



Student Handbook Session 2020/2021
Bachelor of Nutrition Science (Hons)
Universiti Sultan Zainal Abidin



USZA

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1.0 UNISZA AT A GLANCE

Terengganu, Malaysia has long been known for its scholarly tradition. Sultan Zainal Abidin III, who reigned from 1881 to 1918, made the Terengganu Palace a centre of Islamic knowledge and is considered by many to have been one of the state's most pious rulers. Today, Universiti Sultan Zainal Abidin (UniSZA) continues this tradition. First established as an Islamic college in 1980, UniSZA has expanded rapidly over the years, becoming a public university in 2006.

UniSZA takes great pride in continuing the legacy of providing excellence in education to all. Fast growing and dynamic, UniSZA offers a comprehensive array of programmes for study including language, design arts and engineering technology, Islamic studies, law, international relations and accounting, business and economics, bioresources, food technology, information technology, social sciences as well as medicine and health sciences.

The University operates four campuses, each with its own area of specialisation. The Gong Badak Campus located just north of Kuala Terengganu is the main campus for the university, accommodating over 7,000 students and housing seven faculties on over 140 hectares of land. The Medical Campus, found in the centre of Kuala Terengganu, is where the Faculty of Medicine operates. It is located directly opposite Terengganu's largest hospital, Hospital Sultanah Nur Zahirah. With a seaside location, Besut Campus has over 385 hectares of land. It currently operates two faculties, the Faculty of Bioresources and Food Industry as well as the Faculty of Informatics and Computing. Besut Campus is UniSZA's newest campus and is situated in the northern part of Terengganu. The university also has a campus in Kuala Lumpur, UniSZA International Campus, designed to cater for executive programmes and graduate studies.

At the moment UniSZA has 10 faculties, each offering various levels of study from diploma to degree, and master to doctorate. In addition there are six Centres of Excellence focusing on research and graduate studies. These centres include The Research Institute for Islamic Products and Civilization (INSPIRE), the East Coast Environmental Research Institute (ESERI), AGROPOLIS UniSZA which focuses on agriculture and food innovation, the Institute for Community (Health) Development (I-CODE), and Darul Iman Institute (IDAMAN). UniSZA has 53 undergraduate programmes and 25 postgraduate degrees offering hundreds of areas of specialisation.

UniSZA has long striven to broaden its area of operation, constantly seeking to establish new and active relations with institutions throughout the world. In addition to having over 60 active Memorandum of Understanding with universities, private industry, and government agencies both local and abroad, the university actively encourages international students to join our academic programmes. This is in line with our vision, to be 'A Globally Acclaimed Preferred University'.

The university has defined its mission to inspire refined and holistic individuals through academic excellence. This is done by adhering to our nine core values; to be ethical and moral, competent and skilled, professional, collaborative, creative and innovative, customer focused, responsible, caring with a sense of belonging, as well as being reliable.

With the broad range of programmes offered by the faculties and research centres, UniSZA's niche is 'Human Civilisation and Management Technology' with its motto: 'Knowledge for the Benefit of Humanity'.

2.0 FACULTY OF HEALTH SCIENCES (FSK)

2.1 Background history

The Faculty of Health Sciences (FSK) officially began its operation on 1st September 2014 based on the structure of the previously-established Faculty of Health Sciences which was approved by the Ministry of Higher Education (MOHE), Malaysia on 29th January 2007. The move represented part of MOHE's far-sighted visions and initiatives in nurturing, developing and training more students in health science disciplines in attempts to generate greater proportions of medical and healthcare professionals for Terengganu particularly and for the country generally. By producing high quality graduates in these critical areas, UniSZA will realize its visions to emerge as a higher learning institution with international standards capable of delivering leaders possessing highly-polished thinking infused with excellent level of knowledge and embedded with strong cultural as well as ethical principles.

