

1. Introduction

The curriculum for the Nutrition and Health programme at the Faculty of Health Science is comprised of descriptions of the programme content and structure, and the opportunities and commitments related to completing the degree programme at UC SYD.

The curriculum is the legal basis for the programme and defines the framework for the overall degree, as organised by UC SYD.

There are two areas of study available for the professional Bachelor programme in Nutrition and Health (herein referred to as the *Nutrition and Health degree*), that have been offered since 2016. The areas of study are; 'Food and Management' and 'Health Promotion and Dietetics'. The Food and Management area of study is particularly focused on management, communication and organisation and the degree is primarily for operating commercial kitchens, whereas Health Promotion and Dietetics focuses on communication and dissemination of nutrition and health information to different target groups.

The Health Promotion and Dietetics study area is additionally divided into two specialisms: 'Health Promotion and Disease Prevention' and 'Clinical Dietetics'.

The 'Health Promotion and Disease Prevention' specialism prioritises physical activity, innovation and project management.

The 'Clinical Dietetics' specialism prioritises individual counselling and guidance and basing treatment on the patient's perspective in interprofessional and cross-sectoral care.

2. Basis for Curriculum

This curriculum is based on the Ministerial Order on the Bachelor's Degree Programme of Nutrition and Health, Ministerial Order no. 502 of May 30th, 2016 and the Ministerial Order on academy profession programmes and professional bachelor programmes, Act no. 1147 of October 23rd, 2014 as well as the Danish Act on Authorisation of Healthcare Professionals and of Professional Healthcare Activity Act no. 877 of August 4th 2011.

For other Ministerial Orders, see Chapter 25.

3. Programme Objective

§ 1. The purpose of the Bachelor's Degree Programme of Nutrition and Health is to qualify the graduate to independently and professionally work in health promotion, disease prevention, treatment and rehabilitation through food, meals and nutrition, based on professional frameworks and ethics from a national and international perspective. The graduate must have achieved theoretical and clinical competencies and will be taught to be both reflective and critical. The graduate will obtain the competencies to participate in research and development work and to continue with theoretical and clinical further education programmes, which generate new competencies.

Subpara. 2. The graduate possesses the knowledge, skills and competencies specified in Appendix 1. [This refers to the Ministerial Order's Appendix 1, which can be found as Appendix 4 in this curriculum].

Subpara. 3. The programme is based on research and development knowledge in Nutrition and Health, and knowledge of professional practice and the positions for which graduates are qualified.

§ 2. On successful completion of the programme, graduates are entitled to use the title Professionsbachelor i ernæring og sundhed in Danish. The English title is Bachelor of Nutrition and Health.

Subpara. 2. The degree programme's English title is Bachelor's Degree Programme of Nutrition and Health

Subpara. 3. A graduate who has specialised in the Health Promotion and Dietetics with the specialism Clinical Dietetics, can use the additional title Clinical Dietician in accordance with the Danish Act on Authorisation of Healthcare Professionals and of Professional Healthcare Activity. [From Ministerial Order no. 502, of May 30th, 2016].

3.1. Graduate Profile

Professional Objective

Through the Bachelor's Degree Programme of Nutrition and Health the student must learn to work professionally in health promotion, disease prevention, treatment and rehabilitation through food, meals and nutrition, based on professional frameworks and ethics from a national and international perspective.

Graduates of the Nutrition and Health programme possess the following core competencies:

- Independently initiate, carry out and manage processes in the fields of nutrition and health, and food and meals
- Analyse, methodically handle and ensure quality at individual, group, organisation and national level
- Work with a focus on health promotion, disease prevention, treatment and rehabilitation
- Develop and implement food and meal policies

- Communicate in a situation-specific manner based on professional holistic understanding
- Share, disseminate and teach knowledge
- Complete work that is evidence-based, development-focused, and interprofessional

Graduates of the Health Promotion and Dietetics study area also have the following key competencies:

- Analyse, initiate, execute and evaluate health promoting initiatives
- Handle dietetic and nutritional issues in collaboration with patients/citizens
- Perform nutritional diagnoses, dietary treatment and provide nutrition therapy
- Provide preventive and rehabilitative counselling and guidance on diet and nutrition

Graduates of the Food and Management study area also have the following key competencies:

- Coordinate, develop and manage food and meals of high culinary and nutritional quality
- Initiate, document, evaluate and ensure the quality of processes relating to food safety, hygiene, sustainability and economy
- Perform innovative work with developing products, recipes and concepts

The graduate's area of activity:

The National Health Service, institutions, non-governmental organisations, food manufacturers, educational institutes and independent companies

The graduate's work impacts:

- Supporting citizens/patients' overall health conditions
- Qualifying healthy food and meal solutions
- Developing, handling and strengthening food production, food and meals of nutritional, sensory and hygienic quality
- Supporting coherent care for citizens/patients in the health service
- Development perspectives:
 - Strengthen research and development of the core fields of study for the profession
 - Strengthen the profession's technological, managerial and professional tools
 - Strengthen how food and meals are significant for health, rehabilitation and 'the healthy daily life'

Development perspectives:

- Strengthen research and development of the core fields of study for the profession
- Strengthen the profession's technological, managerial and professional tools
- Strengthen how food and meals are significant for health, rehabilitation and 'the healthy daily life'

The graduate profile is collaboratively developed by the providers of the education, professionals in the industry and the academic organisations.

4. Programme Content and Structure

The programme is equivalent to 210 credits in total. ECTS credits (European Credit Transfer System) are measuring units for the programme's total workload. See Chapter 11 in this curriculum regarding education and working methods.

4.1. Programme content

The prescribed duration for the programme is 3½ years, which is organised over 7 consecutive semesters. A semester is comprised of the period from September to February, and from February to June/July. A semester's content is equivalent to 30 ECTS credits and is completed with exams.

The programme consists of a theoretical component of 180 ECTS credits as well as a work placement component (clinical education)* of 30 ECTS credits. For students that are authorised as clinical dietitians, the programme will be organised with 168 theoretical ECTS credits and 42 ECTS credits for work placement. [* Work placement (clinical education) will hereafter be known as *clinical training*].

