

**Northland Community & Technical College
Dietetic Technology Advisory Board**

Date: Monday, October 25, 2021

Time: 4:30 p.m.

Place: Angie's Zoom Virtual Meeting Link

Attendees: Jodi, Julie, Doris, Angie, Kelli Jo

Agenda

1. Roll call with introductions
2. New Business
 - a. We have a new college president. Dr. Sandi Kiddoo has joined us.
 - b. ACEND
 - c. COVID-19 Update
 - i. Things are status-quo. Practicums in some states are harder to establish.
 - d. Upcoming Cohort
 - i. 28 eligibility surveys were submitted. Angie will be evaluating these this week and sending out letters.
 - e. PT option for students has been approved by our dean and provost. The advising team is using it to guide students. Most students are fitting into this part-time category. All students continue to be non-traditional
 - f. Articulation agreement with UND's CDM program
 - i. Has been renewed and the updated document is on our website.
 - g. MAND
 - i. Planning for the April 2022 meeting is underway. At this point, they are still aiming for an in-person meeting. The dates are April 11-12, 2022 and the location is the Marriott Southwest (Minnetonka).
 - ii. Angie is advocating for inclusivity of the DTR credential in all correspondences.
 - iii. A student board has been established. Northland student and advisory board member, Sarineh Khachatourian, will be representing Northland on the board.
3. Curriculum
 - a. Guest Speakers & Virtual Tours
 - i. Incorporated the [FarmFood360](#) virtual tours into DIET2015 Selection and Procurement discussion. These virtual tours are of Canadian farms, but they are very

good at showing the agricultural practices of farmers. The students are to choose one tour of 9 available (milk & cheese, dairy cow farms, grain farm, egg farms, egg processing facilities, oat farm processing, apple orchard, or pig farm) and discuss the tour, their thought before the tour and why they chose that one, anything that stuck out during the tour that they were unaware of before, thoughts after the tour (did perceptions change), and why it is important as a nutrition & dietetics professional to have at least a general knowledge of the agriculture system within our food supply. Students reported liking this virtual tour.

- ii. They have added tours so Angie will update the choices for the discussion. They now include beef farms, turkey farm, western Canada grain farm.

b. AASC Considerations

- i. Anatomy & Physiology I & II were updated to be 4 credits each during the October meeting. Also, during the October meeting, our new plan for the dietetic technician program to discontinue the requirement of HLTH1106 Therapeutic Communication will begin fall semester 2022. See the attached layout.

c. Preceptors

- i. Continue to be the biggest struggle. The required contract can be a limiting factor. Many facilities want to use their own contract, or the dietitian is in private practice and does not carry the level of insurance needed to cover the students. We must use the MinnState contract.
- ii. There has been good feedback for the preceptor orientation Prezi presentation. There were a few technical difficulties if the preceptor was using a browser other than Chrome or Firefox. However, once they changed browsers, they were able to access the information. The email that is sent with the orientation link provides information on using one of those two browsers for best results.
- iii. Jenn Bratlie, program graduate, will be hosting her 2nd DT student this spring!
- iv. We will be keeping the option for an authentic virtual choice for the Community Practicum (96 hours). As a DTR program, we can allow for up to 100 hours of simulated activity under normal times (not including COVID). Community practicum has been the hardest practicum to implement contracts because many institutions are government facilities that want to use their own contracts or cannot cover the insurance required (food banks/etc.).

- 4. Graduate Updates/Concerns
- 5. Student Updates/Concerns
- 6. Other?
- 7. Summarize meeting

8. Next Meeting: March, 2022
9. Adjourn

AASC Submission – Dietetic Technician Program

Credits for Anatomy & Physiology I & II (BIOL2252 & BIOL2254) will be increasing from 3 credits each to 4 credits each to align with MN Transfer Credits. As a result, the dietetic technician program will eliminate HLTH1126 Therapeutic Communication (2 credits) to keep the program at 67 credits. Please see the attached proposed course map reflecting the discontinuation of HLTH1126 and increased credits associated with the transition from BIOL2252 & BIOL2254 to BIOL2260 & 2262.

*Students who were new to the program Fall 2021 will follow the “old” curriculum, new changes will not affect 2nd year students.

**If the “new curriculum” student has completed the 6 credit Anatomy and Physiology courses (BIOL2252 & 2254), they will also need to complete BIOL2256 Advanced Physiology. The program will then accept BIOL2252, 2254, & 2256 as substitution for BIOL2260 & 2262.