2.2 General concept and scope of learning at FSK UniSZA

The curriculum of the health sciences in UnisZA is based on the University's motto "Knowledge for the Benefit of Humanity". It will be based on the basic studies of human body and its dynamic interaction with the environment. Essentially the content of the curriculum hinges on strong scientific foundation, Islamic value, modern technology and a profound understanding of the art of caring. The faculty has adopted an integrated community-based problems and exposure to clinical skill are initiated earlier to stimulate the student interest and to nurture the love of helping, sharing and later to be an effective member in an organisation. The curriculum stipulates course-hours, practical hours and activities, seminars, tutorials, e-learning modules with student centred learning approach. The level of knowledge, skills and attitudes in the intended learning objective are evaluated formatively and summatively throughout 4 years of the course.

2.3 Vision of the Faculty

Faculty of Health Sciences of UniSZA aspire to be the centre of academic excellence in producing a holistic health professionals.

2.4 Mission of the Faculty

Faculty of Health Sciences mission is to produce Health sciences graduates who are civilized and skilled in line with the community needs through academic and research

2.5 Faculty Management

DEAN

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DEPUTY DEAN (ACADEMIC AND GRADUATES)

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DEPUTY DEAN (STUDENT AFFAIRS AND ALUMNI)

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HEAD, SCHOOL OF NUTRITION AND DIETETICS

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HEAD, SCHOOL OF MEDICAL IMAGING

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ASSISTANT REGISTRAR

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3.0 SCHOOL OF NUTRITION AND DIETETICS

Programme offered at School of Nutrition and Dietetics are Bachelor of Dietetics (Hons) and Bachelor of Nutrition Science (Hons). Bachelor of Dietetics (Hons) programme, a four year programme, have been offered since 2009 and fully accredited by Malaysian Qualification Agency (MQA) in 2014. The recognition by MQA shows that this program has attained the quality standard set by MQA and is in compliance with the Malaysian Qualification Framework. Based on this excellent track record, Bachelor of Nutrition Science (Hons), also a four year program, which kick started in 2016 is planned for the journey for MQA full accreditation in 2020.

3.1 Academic Staffs

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3.2 Dietitian and Clinical Instructors

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4.0 GENERAL INFORMATION OF THE PROGRAMME

4.1 Bachelor of Nutrition Science (Honours)

Bachelor of Nutrition Science (Honours) program started to receive its pioneer group of student on 29th August 2016. The program have been given provisional accreditation status by MQA and full accreditation will commence in 2020. The recognition by MQA shows that this program was planned to attain the quality standard set by MQA and is in compliance with the MQF. In four year times, the students will take up basic medical sciences, nutrition, food sciences, and social sciences courses and conduct a research project as a requirement for graduation. They will also undergo 1000 hours of industrial training during their final year.

4.2 Program Educational Objectives

The Faculty's Bachelor of Science in Nutrition (Honours) programme shall produce Nutritionists who are;

1. Knowledgeable and technically competent in nutrition discipline in-line with the government and industry requirement.
2. Effective in communication and demonstrate good leadership quality in an organization
3. Capable to solve community nutrition-related problems scientifically, creatively and ethically through sustainable approach.
4. Able to demonstrate entrepreneurship skills and recognize the need of life-long learning in nutrition for successful career advancement.

4.3 Program Learning Outcomes

At the end of this programme, students will be able to;

1. Acquire and apply knowledge of food, nutrition, clinical and social sciences in nutrition care process.
2. Demonstrate comprehensive technical expertise in nutrition.
3. Identify, formulate and provide evidence-based, creative and effective solution to nutrition-related problems.
4. Communicate effectively both in written and spoken form with peers, healthcare professionals, community and the stakeholders at large.
5. Function individually or in teams effectively, with a capability to be a leader in coordinating daily activities of nutrition services.
6. Understand and commit professionally, ethically and with humane responsibility, in line with the nutritionist's code of ethics and professional conduct.
7. Recognize the need for and to engage in life-long learning, professional development and research by utilising ICT and information management system.
8. Self-motivate and enhance entrepreneurship skills for career development.
9. Realize and demonstrate effective leadership responsibility.

