



Republic of the Philippines
OFFICE OF THE PRESIDENT
COMMISSION ON HIGHER EDUCATION

CHED MEMORANDUM ORDER (CMO)

NO. 35

Series of 1998

**SUBJECT: UPDATED POLICIES AND STANDARDS FOR NUTRITION
AND DIETETICS EDUCATION**

In accordance with pertinent provisions of Republic Act (RA) No. 7722, otherwise known as the "Higher Education Act of 1994," and for the purpose of rationalizing Nutrition & Dietetics Education in the country with the end in view of keeping pace with the demands of global competitiveness, the following policies and standards for Nutrition & Dietetics Education are hereby adopted and promulgated by the Commission, thus:

ARTICLE I
Authorization

Only colleges and universities duly authorized by the Commission on Higher Education shall operate Bachelor of Science in Nutrition-Dietetics degree program.

ARTICLE II
Mission Statement

Good nutrition is essential to human well-being and national development. The nutrition-dietetics profession is committed to the promotion and maintenance of optimal nutrition of individuals and groups in the population.

Education is the cornerstone of good nutrition. Health and well-being is achieved through an application of the integrated knowledge in foods, nutrition and allied fields. The development of a human resource base equipped with appropriate knowledge, attitude and skills in the aforementioned areas through quality formal education is imperative in fulfilling this mission.

ARTICLE III
Objectives

Section 1. The nutrition-dietetics education in the undergraduate level is designed to adequately equip the students with the fundamental knowledge, attitudes and skills in foods, nutrition, dietetics, management, and allied fields in order to prepare them for entry level professional responsibilities in education and communication, food and nutrition research, clinical dietetics, food service industries and public health nutrition.

must have at least three (3) years of teaching experience in nutrition or allied fields;

Section 2: The general responsibilities and functions of the faculty-in-charge of the BSND program are:

2.1 To assist the school heads/president in all matters affecting the general academic and administrative policies of the institution, and particularly those pertaining to the college/school/department of nutrition and dietetics;

2.2 To direct and coordinate all matters related to academic programs including the:

2.2.1 development and implementation of curricular programs in nutrition and dietetics with the assistance of qualified faculty members, and in keeping these programs attuned to current trends and developments in nutrition and dietetics education;

2.2.2 admission, classification and advising of students;

2.2.3 selection, appointment, promotion or separation of faculty members in his college/school/department;

2.2.4 assignment of teaching loads of faculty members in his college/school/department;

2.2.5 initiation and institution of a faculty development program;

2.2.6 institution of a program of supervision and evaluation of classroom and practicum teaching methodologies and strategies, and instructional materials in order to improve teaching effectiveness, to identify areas of faculty development and consequently raise the standards of instruction;

2.2.7 establishment of linkages with other schools and other agencies related to Nutrition and Dietetics.

2.3 To encourage and initiate research and extension activities among faculty and students;

2.4 To coordinate co-curricular and extracurricular programs within the college/school/department;

Section 2. The nutrition-dietetics education is responsive to Philippine society and takes into account its needs, resources and potentials. The professional envisioned herein is imbued with the ideals, aspirations and traditions of the Filipinos and attuned to global developments.

Section 3. Statement of the objectives. The BSND education program is equally committed to total formation of the human person. At the end of the course, the graduates are able to do the following:

1. Promote the role of nutrition and the nutrition-dietetics profession for human well-being in relation to the needs, resources and potentials of individuals, groups and communities.
2. Assess, plan, manage, evaluate nutrition programs for individuals, groups and institutions.
3. Integrate nutrition concerns with development efforts.
4. Apply the concept of comprehensive nutritional care for the total wellness of individuals.
5. Undertake research and utilize research results in the performance of their job.
6. Take responsibility for continuing personal and professional development.
7. To conduct themselves in a manner consistent with the ethical standards of the profession.

(See Appendix A for specific competencies in entry-level positions.)

ARTICLE IV Administration

Section 1. The BSND program shall be administered by a faculty member with a full-time appointment. He/She must have the following qualifications:

- 1.1 a master's degree holder preferably with a major in nutrition-dietetics. The Bachelor's degree must be in Nutrition-Dietetics and a registered nutritionist-dietitian (RN-D);
- 1.2 must have at least two (2) years of experience in nutrition-dietetics profession;

1.3 must have at least three (3) years of teaching experience in nutrition or allied fields;

Section 2. The general responsibilities and functions of the faculty-in-charge of the BSND program are:

2.1 To assist the school heads/president in all matters affecting the general academic and administrative policies of the institution, and particularly those pertaining to the college/school/department of nutrition and dietetics;

2.2 To direct and coordinate all matters related to academic programs including the:

2.2.1 development and implementation of curricular programs in nutrition and dietetics with the assistance of qualified faculty members, and in keeping these programs attuned to current trends and developments in nutrition and dietetics education;

2.2.2 admission, classification and advising of students;

2.2.3 selection, appointment, promotion or separation of faculty members in his college/school/department;

2.2.4 assignment of teaching loads of faculty members in his college/school/department;

2.2.5 initiation and institution of a faculty development program;

2.2.6 institution of a program of supervision and evaluation of classroom and practicum teaching methodologies and strategies, and instructional materials in order to improve teaching effectiveness, to identify areas of faculty development and consequently raise the standards of instruction;

2.2.7 establishment of linkages with other schools and other agencies related to Nutrition and Dietetics.

