

Santa Rosa Junior College

Program Resource Planning Process

Dietetic Technology 2024

1.1a Mission

The mission of the Dietetic Technician Program is to provide both academic and experiential learning environments that prepare graduates to be competent entry-level nutrition and dietetics technicians, registered.

Our coursework and skill based competency program prepare our graduates to become competent entry-level Dietary Managers or Dietetic Technicians or to continue in higher education in a related field.

1.1b Mission Alignment

Our mission statement is consistent with the District's mission.

THE MISSION OF THE SONOMA COUNTY JUNIOR COLLEGE DISTRICT IS:

Santa Rosa Junior College transforms the lives of our culturally rich student body, employees, and community by cultivating a welcoming and antiracist environment, centered on social responsibility and cultural awareness.

We offer exceptional, inclusive teaching and learning in support of associate degree, certificate, transfer preparation, and workforce preparation, integrated with comprehensive student support services. The program coordinators have attended diversity, equity, and inclusion trainings and implement much they have learned in those trainings into our programs.

1.1c Description

The Dietetic Technology (DT) Program offers classes to qualify students to sit for the Certified Dietary Manager (CDM) credentialing exam through the Association of Foodservice and Nutrition Professionals (ANFP). This certificate represents the qualification to manage foodservice in many locations, including well-paid positions in health care, such as Skilled Nursing Facilities (SNF's), and hospitals. The program was granted approval from ANFP in 2017.

The SRJC DT program has been granted full accreditation for a program to train Dietetic Technicians, Registered (DTR's) by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics (AND) in 2012. ACEND is a nationally recognized accrediting body. The accrediting body based its decision on a peer review of our self-study report which addressed the 2017 ACEND Accreditation Standards, a site visit report and our program's response to this report. PAR (mid-term) accreditation was completed and approved in 2017.

The DT program has recently gone through accreditation (a self-study report which addressed the 2022 ACEND Accreditation Standards, a site visit during March 12th to 14th, 2023, and a site visit report) for continued full accreditation. Final review of all reports will result in a decision to continue to fully accredit our program at the ACEND Board meeting in October, 2023.

The DT program includes completion of the Dietetic Technician Associate Degree major, approved by the California State Chancellor's office in August, 2009. DTR's are trained both to manage foodservice and to work with Registered Dietitians (RD's) in a variety of settings as part of the health care team, providing general, health promoting, disease preventing nutrition screening, counseling, education, and other nutrition services.

1.1d Hours of Office Operation and Service by Location

The DT and Dietary Manager (DM) programs are part of the thirteen programs in the Health Sciences Department. The Health Sciences office is located in the Race Building on the Santa Rosa campus, staffed by four Administrative Assistants and a Student Worker. The hours of operation of the Health Sciences office is Monday through Friday 8 am to 5 pm.

1.2 Program/Unit Context and Environmental Scan

Graduates of both the DM certificate and the DT Associate Degree programs are needed in the healthcare industry, especially as foodservice managers in the Long Term Care (LTC) Skilled Nursing Facilities (SNF). As the population ages, these facilities will continue to grow and have demand for our students. Positions as foodservice managers in both SNF's and in Assisted Living facilities are well paid and REQUIRE a minimum of the Dietary Services Supervisor (DSS) certificate as qualification for management level employment. In California you can have a DSS certificate or a CDM credential, and the profession is beginning to require a CDM to run a foodservice kitchen. It has been reported that students with the CDM credential are more highly regarded, both for initial employment and for career advancement. This has been the case for several of our program grads. Our grads with a CDM credential are getting paid more than others with a DSS certificate.

DIET classes required for either the DM certificate or the DT major are now offered once each year. In the fall, student placements in Supervised Field Experience (SFE) are in healthcare inpatient settings or assisted living facilities. In Spring, SFE are either in long term care or, for the advanced Dietetic Technician classes, in community settings, including schools, senior meal programs, and other health promotion organizations. There continues to be program support from various healthcare organizations and businesses, as evidenced by an enthusiastic advisory committee who wants to continue to support our programs and help market them.

Student enrollment in nutrition programs nationally is down, with SRJC's DM and DT programs included. With continued outreach we hope to increase our student enrollment.

On a positive note, there are many available, well-paying CDM and DTR positions for our program graduates.

One change in the profession is the requirement of RD's to have a Master's degree by 2024. This change does not directly affect our DM and DT programs, but since the path to becoming a RD is now 7 years of higher education, it is predicted that there will be an increase in students enrolling in DM and DT programs.

2.1a Budget Needs

All funds are used extremely effectively with expenses for some items shared with the Foods and Nutrition program when possible and appropriate. To support attendance by

the program coordinators at professional conferences, CTEA mini-grant funds have been used to the maximum amounts available. Strong Workforce Program monies have been used to produce a marketing video for the three SRJC nutrition programs.

The current goal of the Diet programs is to increase program marketing.

