

National curriculum for the Bachelor's Degree Programme in Nutrition and Health

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Bachelor in nutrition and health

The bachelor in nutrition and health is an education based on profession and development. The fact that it is based on a profession means that the education has an occupation-focused aim and is focused on the development and changes that occur in the field of nutrition and health. The fact that the education is based on development means that it is focused on experimental, development and research work that can clarify current professional development and further development needs in relation to the experiences within the profession.

The degree programme is based on practical knowledge, development knowledge and research knowledge. In the education, knowledge of the profession's values, theories, methods and terms are communicated and developed. The professional content of the degree programme is based on practice as well as experimental, development and research work that reflect the current tendencies within the functions and priorities in the field of the occupation, including changes within the area of nutrition and health.

This is ensured through focus on occupation and development in cooperation with employers, research institutions and other external players.

National and international research results are included in the degree programme and contribute to qualifying the professional practice. In the degree programme, understanding of theory of science and research-methodological insight are developed and communicated at bachelor level.

The bachelor in nutrition and health is organised to develop professional, academic and innovative competencies as a whole and with interaction between theory and practice.

The professional field of a bachelor in nutrition and health

A graduate bachelor in nutrition and health contributes to the fulfilment of the political and social goals which aim to heighten the health status of the general population.

The target areas of the graduate bachelor in nutrition and health include guidance, counselling and intervention in relation to citizens' and patients' possibilities for leading a healthy and active lifestyle. In cooperation with other professionals, the graduate bachelor in nutrition and health has a joint responsibility in relation to advising citizens and establishing a supportive environment, enabling the citizens to make healthy lifestyle choices as regards nutrition and physical activity.

The graduate professional bachelor in nutrition and health undertakes guidance, counselling and intervention as well as production and quality assurance in relation to the population's nutrition and health.

The professional field of a bachelor in nutrition and health includes citizens of all ages and in all social contexts.

The scientific basis of a bachelor in nutrition and health

The professional basis of the nutrition and health degree programme consists of theoretical and practical knowledge within natural and health sciences, social science and human science. The objective of the theoretical and practical teaching is to support the students' development of knowledge, skills and competencies.

Furthermore, the scientific areas will contribute to developing the students' methodological and reflective competencies, enabling the application of knowledge related to communication, teaching, management and treatment within nutrition and health.

Structure of the education

The degree programme is divided into semesters and modules. One semester covers a period of 20 weeks and is divided into two modules. One module is one final entity, where the purpose is for the student to develop an entirety of professional competencies. A module contains theoretical or practical elements or a combination of both.

The degree programme consists of 14 modules. Each module corresponds to 15 ECTS credits, with the exception of module 13 and 14, which correspond to 10 ECTS credits and 20 ECTS credits respectively. The degree programme consists of a common basic part consisting of 3 semesters (6 modules) corresponding to 90 ECTS credits and a specialization part of 4 semesters (8 modules) with 3 fields of study corresponding to 120 ECTS credits.

Each module focuses on a nutritional or health-related theme. The central problem area of the module reflects the occupational aspect and contributes to the clarification of and immersion in the theme, content and learning outcome of the module.

The professional content contributes to the completion of the nutritional and health-related theme and the learning outcome targeted by the module. The content of the subject areas targets the aspects of the nutrition and health professional work that is the focus of the module.

Each module is described according to the profile and learning outcome with reference to the described taxonomy for professional bachelor degree courses in the executive order no. 684 of 27 June 2008 "*Order on accreditation and approval of vocational academy degree courses and professional bachelor degree courses, etc.*" (The Ministry of Education, August 2008).

The degree programme is organised with a starting point in the professional progression from the simple to the complex, within the specific modules as well as in general.

ECTS credits

ECTS credits (European Credit Transfer System) are the value that is ascribed to the education entity for the purpose of describing the work effort required from the student. The degree programme as a whole corresponds to 210 ECTS credits.

One full academic year corresponds to 60 ECTS credits. The full academic year includes the student's study performance in theoretical lectures and practical training. The study performance includes preparation, self-study, lectures and teachings, follow-up work, assignments, projects and examination participation etc.

Modules and fields of study

Basic part – common for all fields of study

The basic part consists of 6 modules.

Module 1: Diet and health

Theme:

The module focuses on nutrition and health in relation to diet and physical activity – the point of departure being the basic theories, terms and methods within the professional field.

The module will work with problem areas related to health promotion and disease prevention, on an individual and societal level, while taking into consideration the official recommendations. Through introduction to the study in nutrition and health along with the organisation of the module, the student will also work with the development of his/her own study competencies.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- Health promotion and disease prevention
- Structure and function of the human body, biochemically and physiologically
- Diet, nutrition, physical activity and health
- Sociological and political science theories to clarify the social inequality in health
- Theory of health education

Skills in:

- Assessing and substantiating diet in relation to specific nutritional recommendations while taking living conditions into consideration
- Applying research methods to assess nutritional problems
- Assessing the significance of differences in living conditions on a person's health status within different social groups

Competence to:

- Qualify one's own study practice and be part of relevant professional and social relations

Scientific areas, ECTS credits:

Nutrition and health	6
Natural and health science	5
Social science	2
Human science	2

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities.

Module 2: Nutrition and learning

Theme:

The module focuses on the influence of nutrition on the body's functions and processes as well as the significance of nutrition for the body's development and prevention of diseases. Furthermore, the module will introduce basic theories on learning in relation to health promotion and health behaviour.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- Physiological and biochemical processes in relation to nutrition
- Diet, smoking, alcohol and exercise in relation to health
- Didactics, learning and guidance theories
- Communication theory

Skills in:

- Assessing nutrition-related problems in individuals and groups
- Applying didactics, learning and guidance theories concerned with processes related to change of health behaviour.

