

Republika ng Pilipinas
(Republic of the Philippines)
MINISTRI NG EDUKASYON AT KULTURA
(MINISTRY OF EDUCATION AND CULTURE)
Maynila

March 16, 1981

MEC O R D E R
No. 16, s. 1981

CURRICULUM FOR BACHELOR OF SCIENCE IN NUTRITION
AND DIETETICS (BSND)

To: Bureau Directors
Regional Directors
Schools Superintendents
Presidents, State Colleges and Universities
Heads of Private Schools, Colleges and Universities

1. With a view to further improve the efficiency and effectiveness of graduates in various allied disciplines and provide them with opportunities for a more meaningful involvement in Community Nutrition programs, the Ministry of Education and Culture hereby prescribes a revised curriculum for nutrition and dietetics. This curriculum has been the result of a series of consultations and conferences with representatives from various schools and colleges offering nutrition and dietetics and with members of the Board of Nutrition and Dietetics of the Professional Regulation Commission. Completion of this curriculum shall be a prerequisite for admission into the practice of nutrition and dietetics.
2. The inclosed minimum curricular requirements for the course leading to the degree of Bachelor of Science in Nutrition and Dietetics (BSND), designed to be adaptable to a ladder type curriculum is conveniently divided into two phases. Each phase provides a set of identifiable skills which will allow the student to carry out responsibilities as a nutritionist-dietitian technician/assistant, after two years, and as a nutritionist-dietitian after four years.
3. Inclosed is the complete curriculum (Inclosure No. 1) together with the course descriptions for General Education and Professional Courses (Inclosure No. 2). Definitions/explanations of each curriculum year with the corresponding employment opportunities are provided in Inclosure No. 3.

4. Schools desiring to offer the course should file their petitions with the regional office concerned adhering to the rules and regulations on applications for new courses as provided for in Section II, Paragraph II, of the 7th edition of the Manual of Regulations for Private Schools.

5. All curricular programs under Circular No. 13, s. 1971 of the former Bureau of Private Schools, will be gradually phased out. Existing curricular programs include B.S. in Food and Nutrition (BSFN), B.S. in Food Service Administration (BSFSA), B.S. in Community Nutrition (BSCN) and B.S. in Nutrition (BSN).

6. The new curriculum, prescribed to start the school year 1981-82, shall gradually be implemented as follows:

1981-1982	-	First Year
1982-1983	-	First and Second Years
1983-1984	-	First, Second and Third Years
1984-1985	-	First, Second, Third and Fourth Years

7. Immediate dissemination of the contents of this Order is desired.

(SGD.) ONOFRE D. CORPUZ
Minister of Education and Culture

Incls.
As stated

Reference:
B.Pr.S. Circular: (No. 13, s. 1971)

Allotment: 1-2-3-4--(D.O. 1-76)

To be indicated in the Perpetual Index
under the following subjects:

/ BUREAUS & OFFICES
/ Course of Study, COLLEGIATE
/ GRADUATES
/ RULES & REGULATIONS

CURRICULUM
FOR
BACHELOR OF SCIENCE IN NUTRITION & DIETETICS

FIRST YEAR

<u>First Semester</u>				<u>Second Semester</u>			
	<u>Lec.</u>	<u>Lab.</u>	<u>U.</u>		<u>Lec.</u>	<u>Lab.</u>	<u>U.</u>
English 1 - Com. Arts .	3	0	3	English 2 - Com. Arts	3	0	3
Gen./Inorganic Chem. ..	3	6	5	Organic Chem.	3	6	5
College Algebra	3	0	3	Gen. Psychology	3	0	3
Basic Foods (Food Selection & Prep.) ..	2	3	3	Basic Nutrition (Including Intro to Nutr.)	3	3	4
Biology	2	3	3	Anatomy/Physiology ..	3	6	5
Pilipino 1	3	0	3	*Pilipino 2	3	0	3
P. E. 1		(2)	(1)	P. E. 2		(2)	(1)
ROTC/WATC		(4)	(1.5)	ROTC/WATC		(4)	(1.5)
	16	12	20		15	15	20

SECOND YEAR

Speech Improvement & Oral Composition	3	0	3	Essay & Essay Writing	3	0	3
Phil. History & Gov't. with Constitution ...	3	0	3	Nutrition in the Life Cycle	3	3	4
Biochemistry (including Intro. to Biochem.) ..	3	6	5	Assessment of Nutritional Status	2	3	3
Meal Management	2	6	4	Fund. of Food Tech. .	2	6	4
Food Standards San./Hygiene (Microbiology & Parasitology)	2	3	3	Food Service System I	2	6	4
Basic Accounting	3	0	3	Spanish 1	3	0	3
**Philosophy (Logic)	3	0	3	**Sociology with Emphasis on Filipino Family	3	0	3
P. E. 3		(2)	(1)	P. E. 4		(2)	(1)
ROTC/WATC		(4)	(1.5)	ROTC/WATC		(4)	(1.5)
	16	15	21		15	18	21