The first two years of the programme are equivalent to 120 ECTS credits. The objectives for learning outcomes, the minimum amount of selected modules and subject areas, themes and clinical training content for the first four semesters and the ECTS credit distribution between the theoretical and clinical component, have been agreed upon by all providers of the degree in Denmark. See Appendix 1.

The remaining year and a half of the programme is equivalent to 90 ECTS credits. The content for the final year and a half, 3 semesters, and the ECTS credit distribution between the theoretical and clinical training components, are stated in Appendix 2.

4.2. Programme objectives for learning outcomes

The Nutrition and Health degree is placed on level 6 of the Danish Qualifications Framework for lifelong learning. The qualifications framework ranges from level 1 to level 8, based on the skills that can be expected from the person holding the degree. The qualification is described through the concept *learning outcomes*, meaning what the graduate student knows, understands, and is able to do, upon completing the learning process. The objectives for learning outcomes are described through *knowledge, skills and competencies*.

The objectives for learning outcomes based on the *knowledge, skills and competencies* which the student must have achieved after completing the first two years of the degree are stated in Appendix 3.

The objectives for learning outcomes based on the *knowledge, skills and competencies* which the graduate student must have achieved upon completing their degree are stated in Appendix 4.

4.3. Programme structure

The Nutrition and Health programme at UC SYD is structured with a shared introductory year, where the student obtains fundamental competencies in the programme's central subject areas. The student must choose their main area of study before the 3rd semester. The students can choose between two areas of study: Food and Management or Health Promotion and Dietetics. The students who choose the Health Promotion and Dietetics area of study, must choose their specialism before the 4th semester. The choice of specialism is between either Health Promotion and Disease Prevention or Clinical Dietetics. A limited number of students are accepted to the latter. If too many students wish to specialise in Clinical Dietetics, compared to the number of available spots and places for work placement, the following selective procedure is employed in prioritised order:

1. Criteria: Grades for externally assessed exams.
2. Criteria: Grades for internally assessed exams.
3. Criteria: Submitting a personal application which will be assessed by the head of department and educators with knowledge of Clinical Dietetics. The application is assessed based on criteria such as: Relevant experience, professionally relevant reflections, and knowledge of English.

Joint fundamental modules in the 1st year, semester 1-2

1. Nutrition and Health
2. Food, consumer behaviour and organisation

Area of study 2nd 3rd and 4th year, semester 3-7

Food and Management

3. Food, management and communication
4. Meal and food concepts
5. Professional clinical training, communication and quality
6. Independent professional practice, innovation and project management
7. Elective component and bachelor project

Health Promotion and Dietetics

3. Nutrition and communication
4. Dietetics, health promotion and method

Specialism: Health Promotion and Disease Prevention

5. Professional clinical training and physical activity
6. Independent professional practice, innovation and project management
7. Elective component and bachelor project

Specialism: Clinical Dietetics

5. Professional clinical training and clinical dietetics
6. Independent professional practice, clinical dietetics and innovation
7. Elective component and bachelor project

The programme is organised into several themes, comprising four subjects and modules. The student will cover the four subjects and the modules, comprising both theoretical and clinical components, distributed throughout the programme. Also see Appendix 1 and 2.

Subject Areas	Modules	ECTS credits
Health science	Food and meals Dietetics, dietary planning and assessment*	63
Natural science	Nutrition* Anatomy and physiology	63
Humanities	Pedagogy Psychology Philosophy of science and methodology	42
Social science	Sociology Leadership and organisation** Philosophy of science and methodology	42
In total		210

*Primarily for the study area Health Promotion and Dietetics

**Primarily for the study area Food and Management

5. Programme progression

The three illustrations below outline the programme's overall progression, the areas of study and specialisms, the distribution between the theoretical and clinical components over the 7 semesters, the exams and other study activities.

The illustrations in the following 3 pages show:

Area of study: Food and Management

Area of study: Health Promotion and Dietetics with the Clinical Dietetics specialism

Area of study: Health Promotion and Dietetics with the Health Promotion and Disease Prevention specialism

6. Programme organisation and course content for semesters

This chapter outlines the programme content, themes and subjects and the organisation of each of the semesters. It indicates the extent to which the theoretical and clinical, interprofessional and elective components are included, and which learning outcome objectives are linked with each semester.

6.1. 1st Semester: Shared introductory components

The semester accounts for 30 ECTS credits for theory.

Themes

Nutrition and Health

Theme 1: Nutrition, health promotion and disease prevention (20 ECTS credits), theme 2: Food manufacturing, consumer behaviour and management (5 ECTS credits), and theme 3: Methodology and dissemination of information (5 ECTS credits).

Subjects and modules

The semester focuses on introducing nutrition and health based on overall, positive health concepts, focusing on lifestyles and living conditions. It encompasses different health promoting strategies. Students will work with citizens' health behaviours based on fundamental professional theories and methods. The modules also concern the importance of nutrition for the body's range of functions, and food and meal quality. Students will learn to work with and identify their own learning needs and develop their communicative competencies.

Key content:

- Importance of nutrition for the body's functions and processes
- Nutritional and health aspects in relation to food
- Food and meals at individual and societal levels
- Health promotion and disease prevention based on fundamental theories, concepts and methods in the nutrition and health field
- Health psychological and social scientific perspectives related to health and health promotion
- Quantitative and qualitative examination methods in relation to nutrition and health
- Dissemination of information

Distribution of subjects	ECTS credits
Health science	9
Natural science	9
Humanities	6
Social science	6
In total	30

Objectives for learning outcomes

Knowledge

The student:

- Possesses knowledge of, and can understand, the correlation between diet and physiological changes throughout life in a societal context
- Can reflect on citizens and patients' opportunities for mastering a healthy daily life
- Possesses knowledge of, and can reflect on, health promotion and disease prevention at individual, group and structural levels
- Can reflect on ethical issues
- Possesses knowledge of, and can reflect on, their own practice and professional duties
- Possesses knowledge of, and is able to reflect on, the philosophy of science and research methodology

Skills

The student can:

- Disseminate knowledge of academic and practice-related issues at individual, group and structural levels
- Employ research and development-based results and integrate different fields of knowledge from the area of practice
- Master relevant study and work methods to search for, assess and interpret empirical evidence, theory and research methods
- Employ and justify different methods for assessing food and meals in relation to practice-related issues

Competencies

The student can:

- Identify their own learning needs
- Handle communication and independently communicate in different contexts
- Demonstrate personal professional responsibility, and keep up to date in Nutrition and Health by identifying and understanding their own learning processes and developmental needs

Examination

The semester is completed with an examination. It is a prerequisite for sitting the exam that the student has completed the mandatory study activities as described in the semester description.