2.3 To encourage and initiate research and extension activities among faculty and students;

2.4 To coordinate co-curricular and extracurricular programs within the college/school/department;

- 1.3 must have at least three (3) years of teaching experience in nutrition or allied fields;

Section 2. The general responsibilities and functions of the faculty-in-charge of the BSND program are:

- 2.1 To assist the school heads/president in all matters affecting the general academic and administrative policies of the institution and particularly those pertaining to the college/school/department of nutrition and dietetics;
- 2.2 To direct and coordinate all matters related to academic programs including the:
- 2.2.1 development and implementation of curricular programs in nutrition and dietetics, with the assistance of qualified faculty members, and in keeping these programs attuned to current trends and developments in nutrition and dietetics education;
 - 2.2.2 admission, classification and advising of students;
 - 2.2.3 selection, appointment, promotion or separation of faculty members in his college/school/department;
 - 2.2.4 assignment of teaching loads of faculty members in his college/school/department;
 - 2.2.5 initiation and institution of a faculty development program;
 - 2.2.6 institution of a program of supervision and evaluation of classroom and practicum teaching methodologies and strategies, and instructional materials in order to improve teaching effectiveness, to identify areas of faculty development and consequently raise the standards of instruction;
 - 2.2.7 establishment of linkages with other schools and other agencies related to Nutrition and Dietetics.
- 2.3 To encourage and initiate research and extension activities among faculty and students;
- 2.4 To coordinate co-curricular and extracurricular programs within the college/school/department;

2.5 To coordinate with other deans/heads of other units in the institution regarding academic programs, faculty activities as well as student affairs and services;

2.6 To actively participate in the financial management of the college/school/department.

Section 3. As a general rule, the person in-charge of the BSND program should have a teaching load not exceeding twelve (12) units.

ARTICLE V

Faculty

Section 1. The teaching personnel in nutrition-dietetics education must be a holder of a master's degree in nutrition-dietetics or related fields. Professional courses must be taught by a registered Nutritionist-Dietitian.

Section 2. When vacancies occur in the teaching force of the college/school/department during the school year, substitutes or replacements with equal or higher qualifications, should be employed.

Section 3. The following conditions of employment shall be observed.

3.1 The remuneration paid to college instructors in nutrition-dietetics shall be comparable to current salary rates for college instructors in government schools with similar professional qualification. Such remuneration must be paid in full, regularly and on time. Remuneration should not be based on enrollment, i.e. number of students in class, nor should remuneration be paid in the form of stocks.

3.2 The ratio of full-time instructors to part-time instructors should be at least 2:1, in order to encourage the development of commitment of instructors to the school and the employment of more full-time instructors.

3.3 In the collegiate courses, at least 60% of the subjects offered should be taught by permanent and full-time faculty members, who are provided with security of tenure and other fringe benefits.

Section 4. The faculty members in the colleges/schools/departments of nutrition-dietetics through a faculty ranking system, shall be assigned academic ranks in accordance with their educational qualifications, experience, training and performance. The academic ranks are professor, associate professor, assistant professor and instructor.

4.1 Professor

- 4.1.1. Training - A holder of a master's degree in nutrition-dietetics; but a doctoral degree is preferred
- 4.1.2. Experience - Ten or more years of experience in the nutrition-dietetics field and preferably in teaching. Training or eminence in a profession of highly specialized nature may also be considered.
- 4.1.3. Registered, licensed nutritionist-dietitian
- 4.1.4. Outstanding performance in positions held, past and present.
- 4.1.5. Productive scholarship in terms of research and publication
- 4.1.6. Character and personality.

4.2 Associate Professor

- 4.2.1. Training - A holder of a master's degree in nutrition-dietetics but a doctoral degree is preferred
- 4.2.2. Experience - Seven to ten years of experience in the nutrition-dietetics field preferably in teaching too. Training or eminence in a profession of a highly specialized nature may also be considered.
- 4.2.3. Registered, licensed nutritionist-dietitian
- 4.2.4. Successful performance in positions held, past and present.
- 4.2.5. Productive scholarship in terms of research and publication
- 4.2.6. Character and personality.

4.3 Assistant Professor

- 4.3.1. Training - A holder of a master's degree in nutrition-dietetics
- 4.3.2. Experience - Five to seven years of experience in nutrition-dietetics field preferably in teaching too. Training or eminence in a profession of a highly specialized nature may also be considered.
- 4.3.3. Registered, licensed nutritionist-dietitian
- 4.3.4. Successful performance in positions held, past and present.
- 4.3.5. Productive scholarship in terms of research and publication
- 4.3.6. Character and personality.

4.4 Instructor

- 4.2.1. Training - A master's degree in nutrition-dietetics preferred, or one who has completed at least fifty percent (50%) of academic requirements for a Master's degree in Nutrition-Dietetics
- 4.2.2. Had been engaged in the practice of the profession for at least one (1) year preferably in teaching
- 4.2.3. Registered, licensed nutritionist-dietitian
- 4.2.4. Satisfactory performance in positions held, past and present.
- 4.2.5. Productive scholarship in terms of research and publication

4.2.6. Character and personality.

As a general rule, a faculty member starts with the rank of instructor with possible promotion in accordance with the ranking system. A faculty member may start as assistant professor, associate professor or professor if his appointment/designation is warranted by his professional status, experience, training and scholarship.

