



Bachelor of Science Program

Nutrition and Dietetics

Program revised in 2018

Department of Food Science and Technology

Faculty of Science and Technology

Prince of Songkla University, Pattani Campus

CONTENTS

- 1. Institution Name**
- 2. Program title**
- 3. Final award**
- 4. Credits**
- 5. Expected learning outcomes**
- 6. Admission criteria and requirements**
- 7. Program structure and requirements**
 - 7.1 Program structure
 - 7.2 Education plan
- 8. The date of writing program specifications**

Bachelor of Science Program

Nutrition and Dietetics

Program revised 2022

1. Institution name: Prince of Songkla University Pattani Campus
Faculty of Science and Technology
Department of Food Science and Nutrition

2. Program title: Bachelor of Science Program in Nutrition and Dietetics

3. Final award: Bachelor of Science (Nutrition and Dietetics)
B.Sc. (Nutrition and Dietetics)

4. Credits: At least 131 (Plan A)
At least 135 (Plan B: Cooperative)

5. Expected/Program Learning Outcomes (PLOs)

PLO1: Have morality and ethics in the profession and having a public mind, prioritize the benefit of mankind

PLO2: Able to perform nutritional screening and assessment; plan and implement nutrition therapy; evaluate and provide nutrition counseling

PLO3: Able to manage and plan the large-scale food services.

PLO4: Able to acquire knowledge and modern technology; and properly apply knowledge to solve the nutrition and dietetics related problems

PLO5: Have research skill in nutrition and dietetics, including development of food products for health purpose

- PLO6:** Have the ability to work with medical personnel, public health, and related persons both as a leader and as a follower
- PLO7:** Have the ability to communicate effectively in both Thai and English, including speaking, listening, and writing, including having good judgment in using information.
- PLO8:** Have skills in using computer programs to support work efficiently

6. Admission criteria or requirements

Admission to the Nutrition and Dietetics program, Faculty of Science and Technology at Prince of Songkla University is subject to the following criteria:

- 6.1 Completing high school education in Science-Math field or equivalent and
- 6.2 Meeting the selection criteria established by the Higher Education Commission and/or in accordance with the selection regulations of Prince of Songkla University or
- 6.3 Completing a special selection method designed for the Faculty of Science and Technology, Prince of Songkla University
- 6.4 Absence of any severe, contagious disease that can be transmitted or any ailment that may impede academic pursuits.

7. Program structure and requirements

7.1 Program structure

Courses	Credits	
	Plan A	Plan B (Cooperative)
A. General Education courses	30	30
A1 Languages	9	9
A2 Humanities	6	6
A3 Social Sciences	6	6
A4 Sciences and Mathematics	9	9
B. Specific courses	95	99
B1. Basic	34	34
B2. Compulsory	49	53
Practicum in nutrition and dietetics filed		
B3. Elective	12	12
C. Free Elective courses	6	6
Total	131	135

7.2 Education plan

Table 7.2 Education plan for first-year students

Semester 1	
Courses	Credits
417-101 English Listening-Speaking	3(2-2-5)
718-111 Introduction to Nutrition and Dietetics	2(2-0-4)
718-141 Principle of Halal for Health and Food Services	2(2-0-4)
721-115 Principle of Chemistry	3(3-0-6)
722-111 General Biology I	3(3-0-6)
722-113 Biology Laboratory	1(0-3-0)
746-113 Mathematics I	3(3-0-6)
xxx-xxx <i>Choose from A1*</i>	3 (x-x-x)
Total	20 credits
Semester 2	
281-XXX Sport	1(0-2-1)
417-102 English Reading and Writing	3(3-0-6)
718-131 Food science for Dietetics	3(3-0-6)
718-142 Principles of Food Preparation	3(2-3-4)
718-161 Nutritional Pharmacology	2(2-0-4)
718-164 Cell Biology and Genetics	3(3-0-6)
721-112 General Chemistry Laboratory	1(0-3-0)
723-113 Principles of General Physics	3(3-0-6)
723-114 Physics Laboratory	1(0-3-0)
Total	20 credits