Dietetic Technology - FY 2021-22

2.1 Fiscal Year Expenditures

Santa Rosa Campus

Expenditure Category	Unrestricted Funds	Change from 2020-21	Restricted Funds	Change from 2020-21	Total	Change from 2020-21
Faculty payroll	\$122,813.50	7.23%	\$0.00	0.00%	\$122,813.50	7.23%
Adjunct payroll	\$16,844.25	2.60%	\$0.00	0.00%	\$16,844.25	2.60%
Classified payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
STNC payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Student payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Management payroll (and Dept Chairs)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Benefits (3000's)	\$46,420.86	6.39%	\$0.00	0.00%	\$46,420.86	6.39%
Supplies (4000's)	\$488.16	306.80%	\$0.00	0.00%	\$488.16	306.80%
Services (5000's)	\$250.80	>1000%	\$0.00	0.00%	\$250.80	>1000%
Equipment (6000's)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Total Expenditures	\$186,817.57	6.93%	\$0.00	0.00%	\$186,817.57	6.93%

Petaluma Campus (Includes Rohnert Park and Sonoma)

Expenditure Category	Unrestricted Funds	Change from 2020-21	Restricted Funds	Change from 2020-21	Total	Change from 2020-21
Faculty payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Adjunct payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Classified payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
STNC payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Student payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Management payroll (and Dept Chairs)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Benefits (3000's)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Supplies (4000's)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Services (5000's)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Equipment (6000's)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Total Expenditures	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%

Other Locations (Includes the PSTC, Windsor, and other locations)

Expenditure Category	Unrestricted Funds	Change from 2020-21	Restricted Funds	Change from 2020-21	Total	Change from 2020-21
Faculty payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Adjunct payroll	\$4,203.00	8.92%	\$0.00	0.00%	\$4,203.00	8.92%
Classified payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
STNC payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Student payroll	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Management payroll (and Dept Chairs)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Benefits (3000's)	\$822.15	13.40%	\$0.00	0.00%	\$822.15	13.40%
Supplies (4000's)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Services (5000's)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Equipment (6000's)	\$0.00	0.00%	\$0.00	0.00%	\$0.00	0.00%
Total Expenditures	\$5,025.15	9.63%	\$0.00	0.00%	\$5,025.15	9.63%

Expenditure Totals

Expenditure Category	Amount	Change from 2020-21	District Total	% of District Total
Total Expenditures	\$191,842.72	7.00%	\$0.00	0.00%
Total Faculty Payroll	\$143,860.75	6.71%	\$0.00	0.00%
Total Classified Payroll	\$0.00	0.00%	\$0.00	0.00%
Total Management Payroll	\$0.00	0.00%	\$0.00	0.00%
Total Salary/Benefits Costs	\$191,103.76	6.66%	\$0.00	0.00%
Total Non-Personnel Costs	\$738.96	515.65%	\$0.00	0.00%

2.1b Budget Requests

Rank	Location	SP	M	Amount	Brief Rationale
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2.2a Current Classified Positions

Position	Hr/Wk	Mo/Yr	Job Duties
Administrative Assistant	5.00	12.00	Our administrative assistant serves 3 other Health Sciences programs as well as the DM and DT programs. Job duties include helping with our yearly advisory committee meeting, maintaining program websites, helping with faculty evaluations, maintaining survey responses, and helping market nutrition events on campus.

2.2b Current Management/Confidential Positions

Position	Hr/Wk	Mo/Yr	Job Duties
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2.2c Current STNC/Student Worker Positions

Position	Hr/Wk	Mo/Yr	Job Duties
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2.2d Adequacy and Effectiveness of Staffing

The two full-time FDNT and DIET faculty are instructing 5 to 6 classes per semester and handling program coordination duties. There is one administrative assistant who assists the Diet programs, as well as a few of the other Health Sciences programs.

Dietetic Technology - FY 2021-22

2.2 Fiscal Year Employee Data and Calculations

Employee Head Counts

Employee Category	Count	Change from 2020-21	District Total	% of District Total
Contract Faculty	2	0.00%	0	0.00%
Adjunct Faculty	4	0.00%	0	0.00%
Classified Staff	0	0.00%	0	0.00%
STNC Workers	0	0.00%	0	0.00%
Student Workers	0	0.00%	0	0.00%
Mgmt/Admin/Dept Chair	0	0.00%	0	0.00%

Employee FTE Totals

FTE Category	FTE	Change from 2020-21	District Total	% of District Total
FTE-F - Faculty	1.3833	-7.78%	0.0000	0.00%
FTE-CF - Contract Faculty	1.0500	-4.55%	0.0000	0.00%
FTE-AF - Adjunct Faculty	0.3333	-16.67%	0.0000	0.00%
FTE-C - Classified	0.0000	0.00%	0.0000	0.00%
FTE-ST - STNC	0.0000	0.00%	0.0000	0.00%
FTE-SS - Support Staff	0.0000	0.00%	0.0000	0.00%
FTE-SW - Student Workers	0.0000	0.00%	0.0000	0.00%
FTE-M - Management	0.0000	0.00%	0.0000	0.00%
FTE-DC - Department Chairs	0.0000	0.00%	0.0000	0.00%