Section 5. Faculty development program - Each academic institution offering nutrition-dietetics must have a faculty development program within the financial capabilities of the school. The following are suggested:

- 5.1 Every school of nutrition-dietetics shall provide one scholarship grant for at least one (1) year graduate study in nutrition.
- 5.2 The school shall make available thesis granted to deserving members of the faculty.
- 5.3 If the school offers a doctoral or master's program, faculty members shall be given tuition free privileges for the pursuance of a degree in their field of specialization.
- 5.4 Attendance at in-service training programs on official time shall be encouraged and records of such attendance shall be filed at the office of the dean.
- 5.5 The school shall encourage the professional development of its faculty in activities such as the pursuit of further studies, in the practice of their profession and involvement in the national development endeavors. The school shall also encourage and involve faculty members in nutrition research and community extension activities. In relation to research and community activities, an arrangement for honorarium and/or reduced teaching load without prejudice to his regular salary shall be instituted. The procedure of granting faculty development privileges shall be defined in the school's faculty manual.

Section 6. Teaching Load - The teaching load of a regular full-time faculty member shall be from 12 units to 24 units per semester. Part-time faculty member may be allowed to carry a maximum of twelve (12) units.

Section 7. Every school shall have a faculty manual which provide guidelines, rules and regulations for faculty compliance and shall define the faculty rights and obligations.

- 7.1 Faculty members, full-time and part-time, are encouraged to render hours of consultation with students.

7.2 Faculty members shall take upon themselves the continuing development of the BSND program in areas such as the quality of teaching, field placement, development of appropriate teaching materials, etc., which are related in the delivery of quality education in nutrition-dietetics.

Section 8. For full-time faculty members who are teaching in another school should have a permit to teach from the head of the mother institution. The total faculty load should not exceed 24 units.

Section 9. Tenure Security of tenure may be given to faculty members without prejudice with the existing rules of the government.

ARTICLE VI Curriculum

Section 1. The curricula for the Bachelor of Science in Nutrition-Dietetics should reflect the mission statement expressed in Article II.

Section 2. The total unit requirements required for graduation shall be a minimum of one hundred seventy-two (172) academic units categorized into general education and professional courses. A sample curriculum is hereunder presented.

PROPOSED CURRICULUM

FOR

BACHELOR OF SCIENCE IN NUTRITION-DIETETICS

FIRST YEAR

First Semester

		LECT:	LAB:	UNITS
ENG	Communication Skills 1	3	0	3
FIL	Sining ng Pakikipagtalastasan	3	0	3
CHEM	Gen/Inorganic Chemistry	3	2	5
BIO	Gen Biology w/ Environmental Issues	2	1	3
MATH	College Algebra	3	0	3
PHILO	Logic	3	0	3
PE	Gymnastics		2	2
		19	3	22

		Second Semester		UNITS
		LECT:	LAB:	
ENG	Communication Skills 2	3	0	3
FIL	Pagsulat at Pagbasa	3	0	3
CHEM	Organic Chemistry	3	2	5
PSY	General Psychology	3	0	3
SOC	Socio-Anthropology	3	0	3
PHILO	Philosophy of Man	3	0	3
PE	Rhythmic Activities	2		2
		20	2	22

SECOND YEAR

First Semester

		LECT:	LAB:	UNITS
ZOO	Anatomy/Physiology	4	1	5
MATH	Basic Statistics	3	0	3
Heth	Health Ethics	3	0	3
HC	Health Care I	4	3	7
FDS	Basic Foods	2	1	3
PE	Dual Sports	2		2
		18	5	23

Second Semester

		LECT:	LAB:	UNITS
LIT	Philippine Literature	3	0	3
PHY	Physics	2	1	3
COMP	Computer	3	0	3
HECO	Health Economics w/ TLR	3	0	3
ScTech	Science Tech & Society	3	2	5
HC	Health Care II	3	2	5
NUTR	Basic Nutrition	2	1	3
PE	Team Sports	2		2
		21	4	25

THIRD YEAR

First Semester

		LECT:	LAB:	UNITS
ENG	Effective Speech	3	0	3
BIO	Gen. Microbiology/Parasitology	2	1	3

CHEM.	Nutritional Biochemistry	3	2	5
SOCSCI	Phil. History	3	0	3
HUM	Humanities	3	0	3
NUTR	Nutrition in the Life Cycle	2	1	3
FDS	Meal Management	2	1	3
		18	5	23

Second Semester

		LECT:	LAB:	UNITS
ENGE	Technical Writing	3	0	3
SOCSCI	Politics & Gov. with Phil. Cons.	3	0	3
ACCT	Basic Accounting	3	0	3
FSS	Food Service System I	2	1	3
NUTR	Nutrition Therapy I	2	1	3
FDS	Intro to Food Technology	2	1	3
NUTR	Nutritional Assessment	2	1	3
EDUC	Principles & Strategies of Teaching	3	0	3
		20	4	24

FOURTH YEAR

First Semester

		LECT:	LAB:	UNITS
LIT	World Literature	3	0	3
NUTR	Nutrition Education	2	1	3
NUTR	Nutrition Therapy II	2	1	3
IM	Food Service System II	2	1	3
NUTR	Public Health Nutrition	3	0	3
NUTR	Food and Nutrition Research	2	1	3
HIST	Rizal's Life, Works and Writings	3	0	3
		17	4	21