Examination method

Individual written exam.

Assessment requirement

The written exam.

Assessment

Internal assessment in accordance with the 7-point grading scale.

Other requirements concerning exams are stated in Chapter 14, 16, and in the semester description.

6.2. 2nd Semester: Shared introductory components

The semester consists of 28.5 ECTS credits for the theoretical component and 1.5 ECTS credits for the clinical training component.

Themes

Food, consumer behaviour and organisation

Theme 1: Nutrition, health promotion and disease prevention (5 ECTS credits), theme 2: Food manufacturing, consumer behaviour and management (20 ECTS credits), theme 3: Methodology and dissemination of information (5 ECTS credits).

Subjects and modules

The semester focuses on primary products, food and meals from quality, health and food safety perspectives. The subjects concern the relationship between consumers and producers of primary products, food and meals, from a sustainable and market-oriented perspective. The semester also focuses on organisation and management in relation to health and environmental issues. The work includes dealing with cultural change in organisations relating to implementation procedures, social progress plans and the political system's regulation of production and markets.

Key content:

- Primary products, manufacturing methods, hygiene, packaging, culinary quality and sensory analysis in relation to food and meal production
- Risk of developing lifestyle-related diseases related to nutrition, health behaviour and socio-economic background
- Organisation, collaboration and management in relation to food and meals
- Cultural differences and processes in organisations
- The relationship between consumers, food manufacturers, and food and meals in relation to quality assurance and documentation
- Consumer spending in relation to food legislation and politics
- Application-focused aspects in relation to methods for natural, health, humanities and social sciences

Distribution of subjects	ECTS credits
Health science	9
Natural science	9
Humanities	6
Social science	6
In total	30

Objectives for learning outcomes

Knowledge

The student:

- Can understand the management, processes, development, planning and execution of tasks for food, nutrition and health areas
- Possesses knowledge of methods and standards for quality assurance and quality development, and is able to reflect on their application
- Possesses knowledge of, and is able to reflect on, their own practice, as well as their profession's duties and responsibilities, in an organisational, administrative and social perspective
- Possesses knowledge of, and is able to reflect on, the philosophy of science, research methods and models for evaluation, quality assurance and development, as well as relating this knowledge to professional practice
- Possesses knowledge of, and can understand, food, hygiene, culinary quality and sensory analysis in relation to food and meal production

Skills

The student can:

- Employ, assess and justify methods and described standards for quality assurance and development
- Employ and justify different methods for assessing food and meals in relation to practice-related issues

Competencies

The student can:

- Work with development-focused issues on an analytical and methodical basis and identify their own learning needs
- Can independently develop healthy meals in consideration with living conditions

Examination

The semester is completed with an examination. It is a prerequisite for sitting the exam that the student has completed the mandatory study activities as described in the semester description.

Examination method

A written group assignment, developed in a group of up to 4 students, with a subsequent individual oral exam based on the written assignment.

Assessment requirement

The written assignment and the oral performance. The student is awarded one overall mark.

Assessment

External assessment in accordance with the 7-point grading scale.

Other requirements concerning exams are stated in Chapter 14, 16, and in the semester description.

6.3. 3rd Semester: Food and Management

The semester consists of 21.5 ECTS credits for the theoretical component and 8.5 ECTS credits for the clinical training component. The semester includes an interprofessional component which accounts for 10 ECTS credits.

Themes

Food, management and communication

Theme 1: Nutrition, health promotion and disease prevention (5 ECTS credits), theme 2: Food manufacturing, consumer behaviour and management (5 ECTS credits), theme 3: Methodology and dissemination of information (10 ECTS credits), theme 4: Organization, management and production (10 ECTS credits).

Subjects and modules

The semester focuses on food and meal production for target groups in relation to nutritional offers and quality assurance. The subjects involve working with health promoting, preventive, palliative and rehabilitating perspectives. The student develops competencies in observation and communication intended for their participation in the professional practice and their ability to handle communication and dissemination tasks, related to the practice in an interprofessional context.

Key content:

- Clinical leadership and communication in relation to organisations
- Interprofessional collaboration in theory and practice
- Nutrition offers, food and quality assurance of these
- Food and meals for different target groups based on health promotion, disease prevention, treatment and rehabilitating interventions
- Dissemination and communication theory focused on verbal and written communication in organisations
- Management and change in organisations
- Documentation, quality assurance and quality development
- The philosophy of science and qualitative and quantitative methods

Distribution of subjects	ECTS credits
Health science	9
Natural science	9
Humanities	6
Social science	6
In total	30

Objectives for learning outcomes

Knowledge

The student:

- Can reflect on health promoting, preventive, palliative and rehabilitating interventions that increase citizens and patients' likelihood of mastering healthy daily lives
- Can understand the management, processes, development, planning and execution of tasks for food, nutrition and health areas
- Can understand and reflect on, targets set by citizens and patients and is able to participate in interprofessional and cross-sectoral collaboration on care
- Possesses knowledge of, and is able to reflect on, the application of communication theories and methods, and can understand the communicative significance in relation to dialogue and forging relationships
- Possesses knowledge of methods and standards for quality assurance, patient safety and quality development, and is able to reflect on their application
- Possesses knowledge of, and is able to reflect on, the philosophy of science, research methods and models for evaluation, quality assurance and development, as well as relating this knowledge to research and development work in professional practice
- Possesses knowledge of, and can understand, food, hygiene, culinary quality and sensory analysis in relation to food and meal production
- Possesses knowledge of, and can reflect on, processes and management for food and food manufacturing in relation to food and meals