Competence to:

- Identify learning barriers and possibilities associated with changing health behaviour related to nutrition in individuals
- Prepare and assess a guidance plan related to the solution of nutrition-related problems in individuals

Scientific areas, ECTS credits:

Nutrition and health	6
Natural and health science	5
Social science	0
Human science	4

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities.

Module 3: Food and consumption

Theme:

The module focuses on the relationship between consumers and producers of food in a sustainability and market perspective. The themes will cover: food and meal production, food quality and food safety as well as consumption and the political regulation of production and the market.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- The characteristics of select food and ingredients
- The process of food and meal production from ingredient to prepared product
- Culinary quality
- Food safety and packaging
- Sustainability
- Sensory science
- Consumption, consumer politics and marketing in relation to the relevant legislation

Skills in:

- Applying different methods for assessing food and meals in connection with practical problems
- Assessing food safety and packaging in connection with food and meal production
- Assessing and substantiating meal composition for select target groups
- Assessing political handling and regulation of food market and meal production as well as the role of consumers and other players in this connection

Competence to:

- Organise healthy meals while taking sustainability, consumption, market and politics into consideration

Scientific areas, ECTS credits:

Nutrition and health	6
Natural and health science	6
Social science	3
Human science	0

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities. The module is completed with an external examination, where elements from module 1, 2 and 3 can be included.

Module 4: Management, quality and environment

Theme:

The module focuses on organisation and management in relation to health and environmental issues. The module will cover themes concerning cultural change processes in organisations in relation to the implementation of procedures and action plans regarding environment, quality and health.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- Management and organisation theory
- Culture and change processes in organisations
- Quality, service, environment, sustainability and health

Skills in:

- Assessing health and environmental problems in an organisation
- Assessing an organisation in relation to promoting health and environment
- Observing and reflecting practice in an organisation for the purpose of starting a change process within quality, health and environment.
- Assessing the conditions and problems related to change processes in an organisation

Competence to:

- Identify the need for and start health and environmental initiatives in an organisational context

Scientific areas, ECTS credits:

Nutrition and health	7
Natural and health science	3
Social science	5
Human science	0

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities.

Module 5: Inter-disciplinary education – the national health module

Theme:

The module focuses on health professional occupations' different contributions to promoting quality, continuity and inter-disciplinary cooperation for the purpose of qualifying the overall effort and communication in relation to the users of the health sector and health-related tasks in society in general.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- Legal and ethical aspects in the health sector in relation to the execution of one's own occupation in inter-disciplinary work.
- Methods for documenting, developing and ensuring high quality in healthcare
- The structure, organisation and placement of the health sector in society as well as the political and financial framework that forms the basis of the activities of the sector
- The differences in roles and functions across the healthcare sector

Skills in:

- Assessing communication in inter-disciplinary cooperation
- Communicating practical and inter-disciplinary problems and solutions to and with collaboration partners and citizens
- Applying research-based knowledge in relation to health promoting, preventing, diagnosing, treatment-oriented and or rehabilitating tasks

Competence to:

- Participate in inter-disciplinary cooperation to ensure all-encompassing healthcare on the basis of own and other professionals' responsibility and competencies
- Identify, analyse and discuss inter-disciplinary problem areas

Scientific areas, ECTS credits:

Nutrition and health	8
Natural and health science	0
Social science	2
Human science	2
Practice	3

Assessment:

The module is completed with an internal examination.

Module 6: Nutrition and health in a communicative perspective

Theme:

The module focuses on educational theory and practice in relation to communication of nutrition and health. The first internship is implemented as part of the theoretical teaching. The module aims at developing the students' teaching and communication skills to ensure that the student will be able to participate in the professional field and handle communication tasks related to the professional practice.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- Educational theory and practice in relation to communication of nutrition and health
- Psychological, social and political theories in relation to the work with communicating health and nutrition

Skills in:

- Planning, carrying out and evaluating teaching and communication courses in relation to concrete learning objectives
- Performing teaching or communication tasks related to nutrition and health in a given context based on educational, psychological and social theories

Competence to:

- Identify learning needs related to nutrition and health
- Handle educational practice related to nutrition and health

Scientific areas, ECTS credits:

Nutrition and health	4
Natural and health science	0
Social science	2
Human science	4
Internship	5

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities. The module is completed with an external examination.

In order to pass the external examination, it is required that the student has completed the internship, at a site of internship that has been approved by the educational institution.

Health promotion, disease prevention and communication

This field of study consists of 8 modules.

Module 7: Theory of science and methodology

Theme:

The module focuses on problems related to theory of sciences as well as quantitative and qualitative research methods in relation to the field of study. In the module, the student will work with applying scientific research methods and documentation methods.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- Theory of science and ethics
- Concepts within quantitative and qualitative methods

Skills in:

- Applying and assessing existing studies and research results, quantitative as well as qualitative, in relation to the chosen field of study
- Applying statistics as a working tool in relation to the student's chosen field of study
- Planning, generating and preparing empirical methods in relation to the chosen field of study.

Competence to:

- Handle simple quantitative and qualitative studies in relation to the chosen field of study

Scientific areas, ECTS credits:

Nutrition and health	6
Natural and health science	3
Social science	3
Human science	3

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities.

Module 8: Life cycle, nutrition and health

Theme:

The module focuses on health and diet habits within selected groups in society. Furthermore, the students will work with examples of specific nutritional needs and physiological changes throughout life. On the basis of these examples, the students will work with dietary counselling in relation to food habits and meal culture.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- Physiological changes throughout life
- Health and eating habits within groups in society
- Meal culture and eating habits in relation to life situation

Skills in:

- Determining nutritional status
- Selecting, applying and assessing existing materials, studies and research results
- Preparing and substantiating suggestions for changes in lifestyle

Competence to:

- Organise, carry out and evaluate dietary counselling for specific target groups with different nutritional needs while taking ethical, psychosocial, cultural and financial conditions into consideration.