Second Semester

		LECT:	LAB:	UNITS
Supervised Field Experiences				
	Hospital Dietetics Practicum (192 hrs.)		4	4
	Food Service Practicum (144 hrs.)		3	3
	Public Health Nutrition Practicum (240 hrs.)		5	5
			12	12

REMARKS: _____

DATE: _____

YEAR: _____

SUMMARY OF THE CURRICULUM FOR B.S. NUTRITION-DIETETICS

I. General Education ----- 79 units

1. Language and Literature ----- 24 units

- 1.1 English (Comm. Skills I) 3 units
- 1.2 English (Comm. Skills II) 3 units
- 1.3 English (Speech) 3 units
- 1.4 English (Technical Writing) 3 units
- 1.5 Philippine Literature 3 units
- 1.6 World Literature 3 units
- 1.7 Filipino (Sining Pakikipagtalastasan) 3 units
- 1.8 Filipino (Pagsulat at Pagbasa) 3 units

2. Mathematics / Computer ----- 9 units

- 2.1 College Algebra 3 units
- 2.2 Basic Statistics 3 units
- 2.3 Computer 3 units

3. Natural Sciences ----- 11 units

- 3.1 General & Inorganic Chemistry 5 units
- 3.2 Gen. Biology w/ Environmental Issues 3 units
- 3.3 Physics 3 units

4. Humanities and Social Sciences ----- 27 units

- 4.1 Humanities 3 units
- 4.2 Phil. History 3 units
- 4.3 Politics & Gov. w/ Phil. Const. 3 units
- 4.4 General Psychology 3 units
- 4.5 Socio-Anthropology 3 units
- 4.6 Philosophy of Man 3 units
- 4.7 Logic 3 units
- 4.8 Rizal's Life, Works and Writings 3 units
- 4.9 Health Economics with TLR 3 units

5. Physical Education ----- 8 units

- | | |
|--------------------------|---------|
| 5.1. Gymnastics | 2 units |
| 5.2. Rhythmic Activities | 2 units |
| 5.3. Dual Sports | 2 units |
| 5.4. Team Sports | 2 units |

II: Professional Courses ----- **93 units**

1. Nutrition and Dietetics ----- **24 units**

- | | |
|---------------------------------|---------|
| 1.1 Basic Nutrition | 3 units |
| 1.2 Nutrition in the Life Cycle | 3 units |
| 1.3 Nutrition Therapy I | 3 units |
| 1.4 Nutrition Therapy II | 3 units |
| 1.5 Public Health Nutrition | 3 units |
| 1.6 Nutritional Assessment | 3 units |
| 1.7 Food & Nutrition Research | 3 units |
| 1.8 Nutrition Education | 3 units |

2. Foods ----- **9 units**

- | | |
|--------------------------|---------|
| 2.1 Basic Foods | 3 units |
| 2.2 Meal Management | 3 units |
| 2.3 Intro. to Food Tech. | 3 units |

3. Institutional Management Subjects ----- **6 units**

- | | |
|----------------------------|---------|
| 3.1 Food Service System I | 3 units |
| 3.2 Food Service System II | 3 units |

4. Supervised Field Experiences ----- **12 units**

- | | |
|-----------------------------|---------|
| 4.1 Hospital Dietetics | 4 units |
| 4.2 Foodservice | 3 units |
| 4.3 Public Health Nutrition | 5 units |

5. Major Subjects ----- **26 units**

- | | |
|----------------------------------|---------|
| 5.1. Anatomy & Physiology | 5 units |
| 5.2. Microbiology & Parasitology | 3 units |
| 5.3. Health Care I | 7 units |
| 5.4. Health Care II | 5 units |
| 5.5. Health Ethics | 3 units |
| 5.6. Science Tech & Society | 3 units |

6. Additional General Education Requirements ----- 16 units
- 6.1. Organic Chemistry ----- 5 units
 - 6.2. Nutritional Biochemistry ----- 5 units
 - 6.3. Basic Accounting ----- 3 units
 - 6.4. Principles & Strategies of Teaching ----- 3 units

ARTICLE VII
Instructional Standards

Section 1. The college/school/department of nutrition shall maintain a high standard of instruction at all times. A system of supervision and evaluation should be instituted and implemented for the purpose of measuring teacher performance and competence as well as student learning.

Section 2. Instructional materials such as textbooks, scientific journals, audiovisual aids, etc., should reflect recent and current trends in nutrition and dietetics. Materials and books authored by Filipino practitioners should be given preferences. Both instructors and students should have access to such textbooks/materials.

ARTICLE VIII
Library

Section 1. Every college/school/department offering a degree program in nutrition-dietetics shall have an adequately equipped library providing competent services and containing all the basic textbooks, reference materials and other instructional resources which will serve academic, research and extension activities of the faculty and students in the program. Administrative procedures and equipment shall conform to modern practices, including cataloguing methods, arrangements of books and periodicals, and adequate hours of accessibility.

Section 2. A library collection shall consist of the following:

2.1. A basic collection of well-selected relevant books in the following ratio of students to volume of books is required:

Enrollment	Volume per Student	No. of Volumes
100 or less	2	200
200 - 300	4	800 - 1,200
400 - 500	6	2,400 - 3,000

- 2.2 A minimum of 3 book titles (less than 10 years old) per subject for the general education courses and at least 3 book titles (less than 10 years old) for each of the professional subjects in the nutrition-dietetics program shall be provided.
- 2.3 A minimum of 5 up-to-date professional publications including scientific/technical journals, monographs, periodicals and magazines shall be available for use by students and faculty.

