

THE BACHELOR OF NUTRITION SCIENCE COURSE PROGRAM

(Issued together with Decision No.....: /QĐ-ĐHTĐ..... by Rector of Tay Do University)

A. GENERAL INFORMATION

1. Name of training program (English name):	Bachelor of Nutrition
2. Degree:	Bachelor
3. Course codes:	7720401
4. Admission candidates:	Students graduated from high school
5. Time of training:	3.5 years
6. Form of training:	Full - time
7. Total credits:	141
8. Scale:	
9. Diploma:	Bachelor of Nutrition
10. Working position:	<p>Graduates of the Bachelor of Human Nutrition Science will be well prepared for careers requiring knowledge of nutrition and health, and will be well suited to careers in areas including:</p> <ul style="list-style-type: none">• Clinical Nutrition• Health Educator or Counsellor• Health Promotion and Communication Officer• Case Manager• Health Service Planning• Community Engagement• Community Development• Food Policy• Consumer Education and Awareness Campaigns• Private Practice• Nutrition Counselling• Community Nutrition <p>Graduates may also gain employment in the food industry where their knowledge of nutrition and food composition will facilitate the creation and marketing of food products that help to improve health.</p>

11. Possibility for further education:	The Bachelor of Nutrition Science is also a pathway into postgraduate studies for Dietetics and Public Health.
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B. TRAINING OBJECTIVE AND LEARNING OUTCOMES

I. Training Objectives

1. General objectives

The general objective of the program is to train specialized personnel to work in the nutrition and food safety system, capable of planning, implementing, and monitoring the implementation of therapeutic nutrition activities in hospitals, community nutrition, food safety, participating in research and basic nutrition training, and contributing to the implementation of national nutrition strategies.

2. Specific objectives

*** Knowledge**

G1. Knowledge of political theory and social sciences is applied in the careers of healthcare and health protection.

G2. Understanding and applying basic scientific knowledge, foreign languages, and computer skills in the field of nutrition.

G3. Possessing solid scientific knowledge in the specialized fields of health sciences and nutrition and being able to apply it in healthcare, disease prevention, treatment, and scientific research.

G4. Have solid knowledge of the interaction between the environment and human health and measures to maintain and improve living conditions for care, nutritional treatment, protection, and improvement of people's health.

*** Skills**

G5. Having the ability to collect and analyze health information, as well as the nutritional status of individuals, to develop and implement effective nutritional intervention plans; Organizing and implementing monitoring, evaluation, planning, and implementation of nutrition interventions, health communication, health education, and nutritional counseling for both the community and in coordination with physicians and nurses to care for and improve the health of patients.

G6. Proficiently using computer applications and foreign languages (English proficiency level of 3/6 on the Vietnamese Foreign Language Proficiency Framework, equivalent to a TOEIC score of ≥ 450) and having standard-level computer skills to enhance the use of information technology. Possessing soft skills to coordinate, lead, and manage professional expertise in order to improve the quality of patient care, nutrition treatment, and safety.

*** Attitudes**

G7. Having a sense of responsibility, a commitment to continuous learning, and a professional development mindset in studying, researching, and practicing the

profession in accordance with the laws and policies of the state regarding healthcare and protection of the people's health.

G8. Ensuring safety and respecting the rights and interests of patients and customers; Devoting oneself to the profession of healthcare, nutrition treatment, protection, and improvement of public health, and wholeheartedly serving patients and customers.

II. Learning outcomes:

- **Knowledge**

LO1. Have a clear and systematic understanding of fundamental political theory, social sciences, and natural sciences to apply in learning, research, and the field of healthcare.

LO2. Have knowledge of foreign languages and information technology to apply in the field of Nutrition.

- **Specialized Knowledge**

LO3. Being able to present and apply basic scientific knowledge of biology in analyzing issues related to nutrition and food safety.

LO4. Being able to explain the causes and mechanisms of disease, to analyze basic clinical and paraclinical symptoms, and to develop treatment and nutritional care plans for patients.

LO5. Proficiently conducting screening methods and evaluating the nutrition of patients and communities.

LO6. Detecting, classifying, and addressing common health issues related to nutrition and food safety in communities.

LO7. Developing nutritional and food safety intervention plans for specific patients and communities.

LO8. Mastering the policies and laws regarding the protection, care, and improvement of public health.

- **Professional Skills**

LO9. Participating in organizing and implementing tailored nutritional interventions for each patient. Conducting counseling, communication, and education on nutrition and food safety for patients and communities.

LO10. Collecting, analyzing, planning, monitoring, and evaluating information on the health, nutrition, and food safety of patients and communities. Proposing interventions for health issues related to the nutrition of patients and communities.

LO11. Demonstrating proficiency in screening and assessing the nutritional status of patients and communities. Participating in research projects related to nutrition and food.