Student Data

Data Element	Value	Change from 2020-21	District Total	% of District Total
FTES-CR - Credit	12.3000	-27.08%	0.0000	0.00%
FTES-NC - Non-Credit	0.0000	0.00%	0.0000	0.00%
FTES - combined	12.3000	-27.08%	0.0000	0.00%
Students Enrolled/Served	32	-69.81%	0	0.00%

Calculations

Data Element	Value	Change from 2020-21	District Total	% of District Total
FTE-S : FTE-F	8.8916	-20.92%	0.0000	0.00%
FTE-AF : FTE-CF	0.3175	-12.70%	0.0000	0.00%
FTE-F : FTE-SS	0.0000	0.00%	0.0000	0.00%
FTE-F : FTE-M	0.0000	0.00%	0.0000	0.00%
FTE-SS : FTE-M	0.0000	0.00%	0.0000	0.00%
FTE-ST : FTE-C	0.0000	0.00%	0.0000	0.00%
Average Faculty Salary per FTE-F	\$103,995.75	15.71%	\$0.00	0.00%
Average Classified Salary per FTE-C	\$0.00	0.00%	\$0.00	0.00%
Average Management Salary per FTE-M	\$0.00	0.00%	\$0.00	0.00%
Salary/Benefit costs as a % of total budget	99.61%	-0.32%	0.00%	0.00%
Non-Personnel \$ as a % of total budget	0.39%	475.36%	0.00%	0.00%
Restricted Funds as a % of total budget	0.00%	0.00%	0.00%	0.00%

Total Unit Cost per FTE-F	\$138,681.52	16.03%	\$0.00	0.00%
Total Unit Cost per FTE-C	\$0.00	0.00%	\$0.00	0.00%
Total Unit Cost per FTE-M	\$0.00	0.00%	\$0.00	0.00%
Total Unit Cost per FTE-S	\$15,596.97	46.73%	\$0.00	0.00%
Total Unit Cost per student served/enrolled	\$5,995.09	254.45%	\$0.00	0.00%

2.2a Classified Positions Employees paid from a Classified OBJECT code

Name Last	First	Position	Hours	FTE
<< No Employees >>				

2.2b Management/Confidential Positions Employees paid from a Management/Confidential OBJECT code

Name Last	First	Position	Hours	FTE
<< No Employees >>				

2.2c STNC Workers Employees paid from an STNC OBJECT code

Name Last	First	Position	Hours	FTE
<< No Employees >>				

2.2d Student Employees Employees paid from a Student Employee OBJECT code

Name Last	First	Position	Hours	FTE
<< No Employees >>				

2.2e Classified, STNC, Management Staffing Requests

Rank	Location	SP	M	Current Title	Proposed Title	Type
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2.3a Current Contract Faculty Positions

Position	Description
Jill Tarver	<p>Program Coordinator for Dietetic Technology Program - 20% reassigned time.</p> <p>Program coordination for the Dietetic Technician Program involves coordinating with a multitude of professionals in the community, including San Francisco, Lake, Mendocino, Napa, and Marin as well as Sonoma counties to place students each semester in supervised field experiences. In addition, maintenance of records documenting both individual student progress as well as overall program compliance with accreditation standards requiring faculty level expertise.</p>
Jill Harrison	<p>Program Coordinator for Dietary Manager Program - 5% reassigned time. Program coordination for the Dietary Manager Program involves coordinating with a multitude of professionals in the community, including San Francisco, Lake, Mendocino, Napa, and Marin as well as Sonoma counties to place students each semester in supervised field experiences. In addition, maintenance of records documenting both individual student progress as well as overall program compliance.</p>

2.3b Full-Time and Part-Time Ratios

Discipline	FTEF Reg	% Reg Load	FTEF Adj	% Adj Load	Description
Dietary Manager and Dietetic Technician Programs	1.0500	105.0000	0.0000	33.0000	Ratios range from 6.67% to 100% FTEF.

2.3c Faculty Within Retirement Range

2.3d Analysis of Faculty Staffing Needs and Rationale to Support Requests

Dietetic Technology - FY 2021-22

2.3a Contract Faculty Positions

Employees paid from a Contract Faculty OBJECT code

Name Last	First	Position	Hours	HR FTE	DM FTE
Harrison	Jill	Faculty	0.00	0.0500	0.0000
Tarver	Jill	Faculty	0.00	1.0000	0.0000
Totals			0.00	1.0500	0.0000

2.3b Adjunct Faculty Positions Employees paid from an Adjunct Faculty OBJECT code

Name Last	First	Position	Hours	FTE
Berry	Gina		36.00	0.0667
Larson	Melanie		3.00	0.0000
Morris	Mari		57.00	0.1000
Weil	Heidi		84.00	0.1667
Totals			180.00	0.3333

2.3e Faculty Staffing Requests

Rank	Location	SP	M	Discipline	SLO Assessment Rationale
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2.4b Rationale for Instructional and Non-Instructional Equipment, Technology, and Software

