NUTRITION ASSISTANT - ASSOCIATE IN SCIENCE

Plan Code: 2321

The Nutrition Assistant is a member of the dietetic health care team, functioning under the direction of a Registered Dietitian Nutritionist (RDN). This program instructs the student in nutritional care, teaching techniques, nutrition principles, diet modification, nutritional counseling and food service management. Nutrition Assistants are trained to function as nutritional care specialists in the dietary departments of hospitals, clinics and other health care facilities. For the Nutrition Assistant Program, students must fulfill the Associate Degree requirements (by completing the Certificates of Achievement for the Dietetic Service Supervisor 30-unit program, Nutrition Assistant program courses 13 units and the graduation requirements). Students completing the associate degree, in Nutrition Assistant are eligible for transfer to a four-year university and can continue their education in Dietetics/Food and Nutrition. This degree offers a Registered Dietitian Nutritionist (RDN) pathway.

Program Student Learning Outcomes

- Demonstrate the ability to attain the Institutional Student Learning Outcomes (ISLOs).
- Synthesize the theory and principle of clinical nutrition care.
- Manage a healthcare kitchen to industry standards.
- Develop and conduct a nutrition presentation within a community agency.

Program Requirements

This degree requires the completion of General Education coursework plus the following:

Code Number	Course Title	Units
REQUIRED COURSES		
Complete the 30-unit coursework required for the Dietetic Service Supervisor Program:		
NUTR 20	Nutrition and Life	3
NUTR 21	Food Selection and Meal Preparation	4
NUTR 24	Sanitation, Safety and Equipment	3
NUTR 25	Intro to Food Service/Work Organizations	3
NUTR 28	Food Production Management	3
NUTR 31	Menu Planning and Food Purchasing	3
NUTR 32	Therapeutic Diets	3
NUTR 227	Supervision and Training Techniques	3
NUTR 230A	Clinical Field Experience I	2.5
NUTR 230B	Clinical Field Experience I	2.5
Subtotal Units		**30**
IN ADDITION, complete the following:		
NUTR 34	Advanced Nutrition Care	3
NUTR 35	Advanced Medical Nutrition Therapy	3
NUTR 236	Careers in Nutrition and Dietetics	1
NUTR 240A	Clinical Field Experience II	3
NUTR 240B	Clinical Field Experience II	3
Subtotal Units		**13**
Required Subtotal		**43**
Complete one of the following: [1]		19-39
LBCC General Education (Plan A) (https://lbcc-public.courseleaf.com/academic-requirements/general-education-transfer-degree-certificate-requirements/general-education-plans/plan-a/)		
CSU GE Breadth (Plan B) (https://lbcc-public.courseleaf.com/academic-requirements/general-education-transfer-degree-certificate-requirements/general-education-plans/plan-b/)		
IGETC Pattern (Plan C) (https://lbcc-public.courseleaf.com/academic-requirements/general-education-transfer-degree-certificate-requirements/general-education-plans/plan-c/)		
Electives (as needed to reach 60 degree-applicable units) [2]		
Minimum Degree Total		**60**

[1] Units for the major may be double-counted for LBCC GE, CSU GE, or IGETC; see counselor for limitations.

[2] Elective units from course(s) numbered 1-599, if needed, to reach 60 degree-applicable units.

RECOMMENDED for the Natural Sciences Requirement: BIO 60 Human Biology (preferred), BIO 2 General Microbiology, PHYSI 1 Human Physiology, ANAT 1 Human Anatomy, or any CHEM.

RECOMMENDED for the Proficiency in Mathematics: It is recommended that the student complete this proficiency prior to enrollment in NUTR 28 Food Production Management and NUTR 32 Therapeutic Diets by presenting a passing score on the placement test or successful completion of a mathematics course at the level of elementary algebra (MATH 110 First Course in Algebra) or higher.

DIETETIC SERVICE SUPERVISOR - ASSOCIATE IN ARTS

Plan Code: 1320

This program is a state-approved program meeting federal Omnibus Budget Reconciliation Act (OBRA) and Title 22 requirements of the California State Department of Public Health (CDPH) and Certification Regulation for food service supervisors in general acute care hospitals, acute psychiatric hospitals, skilled nursing facilities, rehabilitation and convalescent hospitals, and intermediate care facilities. In addition, this program is approved by the Association of Nutrition and Foodservice Professionals (ANFP), which administers the credentialing exam for the Certified Dietary Manager (CDM) certification.

Program Student Learning Outcomes

- Demonstrate the ability to attain the Institutional Student Learning Outcomes (ISLOs).
- Synthesize the theory and principle of clinical nutrition care.
- Manage a healthcare kitchen to industry standards.
- Develop and conduct a nutrition presentation within a community agency.

Program Requirements

This degree requires the completion of General Education coursework plus the following:

Code Number	Course Title	Units
REQUIRED COURSES		
NUTR 20	Nutrition and Life	3
NUTR 21	Food Selection and Meal Preparation	4
NUTR 24	Sanitation, Safety and Equipment	3
NUTR 25	Intro to Food Service/Work Organizations	3
NUTR 28	Food Production Management	3
NUTR 31	Menu Planning and Food Purchasing	3
NUTR 32	Therapeutic Diets	3
NUTR 227	Supervision and Training Techniques	3
NUTR 230A	Clinical Field Experience I	2.5
NUTR 230B	Clinical Field Experience I	2.5
Required Subtotal		**30**
Complete one of the following: [1]		19-39
LBCC General Education (Plan A) (https://lbcc-public.courseleaf.com/academic-requirements/general-education-transfer-degree-certificate-requirements/general-education-plans/plan-a/)		
CSU GE Breadth (Plan B) (https://lbcc-public.courseleaf.com/academic-requirements/general-education-transfer-degree-certificate-requirements/general-education-plans/plan-b/)		
IGETC Pattern (Plan C) (https://lbcc-public.courseleaf.com/academic-requirements/general-education-transfer-degree-certificate-requirements/general-education-plans/plan-c/)		
Electives (as needed to reach 60 degree-applicable units)		
Minimum Degree Total		**60**