Skills

The student can:

- Master relevant study and working methods to search for, assess and interpret empirical evidence, theory and research methods, and to initiate and participate in innovation, development and research work
- Employ and justify different methods for assessing food and meals in relation to practice-related issues
- Apply theoretical knowledge of leadership, development and planning in practice

Competencies

The student can:

- Work with complex and development-oriented issues on an analytical and methodical basis and identify their own learning needs
- Work with and independently communicate in different contexts
- Independently handle and develop dissemination activities in connection with development of food and meal concepts

Examination

The semester is completed with an examination. It is a prerequisite for sitting the exam that the student has completed the clinical training and the other mandatory study activities as described in the semester description. The clinical training is comprised of preparation, completion and after-treatment

Examination method

Written assignment, based on the interprofessional component, in groups of up to 4 students, with a subsequent individual oral exam

Assessment requirement

The written assignment and the oral performance. The student is awarded one overall mark.

Assessment

Internal assessment in accordance with the 7-point grading scale.

Other requirements concerning exams are stated in Chapter 14, 16, and in the semester description.

6.4. 3rd Semester: Health Promotion and Dietetics

The semester consists of 21.5 ECTS credits for the theoretical components and 8.5 ECTS credits for the clinical training. The semester includes an interprofessional component, which accounts for 10 ECTS credits.

Themes

Nutrition and communication

The semester addresses theme 1: Nutrition, health promotion and disease prevention (5 ECTS credits), theme 2: Food manufacturing, consumer behaviour and management (5 ECTS credits), theme 3: Methodology and dissemination of information (10 ECTS), theme 4: Treatment and intervention in a communicative perspective (10 ECTS)

Subjects and modules

The semester focuses on pedagogy, verbal dissemination and written communication for different target groups. The subjects concern nutrition relating to health promotion, disease prevention, treatment and rehabilitating interventions. The student will develop competencies in observation and communication intended for their participation in the professional practice and their ability to handle communication and dissemination tasks, related to the practice in an interprofessional context.

Key content:

- Clinical training with a focus on dissemination of nutrition and health information
- Interprofessional collaboration in theory and practice
- Preventive nutrition and dietary treatment for groups in relation with lifestyle-induced diseases
- Disseminating information about nutrition, food and meals to different target groups based on health promotion, disease prevention, treatment and rehabilitating interventions
- Pedagogy, dissemination and communication theory, focused on verbal and written communication
- The professional conversation
- The philosophy of science and qualitative and quantitative methods
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Distribution of subjects,	ECTS credits
Health science	9
Natural science	9
Humanities	6
Social science	6
In total	30

Objectives for learning outcomes

Knowledge

The student:

- Can reflect on health promoting, preventive, palliative and rehabilitating interventions that increase citizens and patients' likelihood of mastering healthy daily lives
- Can understand and reflect on, targets set by citizens and patients and is able to participate in interprofessional and cross-sectoral collaboration on care
- Possesses knowledge of, and is able to reflect on, the application of communication theories and methods, and can understand the communicative significance in relation to dialogue and forging relationships
- Possesses knowledge of, and is able to reflect on, the philosophy of science, research methods and models for evaluation, quality assurance and development, as well as relating this knowledge to research and development work in professional practice
- Possesses knowledge of, and can understand, principles for dietary treatment of diseases in consideration with lifestyle and life conditions
- Possesses knowledge of, and can understand, health education, dissemination of knowledge, and the professional conversation related to teaching and guidance

Skills

The student can:

- Master relevant study and work methods to search for, assess and interpret empirical evidence, theory and research methods
- Employ, assess and develop instructive guidelines in consideration with individual and socio-economic conditions

Competencies

The student can:

- Work with complex and development-oriented issues on an analytical and methodical basis and identify their own learning needs
- Handle communication and independently communicate in different contexts

Examination

The semester is completed with an examination. It is a prerequisite for sitting the exam that the student has completed the clinical training and the other mandatory study activities as described in the semester description. The clinical training is comprised of preparation, completion and after-treatment

Examination method

Written assignment, based on the interprofessional component, in groups of up to 4 students, with a subsequent individual oral exam

Assessment requirement

The written assignment and the oral performance. The student is awarded one overall mark

Assessment

Internal assessment in accordance with the 7-point grading scale.

Other requirements concerning exams are stated in the semester description.

6.5. 4th Semester: Food and Management

The semester accounts for 30 ECTS credits for theory. The semester includes an elective component, which accounts for 10 ECTS credits.

Themes

Meal and food concepts

Theme 3: Methodology and dissemination of information (10 ECTS credits), theme 4: Organization, management and production (20 ECTS credits)

Subjects and modules

The semester focuses on management of meal and food concepts, and the requirements and expectations that public and private consumers have for quality, food safety and health. The subjects concern health policies at national and local levels, as framework factors for food and meal production. The semester content will cover the philosophy of science and methodology.

During the semester the students must concentrate on a specific topic within the semester's framework and work based on cases.

Key content:

- Political science including healthcare policy
- Meal and food concepts
- Sustainability and production technology as parameters of quality
- Management of production technology, food and meal concepts, production reorganisation and quality assurance
- The philosophy of science and methodology, focused on reading and finding research literature, empirical evidence and evidence

Distribution of subjects	ECTS credits
Health science	9
Natural science	9
Humanities	6
Social science	6
In total	30

Objectives for learning outcomes

Knowledge

The student:

- Can understand the management, processes, development, planning and execution of tasks for food, nutrition and health areas
- Possesses knowledge of methods and standards for quality assurance, patient safety and quality development, and is able to reflect on their application
- Possesses knowledge of the priorities for deploying professional resources under the prevailing framework conditions in the health service
- Possesses knowledge of, and can reflect on, processes and management for food and food manufacturing in relation to food and meals

Skills

The student can:

- Master selecting, developing and ensuring the quality of food and meal concepts

Competencies

The student can:

- Independently develop quality standards
- Work with quality assurance

Examination

The semester is completed with an examination. It is a prerequisite for sitting the exam that the student has completed the mandatory study activities as described in the semester description.

