

Criteria A. Appropriateness to Mission

1. Statement of Program Goals and Objectives

Pre-Nutrition & Dietetics A.S.

The mission of the Monterey Peninsula College pre-Nutrition & Dietetics AA/AS degree is to provide the pre-academic background for advancement in the field of dietetics study in nutrition or related fields. This will lead to positions of leadership in health care, education, government, community health and professional organizations. The program is dedicated to excellence in advancing nutrition knowledge, fostering principles of life-long learning, and service to people and society. The goals of the program are:

- To provide students with a high-quality broad-based education that prepares responsible individuals who will contribute to meeting the nutrition, food and health needs of society, upon eventual completion of their 4 year degree.
- To provide a foundation in the physical, biological, and social sciences, that will serve as a stepping-stone of knowledge in nutrition science.
- To provide a foundation of skills in critical thinking, problem solving and principles of life-long learning which will make it possible for students to use the knowledge and skills gained during their education.
- To provide academic and career preparation. An associate degree in nutrition may be earned by students who plan to continue their studies in nutrition at a four-year college/university for a bachelor's degree in dietetics, nutrition science or clinical nutrition.

2. Catalog Description

Pre-Nutrition & Dietetics A.S.

An associate degree in pre-nutrition & dietetics may be earned by students who plan to continue their studies in nutrition at a four-year college/university for a bachelor's degree in dietetics, nutrition science or clinical nutrition. A bachelor's degree from an accredited college/university is required by the Academy of Nutrition and Dietetics for application to hospital internships and to become certified as a Registered Dietitian (RD). As a registered dietitian, an individual will have the opportunity to work in:

Hospitals, HMO's or other health-care facilities, educating patients about nutrition and administering medical nutrition therapy as part of the health-care team. They may also manage the foodservice operations in these settings, as well as in schools, day-care centers and correctional facilities, over-seeing everything from food purchasing and preparation to managing staff.

Agriculture promotion and education, assisting farms and health co-ops with marketing, product development and nutrition education projects.

Sports nutrition and corporate wellness programs, educating clients about the connection between food, fitness and health.

Food and nutrition-related business and industries, working in communications, consumer affairs, public relations, marketing, product development or consulting with chefs in restaurants and culinary schools.

Private practice, working under contract with health-care or food companies, or in their own business. RDs may provide services to foodservice or restaurant managers, food vendors and distributors or athletes, nursing home residents or company employees.

Community and public health settings, teaching, monitoring and advising the public and helping improve their quality of life through healthy eating habits.

Universities and medical centers, teaching physician's assistants, nurses, dietetics students, dentists and others the sophisticated science of foods and nutrition.

Research areas in food and pharmaceutical companies, agricultural companies, universities and hospitals directing or conducting experiments to answer critical nutrition questions and find alternative foods or nutrition recommendations for the public.

3. Program Requirements

Pre-nutrition & dietetics students must earn a grade of "C" or better, or "P" if the course is taken on a pass/no pass basis, is required for each course applied toward the major.

4. Background and Rationale

- A. In 2010, there were 3 sections of Nutrition offered at Monterey Peninsula College. Today, there are 6 sections, 2 of which are online sections and a new class will be added to the Marina Campus in the Spring of 2014. These classes have maintained a steady enrollment and are popular classes.
- B. Currently, the college offers ALL but 3 courses needed to provide a two-year transfer major in pre-Nutrition and Dietetics. By adding the following courses an AA/AS in pre-Nutrition and Dietetics can be provided.

