Dietetic Program Outcomes (ARS)

Code	Program Outcomes
A1	The basic and applied sciences essential for the understanding of nutrition and dietetics.
A2	The terminologies in food science and nutrition used in communities areas.
A3	Quality management concepts in nutrition and food science.
A4	Risk factors in food science and nutrition and how to deal with it.
A5	Methods of handling and recycling food wastes.
A6	Basics of planning for nutritional business.
A7	Basics of micro-economics, macroeconomics, and international economics.
A8	The economic, social and psychological factors that determine patterns of food consumption and health behavior.
A9	Bio-safety regulations and practices in food and agriculture.
A10	1Concepts of biodiversity for food and nutrition.
A11	The policy issues, legislations and ethics concerned with nutrition in relation to public health.
A12	Basics of information economy and experimental economics.
A13	The principles of nutrition, including the sources and functions of the essential nutrients and other major dietary components and the effects of deficiencies and excesses.
A14	The factors that determine the chemical composition, production and supply of food.
A15	The role of diet in the causation, management and prevention of disease and the promotion of health.
A16	The policy issues concerned with nutrition in relation to public health.
A17	Food preparation methods and understanding of the basis for advising individuals and managers regarding modification of foods.
A18	Key aspects of medicine, pathology and pharmacology relating to diseases that require nutritional therapy.
A19	Systems of health and social care and basic aspects of management and understanding the different roles of a Registered Dietitian and the meaning of professional behavior.
B1	Observe, collect, and analyze data to solve nutritional problems.
B2	Design and conduct experiments and draw conclusions.
B3	Integrate some lines of evidence to elucidate phenomenon and assess risks.
B4	Choose the best among alternatives to maximize benefits.
B5	Apply theories, concepts, and principles from a range of biological sciences.

B6	Formulate hypotheses and design investigations to test them.
B7	Recognize the moral, ethical, and social implications of scientific investigations and human intervention in the food chain.
C1	Apply good practices in food technology that increase and improve food products.
C2	Produce safe food and fiber considering environmental issues.
C3	Use of agricultural recourses for sustainable nutrition.
C4	Prepare preliminary accounting records for nutritional projects.
C5	Plan according to changes in national and international economics.
C6	Prioritize developmental issues related to rural community and urban.
C7	Perform nutritional extension plans and programs.
C8	Plan and conduct an independent investigation with limited guidance.
C9	Become proficient in techniques for assessing the nutritional status of individuals and populations
C10	Learn the methods used to analyze the composition of foods.
C11	Record, collate, and analyze data using appropriate quantitative and statistical methods.
C12	Plan menus, prepare food, estimate portion sizes, and determine nutrient contents.
C13	Assess dietary intake, interpret clinical and biochemical data, and plan and communicate dietary modification strategies.
C14	Use basic motivational techniques to promote behavioral change.
D1	Present information and interpret phenomena verbally by report writing.
D2	Show satisfactory English language.
D3	Use appropriate audiovisual aids in a presentation.
D4	Work in a team and understand group behavior.
D5	Demonstrate basic management capabilities.
D6	Use software packages in variety of nutritional activities.
D7	Use information technology for trade and communication.
D8	Demonstrate self and long-life learning
D9	Exhibit satisfactory leadership ability