Scientific areas, ECTS credits:

Nutrition and health	6
Natural and health science	3
Social science	3
Human science	3

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities. The module is completed with an external examination, which includes elements from modules 7 and 8.

Module 9: Internship

Theme:

The module focuses on gaining practical experience with health education possibilities when dealing with nutritional and health-related problems within specific target groups. An internship with focus on communication is incorporated in the module. During the internship, the student will experience a progression from observation to reflection within the professional field.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- Theory of health education in relation to nutrition and health
- The professional conversation and communication techniques

Skills in:

- Communicating occupational professional knowledge
- Applying relevant information materials
- Mastering the methods and tools of the occupation
- Reflecting on the occupational practice and own learning needs

Competence to:

- Apply and evaluate information material on nutrition and health while taking a given problem and target group into consideration
- Participate in the occupation's daily activities and cooperation with colleagues

Scientific areas, ECTS credits:

Nutrition and health	3
Natural and health science	0
Social science	0
Human science	2
Internship	10

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities. The module is completed with an external examination.

Module 10: Physical activity in relation to health promotion and prevention

Theme:

The module focuses on physical activity in reference to norms, understanding and perceptions of health and health promotion. Different training methods are included in the module, in theory as well as in practice.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- Physiological adaptations in training
- The significance of physical activity, athletics, sport and exercise in an educational and societal perspective
- Different training methods in theory and practice
- Connection between diet, nutrition and physical activity

Skills in:

- Planning, carrying out and evaluating activity and training programmes for relevant target groups
- Carrying out simple measurements of work capacity and work load
- Drawing up all-encompassing plans for diet and physical activity
- Applying health profiles as a method and management tool
-

Competence to:

- Handle and start health-promoting initiatives with nutrition and physical activity as a starting point
- Develop, carry out and evaluate all-encompassing diet and training programmes.

Scientific areas, ECTS credits:

Nutrition and health	6
Natural and health science	4
Social science	3
Human science	2

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities.

Module 11: Innovation, project management and intervention

Theme:

The module focuses on innovation and will include project work regarding intervention, health promotion and prevention while taking the citizen's living conditions into consideration as well as including relevant legislation and ethics. The project can be focused on the private as well as the public sector.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- Methods to work in a project-based fashion
- Innovation and project management
- Legislation relating to the citizen's rights as well as operating a business
- Market and competitive conditions
- Marketing of new products and concepts
- Ethical dilemmas in relation to intervention

Skills in:

- Working in a project-based fashion
- Analysing and evaluating product and consumer profiles
- Documentation and quality assurance in relation to intervention initiatives

Competence to:

- Intervene with regard to health promotion and prevention at an individual, group and organisational level
- Handle and identify problems related to intervention and the complex interaction regarding the citizens' motivation for changes while taking their life situation into consideration
- Develop and evaluate concepts for product and consumer profiles
- Select relevant research results

Scientific areas, ECTS credits:

Nutrition and health	6
Natural and health science	3
Social science	2
Human science	4

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities. The module is completed with an external examination, which contains elements from modules 10 and 11.

Module 12: Internship: Health promotion, prevention and communication

Theme:

The module focuses on gaining practical experience from the occupational field. The internship is included in the module, where nutrition and health are in focus in connection with health promotion and prevention. During the internship, there will be a progression from observation to reflection to independent execution within the occupational field.

After having completed the module, the student will have achieved the following learning outcome:

Skills in:

- Selecting and applying relevant methods and tools during execution of the occupational practice
- Assessing the practical and theoretical problems of the occupation
- Substantiating and selecting relevant occupational solution models for health promotion and prevention
- Selecting, applying and assessing existing materials, studies and research results for solutions to practical problems
- Mastering the methods and tools of the occupation
- Reflecting on the practice of the occupation

Competence to:

- Handle development-oriented situations in an occupational connection
- Independently participate in professional and inter-disciplinary cooperation and take on responsibility within the framework of professional ethics
- Display professionalism and competence to take action in relation to occupational practice
- Identify own learning needs and develop own knowledge, skills and competencies in relation to the occupation.
- Participate in the occupational daily activities and cooperation with colleagues.

Scientific areas, ECTS credits:

Nutrition and health	3
Natural and health science	0
Social science	0
Human science	0
Practical placement	12

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities. The module is completed with an internal examination.

Module 13: Nutrition and health; practical, development and research knowledge

Theme:

The optional module aims at developing nutritional and health-related skills and knowledge within occupational activities, on a national as well as an international level. The module reflects current health-related themes and challenges within the field of nutrition and health as well as on a societal level. The module has access for students from all health educations at university colleges in Denmark.

The optional module can be organised as independent practical education or theoretical self-study. As such, the module must be approved by the educational institution prior to commencement.

Scientific areas, ECTS credits:

Nutrition and health	10
Natural and health science	0
Social science	0
Human science	0

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities.

Module 14: Bachelor project

Theme:

In the bachelor project, the student discusses a problem area of his/her own choosing, which has been preapproved by the educational institution and is within the selected field of study. The bachelor project must include application of scientific methods and incorporation of practical experience.

After having completed the module, the student will have achieved the following learning outcome:

Competence to:

- Independently identify and incorporate relevant aspects in relation to the chosen problem areas
- Generate and incorporate empirical methods in relation to the problem area of the project
- Select, assess and handle existing materials, studies and research results related to the problem area of the project

Scientific areas, ECTS credits:

Nutrition and health	20
Natural and health science	0
Social science	0
Human science	0

Assessment:

The bachelor project is completed with an external examination, where the written project and the oral examination are assessed as a whole.

Management - food and service

This field of study consists of 8 modules.

