

**TABLE OF GENERAL AND SPECIFIC DIRECTIONAL LEARNING OUTCOMES (KEU) IN RELATION TO
UNIVERSAL CHARACTERISTICS OF THE SECOND DEGREE OF THE POLISH QUALIFICATIONS
FRAMEWORK (PRK)**

Name of the university: Gdansk College of Health Name of the program: Dietetics Definition of the leading discipline , from which the study course was separated: health science Level of education: first-cycle studies Learning profile: practical profile		
symbol	OVERALL LEARNING OUTCOMES:	reference to learning outcomes for medical, health and physical culture sciences
KNOWLEDGE		
K_W01	has knowledge of the structure and functioning of the human body at the level of cells, tissues, organs and systems with particular focus on the digestive system	M1_W01 M1_W02 M1_W03
K_W02	knows and is able to explain selected metabolic processes in cells, organs and the system and can explain the interrelationships between the digestive system and the nervous, circulatory, respiratory, urinary and endocrine systems	M1_W01 M1_W02
K_W03	knows the principles of inheritance and genetic diseases, understands the genetic and environmental conditioning of human traits	M1_W01 M1_W03
K_W04	is able to describe particular stages of individual development from childhood to old age and can plan nutrition at particular stages of human development	M1_W01 M1_W02
K_W05	knows and describes biochemical mechanisms of organism functioning	M1_W01 M1_W02 M1_W03
K_W06	knows the structure and biological functions of proteins, carbohydrates, lipids, vitamins, hormones, electrolytes and trace elements	M1_W01 M1_W02 M1_W03
K_W07	is familiar with the structure, physiology and pathogenicity of microorganisms and parasites and can explain health risks for humans as well as characterise micro-organisms of biotechnological importance	M1_W03 M1_W05
K_W08	clarifies the rules for granting advanced first aid	M1_W01 M1_W02 M1_W03 M1_W05
K_W09	knows psychological conditioning of contact with the patient as well as styles of communication, can characterize the causes and mechanisms of conflicts and misunderstandings while working with the patient	M1_W03 M1_W04 M1_W05 M1_W08
K_W10	knows the basic psychological and social behaviour of humans related to health and illness, characterises the basis of human eating behaviour and knows the norms and traditions of some communities	M1_W04 M1_W05
K_W11	is able to interpret basic concepts used in general psychology and knows the stages of human psychomotor development	M1_W03 M1_W04 M1_W10
K_W12	knows and characterizes the basic concepts of learning and teaching, explains the psychological aspects of a dietitian's work as an instructor	M1_W04 M1_W06 M1_W10
K_W13	is able to describe the organization of health care and current health problems of the population in Poland as well as prevention programs implemented within the framework of public health	M1_W04 M1_W05 M1_W06