2.4c Instructional Equipment Requests

Rank	Location	SP	M	Item Description	Qty	Cost Each	Total Cost	Requestor	Room/Space	Contact
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2.4d Non-Instructional Equipment and Technology Requests

Rank	Location	SP	M	Item Description	Qty	Cost Each	Total Cost	Requestor	Room/Space	Contact
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2.4f Instructional/Non-Instructional Software Requests

Rank	Location	SP	M	Item Description	Qty	Cost Each	Total Cost	Requestor	Room/Space	Contact
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2.5a Minor Facilities Requests

Rank	Location	SP	M	Time Frame	Building	Room Number	Est. Cost	Description
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2.5b Analysis of Existing Facilities

- The Diet programs moved into the Race Building 4079 and use classrooms 4076 and 4077 for classes.

3.1 Academic Quality

The DM and DT programs are working on marketing strategies and have developed new marketing materials to promote our programs. We streamlined our classes to ensure students get the most out of our programs. We implemented an application/cohort system to enhance efficiency. We are waiting to implement the application and cohort system until we increase our enrollment.

Since COVID-19 and based on continual student input, we have kept many of our courses in an online modality. To increase enrollment, we are considering offering our programs in fully online or in hybrid modalities.

3.2 Student Success and Support

As the diversity of our students increases so does our ability to serve diverse populations. Recently we have several students who are bilingual and who are doing internships serving Hispanic and low income communities. The SRJC Nutrition Department also developed a partnership with Student Equity and several DT students have worked for Cal Fresh and volunteered at the SRJC Food Pantry.

Students have support from the Health Occupation Preparation and Education (HOPE) center, tutoring services and disability resources department.

3.3 Responsiveness to Our Community

The DM and DT program coordinators are members of Nutrition and Dietetic Educators and Preceptors (NDEP) group, where they learn what is current in the field of nutrition education. CDR mandates that RD's complete continuing education units every 5 year cycle, which helps our faculty to stay current in the field of nutrition and informed for our students.

Several DM and DT faculty completed the online certification provided by SRJC Distance Education to broaden the choices of DT classes for our students to include hybrid or online modalities. We are listening to input from past, current, and future students that they prefer taking courses in an online format. This is also helpful for students who live outside of Sonoma County.

3.4 Campus Climate and Culture

The DT program coordinator attended and is attending ACEND's 4 part DEI webinar series and has shared learned information to DM and DT program faculty, preceptors, and students.

3.5 Establish a Culture of Sustainability

Sustainability practices in food service has been added as a critical unit in the Food Production Management course (DIET 55). The current ACEND competencies for entry level DTR's include one competency related to practice of sustainable foodservice management.

The Principles of Food class that takes place in the Culinary Building began composting last year and we are continuously recycling in our classroom and offices.

We have several students who are working with the SRJC Food Pantry which receives food donations that gets passed on to students for free.

Paper copying for both assignments and for exams are kept to a minimum. Students are encouraged to minimize paper copying.

4.1a Course Student Learning Outcomes Assessment

Course assessment is completed on a regular basis and is archived in the SRJC SLO Assessment website. Instructors are teaching from course outlines and our course outlines align with our course SLO's, as well as the ACEND competencies for diet techs. The SLO assessments have been used to evaluate each course and its relationship to the other courses in the sequence. We also align our course assessments with the overall program SLO's. All faculty participate in the SLO assessments and they are discussed at nutrition department meetings.

SLO Assessments Completed:

Fall 2021:

DIET/FDNT 70

DIET 50

DIET 107.1

DIET 107.1L

FDNT 60

FDNT 10

FDNT 62

Spring 2022:

DIET 176

DIET 176L

DIET 107.2

DIET 107.2L

DIET 191: Class Cancelled

FDNT 75: Class Cancelled

4.1b Program Student Learning Outcomes Assessment

A plan has been written to assess SLO's for each class as well as to assess Major and Certificate outcomes for the DM and DT programs. A written SLO assessment plan was also used to meet the requirement for accreditation for the DT program by ACEND.

In addition, the program uses information gathered from students, program graduates, and field experience preceptor (supervisor) surveys, to adjust and improve curriculum or other program components, as needed. Surveys from students and supervised field experience preceptors for the last few years have been collected and evaluated. Based on these and other data, updates to the Student Handbook for the Diet Tech program needed to improve the Supervised Field Experience component of the program have been made. Also, objectives that include more clarity linking activities and assignments to competency completion have been written.