THIRD YEAR

Phil. Lit. in Eng.	3	0	3	English 6 - Technical Reporting	3	0	3
Spanish 2	3	0	3	Spanish 3	3	0	3
Prin. & Strategies of Teaching	3	0	3	Community Development/Current Issues	3	0	3
Food Service System II.	2	6	4	Basic Statistics	3	0	3
Physics	3	3	4	Diet Therapy II	2	6	4
Diet Therapy I	2	6	4	Professional Ethics (Personnel Mgt. Integrated)	3	0	3
***Social Science/Humanities	3	0	3	***Taxation & Agrarian Reform	3	0	3
	16	15	21		17	6	19

FOURTH YEAR

Revel - Life & Writings ..	3	0	3	Supervised Field Experiences:			
Program Planning ..	2	3	3	Hospital	0	192	4
Nutrition Research	2	3	3	Food Service	0	96	2
Food Research	2	3	3	Community	0	288	6
Nutrition Education ...	2	9	5		0	576	12
Spanish 4N	3	0	3				
	14	18	20				

*Maybe taken during summer after first year.
 **Maybe taken during summer after second year.
 ***Maybe taken during summer after third year.
 WATC - required for those female students who are military inclined

Corollary entry	No entry	8-78-???(084)	12,000	
		0-94-110(084)	12,000	
d. Inventory of produce, fish, hogs, cattle and livestock including eggs raised from the program -				
1. Produce from agriculture and fishery	No entry	8-72-361	45,000	
		8-72-362	40,000	
		8-86-911	45,000	
		8-86-912	40,000	
2. Transfer of offspring of cattle, hogs and livestock when ready for sale	No entry	8-72-950(084)	65,000	
		8-86-950(084)	65,000	
Corollary entry	No entry	0-94-280(084)		1
		8-75-950(084)		1
5.1.3 Sales and Collections:				
a. Cash Sales	No entry	8-70-402	180,000	
		8-84-111	55,000	
		8-84-112	50,000	
		8-84-113	35,000	
		8-84-114	40,000	
b. Deposits	No entry	8-70-302	180,000	
		8-70-402	180,000	
c. Cost of sales	No entry	8-86-911	45,000	
		8-86-912	40,000	
		8-86-950(084)	65,000	
		8-72-361	45,000	
		8-72-362	40,000	
		8-72-950(084)	65,000	
5.1.4 Recording of net incomes:				
a. Transfer of net income	No entry	8-84-111	(10,000)	
		8-84-112	(10,000)	
		8-84-113	(5,000)	
		8-84-114	(5,000)	
		8-70-302	30,000	
b. Collection	8-70-400 30,000			No entry
	0-91-000 30,000			
c. Deposit with the BAR	8-70-700 30,000			No entry
	8-70-400 30,000			

5.1.5. Approval of special budget on the net income transferred:

-- The entries prescribed under Item 5.1.1 (a - e) shall be followed.

5.2 National agricultural/fishery schools and other schools with food production activities.

General Fund
Fund Code 101

5.2.1 Setting up of IWC

a. Approval of special budget	No entry	
b. Obligation for the IWC	0-90-000	150,000
	0-82-000	150,000
c. Withdrawal of funding check	0-83-000	150,000
for IWC	8-70-300	150,000
d. Deposit with authorized bank	8-70-302	150,000
	8-84-111	45,000
	8-84-112	40,000
	8-84-113	30,000
	8-84-114	35,000

5.2.2 Disbursement:

Same with journal entries shown in Item 5.1.2

5.2.3 Sales and collections:

Same with journal entries shown in Item 5.1.3.

5.2.4 Recording of net income:

a. Transfer of net income	8-84-111	(10,000)
	8-84-112	(10,000)
	8-84-113	(5,000)
	8-84-114	(5,000)
	8-84-190	30,000

5.2.5 Approval of special budget for the utilization of net income

	8-84-190	30,000
	8-84-111	10,000
	8-84-112	10,000
	8-84-113	5,000
	8-84-114	5,000

6.0 Reporting Requirements

- 6.1 State universities and colleges, national agricultural/fishery schools and other schools concerned shall submit to the National Accounting Office, Ministry of the Budget, monthly reports of income and quarterly reports of expenditures duly supported by a copy of the bank statement for the month/quarter covered by the report.
- 6.2 The Resident Auditor shall monitor compliance with 6.1, failure in which shall automatically cause withdrawals from the account to be suspended and which shall be ground for cancellation by the Minister of the Budget of the authority to operate the revolving fund/special account and the bank account of the school herein authorized.
- 6.3 State universities and colleges shall prepare separate accounting reports and trial balances required under existing rules and regulations and submit these regularly as part of the accounting reports of the school.