		M1_W07 M1_W08 M1_W09
K_W14	knows the principles and explains the importance of a healthy lifestyle, health promotion and proper nutrition in the prevention of social and diet-related diseases and knows the mechanism of action and the impact of physical activity on the body	M1_W03 M1_W04 M1_W05 M1_W06 M1_W07
K_W15	knows the functioning and mechanisms of the immune system, including food allergies and food intolerance	M1_W02 M1_W03
K_W16	knows and is able to describe the influence of diseases of selected human systems, including the digestive, urinary, skeletal and circulatory system as well as infectious, parasitic, dermatological and neoplastic diseases on the nutritional status of the human body	M1_W02 M1_W03
K_W17	knows the principles of dietary management in selected diseases depending on the severity of the disease	M1_W02 M1_W03
K_W18	is familiar with the techniques and standards used in food quality assessment, sampling rules for analyses and hygiene and sanitary requirements for catering establishments	M1_W01 M1_W05 M1_W10
K_W19	knows the role and mechanisms of action of drugs used in pharmacology and nutritional pharmacotherapy and has knowledge of drug and food-drug interactions	M1_W01 M1_W03
K_W20	has knowledge of the composition and properties of raw materials, food products and additives, knows the role and metabolic transformation of nutrients	M1_W01 M1_W10
K_W21	has knowledge of dietary standards, classification of diets, rules for their preparation and knows how to plan and organise individual and mass nutrition	M1_W03 M1_W05 M1_W10
K_W22	has knowledge of designing and conducting technological processes used in the production of food with desired characteristics, knows the principles of preparation and storage of raw materials and food as well as keeping food documentation	M1_W01 M1_W05
K_W23	knows the principles of pediatric dietetics and nutrition of pregnant and nursing women	M1_W02 M1_W03
K_W24	knows the legal and economic fundamentals of health care, medical facilities, patient rights, employer's and employee's rights and obligations as well as occupational health and safety regulations	M1_W08 M1_W10
K_W25	is familiar with the ethical principles that apply to the dietitian when working with the patient	M1_W04 M1_W05 M1_W08
K_W26	knows methods of evaluation of nutrition and nutritional status in children, adolescents, adults, the elderly, people practicing different sports and in different environmental conditions	M1_W02 M1_W03
K_W27	has basic knowledge of, knows and explains the terms used in dietetics as well as food and food preparation technology, and is familiar with the basic terminology in English and with the principles of research problem formation and research paper design	M1_W04 M1_W09 M1_W10
K_W28	knows and explains basic concepts and principles of copyright law and knows how to work with selected IT programs	M1_W08 M1_W11
K_W29	knows the economic and legal principles of creating and developing one's own business and the principles of managing a food and beverage company	M1_W08 M1_W09 M1_W12
SKILLS		
K_U01	is able to conduct a dietary interview and provide individual as well as group dietary advice	M1_U01 M1_U02 M1_U03 M1_U04 M1_U05 M1_U07 M1_U10
K_U02	is able to keep decision documentation using computer programs	M1_U01

		M1_U06 M1_U08 M1_U09
K_U03	can recognize life-threatening conditions and apply first aid measures	M1_U01 M1_U02 M1_U05
K_U04	is able to provide nutrition education for healthy and ill people and their family members as well as health care workers	M1_U01 M1_U03 M1_U05 M1_U10
K_U05	is able to use and operate basic equipment and devices designed to identify selected food ingredients and prepare food, and is able to store food properly	M1_U01 M1_U02 M1_U08
K_U06	can explain in a communicative way to the patient (customer), his/her family or group the essence of the problem and propose appropriate dietary solutions	M1_U03 M1_U04 M1_U05 M1_U10
K_U07	can plan and implement appropriate dietary management for pregnant and nursing women and children of all ages	M1_U01 M1_U03 M1_U04 M1_U05 M1_U10
K_U08	is able to plan and implement appropriate dietary management tailored to the needs of adults of different ages and the elderly	M1_U01 M1_U03 M1_U04 M1_U05 M1_U10
K_U09	is able to plan and implement nutrition adapted to given sports activities and environmental conditions	M1_U01 M1_U03 M1_U04 M1_U05 M1_U10
K_U10	is able to determine the state of nutrition, recognize the type of malnutrition and plan repair nutrition in people with abnormal body weight (undernourished, overweight, obese)	M1_U01 M1_U03 M1_U05 M1_U07 M1_U10
K_U11	knows and applies ethical principles and standards in the activities undertaken	M1_U04 M1_U10
K_U12	is able to determine the risk of interaction between drugs and food ingredients	M1_U05 M1_U10
K_U13	understands the relationship between chronic diseases and nutritional status and can plan and apply nutrition appropriate to the metabolic disorders caused by the disease	M1_U04 M1_U05 M1_U10
K_U14	uses knowledge of the anatomy, genetics and functioning of individual systems	M1_U04 M1_U05 M1_U10
K_U15	is able to identify and correct errors and omissions affecting the quality of professional work	M1_U05 M1_U07
K_U16	is able to properly select raw materials and additives for food production for different groups, for healthy and ill people, and apply appropriate techniques for the preparation of food with specific properties	M1_U01 M1_U05 M1_U10
K_U17	be able to use current dietary recommendations and standards used in mass caterers and individual catering establishments	M1_U01 M1_U05 M1_U08
K_U18	is able to determine the nutritional and energy value of diets on the basis of nutritional value tables of food products and typical dishes as well as computer programs	M1_U01 M1_U05 M1_U06 M1_U08
K_U19	is able to plan and organise mass catering	M1_U01 M1_U02 M1_U10
K_U20	can determine food quality and identify food hazards	M1_U01