4.4 Duration of Program

The duration of the course for this program is 4 years which each year consists of two semesters. Each semester consists of 14 weeks of learning. The minimum period for the completion of this program is 8 semesters, while the maximum period allowed is 10 semester.

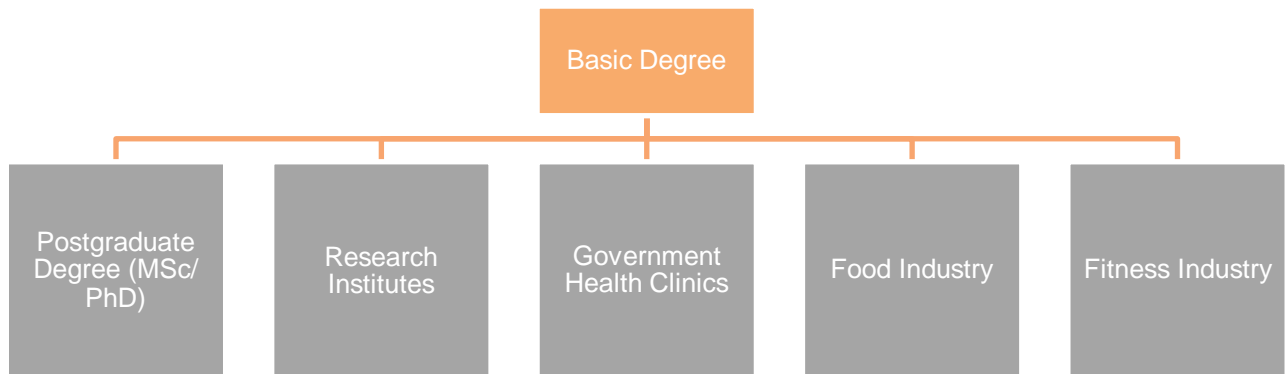
4.5 Facilities

Gong Badak Campus	Medical Campus
<ol style="list-style-type: none">1. Food and Therapeutic Diet Preparation Lab2. Anthropometry Lab3. Counselling Room4. Lecture Hall5. Lecture Room6. Student Accommodation7. Gymnasium8. Main Library9. Computer Lab10. Cafeteria11. Mosque	<ol style="list-style-type: none">1. Food Analysis Lab2. Medical Library3. Computer Lab4. Cafeteria5. Rest room6. Prayer room

4.6 Job Description As A Nutritionist

- ✓ Creating, delivering and evaluating a range of practical and educational food-based initiatives to encourage healthy lifestyle changes;
- ✓ Supporting individuals, communities and workforces, to make positive, practical changes to their food choices and general health;
- ✓ Advising sports professionals on how diet can optimise their performance, enhance recovery from injury and between training sessions, and achieve optimum body size and build for their sport;
- ✓ Delivering presentations and workshops on areas such as health education/promotion, behavioural and lifestyle change, weight management and eating for performance;
- ✓ Providing nutritional information for food production and helping to secure approval for health claims on packaging;
- ✓ Developing and analysing menus, e.g. for school meals, sports teams on tour, residential care settings, workplace restaurants;
- ✓ Providing specialist advice on healthy eating to particular client groups, such as maternal, infant or elderly, and working in specific areas like bone health and salt or sugar reduction;
- ✓ Promoting nutritional advice via press, website content, e-learning tutorials and webinars, seminars, audio and video podcasts and social media;
- ✓ Liaising with media, e.g. journalists, radio, television and contributing to news reports and relevant programmes;
- ✓ Reviewing literature and undertaking market research and product surveys;
- ✓ Writing reports and publishing papers;
- ✓ Conducting dietary surveys, food research and clinical trials;
- ✓ Advocating change and leading and writing policy.

