

INFORMATION ON STUDY PROGRAMME: NUTRITION

1. 1. Name of study programme	
Graduate university study programme <i>Nutrition</i>	
1. 2. Field(s) of study (Croatian)	Field(s) of study - ISCED-F
04.06	0915
1. 3. Length of programme	
Two years (four semesters)	
1. 4. Mode of study (full-time/part time/e-learning etc.)	
Full-time	
1. 5. Number of credits	
120	
1. 6. Qualification awarded	
Magistar/Magistra nutricionizma (mag. nutr.)	
1. 7. Level of qualification according to the National Qualification Framework	Level of qualification according to the European Qualifications Framework
7	7
1. 8. Occupational profiles of graduates	
<p>After graduation the students will be skilled for the following:</p> <ul style="list-style-type: none"> • accomplishing tasks of higher level of complexity in research institutions (food industry, pharmaceutical industry, as well as scientific research institutes); • accomplishing tasks of higher level of complexity in schools teaching subjects such as nutrition and health; • accomplishing tasks of higher level of complexity in institutions where organized nutrition is offered (pre-school institutions, schools, students' restaurants, old peoples' homes, medical institutions, army barracks, sports organizations, hotels, spas, wellness and fitness centres, catering facilities, etc.); • accomplishing tasks of higher level of complexity in restaurants, hotels, spas, centres for catering of food offering specific diets (vegetarian, Mediterranean, halal, kosher, restrict ional diet, etc.); • accomplishing tasks of higher level of complexity in professional sports organizations and associations, as well as in private fitness centres; • accomplishing tasks of higher level of complexity in development and research laboratories in marketing departments in food industry; • in related ministries, town council offices, and public health institutions; • accomplishing tasks of higher level of complexity in control and diagnostic laboratories in state and private sector; 	

- in various public media (television, radio, newspapers), as editors, organizers and executive managers in the fields related to education on food and nutrition;
- accomplishing tasks of a certain level of complexity in marketing and PR agencies in advertisements related to food products and in educating the consumers on food and nutrition;
- accomplishing tasks of higher level of complexity in distributing centres and in small businesses dealing with sales of food and/or food additives in functional healthy foods;
- accomplishing tasks of higher level of complexity in private centres for promoting specific nutritional habits (vegetarianism, macrobiotics, etc.), as well as in weight-watchers' centres.

1. 9. Programme learning outcomes

Learning outcomes

Following the completion of their studies, Masters of Nutrition Science shall be competent to:

IN VIEW OF ACADEMIC KNOWLEDGE AND EDUCATED INSIGHT

- Familiarise themselves with and understand the global expert knowledge and skills stemming from fundamental and applicative disciplines;
- Familiarise themselves with and understand the disciplines fundamental or specific for the profession;
- Familiarise themselves with and understand the knowledge and skills offered by certain interdisciplinary science tracks, delivered through the elective modules.

IN VIEW OF APPLICATIVE KNOWLEDGE AND EDUCATED INSIGHT

- Apply the understanding of and the knowledge on Nutrition Science to the benefit of education, research/development and public health commitments;
- Apply research methods utilised within the Nutrition Science domain;
- Present and apply the acquired knowledge so as to improve the systems engaged in nutrition monitoring and the preparation of nation-wide strategic plans relative of human diet, communication and monitoring of consumers' behaviour on the food market, organised meal supply to the healthy and the sick, the assessment of food quality and human nourishment & health status, food production and processing, and food and diet-related analysis and communication;
- Organise and lead an expert team operating within the systems in charge of food monitoring and the preparation of nation-wide strategic plans relative of human diet, communication and monitoring of consumers' behaviour on the food market, organised meal supply to the healthy and the sick, the assessment of food quality and human nourishment & health status, food production and processing, food supplements' production, food analysis, and legislation governing food and food supplements-related issues.

IN VIEW OF CONCLUSION-AND DECISION-MAKING PROCESS

- Apply, identify application prerequisites, advise and come up with problem-solving decisions within a given Nutrition Science context;
- Analyse and estimate the prerequisites for application of an adequate food quality assessment method and the strategy aiming at the improvement of dietary habits, to the ultimate effect of improving the health of the entire nation or targeted population groups;
- Assess organised meal supply systems so as to improve the quality of the prepared food and nutritive value of the supplies meals;

- Analyse and validate data on nourishment and health status and design a diet-based treatment;
- Test the market, analyse the obtained data and design a food product (functional food);
- Set priorities in food and diet-related communication;
- Analyse, compare and interpret research outcomes.

IN VIEW OF PRESENTATION SKILLS AND TEAMWORK

- Work as a member of and lead an interdisciplinary team operating within the field of their expertise;
- Present and popularise certain modern trends in Nutrition Science across scientific, expert and lay circles;
- Present and popularise the results of own and team work.

IN VIEW OF LEARNING AND ETHICAL SKILLS

- Apply ethical principles when building professional relationships with their colleagues and their employer;
- Apply ethical principles, the appropriate legislative frame and the appropriate standards correspondent to the specific professional requirements;
- Use and validate scientific and expert literature so as to provide for a lifelong-learning and the advancement of the profession on the whole.

Competences:

- necessary theoretical and practical knowledge in food toxicology, food epidemiology, physiopathology, metabolism and nutrition, biochemical methods for estimating the food status, diet-therapy, recommendations and standards for the diet of ill and healthy persons, nutritional status of humans, new achievements and scientific methods in the fields of nutrition, food preparation processes, and the education and promotion of healthy diets.

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 graduate academic studies, students are entitled to enter the postgraduate 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](#)