		M1_U02 M1_U07
K_U21	is able to assess the overall health of the patient/customer, use the results of laboratory tests in nutrition planning to define health and disease determinants	M1_U01 M1_U04 M1_U05 M1_U08
K_U22	is able to recognize the type of digestive system absorption disorders and plan appropriate dietary management	M1_U01 M1_U04 M1_U05
K_U23	can plan and implement appropriate dietary management to prevent and treat diet-related diseases	M1_U01 M1_U05 M1_U10
K_U24	can communicate with specialists as a member of a therapeutic team	M1_U01 M1_U03 M1_U04 M1_U05 M1_U07 M1_U09 M1_U10
K_U25	is able to analyse and interpret data and information from literature and practical training using the basis of statistical analysis and research methodology as well as principles of entrepreneurship	M1_U06 M1_U07 M1_U08
K_U26	is able to select and implement principles of food and nutrition safety while performing work	M1_U05 M1_U07 M1_U10
K_U27	is able to select and apply a methodology for obtaining and processing information on the patient's/the population group's diet and its processing based on IT tools	M1_U05 M1_U06 M1_U08
K_U28	has motor skills in selected forms of motor activity	M1_U01 M1_U05 M1_U11
K_U29	has the ability to prepare and present in writing the results of his/her own actions and thoughts or other source data in Polish or in a foreign language	M1_U06 M1_U12 M1_U13 M1_U14
K_U30	has the ability to prepare and orally present the results of his/her own actions and thoughts or other source data in Polish and in a foreign language	M1_U06 M1_U12 M1_U13 M1_U14
K_U31	has mastered a foreign language in writing and communication in accordance with the requirements set out for level B2 of the Common European Framework of Reference for Languages	M1_U14
SOCIAL COMPETENCES		
K_K01	understands the need for continuous professional development	M1_K01 M1_K02
K_K02	is able to set directions for his/her own development and take independent actions allowing for professional development	M1_K01 M1_K02 M1_K05
K_K03	is aware of his/her own limitations, can ask for help from other specialists for the patient's sake and can effectively suggest the need for medical consultation to the patient	M1_K01 M1_K02 M1_K04 M1_K05 M1_K06
K_K04	can critically assess one's own and others'; actions and accept the opinions of the team or other specialists	M1_K01 M1_K02 M1_K03 M1_K04 M1_K05 M1_K06

Attachment No. 5 to the study programme for Dietetics,
approved by Resolution No. 5/2015 of the WSZ Senate of 23 February 2015.

K_K05	respects the rights of the patient, and the well-being of the patient or social groups is a priority	M1_K02 M1_K03 M1_K05 M1_K06 M1_K07 M1_K08
K_K06	respects the professional secrecy applicable to health care workers, observes the rules of professional ethics	M1_K03 M1_K05
K_K07	demonstrates tolerance and understanding of the needs of his/her patients related to illness, age and social, cultural and religious circumstances	M1_K03 M1_K05 M1_K06
K_K08	demonstrates the ability to work in a group and to take responsibility for his/her own decisions	M1_K03 M1_K04 M1_K05
K_K09	is able to determine the order of tasks to be performed taking into account the priorities for proper and independent performance of the task and is able to solve problems that arise during work	M1_K02 M1_K03 M1_K05 M1_K06 M1_K07
K_K10	is able to organise his/her work independently and properly, applying the principles of safety, hygiene and ergonomics	M1_K03 M1_K04 M1_K07
K_K11	is able to express constructive opinions with regard to his/her profession	M1_K02 M1_K03 M1_K05 M1_K08
K_K12	takes care of the level of his/her own physical fitness necessary to perform tasks related to professional activity	M1_K01 M1_K09