4.7 Career Paths in Malaysia



4.8 Career opportunities

Nutritionist are the healthcare professionals promote healthy eating habits to maintain health and wellness among individuals, communities and the population as a whole. They apply the principles of food and nutrition to health, diseases prevention and practice in a variety of settings. Nutritionist use the most up-to-date public health and scientific research on food, health and disease, which they translate into practical guidance to enable their client or targeted community to make appropriate lifestyle and food choices.

a) *Public Health Nutritionist*

Public Health Nutritionist is an expert in diet and nutrition who works to improve public nutritional habits instead of working one on one with individual clients. They focus on helping to implement strategies for a community or for a large organization that will improve the nutrition of the population, and thus have a positive influence on that population's health and wellbeing.

b) *Educator Nutritionist*

Educator Nutritionist works at universities and colleges. Besides being involved in the community settings, educator nutritionist are also involved in providing teaching and education for undergraduates and postgraduate students.

c) *Community Nutritionist*

Community Nutritionist works as part of a primary care team member for health promotion, disease prevention, health maintenance, counselling at health clinics. They focus mainly to manage malnutrition problem, maternal and child health, weight management and nutrition therapy for clients without comorbidities. Community nutritionist also heavily focus on nutrition education and promotion for the community via various programs planned.

d) *Research Nutritionist*

Research Nutritionist works at universities or research organizations. They conduct research studies including nutritional science lab based studies, nutritional epidemiology and experimental research in various aspects that support further development in nutrition research.

e) *Sports Nutritionist*

Sports Nutritionist work with sports organizations, and agencies involved in the promotion of sports among the population. The nutritionist will conduct nutritional assessment based on the type of sports and requirements, prescribe the recommended diet for individuals to achieve peak or optimum performance in competitive sports and advice on food choices, food preparation techniques and eating habits. The nutritionist works closely with the team of professionals like doctors, physical fitness instructors, physiotherapists, sports psychologists and others in managing the wellbeing of the athletes.

f) *Corporate/ Business Nutritionist*

Corporate or business nutritionist encompass nutritionist working in sectors whereby consultancy and professional advice is required in disseminating professional and accurate information about a particular product, consultancy or service. The corporate nutritionist may work with other categories of nutritionist, other organizations to network, share knowledge and experience, so as to help and meet the needs of the client. This may involve sectors like food manufacturing industry, food service industry, pharmaceutical industry and others.

4.9 Loan and Scholarships

Students who accept the offer of admission to the University are eligible to apply any type of education scholarships/ loans offered by any governmental or private agencies. Information on loans / scholarships can be found in newspapers and other websites offering loans/ scholarships to the students enrolled in the UniSZA. For those pursuing the Dietetics degree, there are vast opportunity to obtain loan and scholarship as follows:

No	Organization	Website
1	PTPTN	www.ptptn.gov.my
2	Biasiswa Tunku Abdul Rahman	www.yayasantar.org.my
3	Felda Johore Bulker Sdn Bhd	www.feldaholdings.com
4	Jabatan Perkhidmatan Awam (JPA)	www.jpa.gov.my
5	Jabatan Perkhidmatan Awam Negeri Sabah	www.sabah.gov.my/jpan
6	Suruhanjaya Perkhidmatan Awam Negeri Sarawak	www.psc.sarawak.gov.my
7	Biasiswa Kerajaan Negeri Sabah	www.biasiswa.sabah.gov.my
8	Majlis Agama Islam Dan Adat Melayu Perak Darul Ridzuan	www.maiamp.gov.my
9	Skim Pinjaman Pengajian Tinggi Perak	http://spptp.perak.gov.my
10	Majlis Agama Islam Negeri Johor	www.maij.gov.my
11	Pinjaman Kerajaan Negeri Pulau Pinang	https://epp.penang.gov.my
12	Pinjaman Pelajaran kerajaan Negeri Selangor	www.selangor.gov.my
13	Tabung Amanah Pendidikan Negeri Melaka (TAPEN)	tapem.melaka.gov.my
14	Institut Penyelidikan Perhutanan Malaysia	www.frim.gov.my
15	Gamuda Berhad	www.gamuda.com.my
16	Jabatan Kebajikan Masyarakat Wilayah Persekutuan	www.jkmwpl.gov.my
17	Kumpulan Wang Simpanan Pekerja	www.kwsp.gov.my
18	Lembaga Zakat Selangor	www.e-zakat.com.my
19	Bank Rakyat Malaysia Berhad	www.yayasanbankrakyat.com.my
20	Majlis Amanah Rakyat	www.mara.gov.my
21	Pusat Zakat Sabah	www.zakat.sabah.gov.my
22	Yayasan Negeri Sembilan	www.yns.gov.my
23	Kementerian Sains, Teknologi Dan Inovasi Malaysia	www.mosti.gov.my
24	Pertubuhan Keselamatan Sosial (PERKESO)	www.perkeso.gov.my
25	Permodalan Nasional Berhad (PNB)	www.pnb.com.my
26	Sarawak Shell Berhad	www.shell.com.my
27	Sapura Industrial Berhad	www.sapuraindustrial.com.my
28	Terengganu Advanced Technical Institute	www.tatiuc.edu.my
29	Yayasan Felcra	esistem.felcra.com.my/yayasan/index.html
30	Yayasan Pahang	www.yp.org.my
31	Yayasan Sabah	www.ysnet.org.my
32	Yayasan Selangor	www.yayasanselangor.org.my
33	Yayasan Tenaga Nasional Berhad	yayasan.tnb.com.my
34	Yayasan Kelantan Darulnaim (YAKIN)	www.yakin.kelantan.gov.my
35	Yayasan Terengganu	www.ytrg.terengganu.gov.my
36	Yayasan Pelajaran Johor (YPJ)	www.johordt.gov.my/ypj
37	Yayasan Biasiswa Sarawak Tunku Abdul Rahman	yayasansarawak.org.my/form/TAR.pdf

* The applications of scholarships / loans are subject to individual terms conditions and period specified by the sponsor organizations.

5.0 ACADEMIC REQUIREMENT

STPM	MATRICULATION	DIPLOMA
<p>Pass with at least CGPA of 3.00 in STPM level</p> <p>AND</p> <p>Obtain at least Gred B (3.00) in STPM level for the following subjects:</p> <ul style="list-style-type: none"> • Biology • Chemistry • Physic / Mathematics (M) / Mathematics (T) / Further Mathematics <p>AND</p> <p>Obtain at least a credit (Gred C) in SPM level for the following subjects:</p> <ul style="list-style-type: none"> • Bahasa Melayu • English • Mathematics • Biology • Chemistry <p>AND</p> <p>Pass MUET with at least Band 3</p> <p>AND</p> <p>No physical disabilities or speech disorders.</p>	<p>Pass with at least CGPA of 3.00 in Ministry of Education Matriculation/ University Foundation level</p> <p>AND</p> <p>Obtain at least Gred B (3.00) in Matriculation/ University Foundation level for the following subjects:</p> <ul style="list-style-type: none"> • Biology • Chemistry • Physics / Mathematics <p>AND</p> <p>Obtain at least a credit (Gred C) in SPM level for the following subjects:</p> <ul style="list-style-type: none"> • Bahasa Melayu • English • Mathematics • Biology • Chemistry <p>AND</p> <p>Pass MUET with at least Band 3</p> <p>AND</p> <p>No physical disabilities or speech disorders.</p>	<p>Pass with at least CGPA of 3.00 in related Diploma level</p> <p>AND</p> <p>Obtain at least a credit (Gred C) in SPM level for the following subjects:</p> <ul style="list-style-type: none"> • Bahasa Melayu • English • Mathematics • Biology • Chemistry <p>AND</p> <p>Pass MUET with at least Band 3</p> <p>AND</p> <p>No physical disabilities or speech disorders.</p>

6.0 ACADEMIC RULES AND REGULATION

Kindly refer to *Buku Peraturan Akademik Prasiswazah UniSZA*

7.0 THE CURRICULUM

7.1 Structure of the curriculum

This 142 credit hours curriculum is based on the integrated system and delivered in an outcome-based learning mode. This will promote self-directed learning, communication skills and attitude for independent life-long learning.