Examination method

Individual written exam based on the elective component, with a subsequent individual oral exam based on the written exam.

Assessment requirement

The written assignment and the oral performance. The student is awarded one overall mark.

Assessment

Internal assessment in accordance with the 7-point grading scale.

Other requirements concerning exams are stated in Chapter 14, 16, and in the semester description.

6.6. 4th Semester: Health Promotion and Dietetics

Area of study:

The semester accounts for 30 ECTS credits for theory. The semester includes an elective component, which accounts for 10 ECTS credits.

Themes

Dietetics, health promotion and method

Theme 3: Methodology and dissemination of information (10 ECTS credits), theme 4: Treatment and intervention in a communicative perspective (20 ECTS credits).

Subjects and modules

The semester focuses on nutrition in relation to lifestyle-induced diseases, based on individual guidance. The subjects concern health policies at national and local levels, as framework factors for health promotion, dietary treatment and dietary counselling. Evidence-based knowledge is central to the subjects, and the students will utilise methods for gathering and assessing empirical evidence. The work has a holistic approach for addressing the citizen's life.

During the semester the students must concentrate on an elective topic based on patient/citizen care.

Key content:

- Political science including healthcare policy
- Dietary treatment in relation to lifestyle-induced diseases
- Documentation and quality assurance of dietary treatment
- Providing guidance for individuals and groups
- Pedagogical, sociological and psychological perspectives in meeting the citizen/patient
- The philosophy of science and methodology, focused on reading and finding research literature, empirical evidence and evidence

Distribution of subjects	ECTS credits
Health science	9
Natural science	9
Humanities	6
Social science	6
In total	30

Objectives for learning outcomes

Knowledge

The student:

- Can understand the management, processes, development, planning and execution of tasks for food, nutrition and health areas
- possesses knowledge of the priorities for deploying professional resources under the prevailing framework conditions in the health service
- Possesses knowledge of, and can understand, principles for dietary and pharmacological treatment of diseases in consideration with lifestyle and living conditions
- Possesses knowledge of, and can reflect on, methods related to the practice of dietetics, documentation and quality assurance

Skills

The student can

- Assess nutritional status and risks and perform nutritional diagnoses

Competencies

The student can:

- Handle analysis, initiation, documentation, record-keeping and evaluation of education and guidance material

Examination

The semester is completed with an examination. It is a prerequisite for sitting the exam that the student has completed the mandatory study activities as described in the semester description.

Examination method

Written assignment based on the elective component, developed in groups of up to 4 students, with a subsequent individual oral exam based on the written assignment.

Assessment requirement

The written assignment and the oral performance. The student is awarded one overall mark.

Assessment

Internal assessment in accordance with the 7-point grading scale.

Other requirements concerning exams are stated in Chapter 14, 16, and in the semester description.

6.7. 5th Semester: Food and Management

The semester consists of 20 ECTS credits for the theoretical component and 10 ECTS credits for the clinical training component.

Themes

Professional clinical training, communication and quality.

Subjects and modules

The semester focuses on the student achieving theoretical knowledge and clinical experience in handling nutrition and health-related issues when working with food and meal concepts. This is achieved through focus on management, communication, production, quality assurance, sustainability, service design, company culture and recipients. The semester includes working with consumer surveys, innovation and change processes.

Key content:

- Professional practice in clinical settings
- Development, quality assurance and documentation of concepts
- User driven innovation and change processes
- Communication and collaboration
- Product optimisation and application of ICT
- Sustainability and ecology
- Leadership and financial management
- User surveys and service design
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Distribution of subjects	ECTS credits
Health science	9
Natural science	9
Humanities	6
Social science	6
In total	30

Objectives for learning outcomes

Knowledge

The student:

- Possesses knowledge of, and is able to reflect on, the application of communication theories and methods, and can understand the communicative significance in relation to dialogue and forging relationships
- Possesses knowledge of the priorities for deploying professional resources under the prevailing framework conditions in the health service
- Possesses knowledge of, and is able to reflect on, the philosophy of science, research methods and models for evaluation, quality assurance and development, as well as relating this knowledge to research and development work in professional practice
- Possesses knowledge of, and can understand, nutritional, technological, sensory quality, economy and sustainability

Skills

The student can:

- Use professionally relevant information, communication and welfare technology that incorporates thinking about the citizen's own resources to the greatest possible extent
- Assess and master optimisation of processes relating to food and meal production, with consideration for the citizen's needs and economy and sustainability
- Apply innovative and entrepreneurial methods for food and meal concepts
- Apply theoretical knowledge of leadership, development and planning in practice

Competencies

The student can:

- Independently handle and develop dissemination activities in connection with the development of food and meal concepts
- Handle and use technology, including information and communication technology, relevant to the profession in the appropriate context
- Work with development, documentation, evaluation of management tools from a managerial perspective relating to food and meal concepts

Examination

The semester is completed with an examination. It is a prerequisite for sitting the exam that the student has completed their clinical training and the other mandatory study activities as described in the semester description. The clinical training is comprised of preparation, completion and after-treatment.

Examination method

Written assignment, developed individually or in a group of up to 4 students, with a subsequent individual oral exam, based on the written assignment.

Assessment requirement

The written assignment and the oral performance. The student is awarded one overall mark.

Assessment

External assessment in accordance with the 7-point grading scale.

Other requirements concerning exams are stated in Chapter 14, 16, and in the semester description.

6.8. 5th Semester: Health Promotion and Dietetics, Health Promotion and Disease Prevention

Specialism: Health Promotion and Disease Prevention

The semester consists of 20 ECTS credits for the theoretical component and 10 ECTS credits for the clinical training component.

