Tech Prep Template is a MAP to Program Course Selection. Academic Advisors will assist students with course selections. Templates are precise for the year stated.</p>				Required Courses						
				Recommended Elective Courses						
				Career and Technical Education Courses						
				Credit-Based Transition Programs (e.g. Dual/Concurrent Enrollment, Articulated Courses 2+2 (+2) (⇔=High School to College) (⇨=Com. College to 4yr. Institution) (■=Opportunity to test out)						
				Mandatory Assessments, Sinclair Academic Advising, and State of Ohio Requirements						