Dietetic Technician – Full-Time Track					
Fall Semester 1			Spring Semester 1		
Course Number	Course Name	Credits	Course Number	Course Name	Credits
BIOL2260	Anatomy & Physiology I	4	BIOL2262	Anatomy & Physiology II	4
BIOL2131	Nutrition	3	MKGT2121	Supervisory Leadership	3
ENGL1111	Composition I	3	CHEM1120	Introduction to Chemistry	4
MATH/Logical Reasoning	Contemporary Math, College Algebra, Pre-Calculus, Statistics, Calculus I, II, or III	3	SOCI1001	Introduction to Sociology	3
			DIET1005	Life Cycle Nutrition	3
	TOTAL	13		TOTAL	17
Summer Semester 1					
Course Number	Course Name	Credits			
PSYC1105	Introduction to Psychology	3			
DIET2000	Community Nutrition	3			
	TOTAL	6			
Fall Semester 2			Spring Semester 2		
Course Number	Course Name	Credits	Course Number	Course Name	Credits
DIET2005	Introduction to Food Production & Food Science	4	DIET2030	Food Service Management (1st 8 weeks)	4
DIET2010	Sanitation & Safety	2	DIET2035	Community Practicum	2
DIET2015	Selection & Procurement	4	DIET2040	Clinical Practicum	4
DIET2020	Nutritional Care	3	DIET2045	Management Practicum (2nd 8 weeks)	4
DIET2025	Medical Nutrition	4			
	TOTAL	17		TOTAL	14

Dietetic Technician – Proposed Part-Time Track					
Fall Semester 1			Spring Semester 1		
Course Number	Course Name	Credits	Course Number	Course Name	Credits
BIOL2252	Anatomy & Physiology I	4	BIOL2254	Anatomy & Physiology II	4
MATH/Logical Reasoning	Contemporary Math, College Algebra, Pre-Calculus, Statistics, Calculus I, II, or III	3	CHEM1120	Introduction to Chemistry	4
			BIOL2131	Nutrition	3
	TOTAL	7		TOTAL	11
Summer Semester 1					
Course Number	Course Name	Credits			
PSYC1105	Introduction to Psychology	3			
ENG1111	Composition I	3			
	TOTAL	6			
Fall Semester 2			Spring Semester 2		
DIET2010	Sanitation & Safety	2	DIET1005	Life Cycle Nutrition	3
DIET2005	Introduction to Food Production & Science	4	MKGT2121	Supervisory Leadership	3
DIET2015	Selection & Procurement	4	SOCI1001	Introduction to Sociology	3
	TOTAL	10		TOTAL	9
Summer Semester 2					
Course Number	Course Name	Credits			
DIET2000	Community Nutrition	3			
	TOTAL	3			
Fall Semester 3			Spring Semester 3		
Course Number	Course Name	Credits	Course Number	Course Name	Credits
DIET2020	Nutritional Care	3	DIET2030	Foodservice Management (1 st 8 weeks)	4
DIET2025	Medical Nutrition	4	DIET2045	Management Practicum (2 nd 8 weeks)	4
DIET2035	Community Practicum	2	DIET2040	Clinical Practicum	4
	TOTAL	9		TOTAL	12

Dietetic Technician – Part-Time Track for CDMs					
Fall Semester 1			Spring Semester 1		
Course Number	Course Name	Credits	Course Number	Course Name	Credits
BIOL2131	Nutrition	3	BIOL2262	Anatomy & Physiology II	4
BIOL2260	Anatomy & Physiology I	4	MATH/Logical Reasoning	Contemporary Math, College Algebra, Pre-Calculus, Statistics, Calculus I, II, or III	3
ENG1111	Composition I	3	DIET1005	Life Cycle Nutrition	3
	TOTAL	10		TOTAL	10
Summer Semester 1					
Course Number	Course Name	Credits			
DIET2000	Community Nutrition	3			
	TOTAL	3			
Fall Semester 2			Spring Semester 2		
CHEM1120	Introduction to Chemistry	4	MKGT2121	Supervisory Leadership	3
DIET2035	Community Practicum	2	SOCI1001	Introduction to Sociology	3
	TOTAL	6		TOTAL	6
Summer Semester 2					
Course Number	Course Name	Credits			
PSYC1105	Introduction to Psychology	3			
	TOTAL	3			
Fall Semester 3			Spring Semester 3		
Course Number	Course Name	Credits	Course Number	Course Name	Credits
DIET2020	Nutritional Care	3	DIET2030	Foodservice Management (1 st 8 weeks)	4
DIET2025	Medical Nutrition	4	DIET2040	Clinical Practicum	4
	TOTAL	7		TOTAL	8

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Brief description of proposed course change:

DIET2020 Nutritional Care (3-credit) & DIET2025 Medical Nutrition (4-credit) currently have the prerequisite of BIOL2254 Anatomy & Physiology II (3-credit). Due to the upcoming Anatomy and Physiology II course changing to a 4-credit course, and the course number being changed to BIOL2262, the prerequisite of BIOL2254 needs to be updated to BIOL2262 in both DIET2020 & DIET2025.

Reason or rationale for course change:

Due to the upcoming credit changes to BIOL2252 & BIOL2254 (Anatomy and Physiology I & II) to become 4 credits each, the dietetic technician program will need to update the prerequisite course number for BIOL2254 Anatomy & Physiology II to the new course code of BIOL2262 for the DIET2020 Nutritional Care and DIET2025 Medical Nutrition courses. See the updated common course outlines attached. We will also need to update the prerequisites on the following websites: [DIET2020 Nutritional Care Course Description](#), DIET2025 [Medical Nutrition Course Description](#), and the [full-time track Semester Schedule Breakdown](#). (Currently the part-time track is only utilized within the department and with the program advisors and it is not published on the website.)