4.1c Student Learning Outcomes Reporting

Type	Name	Student Assessment Implemented	Assessment Results Analyzed	Change Implemented
Course	DIET 50 Sanitation & Safety	Fall 2012	Spring 2012	Fall 2013
Course	DIET52 Mgmt Training Technique	Spring 2014	Spring 2014	Spring 2015
Course	DIET 55 Food Production Mgmt	Fall 2011	Spring 2012	Fall 2012
Course	DIET 55L Food Prod Clinical Ex	Fall 2011	Spring 2012	Fall 2012
Course	DIET57 Modified Diets	Spring 2014	Spring 2014	Spring 2015
Course	DIET 70 Intro Nutrition, Diete	Spring 2012	Spring 2012	Fall 2012
Course	DIET 99 Diet Tech Occ Work Exp	Summer 2014	Summer 2014	N/A
Course	DIET 106.1 Supv Field Exp DT1	Fall 2011	Spring 2012	Fall 2012
Course	DIET 106.2 Supv Field Exp DT2	Spring 2011	Fall 2011	Spring 2012
Course	DIET 176 Applied Nutri Therapy	Spring 2011	Fall 2011	Spring 2012
Course	DIET 253 Annual Update DT*	N/A	N/A	N/A

4.2a Key Courses or Services that address Institutional Outcomes

Course/Service	1a	1b	1c	2a	2b	2c	2d	3a	3b	4a	4b	5	6a	6b	6c	7
DIET 106.1: SFE 1		X	X	X	X			X	X	X	X	X	X	X		X
DIET 106.2: SFE 2		X	X	X	X			X	X	X	X	X	X	X	X	X
DIET 176: Applied Nutr Therapy	X	X	X	X					X	X	X	X	X		X	
DIET 50: Safety and Sanitation			X			X			X	X	X			X		X
DIET 52: Mgmt Training	X	X	X	X	X			X	X			X	X			X
DIET 55 and 55L: Food Production Mgmnt	X		X		X				X			X	X	X	X	
DIET 57: Modified Diets	X	X	X		X			X	X	X	X		X	X	X	
DIET 70: Intro to Profession		X	X	X			X	X		X		X				X

4.2b Narrative (Optional)

5.0 Performance Measures

Review and evaluation of the DT program is done both by SRJC and by two outside agencies. ANFP accredits the DM program. Full re-approval of the DM program was received by ANFP in August 2021. The California Department of Public Health was reviewed and passed in 2022 and is good until 2027.

We will be informed of ACEND's decision to grant our DT program full accreditation in October, 2023.

While our Food and Nutrition (FDNT) classes fill, our DM and DT course numbers are a lower than we would like, so we have begun more marketing of the DM and DT programs.

5.1 Effective Class Schedule: Course Offerings, Times, Locations, and Delivery Modes (annual)

DT classes are scheduled with consideration of the needs of students who are concurrently working, either part time or full time. For this reason, as much as possible, classes are offered one day per week, commonly in 2-4 hour blocks, in the afternoon or early evening, when this is practical. This allows students to take classes other than on their day off or in conflict with their regular early morning work schedule. Because many students commute great distances, one day per week is more convenient than multi-day classes. Most students finish the DM certificate in 2 semesters. Most DT students finish the DT associate degree major in 2 years. Classes involving SFE have maximum limits of 20, and comfortably run with far fewer, due to the workload demands of coordinating with community preceptors and appropriate training sites. Program enrollment was significantly increasing, which allowed us to schedule classes once each year rather than every two years as in the past. Previous budget cuts, COVID-19, as well as a national decline in nutrition students, has resulted in a drop in enrollment. We feel online and hybrid class offerings will help increase enrollment in our DM and DT programs. To appeal to students' busy schedules and to students in other geographical locations, we are offering most of our DM and DT courses online.

Dietetic Technology - FY 2021-22 (plus current FY Summer and Fall)

5.1 Student Headcounts The number of students enrolled in each Discipline at first census (duplicated headcount).

Santa Rosa Campus

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0	48	62	0	65	84	4	49	53	0	17	

Petaluma Campus (Includes Rohnert Park and Sonoma)

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0	0	0	0	0	0	0	0	0	0	0	

Other Locations (Includes the PSTC, Windsor, and other locations)

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0	0	0	0	0	0	0	0	0	0	4	

ALL Locations (Combined totals from ALL locations in the District)

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0	48	62	0	65	84	4	49	53	0	21	

5.2a Enrollment Efficiency

Enrollment efficiency in DM and DT classes has recently declined. Again, we feel that online and hybrid class offerings, as well as more program marketing, will help improve our enrollment efficiency.

Dietetic Technology - FY 2021-22 (plus current FY Summer and Fall)

5.2a Enrollment Efficiency The percentage of seats filled in each Discipline at first census based on class limit (not room size).

Santa Rosa Campus

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.0%	62.9%	80.0%	0.0%	79.1%	64.8%	0.0%	58.5%	45.0%	0.0%	41.2%	

Petaluma Campus (Includes Rohnert Park and Sonoma)

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	

Other Locations (Includes the PSTC, Windsor, and other locations)

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	20.0%	

ALL Locations (Combined totals from ALL locations in the District)

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.0%	62.9%	80.0%	0.0%	79.1%	64.8%	0.0%	58.5%	45.0%	0.0%	37.1%	

5.2b Average Class Size

We have begun marketing our programs more and hope to increase class size in our programs again. Supervised Field Experience classes (Diet 107.1/L and Diet 107.2/L) cannot possibly be bigger than 20 students for a lack of SFE settings in the area and because we are accredited for 20 students.