ARTICLE IX Research

Section 1. The college/school/department shall encourage independent or joint research activities in nutrition or allied fields.

Section 2. Nutrition-dietetics students who are enrolled in the terminal curriculum year shall be required to complete a research paper or its equivalent on their major areas of interest in nutrition and allied fields as a partial requirement of the course.

ARTICLE X Extension Services

Section 1. The college/school/department shall encourage active participation among its students and faculty in independent and/or joint activities relevant to nutrition problems involving any of the various segments of the national community.

Section 2. These extension activities may be incorporated as part of the practicum experience in the community, hospital and/or food service establishment.

ARTICLE XI Physical Facilities and Equipment

Colleges/schools/departments offering nutrition-dietetics program should provide adequate facilities and equipment for both General Education and Professional Courses to include:

Section 1. The minimum classroom floor space should be 1.5 square meter per student.

Section 2. Besides laboratories required for General Education courses, there should be laboratories for Food and Nutrition courses which should accommodate a maximum of 25 -

30 students at a time. The laboratories should measure 2.3 sq. m. per student. In addition to floor area requirements, the laboratory should:

- 2.1 be well-lighted, well-ventilated and screened
- 2.2 have a good source of water supply
- 2.3 have a storeroom for kitchen equipment utensils and supplies within the laboratories
- 2.4 should be divided into completely equipped kitchen units. Each unit must accommodate a maximum of seven (7) students and must be equipped with a range, sink, a work table, cabinets and drawers for kitchen utensils and accessories.

Section 3. The school cafeteria should be supervised by a licensed Nutritionist-Dietitian or the head of the Nutrition-Dietetics department, where Food Service System I and II classes may be held.

Section 4. Minimum equipment and supplies for the Foods and Nutrition laboratory are in Appendix B.

ARTICLE XII

Field Practice

Section 1. The school with a college/school/department of nutrition-dietetics must be affiliated with an accredited hospital, a public institution/agency and/or a food service establishment where the practical experiences of the students will be conducted.

Section 2. An accredited institution is one which has been approved by the Professional Regulation Commission to provide practical training to BSND students based on the following criteria:

- 2.1 presence of a qualified training supervisor, i.e. a registered nutritionist-dietitian or equivalent in case of foodservice practicum
- 2.2 adequate facilities
- 2.3 existence of a training program following the guidelines contained in Appendix H.

ARTICLE XIII
Admission Requirements

Section 1. Every student has the right to enrol in any college/university upon meeting its specific requirements and regulations. Except in the case of academic delinquency and/or violation of disciplinary regulations, the student is presumed to be qualified for enrolment for the entire period he is expected to complete his course without prejudice to his right to transfer.

Section 2. As a general rule, no applicant shall be enrolled in any approved course unless he presents the proper credentials required by the school before the end of the enrolment period.

Section 3. The requirements for admission and/or retention of a student in the nutrition-dietetics program shall be determined by the dean/head of the college/school/department and/or an admission committee of the institution. Only those students who passed the National Secondary Achievement Test (NSAT) are eligible for admission into the college/school/department of nutrition-dietetics.

ARTICLE XIV
Residence and Unit Requirements

Section 1. No degree shall be conferred upon a student unless he has taken the last curriculum year of the course in the institution which is to confer the degree.

Section 2. No student shall be permitted to take any subject until he has satisfactorily passed the pre-requisite subjects. Special classes should be referred to the Commission on Higher Education through the Regional Office for decision/approval.

Section 3. A student may be allowed to carry a study load of twenty-one (21) unit each semester. Units in excess of this requirement shall need an approval from the Commission on Higher Education through the Regional Office. Only graduating students shall be allowed over-load units.

Section 4. If a student obtains a grade of incomplete for non-compliance of some requirements of the course, he should not be given credit for the subject or course unless he satisfactorily removes the incomplete grade within one year which automatically becomes a failing grade. The completion grade and the incomplete grade not removed within one year shall be recorded and submitted immediately on a supplementary Form XIX. No school shall give a final grade of "4" or its equivalent or "conditioned".

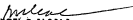
ARTICLE XV
Effectivity

Section 1. These policies and standards shall take effect school year 1998-99.

Section 2. This order supersedes all previous policies and standards.

SO ORDERED.

Pasig City, Philippines, June 8, 1998


ANGEL C. ALCALA
Chairman


MORA D. VALISNO
Commissioner


KATE C. BOTENGAN
Commissioner


ESTER A. GARCIA
Commissioner


ROBERTO N. PADUA
Commissioner

APPENDIX A-1

EXIT LEVEL COMPETENCIES OF BSND GRADUATES

A. In Public Health Nutrition:

1. Identify existing nutrition problems in different settings.
2. Plan appropriate nutrition programs/projects for a given target group/area.
3. Coordinate, implement and monitor nutrition programs/projects.
4. Assess the results of nutrition programs/projects.
5. Document and report the nutrition programs/projects.
6. Coordinate with existing health and nutrition delivery services and related programs to bring about the desired change.
7. Participate in advocacy efforts.
8. Utilize results of studies in the conduct of nutrition programs/projects.
9. Plan and conduct studies related to public health nutrition.
10. Write a scientific report on studies conducted.
11. Select, plan, prepare and assess effective nutrition teaching aids and materials appropriate to various audience.
12. Participate in continuing education activities relevant to the discharge of responsibilities in public health nutrition.
13. Carry out day-to-day tasks in an ethical manner.
14. Manifest self-confidence and maturity in all endeavors.