Module 7: Theory of science and methodology

Theme:

The module focuses on problems related to theory of science as well as quantitative and qualitative research methods in relation to the field of study. In the module, the student will work with application of scientific research methods and documentation methods.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- Theory of science and ethics
- Terms within quantitative and qualitative methods

Skills in:

- Applying and assessing existing studies and research results, quantitative as well as qualitative, in relation to the chosen field of study
- Applying statistics as a working tool in relation to the student's chosen field of study
- Planning, generating and preparing empirical methods in relation to the chosen field of study.

Competence to:

- Handle simple quantitative and qualitative studies in relation to the chosen field of study

Scientific areas, ECTS credits:

Nutrition and health	6
Natural and health science	3
Social science	3
Human science	3

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities.

Module 8: Meals, food and service – technology and consumer perspective

Theme:

The module focuses on healthy meals, food and service while taking users and technological possibilities into consideration. The module will include work with concepts based on value-based parameters such as sustainability, environmental and health promotion as well as quality. Furthermore, the module will include work with management and production technology.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- Meal, food and service concepts
- Management of meal and food production and service concepts
- Production methods and equipment and distribution
- Meal, food and service in a consumer perspective
- Value-based parameters in relation to meal, food and service concepts
- Environmental consequences of production

Skills in:

- Assessing processes with reference to quality, environment, hygiene and health
- Choosing production methods and equipment while taking work environment, environment and health promotion into consideration

Competence to:

- Handle simple management tasks related to meal and food production, service tasks, the technological possibilities and users preferences.

Scientific areas, ECTS-credits:

Nutrition and health	7
Natural and health science	5
Social science	3
Human science	0

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities. The module will be completed with an external examination, which will contain elements from modules 7 and 8.

Module 9: Internship

Theme:

The module focuses on gaining practical experience in handling nutritional and health-related problems in the work with meal, food or service concepts. An internship with focus on management, production and business culture as well as customer groups is included in the module. During the internship, there will be progression from observation to reflection within the professional field.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- Management in practice
- Business culture in practice
- Meal, food or service concepts in practice
- The significance of the customer group to the business
- Production in practice

Skills in:

- Applying concepts in relation to food and meal production, food handling or service tasks
- Assessing the connection between production, business culture and customer group
- Mastering the methods and tools of the occupation
- Reflecting on the occupational practice and own learning needs

Competence to:

- Handle simple management tasks in practice
- Participate in the business' daily activities and cooperation with colleagues

Scientific areas, ECTS credits:

Nutrition and health	3
Natural and health science	0
Social science	2
Human science	0
Internship	10

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities. The module is completed with an internal examination.

Module 10: Management, quality assurance and economics

Theme:

The module focuses on management and quality assurance of the daily operation with reference to meal solutions, food production and service tasks. The module will include work with the connection between management and communication in relevant organisations as well as management and communication tools in relation to working environment. Furthermore, there will be work with financial management.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- Principles of business economics
- Accounts, budgets and budgetary control
- Management, quality assurance and administration
- Standards for quality assurance and quality development
- Change processes and competence development in a company
- Legislation relating to physical and psychological working environment

Skills in:

- Planning, substantiating and carrying out management tasks related to meal and food production as well as service
- Applying and assessing relevant financial principles and possibilities
- Applying quality, hygiene and environmental management tools in relation to meal and food production and service
- Applying management tools in relation to working environment and personnel policy
- Applying financial management as a tool in the daily activities

Competence to:

- Handle communication and management tasks in connection with meal and food production as well as solution of service tasks
- Develop and evaluate management tasks related to meal and food production and service

Scientific areas, ECTS credits:

Nutrition and health	7
Natural and health science	2
Social science	4
Human science	2

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities.

Module 11: Innovation, project management and concept development

Theme:

The module focuses on innovation and will include project work with meal, food and service concepts based on societal, market and consumer conditions. Furthermore, the module will include work with relevant national and international legislation as well as market and competitive conditions including marketing.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- Methods for project work
- Innovation and project management
- Legislation related to citizens' rights as well as running a business
- Market and competitive conditions
- Marketing of new products and concepts
- Ethical dilemmas in relation to management

Skills in:

- Project work
- Analysing and evaluating product, consumer and business profiles as well as marketing strategy

Competence to:

- Independently initiate, carry out and handle complex situations related to new products within meals, food and service
- Handle and identify problems related to innovation, concept development and market
- Develop and evaluate product, consumer and business profiles
- Select relevant research results

Scientific areas, ECTS credits:

Nutrition and health	6
Natural and health science	3
Social science	4
Human science	2

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities. The module is completed with an external examination, which contains elements from modules 10 and 11.

Module 12: Internship: Management, food and service

Theme:

The module focuses on gaining practical experience from the occupational field. The internship is included in the module, where nutrition and health are in focus in connection with health promotion and prevention. During the work internship, there will be progression from observation to reflection to independent execution of work within the occupational field.

After having completed the module, the student will have achieved the following learning outcome:

Skills in:

- Selecting and applying relevant methods and tools during execution of the occupational practice
- Assessing the practical and theoretical problems of the occupation
- Substantiating and selecting relevant occupational solution models for management, food and service
- Selecting, applying and assessing existing materials, studies and research results for solutions to practical problems
- Mastering the methods and tools of the occupation
- Reflecting on the practice of the occupation

Competence to:

- Handle development-oriented situations in an occupational connection
- Independently participate in professional and inter-disciplinary cooperation and take on responsibility within the framework of professional ethics
- Display professionalism and competence to take action in relation to occupational practice
- Identify own learning needs and develop own knowledge, skills and competencies in relation to the occupation.
- Participate in the occupational daily activities and cooperation with colleagues

Scientific areas, ECTS credits:

Nutrition and health	3
Natural and health science	0
Social science	0
Human science	0
Practical placement	12

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities. The module is completed with an internal examination.

