AIM

The aim of the department of Nutrition and Dietetics is to graduate expert professionals, defining and evaluating the problems for individuals and society, seeking for the solutions, determining energy and food requirements of different age groups, giving consultancy and education for individuals and groups, preparing and implementing specific diets for diseases, carrying out management and organization activities at the institutions rendering catering services and food industry, conduct training, implementation and research activities.

KNOWLEDGE

Theoretical/Factual

1. Have advanced knowledge and skills supported by the books including basic and updated knowledge, application tools, multimedia education tools and others.

2. Use the cognitive and practical nutrition and dietetics knowledge to improve health, to prevent and treat diseases on the base of individuals and population groups.

SKILLS

Cognitive/Practical

3. Assess published materials in nutrition and dietetics, evaluate, interpret and share the information.

4. Identify the nutrition based health problems of individuals and population groups, propose solutions based on the national/international code of conduct and ethics.

5. Implement the Dietetic process, including planning, practising, education and evaluating outcomes identifying age, gender, socio-cultural, economic and health of patients.

6. Employ field professional computer programmes, related Technologies and education tools.

COMPETENCY

Ability to work independently and take responsibility

7. Use his/her autonomy and accountability to manage a study/research in nutrition and dietetics, take the responsibility as a member of team work.

8. Demonstrate a capability to solve unexpected or unforeseeable problems individually or in a team work.

Learning Competence

9. Identify teaching needs and resources, guide and direct education for the proper use of resources.

10. Develop the capacity to engage in lifelong learning.

Communication and Social Competence

11. Establish and maintain a relationship with health professionals, and take responsibility in group work and interdisciplinary teamwork with health and social care professionals.

12. Appreciate individual diversity and multi-cultural differences through a knowledge of cultures and customs of other countries.

13. Have a working knowledge of European Language Portfolio Global Scale^, Level B1 in order to update themselves with the professions’ body of knowledge.

Field-based Competence

14. Apply legal and ethical principles in managing food and dietetics practices considering the related legislation, regulations, standards and guidelines.

15. Apply quality management and process improvement.

16. Attend the internal, national and international seminar after graduation.

17. Develop and implement strategies to promote safe and healthy food choices for individuals and population groups.