Dietetics BSc
Study Abroad Course List

Course title	Semester	Credits (ECTS)
First Aid I. theory and practice	Fall	8
Basics of Cell Biology and Biochemistry in Health Science	Fall	8
Anatomy in Health Science I. theory	Fall	10
Food preparation I.	Fall	8
Basic of Food Science	Fall	6
Nutrition biology I.	Fall	8
Food chemistry, - biochemistry I.	Fall	8
Dietetics III.	Fall	8
Dietetics IV.	Fall	10
Food knowledge and food industrial technology I.	Fall	8
Clinical Dietetics II.	Fall	8
Internal medicine II. theory	Fall	8
Internal medicine II. practice	Fall	6
Dietetics VII.	Fall	8
Dietetics VIII.	Fall	10
Dietetics of infant and children diseases	Fall	8
Household economic, public catering	Fall	6
Surgery and clinical dietetics	Fall	8
Functional food	Fall	8
Anatomy in Health Science II.	Spring	10
Physiology in Health Science I.	Spring	10
Biophysical, biomechanical, and technological studies	Spring	6

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Microbiology I.	Spring	8
Dietetics II.	Spring	6
Microbiology II.	Spring	8
Dietetics II.	Spring	6
Food preparation II.	Spring	8
Food preparation III.	Spring	8
Clinical dietetics I.	Spring	6
Health psychology I.	Spring	6
Internal medicine I.	Spring	8
Food knowledge and food industrial technology I.	Spring	8
Dietetics V.	Spring	8
Dietetics VI. theory	Spring	8
Dietetics VI. practice	Spring	8
Health politics	Spring	8
Everyday nutrition	Spring	6

Note: theoretical course can only be taken with the practical course!

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Detailed information about the courses:

First Aid I. theory and practice

Language of instruction:	English
Form of teaching:	lecture and practice
Class hours per semester:	14 theory, 16 practice
Credits (ECTS):	8
Course description:	In this course the students should learn the basic definitions of emergency care and the practical skills of it. In this teaching task has priority of learning the correct and quick methods of assessing the breathing and circulation. Furthermore, they should learn the basic skills of life saving, with special regard the adult basic life support with the use of an automated external defibrillator (BLS-AED). In addition, students learn about other severe and life-threatening situations (e.g. unconsciousness, foreign body airway obstruction, severe bleeding, wounds, different injuries, internal medicine problems, intoxication) and the practical implementation of these situation, as well.
Assessment methods:	Assessment of theoretical knowledge is based on an online test Assessment of practical skills is based on a simulation (assessment aspects are given before the exam).
Teaching period:	Fall Semester

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Basics of Cell Biology and Biochemistry in Health Science

Language of instruction:	English
Form of teaching:	lecture
Class hours per semester:	39
Credits (ECTS):	8
Course description:	The course covers basic concepts about biology and cell biology. The course also covers basic concepts about organic chemistry. Survey of the structure and function of biological molecules, including carbohydrates, lipids, and proteins. Emphasis on relation to other life sciences. Topics include enzymology, special properties of biological membranes, hormones, vitamins, metabolic pathways Properties and metabolisms of nucleotides, amino acids, proteins, enzymes, carbohydrates, lipids.
Assessment methods:	written digital test on E-teszt system (passed from 60%)
Teaching period:	Fall Semester

Anatomy in Health Science I. theory and practice

Language of instruction:	English
Form of teaching:	lecture and practice
Class hours per semester:	26 theory & 13 practice
Credits (ECTS):	10
Course description:	Teaching the proper levels of the structure of the human body so the students can understand the anatomic basis of different vital functions during their analysis. Providing sufficient basis for the acquisition of other clinical subjects and necessary knowledge. The subject discusses human organization in the logical order of the organ systems constructing the human body, either briefly or more elaborately according to the needs of the training. During the discussion - wherever it's possible - the course strives to apply the aspects of functional anatomy.
Assessment methods:	written digital test on E-teszt system (passed from 60%)
Teaching period:	Fall Semester

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Food preparation I.