Module 13: Nutrition and health; practical, development and research knowledge

Theme:

The optional module aims at developing nutritional and health-related skills and knowledge, on a national as well as an international level. The module reflects current health-related themes and challenges within the field of nutrition and health as well as on a societal level. The module has access for students from all health educations at University Colleges in Denmark.

The optional module can be organised as independent practical education or theoretical self-study. As such, the module must be approved by the educational institution prior to commencement.

Scientific areas, ECTS credits:

Nutrition and health	10
Natural and health science	0
Social science	0
Human science	0

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities.

Module 14: Bachelor project

Theme:

In the bachelor project, the student discusses a problem area of his/her own choosing, which has been preapproved by the educational institution and is within the selected field of study. The bachelor project must include application of scientific methods and incorporation of practical experience.

After having completed the module, the student will have achieved the following learning outcome:

Competence to:

- Independently identify and incorporate relevant aspects in relation to the chosen problem areas
- Generate and incorporate empirical methods in relation to the problem area of the project
- Select, assess and handle existing materials, studies and research results related to the problem area of the project

Scientific areas, ECTS credits:

Nutrition and health	20
Natural and health science	0
Social science	0
Human science	0

Assessment:

The bachelor project is completed with an external examination, where the written project and the oral examination are assessed as a whole.

Clinical Dietetics

This field of study consists of 8 modules.

Module 7: Theory of Science and Methodology

Theme:

The module focuses on problems related to theory of sciences as well as quantitative and qualitative research methods in relation to the field of study. In the module, the student will work with application of scientific research methods and documentation methods.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- Theory of science and ethics
- Terms within quantitative and qualitative methods

Skills in:

- Applying and assessing existing studies and research results, quantitative as well as qualitative, in relation to the chosen field of study
- Applying statistics as a working tool in relation to the student's chosen field of study
- Planning, generating and preparing empirical methods in relation to the chosen field of study.

Competence to:

- Handle simple quantitative and qualitative studies in relation to the chosen field of study

Scientific areas, ECTS credits:

Nutrition and health	6
Natural and health science	3
Social science	3
Human science	3

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities.

Module 8: Dietetic treatment and nutritional therapy

Theme:

The module focuses on the clinical dietician's function in connection with the treatment of patients. The module will include work with individual and group counselling with reference to dietetic treatment and lifestyle intervention while taking ethical, psychological, social, cultural and financial conditions into consideration. Furthermore, there will be work with the problems concerning covering the patients' nutritional needs, for example in the shape of nutritional therapy.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- The function of the clinical dietician in the cooperation with patients and other health professionals
- Diet anamnesis, diet research methods and biological parameters
- Principles for dietetic treatment and nutritional therapy
- Principles for dietetic treatment of obesity, cardiovascular disease and diabetes mellitus
- Common diseases and pharmacological treatment of these diseases
- The professional conversation in relation to dietetic treatment

Skills in:

- Assessing nutritional status and risks,
- Applying health psychological and educational theories, terms and methods in relation to the dietetic work
- Selecting, applying and assessing principals for dietetic treatment and nutritional therapy for patients while taking family, ethical, psychological, social, cultural and financial conditions into consideration

Competence to:

- Carry out, evaluate and document dietetic treatment and nutritional therapy for a specific patient or groups of patients

Scientific areas, ECTS credits:

Nutrition and health	6
Natural and health science	4
Social science	2
Human science	2
Practice	1

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities. The module is completed with an external examination, which contains essential elements from modules 7 and 8.

Module 9: internship

Theme:

The module focuses on the clinical dietician's work in practice. The working areas are challenges related to the patient group represented at the site of the internship. The site of the internship is involved in the evaluation of the module. During the internship, there will be a progression from observation to reflection and practice within the field of clinical dietetics.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- The field of practice within clinical dietetics work
- Documentation within the health authorities
- The meeting between the clinical dietician, the patient and the relatives
- Reflecting on the occupational practice and own learning needs

Skills in:

- Assessing the clinical dietician's occupation and work within a given organisational framework
- Planning, carrying out and evaluating dietetic counselling and nutritional therapy in practice
- Applying the documentation system of the health authorities in relation to a given dietetic treatment
- Mastering the methods and tools of the occupation

Competence to:

- Assess a patient's nutritional status and risk as well as carry out nutritional therapy and dietetic treatment
- Handle relevant information from the medical record and enter notes in the medical record
- Participate in the daily activities and cooperation with colleagues

Scientific areas, ECTS credits:

Nutrition and health	0
Natural and health science	0
Social science	0
Human science	0
Practical placement	15

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities. The module is completed with an internal clinical examination.

Module 10: Dietetic treatment for patients with specific diseases

Theme:

The module focuses on the problems regarding covering the patient's nutritional needs in relation to the patient's disease, such as gastroenterological and nephrological diseases. Furthermore, the module focuses on the preparation and use of guidance materials in connection with the dietetic treatment while taking ethical, psychological, social, cultural and financial conditions into consideration.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- Dietetic treatment and pharmacological treatment in relation to specific diseases, such as gastroenterological and nephrological diseases
- Guidance materials in connection with dietetic treatment

Skills in:

- Planning dietetic and health educational interventions
- Planning and quality development of guidance materials for patients, patient groups and relatives while taking ethical, psychological, social, cultural and financial conditions into consideration
- Selecting and preparing guidance materials in connection with dietetic treatment while taking the resources of the target group into consideration

Competence to:

- Plan, carry out, evaluate and document specific dietetic treatment of the patient while taking ethical, psychological, social, cultural and financial conditions into consideration

Scientific areas, ECTS credits:

Nutrition and health	4,5
Natural and health science	4
Social science	2
Human science	3
Practice	1,5

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities.