A. In Nutrition Therapy:

1. Assess the nutritional status of individual clients/patients in health and disease throughout the life cycle.
2. Plan and or implement all aspects of nutrition care including identification of short and long term goals, selection of treatment modalities and monitoring of client/patient's progress.
3. Plan and provide appropriate nutrition counseling.
4. Discuss individual client/patient nutrition care needs with the health team members.
5. Devise mechanisms for appropriate individual client/patient follow-up.
6. Provide nutrition information and education to the health care team, clients and their families.
7. Utilize results of studies related to nutrition therapy.
8. Plan and conduct studies related to nutrition therapy.
9. Write a scientific report on studies conducted.

10. Select, plan, prepare and assess effective teaching aids and materials for nutrition counseling and in communicating pertinent information to the health care team.
11. Plan programs applying the concept of comprehensive nutrition care for the total wellness of individuals.
12. Participate in continuing education activities relevant to the discharge of responsibilities in nutrition therapy.
13. Carry out day-to-day tasks in an ethical manner.
14. Manifest self-confidence and maturity in all endeavors.

***Nutrition therapy**

A. In Food Service:

1. Plan and manage a food service program with specific nutrition and environmental considerations.
2. Plan, evaluate and adjust/modify menus according to the set criteria.
3. Supervise food preparation, storage and service of food.
4. Maintain proper sanitation and safety in foodservice operations.
5. Control food, labor and operational costs.
6. Train and manage foodservice personnel.
7. Utilize results of studies in food service.
8. Plan and conduct studies related to food service with nutrition and environmental considerations.
9. Write a scientific report on studies conducted.
10. Plan, conduct and evaluate studies on food formulations and recipe development.
11. Select, plan, prepare and assess effective teaching aids and materials in informing individuals and groups regarding food preparation, storage, sanitation and safety.
12. Participate in continuing education activities relevant to the discharge of responsibilities in food service.
13. Carry out day-to-day tasks in an ethical manner.
14. Manifest self-confidence and maturity in all endeavors.

APPENDIX B

COURSE DESCRIPTION

BACHELOR OF SCIENCE IN NUTRITION-DIETETICS (B.S.N.D.)

I. PROFESSIONAL COURSES

1. Foods

Basic Foods

Principles underlying the preparation and cooking of different classes of food, their composition, structure and market forms. Emphasis on the principles underlying preparation and cooking in order to maintain quality, palatability, nutritive value and acceptability of meals. Laboratory experience will include the preparation of basic recipes to apply the above principles.

3 units: 2 hours lecture & 3 hours lab/week

Pre-requisites: Gen. & Inorganic Chemistry

Meal Management

Efficient management of time, energy and resources in the planning, preparation and service of nutritious meals for the family and special occasions; principles of meal planning, purchasing of foods, proper storage of food supplies, efficient and sanitary preparation and service, and the art and etiquette of dining. Different styles of table service will be discussed. Laboratory experience will include application of the above principles of the menu planning, purchasing, preparation and service using local and foreign dishes.

3 units: 2 hours lecture & 3 hours lab/week

Pre-requisites: Basic Foods, Basic Nutrition

Introduction to Food Technology

Principles of physical, chemical and biochemical changes and methods of food processing used in family and community. Indigenous food and food products will be used in the laboratory for applying the methods.

3 units: 2 hours lecture & 3 hours lab/week

Pre-requisites: Basic Foods, Gen. & Inorganic Chemistry,
Gen. Microbiology and Basic Nutrition

2. Institutional Management Subjects

Food Service System I

Principles, techniques and management used in large scale food production. Phases of the food service cycle: menu planning, purchasing, receiving, storing, issuing, preparing, merchandising and service, sanitation and cost control. Laboratory experience include cycle menu planning, standardization and quantification of recipes, portion control and utilization of left-over foods.

3 units: 2 hours lecture & 3 hours lab/week

Pre-requisites: Meal Management, Gen. Microbiology
and Basic Accounting

Food Service System II

Planning and layouting of food service facility; principles of management in foodservice institutions. Application of the principles and techniques in Food Service System I for specific catering functions.

3 units: 2 hours lecture & 3 hours lab/week

Pre-requisite: Food Service System I

3. Nutrition and Dietetics Subjects

Basic Nutrition

An overview of the Nutrition-Dietetics profession. Nutrients - their functions, interrelationships and utilization in the body, food sources, requirements and deficiencies. Laboratory experience includes use of dietary tools in the planning of nutritionally adequate meals.

3 units: 2 hours lecture & 3 hours lab/week

Pre-requisites: Basic Foods,

Nutrition in the Life Cycle

Growth and development throughout the life cycle, the role of food and nutrients in the maintenance of health of the vulnerable group; common nutritional problems. Laboratory experiences include planning and preparation of nutritionally adequate meals for vulnerable groups.

3 units: 2 hours lecture & 3 hours lab/week

Pre-requisite: Basic Nutrition

Public Health Nutrition

Ecology of nutrition. Theories, principles and methods of community diagnosis and management of nutrition problems.

