

# Programme

# Qualification awarded

Bachelor of Science

**Length of the programme** 48 months

#### ECTS credits

240

### Level of qualification

Bachelor

#### Mode

Full-time

#### Language

Dutch, with parts in English

#### School

School of Health Care Studies

### Locations

Groningen

# **B** Nutrition and Dietetics

### Profile of the programme

Nutrition and Dietetics is one of the degree programmes offered by Hanze University of Applied Sciences Groningen's School of Health Care alongside Speech and Language Therapy, Physiotherapy, Medical Imaging and Radiation Therapy, Dental Hygiene, Health Care Management and Physician Assistant. The degree programme offers a first-phase, i.e. Bachelor-level, full-time higher professional education, specifically a higher health care education. The Nutrition and Dietetics degree programme trains students to become nutrition-related health specialists.

A distinction is made between three different professional fields in which dieticians could end up working: health care, prevention and health promotion and the food industry. In the curriculum, this translates as a total of four majors, respectively Nutrition and Health Care, Nutrition and Vitality, Nutrition and Business and a broader programme (by means of a minor), leading to the Nutrition and Society major.

In 2013, the Dutch Association of Dieticians (NVD) established the professional profile of a dietician based on the seven CanMEDS areas. Analogously, a national professional profile which incorporates all the learning outcomes was elaborated.

#### Learning outcomes

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The core of professional practice is professional conduct. All other competence areas touch upon and are steered by this. The seven competence areas in the professional profile describe the entire breadth of the dietician's field of expertise.

The competence areas based on CanMEDS are as follows:

- 1. Professional conduct
- 2. Communication
- 3. Collaboration
- 4. Knowledge and science
- 5. Socially responsible conduct
- 6. Leadership
- 7. Professionalism

## **Programme**

<b>B</b> Nutrit	tion and Dietetics	credits
Year 1		60
□ VD\	matic approach VP20MHB - Act methodically Company VP20MHV - Act methodically Vitality VP20MHZ - Act methodically Healthcare	15 5 5 5
	ed research VP20KVOV - Acquire knowledge and conduct research Fats	15 5
- VD\	opment professional behaviour VP20OPG1 - Development professional behaviour 1 VP20OPG2 - Development professional behaviour 2	10 5 5
	ooration and networking VP20SN - Collaboration and networking	5 5
□ VD\	ive communication VP20CM1 - Tailor-made communication 1 VP20CM2 - Tailor-made communication 2	10 5 5
	peneurship, organisation and innovation VP2000I - Entrepreneurship, organisation and innovation	5 5
Year 2		60
□ Your Ir	nside out	12
<ul> <li>Natura</li> </ul>	ally Safe	12

0	A major block	15
0	Showing the Way	12
	Elective selection of following courses	3
	<ul><li>VDVH16LMT - Food technology/biotechnology</li><li>VDVH6DOW - Field Assignment</li></ul>	<i>3</i>
	Elective electives	6
Ye	Year 3	
0	The Dietitian at Work	24
	Elective selection of following courses	6
	□ VDVH0KIK - Cooking Instructor	3
0	Minor	30
-	Graduation Phase selection of following courses	
0	VDVH14VBB - Bachelor Thesis Food and Business	30
	VDVH14VVB - Bachelor Thesis Nutrition and Public Health	30
	VDVH14VZB - Bachelor Thesis Clinical Nutrition	30
	VDVH14VBM - Major Internship Food and Business	30
	VDVH14VVM - Major Internship Nutrition and Public Health	30 30
U	VDVH14VZM - Major Internship Nutrition and Care	30

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