NUTF 2	Introduction to Nutrition, Dietetics and Food	1
NUTF 3	Nutrition Issues	1
NUTF 10	Food Science	2
NUTF 11	Food Science and Safety Laboratory	1

Criteria B. Need

5. Enrollment and Completer Projections
6. Place of Program in Curriculum/Similar Programs
7. Similar Programs at Other Colleges in Service Area
Pre-Nutrition and Dietetics Programs

Program Requirements from Santa Rosa Junior College The requirements for the pre-Nutrition & Dietetics program are: Complete 41 units from

- Pre-Nutrition & Dietetics Major Core Requirements

Nutrition & Dietetics Major Core Requirements - complete 41.0 units		
Course	Description	Units
CHEM 1A	General Chemistry	5.0
CHEM 1B	General Chemistry	5.0
CHEM 8	Introductory Organic Chemistry	5.0
FDNT 10	Elementary Nutrition	3.0
FDNT 61	Nutrition Issues	1.0
FDNT 70	Introduction to Nutrition, Dietetics and Food Service	1.0
FDNT 75	Principles of Food	3.0
LIR 30	Introduction to Information Literacy for Research Projects	1.0
MATH 15	Elementary Statistics	4.0
PHYSIO 1	Human Physiology	5.0
PSYCH 1A	General Psychology	3.0
Complete any combination totaling at least 5.0 units from the following:		
BIO 2.1	Fundamentals of Biology (Cell and Molecular)	5.0
BIO 2.2	Fundamentals of Biology (Evolution, Genetics, and Zoology)	5.0
MICRO 5	General Microbiology	5.0

8. Labor Market Information & Analysis (CTE only)

Employment of Dietetic Technicians is expected to grow by 14% to 19% from 2008–18, much faster than average for all occupations*.

*Source: www.bls.gov/oco/oco20052.htm#29-2051

<http://www.labormarketinfo.edd.ca.gov/cgi/databrowsing/occExplorerQSDetails.asp?searchCriteria=dietetic+technician&careerID=&menuChoice=&geogArea=0601000000&soccode=292051&search=Explore+Occupation> Please see Labor/Job Market Data

9. Employer Survey (CTE only)

CHOMP, Salinas Valley, Watsonville Community, Dominican Hospital, Hazel Hawkins,

10. Explanation of Employer Relationship (CTE only)

11. List of Members of Advisory Committee (will form with #9 list)

12. Recommendations of Advisory Committee (will decide after meeting with facilities from #9 list)

Attachment: Labor/Job Market Data (CTE only)

Attachment: Employer Survey (CTE only)

Attachment: Minutes of Key Meetings

Criteria C. Curriculum Standards

13. Display of Proposed Sequence

Pre-Nutrition & Dietetics Major Associate of Arts - transfer

First Semester

Course #	Course Name	Credits
NUTF 2	Introduction to Nutrition, Dietetics and Food	1
NUTF 1	Nutrition	3
CHEM 1A	General Chemistry	5
ANAT 1	Human Anatomy	2
ANAT 2	Human Anatomy Lab	2
Total Credits		13

Second Semester

Course #	Course Name	Credits
CHEM 1B	General Chemistry	5
PHSO 1	Human Physiology	3
PHSO 2	Human Physiology Laboratory	2
LIBR 50	Introduction to Information Competency and Literacy	1
HOSP 180/NUTF?	Safety & Sanitation with Food Safety	0.5
	Certification	1.5
Total Credits		13

Third Semester

Course #	Course Name	Credits
CHEM 12A	Organic Chemistry 1	5
NUTF 10	Food Science	2
NUTF 11	Food Science and Safety Laboratory For Health Sciences	1
BIOL 25	Applied Microbiology Lecture	3
BIOL 26	Applied Microbiology Laboratory	1
Total Credits		12

Fourth Semester

Course #	Course Name	Credits
MATH 16	Elementary Statistics	4
CSIS 1	Computer Information Systems	3
PSYC 1	General Psychology	3
Total Credits		10

Suggested Electives: **Modified Diets, Medical Nutrition Therapy and Nutrition Issues**

14. Transfer Applicability (if applicable)

Attachment: Outlines of Record for Required Courses

Attachment: Transfer Documentation (if applicable)

Criteria D. Adequate Resources

15. Library and/or Learning Resources Plan
16. Facilities and Equipment Plan
17. Financial Support Plan
18. Faculty Qualifications and Availability

Criteria E. Compliance

19. Based on model curriculum (if applicable)
20. Licensing or Accreditation Standards
21. Student Selection and Fees