Module 11: Dietetic treatment and specific project focus

Theme:

The module focuses on problems regarding covering the patient's nutritional needs in relation to illness, such as oncological, rheumatologic, geriatric, paediatric and mental diseases. Furthermore, the module will include specific project work on the dietetic treatment of the actual patient and patient group while taking ethical, psychological, social, cultural and financial conditions into consideration.

After having completed the module, the student will have achieved the following learning outcome:

Knowledge and understanding of:

- Methods for project work
- Legislation regarding the patients' rights
- Dietetic treatment and pharmacological treatment in relation to specific diseases, such as oncological, rheumatologic, geriatric, paediatric and psychological diseases
- Ethical dilemmas in relation to dietetic treatment of patients

Skills in:

- Project work
- Setting a dietetic treatment plan for patients with specific diseases
- Applying the professional conversation in relation to the patient's dietetic treatment

Competence to:

- Handle the complex interaction regarding the patient's motivation for changing diet while taking living conditions into consideration
- Select relevant research results

Scientific areas, ECTS credits:

Nutrition and health	4,5
Natural and health science	4
Social science	2
Human science	3
Practice	1,5

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities. The module is completed with an external examination, which includes elements from modules 10 and 11.

Module 12: Internship – Clinical dietetics

Theme:

The module focuses on the complex practical work which the clinical dietician must handle in connection with the represented patient groups. The site of the internship is involved in the evaluation of the module. During the internship, there will be progression from observation to reflection to independent practice within the clinical dietetic field.

After having completed the module, the student will have achieved the following learning outcome:

Skills in:

- Choosing and applying relevant methods and tools in the execution of the occupational practice
- Assessing the practical and theoretical problems of the occupation
- Substantiating and selecting relevant occupational academic solution models for health promotion, prevention and treatment in the work as a clinical dietician
- Selecting, applying and assessing existing materials, studies and research results to solve problems in practice
- Mastering the methods and tools of the occupation
- Reflecting on the occupational practice

Competence to:

- Plan, carry out, evaluate and document dietetic treatment while taking ethical, psychological, social, cultural and financial conditions into consideration
- Handle development-oriented situations in an occupational connection
- Participate independently in professional and inter-disciplinary cooperation and take on responsibility within the frames of professional ethics
- Display professionalism and competence to take action in relation to the occupation
- Identify own learning needs and develop own knowledge, skills and competencies in relation to the occupational practice.
- Prepare and evaluate information material on nutrition and health as a clinical dietician while taking a given problem and target group into consideration
- Participate in the occupational daily activities and cooperation with colleagues

Scientific areas, ECTS credits:

Nutrition and health	0
Natural and health science	0
Social science	0
Human science	0
Practical placement	15

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities. The module is completed with an internal clinical examination.

Module 13: Nutrition and health; practical, development and research knowledge

Theme:

The optional module aims at developing nutritional and health-related skills and knowledge, on a national as well as an international level. The module reflects current health-related themes and challenges within the field of nutrition and health as well as on a societal level. The module has access for students from all health educations at University Colleges in Denmark.

The optional module can be organised as independent practical education or theoretical self-study. As such, the module must be approved by the educational institution prior to commencement.

Scientific areas, ECTS credits:

Nutrition and health	10
Natural and health science	0
Social science	0
Human science	0

Assessment:

In order to pass the module, it is required that the student has participated in planned study activities.

Module 14: Bachelor project

Theme:

In the bachelor project, the student discusses a problem area of his/her own choosing, which has been preapproved by the educational institution and is within the selected field of study. The bachelor project must include application of scientific methods and incorporation of practical experience.

After having completed the module, the student will have achieved the following learning outcome:

Competence to:

- Independently identify and incorporate relevant aspects in relation to the chosen problem areas
- Generate and incorporate empirical methods in relation to the problem area of the project
- Select, assess and handle existing materials, studies and research results related to the problem area of the project

Scientific areas, ECTS credits:

Nutrition and health	20
Natural and health science	0
Social science	0
Human science	0

Assessment:

The bachelor project is completed with an external examination, where the written project and the oral examination are assessed as a whole.

Teaching and working methods

Throughout the degree programme, learning conditions are aimed at the student developing professional competencies to function independently as a graduate with a bachelor degree in nutrition and health, and furthermore, meeting the criteria of further qualifying education. The learning processes are organised for the student to acquire and develop independence, interpersonal skills, as well as skills to reflect on subjects and create professional innovation. This takes place in cooperation with the teachers, internship supervisors and fellow students and requires an active participation of the student. An exploring attitude with regard to the occupational fields and the surrounding society is applied, which contributes to the promotion of reflection on learning, attitudes and professional relations.

The teaching is organised with reference to professional and educational progression and gives the student the opportunity of combining theoretical knowledge with practical experience.

The teaching and work methods reflect the professional content and thereby support the development of knowledge, skills and competence. Variation, differentiated work methods and the use of relevant media provide an opportunity for the student to experience perspective and coherence between the separate courses and subject areas of the degree programme, as well as between theoretical and practical teaching. The teaching style and methods that are applied try to promote innovative competencies. The variety in teaching and work methods provides an opportunity for complying with the individual student's learning profile.

Theoretical teaching

The learning activities in the theoretical teaching are organised so that the style of teaching supports the professional content and the learning benefits that the students will achieve. The teaching and work methods include a wide variety of activities that may vary between: lectures, student presentations, theoretical exercises and assignments, dialogue and discussion-based teaching, case-based teaching, teaching in a laboratory as well as project-oriented teaching with variation in the presentation and communication of the result and product of the work, counselling in connection with individual and group work assignments including in connection with project work, different forms of virtual learning possibilities, study groups and study circles.

Practical training

The aim of the practical training is to create coherence between theoretical and practical knowledge and thereby ensure professional foundation and practice relevance as well as development of professional competencies. The point of departure of the internships is the conditions of the respective professions and the competence needs of the field of work. The internship is organised so that there is a progression from an observational role to a reflective and independently practising role in relation to the field of the degree programme.