Dietetic Technology - FY 2021-22 (plus current FY Summer and Fall)

5.2b Average Class Size The average class size in each Discipline at first census (excludes cancelled classes).

Santa Rosa Campus

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.0	16.5	20.0	0.0	21.8	15.7	0.0	15.2	10.5	0.0	11.7	

Petaluma Campus (Includes Rohnert Park and Sonoma)

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	

Other Locations (Includes the PSTC, Windsor, and other locations)

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	4.0	

ALL Locations (Combined totals from ALL locations in the District)

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.0	16.5	20.0	0.0	21.8	15.7	0.0	15.2	10.5	0.0	9.8	

5.3 Instructional Productivity

The instructional productivity for the DM and DT programs has always been low, as we are accredited for 20 first year and 20 second year students. As enrollment improves so will our instructional productivity.

Dietetic Technology - FY 2021-22 (plus current FY Summer and Fall)

5.3 Instructional Productivity The ratio of Full-Time Equivalent Students (FTES) to Full-Time Equivalent Faculty (FTEF) in each Discipline at first census.

Santa Rosa Campus

Dietetic Technology		X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
	FTES	0.00	5.42	7.57	0.00	5.87	12.00	0.13	7.13	6.27	0.00	1.53	
	FTEF	0.00	0.62	0.75	0.00	0.62	0.90	0.00	0.52	0.67	0.00	0.27	
	Ratio	0.00	8.76	10.06	0.00	9.48	13.31	0.00	13.76	9.37	0.00	5.71	

Petaluma Campus (Includes Rohnert Park and Sonoma)

Dietetic Technology		X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
	FTES	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	
	FTEF	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	
	Ratio	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	

Other Locations (Includes the PSTC, Windsor, and other locations)

Dietetic Technology		X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
	FTES	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	1.52	
	FTEF	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.05	
	Ratio	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	30.48	

ALL Locations (Combined totals from ALL locations in the District)

Dietetic Technology		X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
	FTEF	0.00	5.42	7.57	0.00	5.87	12.00	0.13	7.13	6.27	0.00	3.06	
	FTEF	0.00	0.62	0.75	0.00	0.62	0.90	0.00	0.52	0.67	0.00	0.32	
	Ratio	0.00	8.76	10.06	0.00	9.48	13.31	0.00	13.76	9.37	0.00	9.60	

5.4 Curriculum Currency

All DT courses, both those required for a certificate or major program course and supporting courses, have been reviewed in the last 6 years or more recently, and changes, including added SLO's, have been submitted to and approved by CRC. Once every second cycle, our DT Advisory Committee reviews each course outline for required program courses during the semester or two before it will be taught to ensure currency according to the industry standards.

Class	Last Approved	SLO's
FDNT 10	S2021	yes
DIET 50	F2019	yes
DIET 52	F2021	yes
DIET 55	F2021	yes
DIET 70	F2019	yes
FDNT 70	F2019	yes
FDNT 75	F2020	yes
DIET 107.1	F2020	yes
DIET 107.1L	F2020	yes
DIET 107.2	F2020	yes
DIET 107.2L	F2020	yes
DIET 176	S2020	yes
DIET 176L	S2020	yes
DIET 191	S2020	yes

5.5 Successful Program Completion

Program requirements are regularly reviewed with students. Student progress is recorded on a "Student Education Plan", that helps the program coordinators keep track of student progress. Students who fail to appear on rosters for required certificate classes during the week prior to the start of a class are contacted to help ensure that they continue and complete the DM and DT programs.

Overall program retention and completion rates have remained steady and are above District average.

Our DM and DT program grads are offered well paid, benefitted positions. In addition, several enrolled students are offered employment in the field prior to completion of the program, while others are continuing with employment that requires certificate completion as a condition of continued employment. Some students completing the certificate are currently employed in foodservice positions where the certificate is valued but is not required for employment.

Dietetic Technology - FY 2020-21 (plus current FY Summer and Fall)

5.6b Successful Course Completion The percentage of students receiving a grade of A,B,C, or CR in each Discipline (duplicated headcount).

Santa Rosa Campus

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.0%	87.5%	90.3%	0.0%	82.1%	93.8%	0.0%	85.1%	75.0%	0.0%	66.7%	

Petaluma Campus (Includes Rohnert Park and Sonoma)

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	

Other Locations (Includes the PSTC, Windsor, and other locations)

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	100.0%	

ALL Locations (Combined totals from ALL locations in the District)

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.0%	87.5%	90.3%	0.0%	82.1%	93.8%	0.0%	85.1%	75.0%	0.0%	72.7%	

5.6 Student Success

Average student retention is 77.3% (Table 5.6a).

Average student success is 72.7%. (Table 5.6b).

Average GPA of students in the DM and DT programs is approximately 3.20. (Table 5.6c).