7.2 Duration

This program is a full-time program and is conducted through lectures, tutorials, practical work, project paper, field work and industrial training. The minimum period of study is 8 semesters in four (4) years.

7.3 Academic calendar

Semester	Week	Year 1 -----to----- Year 3
SEMESTER 1	Week 1	Lecture
	Week 2	Lecture
	Week 3	Lecture
	Week 4	Lecture
	Week 5	Lecture
	Week 6	Lecture
	Week 7	Lecture
	Week 8	Lecture
	Week 9	Mid Semester Break
	Week 10	Lecture
	Week 11	Lecture
	Week 12	Lecture
	Week 13	Lecture
	Week 14	Lecture
	Week 15	Lecture
	Week 16	End-of-Semester Examination Week
	Week 17	End-of-Semester Examination Week
	Week 18	End-of-Semester Examination Week
	Week 19-20	Semester Break (2 weeks)
SEMESTER 2	Week 1	Lecture
	Week 2	Lecture
	Week 3	Lecture
	Week 4	Lecture
	Week 5	Lecture
	Week 6	Lecture
	Week 7	Mid Semester Break
	Week 8	Lecture
	Week 9	Lecture
	Week 10	Lecture
	Week 11	Lecture
	Week 12	Lecture
	Week 13	Lecture
	Week 14	Lecture
	Week 15	Lecture
	Week 16	End-of-Semester Examination Week
	Week 17	End-of-Semester Examination Week
	Week 18	End-of-Semester Examination Week
	Week 19-32	Semester Break (14 weeks)

Semester	Week	Year 4
SEMESTER 1	Week 1	Lecture
	Week 2	Lecture
	Week 3	Lecture
	Week 4	Lecture
	Week 5	Lecture
	Week 6	Lecture
	Week 7	Lecture
	Week 8	Lecture
	Week 9	Mid Semester Break
	Week 10	Lecture
	Week 11	Lecture
	Week 12	Lecture
	Week 13	Lecture
	Week 14	Lecture
	Week 15	Lecture
	Week 16	End-of-Semester Examination Week
	Week 17	End-of-Semester Examination Week
	Week 18	End-of-Semester Examination Week
	Week 19-20	Semester Break (2 weeks)
SEMESTER 2	Week 1	Industrial Training 1
	Week 2	Industrial Training 1
	Week 3	Industrial Training 1
	Week 4	Industrial Training 1
	Week 5	Industrial Training 1
	Week 6	Industrial Training 1
	Week 7	Industrial Training 1
	Week 8	Industrial Training 1
	Week 9	Industrial Training 1
	Week 10	Industrial Training 2
	Week 11	Industrial Training 2
	Week 12	Industrial Training 2
	Week 13	Industrial Training 2
	Week 14	Industrial Training 2
	Week 15	Industrial Training 2
	Week 16	Industrial Training 2
	Week 17	Industrial Training 2
	Week 18	Industrial Training 2

