

## DEGREE IN HUMAN NUTRITION & DIETETICS (2010-11)

<b>Código:</b> C352	<b>Fecha de aprobación:</b> 22/03/2012	<b>Precio:</b> 17,19 1st-registration credits
<b>Créditos:</b> 240	<b>Título:</b> Undergraduate 3-5 years (ECTS)	

**RAMA**  
Health Sciences

**PLAN**  
DEGREE IN HUMAN NUTRITION & DIETETICS

**TIPO DE ENSEÑANZA**  
Face-to-face

**CENTROS DONDE SE IMPARTE**  
Faculty of Health Sciences

**ESTUDIO IMPARTIDO CONJUNTAMENTE CON**  
Solo se imparte en esta universidad

**FECHAS DE EXAMEN**  
[Acceda al listado de fechas de examen para esta titulación.](#)

PLAN DE ESTUDIOS OFERTADO EN EL CURSO 2010-11

Nodo inicial:

Leyenda:  No ofertada  Sin docencia

FIRST YEAR

CORE SUBJECTS

60 créditos

Curso	Título	Créditos		Subject
1	CORE	6	27501 - ANATOMY	
1	CORE	6	27502 - BIOLOGY	
1	CORE	6	27503 - APPLIED CHEMISTRY	
1	CORE	6	27504 - INTRODUCTION TO HEALTH SCIENCES	
1	CORE	6	27505 - FOOD AND CULTURE	
1	CORE	6	27506 - PHYSIOLOGY	
1	CORE	6	27507 - BIOCHEMISTRY	
1	CORE	6	27508 - PSYCHOLOGY	
1	CORE	6	27509 - BIOSTATISTICS	
1	CORE	6	27510 - INTERVIEW TECHNIQUES AND NUTRITIONAL ADVICE	

BRIDGING COURSE FOR HOLDERS OF THE DIPLOMA IN NURSING

BRIDGING COURSE SUBJECTS

57 créditos

Curso	Título	Créditos		Subject
3	COMPULSORY	9	27523 - TRAINEESHIP: CLINICAL NUTRITION	
3	COMPULSORY	6	27526 - TRAINEESHIP: COMMUNITY NUTRITION	
4	COMPULSORY	9	27539 - METHODOLOGY OF EVIDENCE-BASED RESEARCH AND PRACTICE	
4	COMPULSORY	6	27541 - TRAINEESHIP: NUTRITION EDUCATION	
4	OPTIONAL	6	27542 - CHEMICAL CONTROL OF FOOD QUALITY	
4	OPTIONAL	6	27544 - MICROBIOLOGICAL QUALITY CONTROL IN FOOD	
4	OPTIONAL	6	27545 - DEVELOPING NEW FOOD PRODUCTS	
4	END OF DEGREE WORK	9	27543 - FINAL PROJECT	

OPTIONAL SUBJECTS

1 créditos

Superado este bloque se obtiene

DEGREE IN HUMAN NUTRITION AND DIETETICS

SECOND YEAR

COMPULSORY SUBJECTS

60 créditos

Curso	Título	Créditos		Subject
2	COMPULSORY	9	27511 - FOOD HYGIENE	
2	COMPULSORY	7,50	27512 - NUTRITIONAL PHYSIOLOGY AND PATHOPHYSIOLOGY	
2	COMPULSORY	6	27513 - DESCRIPTIVE BROMATOLOGY	
2	COMPULSORY	7,50	27514 - FUNDAMENTALS OF NUTRITION AND DIETETICS	
2	COMPULSORY	6	27515 - CULINARY SCIENCE AND TECHNOLOGY	
2	COMPULSORY	6	27516 - FOOD TECHNOLOGY	
2	COMPULSORY	6	27517 - QUALITY CONTROL	
2	COMPULSORY	6	27518 - CHEMICAL AND BIOLOGICAL FOOD HAZARDS	
2	COMPULSORY	6	27519 - NUTRITION THROUGHOUT THE LIFE CYCLE	

THIRD YEAR

COMPULSORY SUBJECTS

60 créditos

Curso	Título	Créditos		Subject
3	COMPULSORY	9	27520 - DIETOTHERAPY AND PHARMACOLOGY	
3	COMPULSORY	6	27521 - CLINICAL NUTRITION I	
3	COMPULSORY	6	27522 - CLINICAL NUTRITION II	
3	COMPULSORY	9	27523 - TRAINEESHIP: CLINICAL NUTRITION	
3	COMPULSORY	6	27524 - EATING DISORDERS	
3	COMPULSORY	6	27525 - COMMUNITY NUTRITION	
3	COMPULSORY	6	27526 - TRAINEESHIP: COMMUNITY NUTRITION	
3	COMPULSORY	6	27527 - PUBLIC HEALTH	
3	COMPULSORY	6	27528 - NUTRITIONAL EPIDEMIOLOGY	