7.0 Review of Operations

The operations of the Revolving Fund herein authorized shall be reviewed by the Resident Auditor concerned who shall be responsible for the audit of the books of accounts pertaining to the fund in accordance with the provisions of existing accounting and auditing rules and regulations.

8.0 Repealing Clause

- 8.1 The provisions of all Budget Circulars and other Budget Administrative Issuances which are inconsistent with this Circular are hereby rescinded, repealed and/or modified accordingly.

9.0 Effectivity

- 9.1 This Circular shall take effect immediately.

(SGD.) JAIME C. LAYA
Minister of the Budget

Concurred in:

(SGD.) ONORRE D. CORPUZ
Minister of Education and
Culture

(SGD.) FRANCISCO A. TANTUICO, JR.
Chairman
Commission on Audit

(SGD.) CESAR E. A. VIRATA
Minister of Finance

SUMMARY OF THE CURRICULUM FOR B.S.N. & D.

1.0 General Education	96 units
1.1 English	18 units
1.1.1 English Com. Arts I & II	6 units
1.1.2 Speech Improvement and Oral Com.	3 units
1.1.3 Essay & Essay Writing	3 units
1.1.4 Phil. Lit. in English	3 units
1.1.5 Technical Reporting	3 units
1.2 Spanish	12 units
1.2.1 Spanish 1 - Elementary	3 units
1.2.2 Spanish 2 - Intermediate	3 units
1.2.3 Spanish 3 - Advanced	3 units
1.2.4 Spanish 4N- Selected Writings	3 units
1.3 Pilipino	6 units
1.3.1 Pilipino 1 - Sining ng Pakikipag- talstasan	3 units
1.3.2 Pilipino 2 - Pahapyaw na Kasaysayan at mga Filing Katha	3 units
1.4 Physical/Natural Sciences	30 units
1.4.1 Chemistry	15 units
General/Inorganic	5 units
Organic	5 units
Biochemistry (include Intro. to Biochem.)	5 units
1.4.2 Physics	4 units
1.4.3 Biological Sciences	11 units
Microbiology & Para- sitology	3 units
Biology	3 units
Anatomy/Physiology	5 units
1.5 Social Sciences	21 units
1.5.1 General Psychology	3 units
1.5.2 Sociology w/ Emphasis on Filipino Family	3 units
1.5.3 Taxation & Agrarian Reform	3 units
1.5.4 Phil. Hist. & Gov't with Const.	3 units
1.5.5 Comm. Dev./Current Issues	3 units
1.5.6 Social Science/Humanities	3 units
1.5.7 Philosophy - Logic	3 units
1.6 Rizal - Life & Works	3 units
1.7 Mathematics	6 units
1.7.1 College Algebra	3 units
1.7.2 College Statistics	3 units
2.0 Professional Courses	73 units
2.1 Foods	11 units
Basic Foods	3 units
Meal Management	4 units
Fund. of Food Tech.	4 units

2.2 Institutional Management Subjects 11 units

Food Service System I 4 units
Food Service System II 4 units
Basic Accounting 3 units

2.3 Nutrition and Dietetics Subjects 39 units

Basic Nutrition (include Intro.
to Nutrition) 4 units
Nutrition in the Life Cycle 4 units
Assessment of Nutr'l Status 3 units
Diet Therapy I 4 units
Diet Therapy II 4 units
Program Planning Management 3 units
Nutrition Education 5 units
Principles & Strategies of Teaching 3 units
Professional Ethics 3 units
Nutrition Research 3 units
Food Research 3 units

2.4 Supervised Field Experience 12 units

Hospital 4 units
Food Service 2 units
Community 6 units

T O T A L 169 units

3.0 Physical Education 4 units

P. E. 1
P. E. 2
P. E. 3
P. E. 4

4.0 ROTC/WATC 6 units

GRAND TOTAL 179 units

1st Year 40 units
2nd Year 42 units
P. E. 4 units
ROTC/WATC 6 units
(2) Summers 9 units

Total . . . 101 units - Certificate in
Nutrition & Dietetics

3rd Year 40 units
Summer 6 units
4th Year 32 units

Total . . . 78 units - Diploma in Nutrition
and Dietetics

Grand Total 179 units

BACHELOR OF SCIENCE
in
NUTRITION AND DIETETICS
(B.S.E.D.)