Themes

Professional clinical training and physical activity.

The semester focuses on the student achieving theoretical knowledge and clinical experience in handling nutrition and health-related issues for citizen and patient care. The semester content will also include focusing on nutrition and physical activity as a health promoting intervention and digital solutions for guidance, communication and health promotion. The student will work to clarify their academic profile and professional identity.

Key content:

- Professional practice activity
- Communication theory in relation to target groups
- Physical activity as a preventive and health promoting intervention
- Teaching and training for groups
- Employing IT technology for health promotion, including electronic guidance material.
- Communicate motivational and change theories relating to citizens' lifestyles and living conditions.
- Professional identity and academic profile
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Distribution of subjects	ECTS credits
Health science	9
Natural science	9
Humanities	6
Social science	6
In total	30

Objectives for learning outcomes

Knowledge

The student:

- Possesses knowledge of, and is able to reflect on, the application of communication theories and methods, and can understand the communicative significance in relation to dialogue and forging relationships
- Possesses knowledge of, and is able to reflect on, their own practice, as well as their profession's duties and responsibilities, in an organisational, administrative and social perspective and as part of the health service overall

- Possesses knowledge of the priorities for deploying professional resources under the prevailing framework conditions in the health service
- Knowledge and understanding of health education, dissemination of information and the professional conversation related to teaching and counselling

Skills

The student can:

- Employ professionally relevant information, communication and welfare technology that incorporates thinking about the citizen's own resources to the greatest possible extent
- Assess and master support for citizens and patients' motivation in connection with dietary changes related to their lifestyle and living conditions
- Master and apply situation-specific and professionally relevant communication, counselling and guidance for patient and citizen care in the preparation and delivery of care and after-care in professional practice and in interprofessional collaborative practice
- Assess and justify the significance of physical activity from a health promotion perspective

Competencies

The student can:

- Independently assume responsibility for handling and analysis of innovation, documentation, record-keeping and evaluation of education and guidance material
- Handle and use technology, including information and communication technology, relevant to the profession in the appropriate context
- Independently provide health promoting, preventive, palliative and rehabilitating guidance on diets and nutrition
- Independently plan, initiate and assess health promotion measures based on nutrition and physical activity.

Examination

The semester is completed with an examination. It is a prerequisite for sitting the exam that the student has completed the clinical training and the other mandatory study activities as described in the semester description. The clinical training is comprised of preparation, completion and after-treatment

Examination method

Written assignment, developed individually or in a group of up to 4 students, with a subsequent individual oral exam based on the written assignment.

Assessment requirement

The written assignment and the oral performance. The student is awarded one overall mark

Assessment

External assessment in accordance with the 7-point grading scale.

Other requirements concerning exams are stated in Chapter 14, 16, and in the semester description.

6.9. 5th semester: Health Promotion and Clinical Dietetics

Specialism: Clinical Dietetics

The semester consists of 14 ECTS credits for the theoretical component and 16 ECTS credits for the clinical training component.

Themes

Professional clinical training and clinical dietetics.

Subjects and modules

The semester focuses on the student achieving theoretical knowledge and clinical experience of treatment of dietary issues, primarily in relation to lifestyle-related diseases. The semester includes working with individual dietary treatment and pharmacological treatment of patients with specific issues, and communication and welfare technology in relation to dietary treatment.

Key content:

- Professional practice in clinical settings
- Dietary treatment and nutrition therapy for patients that suffer from diseases relating to gastroenterology and nephrological disorders
- Nutrition diagnoses and documentation
- Electronic guidance material, including the application of IT technology in relation to dietary treatment
- Communicate motivational and change theory relating to citizen's living conditions
- Communication and individual guidance

Distribution of subjects	ECTS credits
Health science	9
Natural science	9
Humanities	6
Social science	6
In total	30

Objectives for learning outcomes

Knowledge

The student:

- Possesses knowledge of, and is able to reflect on, the application of communication theories and methods, and can understand the communicative significance in relation to dialogue and forging relationships
- Possesses knowledge of, and is able to reflect on, their own practice, as well as their profession's duties and responsibilities, in an organisational, administrative and social perspective and as part of the health service overall

- Possesses knowledge of the priorities for deploying professional resources under the prevailing framework conditions in the health service
- Possesses knowledge of, and is able to reflect on, the philosophy of science, research methods and models for evaluation, quality assurance and development, as well as relating this knowledge to research and development work in professional practice
- Knowledge and understanding of health education, dissemination of information and the professional conversation related to teaching and counselling

Skills

The student can:

- Use professionally relevant information, communication and welfare technology that incorporates thinking about the citizen's own resources to the greatest possible extent
- Assess and master support for citizens and patients' motivation in connection with dietary changes related to their lifestyle and living conditions
- Master and apply situation-specific and professionally relevant communication, counselling and guidance for patient and citizen care in the preparation and delivery of care and after-care in professional practice and in interprofessional collaborative practice
- Master dietary treatment and nutrition therapy for citizens and patients

Competencies

The student can:

- Handle and use technology, including information and communication technology, relevant to the profession in the appropriate context
- Independently perform health promoting, preventive, palliative and rehabilitating guidance on diets and nutrition
- Independently assume responsibility for handling and analysis of innovation, documentation, record-keeping and evaluation of education and guidance material
- Independently handle nutritional diagnoses and assume responsibility for initiating, documenting and evaluating dietary treatment and nutrition therapy, in consideration with citizens and patients' living conditions and situation
- Independently assume responsibility for handling complex dietary issues in interprofessional collaboration relating to specific patient groups

Examination

The semester is completed with an examination. It is a prerequisite for sitting the exam that the student has completed the clinical training and the other mandatory study activities as described in the semester description. The clinical training is comprised of preparation, completion and after-treatment.

Examination method

Written assignment, developed individually or in a group of up to 4 students, with a subsequent individual oral exam based on the written assignment.

Assessment requirement

The written assignment and the oral performance. The student is awarded one overall mark.

Assessment

External assessment in accordance with the 7-point grading scale.