Dietetic Technology - FY 2020-21 (plus current FY Summer and Fall)

5.6a Retention **The percentage of students receiving a grade of A,B,C,D,CR, or I in each Discipline (duplicated headcount).**

Santa Rosa Campus

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.0%	91.7%	91.9%	0.0%	83.6%	93.8%	0.0%	89.4%	75.0%	0.0%	72.2%	

Petaluma Campus (Includes Rohnert Park and Sonoma)

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	

Other Locations (Includes the PSTC, Windsor, and other locations)

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	100.0%	

ALL Locations (Combined totals from ALL locations in the District)

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.0%	91.7%	91.9%	0.0%	83.6%	93.8%	0.0%	89.4%	75.0%	0.0%	77.3%	

5.6b Successful Course Completion The percentage of students receiving a grade of A,B,C, or CR in each Discipline (duplicated headcount).

Santa Rosa Campus

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.0%	87.5%	90.3%	0.0%	82.1%	93.8%	0.0%	85.1%	75.0%	0.0%	66.7%	

Petaluma Campus (Includes Rohnert Park and Sonoma)[illegible]**Other Locations** (Includes the PSTC, Windsor, and other locations)[illegible]**ALL Locations** (Combined totals from ALL locations in the District)

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.0%	87.5%	90.3%	0.0%	82.1%	93.8%	0.0%	85.1%	75.0%	0.0%	72.7%	

5.6c Grade Point Average The average GPA in each Discipline (UnitsTotal / GradePoints).

Santa Rosa Campus

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.00	3.70	3.41	0.00	3.36	3.84	0.00	3.29	3.68	0.00	2.67	

Petaluma Campus (Includes Rohnert Park and Sonoma)[illegible]**Other Locations** (Includes the PSTC, Windsor, and other locations)[illegible]

ALL Locations (Combined totals from ALL locations in the District)

Discipline	X2019	F2019	S2020	X2020	F2020	S2021	X2021	F2021	S2022	X2022	F2022	S2023
Dietetic Technology	0.00	3.70	3.41	0.00	3.36	3.84	0.00	3.29	3.68	0.00	3.20	

5.7 Student Access

- Students in the DM and DT programs come from a variety of ethnic backgrounds and a significantly broad age range. In 2021-2022, 48.1% of DM and DT students were Hispanic, 30.2% were white. The majority of DM and DT students are female, at 77% of our students. Many DM and DT students are over 20 years of age.

Dietetic Technology - FY 2020-21 (plus current FY Summer and Fall)

5.7a Students Served - by Ethnicity The number of students in each Discipline at first census broken down by ethnicity (duplicated headcount).

ALL Locations (Combined totals from ALL locations in the District)

Dietetic Technology	Ethnicity	2018-19	Percent	2019-20	Percent	2020-21	Percent	2021-22	Percent
	White	57	39.3%	30	28.8%	33	24.3%	32	30.2%
	Asian	6	4.1%	11	10.6%	10	7.4%	7	6.6%
	Black	5	3.4%	3	2.9%	9	6.6%	5	4.7%
	Hispanic	60	41.4%	52	50.0%	51	37.5%	51	48.1%
	Native American	2	1.4%	0	0.0%	3	2.2%	1	0.9%
	Pacific Islander	0	0.0%	0	0.0%	0	0.0%	0	0.0%
	Filipino	1	0.7%	1	1.0%	0	0.0%	4	3.8%
	Other Non-White	2	1.4%	2	1.9%	6	4.4%	0	0.0%
	Decline to state	12	8.3%	5	4.8%	24	17.6%	6	5.7%
	ALL Ethnicities	145	100.0%	104	100.0%	136	100.0%	106	100.0%

5.7b Students Served - by Gender The number of students in each Discipline at first census broken down by gender (duplicated headcount).

ALL Locations (Combined totals from ALL locations in the District)

Dietetic Technology	Gender	2018-19	Percent	2019-20	Percent	2020-21	Percent	2021-22	Percent
	Male	31	21.4%	15	14.4%	28	20.6%	27	25.5%
	Female	113	77.9%	87	83.7%	104	76.5%	77	72.6%
	Unknown	1	0.7%	2	1.9%	4	2.9%	2	1.9%
	ALL Genders	145	100.0%	104	100.0%	136	100.0%	106	100.0%

5.7c Students Served - by Age The number of students in each Discipline at first census broken down by age (duplicated headcount).

ALL Locations (Combined totals from ALL locations in the District)

Dietetic Technology	Age Range	2018-19	Percent	2019-20	Percent	2020-21	Percent	2021-22	Percent
	0 thru 18	2	1.4%	1	1.0%	0	0.0%	6	5.7%
	19 and 20	15	10.3%	10	9.6%	8	5.9%	7	6.6%
	21 thru 25	42	29.0%	30	28.8%	36	26.5%	26	24.5%
	26 thru 30	36	24.8%	18	17.3%	26	19.1%	21	19.8%
	31 thru 35	17	11.7%	15	14.4%	13	9.6%	16	15.1%
	36 thru 40	18	12.4%	13	12.5%	22	16.2%	9	8.5%
	41 thru 45	5	3.4%	1	1.0%	1	0.7%	1	0.9%
	46 thru 50	5	3.4%	4	3.8%	11	8.1%	14	13.2%
	51 thru 60	2	1.4%	7	6.7%	18	13.2%	6	5.7%
	61 plus	3	2.1%	5	4.8%	1	0.7%	0	0.0%
	ALL Ages	145	100.0%	104	100.0%	136	100.0%	106	100.0%

5.8 Curriculum Offered Within Reasonable Time Frame

All required DT courses are offered at least once every 4 semesters, allowing students to complete the DM certificate within 2 or 3 semesters. All required courses for the DT major are offered at least once every four semesters, allowing students to complete this major within this same timeframe. The additional general education requirements for the associate degree make it more likely that some DT students will take longer than 4 semesters to complete.

