

FN A100: CAREERS IN DIETETICS AND FOOD SCIENCE

Item	Value
Curriculum Committee Approval Date	03/12/2025
Top Code	130600 - Nutrition, Foods and Culinary Arts
Units	1 Total Units
Hours	18 Total Hours (Lecture Hours 18; Lab Hours 0)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	No
Basic Skills	Not Basic Skills (N)
Repeatable	No
Open Entry/Open Exit	No
Grading Policy	Standard Letter (S)

Course Description

Exploration of the fields of Dietetics and Food Science/Culinology, including trends, future projections and employment opportunities. Guest speakers and field trips to nutrition services in health care and community agencies and food manufacturing plants are included. Enrollment Limitation: NC A100; students who complete FN A100 may not enroll in or receive credit for NC A100. Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

1. Identify personal education and career goals and outline the necessary steps to achieving them.

Course Objectives

- 1. Describe the members of the dietetic professional team, their role in nutrition services. (SCANS: Information, Systems)
- 2. Identify the careers available at various levels in the food manufacturing industry and their requirements. (SCANS: Information)
- 3. Explain the scope and responsibility of management and nutrition care services within a food service department and in community programs. (SCANS: Systems)
- 4. Discuss the similarities and differences in philosophy of the nutrition care and food manufacturing industry with guest speakers and through round-table seminars. (SCANS: Basic Skills, Thinking)
- 5. Identify and evaluate resource material pertinent to both professions. (SCANS: Information)
- 6. Visit representative establishments within the industries and discuss the operations with key people. (SCANS: Basic Skills)
- 7. Develop personal career goals, and steps to achieve them. (SCANS: Basic Skills, Thinking)

Lecture Content

Nutrition/Dietetics and Food Science Professions - Scope, trends, career opportunities, requirements, and characteristics. Food and Nutrition

information available to professionals and Consumers. Exploration of professional journals and professional organizations, advocacy/volunteerism/inter-relationship of professions. Guest Speakers on Nutrition/Dietetics, Food Science, Nutrition Careers Plan of action to achieve personal career goals TOPIC OUTLINE Introduction/ Overview of Course Class Schedule - Assignments Programs at OCC Dietetics - *Nutrition Care *Food Service Management Didactic Clinical Components of Programs Compare/Contrast Roles, Responsibilities Dietetic Technicians, Dietitians, Nutritionists, Nutrition Educators Course Requirements - Certificate; AS Degree; BS Degree, MS degree Work site Potential for DTR's and RD's Role of other Dietetic Team Members Dietetic Service Supervisors Certified Dietary Managers Food Science Course Requirements - AS Degree; BS Degree Universities collaborating with OCC Program Types and Classifications of Jobs/ Characteristics in the Food Manufacturing Industry Quality Assurance Product Development Quality Control Production Manager Sensory Evaluation Technician Sensory Evaluation expert Technical Sales Statistician Production Line Supervisor Technical Management Product Buyer Packaging Specialist Research Assistant Marketing Researcher Labeling Expert Educational Requirements related to each of the above Work site Potential for Food Science Majors - Salaries - Benefits Guest speakers Student interaction with guests from areas including: Dietetics - both Dietetic Technicians and Dietitians Health Care - Clinical, Management, Community/Wellness, Consulting, Sports/Fitness School Food Service Rehabilitation, Skilled Nursing Facilities, Retirement Facilities Business/Industry/Communications Nutrition Education Agencies - WIC, EFNEP, Head Start, Child Nutrition Food Science Speakers to be selected from the Food Manufacturing Industry in Job Titles as listed under I.B. Information to be gathered by students of each speaker. Type of work being done Preparation required for that job Prior education Previous Work Experience Characteristics Necessary to be successful in job Pros/Cons of that job Resources important to a job search for similar types of work Job opportunities as seen by speaker in related areas What employers look for in new graduates Industry expectations of employees Future trends in this field of work Virtual Field Trips to Food Manufacturing Plants and Health Care Facilities Types of Facilities to be chosen from the Following Health Care Food Manufacturing Distribution Review Summary of Field Trips Review Various Levels of Jobs within Nutrition Dietetics Food Science Review Government Regulations related to Health Care Food Manufacturing Review Various Educational Requirements and Work Experience for these jobs Career Exploration Development Career Center - Resource Library "Discover" Program Library - Professional Journals Students explore one specific job or career of interest, using above resources State Personal Goals - Develop Personal Plan for Career Goals Identify Steps involved in reaching that goal Realistic Time-lines - Resources Available Aptitudes, Skills, Values Assessment Career Planning - Pitfalls to Avoid AS Degree Requirements BS-Transfer Planning How to Succeed in College Resources Available at OCC - Seminars -Tutors, etc. The Job Search - Techniques - Resources The Resume - Techniques Resources Career Portfolios Purpose Process Role of Professional Organizations in one's Career Standard Setting - Educational Requirements - Practice Standards - Membership Standards - Code of Ethics Research/Publication Advocacy - Legislative Issues - Protection of the Public Professional Seminars on Current Issues/Skills update Liaison with other Professions/Networking for Similar Interests Trends for Future Student involvement - Benefits of Volunteering

Lab Content

No lab

Method(s) of Instruction

- Lecture (02)
- DE Live Online Lecture (02S)

Instructional Techniques

Lecture - Discussion - Field trips - Guest Speakers.

Reading Assignments

Professional organization content. Reading career exploration content from OCC career center.

Writing Assignments

Interview a practicing professional - Summarize the interview, given a format Write a summary report on each guest speaker, using report form Complete Career Plan, including a written personal statement 1 hour per week.

Out-of-class Assignments

Professional Interview - find a professional working in the field and interview him/her. Summarize the interview using tool provided in class. Career Center Exploration assignment - using OCC career center tools, explore a chosen career in nutrition and dietetics or food science Career Plan - choose an educational path offered at OCC in nutrition and dietetics or food science; identify educational goals, strengths and weakness, plan coursework, create a personal statement 1 hour per week.

Demonstration of Critical Thinking

Written reports, demonstration of ability to evaluate professional periodicals for different writing styles/levels; field trip and speaker evaluations;

Required Writing, Problem Solving, Skills Demonstration

Evaluate related periodicals, given evaluation tool (SCANS: Basic, Thinking, Information) Interview a practicing professional - Summarize the interview, given format (SCANS: Interpersonal, Systems) Write a summary report on each guest speaker (SCANS: Basic, Information) Write reports of each field trip, given a format (SCANS: Basic, Information)

Eligible Disciplines

Dietetic technician: Any bachelor's degree and two years of professional experience, or any associate degree and six years of professional experience. Dietetics: See nutritional science/dietetics Nutritional science/dietetics: Master's degree in nutrition, dietetics, or dietetics and food administration OR bachelor's degree in any of the above AND master's degree in chemistry, public health, or family and consumer studies/home economics OR the equivalent. (Note: A bachelor's degree in nutrition, dietetics, or dietetics and food administration, and certification as a registered dietician, is an alternative qualification for this discipline.) Master's degree required. Title 5, section 53410.1

Other Resources

1. Professional journals and websites