Other requirements concerning exams are stated in Chapter 14, 16, and in the semester description.

6.10. 6th Semester: Food and Management

The semester consists of 20 ECTS credits for the theoretical component and 10 ECTS credits for the clinical training component. The semester includes an interprofessional component which accounts for 10 ECTS credits.

Themes

Independent professional practice, innovation and project management.

Subjects and modules

During the semester the student develops an independent professional understanding that is both monodisciplinary and concerns interprofessional/cross-sectoral contexts. The student must work in an entrepreneurial manner and with project management related to food and meal concepts, focusing on communication as a management tool. Clinical training is part of the semester and focuses on nutrition and health in relation to management and food.

Key content:

- Independent professional practice activity
- Interprofessional and cross-sectoral collaboration
- Project management and innovation
- The primary and secondary sectors' organisation and decision processes
- Communication in organisations
- Law and ethics in relation to production and management
- Professional identity and independent practice

Distribution of subjects	ECTS credits
Health science	9
Natural science	9
Humanities	6
Social science	6
In total	30

Objectives for learning outcomes

Knowledge

The student:

- Possesses knowledge of, and can reflect on, the professional use of information and communication technology, and the significance of this technology
- Possesses knowledge of, and is able to understand, innovation as a method to change practice, and is familiar with simple implementation methods in relation to specific target groups
- Possesses knowledge of, and is able to reflect on, their own practice, as well as their profession's duties and responsibilities, in an organisational, administrative and social perspective and as part of the health service overall
- Possesses knowledge of, and can understand, concept development, innovation and project management across public and private sectors

Skills

The student can:

- Master interprofessional and cross-sectoral collaborative practice
- Use professionally relevant information, communication and welfare technology that incorporates thinking about the citizen's own resources to the greatest possible extent
- Master selecting, developing and ensuring the quality of food and meal concepts
- Master development, implementation and evaluation of processes and managerial tasks
- Master the ability to work innovatively and in an entrepreneurial manner with food and meal concepts

Competencies

The student can:

- Independently develop quality standards
- Independently act within organisational contexts, including the national health service
- Independently work innovatively, development-focused, critically and reflectively, focused on academic and interprofessional and cross-sectoral contexts
- Independently participate in interprofessional and cross-sectoral collaborations based on a holistic perspective
- Work with, and assume responsibility for, quality assurance and development
- Independently assume responsibility for working innovatively with food and meal concepts
- Independently handle managerial issues in monodisciplinary and interprofessional collaboration

Examination

The semester is completed with an examination. It is a prerequisite for sitting the exam that the student has completed their clinical training and other mandatory study activities as described in the semester description. The clinical training is comprised of preparation, completion and after-treatment

Examination method

Individual written exam, based on the clinical training, with a subsequent individual oral exam.

Assessment requirement

The written assignment and the oral performance. The student is awarded one overall mark.

Assessment

Internal assessment in accordance with the 7-point grading scale.

Other requirements concerning exams are stated in Chapter 14, 16, and in the semester description.

6.11. 6th Semester: Health Promotion and Dietetics, Health Promotion and Disease Prevention

Specialism: Health Promotion and Disease Prevention

The semester consists of 20 ECTS credits for the theoretical component and 10 ECTS credits for the clinical training component. The semester includes an interprofessional component which accounts for 10 ECTS credits.

Themes

Independent professional practice, innovation and project management.

Subjects and modules

During the semester the student develops an independent professional understanding that is both monodisciplinary and concerns interprofessional/cross-sectoral contexts. The student must work in an entrepreneurial manner, innovatively and with project management in relation to health promotion and disease prevention in the primary sector. Clinical training is part of the semester and includes independent practice in relation to nutrition and health.

Key content:

- Independent professional practice activity
- Interprofessional and cross-sectoral collaboration
- Project management and innovation
- The primary and secondary sectors' organisation and decision processes
- Health Promotion and Disease Prevention in an innovative perspective
- Nutrition diagnoses and initiating, documenting and evaluating dietary treatment
- Law and ethics in relation to citizens and patients
- Professional identity and independent practice

Distribution of subjects	ECTS credits
Health science	9
Natural science	9
Humanities	6
Social science	6
In total	30

Objectives for learning outcomes

Knowledge

The student:

- Possesses knowledge of, and can reflect on, the professional use of information and communication technology, and the significance of this technology
- Possesses knowledge of, and is able to understand, innovation as a method to change practice, and is familiar with simple implementation methods in relation to specific target groups
- Possesses knowledge of, and is able to reflect on, their own practice, as well as their profession's duties and responsibilities, in an organisational, administrative and social perspective and as part of the health service overall
- Possesses knowledge of the priorities for deploying professional resources under the prevailing framework conditions in the health service
- Possesses knowledge of, and can reflect on, methods related to the practice of dietetics, documentation and quality assurance

Skills

The student can:

- Master interprofessional and cross-sectoral collaborative practice
- Use professionally relevant information, communication and welfare technology that incorporates thinking about the citizen's own resources to the greatest possible extent
- Master and apply situation-specific and professionally relevant communication, counselling and guidance for patient and citizen care in the preparation and delivery of care and after-care in professional practice and in interprofessional collaborative practice
- Master dietary treatment for citizens with lifestyle-induced diseases and nutrition therapy for people with loss of appetite

Competencies

The student can:

- Independently act within organisational contexts, including the health service
- Independently work innovatively, development-focused, critically and reflectively, focused on academic and interprofessional and cross-sectoral contexts
- Independently participate in interprofessional and cross-sectoral collaborations based on a holistic perspective
- Work with, and assume responsibility for, quality assurance and development
- Independently provide health promoting, preventive, palliative and rehabilitating guidance on diets and nutrition
- Independently handle nutritional diagnoses and assume responsibility for initiating, documenting and evaluating dietary treatment and nutrition therapy, in consideration with citizens and patients' living conditions and situation
- Independently work innovatively with dissemination of information

Examination

The semester is completed with an examination. It is a prerequisite for sitting the exam that the student has completed the clinical training and the other mandatory study activities as described in the semester description. The clinical training is comprised of preparation, completion and after-treatment.