FOURTH YEAR

COMPULSORY SUBJECTS

36 créditos

Curso	Título	Créditos		Subject
4	COMPULSORY	6	27529 - BIOETHICS AND THE LAW	
4	COMPULSORY	9	27539 - METHODOLOGY OF EVIDENCE-BASED RESEARCH AND PRACTICE	
4	COMPULSORY	6	27540 - NUTRITION EDUCATION	
4	COMPULSORY	6	27541 - TRAINEESHIP: NUTRITION EDUCATION	
4	END OF DEGREE WORK	9	27543 - FINAL PROJECT	

OPTIONAL SUBJECTS

24 créditos

OPTIONAL SUBJECTS ROUTE 1

Curso	Título	Créditos		Subject
4	OPTIONAL	6	27532 - NUTRITION IN PHYSICAL ACTIVITY AND SPORT	
4	OPTIONAL	6	27533 - PLANNING SPORTS DIETS	
4	OPTIONAL	6	27534 - KINANTHROPOMETRY AND BODY COMPOSITION	

OPTIONAL SUBJECTS ROUTE 2

Curso	Título	Créditos		Subject
4	OPTIONAL	6	27530 - FOOD AND NUTRITIONAL TRANSITION	
4	OPTIONAL	6	27535 - GASTRONOMY, CULINARY TRADITIONS AND HEALTH	
4	OPTIONAL	6	27536 - COMMUNITY PARTICIPATION AND RESPONSIBLE CONSUMPTION	

OPTIONAL SUBJECTS ROUTE 4

Curso	Título	Créditos		Subject
4	OPTIONAL	6	27542 - CHEMICAL CONTROL OF FOOD QUALITY	
4	OPTIONAL	6	27544 - MICROBIOLOGICAL QUALITY CONTROL IN FOOD	
4	OPTIONAL	6	27545 - DEVELOPING NEW FOOD PRODUCTS	

OPTIONAL SUBJECTS ROUTE 3

Curso	Título	Créditos		Subject
4	OPTIONAL	6	27531 - NUTRITION AND DIETETICS IN PEOPLE WITH A PHYSICAL OR MENTAL DISABILITY, RARE DISEASE ETC.	
4	OPTIONAL	6	27537 - WEIGHT CONTROL, BODY IMAGE AND QUALITY OF LIFE	
4	OPTIONAL	6	27538 - NATURAL MEDICINES AND PHYTOTHERAPY	

LANGUAGE

Superado este bloque se obtiene

DEGREE IN HUMAN NUTRITION AND DIETETICS

ROUTE 1: SPORTS NUTRITION

OPTIONAL SUBJECTS

18 créditos

Curso	Título	Créditos		Subject
4	OPTIONAL	6	27532 - NUTRITION IN PHYSICAL ACTIVITY AND SPORT	
4	OPTIONAL	6	27533 - PLANNING SPORTS DIETS	
4	OPTIONAL	6	27534 - KINANTHROPOMETRY AND BODY COMPOSITION	

Superado este bloque se obtiene

ROUTE 1: SPORTS NUTRITION

**ROUTE 2. FOOD, NUTRITION AND POPULATION**

**OPTIONAL SUBJECTS**

18 créditos

Curso	Título	Créditos	Subject
4	OPTIONAL	6	27530 - FOOD AND NUTRITIONAL TRANSITION
4	OPTIONAL	6	27535 - GASTRONOMY, CULINARY TRADITIONS AND HEALTH
4	OPTIONAL	6	27536 - COMMUNITY PARTICIPATION AND RESPONSIBLE CONSUMPTION

Superado este bloque se obtiene

**ROUTE 2. FOOD, NUTRITION AND POPULATION**

**ROUTE 4. FOOD QUALITY**

**OPTIONAL SUBJECTS**

18 créditos

Curso	Título	Créditos	Subject
4	OPTIONAL	6	27542 - CHEMICAL CONTROL OF FOOD QUALITY
4	OPTIONAL	6	27544 - MICROBIOLOGICAL QUALITY CONTROL IN FOOD
4	OPTIONAL	6	27545 - DEVELOPING NEW FOOD PRODUCTS

Superado este bloque se obtiene

**ROUTE 4. FOOD QUALITY**

**ROUTE 3. NEW DEMANDS IN NUTRITION AND SPECIAL CIRCUMSTANCES**

**OPTIONAL SUBJECTS**

18 créditos

Curso	Título	Créditos	Subject
4	OPTIONAL	6	27531 - NUTRITION AND DIETETICS IN PEOPLE WITH A PHYSICAL OR MENTAL DISABILITY, RARE DISEASE ETC.
4	OPTIONAL	6	27537 - WEIGHT CONTROL, BODY IMAGE AND QUALITY OF LIFE
4	OPTIONAL	6	27538 - NATURAL MEDICINES AND PHYTOTHERAPY

Superado este bloque se obtiene

**ROUTE 3. NEW DEMANDS IN NUTRITION AND SPECIAL CIRCUMSTANCES**

The aims of this course are described in Ministerial Order CIN/730/2009 of 18 March, establishing the requirements for the recognition of official university degrees qualifying their holders as Professional Dietitians-Nutritionists.