Language of instruction:	English
Form of teaching:	lecture + practice
Class hours per semester:	24 theory + 24 practice
Credits (ECTS):	8
Course description:	Learn about the characteristics of each food group. A theoretical overview of the energy and nutrient requirements of different age groups as well as the aspects necessary to plan their diet. Demonstration of the basic connections of food science, grouping of material systems, un-derstanding of thermodynamic systems, review of colloidal systems, exploring the foundati-ons of functional food chemistry, and exploring the factors determining typical microbial as-sociations and microflora of foods. Significant knowledge of colloidics, chemistry and micro-biology and their nutritional biology.
Assessment methods:	semester exam
Teaching period:	Fall Semester

Basic of Food Science

Language of instruction:	English
Form of teaching:	lecture
Class hours per semester:	12
Credits (ECTS):	6
Course description:	Students will learn mainly about the internal medical conditions relevant to the physiotherapist; laboratory and device tests for diagnosis, basic drug treatment principles, therapies. You should perform basic control tests that are necessary for physiotherapist work. Learn about the characteristics of each food group. A theoretical overview of the energy and nutrient requirements of different age groups as well as the aspects necessary to plan their diet. Demonstration of the basic connections of food science, grouping of material systems, understanding of thermodynamic systems, review of colloidal systems, exploring the foundations of functional food chemistry, and exploring the factors determining typical microbial associations and microflora of foods. Significant knowledge of colloidics, chemistry and microbiology and

	their nutritional biology.
Assessment methods:	semester exam
Teaching period:	Fall Semester

Nutrition biology I.

Language of instruction:	English
Form of teaching:	lecture + practice
Class hours per semester:	20 theory + 12 practice
Credits (ECTS):	8
Course description:	Student prepares for cellular / cellular biological analysis of nutritional processes in the normal and pathological functioning of the gastrointestinal tract. Student can interpret complex, health-protective, disease-preventive approach of nutrition processes at level of nutrition biology and cell biology. In addition to digestive processes, cellular biology of major nutrition-related diseases (eg diabetes, tumors) is also presented during the course. Signaling mechanisms and knowledge of tumor biology are discussed during the course, providing the student with a comprehensive, system-wide understanding. Knowledge thus gained provides a good basis for students for a deeper understanding of the underlying processes behind nutrition-related diseases.
Assessment methods:	semester exam
Teaching period:	Fall Semester

Food chemistry, - biochemistry I.

Language of instruction:	English
Form of teaching:	lecture + practice
Class hours per semester:	20 theory + 12 practice
Credits (ECTS):	8
Course description:	Getting to know the chemical composition of foods and understanding these chemical or bio-logical alterations of these substances, and understanding the chemical reactions between the various additive substances and food ingredients. Learn organic chemistry from the basics and

	connect it with food chemistry. Getting to know the basic biochemical processes in human body, anabolic and catabolic processes, energy utilization and calculation.
Assessment methods:	semester exam
Teaching period:	Fall Semester

Dietetics III.

Language of instruction:	English
Form of teaching:	lecture + practice
Class hours per semester:	11 theory + 22 practice
Credits (ECTS):	8
Course description:	Course explains theory and practice of dietotherapy and student is able to select from the ingredients and food preparation technologies. During course students learn practical knowledge of special diets.
Assessment methods:	practical course grade
Teaching period:	Fall Semester

Dietetics IV.

Language of instruction:	English
Form of teaching:	lecture + practice
Class hours per semester:	30 theory + 33 practice
Credits (ECTS):	10
Course description:	In class theory, students will learn about nutritional status and dietary assessment methods as well as diet/nutrition therapy (Nutrition Care Process). They learn dietary aspects and medical nutrition therapy (MNT) of each disease with regard to energy and nutrient content to be provided, ingredients to be used, food and cooking methods to be used. In class practice, preparing, serving and tasting meals that can be included in each diet, following rules of dietary cuisine during practice in training kitchen
Assessment methods:	semester exam
Teaching period:	Fall Semester

Food knowledge and food industrial technology I.

Language of instruction:	English
Form of teaching:	lecture
Class hours per semester:	33 theory
Credits (ECTS):	8
Course description:	Students will learn about the properties of food ingredients and ready-to-serve products that can be used in different diets and in normal food preparation, including understanding com-position of different ingredients and food products. Introduction to the process of food ingre-dients and their important technological steps. They should be able to determine the most appropriate use of food products. Understanding the impact of technological processes on nutritional properties of foods and validating these aspects in product development.
Assessment methods:	semester exam
Teaching period:	Fall Semester

Clinical Dietetics II.