COURSE DESCRIPTION

I. GENERAL EDUCATION

1. English

English 1 - Communication Arts

This course emphasizes proficiency in listening, speaking, reading and writing. The approach is situational sequential and integrated along inter-disciplinary lines.

3 units: 3 hours lecture/week

English 2 - Communication Arts

This course is a continuation of English 1. It will further strengthen the foundation for correct English through reading, understanding and writing.

3 units: 3 hours lecture/week

English 3 - Speech Improvement & Oral Communication

This is a course in interpretative reading and different types of oral communication. It includes a study of extemporaneous speeches in conferences and kinds of group discussions.

3 units: 3 hours lecture/week

English 4 - Essay and Essay Writing

This is a course in essay and the writing of the different essay forms. Writing progresses from short compositions to a term paper or research paper.

3 units: 3 hours lecture/week

English 5 - Philippine Literature in English

A course designed to acquaint the students with the works of Filipino writers in English.

3 units: 3 hours lecture/week

English 6 - Technical Reporting

This course gives the student training in the structure and format of making reports and feasibility studies.

3 units: 3 hours lecture/week

~~Spanish~~

~~Spanish 1 - Elementary Spanish~~

This course aims to develop in the beginners an understanding of fundamentals of the Spanish language, through the functional study of the different parts of speech. The essential elements of the sentence are also explained. The expressions usually used in ordinary conversation are offered.

3 units: 3 hours lecture/week

Spanish 2 - Intermediate Spanish

A brief but systematic study of the irregular verbs so essential in Spanish language is offered in this course. At the same time, a review of what the student has learned in the first course is given with exercises that aims at increasing his Spanish vocabulary and training him to construct sentences and participate in an ordinary conversation.

3 units: 3 hours lecture/week

Spanish 3 - Advanced Grammar

In this course the application of the functional knowledge of Spanish in oral and written composition is taken up with stress on the sentence structure in all its variety. The rules of punctuation are also explained. Portions of Spanish anthology are included so that the student may have an idea of Spanish literature. A review of Spanish 1 and 2 is given throughout this course. A series of readings in Spanish is also included.

3 units: 3 hours lecture/week

Spanish 4N - Selected Writings

This course includes the literary works of renowned Filipino heroes, scholars, poets and writers. The selections chosen aim at fostering patriotism and respect for Filipino institutions, customs, traditions, and culture. Emphasis is given in development of reading, comprehension and oral participation. Students are trained in question-and-answer sessions, research works, individual reports, group discussions and appreciation lessons.

3 units: 3 hours lecture/week

Pilipino

Pilipino 1 - Sining ng Pakikipagtalastasan (Communication Arts)

Pagtalakay sa mga sanaysay (essay), articulo (articles), maikling kuwento (short story) dula (drama), tula (poem), at iba pang uri ng panitikan bilang lundayan ng mga tuntuning panretorika at mga pagsasanay na lilingang sa apat (4) ng kasanayang pangwika: (1) kakayahang bumasa (2) kakayahang umunawa (3) kakayahang magsalita at (4) kakayahang sumulat.

3 units: 3 hours lecture/week

Pilipino 2 - Panitikang Pilipino: Pahapyaw na Kasaysayan at mga Piling Katha (Survey and Readings of Literature in Filipino)

Pag-aaral ng mga katutubo at maaangking anyo ng panitikang Pilipino sa loob ng iba't ibang panahon sa kasaysayan ng kultura ng Pilipinas upang matutuhan ang mga bumubuhay sa panitikan ng mga Pilipino at mapahalagahan ang mga ito sa pamamagitan ng pagpapahalaga sa lalong makabuluhang kathang kumakatawan sa mga panahon sa kasaysayan ng panitikan.

3 units: 3 hours lecture/week

4. Physical/Natural Sciences

General/Inorganic Chemistry

The essential principles of chemical knowledge giving emphasis on the application of theoretical principles to the industries and everyday life. It includes a study of chemical concepts, atomic structures, chemical changes and bonding, chemical formulas, equations and fundamental principles about solutions, colloidal state and chemical equilibria.

5 units: 3 hours lecture & 6 hours lab/week

Organic Chemistry

A study of the organic compounds and their derivatives, it includes the chemical composition of living matter, proteins, nucleic acids, polysaccharides and lipids. Laboratory work includes the biological synthesis, determination of properties and the preparation of useful compounds and their application to industrial and economic development.

5 units: 3 hours lecture & 6 hours lab/week

Biochemistry (includes Introduction to Biochemistry)

A study of living matters, their composition, decomposition and synthesis. Emphasis on the biosynthesis of food nutrients.