The internships are divided in to two overall categories: the educational internship and the profession-related internship. The internship is organised in collaboration with the educational institution, site of the internship and the student. The student prepares the internship in cooperation with the host organisation/institution and the educational institution and draws up the purpose, aim and content of the internship.

During the internship, the student participates in a range of duties in cooperation with other professionals, citizens and users with a view to learn.

The educational institution approves the sites of the internship that are relevant for the respective fields of study. An approval of the site of internship requires that the site of the internship is relevant in relation to the outlined learning outcome of the internship in question. Furthermore, the site of the internship must assign an employee to be responsible for the internship and affiliate this person with the student.

The site of the internship and the student must evaluate the internship with reference to the specific learning outcome of the internship in question. The evaluation must be approved by the educational institution.

Experiences obtained from the internship are included in the further course of the degree programme.

The internship is compulsory.

Supervision

The purpose of the supervision is to take the different professional qualifications and needs of the students into consideration, so that the degree programme can be organised with a variety of teaching methods, taking the student's learning and motivation into account while supporting the completion of the degree programme. The professional supervision can support the individual student and differentiated study groups, for example by structuring the conversations in relation to module, course, method, theoretical teaching and practical placement, individual study plans, contact teacher function, etc.

Information searching and technology

Throughout the degree programme digitalisation will be used partly as a tool for learning and partly as an object for learning. As a tool in the teaching, the integration of digitalisation contributes to the development of study-relevant competencies that can expand the student's possibilities for actively participating, communicating, sharing knowledge and cooperating in educational connections. Digitalisation is part of the teaching and learning processes on an equal footing with other media, which generally supports and expands different forms of interaction.

In relation to the student's current and future conditions for professional development, the digitalisation tools are used to support the student in building information competencies. By using digitalisation, the student develops the ability to search for information, critically select, assess, organise and apply information from different relevant sources.

The use of digitalisation in the degree programme in planning, execution and evaluation will contribute to innovation, variation and versatility in the teaching and study methods.

Student counselling

The student counselling is intended to support the student throughout the degree programme from choice of education to completion of the degree programme and presupposes an active enquiry from student, student counsellor as well as professional counsellor.

The purpose of student counselling is to help the student create transparency in the studies and increase the possibility of making substantiated choices in relation to own learning and well-being. Furthermore, the student counselling is focused on helping the student in relation to:

- Study start and the first modules of the degree programme
- Creation of coherence between theoretical teaching and practical training and learning in different contexts
- Study and work habits, planning of time, perspective and optimal use of time

The purpose of the student counselling is:

- To give impartial information and counselling so that the student can independently make qualified choices with regard to professional and study-related matters.
- To give information and counselling in relation to admission, study start, completion of the degree programme and career planning

The counselling is organised by the educational institution as individual as well as collective counselling, which mutually support and supplement each other.

The counselling effort is aimed at study technique, study tools, study and work habits as well as student environment for the purpose of increasing the student's awareness of learning, study demands and completion. This includes helping the student to learn to study in both theory and practice, which involves

planning of own time, choosing learning methods and teaching methods as well as developing learning style and establishing study groups.

The student counsellors and the students actively and systematically use experiences and evaluations/self-evaluations for the purpose of increasing the possibility of learning and quality assurance in both theoretical teaching and practical training.

Career planning is aimed at both the organisation of learning and degree course, information and counselling on job application, further education possibilities, change of study and international exchange programmes.

Collaboration between educational institution and sites of internships

The educational institution and the site of work placements collaborate on the framework and terms for the student's learning as well as the coherence between theory and practice in agreement with the knowledge, skills and competencies that the student should obtain.

Agreements are made on:

- Procedure for approval of the site of internship
- Organisation of the internship
- Collaboration between the student, the site of the internship and teachers
- Procedures for evaluation and quality assurance of the internship
- The involvement of the student and teachers in development projects in practice as well as the involvement of people from practice in the theoretical teaching

The agreements are stated in the appendix to the curriculum of the individual educational institutions.

Criteria for approval of the sites of the internship

The educational institution approves the sites of internships and organises the practical training on the basis of the possibilities within the field of nutrition and health.

The site of the internship and the student evaluate the internship in accordance with the guidelines described in the curriculum. The evaluation must then be approved by the educational institution. The conditions that need to be met for an approval of the site of the internship are:

- That the site of the internship is relevant for the student's education and learning
- That the site of the internship assigns an employee to be responsible for the internship

Internship plans

With a starting point in the national curriculum, the student organises an individual study plan for the internship in collaboration with the educational institution and the site of the internship.

An individual study plan includes purpose, aim and content as well as the time for the completion of the internship and the evaluation.

The educational institution prepares the student for the internship and the experiences gained are included in the theoretical teaching.

Internationalization

The degree programme aims towards the student obtaining intercultural and international competencies, which include knowledge and respect of other cultures as well as the ability to reflect on own cultural values

and understand how they can influence the practical work, nationally as well as internationally. Furthermore, the student gains knowledge of how other cultures perceive nutrition and health.

For instance, internationalisation is part of the daily teaching across the health educations at a national level or at educational institutions abroad which have been approved by the Danish educational institution, thereby giving the student an opportunity to complete part of the degree programme abroad. The educational institution can give a preapproval of credit transfer, if the conditions for this are met.

Furthermore, the individual educational institution can enter into agreements with foreign educational institutions regarding student exchange programmes. The agreements, application procedures, approval and financial support possibilities are described in the appendix to the curriculum of the individual educational institutions. The purpose of international education opportunities is for the student to subsequently work in a globalised world.

Examinations and applied assessment methods

External examinations are assessed by an internal examiner and an external examiner, where the external examiner is appointed by the Danish Ministry of Education.