Language of instruction:	English
Form of teaching:	lecture
Class hours per semester:	33
Credits (ECTS):	8
Course description:	Our aim is to give a knowledges which is useful in a theorical and practical too, and the student be able to understand the nutrition recommendations in different diseases. Our aim is to teach the students to the role of the macro and micronutrients in healthy or sick per-sons, and use int he prevention and dietotherapy.
Assessment methods:	semester exam
Teaching period:	Fall Semester

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Internal medicine II. theory

Language of instruction:	English
Form of teaching:	lecture
Class hours per semester:	33
Credits (ECTS):	8
Course description:	Students know specifics of internal diseases, their symptomes, clinical appearances, laboratory differences and therapies for these diseases. Important diseases are that have special nutritional aspect.
Assessment methods:	semester exam
Teaching period:	Fall Semester

Internal medicine II. practice

Language of instruction:	English
Form of teaching:	field practice
Class hours per semester:	50
Credits (ECTS):	6
Course description:	Students know specifics of internal diseases, their symptomes, clinical appearances, laboratory differences and therapies for these diseases. Important diseases are that have special nutritional aspect.
Assessment methods:	practical course grade
Teaching period:	Fall Semester

Dietetics VII.

Language of instruction:	English
Form of teaching:	lecture + practice
Class hours per semester:	10 theory + 20 practice
Credits (ECTS):	8
Course description:	The students learn about the dietary aspects and dietotherapy of diseases in terms of energy and nutri-ent content, foods that are recommended, and suitable food preparation procedures. The studens gain insight into the dietetic documentation and the personal minimum conditions of the dietetic activity. During the internship, students gain theoretical knowledge of dietetics and learn nutritional interven-tion, dietotherapy, and the practical implementation of nutrition therapy.
Assessment methods:	semester exam
Teaching period:	Fall Semester

Dietetics VIII.

Language of instruction:	English
Form of teaching:	lecture + practice
Class hours per semester:	30 theory + 20 practice
Credits (ECTS):	10
Course description:	In the class theory, students will learn about dietary aspects and dietary therapies / medical nutrition therapy of each disease with regard to energy and nutrient content to be provided, ingredients to be used, foods and cooking methods to be used. They gain insight into dietary documentation and minimum personal requirements of dietetic activity. During the practice, students will have a theoretical knowledge of dietetics and will be able to practice a dietetic procedure / nutrition care process / medical nutrition therapy.
Assessment methods:	semester exam
Teaching period:	Fall Semester

Dietetics of infant and children diseases

Language of instruction:	English
Form of teaching:	practice
Class hours per semester:	20
Credits (ECTS):	8
Course description:	Student should master characteristics of development and functions of digestive system in newborn, infant and childhood. Students get to know normal development of the fetus, newborn, infant and child; nutrient requirements for optimal development typical of dif-ferent stages of a child's life. Students get to know characteristics of nursing infants and children; masters modern principles of infant nutrition; are familiar with pathophysiology, symptoms, diagnosis and therapy of infant and childhood diseases. Student should be familiar with and understand nutritional science of infants and children and their therapies.
Assessment methods:	practical course grade
Teaching period:	Fall Semester

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Household economic, public catering

Language of instruction:	English
Form of teaching:	lecture + practice
Class hours per semester:	10 theory + 6 practice
Credits (ECTS):	6
Course description:	Aim of course is to teach definitions of household economics through different types of house-holds. To give information about financial and envirolmental systems in the households.
Assessment methods:	practical course grade
Teaching period:	Fall Semester

Surgery and clinical dietetics

Language of instruction:	English
Form of teaching:	practice
Class hours per semester:	20
Credits (ECTS):	8
Course description:	Knowledge of dietary therapies most commonly used in or after the preparation of ear-nose-throat, urology, obstetrics and gynecology, dermatology. To introduce the basic surgical concepts and the most important gastrointestinal surgeries as well as the most common forms of nutrition before and after surgery. The aim of the course is to provide the student with the basic theoretical knowledge in the above mentioned clinics.Understanding of how to solve dietary problems in the ear-nose throat, urology, obstetrics and gynecology, diseases and gastrointestinal interventions.
Assessment methods:	practical course grade
Teaching period:	Fall Semester

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Functional food

Language of instruction:	English
Form of teaching:	lecture
Class hours per semester:	14
Credits (ECTS):	8
Course description:	The student need to know the definition of functional foods from the strategical important food groups, and the types of the classification and the special marketing activity. The history of enrichment, fields of application can help to orient through the food groups. The subject gives important knowledges about the supplementatum production and legalisation
Assessment methods:	semester exam
Teaching period:	Fall Semester

Anatomy in Health Science II.