UPDATED COMMON COURSE OUTLINES

DIET2020 Nutritional Care

A. Course Description

Credits: 3

Lecture Hours/Week: 3

Lab Hours/Week: 0

OJT Hours/Week: *. *

Prerequisites:

This course requires all three of these prerequisites

BIOL2131 – Nutrition

BIOL2262 – Anatomy and Physiology II (Minimum grade: 2.0 GPA Equivalent)

CHEM 1020 – Intro to Chemistry

Corequisites: DIET2025

MnTC Goals: None

This course provides students with an understanding of the nutrition care process and the role of the dietetic technician within this process. Skills needed to complete parts of the nutrition care process are developed. The profession of dietetics and the role of the professionals within the field are explored.

B. COURSE EFFECTIVE DATES: Fall Semester, 2022 (8/22/22)

C. OUTLINE OF MAJOR CONTENT AREAS

D. LEARNING OUTCOMES (General)

1. Describe and complete a nutrition screening, and be able to gather the parts of the nutritional assessment for completion of the assessment by the dietitian.

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2. Identify the steps in the Nutritional Care Plan and identify the responsibilities of the dietitian, physician, nurse, and dietetic technician in the plan.
3. Gather and explain anthropometric data including Body Mass Index (BMI), % ideal body weight, % usual body weight, and % weight loss.
4. Explain the variety of methods of gathering food intake information including the 24 hour recall, food frequency, food record, and direct observation.
5. Utilize routine lab values and their nutritional implications and information on food drug interactions and document the information for review by the dietitian.
6. Identify the variety of methods for documentation in the medical record including Assessment, diagnosis, Intervention, Monitoring and Evaluation (ADIME) and Subjective, Objective, Assessment, Plan (SOAP) notes.
7. Evaluate nutrition support and the formulas used in enteral feedings.
8. Distinguish a variety of models for the behavior change in diet counseling and strategies to promote change and assess readiness for change and help clients in goal setting.
9. Describe the federal and state regulation regarding nutritional care in the long term care setting.
10. Understand the functions of the Minimum Data Set (MDS), Care Area Assessment (CAA), and care planning.
11. Describe the role of the certified dietary manager, the dietetic technician, the MDS coordinator, and the dietitian in long term care.
12. (ILO: 5) Summarize the Academy of Nutrition and Dietetics (AND) Scope of Practice (SOP) and the Standards of Professional Performance (SOPP) for the dietitian and the dietetic technician, and the Code of Ethics for the Profession of Dietetics.

E. Minnesota Transfer Curriculum Goal Area(s) and Competencies

None

F. LEARNER OUTCOMES ASSESSMENT

Methods:

1. Exam, objective
2. Class participation
3. Research papers
4. Portfolio assessments
5. Written homework

G. SPECIAL INFORMATION

None noted

DIET2025 Medical Nutrition

A. Course Description

Credits: 4

Lecture Hours/Week: 4

Lab Hours/Week: 0

OJT Hours/Week: *. *

Prerequisites:

This course requires all three of these prerequisites

BIOL2131 – Nutrition

BIOL2262 – Anatomy and Physiology II (Minimum grade: 2.0 GPA Equivalent)

CHEM 1020 – Intro to Chemistry

Corequisites: DIET2020

MnTC Goals: None

This course provides students with an understanding of the role of medical nutrition in the treatment of disease. The diseases discussed will include: diabetes, cardiovascular disease, gastrointestinal disease, cancer, kidney and renal disease.

B. COURSE EFFECTIVE DATES: Fall Semester, 2022 (8/22/22)

C. OUTLINE OF MAJOR CONTENT AREAS

D. LEARNING OUTCOMES (General)

1. Apply concepts from physiology and chemistry to diseases and the appropriate medical nutrition therapy.
2. Modify the general diet for management of diabetes, cardiovascular disease, dysphagia, renal disease, cancers, and liver disease.
3. Explain the dietary treatment for diabetes, gastro-intestinal disease, liver disease, cardiovascular disease, cancer, and dysphagia.
4. Define selected medical terminology, laboratory values, and medications used in the treatment of diabetes, gastro-intestinal disease, cardiac disease, renal disease, cancer, and liver disease.
5. Use the exchange system and carbohydrate counting for diet calculations for diabetes.
6. Utilize the information available at the Academy of Nutrition and Dietetics (AND) Nutrition Care Manual website for planning menus or patient education.
7. Utilize the Evidence Analysis Library available at the AND website for patient education.
8. Determine energy, protein, and fluid requirements using predictive equations.
9. Utilize MyPlate and the Daily Reference Intake (DRI) tables to assess therapeutic diets for nutritional adequacy.
10. (ILO: 5) Describe the Nutrition Care Process and identify the role of the dietetic technician and the dietitian within the process.

E. Minnesota Transfer Curriculum Goal Area(s) and Competencies

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None

F. LEARNER OUTCOMES ASSESSMENT

Methods:

6. Exam, objective
7. Class participation
8. Research papers
9. Portfolio assessments
10. Written homework

H. SPECIAL INFORMATION

None noted