

# Overview

Dietitians are trained professionals involved in managing diseases by providing appropriate dietary therapies. Dietitians are also involved in the prevention of diseases through health promotion and health education.

This profession invites an extensive variety of career possibilities. Dietitians work together with other healthcare professionals in health clinics, government/private hospitals and food service industries to manage individuals with various disease conditions.

#### **Bachelor of Science (Honours) Dietetics**

**Dietetics programme is a 4-year programme consists of 12 trimesters.** The programme incorporates a wide-ranging scope of knowledge required for Dietetics practice; including biochemistry, anatomy and physiology, human nutrition, fundamentals of food preparation, the role of nutrition in disease prevention and treatment, and medical nutrition therapy for individuals with diseases.

There is emerging demand for dietitians in Malaysia and overseas. More dietitians are required to meet the desired ratio for the development of a healthy nation for the new millennium. Dietetics profession may be labelled as the "hidden gems" among the healthcare professions.

### **Salient Features**

- ✓ Extensive Professional Training: Students will undergo one-year professional training at government/private hospitals, community and foodservice settings. The professional trainings will enhance work preparedness of the students; and offer opportunities for students to immerse in a vibrant community of healthcare professionals.
- ✓ **Comprehensive Curriculum:** The designed curriculum provides students with early exposure to real life work experience. Students will acquire practical experience in clinical, foodservice and community settings.
- ✓ **Competent Teaching Staff:** Academic staff with extensive industry background and networking will be able to share real life experiences with the students. More than half of the faculty staff are PhD holders.
- ✓ Opportunity To Build Your Future Professional Network: UTAR offers wide range of programmes which will allow students to develop strong professional network among peers upon graduation.
- ✓ Modern Scientific Instruments For Pre-clinical Teaching And Learning: The faculty has invested heavily in modern scientific instruments which allow the students to acquire hands-on experience with modern instrumentation.

# **Career Prospects**

Graduates from Dietetics programme may seek employment in the following industries:

- Clinical settings/government and private hospitals
- Consultancy/Private practice dietitians
- Community Settings
- Food Industries
- Food Service Institutions
- Marketing and sales

- Management
- Military and security services
- Public health agencies
- Public relations
- Sports and fitness centers
- Teaching/Research

Dietitians can also address diet- and health-related information via seminars, newspapers, magazines, television/radio programmes as a celebrity consultant dietitians.

# **Courses**

#### Year 1

- Anatomy and Physiology I
- Anatomy and Physiology II
- Biostatistics
- Co-Curriculum
- English for Science
- Human Nutrition
- Introduction to Food Science
- MPU1
- National Language / Other Languages
- Nutrigenomics
- Nutritional Biochemistry
- Tamadun Islam Dan Tamadun Asia (TITAS) - For Local Students
- Bahasa Melayu Komunikasi 2 -For International Students

## Year 2

- Assessment of Nutritional and Health Status
- Basic Immunology
- Food Microbiology
- Food Safety and Quality Assurance
- Functional Foods and **Nutraceuticals**
- Fundamentals of Food Preparation
- Institutional Food Service Management
- Introduction to Psychology
- Nutrition and Health Promotion
- Research Methodology
- Sun Zi's Art of War and Business Strategies

#### Year 3

- Elective I
- Elective II
- Hubungan Etnik For Local Students
- Malaysian Studies 3 For International Students
- Medical Nutrition Therapy I.
- Medical Nutrition Therapy II
- Nutrition Education and Counselling
- Proiect
- Research Seminar
- Therapeutic Nutrition I
- Therapeutic Nutrition II

### Year 4

- Professional Training: Clinical Nutrition (Inpatients)
- Professional Training: Clinical Nutrition (Outpatients)
- Professional Training: Clinical Nutrition (Special Units)
- Professional Training: Community
- Professional Training: Institutional Food Service Management

- Co-Curriculum Choose 1 Course
- Arts & Cultural Performance
- Community Project
- Language, Culture & Social Study Abroad
- Social Entrepreneurship Project
- Study Soft Skills and/or Life Skills Abroad
- Team Work & Collaborative Proiect

#### Elective I - Choose 1 Course

- Food Biochemistry and Toxicology
- Macronutrients and Micronutrients
- Nutrition for Athletes

### Elective II - Choose 1 Course

- Food Standards, Food Laws and Food Regulations
- Sensory Evaluation

### MPU1 - Choose 1 Course

- Culture and Communication
- Introduction to Sociology

# National Language/Other Languages

- Choose 1 Course
- Bahasa Kebangsaan (A) For Malaysian only, without SPM-BM credit
- Introduction to Chinese Language I
- Introduction to French
- Introduction to German Language
- Introduction to Japanese
- Introduction to Tamil Language
- Introduction to Thai Language

All information is correct at the time of printing and is subject to change without prior notice. July 2020

For more information, please contact Division of Programme Promotion Universiti Tunku Abdul Rahman

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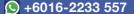


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