3 units: 3 hours lecture/week

Pre-requisite: Nutritional Assessment

Nutrition Therapy I

Principles and rationale in the nutritional management of various disease conditions. Includes medical and alternative therapies. Laboratory experience on nutritional modifications in various disease conditions

3 units: 2 hours lecture & 3 hours lab/week

Pre-requisite: Nutrition in the Life Cycle, Meal Management

Nutrition Therapy II

Continuation of Nutrition Therapy I. Includes principles and techniques of individual and group counseling.

3 units: 2 hours lecture & 3 hours lab/week

Pre-requisite: Nutrition Therapy I

Nutritional Assessment

Principles and methods of measuring and evaluating the nutritional status of individuals and population groups both in clinical and public health setting. Practical training in dietary and anthropometric assessment and understanding biochemical and clinical methods of assessment.

3 units: 2 hours lecture & 3 hours lab/week

Pre-requisite: Nutrition in the Life Cycle, Nutritional Biochemistry

Food and Nutrition Research

Research principles and methodologies applicable to food and nutrition.

3 units: 2 hours lecture & 3 hours lab/week

Pre-requisite: Basic Statistics, Technical Writing,
Food Service System I, Nutrition Therapy I

Nutrition Education

Principles of teaching and communication techniques in the dissemination and utilization of nutrition information for individuals or groups. Laboratory experience includes practical training in the planning, preparation and implementation of nutrition education activities.

3 units: 2 hours lecture & 3 hours lab/week

Pre-requisite: Principles and Strategies of Teaching, Nutrition Therapy I

4. Supervised Field Experiences

Hospital Practicum

Supervised experiences in the nutritional management of patients in an accredited hospital.

4 units: a total of 200 hours

Pre-requisites: Nutrition in Disease II, Public Health Nutrition
Food Service System II, Nutrition Education
Nutritional Assessment, Basic Statistics

Foodservice Practicum

Supervised experience in foodservice management in an accredited commercial or industrial foodservice establishment.

3 units: a total of 150 hours

Pre-requisites: Food Service System II, Basic Accounting

Public Health Nutrition Practicum

Supervised experience in management of nutrition programs in a community setting. The experience shall be obtained from accredited institutions and agencies.

5 units: a total of 250 hours

Pre-requisites: Nutrition in Disease II, Health Care 1 & 2,
Public Health Nutrition, Nutritional Assessment,
Nutrition Education, Basic Statistics

APPENDIX C

GUIDELINES FOR REQUIRED SUPERVISED FIELD EXPERIENCES

1. The new BSND curriculum provides that the supervised field experiences shall be offered during the second semester of the fourth year.
2. The participating accredited agency may collect directly from the school a reasonable affiliation fee.
3. Supervised field experiences shall cover three (3) areas, namely:

AREA I PRACTICAL EXPERIENCES IN PUBLIC HEALTH NUTRITION

The two (2) main tasks of a public health nutritionist in a community is to define and take appropriate actions to address it. This includes the assessment of the nutritional status and planning of the appropriate program for improving the nutritional status.

Suggested experiences:

1. Assessment of nutritional status using anthropometric and dietary methods.
2. Interpret vital statistics in assessing nutritional status of the community.
3. Plan and undertake activities to be integrated with existing programs in the community.
4. Write and present a report about the activities undertaken.

Total number of hours - 250 hours [6 weeks or the equivalent of at least five (5) laboratory units]

AREA II PRACTICAL EXPERIENCES IN FOOD SERVICE

The five (5) aspects to be included are: food production, food service, personnel management, cost control, sanitation and safety. Food production includes menu planning and purchasing.

Suggested experiences:

- a. In menu planning
 - (1) Plan cycle menus and menus for different occasions.
 - (2) Main menu adjustments.
 - (3) Evaluate menus.
- b. In purchasing
 - (1) Prepare food specifications.
 - (2) Identify and compare different methods of purchasing.
- c. In storeroom control

- (1) Prepare requisition.
 - (2) Receive goods and supplies.
 - (3) Issue storeroom goods and supplies.
 - (4) Store food supplies properly.
- d. In food production
- (1) Standardize recipes
 - (2) Prepare quantity recipes.
 - (3) Make a food production sheet to know the quantity and yield to order for a given number of clients within a given budget.
 - (4) Minimize and utilize leftovers.
- e. In food service
- (1) Present aesthetically acceptable food
 - (2) Control food portion size
- f. In personnel management
- (1) Explain the relationship of functional organization chart in a food service establishment.
 - (2) Prepare work schedules
 - (3) Assist in the planning and conduct of a training program for personnel.
- g. In equipment management
- (1) Identify and describe existing equipment specifications, operations, care and maintenance
 - (2) Operate and maintain existing equipments
- h. In cost control
- (1) Use appropriate forms for control such as inventories, invoices and delivery receipts, requisitions, stock cards
 - (2) Prepare and analyze income statement, gross and net profit, operating expenses
 - (3) Cost recipes
- i. In environmental management
- (1) Practice proper waste management and resources conservation.
- j. In food sanitation and safety
- (1) Apply sanitation and safety procedure (including HACCP).

