

Academic Year 2014/2015

DIETETICS

Course	Unit	Credits	Semester
Propaedeutic disciplines	<i>Applied physics</i>	2	First (Fall)
	<i>Statistics and biometrics</i>	2	First (Fall)
Molecular and cellular basis for life	<i>Applied biology</i>	2	First (Fall)
	<i>Propaedeutic biochemistry and general biochemistry</i>	4	First (Fall)
	<i>Genetics and molecular biology</i>	2	First (Fall)
Food technologies	<i>Food sciences and technology</i>	3	First (Fall)
	<i>Commodity science</i>	2	First (Fall)
	<i>Food chemistry</i>	3	First (Fall)
Morphological and functional basis of life	<i>Human anatomy fundamentals</i>	2	Second (Spring)
	<i>Physiology fundamentals</i>	3	Second (Spring)
Clinical nutrition fundamentals I	<i>Biochemistry of nutrition</i>	2	Second (Spring)
	<i>Physiology applied to dietetics</i>	3	Second (Spring)
Foreign languages	<i>Scientific English</i>	3	First (Fall)
Computer skills	<i>Computer skills</i>	3	First (Fall)
Traineeship	<i>Traineeship</i>	21	First (Fall)
Professional lab activities	<i>Professional lab activities</i>	1	
(Optional course)		2	
Fundamentals of pathology, physiopathology and clinical pharmacology	<i>General pathology and physiopathology</i>	2	First (Fall)
	<i>Clinical physiopathology</i>	3	First (Fall)
	<i>Lab diagnostics for dietetics</i>	1	First (Fall)
	<i>General pharmacology and special pharm-toxicology for dietetics</i>	2	First (Fall)
Fundamentals of clinical nutrition II, image	<i>Dietetic sciences applied to clinical nutrition</i>	3	First (Fall)

diagnostics and radioprotection	<i>Image diagnostics and radioprotection</i>	1	First (Fall)
Approach to patient	<i>General psychology</i>	3	First (Fall)
	<i>General and social pedagogy</i>	1	First (Fall)
	<i>History of medicine</i>	2	First (Fall)
Dietetics applied to internal pathologies	<i>Kidney diseases</i>	1	Second (Spring)
	<i>Gastroenterology</i>	1	Second (Spring)
	<i>Dietetics applied to internal medicine</i>	2	Second (Spring)
Hygiene and medical microbiology	<i>General and applied hygiene and Food hygiene</i>	2	Second (Spring)
	<i>General and medical microbiology</i>	2	Second (Spring)
	<i>Epidemiology and prevention of food pathologies</i>	1	Second (Spring)
Health services management	<i>Legal medicine</i>	1	Second (Spring)
	<i>Public health fundamentals</i>	1	Second (Spring)
	<i>Management of health organizations</i>	2	Second (Spring)
Eating disorders	<i>General sociology</i>	3	Second (Spring)
	<i>Dietetics applied to eating disorders</i>	1	Second (Spring)
	<i>Psychiatric aspects of eating disorders</i>	2	Second (Spring)
Traineeship	<i>Traineeship</i>	20	Second (Spring)
Professional lab activities	<i>Professional lab activities</i>	1	Second (Spring)
Optional courses		2	
Dietetics applied to endocrinology and metabolic disorders	<i>Endocrinology and dysmetabolic disorders</i>	3	First (Fall)
	<i>Dietetics applied to endocrine and metabolic disorders</i>	3	First (Fall)
Dietetics applied to preventive medicine	<i>General preventive medicine</i>	2	First (Fall)
	<i>Prevention of chronic degenerative diseases</i>	2	First (Fall)
	<i>Dietetics applied to prevention</i>	3	First (Fall)
Dietetics applied to	<i>Dietetics applied to cardiovascular and respiratory diseases</i>	2	First (Fall)

cardiovascular and respiratory diseases	<i>Cardiovascular diseases</i>	1	First (Fall)
	<i>Respiratory diseases</i>	1	First (Fall)
Dietetics applied to pediatric pathologies	<i>General and special pediatrics</i>	2	Second (Spring)
	<i>Dietetics applied to pediatric pathologies</i>	2	Second (Spring)
Dietetics applied to surgical pathologies and clinic/artificial nutrition	<i>General surgery</i>	3	Second (Spring)
	<i>Dietetics applied to surgical pathologies</i>	3	Second (Spring)
	<i>Dietetics applied to clinic/artificial nutrition</i>	2	Second (Spring)
Traineeship		19	First (Fall) + Second (Spring)
Other activities	<i>Seminars</i>	3	Second (Spring)
Professional lab activities	<i>Professional lab activities</i>	1	Second (Spring)
Optional courses		2	Second (Spring)
Final essay		6	