7.4 Courses Offered According to Year and Semester

Year 1

	Component	Code	Course	Credit
SEMESTER 1	<i>COMPULSORY</i>	MPU31072	Penghayatan Etika Dan Peradaban	2
		MPU31042	Bahasa Melayu Asas 1 (Pelajar A'bangsa)	
		MPU32092	Asas Pembudayaan Keusahawanan	2
		MPU33012	Ilmu Wahyu & Sains	2
		MPU33022	Moral & Etika II (Pelajar Bukan Islam)	
		PBI10102	English For Communication I	2
		MPU31062	Falsafah Dan Isu Semasa	2
		MPU33032	Ilmu Wahyu & Kemasyarakatan	2
		MPU33042	Perbandingan Agama II (Pelajar Bukan Islam)	
		PBI10202	English For Communication II	2
		PBI ****2	Bahasa Asing	2
		*** ****3	Kokurikulum	3
			Total	19
SEMESTER 2	<i>CORE</i>	NDN 10102	Principles of Human Nutrition	2
		NDN 10203	Anatomy and Physiology	3
		NDD 10302	Introduction to Food Science	2
		NDN 10402	Nutritional Biochemistry & Metabolism	2
		NDD 10603	Nutrition Throughout the Life Cycle	3
		NDD 20803	Principles of Food Preparation	3
		NDD 10803	Food Analysis	3

Year 2

	Component	Code	Course	Credit
SEMESTER 1	<i>CORE</i>	NDN 10302	Developmental Psychology	2
		NDD 20103	Nutritional Status Assessment	3
		NDD 20202	Basic Pathophysiology	2
		NDD 21202	Basic Genetics	2
		NDD 20103	Behaviour and Health	3
		NDD 20103	Behaviour and Health	3
	<i>ELECTIVE</i>	NDN 20202	Fitness and Health	2
		NDD 20602	Halal and Haram in Foods	2
		NDD 20302	Clinical Biochemistry	2
			Total	18
SEMESTER 2	<i>CORE</i>	NDD 20403	Basic Medical Nutrition Therapy	3
		NDD 20902	Nutritional Immunology	2
		NDD 21102	Food Microbiology and Safety	2
		NDD 30503	Nutrition for Sports and Exercise	3
		NDN 20302	Epidemiology and Biostatistics	2
		NDD 31002	Basic Pharmacology	2
		<i>ELECTIVE</i>	NDD 21502	Nutrition Counselling Skills
	NDN 20402		Nutrigenomics	2
			Total	18

Year 3

SEMESTER 1	Component	Code	Course	Credit	
	<i>CORE</i>		NDN 30103	Nutrition Research Techniques	3
			NDN 30203	Advanced Nutritional Biochemistry & Metabolism	3
			NDD 30303	Food Service and Management	3
			NDD 31304	Nutrition Education and Promotion for Patients	3
			NDN 30403	Nutrition Policy and Food Security	3
			NDN 30502	Scientific Communications	2
			Total	17	
SEMESTER 2	Component	Code	Course	Credit	
	<i>CORE</i>		NDN 30604	Research Project in Nutrition I	4
			NDD 30803	Nutrition Sociology and Anthropology	3
			NDN 30704	Nutrition Program Planning and Assessment	4
			NDD 31202	Healthcare Management	2
	<i>ELECTIVE</i>		NDN 30902	Food Toxicology	2
			NDN 30802	Human Resource Management	2
			Total	17	

Year 4

SEMESTER 1	Component	Code	Course	Credit	
	<i>CORE</i>		NDN 40108	Research Project in Nutrition II	8
			NDN 40202	Seminar in Nutrition	2
			NDN 40304	Community Nutrition Project	4
			NDN 40403	Special Topics in Nutrition	3
			Total	17	
SEMESTER 2	Component	Code	Course	Credit	
	<i>CORE</i>		NDN 40509	Industrial Training I	9
			NDN 40609	Industrial Training II	9
			Total	18	

GRAND TOTAL CREDIT HOURS = 142

8.0 ASSESSMENT SYSTEM

Student's academic performance is assessed using continuous assessment and end-of-semester examination. Continuous assessment includes assignment, presentation, practical report, project, project report, essay and a maximum of two written tests. This type of assessment which is done continuously throughout the semester will provide feedback on overall student's performance. Where else, end-of-semester examination which is conducted at the end of each semester will give absolute marks on the using one written test only. Therefore, a weightage of 60% is normally given for continuous assessment and the rest 40% is allocated for end-of-semester examination to come up with final marks of 100% for the course. However this weightage might differ between courses based on their nature of assessment.