5 units: 3 hours lecture & 6 hours lab/week

Physics

A general course covering mechanics, heat, sound electricity, magnetism and light.

4 units: 3 hours lecture, 3 hours lab.

Food Standards/Sanitation/Hygiene (Microbiology & Parasitology)

A course dealing with the study of principles of hygiene in relation to food, water, waste disposal, control of infectious diseases, and home and community health problems. Emphasis is given on proper handling of foods as a public health protection measure, includes study of food standards and consumerism.

3 units: 2 hours lecture, 3 hours lab.

Biology

An introduction to general principles of Biology with Zoology and Botany integrated.

3 units: 2 hours lecture, 3 hours lab.

Anatomy/Physiology

A study of the fundamental anatomy and physiology of man.

5 units: 3 hours lecture and 6 hours lab/week

• Social Sciences

Psychology - General Psychology

Study of the fundamental principles of psychology in general. An investigation of the mental faculties their nature,

activity, and classification and their principles of operation, Psychology of character, of the abnormal and subconscious mind, of learning and of the important occupations in life.

3 units: 3 hours lecture/week

Sociology - (with emphasis on Filipino Family and Population Education)

Deals with the study of Filipino family and society and the primary social processes and control. Emphasis is also given on cooperative, consumer education and population education.

3 units: 3 hours lecture/week

Taxation and Agrarian Reform

This course is designed to awaken tax consciousness among the students through the study of the tax structure of the Philippines. It also includes the study of the Agrarian Reform Program - its rationale, mechanics and implementation.

3 units: 3 hours lecture/week

Phil. History & Phil. Government with the Constitution

A comprehensive study of the political and socio-economic history of the Philippines from the Pre-Hispanic period to Contemporary Philippine Developments. It is also a study of the organizations, power and functions of the government of the Philippines and the present fundamental laws governing the Philippines.

Community Development/Current Issues (Drug educ.; green revolution; environmental sanitation)

Study of principles, techniques and process of developing and organizing communities with emphasis on drug education, green revolution, environmental sanitation.

3 units: 3 hours lecture/week

Social Science/Humanities

Any social science subject or a subject in Humanities which is closely related to the course.

3 units: 3 hours lecture/week

Philosophy (logic)

This course deals with the study of the general conditions of correct, clear, and effective thinking and principal characteristics of the logistics as well as the scientific method.

~~3 units: 3 hours lecture/week~~

6. Rizal

Rizal - Life and Works

This course deals with the study of the life of Rizal as a hero, as a teacher, etc., analysis of his main works; his services and influence for the development of Philippine nationhood.

3 units: 3 hours lecture/week

A. Definition/Explanation of:

1. Certificate in Nutrition and Dietetics to qualify as Nutritionist-Dietitian Assistant: one who assists and works under the supervision of a Nutritionist-Dietitian in the hospital and/or food service work and/or the implementation of community nutrition program; assists in organising and conducting training programs in nutrition both for professionals and lay leaders, assists in research projects, evaluation and completion of data; a person who has successfully completed at least 2 years of the B.S. Nutrition and Dietetics curriculum.
2. Diploma in Nutrition and Dietetics to qualify as Nutritionist-Dietitian: one who applies the science of nutrition and dietetics for the promotion of health and control of diseases; plans, directs or serves as advisor of food service programs in hospitals, schools, hotels, restaurants and other public or private institutions; one who brings about planned change in nutritional condition of society through interpretation of scientific facts in simple everyday terms; serves as a member of the health team in organizing educational campaigns for the promotion of well-being and prevention of diseases; designs, conducts or participates in dietary and nutrition studies and other researches with a nutrition component; a person professionally trained in the field of nutrition and dietetics and has completed the four year course leading to the degree of B. S. in Nutrition and Dietetics.
3. Certificate from the Professional Regulation Commission to qualify as Registered Nutritionist-Dietitian: one who has successfully passed the Board Examination for Nutrition-Dietetics administered by the Professional Regulation Commission, and is qualified to practice the profession.

