
Magister dietetike/magistrica dietetike

Selected qualifications

Name of qualification	Magister dietetike/magistrica dietetike
Translated title (no legal status)	Master of Science of Dietetics
Type of qualification	Diploma druge stopnje
Category of qualification	Izobrazba
Type of education	Master's education
Duration	2 years
Credits	120 credits

Admission requirements

- A first-cycle higher education diploma comprising at least 180 ECTS credits or: Nutritional counselling/dietetics or comparable undergraduate programme abroad comprising at least 180 ECTS credits or
- a first-cycle academic diploma comprising at least 180 ECTS credits: Food and nutrition or comparable study programme abroad comprising at least 180 ECTS credits or
- a first-cycle diploma comprising at least 180 ECTS credits or a professional higher education diploma (study programme adopted before 11 June 2004) in the field of biological sciences, the curriculum of which includes chemistry, biochemistry, physics or biophysics and microbiology. In the case of enrolment under this point, the subjects Food processing and food preparation technologies (6 credits) and Nutrition and dietetics (6 credits) are compulsory elective subjects; or
- a first-cycle diploma comprising at least 180 ECTS credits or a professional higher education diploma (study programme adopted before 11 June 2004) in the field of healthcare. In the case of enrolment under this point, the subjects Food processing and food preparation technologies (6 credits) and Nutrition and dietetics (6 credits) are compulsory elective subjects; or
- a diploma from the following academic higher education programmes adopted before 11 June 2004: (1) Food technology, Microbiology and Biology at the University of Ljubljana, Faculty of Biotechnology, (2) Pharmacy at the University of Ljubljana, Faculty of Pharmacy, (3) Chemistry at the University of Ljubljana, Faculty of Chemistry and Chemical Technology and (4) Family and Consumer Science at the University of Ljubljana, Faculty of Education. In the case of enrolment under this point, students will have 30 credits recognised as follows: elective subjects comprising 24 credits and the subject Research in dietetics (6 credits).

ISCED field

Field
Zdravstvo in socialna varnost

ISCED subfield

subfield terapija in rehabilitacija

Qualification level

SQF 8
EQF 7
Second level

Learning outcomes

The qualification holder will be able to:
(general competences)

- apply acquired knowledge in practice,

- analyse, synthesise and anticipate solutions and consequences,
- self-assess the effectiveness and efficiency of selected methods and procedures,
- provide advice and training to individuals and target population groups,
- undertake psychological analysis of the causes of particular eating habits in individuals and target population groups and select the most suitable tools to change lifestyle,
- demonstrate autonomy in professional work,
- work cooperatively in a group,
- develop communication abilities and skills,
- master basic research methods, procedures and processes, develop critical and self-critical judgement,
- demonstrate ethical reflection and commitment to professional ethics,

(subject-specific competences)

- demonstrate knowledge of basic contents in the fields of chemistry, physics, biology, nutrigenomics, microbiology, medicine, immunology, pharmacy, psychology and sociology that are important for understanding of the fields of physiology and pathophysiology of nutrition and the diet of the individual and the population, and dietotherapy,
- demonstrate knowledge of food quality, food production and processing technologies, food microbiology, food safety and legislation in these areas,
- demonstrate knowledge of clinical nutrition procedures, taking into account medical histories, laboratory analyses and biochemical tests, and determine suitable nutritional support and care for patients,
- demonstrate knowledge of epidemiology of nutrition and nutritional status and the determination of healthcare and promotional activities connected with healthy food and healthy eating for target groups of the population,
- demonstrate knowledge of the techniques of organisation and management of food preparation and distribution operations, technologies of the preparation of suitable dishes, and compilation of suitable menus for the target population,
- effectively promote health and environmental education,
- demonstrate knowledge, understanding and the practical application of sciences from the social science and natural science fields,
- demonstrate knowledge of the basics of environmental health management and economics and quality in healthcare,
- demonstrate knowledge of and use information and communication technologies and information systems,
- demonstrate coherent mastery of basic knowledge, integrate knowledge from various fields, and apply knowledge,
- develop skills in the application of knowledge in a specific professional field,
- resolve specific professional problems through the application of scientific methods and procedures,
- understand and apply critical analysis and develop and apply theories in the resolution of specific professional issues.

Assessment and completion

Examination performance is scored as follows: 10 (excellent); 9 (very good: above-average knowledge but with some mistakes); 8 (very good: solid results); 7 (good); 6 (adequate: knowledge satisfies minimum criteria); 5–1 (inadequate). In order to pass an examination, the candidate must achieve a grade between adequate (6) and excellent (10).

Progression

Students may enrol in a higher year if by the end of the academic year they have met all requirements defined by the study programme for enrolment in a higher year.

Transitions

Third-cycle doctoral study programmes (SQF level 10)

Condition for obtaining certificate

Students complete their studies when they have met all prescribed requirements of the study programme.

Awarding body

University of Primorska, Faculty of Health Sciences

URL

<https://fvz.upr.si/en/>