*A1 = General Education courses, Language

Table 7.3 Education plan for the second-year students

Semester 1	
Courses	Credits
718-265 Human Physiology and Anatomy	3(3-0-6)
721-231 Principles of Organic Chemistry	3(3-0-6)
721-233 Organic Chemistry Laboratory I	1(0-3-0)
747-101 Statistics in Modern Life	3(2-2-5)
xxx-xxx <i>Choose from B3*</i>	3
xxx-xxx <i>Choose from A4*</i>	3
xxx-xxx <i>Choose from A2*</i>	2
Total	18 credits
Semester 2	
	3(3-0-6)
411-101 Language, Thought and Communication	
718-217 Principles of Nutrition Therapy	3(2-3-4)
718-232 Food Safety and Sanitation	3(3-0-6)
718-248 Nutrition Oriented Food Service Management	3(2-3-4)
718-266 Pathology	3(3-0-6)
721-361 Biochemistry	3(3-0-6)
721-362 Biochemistry Laboratory	1(0-3-0)
Total	19 credits
Semester 3	
	Non-credit
718-221 Practicum in Food Service Management	
(At least 150 hours)	

* A2=General Education courses, Humanities, A4= General Education courses, Sciences and Mathematics, B3=Elective Specific course

Table 7.4 Education plan for the third-year students**Plan A**

Semester 1	
Courses	Credits
718-312 Nutrition Education and Counseling	3(2-3-4)
718-313 Human Nutrition	3(3-0-6)
718-314 Nutrition Throughout the Human Life Cycle	3(3-0-6)
718-315 Medical Nutrition Therapy I	3(3-0-6)
718-319 Nutritional Assessment	3(2-3-4)
xxx-xxx <i>Choose from B3*</i>	3
xxx-xxx <i>Choose from A3*</i>	2
Total	20 credits
 Semester 2	
711-101 Co-Curricular Activities	1(0-0-3)
718-316 Medical Nutrition Therapy II	3(3-0-6)
718-318 Community Nutrition	3(2-3-4)
718-362 Bioactive Compounds and Health Benefits	2(2-0-4)
748-101 Information Technology	3(2-2-5)
xxx-xxx <i>Choose from B3*</i>	6
Total	18 credits

* A3= General Education courses, Social Science, B3=Elective Specific course

Plan B

Semester 1

Courses	Credits
718-312 Nutrition Education and Counseling	3(2-3-4)
718-313 Human Nutrition	3(3-0-6)
718-314 Nutrition Throughout the Human Life Cycle	3(3-0-6)
718-315 Medical Nutrition Therapy I	3(3-0-6)
718-319 Nutritional Assessment	3(2-3-4)
xxx-xxx <i>Choose from B3*</i>	3
xxx-xxx <i>Choose from A3*</i>	2
Total	20 credits

Semester 2

711-101 Co-Curricular Activities	1(0-0-3)
718-316 Medical Nutrition Therapy II	3(3-0-6)
718-318 Community Nutrition	3(2-3-4)
718-324 Cooperative Education Preparation	1(0-2-1)
718-362 Bioactive Compounds and Health Benefits	2(2-0-4)
748-101 Information Technology	3(2-2-5)
xxx-xxx <i>Choose from B3*</i>	6
Total	19 credits

Semester 3

718-323 Practicum in Community Nutrition	Non-credit (At least 150 hours)
718-322 Practicum in Clinical Nutrition	Non-credit (At least 200 hours)

* A3= General Education courses, Social Science, B3=Elective Specific course

Table 7.5 Education plan for the fourth-year students**Plan A**

Semester 1	
Courses	Credits
718-433 Principles of Food Analysis and Product Development	3(2-3-4)
718-451 Seminar in Nutrition and Dietetics	1(0-2-1)
xxx-xxx <i>Choose from B3*</i>	3
xxx-xxx <i>Choose from C*</i>	6
Total	13 credits
Semester 2	
718-453 Research in Nutrition and Dietetics	3(0-9-0)
Total	3 credits

Plan B

Semester 1	
Courses	Credits
718-433 Principles of Food Analysis and Product Development	3(2-3-4)
718-451 Seminar in Nutrition and Dietetics	1(0-3-0)
xxx-xxx <i>Choose from A3*</i>	3
xxx-xxx <i>Choose from C*</i>	6
Total	13 credits
Semester 2	
718-425 Cooperative Education	6(0-36-0)
Total	6 credits

*A3= General Education courses, Social Science, B3=Elective Specific course, C=Free Elective course

8. The date of writing program specifications: 21st April 2018