Language of instruction:	English
Form of teaching:	lecture and practice
Class hours per semester:	26 theory and 13 practice
Credits (ECTS):	10
Course description:	Teaching the proper levels of the structure of the human body so the students are able to understand the anatomic basis of different vital functions during their analysis. Providing sufficient basis for the acquisition of other clinic subjects and necessary knowledge. The subject discusses human organization in the logical order of the organ systems constructing the human body, either briefly or more elaborately according to the needs of the training. During the discussion - wherever it's possible - the course strives to apply the aspects of functional anatomy.
Assessment methods:	semester exam
Teaching period:	Spring Semester

Physiology in Health Science I. theory and practice

Language of instruction:	English
Form of teaching:	lecture and practice
Class hours per semester:	52 theory & 13 practice
Credits (ECTS):	10

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Course description:	During the course, the student learns about the physiological functioning of the organ systems, their connections, and their regulatory possibilities, presented in a synthesized and complex way, through the summation of what they have learned previously, and by exploring new connections. She/he deepens her/his knowledge of cell biology, thus interpreting the possibilities of communication between cells. By completing the course, you will know the physiological functioning of a healthy body at the cellular and molecular level, as well as at the level of organs and organ systems, and you will be aware of their regulation. You will be able to recognize health-damaging factors, to separate physiological and pathological functions from each other, to take steps or propose solutions according to your level of competence, and to apply your knowledge during everyday patient care.
Assessment methods:	written digital test on E-teszt system (passed from 60%)
Teaching period:	Spring Semester

Biophysical, biomechanical, and technological studies

Language of instruction:	English
Form of teaching:	lecture
Class hours per semester:	14
Credits (ECTS):	6
Course description:	Students should know the basic laws of physics, connected to biological processes. They learn the basic physical background and principles of the diagnostic and imaging procedures used in healthcare.
Assessment methods:	practical course grade
Teaching period:	Spring Semester

Microbiology I.

Language of instruction:	English
Form of teaching:	lecture
Class hours per semester:	26
Credits (ECTS):	8

Course description:	Students need to know basic, general microbiology and hygiene knowledge (bacteriology, virology and parasitology) that helps to understand and learn special requirements of the subject. Students need to be able to use this food-microbiology and toxicology knowledge in practice.
Assessment methods:	semester exam
Teaching period:	Spring Semester

Dietetics II.

Language of instruction:	English
Form of teaching:	lecture
Class hours per semester:	14
Credits (ECTS):	6
Course description:	Students get an introduction to the topic of dietetics. They study parts of standardized dietary system, indication areas, energy and nutrient content, recommended foods and cooking methods of diets.
Assessment methods:	semester exam
Teaching period:	Spring Semester

Microbiology II.

Language of instruction:	English
Form of teaching:	lecture + practice
Class hours per semester:	24 theory + 24 practice
Credits (ECTS):	8
Course description:	The students need to know the basic, general microbiology and hygiene knowledge's (bacteriology, virology, parasitology), which are helps to understand and learn the special requirements of the subject. The students need to be able to use this food-microbiology and toxicology knowledge's in the practice.
Assessment methods:	semester exam
Teaching period:	Spring Semester

Food preparation II.

Language of instruction:	English
Form of teaching:	lecture + practice

Class hours per semester:	30 theory + 36 practice
Credits (ECTS):	8
Course description:	The knowledge of the healthy nutrition by the theoretically and practically food preparation techniques. The knowledge of the specific of different food groups. The energy and nutrient needs of different age groups, and the rules of the menu planning. The students need to get widespread information about the nutrition of different age groups. Infant, toddler, kinder-garten age children, school children, teenager, an adult and finally the elderly generation are emphasized in this subject.
Assessment methods:	semester exam
Teaching period:	Spring Semester

Food preparation III.

Language of instruction:	English
Form of teaching:	lecture + practice
Class hours per semester:	12 theory + 24 practice
Credits (ECTS):	8
Course description:	Mastering the theoretical and practical aspects of cooking technologies essential to the achievement of a healthy diet. Understand the characteristics of each food group. A theoretical overview of the energy and nutrient requirements of different age groups and aspects of their diet planning.
Assessment methods:	practical course grade
Teaching period:	Spring Semester

Clinical dietetics I.

