

NUTRITION & DIETARY MANAGEMENT AND CERTIFIED DIETARY MANAGER

To nourish, is to flourish! When your body is hungry, it wants nutrients!

| YEAR ONE | | | | | |
|----------|---------|---|---------|------|---------------|
| TERM | CLASS | NAME | CREDITS | DAYS | TIME |
| FALL | HSC 113 | Medical Terminology | 2 | MW | 08:00 - 09:20 |
| | DTM 100 | Nutrition for Foodservice (<i>Hybrid</i>) | 3 | TTH | 08:00 - 09:50 |
| | SDV 101 | How To Be Successful in College | 3 | WWW | WWW |
| WINTER | HSC 201 | Health Care Exploration (<i>Hybrid</i>) | 2 | MW | 08:00 - 09:20 |
| | DTM 110 | Medical Nutrition Therapy (<i>Hybrid</i>) | 3 | TTH | 08:00 - 09:50 |
| | HCM 101 | Safety/Sanitation | 1 | WWW | WWW |
| SPRING | DTM 111 | Foodservice Management and Leadership (<i>Hybrid</i>) | 3 | MW | 08:00 - 09:50 |
| | DTM 112 | Foodservice Systems and Production (<i>Hybrid</i>) | 3 | TTH | 08:00 - 09:50 |
| | CSC 105 | Computer Essentials | 1 | WWW | WWW |
| SUMMER | DTM 113 | CDM Field Experience (160 hours) | 2 | TBD | TBD |

AWARD: CERTIFIED DIETARY MANAGER

| YEAR TWO | | | | | |
|---|---------|------------------------------------|---------|------|------|
| TERM | CLASS | NAME | CREDITS | DAYS | TIME |
| CHOOSE GENERAL EDUCATION COURSES THAT FIT SCHEDULE TOWARD THE AAS DEGREE | | | | | |
| | BIO 175 | Human Anatomy | 3 | | |
| | BIO 176 | Human Anatomy Lab | 1 | | |
| | ENG 105 | Composition I | 3 | | |
| | ENG 106 | Composition II | 3 | | |
| | BIO 178 | Human Physiology | 3 | | |
| | BIO 179 | Human Physiology Lab | 1 | | |
| | SPC 101 | Fundamentals of Oral Communication | 3 | | |
| | BUS 102 | Introduction to Business | 3 | | |
| | PSY 111 | Intro to Psychology | 3 | | |
| | MAT 120 | College Algebra | 3 | | |
| | HSC 212 | Pathophysiology | 3 | | |
| | PSY 121 | Developmental Psychology | 3 | | |



Nutrition & Dietary Management Curriculum

Associate of Applied Science Degree | Total Credits: 66 | Location: Ottumwa Campus | Start Term: Fall Term

TERM I TOTAL CREDITS: 13

| | | | |
|---------|---------------------------------|---|-------------------------------------|
| BIO 175 | Human Anatomy | 3 | <input checked="" type="checkbox"/> |
| BIO 176 | Human Anatomy Lab | 1 | <input checked="" type="checkbox"/> |
| DTM 100 | Nutrition for Foodservice | 3 | <input checked="" type="checkbox"/> |
| ENG 105 | Composition I | 3 | <input checked="" type="checkbox"/> |
| SDV 101 | How To Be Successful In College | 3 | <input checked="" type="checkbox"/> |

TERM II TOTAL CREDITS: 11

| | | | |
|---------|---------------------------|---|-------------------------------------|
| BIO 178 | Human Physiology | 3 | <input checked="" type="checkbox"/> |
| BIO 179 | Human Physiology Lab | 1 | <input checked="" type="checkbox"/> |
| CSC 105 | Computer Essentials | 1 | <input checked="" type="checkbox"/> |
| DTM 110 | Medical Nutrition Therapy | 3 | <input checked="" type="checkbox"/> |
| HCM 101 | Safety/Sanitation | 1 | <input checked="" type="checkbox"/> |
| HSC 113 | Medical Terminology | 2 | <input checked="" type="checkbox"/> |

TERM III TOTAL CREDITS: 9

| | | | |
|---------|---------------------------------------|---|-------------------------------------|
| DTM 111 | Foodservice Management and Leadership | 3 | <input checked="" type="checkbox"/> |
| DTM 112 | Foodservice Systems and Production | 3 | <input checked="" type="checkbox"/> |
| SPC 101 | Fundamentals of Oral Communication | 3 | <input checked="" type="checkbox"/> |

TERM IV TOTAL CREDITS: 11

| | | | |
|---------|----------------------------|---|-------------------------------------|
| DTM 113 | CDM Field Experience | 2 | <input checked="" type="checkbox"/> |
| MAT 120 | College Algebra | 3 | <input checked="" type="checkbox"/> |
| HSC 212 | Pathophysiology | 3 | <input checked="" type="checkbox"/> |
| PSY 111 | Introduction to Psychology | 3 | <input checked="" type="checkbox"/> |

TERM V TOTAL CREDITS: 12

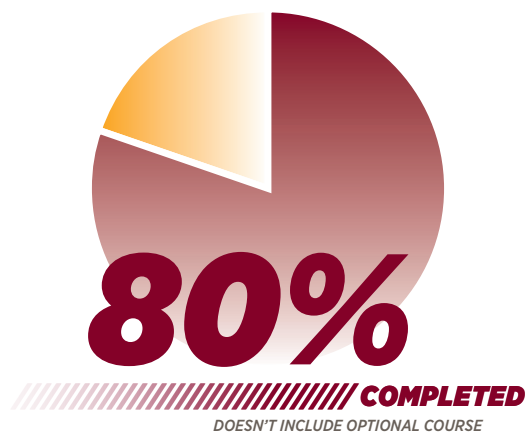
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|---------|---------------------------|---|-------------------------------------|
| BUS 102 | Introduction to Business | 3 | <input checked="" type="checkbox"/> |
| DTM 201 | Food and Culinary Science | 3 | <input type="checkbox"/> |
| DTM 202 | Lifecycle Nutrition | 3 | <input type="checkbox"/> |
| PSY 121 | Developmental Psychology | 3 | <input checked="" type="checkbox"/> |

TERM VI TOTAL CREDITS: 10

| | | | |
|---------|------------------------|---|-------------------------------------|
| PEH 115 | Wellness Education | 3 | <input type="checkbox"/> |
| DTM 203 | Community Nutrition | 3 | <input type="checkbox"/> |
| ENG 106 | Composition II | 3 | <input checked="" type="checkbox"/> |
| HSC 230 | Employment Preparation | 1 | <input type="checkbox"/> |

OPTIONAL COURSE

| | | | |
|---------|-------------------------|---|-------------------------------------|
| HSC 201 | Health Care Exploration | 2 | <input checked="" type="checkbox"/> |
|---------|-------------------------|---|-------------------------------------|



2018-19 College Catalog and Student Handbook. Curriculum is subject to change.

DID YOU KNOW THAT IF YOU'RE TAKING INDIAN HILLS CLASSES WHILE STILL IN HIGH SCHOOL, YOU ALREADY QUALIFY FOR A

\$1,000 SCHOLARSHIP TO INDIAN HILLS

CHECK OUT THE MINIMUM QUALIFICATIONS AND APPLY TODAY: WWW.INDIANHILLS.EDU/SCHOLARSHIPS