Graduates must:

A) Hold professional values, attitudes and behaviour:

1. Accept the essential elements of the profession, including ethical principles and legal responsibilities; and exercising the profession in accordance with the principles of social justice and respect for individuals, customs, beliefs and cultures.
2. Exercise the profession within the framework of respect for other healthcare professionals, and acquire teamwork skills.
3. Maintain and update professional knowledge and skills, and understand the importance of continuous independent learning with regard to new ideas, products and techniques in nutrition, together with the importance of quality.
4. Understand the limits of the profession, identifying situations where inter-disciplinary treatment or referral to another professional is required.

B) Develop communication and information-handling skills:

5. Develop the ability to communicate in an effective manner, both orally and in writing, with patients, healthcare and industry professionals and the media, and know how to use information and communication technologies effectively, particularly as related to nutrition and lifestyle.
6. Understand, evaluate, use and apply sources of information concerning nutrition, diet, lifestyle and healthcare.
7. Know how to prepare reports and fill out records related to the professional activity of a Dietitian.

C) Understand and apply food sciences:

8. Identify and classify foods. Know how to analyse and establish their composition, properties, nutritional value, the bioavailability of nutrients, sensory characteristics and the changes foodstuffs undergo as a consequence of technological and culinary processes.
9. Understand the basic processes involved in the preparation, transformation and preservation of animal and vegetable foodstuffs.
10. Prepare, interpret and use food composition graphs and databases.
11. Understand food microbiology, parasitology and toxicology.

D) Understand and apply Food and Health Sciences:

12. Understand the function and bioavailability of nutrients, nutritional needs and recommendations, and the basics of calorific and nutritional balance.
13. Evaluate the relationship between food and nutrition and assimilate this knowledge in health processes.
14. Apply scientific knowledge of physiology, pathophysiology and nutrition to diet planning and counselling for individuals and groups, throughout their life cycle and independently of their health status.
15. Design and implement nutritional status evaluation protocols and identify nutritional risk factors.
16. Interpret nutritional diagnoses, evaluating the nutritional aspects of clinical histories and preparing diet plans.
17. Understand the structure of hospital nutrition services and departments, identifying and performing the functions of a Dietitian-Nutritionist within a multi-disciplinary team.
18. Participate in the organisation, management and implementation of different modalities of hospital alimentation and nutritional support, and out-patient dietetic-nutrition treatment.

E) Understand the basics of Public Health and Community Nutrition:

19. Understand the structure and role of national and international health organisations and systems with respect to the role of the Dietitian-Nutritionist.
20. Participate in the design, implementation and validation of epidemiological nutritional studies, and take part in the planning, analysis and evaluation of alimentation and nutrition intervention programmes in a range of environments.
21. Promote a healthy lifestyle and the prevention of nutrition-related and lifestyle-related disorders, by participating in the nutritional education of the population.
22. Collaborate in the planning, development and implementation of alimentation, nutrition and food safety policies, based on the needs of the population and health protection.

F) Develop managerial, legal guidance and scientific skills:

23. Advise on the development, commercialisation, labelling, information and marketing of food products in accordance with social needs, scientific knowledge and current legislation.
24. Interpret administrative reports and dossiers in relation to food products and ingredients.

G) Develop the ability to supervise food quality and collective catering:

25. Participate in the management, organisation and development of food services.
26. Prepare, control and cooperate in the planning of menus and diets adapted to the characteristics of the groups for whom they are intended.
27. Participate in ensuring the quality and safety of food products, installations and processes.
28. Provide hygienic-sanitary and dietetic-nutritional training to persons involved in catering services.

H) Develop the ability to carry out critical analysis and research:

29. Acquire basic research training, including the formulation of hypotheses, collecting and interpreting data in order to solve problems, following scientific methods, and understanding the importance and limitations of scientific thinking in health and nutritional matters.



- [Credits](#)
- [Distribution of credits by subject type](#)
- [General course programme](#)
- [Optional subjects and routes](#)

## CREDITS

Subjects in the Degree in Human Nutrition and Dietetics, each worth 6, 7.5 or 9 European ECTS credits, are organised into semesters. Specifically, students are required to take 30 credits per semester and 60 credits per year, for a total of 240 credits over four academic years.

In order to make the course compatible with other activities, students are allowed to take a part-time course consisting of 30 credits per academic year.

## DISTRIBUTION OF CREDITS BY SUBJECT TYPE

Subject type	Credits
Core	60
Compulsory	126
Optional	24
Supervised/clinical work experience	21
Final Project	9
<b>Total credits</b>	<b>240</b>

## GENERAL COURSE PROGRAMME

The first year includes core subjects from the Health Sciences related to Human Nutrition. By taking these subjects, students acquire the core professional skills indicated in Order CIN/730/2009, of the 18<sup>th</sup> March, which establishes the requisites for authorising officially recognised university degrees which qualify holders for professional practice as Dietitian-Nutritionists. The first year of studies has been designed in accordance with current legislation and includes 36 ECTS from the discipline of Health Sciences, comprising the subjects Human Anatomy, Biology, Statistics, Physiology, Biochemistry and Psychology, 6 credits from another discipline (Science) and the remaining 18 ECTS to complete the 60 core credits correspond to subject matter designed by the proponents with the following rationale:

### Introduction to Health Sciences

The incorporation of a subject such as *Introduction to the Health Sciences* enables the future graduate of Human Nutrition and Dietetics to locate the discipline within its natural framework of the Health Sciences. Using a diachronic methodology, the student is familiarised with the conceptual and methodological premises which enable an understanding of the health-illness duality, and a connection is established between human nutrition and dietetics and the other disciplines and specialisations comprising the Health Sciences. Furthermore, a series of professional skills are developed which provide students with the tools necessary to tackle problems arising from the terminology used in the Health Sciences, and to understand the process of production, dissemination and retrieval of scientific information. On the basis of this introductory unit and the subject matter it contains, cross-disciplinary skills are developed, such as techniques in scientific practice, which are of great use to the student in the activities and skills addressed in other subjects throughout the degree course.

### Food and Culture

As an introductory unit, *Food and Culture* enables the future graduate in Human Nutrition and Dietetics to understand and analyse the different aspects intrinsic to food and culture, taking a comprehensive and enriching approach which, from a historical perspective, integrates anthropological and social aspects, thus complementing the biological perspective. Through an analysis of the historical evolution of food strategies and conditioning factors, and the social and cultural meaning of food, students will be able to locate human nutrition and dietetics knowledge in the socio-cultural and historical contexts within which they will need to apply their skills once in professional practice, whilst remaining aware of the determining factors of food and nutrition underlying these aspects.

### Interview Techniques and Nutritional Advice

Communication with patients and their families is one of the basic factors in satisfaction with health care. This aspect is systematically undervalued in studies of perceptions of quality of health care.

Satisfaction with communication is an end in itself, and the scientific literature has consistently demonstrated that this is a fundamental determinant of patient compliance with health advice, and improves intuition and clinical diagnosis.

This unit has been taught as an optional course for many years on the degree in Human Nutrition and Dietetics at the University of Alicante, and is very popular with students, who have recommended that as part of the reform it should become an obligatory subject. The course develops student attitudes and skills in interviewing and communication, consolidated over the following academic years.

In the second year, knowledge and handling of food, ingredients and food products are studied in greater depth. Also addressed are the issues of food processing and transformation, food safety, hazard control and quality management of the entire process, with the aim of protecting the consumer. At the end of the second year, students are introduced to the Science of Nutrition, Dietetics and Health, initially through a study of the healthy individual, introducing the student to an understanding of nutritional needs throughout the life cycle and identifying the bases of a healthy diet. At the beginning of the third year, the course continues to examine subject matter related to the Science of Nutrition, Dietetics and Health. Nutritional needs in specific circumstances are addressed, studying a dietetic approach to health problems, knowledge of clinical pharmacology and the interactions between pharmaceuticals and nutrients in greater depth. Specialisation is possible in the final year. Students are provided with two basic tools for integrating professional skills: the basics which will enable students to base their practice on scientific evidence, and tools for intervention in the health of the population through nutritional education. The legal and ethical limits of dietetic practice are also addressed. At the end of their studies, students will have obtained sufficient maturity to choose between the different optional routes offered, and to study different nutritional scenarios in greater depth. Optional subjects have been structured around four routes, containing three subjects each: Sports nutrition, food quality, food, nutrition and population, and lastly, new demands in nutrition and special circumstances.

The remaining 6 optional credits can be chosen from among the subjects corresponding to the other routes.

All these subjects will enable the student to prepare the final project, and facilitate the integration of knowledge, skills and attitudes. Prior to evaluation for the final project, the student must provide evidence of ability in a foreign language. Among other forms of accreditation, the minimum necessary requirement at the University of Alicante is to have attained level B1 of the European Framework of Reference for Languages, and this requirement may be raised in the future.

## OPTIONAL SUBJECTS AND ROUTES

Optional subjects have been structured around four routes, containing three subjects each: Sports nutrition, food quality, food, nutrition and population, and lastly, new demands in nutrition and special circumstances.

The remaining 6 optional credits can be chosen from among the subjects corresponding to the other routes.

SUBJECTS	TYPE	ECTS	SEMESTER
<b>ROUTE 1: Sports nutrition</b>			
Nutrition in physical activity and sport	OP	6	7
Planning sports diets	OP	6	7
Cineanthropometry and body composition	OP	6	7
<b>ROUTE 2: Food, nutrition and population</b>			
Food and nutritional transition	OP	6	7
Gastronomy, culinary traditions and health	OP	6	7
Community participation and responsible consumption	OP	6	7
<b>ROUTE 3: New demands in nutrition and special circumstances</b>			
Nutrition and dietetics in people with physical or mental disability, rare diseases, and other special circumstances	OP	6	7
Weight control, body image and quality of life	OP	6	7
Natural medicines and phytotherapy	OP	6	7
<b>ROUTE 4: Food quality</b>			
Chemical control of food quality	OP	6	7
Chemical analysis of food	OP	6	7



#### LANGUAGE REQUIREMENT (IN A FOREIGN LANGUAGE)

Students who study an **undergraduate degree** at the University of Alicante must **confirm** a minimum **level of B1 in a foreign language** (a B2 is recommended) in order to **obtain the diploma**.

