

**University of Technology, Jamaica**  
**Module selection Guide**  
**School of Allied Health & Wellness**  
**BSC. IN DIETETICS/NUTRITION**



Student's Name:.....

Student's ID#:.....

Start date: .....End date.....

Academic Advisor:.....

Programme Director:.....

<b>MODULE CODES</b>	<b>Module Name</b>	<b>Credits</b>	<b>Prerequisite</b>	<b>Exempt</b>	<b>Co-requisite</b>	<b>Results</b>	<b>Mode of Delivery</b>
<b>Level 1</b>							
Semester 1							
COM1024	<b>Academic Literacy for Undergraduates</b>	3	COM0001				FELS <sup>1</sup>
MAT1044	<b>College Math 1A</b>	4					FOSS <sup>2</sup>
CHY2021	<b>General Chemistry 1</b>	3			CHY2022		FOSS <sup>2</sup>
CHY2022	<b>General Chemistry Practical 1</b>	1			CHY2021		FOSS <sup>2</sup>
ANP1001	<b>Anatomy &amp; Physiology 1</b>	4					FOSS <sup>2</sup>
FON1001	<b>Food fundamentals</b>	3					SHTM <sup>3</sup>
CSP1001	<b>Community Service*</b>	1					FELS <sup>1</sup>

<sup>1</sup> Please consult the Faculty of Education and Liberal Studies

<sup>2</sup> Please consult the Faculty of Science and Sport

<sup>3</sup> Please consult the School of Hospitality and Tourism Management

<b>MODULE CODES</b>	<b>Module Name</b>	<b>Credits</b>	<b>Prerequisite</b>	<b>Exempt</b>	<b>Co-requisite</b>	<b>Results</b>	<b>Mode of Delivery</b>
<b>Level 1</b>							
<b>Semester 2</b>							
INT1001	<b>Information Technology</b>	3					
NUT1004	<b>Principles of Nutrition</b>	3					
CHY2023	<b>General Chemistry II</b>	3	CHY2021		CHY2024		
CHY2024	<b>General Chemistry Practical II</b>	1	CHY2022		CHY2023		
ANP2001	<b>Anatomy &amp; Physiology II</b>	4	ANP1001				
ACC1002	<b>Fundamentals of Accounting</b>	3					
FON2001	<b>Food Preparation and presentation</b>	3	FON1001				

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<b>Level 2</b>							
<b>Semester 1</b>							
COM2016	<b>Critical Thinking, Reading, and Writing</b>	3					FELS <sup>4</sup>
DIN2001	<b>Nutrition throughout the life Cycle</b>	3	NUT1004				Face to Face
DIN2002	<b>Quantity Food Production 1</b>	3	FON 2001				SHTM <sup>5</sup>
MIB1001	<b>General Microbiology</b>	3					FOSS <sup>6</sup>
DIN2008	<b>Fundamentals of Nutritional Biochemistry</b>	3	CHY2021 CHY2022 CHY2023 CHY2024				Face to Face
HEA2040	<b>Principles of Healthcare Management</b>	3					FELS <sup>1</sup>

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<sup>5</sup> Please consult the School of Hospitality and Tourism Management

<sup>6</sup> Please consult the Faculty of Science and Sport

<b>MODULE CODES</b>	<b>Module Name</b>	<b>Credits</b>	<b>Prerequisite</b>	<b>Exempt</b>	<b>Co-Requisite</b>	<b>Results</b>	<b>Mode of Delivery</b>
<b>Level 2</b>							
Semester 2							
DIN2007	<b>Food Science</b>	4	FON1001				
DIN2003	<b>Quantity Food Production II</b>	3	DIN2002				
DIN2006	<b>Nutritional Biochemistry</b>	3	DIN2008				
DIN2004	<b>Food Costing</b>	3					
MIB2004	<b>Food Microbiology</b>	3	MIB1001				
DIN2005	<b>Seminars in Nutrition</b>	1					
PSY1001	<b>Introduction to Psychology</b>	3					

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<b>Level 3</b>							
Semester 1							
DIN3001	<b>Advanced Human Nutrition</b>	3	CHY2023 ANP2001 NUT1004 DIN2008 DIN2006				Face to Face
MET3021	<b>Medical Terminology</b>	2					Online
HRM3002	<b>Introduction to Human Resource Management</b>	3	HEA2040				FELS <sup>7</sup>
HEA3003	<b>Health Promotion</b>	3	NUT1004 DIN2001				Face to Face
HEA3005	<b>Introduction to Counseling</b>	3	PSY1001				Face to Face
RES3001	<b>Research Methodology</b>	3					FOSS <sup>8</sup>

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<b>Level 3</b>							
Semester 2							
STAT3001	<b>Biostatistics</b>	3					
DIN3004	<b>Clinical Nutrition</b>	3	NUT1004 DIN2001 DIN2006 DIN3001				
DIN3002	<b>Community Nutrition</b>	3	DIN3001				
DIN3003	<b>Food Services Facilities Design Equip. &amp; Layout</b>	3	DIN2003				
	<b>Elective</b>	3					
DIN4004	<b>Nutrition Education</b>	2	NUT1004 DIN2001 HEA3003				
NUT3003	<b>Sports Nutrition</b>	3	DIN2008 DIN2006				

<b>MODULE CODES</b>	<b>Module Name</b>	<b>Credits</b>	<b>Prerequisite- (Pass)</b>	<b>Exempt</b>	<b>Co-Requisite</b>	<b>Results</b>	<b>Mode of Delivery</b>
<b>Level 4</b>							
<b>Semester 1</b>							
DIN4001	<b>World Nutrition</b>	3	NUT1004 DIN2001				Face to Face
DIN4002	<b>Food Service System Management</b>	3	DIN2003				Face to Face
DIN4003	<b>Problems in Clinical Nutrition</b>	4	DIN3004				Face to Face
DIN4005	<b>Nutrition Counseling Techniques</b>	3	HEA3005				Face to Face
	<b>Elective</b>	3					Check with the responsible college / faculty
<b>Semester 2</b>							
DIN4006	<b>Work experience in D/N for 15 weeks at an approved clinical site.</b>	8	All Yr 1- 4 Sem 1				Face to Face
PRJ4010	<b>Project</b>	3	All Yr 1- 3				Face to Face
<b>Total Credit 141</b>							