

STUDY PROGRAMME DATA

No	Parameters	Data
1.	Name of a study programme	Dietetics
2.	Qualification to be awarded, code	Professional Bachelor of Health Sciences, Dietician, KVALLAIP00812
3.	Institution that has performed accreditation, accreditation term	Centre for Quality Assessment in Higher Education
4.	Accreditation order, term	2019-06-05, Nr. SV6-15, 2020-08-31
5.	Place of delivery of a study programme	Klaipeda State University of Applied Science, code 111968056, www.kvk.lt
6.	Summary of Profile of a Study Programme	<p>General Description:</p> <p><i>Objective(s) of a study programme:</i></p> <p>To train Dietetic specialists who will apply the principles of nutrition science in a qualified and responsible manner, ensuring the quality of nutrition correction services, identify individual client/patient needs and provide nutrition correction consultations to people with various needs.</p> <p><i>Learning outcomes:</i></p> <ol style="list-style-type: none"> 1. Explains healthiness terminology, meaning and activities, specifies the importance of requirements and applies them to ensure the provision of safe, high-quality, and evidence-based nutrition correction services. 2. Develops a research-based health promotion program and provides scientific evidence-based nutrition adjustment counselling to the members of public with diverse needs. 3. Provides patient/client nutrition care and ensures adequate patient/client nutrition. 4. Controls the quality of raw materials and products and selects food production technology. 5. Analyses the complex relationship between man, environment and food and identifies individual needs of clients / patients. 6. Analyses practical experience in professional activities, constantly learns, teaches, and consult members of the personal health care team. <p><i>Activities of teaching and learning:</i></p> <p>Teaching and training activities are focused on the development of general and professional competencies and on the development of creativity: lectures, seminars, discussions, individual and group projects, practice, case studies, public presentation and defense of projects, mind-maps, problem - solving reading, writing articles, information search and systematizing, etc.</p> <p><i>Methods of student's achievement assessment:</i></p> <p>The assessment of the learning outcomes of the study programme is carried out during the semester</p>

		<p>and the examination session applying a cumulative assessment system. During the semester, the learning outcomes are assessed by means of interim assignments: tests, individual and group projects, case studies, information search and systematizing, discussions, essays, independent creative tasks, seminars, term papers, practice reports, examinations, final projects and / or qualifying exams.</p>
		<p>Framework:</p>
		<p><i>Study subjects (modules), practical training:</i></p>
		<p>Study subjects (126 credits): Philosophy / Psychology of Communication, Academic and Computer Literacy, Dietitians Work Ethic and Environment, Introduction to Food Science, Food Microbiology and Parasitology, Professional Foreign Language (EN), Anatomy and Physiology of Food Absorption, Food Preparation Technology, Infectious and Non-infectious Diseases, Food Safety and Quality, Food Chemistry, Public Health Professional Communication, Customer Catering Organization, General Biochemistry and Immunology, Healthy and Sick Child Nutrition, Research Methods in Dietetics, Dietetics and Menu Preparation, Emergency Aid, Healthy Lifestyle, Nutrigenetics, Customer Nutrition Care, Sustainable Food Production and Sustainable Environment, Medical Nutrition, Nutrition for the Elderly and Old Persons, Business Organization and Leadership, Pharmacology in Dietetics, Nutrition of a Person Participating in Sports. Optional subjects (9 credits). Practices (33 credits): Introductory Internship, Internship of Food Service for the Client, Internship of Client's Menu Arrangement, Final Internship. Graduation Paper (12 credits).</p>
		<p><i>Specializations:</i></p>
		<p>-</p>
		<p><i>Optional courses:</i></p>
		<p>It is possible: - to select optional subjects; - to select alternative subjects.</p>
		<p><i>Distinctive features of a study programme:</i></p>
		<p>Study programme Dietetics is unique because it complies closely with the needs of Western Lithuania region. Study programme results ensure that the graduates can efficiently participate in the development of wellness and rehabilitation services development in the region.</p>
		<p>Access to professional activity or further study:</p>
		<p><i>Access to professional activity:</i></p>
		<p>The graduates of study programme Dietetics work</p>

		<p>as dietitians in personal and public health care institutions in all levels, which are implementing health care of children and adults. The graduates can also work in regional defense and internal affairs system health care institutions, social care, education institutions, sport centers, rehabilitation and sanatoria treatment institutions, private health care centers, governmental or private public catering institutions.</p>
		<p><i>Access to further study:</i></p>
		<p>Access to the second cycle studies upon meeting requirements set by the accepting higher education institution.</p>

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