The required language level is in accordance with the Common European Framework of Reference for Languages.

The language accreditation requirement can be obtained previously or at any time during university studies. However, the language requirement will be necessary in order to be able to **assess the final year project**.

The **different forms** of obtaining such language requirement can be consulted in the additional information in this section.

[+info](#)

#### LANGUAGE TEACHING COMPETENCE CERTIFICATE

Students who want to have a career in non-university **teaching** when they finish their studies are **recommended** to obtain the **teaching competence certificate** (Valencian and/or foreign languages).

This certificate can be obtained by taking specific itineraries in your university studies or by taking the **UA teaching competence course in Valencian, German, French and English**.

[+info](#)

#### FINAL YEAR PROJECT (TFG)

All the official undergraduate degrees must be completed by preparing and defending a final year project, which must be done in the final phase of the studies and be aimed at the assessment of competences associated to the degree.

The final year project must be an original, independent and personal work. The elaboration of it may be individual or coordinated. Each student will prepare this project under the supervision of a tutor, allowing students to show the received training content in an integrated many, as well as the acquired competences associated to the undergraduate degree.

In order to **register in the final year project**, students must comply with the requirements established in the "Regulations for continuation studies for students registered in undergraduate degrees at the University of Alicante". Among the requirements established to be able to register in the final year project, a minimum of 168 credits must be passed in undergraduate degrees with a total of 240 credits, and a minimum of 228 credits in undergraduate degrees with a total of 300 credits or more.

In order for **the final year project to be assessed**, a B1 level of a foreign language (B2 is recommended) must be confirmed.

[+info](#)



- [Access routes](#)
- [Procedure for applying for admission](#)
- [Number of places and pass marks](#)

#### ACCESS ROUTES

Admission to this degree course is open to any applicant who meets one of the following entrance requirements:

1. **SPANISH BACCALAUREATE (LOMCE) UNIVERSITY ENTRANCE EXAM (PAU):** Although students can access university by means of any Baccalaureate specialization, the recommended one is **Sciences**.

**ADMISSION SCORES FOR THIS DEGREE CAN BE IMPROVED BY TAKING THE SPECIFIC MODULES OF THE UNIVERSITY ENTRANCE EXAM (PAU) AS INDICATED IN THE TABLE BELOW WITH THEIR RESPECTIVE WEIGHTINGS.**  
TABLE 1

MODULE WEIGHTINGS	PERFORMING ARTS	BIOLOGY	AUDIO VISUAL CULTURE I	TECHNICAL DRAWING II	DESIGN	BUSINESS ECONOMICS	PHYSICS	FUNDAMENTALS OF ART II	GEOGRAPHY	GEOLOGY	GREEK II	HISTORY OF PHILOSOPHY	HISTORY OF ART	LATIN II	MATHEMATICS APPLIED TO SOCIAL SCIENCES II	MATHEMATICS II	CHEMISTRY
0,1																	
0,2		X					X			X						X	X

2. **PREVIOUS BACCALAUREATES WITH OR WITHOUT A PASS IN THE UNIVERSITY ENTRANCE EXAM (PAU):** Students who have completed their Baccalaureate under previous education systems and have passed the PAU will be able to use the mark obtained in their application.

**HOWEVER, STUDENTS CAN TAKE SPECIFIC EXAM MODULES DURING THE VOLUNTARY PAU EXAM PERIOD IN ORDER TO IMPROVE THEIR ADMISSION SCORE AS SHOWN IN TABLE 1. THEY CAN ALSO SIT FOR THE OBLIGATORY PAU EXAMS, IN WHICH CASE THEY WILL HAVE TO TAKE ALL THE EXAMS SCHEDULED DURING THIS PERIOD.**

3. **VOCATIONAL EDUCATION:** Vocational educational qualifications such as senior technician, senior technician of plastic arts and design, or senior technician in sports is the preferred professional area although access to this degree may be through any professional field.

**ADMISSION SCORES CAN BE IMPROVED BY TAKING THE PAU EXAM IN UP TO 4 OF THE MODULES IN TABLE 1.**

4. **STUDENTS FROM EDUCATION SYSTEMS IN COUNTRIES OF THE EUROPEAN UNION OR OTHER STATES WITH WHICH SPAIN HAS AN INTERNATIONAL AGREEMENT:** Accreditation is required and issued by *Universidad Nacional de Educación a Distancia (UNED)*.

**STUDENTS CAN SIT FOR EXAMS IN SUBJECTS INCLUDED IN THE PRUEBAS DE COMPETENCIAS ESPECÍFICAS (PCE), ORGANISED BY THE UNED, IN ORDER TO IMPROVE THEIR ADMISSION SCORE UP TO 14 POINTS AS INDICATED IN THE WEIGHTINGS IN TABLE 1.**

5. **STUDENTS FROM FOREIGN EDUCATION SYSTEMS:** Prior to applying for the validation of their foreign Baccalaureate, students may sit for up to 4 exams in subjects offered by the *Pruebas de Competencias Específicas (PCE)* organised by UNED (at least one subject from the core subjects).

