INFORMATION ON STUDY PROGRAMME:
NUTRITION

1. 1. Name of study programme	
Undergraduate university study programme *Nutrition*	
1. 2. Field(s) of study (Croatian)	**Field(s) of study - ISCED-F**
04.06.	0915
1. 3. Length of programme	
Three years (six semesters)	
1. 4. Mode of study (full-time/part time/e-learning etc.)	
Full-time	
1. 5. Number of credits	
180	
1. 6. Qualification awarded	
Sveučilišni/Sveučilišna prvostupnik/prvostupnica nutricionizma (univ. bacc. nutr.)	
1. 7. Level of qualification according to the National Qualification Framework	**Level of qualification according to the European Qualifications Framework**
6	6

1. 8. Occupational profiles of graduates

Undergraduates will be able to perform the following working tasks:

- accomplishing tasks of corresponding level of complexity in food industry (development laboratories and laboratories for routine analysis and products quality control);
- accomplishing tasks of corresponding level of complexity in control and diagnostic laboratories, in public and private sector, for routine food analysis;
- accomplishing tasks of corresponding level of complexity in institutions where there is an organized food offer (pre-school and school institutions, students' restaurants, old peoples' homes, caserns, sports organizations, hotels, catering facilities, etc.)
- accomplishing tasks of corresponding level of complexity in restaurants, hotels and wellness centres, which offer specific diet programmes (vegetarian, Mediterranean, restrictive, etc.)
- accomplishing tasks of corresponding level of complexity in athletes' professional institutions and associations, and in private wellness and fitness centres
- accomplishing tasks of corresponding level of complexity in public health and medical institutions
- accomplishing tasks of corresponding level of complexity in private centres for promotion of specific diets (vegetarian, macrobiotics, etc.)
- accomplishing tasks of corresponding level of complexity in distribution centres and small scale shops dealing with selling of food and/or food additives in functional health diets.

1. 9. Programme learning outcomes

Learning outcomes

1. have knowledge and understanding of specific and general skills and knowledge of basic and applied disciplines
2. have knowledge and understanding of basic disciplines of the profession
3. acquire knowledge and understanding of specific skills and knowledge of the profession through elective modules
4. define and explain particular problems in the systems which deal with food preparation or food distribution to targeted population groups / individuals in state and private institutions of the above mentioned profile
5. define and explain methods in the systems which deal with dietary status assessment of nation and / or an individual in state and private institutions of the above mentioned profile
6. understand and apply appropriate methods in the systems which deal with diet quality assessment on national and / or individual level
7. understand and apply particular analytical methods in food analysis in laboratories
8. recognize and explain favourable and unfavourable food and dietary characteristics and their effects on human health and be a part of the professional food product development team
9. collect and interpret results obtained by methods which assess diet quality of healthy population groups
10. interpret data obtained by laboratory methods in food analysis
11. present independently and / or as a member of the homogenous or interdisciplinary team results in verbal and written form, using professional terminology
12. present and popularize the profession
13. apply ethical principles in relationships to coworkers and employer
14. appy ethical principles, legal regulations and standards related to specific requirements of the profession
15. use and value scientific and occupational literature with the aim of lifelong learning and profession enhancement

Competences

Undergraduates will earn the following competences:

- theoretical and practical knowledge in general subjects areas: chemistry, biology, mathematics, applied statistics and informatics, nutrition.
- basic theoretical and practical knowledge of specific subjects: biochemistry of food and nutrition, food chemistry, food microbiology, toxicology, human anatomy and physiology, food science and applied sciences on food, food preparation processes;
- Necessary theoretical and practical knowledge of sociology and psychology of food, target population groups' needs, organized nutrition, nutrition estimation and planning, food products analysis, raw products, food products quality control, sensor analysis of food;
- knowledge about new scientific attainments, techniques and methods in the area of nutrition and food science, catering facilities, nutrition and health, food legislation, hygiene and sanitation, food technology, application of informatics in nutrition.

1. 10. Specific admission requirements (if applicable) and selection process

Defined by the Entrance Call for Enrolment ("Natječaj za upis", available at FFTB web pages)

1. 11. Qualification requirements and regulations
Defined by the Regulation on Undergraduate and Graduate programmes (Pravilnik o studiranju na preddiplomskom i diplomskom studiju).
1. 12. Progression regulations
A prerequisite to enrol into the next year of study is 50 ECTS credits that students need to have accumulated throughout the previous academic year. Prerequisites, which are required in order to enrol particular subjects, and also to enrol the following semester and academic year, are defined by Course catalogues / Syllabi, or by the prescribed preconditions that need to be completed beforehand signing up for particular subjects.
1. 13. Examination regulations and grading scale
Throughout the term, a university lecturer or his/her assistant involved into a tuition of a certain course, tests and grades students' knowledge on each and every tuition segment) practicals, seminars, partial exams), based on which the final grade is earned. Students take one exam per course, which, however, may be subdivided into several partial exams, so as to provide for the continuous students' knowledge testing. Partial exams are scheduled throughout the course of the term, with the exception of the final partial exam, which may as well take place in the first week of the examination period. Examination regulations are defined in individual course descriptions. The grades scale is as follows: "excellent" (5), "very good" (4), "good" (3), "satisfactory" (2), or "unsatisfactory" (1). The lowest grade needed to pass the exam is "satisfactory" (2).
1. 14. Specific arrangements for recognition of prior learning (formal, non-formal and informal) (if applicable)
-
1. 15. List of other study programmes from which credits may be obtained
Other FFTB study programmes, other University of Zagreb study programmes, and study programmes of foreign universities covered by international cooperation agreements.
1. 16. Graduation requirements
Defined by the Regulation on Undergraduate and Graduate programmes (Pravilnik o studiranju na preddiplomskom i diplomskom studiju)
1. 17. Access to further studies
Following the successful completion of these undergraduate academic studies, students are entitled to enter the graduate studies offered by the Faculty of Food Technology and Biotechnology University of Zagreb. Other academic institutions hosting postgraduate studies set their own entrance requirements.
1. 18. Readmission procedure (if applicable)
The full-time undergraduate or graduate student status at the Faculty of Food Technology and Biotechnology is acquired when students sign up for the “Become a student” (Postani student) system, or sign up for a graduate study after completing an undergraduate study, in compliance with the application requirements.
1. 19. ECTS coordinator
Branka Levaj, PhD, Full Professor