5.9a Curriculum Responsiveness

DT course curricula are regularly reviewed by the Dietetic Technology Advisory Committee, which is composed of a variety of professionals from the industry including both acute care and long term care healthcare, and four year transfer institutions, among others.

In addition to Advisory Committee review, California State Department of Public Health (CDPH) surveyors review our DM program and all curricula on a regular basis, requiring changes related to demands in the healthcare industry. In preparation for initial accreditation and ongoing every 7 years after full accreditation, ACEND also reviews the DT program and all curricula for the Dietetic Technician students.

At this time, all curriculum has been reviewed and approved both by CDPH reviewers, ACEND reviewers, and the SRJC Curriculum Review Committee.

Diet curricula was developed so that students with more than one career path would share some core classes. This not only maximizes class efficiency but also exposes students to multiple career options and future colleagues with related interests. For example, DM, DT, Nutrition and Dietetics Majors as well as general education students have taken FDNT 75: Principles of Foods. Hospitality, DM, and DT students combine in Food Production Management. Students with a variety of interests have enrolled in DIET 52: Management Training Techniques, though the major focus is on management for a variety of foodservice settings.

5.9b Alignment with High Schools (Tech-Prep ONLY)

There are currently no Diet Tech courses that articulate with the high school curricula. There has been some investigation into articulating DIET 50 with courses offered through the high school culinary programs.

5.10 Alignment with Transfer Institutions (Transfer Majors ONLY)

The DM certificate is not a transfer certificate or major.

Courses required for the DT major align with some required lower division coursework at major CSU campuses. SRJC has obtained articulation agreements with various CSU's, including San Francisco State University, Chico State, Fresno State, and Sacramento State as follows:

FDNT/DIET 70: Intro to the Profession

FDNT 10: Elementary Nutrition

FDNT 75: Principles of Foods

DIET 50: Safety and Sanitation

Both FDNT 10, Elementary Nutrition and FDNT 75, Principles of Foods, have been accepted by the CSU's Lower Division Transfer Program (LDTP).

In addition, non-DT and/or FDNT courses that are required for the DT Major, such as Psych 1A, align with those that articulate with required courses for the Bachelor's level, four year degree.

To ensure as much continued transferability as possible for our students who choose to continue for a four year degree in the field of nutrition or dietetics, we have a member of our Advisory Committee from UC Davis, a common transfer institution for students from SRJC.

5.11a Labor Market Demand (Occupational Programs ONLY)

Food Service Managers:

Sonoma County:

2018 Jobs: 640

2018-2028 Total Job Openings: 820

Annual Job Openings: 82

Food Service Managers:

Bay Area:

2018 Jobs: 14,130

2018-2028 Total Job Openings: 19,300

Annual Job Openings: 1,930

Dietetic Technicians:

Bay Area:

2018 Jobs: 830

2018-2028 Total Job Openings: 810

Annual Job Openings: 81

5.11b Academic Standards

There is only one section of each of the Diet Tech classes, so discussion and comparison among different instructors for a particular course is not relevant. In evaluating instructors, assignments and exams are reviewed to assess the level of difficulty and applicability to development of entry level skills for students in the program. To date there has been a very open, honest discussion with a shared goal of student success among instructors in the Diet Tech program.

6.1 Progress and Accomplishments Since Last Program/Unit Review

Rank	Location	SP	M	Goal	Objective	Time Frame	Progress to Date
0001	Santa Rosa	01	06	Market the DM and DT programs to SRJC students and to Sonoma County residents.	Increase the number of students enrolling in our DM and DT programs.	2023-2024	We have been marketing as much as possible in our introductory nutrition classes, the SRJC campus, local highschools, community events, and healthcare facilities. This has helped increase the interest in our programs.

6.2b PRPP Editor Feedback - Optional

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6.3a Annual Unit Plan

Rank	Location	SP	M	Goal	Objective	Time Frame	Resources Required
0001	Santa Rosa	01	02	Market the DM and DT programs to SRJC students and to Sonoma County residents.	Increase the number of students enrolling in our DM and DT programs.	2024-2025	Program Coordinators' time.
0002	Santa Rosa	02	01	Follow up more with people who show interest in our nutrition programs, and those who take the first few classes of our programs, to continue to pursue their education. Discuss and overcome barriers to continuing their education.	Increase the number of students who complete our DM and DT programs.	2024-2025	Program Coordinators' time.