B. Employment Opportunities:

1. Employment Opportunities for the Registered Nutritionist-Dietitian

1.1 In Government Agencies and Hospitals as:

- 1.1.1 Dietary Director
- 1.1.2 Chief Nutritionist-Dietitian
- 1.1.3 Therapeutic Nutritionist-Dietitian
- 1.1.4 Administrative Nutritionist-Dietitian
- 1.1.5 Teaching Nutritionist-Dietitian
- 1.1.6 Research Nutritionist-Dietitian
- 1.1.7 Public Health/Community Nutritionist-Dietitian
- 1.1.8 Clinic Dietitian
- 1.1.9 Consultant

1.2 In Private Agencies and Hospitals as:

- 1.2.1 Dietary Director
- 1.2.2 Chief Nutritionist-Dietitian
- 1.2.3 Therapeutic Nutritionist-Dietitian
- 1.2.4 Administrative Nutritionist-Dietitian
- 1.2.5 Teaching Nutritionist-Dietitian
- 1.2.6 Research Nutritionist-Dietitian
- 1.2.7 Public Health Nutrition or Community Nutritionist-Dietitian
- 1.2.8 Clinic Dietitian
- 1.2.9 Consultant

1.3 Food Industries as:

- 1.3.1 Nutritionist-Dietitian in Quality Control Dept.
- 1.3.2 Nutritionist-Dietitian in Test Kitchen (Product Department)
- 1.3.3 Teaching Nutritionist-Dietitian (Product Demonstrator, etc.)
- 1.3.4 Research Nutritionist-Dietitian
- 1.3.5 Consultant

1.4 In Schools as:

- 1.4.1 Administrators (Dean/Director/Chief, etc.)
- 1.4.2 Teacher
- 1.4.3 Researcher

1.5 In Hotels/Restaurants/Cafeterias as:

- 1.5.1 Food Service Manager
- 1.5.2 Canteen Supervisors
- 1.5.3 Food Service Supervisor
- 1.5.4 Menu Planner
- 1.5.5 Food Checker
- 1.5.6 Consultant/Adviser

2. Employment Opportunities for Nutritionist-Dietitian Technician/Assistant

2.1 In Government Agencies and Hospitals as:

- 2.1.1 Research Assistant/Technician
- 2.1.2 Food Checker
- 2.1.3 Laboratory Assistant Instructor
- 2.1.4 Community/Public Health Nutritionist-Dietitian
- 2.1.5 Dietary Assistant/Technician
- 2.1.6 Food Service Assistant

2.2 In Private Agencies and Hospitals

- 2.2.1 Research Assistant-Technician
- 2.2.2 Food Checker
- 2.2.3 Laboratory Assistant Instructor
- 2.2.4 Community Public Health Asst. Nutritionist-Dietitian
- 2.2.5 Dietary Assistant/Technician
- 2.2.6 Food Service Assistant

2.3 Food Industries as:

- 2.3.1 Quality Control Assistant/Technician
- 2.3.2 Test Kitchen Assistant
- 2.3.3 Research Assistant
- 2.3.4 Product Demonstrator/Promo/Sales Assistant

2.4 In Schools as:

- 2.4.1 Faculty Assistant
- 2.4.2 Assistant Researcher or Research Technician

2.5 In Hotels/Restaurants/Cafeterias as:

- 2.5.1 Food Checkers
- 2.5.2 Food Service Assistant
- 2.5.3 Captain Waiters

4. Physical/Natural Sciences

General/Inorganic Chemistry

The essential principles of chemical knowledge giving emphasis on the application of theoretical principles to the industries and everyday life. It includes a study of chemical concepts, atomic structures, chemical changes and bonding, chemical formulas, equations and fundamental principles about solutions, colloidal state and chemical equilibria.

5 units: 3 hours lecture & 6 hours lab/week

Organic Chemistry

A study of the organic compounds and their derivatives, it includes the chemical composition of living matter, proteins, nucleic acids, polysaccharides and lipids. Laboratory work includes the biological synthesis, determination of properties and the preparation of useful compounds and their application to industrial and economic development.

5 units: 3 hours lecture & 6 hours lab/week

Biochemistry (includes Introduction to Biochemistry)

A study of living matters, their composition, decomposition and synthesis. Emphasis on the biosynthesis of food nutrients.

5 units: 3 hours lecture & 6 hours lab/week

Physics

A general course covering mechanics, heat, sound electricity, magnetism and light.

4 units: 3 hours lecture, 3 hours lab.

Food Standards/Sanitation/Hygiene (Microbiology & Parasitology)

A course dealing with the study of principles of hygiene in relation to food, water, waste disposal, control of infectious diseases, and home and community health problems. Emphasis is given on proper handling of foods as a public health protection measure, includes study of food standards and consumerism.

3 units: 2 hours lecture, 3 hours lab.

Biology

An introduction to general principles of Biology with Zoology and Botany integrated.

3 units: 2 hours lecture, 3 hours lab.

Anatomy/Physiology

~~of man.~~ of the fundamental anatomy and physiology of man.

5 units: 3 hours lecture and 6 hours lab/week

Social Sciences

Psychology - General Psychology

Study of the fundamental principles of psychology in general. An investigation of the mental faculties their nature,

activity, and classification and their principles of operation. Psychology of character, of the abnormal and subconscious mind, of learning and of the important occupations in life.