Language of instruction:	English
Form of teaching:	lecture
Class hours per semester:	24
Credits (ECTS):	6
Course description:	Our aim is to give a knowledge which is useful in a theorical and practical too, and the student is able to understand the nutrition recommendations in different diseases. Our aim is to teach the students to the role of the macro and micronutrients in healthy or sick persons, and use in the prevention and dietotherapy.
Assessment methods:	semester exam
Teaching period:	Spring Semester

Health psychology I.

Language of instruction:	English
Form of teaching:	lecture
Class hours per semester:	8
Credits (ECTS):	6
Course description:	The student should get to know the basic concepts of nutrition psychology, the most common eating disorders, their typical symptoms and causes. Learn about different therapy options and methods. The course should prepare the student to meet patients with eating disorders; develop in the student an empathic, caring and accepting attitude towards patients; deepen the student's human and self-knowledge.
Assessment methods:	practical course grade
Teaching period:	Spring Semester

Internal medicine I.

Language of instruction:	English
Form of teaching:	lecture + field practice
Class hours per semester:	24 theory + 27 field practice
Credits (ECTS):	8

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Course description:	The students know the specifics of the internal diseases, the symptomes, the clinical appearance, the laboratory differences and the therapy of the diseases. The important dieseases are which have special nutritional aspect.
Assessment methods:	semester exam
Teaching period:	Spring Semester

Food knowledge and food industrial technology I.

Language of instruction:	English
Form of teaching:	lecture + field practice
Class hours per semester:	20 theory + 10 field practice
Credits (ECTS):	8
Course description:	Students will learn about the properties of food commodities and ready-to-serve products that can be used in different diets and in normal food preparation, including understanding the composition of different commodity and food products. Introduction to the processing of food commodity and their important technological steps. They should be able to determine the most appropriate use of food products. Understanding the impact of technological processes on the nutritional properties of foods and validating these aspects in product development.
Assessment methods:	semester exam
Teaching period:	Spring Semester

Dietetics V.

Language of instruction:	English
Form of teaching:	lecture + practice
Class hours per semester:	11 theory + 22 practice
Credits (ECTS):	8
Course description:	The subject contains the dietotherapy theory and practical knowledges, and the student is able to select from the ingredients and food preparation technologies. The subject contains the special diets practical knowledges too.
Assessment methods:	semester exam
Teaching period:	Spring Semester

Dietetics VI. theory

Language of instruction:	English
Form of teaching:	lecture
Class hours per semester:	30
Credits (ECTS):	8
Course description:	Students learn about the dietary aspects and medical nutrition therapy of each disease with regard to the energy and nutrient content to be provided, the commodities to be used, the foods and the cooking methods to be used.
Assessment methods:	semester exam
Teaching period:	Spring Semester

Dietetics VI. practice

Language of instruction:	English
Form of teaching:	practice
Class hours per semester:	44
Credits (ECTS):	8
Course description:	Students will have a theoretical knowledge of dietetics and will be able to practice a dietetic procedure / nutrition care process / medical nutrition therapy.
Assessment methods:	practical course grade
Teaching period:	Spring Semester

Health politics

Language of instruction:	English
Form of teaching:	lecture
Class hours per semester:	14
Credits (ECTS):	8
Course description:	The students need to know the options of eating habits, the investigation of nutritional status. He/ she need to know the important diseases nutritional aspects, and the risc factors in these. He/she need to know the social-cultural-political factors, and the epidemiological methods, which are used to solve the nutritional problems. Also important to thes factors analyzation in the XXI. century.
Assessment methods:	semester exam
Teaching period:	Spring Semester

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Everyday nutrition

Language of instruction:	English
Form of teaching:	practice
Class hours per semester:	20
Credits (ECTS):	6
Course description:	The aim of the subject is to teach the definition and origin of sport, and the changes in the sport nutrition. To introduce the national and international meaning of sport nutrition. To introduce the sport performance, physiological background, and the connection of nutrition and activity. To teach the special sport specific energy and nutrient needs, the roles of different food groups in case of special nutrition. The types of the dietary supplements and dangerous use of these. The correct plan of the menu which is affected by the macro and micronutrients, and planned with NutriComp Sport program. The effect of sport and nutrition to different organs, and immunsystem and a view to the future options.
Assessment methods:	practical course grade
Teaching period:	Spring Semester

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