Examination method

Individual written exam, based on the clinical training, with a subsequent individual oral exam.

Assessment requirement

The written assignment and the oral performance. The student is awarded one overall mark.

Assessment

Internal assessment in accordance with the 7-point grading scale.

Other requirements concerning exams are stated in Chapter 14, 16, and in the semester description.

6.12. 6th Semester: Health Promotion and Dietetics, Clinical Dietetics

Specialism: Clinical Dietetics

The semester consists of 14 ECTS credits for the theoretical component and 16 ECTS credits for the clinical training component. The semester includes an interprofessional component which accounts for 10 ECTS credits.

Themes

Independent professional practice, clinical dietetics and innovation.

Subjects and modules

During the semester the student develops an independent professional understanding that is both monodisciplinary and concerns interprofessional/cross-sectoral contexts. The student must continue working with dietary treatment and nutrition therapy. The semester focuses on the student's ability to work critically, innovatively and analytically. Clinical training is part of the semester with independent practice activity.

Key content:

- Independent professional practice activity
- Interprofessional and cross-sectoral collaboration
- Innovation
- The primary and secondary sectors' organisation and decision processes
- Nutrition therapy, dietary treatment and pharmacological treatment for patients with specific diseases
- Law and ethics in relation to citizens and patients
- Professional identity and independent practice

Distribution of subjects	ECTS credits
Health science	9
Natural science	9
Humanities	6
Social science	6
In total	30

Objectives for learning outcomes

Knowledge

The student:

- Possesses knowledge of, and can reflect on, the professional use of information and communication technology, and the significance of this technology
- Possesses knowledge of, and is able to understand, innovation as a method to change practice, and is familiar with simple implementation methods in relation to specific target groups
- Possesses knowledge of, and is able to reflect on, their own practice, as well as their profession's duties and responsibilities, in an organisational, administrative and social perspective and as part of the health service overall
- Possesses knowledge of the priorities for deploying professional resources under the prevailing framework conditions in the health service
- Possesses knowledge of, and can reflect on, methods related to the practice of dietetics, documentation and quality assurance

Skills

The student can:

- Master interprofessional and cross-sectoral collaborative practice
- Master and apply situation-specific and professionally relevant communication, counselling and guidance for patient and citizen care in the preparation and delivery of care and after-care in professional practice and in interprofessional collaboration.
- Master dietary treatment and nutrition therapy for citizens and patients

Competencies

The student can:

- Independently act within organisational contexts, including the health service
- Independently work innovatively, development-focused, critically and reflectively, focus on academic and interprofessional and cross-sectoral contexts
- Independently participate in interprofessional and cross-sectoral collaborations based on a holistic perspective
- Work with, and assume responsibility for, quality assurance and development
- Independently handle nutritional diagnoses and assume responsibility for initiating, documenting and evaluating dietary treatment and nutrition therapy, in consideration with citizens and patients' living conditions and situation
- Independently assume responsibility for handling complex dietary issues in interprofessional collaboration relating to specific patient groups
- Independently support coherent dietary treatment care for students/patients in both the primary and secondary health service

Examination

The semester is completed with an examination. It is a prerequisite for sitting the exam that the student has completed the clinical training and the other mandatory study activities as described in the semester description. The clinical training is comprised of preparation, completion and after-treatment.

Examination method

Combined clinical and theoretical exam, based on a clinical counselling situation and the student's deliberation on it.

Assessment requirement

The clinical and theoretical performance. The student is awarded one overall mark.

Assessment

Internal assessment in accordance with the 7-point grading scale.

Other requirements concerning exams are stated in Chapter 14, 16, and in the semester description.

6.13. 7th Semester

Themes

Elective component (10 ECTS credits) and bachelor project (20 ECTS credits).

Subjects and modules

The elective component gives the student the opportunity to specialise in a specific topic relevant to the student's area of study. Mandatory study activities may be included in the elective component. These are described in the semester description.

The educational institution offers elective components, but the student may also choose to create their own study plan or participate in education for other programmes or internationally. The educational institution must approve the study plan in advance for it to be included in the programme.

The bachelor project focuses on the student's independent academic examination of a professionally relevant research question of their choice. The student must include relevant scientific methods, results from practice-related developmental, experimental and research work and research-based literature.

Distribution of subjects	ECTS credits
Health science	9
Natural science	9
Humanities	6
Social science	6
In total	30

Objectives for learning outcomes

The objectives for learning outcomes for the 7th semester are determined by the student's area of study and the programme purpose, which is described in greater detail in the semester description in Appendix 4.

Examinations

The semester is completed with 2 examinations: An exam in the elective component and an exam in the bachelor project.

Exam 1: Exam in the elective component.

It is a prerequisite for sitting the exam that the student has completed the mandatory study activities as described in the semester description.

Exam 2: Exam in the bachelor project

The programme is completed with an exam in the bachelor project. The exam in the bachelor project can only take place after the student has passed the other exams for the programme. The bachelor project exam, alongside the programme's other exams, must document the overall objectives for learning outcomes.

Key content for the bachelor project:

- Identification and analysis of relevant issues for the profession
- Application of fundamental academic skills.
- The application of empirical evidence in relation to the project's research question.

Examination method

Exam 1: Individual written product

Exam 2: The bachelor project consists of a written assignment, which can be developed individually or in groups of up to 4 students and an individual oral exam. The written assignment can be developed as either a monodisciplinary or interprofessional project. The research question must be formulated by the student(s) and approved by the education institute.

Students who wish to develop an interprofessional bachelor project will receive guidance about the opportunities before the project is commenced.

Assessment requirement

Exam 1: The written product

Exam 2: The written product and the oral performance. The student is awarded one overall mark.

Assessment

Exam 1: Internal assessment in accordance with the 7-point grading scale.

Exam 2: External assessment in accordance with the 7-point grading scale.

Other requirements concerning exams are stated in Chapter 14, 16, and in the semester description.