**THE WEIGHTINGS INDICATED IN TABLE 1 WILL BE APPLIED TO CORE AND/OR OPTIONAL SUBJECTS.**

6. **OTHER:** University degrees and other similar qualifications. University entrance exam for students over 25 (preferential option: Health Sciences). Access on the basis of professional experience (applicants over 40 years of age). Access to applicants aged 45 years or more by means of an exam.

**Weightings of the subjects of the specific phase of the Proof of Access to the University (PAU) in the previous years**

High School Diploma Subjects	Weighting parameters	Music Analysis II	Biology	Earth and Environmental Sciences	Drawing II	Technical Drawing II	Design	Business Economics	Electronics	Physics	Geography	Greek II	History of Music and Dance	Art History	Latin II	Foreign Language and Practice	World Literature	Mathematics Applied to the Social Sciences II	Mathematics II	Chemistry	Expressive activities in the Arts and Crafts	Technical Technology II	
		0.1	0.2	0.1	0.2	0.1	0.2	0.1	0.2	0.1	0.2	0.1	0.2	0.1	0.2	0.1	0.2	0.1	0.2	0.1	0.2	0.1	0.2
Academic Years 2010-11	0.1																						
Academic Years 2011-12	0.2		x	x		x				x									x	x			
Academic Years 2012-13	0.1			x																			
Academic Years 2013-14	0.2		x							x									x	x			
Academic Years 2014-15	0.1																						
Academic Years 2015-16	0.2		x	x		x				x									x	x			
Academic Years 2016-17	0.1																						

#### PROCEDURE FOR APPLYING FOR ADMISSION: PRE-ENROLMENT AND REGISTRATION

- Anticipated number of places offered during the first pre-enrolment session: 100
- In order to apply for a place, the procedure and pre-enrolment periods established each year must be observed. It is normally necessary to pre-enrol, and two pre-enrolment periods are established for this. The first period, or phase A is held in mid-June and the second, or phase B, is held in mid-September. During the second period, places may only be applied for on courses which have not been filled following phase A. Places are awarded on the basis of the preferences, criteria and reserve quotas established by current legislation. [Information concerning the application procedure \(Pre-enrolment\)](#).
- Applicants admitted to a course must formally register within the timescale established annually in the enrolment calendar (usually at the end of July and the end of September). Registration [Information](#).

#### NUMBER OF PLACES AND PASS MARKS

COURSES	NUMBER OF PLACES	PASS MARKS						
		GENERAL	OVER 25	OVER 40	OVER 45	GRADUATES	SPORTSPEOPLE	DISABLED
2010-11	100	8,910	8,280	---	5,000	7,790	7,400	8,160
2011-12	100	8,500	8,585	---	6,850	7,740	---	---
2012-13	100	8,741	7,760	---	7,713	7,900	---	---
2013-14	100	8,158	7,503	---	5,000	7,810	---	5,000
2014-15	100	8,700	6,795	---	---	7,430	---	5,000
2015-16	100	8,694	6,495	---	5,160	7,780	---	6,622
2016-17	100	9,119	7,650	---	---	8,050	---	5,000

- "Pass marks" indicated correspond to the results of the first adjudication of June.

- The definitive marks can be inferior to the here collected.

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PROFESSIONAL PROFILES

Regulated profession for professional practice as:

-Dietitian Nutritionist

**IMPLEMENTATION TIMESCALE****TIMESCALE**

<b>Academic year</b>	<b>Implementation of the new Degree in Human Nutrition and Dietetics</b>	<b>Phasing out of the Degree /Diploma in Human Nutrition and Dietetics</b>
2010-11	1st Academic year	1st year Human Nutrition and Dietetics
2011-12	2nd Academic year	2nd year Human Nutrition and Dietetics
2012-13	3rd Academic year	3rd year Human Nutrition and Dietetics
2013-14	4th Academic year	

**Bridging course**

It is envisaged that implementation of the Bridging Course enabling diploma holders to obtain a Degree in Human Nutrition and Dietetics will begin in the academic year 2010-2011, and will be offered until academic year 2012-2013.

CREDIT EQUIVALENCE BETWEEN PREVIOUS COURSES AND THE NEW COURSE PROGRAMME

Academic year	Code	Previous Subjects	New Subjects	ECTS	
1st	9636	Structure and Function of the Human Body	Anatomy	6	Those students who do not wish to adapt their studies to the Degree course are entitled to four official examination periods in the two academic years following the phasing out of teaching on the Diploma course. Once these examination periods have terminated, those students who have not successfully completed the course and wish to continue their studies will be required to take the Degree course, according to the established system of credit equivalence.
1st	9636	Structure and Function of the Human Body	Physiology	6	
2nd	9641	Nutritional Physiology			A Bridging Course will be established for holders of the Diploma in Human Nutrition and Dietetics from the Nursing University College of Alicante.
3rd	9639	Toxicology	Biology	6	
			Chemical and Biological Food Hazards	6	Students who have completed the Diploma will be assigned 183 ECTS credits towards the Degree course.
1st	9642	Applied Chemistry	Applied Chemistry	6	Optional subjects successfully completed on the Diploma course will be recognised as optional credits on the Degree course.
2nd	9643	Public Health	Introduction to Health Sciences	6	
2nd	9645	Clinical Nutrition			
1st	9626	Food and Culture	Food and Culture	6	