3 units: 3 hours lecture/week

Sociology - (with emphasis on Filipino Family and Population Education)

Deals with the study of Filipino family and society and the primary social processes and control. Emphasis is also given on cooperative, consumer education and population education.

3 units: 3 hours lecture/week

Taxation and Agrarian Reform

This course is designed to awaken tax consciousness among the students through the study of the tax structure of the Philippines. It also includes the study of the Agrarian Reform Program - its rationale, mechanics and implementation.

3 units: 3 hours lecture/week

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Community Development/Current Issues (Drug educ.; green revolution; environmental sanitation)

Study of principles, techniques and process of developing and organizing communities with emphasis on drug education, green revolution, environmental sanitation.

3 units: 3 hours lecture/week

Social Science/Humanities

Any social science subject or a subject in Humanities which is closely related to the course.

3 units: 3 hours lecture/week

Philosophy (logic)

This course deals with the study of the general conditions of correct, clear, and effective thinking and principal characteristics of the logistics as well as the scientific method.

3 units: 3 hours lecture/week

6. Rizal

Rizal - Life and Works

This course deals with the study of the life of Rizal as a hero, as a teacher, etc., analysis of his main works; his services and influence for the development of Philippine nationhood.

3 units: 3 hours lecture/week

7. Mathematics

College Algebra

This course deals with the study of sets and set operation; deductive systems; addition, multiplication, division of algebraic expressions; factoring radical linear and quadratic functions; systems of linear equations; common logarithms.

3 units: 3 hours lecture/week

Basic Statistics

This course deals with the concepts of statistical and basic statistical procedures applicable to problems met in food and nutrition research. Topics include: sampling technique, permutation, combination, probability. Frequency distribution, measure central tendency of dispersion, skewness and kurtosis. Index number, Mathematical expectations. Binomial and normal distribution.

3 units: 3 hours lecture/week

II. PROFESSIONAL COURSES

1. Foods

Basic Foods

A study of the different classes of food, their composition and structures and their market forms. Emphasis will be made on the principles underlying selection, storage, preparation and cooking service and care of local food materials in maintaining quality, palatability and acceptability in meals.

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

Meal Management

The course deals with efficient management of time, energy and resources in the planning, preparation and service of nutritious and adequate meals for the family, with or without company. Emphasis will be given to principles of meal planning; economical purchasing of foods; proper storage of food supplies; efficient and sanitary meal preparation, service and clearing; and the art and etiquette of dining. Different styles of traditional table service as well as regional variations, will be discussed. Laboratory experience will include application of the above principles of menu planning, purchasing, preparation and service of different styles of table service.

4 units: 2 hours lecture, 6 hours lab.

Fundamental of Food Technology

A study of the principles of physical, chemical and biological methods used in food processing. Emphasis will be on ~~the~~ processing on nutrition. Indigenous food and food products will be used in the laboratory for applying the methods.

4 units: 2 hours lecture, 6 hours lab.

*The word laboratory is used here to mean supervised experiences within the laboratory and the field.

2. Institutional Management Subjects

Food Service System I

Study of the principles and techniques involved in large scale food production. Includes menu planning, purchasing, preparation, service and clearing for different types of food service styles. Emphasis will be given to cost control of food and other resources; effective management of personnel; efficient layout and equipment planning.

4 units: 2 hours lecture, 6 hours lab.

Food Service System II

Continuation of Food Service System I. Application of above principles. The course should include efficient and effective application of the principles of planning, organizing, directing and controlling the activities in any food service (function) institution, in producing the quality of food and service which are satisfactory to the clientele. Laboratory experience will include actual undertaking of specific catering functions for different styles of food service.

4 units: 2 hours lecture, 6 hours lab.

Basic Accounting

An introductory course in accounting. Topics covered include bookkeeping cycle in its simplest form. Starting a bookkeeping system, journalizing, posting, preparation of financial statements, closing and ledger.

3 units: 3 hours lecture/week

3. Nutrition and Dietetics Subjects

Basic Nutrition (includes Introduction to Nutrition)

This course provides an overview of the nutrition profession in our country and of the four-year course. It acquaints the students of the meaning, scope and development of the field of nutrition as a science and as a profession. It includes the relationship of nutrition to other fields, job opportunities and other related subjects.

This course also includes the study of basic principles about essential food nutrients. A study of the relationship of food and nutrients in the maintenance of proper nutrition for the human body. Students will be acquainted with the various types of nutrients, their functions, and utilization in the body, nutritional requirements and food sources. Emphasis will be given on being able to plan adequate diets at different economic levels.