- **Soft Skills**

LO12. Effective communication with patients, communities, colleagues, and relevant parties.

LO13. Proficiently using basic computer software for learning and work purposes (office applications, document retrieval) and being able to use at least one statistical software. Having a compatible level of foreign language proficiency to understand relevant nutrition and food safety literature, communicate in professional situations, and write simple reports related to nutrition and food safety.

III. The content of studying program (name and credit for each subject): 141 credits

Total credits		141
1	General knowledges	
2	Professional knowledges	
	- General Knowledge	40
	- Compulsory Knowledge	81
	- Optional knowledge	8
3	Graduation	12
	- Graduation Internship - Graduation thesis (or do the minor graduated thesis and study 02 alternative subjects)	12

1. General Knowledge: 40 credits

Number	Code	Subject	Credits	Note
1	0301001035	Physical Education 1 - Volleyball **	1	
2	0301001036	Physical Education 1 - Football **		
3	0301001037	Physical Education 1 – Badminton **		
4	0301000660	Physical Education 2 - Volleyball **	1	
5	0301001038	Physical Education 2 - Football **		
6	0301001039	Physical Education 2 - Badminton **		
7	0301001030	Physical Education 3 - Volleyball **	1	
8	0301000661	Physical Education 3 - Football **		
9	0301000662	Physical Education 3 - Badminton **		
10	0301000650	National Defense and Security Education **	8	
11	0301001769	Philosophy of Marxism - Leninism	3	
12	0301001825	Political Economics of Marxism - Leninism	2	
13	0301001826	Scientific socialism	2	
14	0301000665	Ho Chi Minh’s Ideology	2	
15	0301001827	History of Vietnamese Communist Party	2	
16	0301000946	Toeic 1	4	
17	0301000947	Toeic 2	4	
18	0301001673	Basic Informatics	3	

Number	Code	Subject	Credits	Note
19	0301001419	Biology and Genetics	2	
20	0301001420	Practice Biology and Genetics	1	
21	0301002254	Chemistry for Medicine and Human Health	2	
22	0301002255	Methodology of scientific research - Nutrition	2	

2. Professional knowledges: 89 credits

Number	Code	Subject	Credits	Note
1. Compulsory Knowledge			81	
1	0301002439	English for Nutrition	2	
2	0301000689	Psychology and Medical Ethics	2	
3	0301000152	Anatomy	4	
4	0301000471	Physiology	3	
5	0301001992	Pathophysiology - Immunology	2	
6	0301000185	Biochemistry	3	
7	0301002257	Nutritional Biochemistry	3	
8	0301000634	Microbiology	3	
9	0310001434	Medical Parasitology	2	
10	0310001435	Medical Parasitology Practicing	1	
11	0301002258	Basic Nutrition	2	
12	0301000099	Epidemiology	2	
13	0301002259	Food Science	2	
14	0301002260	Nutrition and Social Culture	2	
15	0301002261	Media Education and Nutritional Advisory	3	
16	0301002262	Clinical Nutrition and Dietetics	2	
17	0301002263	Pediatric Pathology	3	
18	0301002264	Internal Medicine Pathology	3	
19	0301002265	Surgical Pathology	2	
20	0301002266	Gynecology and Obstetrics Pathology	2	
21	0301002267	Nutrition for Community	4	
22	0301002268	Nutrition Assessment	3	
23	0301002269	Nutrition for Pediatric Treatment	4	
24	0301002270	Nutrition for Internal Medicine Treatment	4	
25	0301002271	Nutrition for Surgical Treatment	4	
26	0301002272	Nutrition for Gynecology and Obstetrics Treatment	4	
27	0301002273	Food Engineering and Processing	4	
28	0301002274	Clinical Nutrition for Pediatric	2	
29	0301002275	Clinical Nutrition for Internal Medicine	2	

Number	Code	Subject	Credits	Note
30	0301002276	Clinical Nutrition for Surgery	2	
2. Optional Knowledge			8	
1	0301002277	Drugs, Food and Nutrition	2	
2	0301002288	Food Processing and Nutrition Administration	2	
3	0301002280	Nutrition Assessment – Clinical Practicing	2	
4	0301002281	Media Education and Nutritional Advisory – Clinical Practicing	2	
5	0301002278	Nutrition Assessment – Community Practicing	2	
6	0301002279	Media Education and Nutritional Advisory – Community Practicing	2	
7	0301002282	Dietetics Practicing	4	

3. Graduation: 12 credits

Number	Code	Subject	Credits	Note
1. Graduation Internship:			4	
1	0301002285	Graduation Internship at Clinical Nutrition Department	4	
2. Graduation thesis:			8	
1	0301002286	Graduation Thesis – Nutrition	8	
2	0301002287	Graduation Essay – Nutrition	4	
3	0301002283	Functional Food	2	
4	0301002284	Nutrition and Safe Food	2	