Total number of hours - 150 hrs. [18 days or the equivalent of two (2) laboratory units]

Suggested Experiences:

- a. Interview patients on their diet history.
- b. Read and interpret nutrition-related data in medical charts.
- c. Participate in ward rounds.
- d. Interpret and carry out diet prescriptions
 - (1) Compute diet
 - (2) Fill out diet cards
 - (3) Modify/Adjust diets as necessary (from full to therapeutic diets or vice versa)
- e. Provide diet instructions of patients and follow up
- f. Prepare instructional materials
- g. Plan and prepare special diets such as Infant formulas and Tube feedings
- h. Supervise tray assembly and distribution of diets
- i. Prepare and present case studies

Total number of hours - 200 hrs. [24 days or the equivalent of four (4) laboratory units]

4. The hospital practicum should be in big as well as small hospitals (with nutritionist-dietitian) with at least seventy-five (75) bed capacity so the students will learn to act in different hospital situations which demand the varying degrees of nutritionist expertise and resourcefulness. The same hospital should be accredited by the Board of Nutrition and Dietetics.
5. The students should not be simply an observer or passive participant. They should participate in designing and implementing the intervention project.
6. The schools, agencies, hospitals and institutions shall establish guidelines for their coordination in the conduct of the practicum. It could be useful if communities can be designated as practicum sites. Guidelines should be established between the practicum site and the educational institution
7. These guidelines present the basic requirements for the practical experiences of the three (3) areas, however, the school is given leeway to enrich their programs.
8. Furthermore, these guidelines for practical field experiences, shall be implemented in all schools and colleges as curricular requirements for the BSND course and as prerequisite to admission to the licensure examinations given by the Professional Regulations Commission for nutritionist-dietitians.

APPENDIX D

MINIMUM EQUIPMENT AND UTENSILS FOR FOODS & NUTRITION LABORATORIES

For Each Laboratory Room

- 1 refrigerator
- 1 demonstration table with mirror boards
- 2 long tables for table setting with chairs
- exhaust fans/hoods
- tape measure
- weighing scale
- length boards

Individual Kitchen Units - one/unit

- set of measuring cups for dry and liquid ingredients
- set of measuring spoons
- dietetic scale
- kitchen knife
- potato peeler
- cleaver
- strainer
- mortar and pestle
- chopping board
- utility plates
- wooden spoons
- burner/stove
- ovens
- rubber scraper
- rotary egg beater
- flour sifter
- colander
- turner
- kitchen tongs
- sauce pans - qt., and 4 qt.
- double boiler
- covered skillet
- dish pans
- utility can for silverware
- garbage can
- can opener

General Storeroom

- 5 pint and quart measuring cups
- 1 grinder
- 3 steak hammer
- 2 kitchen scissors
- 2 sets utility bowls - 1 qt., 2 qts., 3 qts., 4 qts.
- 2 tea strainer
- 2 strainer
- 2 sets pie pans - 6", 8" & 9"
- 3 8" layer cake pan
- 3 square pans
- 3 rectangular pans - 8" x 13½"
- 2 tube pans 4" x 10"
- 3 muffin pans
- 3 tea cake pans
- 5 cake coolers
- 5 cookie sheets
- 2 doz. custard cups
- 1 osterizer/blender
- 1 coffee percolator
- 2 pressure cookers
- 1 electric mixer
- 5 all-purpose thermometers
 - 1 candy
 - 1 meat
 - 1 fat
 - 1 oven
- 2 timers
- 1 fire extinguisher/lab
- 3 rolling pins
- pastry blender
- bottle opener
- 1 doz. complete set of:
 - wine glasses
 - silverwares
 - chinawares
- linens
- chafing dish
- long tables with chairs
- 3 griddles
- 5 sets racks - assorted to fit saucepans
- 2 tea kettles
- 2 steamers

Employment Opportunities for the Registered Nutritionist-Dietitian

1. In Government Agencies and Hospitals as:
 - 1.1 Dietary Director
 - 1.2 Chief Nutritionist-Dietitian
 - 1.3 Therapeutic Nutritionist-Dietitian
 - 1.4 Administrative Nutritionist-Dietitian
 - 1.5 Teaching Nutritionist-Dietitian
 - 1.6 Research Nutritionist-Dietitian
 - 1.7 Public Health Nutritionist-Dietitian
 - 1.8 Clinical Dietitian
 - 1.9 Consultant

2. In Private Agencies and Hospitals as:
 - 2.1 Dietary Director
 - 2.2 Chief Nutritionist-Dietitian
 - 2.3 Therapeutic Nutritionist-Dietitian
 - 2.4 Administrative Nutritionist-Dietitian
 - 2.5 Teaching Nutritionist-Dietitian
 - 2.6 Research Nutritionist-Dietitian
 - 2.7 Public Health Nutritionist-Dietitian
 - 2.8 Clinical Dietitian
 - 2.9 Consultant

3. In Food Industries as:
 - 3.1 Nutritionist-Dietitian in Quality Control Department
 - 3.2 Nutritionist-Dietitian in the Test Kitchen (Product Department)
 - 3.3 Teaching Nutritionist-Dietitian (Product Demonstrator, etc.)
 - 3.4 Research Nutritionist-Dietitian
 - 3.5 Consultant

4. In Schools as:
 - 4.1 Administrator (Dean/Director/Chief, etc.)
 - 4.2 Teacher
 - 4.3 Researcher

5. In Hotels/Restaurants/Cafeteria as:
 - 5.1 Food Service Manager
 - 5.2 Canteen Supervisors
 - 5.3 Food Service Supervisors
 - 5.4 Menu Planner
 - 5.5 Food Checker
 - 5.6 Consultant/Adviser