1 Units for the major may be double-counted for LBCC GE, CSU GE, or IGETC; see counselor for limitations.

2 Elective units from course(s) numbered 1-599, if needed, to reach 60 degree-applicable units.

RECOMMENDED for the Natural Sciences Requirement: BIO 60 Human Biology (preferred), BIO 2 General Microbiology, PHYSI 1 Human Physiology, ANAT 1 Human Anatomy, or any CHEM.

RECOMMENDED for the Proficiency in Mathematics: It is recommended that the student complete this proficiency prior to enrollment in NUTR 28 Food Production Management and NUTR 32 Therapeutic Diets by presenting a passing score on the placement test or successful completion of a mathematics course at the level of elementary algebra (MATH 110 First Course in Algebra) or higher.

RECOMMENDED for the Social Sciences Requirement: SOCIO 1 Introduction to Sociology or PSYCH 1 Introduction to Psychology

DIETETIC SERVICE SUPERVISOR - CERTIFICATE OF ACHIEVEMENT

Plan Code: 3320

This program is a state-approved program meeting federal Omnibus Budget Reconciliation Act (OBRA) and Title 22 requirements of the California State Department of Public Health (CDPH) and Certification Regulation for food service supervisors in general acute care hospitals, acute psychiatric hospitals, skilled nursing facilities, rehabilitation and convalescent hospitals, and intermediate care facilities. In addition, this program is approved by the Association of Nutrition and Foodservice Professionals (ANFP) organization, which administers the credentialing exam for the Certified Dietary Manager (CDM) certification.

Program Student Learning Outcomes

- Synthesize the theory and principle of clinical nutrition care.
- Manage a healthcare kitchen to industry standards.
- Develop and conduct a nutrition presentation within a community agency.

Program Requirements

Code Number	Course Title	Units
REQUIRED COURSES		
NUTR 20	Nutrition and Life	3
NUTR 21	Food Selection and Meal Preparation	4
NUTR 24	Sanitation, Safety and Equipment	3
NUTR 25	Intro to Food Service/Work Organizations	3
NUTR 28	Food Production Management	3
NUTR 31	Menu Planning and Food Purchasing	3
NUTR 32	Therapeutic Diets	3
NUTR 227	Supervision and Training Techniques	3
NUTR 230A	Clinical Field Experience I	2.5
NUTR 230B	Clinical Field Experience I	2.5
Total Units		**30**

FORMULA ROOM TECHNICIAN - CERTIFICATE OF ACHIEVEMENT

Plan Code: 3221

This Certificate of Achievement will prepare an individual to be employed as a Formula Room Technician or Formula Room Human Milk Technician in specialized formula rooms in children hospitals and other health care institutions. The Formula Room Technician is responsible for safe and effective operation of equipment needed to prepare infant formula and maintain sanitation in the preparation room.

Program Student Learning Outcomes

- Evaluate proper safety and sanitation techniques utilized in food service systems.
- Create menus for modified diets in the health care setting.

Program Requirements

Code Number	Course Title	Units
REQUIRED COURSES		
COSA 1	Computer Information Competency	1
NUTR 20	Nutrition and Life	3
NUTR 21	Food Selection and Meal Preparation	4
NUTR 24	Sanitation, Safety and Equipment	3
NUTR 32	Therapeutic Diets	3
NUTR 34	Advanced Nutrition Care	3
Total Units		**17**

CERTIFIED DIETARY MANAGER (CDM) BOARD EXAM PREPARATION - CERTIFICATE OF COMPLETION

Plan Code: 6061

The Certified Dietary Manager program provides topics including information, resources, and insights to facilitate students' preparation for the national credentialing examination for dietary managers in health care institutions. Topics cover the five competency areas included in the Certified Dietary Manager (CDM) Credentialing exam, namely: Nutrition, Foodservice, Personnel and Communications, Sanitation and Food Safety, and Business Operations.

Program Student Learning Outcomes

- Describe the various topics of the CDM Board Exam BluePrint.
- Pass all three sections of the CDM Board Practice Exam including Personnel and Communications section, Sanitation and Food Safety section and Business Operations section with a score of 75% or higher.

Program Requirements

Code Number	Course Title	Hours
REQUIRED COURSES		
NUTR 601	CDM Board Exam Preparation 1	18
NUTR 602	CDM Board Exam Preparation 2	18
Total Hours		**36**

CAKE DECORATING TECHNIQUES - CERTIFICATE OF COMPLETION

Plan Code: 6062

Topics in this program include cake decorating techniques, recipes, tools and skill development, cake decorating, creating cakes with special effects, candy molds, novelties, international styles, delivery, set up techniques and business practices. A variety of icings, designs, and shaping techniques will be covered. Upon successful completion, students will receive a Certificate of Completion in Cake Decorating Techniques.

Program Student Learning Outcomes

- Apply design concepts and techniques in creating cakes/products for special occasions.
- Use a variety of decorating techniques.

Program Requirements

Code Number	Course Title	Hours
REQUIRED COURSES		
FT 651	Cake Decorating Techniques	54
FT 652	Cake Decorating for Special Occasions	54
Total Hours		**108**