4 units: 3 hours lecture, 3 hours lab.

~~Nutrition in the Life Cycle~~

A study of the role of nutrition and nutritional requirements in growth and development; and maintenance of health throughout the life cycle. Emphasis will be given to nutritional needs and dietary planning for the vulnerable groups.

4 units: 3 hours lecture, 3 hours lab.

Assessment of Nutritional Status

A study of the principles and techniques involved in the evaluation of nutritional status of individuals and population groups. Emphasis will be given to the physiological and biochemical basis for nutrient requirements.

3 units: 2 hours lecture, 3 hours lab.

Diet Therapy I

A study of the principles and rationale in the nutritional management of patients with a disease. Emphasis will be given to dietary modifications for various therapeutic requirements. Attention will also be given on the maintenance of proper nutrition and reduce the problems of malnutrition.

Laboratory experiences will include the calculation, planning, preparation and evaluation of modifications of the normal diet.

4 units: 2 hours lecture, 6 hours lab.

Diet Therapy II

This course is a continuation of Diet Therapy I. It deals with nutritional management in the disease conditions. Emphasis will be given to newer methods used in the therapeutic dietary management of various clinical disorders, as well as its application to problems of malnutrition. Laboratory experiences will include preparation of dietary materials for instruction as well as actual instruction of modified diets.

4 units: 2 hours lecture, 6 hours lab.

Program Planning/Management

Course deals with the principles of community diagnosis which includes the fundamentals of planning, implementation and management, monitoring and evaluation of community nutrition programs. Emphasis will be in the utilization and coordination of available resources for the program plans. Practicum experience will include the development of a program for a specific community.

3 units: 2 hours lecture, 3 hours lab. (or the equivalent of about 1 week stay in the field)

Nutrition Education

A study of the principles and teaching communication techniques and current trends applicable to the dissemination of nutrition information to individuals or groups at all levels. It includes practical training in the preparation of lesson plans and nutrition education materials.

3 units: 2 hours lecture, 9 hours lab.

Principles and Strategies of Teaching

This course aims to acquaint the future teachers with the factors affecting the art of teaching. The student is expected to be equipped with knowledge of various principles relevant to the learning process. Significant studies that are made in the line of improved teaching-learning situations are studied and evaluated. The course includes latest schemes in enriching pupil's learning experiences through teacher's

expertise as leaders and guide. Recent innovations in education are also studied.

3 units: 3 hours lecture/week

Professional Ethics

Study of the professional rights, duties and roles of nutritionists in the social and moral orders. Personnel management is integrated in this subject.

3 units: 3 hours lecture/week

Nutrition Research - Principles and Methods

A study of the different nutrition research methodologies, includes program design data evaluation, analysis and interpretation and report writing. Recent scientific investigations will be taken up. Students are expected to undertake a specialized study on a particular investigation of her interest in the field of nutrition research.

3 units: 2 hours lecture, 3 hours lab.

Food Research - Principles and Methods

A study of the different food research methodologies, includes program design, data gathering and evaluation, analysis and interpretation and report writing. Recent scientific investigation will be taken up. Students are expected to undertake a specialized study on a particular investigation of her interest in the field of food research.

3 units: 2 hours lecture, 3 hours lab.

Supervised Field Experience

Practical application of nutrition and dietetics in government and private hospitals food service establishments.

Hospital - Administrative, therapeutic and teaching phase.

Food Service Administration - Hospitals, hotels, restaurants, school cafeterias, industrial cafeterias, etc.

Community Work - Malwards, community nutrition clinics, rural or barangay nutrition health units, health centers.

A. Hospital Experience Clinics Dietetics - 4 units

supervised experiences in health care service and delivery in a hospital set up. Includes actual patient visitation and interview, dietary prescription; dietary modification and planning of therapeutic diets and relationship with the hospital health team. Case studies will be done as a learning tool for relating diet and disease in specific cases.

4 units: 192 hours

B. Food Service Administration

Supervised experience in menu planning and evaluation; purchasing and storeroom control and costing; food product service and personnel management in the hospital and commercial establishments.

2 units: 96 hours

C. Field Experience (Participation in Community Nutrition Activities)

1) Assessment of Nutritional Status - 4 units

Supervised experience in community. Includes recognition of simple clinical signs; use of anthropometric measurements; classifying degrees of malnutrition; 24-hour food recall and food weighing; interpretation of vital statistics in assessing nutritional status of the community.

2) Participation in Implementation of Program Planning in the Community -

Recognition of the problem and factors which affect the implementation of nutrition program and develop skill on the monitoring and evaluating the impact of the program.

6 units: 288 hours