1st	9627	Biochemistry	Biochemistry	6
1st	9647	Eating Disorders		
1st	9649	Biostatistics Applied to Nutrition	Biostatistics	6
3rd	9633	Dietotherapy I	Interview Techniques and Nutritional Advice	6
Opt.	9657	Interview Techniques and Nutritional Advice	Interview Techniques and Nutritional Advice	6
2nd	9641	Nutritional Physiology	Nutritional Physiology and Physiopathology	7,5
2nd	9637	Physiopathology		
2nd	9628	Bromatology	Descriptive Bromatology	6
3rd	9644	Culinary Technology	Culinary Science and Technology	6
3rd	9629	Food Technology	Food Technology	6
1st	9638	Food Hygiene	Food Hygiene	9
3rd	9635	Food Economics and Management	Quality Control	6
1st	9640	Basic Nutrition	Basics of Nutrition and Dietetics	7,5
2nd	9631	General Dietetics		
1st	9650	Gerontology	Nutrition throughout the Life Cycle	6
2nd	9632	Diet Design and Planning		
2nd	9646	Pharmacology and Metabolic Disruption	Dietotherapy and Pharmacology	9
3rd	9633	Dietotherapy I		
3rd	9634	Dietotherapy II		
1st	9647	Eating Disorders	Eating Disorders	6
2nd	9643	Public Health	Public Health	6
2nd	9643	Public Health	Nutritional Epidemiology	6
3rd	9648	Community Nutrition	Community Nutrition	6
3rd	9630	Professional Code of Conduct	Bioethics and the Law	6
2nd	9645	Clinical Nutrition	Clinical Nutrition I	6
2nd	9645	Clinical Nutrition	Clinical Nutrition II	6
3rd	9648	Community Nutrition	Nutrition Education	6
			Methodology of Evidence-Based Research and Practice	9
Opt.		Optional	Optional	6
			Optional Route	18
			Work Experience	21
			Work Experience: Final Project	9

**DEGREE IN HUMAN NUTRITION & DIETETICS. SYLLABUS SUMMARY**

**ESTRUCTURA DEL PLAN DE ESTUDIOS POR TIPO DE MATERIA**

TIPO DE MATERIA	CRÉDITOS
Formación básica (FB)	60
Obligatorias incluidas prácticas tuteladas/clínicas (OB)	147 (126+21)
Optativas (OP)	24
Trabajo Fin de Grado	9
<b>Total créditos</b>	<b>240</b>

**DISTRIBUCIÓN POR CURSOS**

PRIMER CURSO		SEGUNDO CURSO		TERCER CURSO		CUARTO CURSO	
Semestre 1	Semestre 2	Semestre 3	Semestre 4	Semestre 5	Semestre 6	Semestre 7	Semestre 8
Anatomía 6 ECTS	Fisiología 6 ECTS	Bromatología Descriptiva 6 ECTS	Gestión de la Calidad 6 ECTS (4tp+2pe)	Nutrición Clínica I 6 ECTS (3tp+3pe)	Trastornos del Comportamiento Alimentario 6 ECTS (3tp+1pe)	Biética y Derecho 6 ECTS	Educación Nutricional 6 ECTS
Biología 6 ECTS	Bioquímica 6 ECTS	Higiene de los Alimentos 9 ECTS (8tp+1pe)	Ciencia y Tecnología Alimentaria 6 ECTS	Dietoterapia y Farmacología 9 ECTS	Salud Pública 6 ECTS	Asignatura Optativa de Itinerario <sup>(a)</sup> 6 ECTS	Metodología de la Investigación y Práctica Basada en la Evidencia 9 ECTS (8tp+3pe)
Química Aplicada 6 ECTS	Psicología 6 ECTS	Fundamentos de la Nutrición y la Dietética 7,5 ECTS	Tecnología de los Alimentos 6 ECTS	Prácticum de Nutrición Clínica 9 ECTS	Epidemiología Nutricional 6 ECTS	Asignatura Optativa de Itinerario <sup>(a)</sup> 6 ECTS	Trabajo Fin de Grado <sup>(b)</sup> 9 ECTS (8tp+6pe)
Introducción a las Ciencias de la Salud 6 ECTS	Bioestadística 6 ECTS	Fisiología Nutricional y Fisiopatología 7,5 ECTS	Riesgos Químicos y Biológicos de los Alimentos 6 ECTS	Nutrición Clínica II 6 ECTS (3tp+3pe)	Nutrición Comunitaria 6 ECTS (3tp+3pe)	Asignatura Optativa de Itinerario <sup>(a)</sup> 6 ECTS	Prácticum de Educación Nutricional 6 ECTS
Alimentación y Cultura 6 ECTS	Técnicas de Entrevista y Consejo Nutricional 6 ECTS		Alimentación en el Ciclo Vital 6 ECTS		Prácticum de Nutrición Comunitaria 6 ECTS		

tp: créditos teóricos prácticos; pe: créditos de prácticas externas

<sup>(a)</sup> Previamente a la evaluación del Trabajo Fin de Grado, el estudiante debe acreditar las competencias en un idioma extranjero. Entre otras formas de acreditación, en la Universidad de Alicante se considera necesario superar como mínimo, el nivel B1 del Marco de Referencia Europeo para las lenguas modernas, que podrá ser elevado en el futuro.