Internal examinations are assessed by at least one internal examiner from the educational institution.

In some modules, another type of assessment is included in the form of handing in assignments, projects or participation in defined study activities etc. Other assessment can be included as part of the examination or be a presupposition for being eligible for a given examination.

Overview of the assessment in the degree programme

The degree programme consists of 14 modules. Each module has to be passed.

There are external examinations in module 3, module 6, module 8, module 11 and module 14. The external examinations are assessed according to the 7-point grading scale.

The internship is assessed as pass/fail.

Guidelines for assessment

Students are eligible for the same examination three times. If the examination has been passed it cannot be re-taken.

Enrolment for a module leads to an automatic enrolment for the examination of the module. An examination is considered as taken in relation to the amount of used examination attempts unless the student has made a withdrawal from the examination in due time. Withdrawal from the examination can take place up until the start of the examination unless another deadline has been set by the educational institution.

The rules for internal and external examinations in the degree programme are the same for re-examinations.

The examinations are carried out in Danish, Norwegian or Swedish. If possible, the institution can allow an examinee to complete the examination in a foreign language.

In the assessment of the bachelor project, the academic content is in focus, but there is also emphasis on the examinee's communication abilities and spelling, if the project is written in Danish. However, there is greater emphasis on the academic content. The institution can make an exception for examinees who can document a relevant and specific disability.

All the examinations of the degree programme must have been passed in order for a student to participate in the final bachelor examination.

Special examination terms

Students who meet the requirements of this can be offered special examination terms under the legislation on special pedagogical support at further and higher educations.

Attendance

Attendance at the site of the internship is mandatory.

Exemption (credit transfer)

It is possible to get exemption from parts of the degree programme based on already achieved qualifications. The exemption is given on the basis of documented completed education or employment which is equal to the part of the degree programme from which the student is applying for exemption.

The exemption is given on the basis of the assessment of the institution as to whether the previously completed course of study corresponds to the theoretical parts of the degree programme and whether the obtained qualifications through employment correspond to the aims set for the internship that is a part of the degree programme.

The assessment is carried out on the basis of the documented completed education and employment. The documentation for completed education is formal examination diplomas and certificates as well as course and education diplomas. In relation to employment, the documentation will usually consist of employment contract, references, etc.

Exemption is given as an actual time deduction of the degree programme or as an exemption from parts of the degree programme. The decision on exemption is made by the educational institution.

Exemption

The educational institution can make an exception from the local appendix to the curriculum in the case of extraordinary circumstances.

Extraordinary circumstances would usually be unforeseen circumstances that the student would not have been able to take into account in the usual planning.

Admission to the field of study Clinical dietetics

In the application for admission to the field of study Clinical dietetics, the grade average in the external examinations will be a deciding factor in the distribution of study places. In the case of equal grade average, the grade in one or more of the other examinations will be decisive.

Appendix 1: ECTS credits overview

Appendix 1A: ECTS credit distribution, Health promotion, prevention and communication

Intervention – Health promotion and prevention						
Module	Title	NUH* course ECTS	Nat& health, ECTS	Social ECTS	Hum, ECTS	intern., ECTS
1	Diet and health	6	5	2	2	
2	Nutrition and learning	6	5	0	4	
3	Food and consumption	6	6	3	0	
4	Management, quality and environment	7	3	5	0	
5	Inter-disciplinary education Nutrition and health in a communicative	8	0	2	2	3
6	perspective	4	0	2	4	5
7	Theory of science and methodology	6	3	3	3	
8	Life cycle, nutrition and health	6	3	3	3	
9	Internship	3	0	0	2	10
10	Physical activity in relation to health promotion and disease prevention	6	4	3	2	0
11	Innovation, project management and intervention	6	3	2	4	
12	Internship	3	0	0		12
13	Nutrition and health	10				
14	Bachelor project	20				
Total		210	97	32	26	30

Appendix 1B: ECTS credit distribution, Management - food and service

Management – Food and service		NH	Nat &	Social	Hum,	intern.,
Module	Title	course	health,	ECTS	ECTS	ECTS
		ECTS	ECTS	ECTS	ECTS	ECTS
1	Diet and health	6	5	2	2	
2	Nutrition and learning	6	5	0	4	
3	Food and consumption	6	6	3	0	
4	Management, quality and environment	7	3	5	0	
5	Inter-disciplinary education	8	0	2	2	3
6	Nutrition and health in a communicative perspective	4	0	2	4	5
7	Theory of science and methodology	6	3	3	3	
8	Meals, food and service – technology and consumer perspective	7	5	3	0	
9	Internship	3	0	2	0	10
10	Management, quality assurance and economics	7	2	4	2	0
11	Innovation, project management and concept development	6	3	4	2	
12	Internship	3	0	0		12
13	Nutrition and health	10				
14	Bachelor project	20				
Total		210	99	30	19	30

Appendix 1C: ECTS credit distribution, Clinical Dietetics

Clinical dietetics		NH	Nat &	Social	Hum,	Pract.,
Module	Title	course	health,	ECTS	ECTS	ECTS
		ECTS	ECTS			
1	Diet and health	6	5	2	2	
2	Nutrition and learning	6	5	0	4	
3	Food and consumption	6	6	3	0	
4	Management, quality and environment	7	3	5	0	
5	Inter-disciplinary education	8	0	2	2	3
6	Nutrition and health in a communicative perspective	4	0	2	4	5
7	Theory of science and methodology	6	3	3	3	
8	Dietetic treatment and nutritional therapy	6	4	2	2	1
9	Internship	0	0	0	0	15
10	Dietetic treatment of patients with specific diseases	4,5	4	2	3	1,5
11	Dietetic treatment and project management	4,5	4	2	3	1,5
12	Internship	0	0	0		15
13	Nutrition and health	10				
14	Bachelor project	20				
Total		210	88	34	23	42