A student must pass with at least Gred C (mark of 50%) for all courses required to be able to graduate. This is a unique requirement for all health sciences program in UniSZA. Overall academic performance for a semester is then indicated by using the Grade Point Average (GPA) and Cumulative Grade Point Average (CGPA) system. The final grading will be as follows:

MARKS (%)	GRADE	SCORE	PERFORMANCE
80 - 100	A	4.00	Distinction
75 - 79	A-	3.67	
70 - 74	B+	3.33	Honor
65 - 69	B	3.00	
60 - 64	B-	2.67	Average
55 - 59	C+	2.33	
50 - 54	C	2.00	
47 - 49	C-	1.67	Fail*
44 - 46	D+	1.33	
40 - 43	D	1.00	
≤39	F	0.00	

* Those who achieve final marks lower than 50 (Fail) must repeat the subject by attending all classes and examination in the following semester or when it is offered again.

9.0 INDUSTRIAL TRAINING

Industrial training is a compulsory component in Bachelor of Nutrition Science (Hons) program. It involves part attachment for 9 weeks each. In the first part, students will be interned to receive relevant professional nutrition training at food companies, health related industries, government or private institution and agencies. They will be required to shadow a nutritionist at the selected organization and conduct a related mini-project during their training period. While in the second part, students will be required to attend basic cases found in health clinics such as pre-diabetes mellitus, gestational diabetes mellitus, diabetes mellitus, pre-hypertension, hypertension, hyperlipidemia, hyperurecemia, growth faltering children, obesity, malnutrition, breast feeding problem, anemia and macronutrient deficiency with the help of field supervisor.

Industrial training will be supervised by the Industrial Supervisors (Local Preceptors) and Academic Supervisors at various facilities including Ministry of Health Malaysia Health Clinics and industries which UniSZA has a Memorandum of Agreement (MoA) with.

The assessment for industrial training will be based on on-site continuous assessment which includes:

1. Supervisory Report
2. Peer Assessment
3. Log Book
4. Presentation
5. Project Report

10.0 DIRECTORY

DEPARTMENT	CONTACT NUMBERS
UniSZA Direct Line (Operator)	<ul style="list-style-type: none">• Tel: 09-668 8888• Fax: 09-668 7869
Hal Ehwal Pelajar (HEP) & Alumni	<ul style="list-style-type: none">• Tel: 09-6687936/37• Fax: 09-6677880
Bahagian Pengurusan Akademik (BPA) - Seksyen Peperiksaan & Pengijazahan	<ul style="list-style-type: none">• Tel: 09-6687619
Bahagian Pengurusan Akademik (BPA) - Seksyen SISMAK (Pendaftaran Kursus)/ Pengambilan	<ul style="list-style-type: none">• Tel: 09-6687760
Bahagian Pengurusan Akademik (BPA) - Unit Pentadbiran	<ul style="list-style-type: none">• Tel: 09-6688804• Fax: 09-6664063
Bahagian Kewangan Pelajar (Jabatan Bendahari)	<ul style="list-style-type: none">• Tel: 09-6687613 / 7612 / 7607• Fax: 09-6671887
Pusat Kesihatan UniSZA	<ul style="list-style-type: none">• Tel: 09-6688735 (Kampus Gong Badak)• 09-6685563/5786 (Kampus Perubatan)• Fax: 09-6687856 (Kampus Gong Badak)
Pejabat Kolej Kediaman	<ul style="list-style-type: none">• Tel: 09-6687746/7745• Fax: 09-6677875
Pejabat Keselamatan (Gong Badak)	<ul style="list-style-type: none">• Tel: 09-6687753• Fax: 09-6677853
Pejabat Keselamatan (Kota)	<ul style="list-style-type: none">• Tel: 09-6275719 / 5755• Fax: 09-6275522