<sup>(b)</sup> La oferta **optativa** se ha estructurado en cuatro itinerarios de tres asignaturas cada uno: **Nutrición en el Deporte: Alimentación, Nutrición y Población: Nuevas Demandas en Nutrición y Situaciones Especiales:** y, por último, **Calidad de los Alimentos**. Los 6 créditos ECTS optativos restantes serán elegidos entre las asignaturas correspondientes a algunos de los itinerarios no elegidos.

ITINERARIO 1: NUTRICIÓN EN EL DEPORTE	ITINERARIO 2: ALIMENTACIÓN, NUTRICIÓN Y POBLACIÓN	ITINERARIO 3: NUEVAS DEMANDAS EN NUTRICIÓN Y SITUACIONES ESPECIALES	ITINERARIO 4: CALIDAD DE LOS ALIMENTOS
Nutrición en la Actividad Física y el Deporte 6 ECTS	Transiciones Alimentarias y Nutricionales 6 ECTS	Nutrición y Dietética en Personas con Discapacidad Física Psíquica, Enfermedades Raras y otras Situaciones Especiales 6 ECTS	Control Químico de la Calidad de Alimentos 6 ECTS
Planificación Dietética Deportiva 6 ECTS	Gastronomía, Tradiciones Culinarias y Salud 6 ECTS	Control de Peso, Imagen Corporal y Calidad de Vida 6 ECTS	Control de Calidad Microbiológica de los Alimentos 6 ECTS
Cineantropometría y Composición Corporal 6 ECTS	Participación Comunitaria y Consumo Responsable 6 ECTS	Fármacos Naturales y Fitoterapia 6 ECTS	Desarrollo de Nuevos Productos Alimentarios 6 ECTS

Las prácticas externas se realizarán al finalizar el segundo cuatrimestre de cada curso que las incluya en rotatorios independientes por el número de créditos de que consten. Las prácticas se harán en el sector sanitario y comunitario (centros de salud, escuelas, geriátricos, etc.).

- [Verified Report](#)
- [Resolution from the Universities Council: Positive verification](#)
- [Resolution from the Universities Council: Accreditation renewal](#)
- [Authorization from the Valencian Government](#)

#### Internal Quality Assurance System (SGIC) of the Title

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- [Structure of the Centre for Quality](#)
  - [Comission of Internal Quality Guarantee](#)
  - [Other Commissions](#)
- [Handbook SGIC](#)
- [Procedures](#)
  - [Strategic \(PE\)](#)
  - [Key \(PC\)](#)
  - [Support \(PA\)](#)
  - [Measurement \(PM\)](#)
- [Management of the SGIC \(Access to ASTUA\)](#) 

#### Follow-up of the Title

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- [Self-reports UA](#)
- [External reports AVAP](#)
- [Other reports](#)
- [Improvement Plans](#)
- [Progress and Learning Outcomes](#)



Information about the Centre	General information for students
<ul style="list-style-type: none"> <li>• <b>Faculty of Health Sciences</b> Telephone: + 34 96 590 3512 Fax: + 34 96 590 3935 <a href="mailto:facu.salut@ua.es">facu.salut@ua.es</a> <a href="http://fcsalud.ua.es/en/">http://fcsalud.ua.es/en/</a></li> <li>• <a href="#">Mobility Programmes</a></li> <li>• <a href="#">Reception and welcome events</a></li> <li>• <a href="#">Tutorial Action Programme</a></li> </ul>	<ul style="list-style-type: none"> <li>• <a href="#">Grants and assistance</a></li> <li>• <a href="#">Accommodation</a></li> <li>• <a href="#">Student refectories and cafeterias</a></li> <li>• <a href="#">Transport</a></li> <li>• <a href="#">Emergency medical care</a></li> <li>• <a href="#">Insurance</a></li> <li>• <a href="#">Services for students with special needs</a></li> <li>• <a href="#">Student representation and participation</a></li> <li>• <a href="#">University student identity card (TIU)</a></li> <li>• <a href="#">Frequently asked questions</a></li> </ul>
UA: General Regulations	+ Information about qualifications
<ul style="list-style-type: none"> <li>• <a href="#">Academic regulations and procedures of the University of Alicante</a></li> </ul>	<ul style="list-style-type: none"> <li>• <a href="#">Official State Gazette (BOE) on publication of course programmes</a> <a href="#">Error correction</a></li> <li>• <a href="#">Information pamphlet</a></li> <li>• <a href="#">Video presentation of the degree</a></li> </ul>