UAEU كلية الطب والعلوم الصحية College of Medicine and Health Sciences

جامعة الإمارات العربية المتحدة United Arab Emirates University

Department of Nutrition and Health
Bachelor of Science in Nutritional Science

STUDENT HANDBOOK

"…[T]he University is committed to providing its students with a welcoming, supportive, and stimulating academic, social, and cultural environment. This safe and secure home base enables and inspires students to explore and widen their horizons, follow their curiosities and take risks, and discover and grow their different talents. Our students are encouraged to sharpen their thinking, and to identify and develop their distinctive personalities. We cultivate the foundations necessary for faculty and researchers to progress their intellectual inquiries and apply them to the needs of the nation. We are cognizant that the grave challenges and transformations experienced by societies in today's world necessitate the active, vigorous pursuit of innovation and entrepreneurship. In these ways, our scholars – students, faculty, and researchers, develop the aptitudes and qualifications that are prerequisites for the sustainable development and progress of our country in the years ahead.

We will therefore marshal our efforts and resources so that these are deployed effectively to fulfil our leadership's vision of the leading role of our nation in the world of tomorrow. This requires us to align our academic strategies to the demands of the Fourth Industrial Revolution and the emergence of Artificial Intelligence.

We have introduced undergraduate and graduate programs that trace, pursue, and seek scientific and technical advances, and are consistent with practices at leading international universities."

"We share immense pride in the ways in which the University is fulfilling its role in empowering the current generation to meet the challenges of today and to serve the national agenda for the next 50 years in the development of the United Arab Emirates."

H.E. Zaki Anwar Nusseibeh
Chancellor, United Arab Emirates University

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Bachelor of Science in Nutritional Science
Mission, Goals, and Learning Outcomes

Program Mission

The Nutritional Science Program provides the breadth of knowledge in nutrition, from basic sciences to research for nutrition. Students will get an understanding of the role of nutrition plays in disease prevention and promotion of health and get prepared to become productive professionals aiming at improving well-being and health of the community.

Program Goals and Objectives

PG-1: To provide knowledge, skills and professional values for a successful career in nutrition and potential entry into graduate education

PG-2: To prepare graduates who demonstrate commitment to community service, leadership, communication and research skills as well as ethical values

Program Learning Outcomes (PLOs):

Upon successful completion of the Program, students will be able to:

PLO-1: Explain scientific basis of human nutrition, nutritional requirements, nutritional epidemiology and research methods

PLO2: Implement nutritional assessment, nutrient analysis of foods and dietary planning to promote health and in support of healthy individuals and communities

PLO-3: Describe the food chain and its impact on food choices and practices in social and behavioral contexts

PLO-4: Demonstrate ethical behavior and values of professional conduct, according to good clinical practices

PLO-5: Formulate ideas and opinions concerning food and diet

PLO-6: Evaluate appropriate theories and methods (dietary, research, statistical) for health promotion, education and nutrition-related investigations

PLO-7: Effectively perform and interpret statistical analyses for decision-making purposes in the field of nutrition

PLO-8: Demonstrate the ability to work efficiently and effectively in group

PLO-9: Communication effectively in oral and written forms with diverse audiences

The PLOs of the BSc in Nutritional Science are aligned with the National Qualifications Framework United Arab Emirates (QFE).

Accreditation Status

The BSc in Nutritional Science at UAEU acquired the international accreditation from the Association for Nutrition (AfN) in UK, in Fall 2018, becoming the second undergraduate program abroad to be accredited by AfN. The accreditation was successfully renewed in 2024, reaffirming the program's commitment to high academic and professional standards in nutritional science education.

Benefits of AfN Accreditation:

- **Assures academic quality and relevance**
  AfN confirms the program meets rigorous, evidence-based standards for curriculum, teaching, and assessment in nutritional science.
- **Enhances graduate competitiveness**
  Graduates of AfN-accredited programs are recognized for high-quality education aligned with professional competencies, giving them an advantage in employment and further study.
- **Provides a pathway to professional registration**
  Graduates are eligible to apply for registration as a Registered Associate Nutritionist (ANutr) through the Direct Entry pathway to the UK Voluntary Register of Nutritionists (UKVRN), without the need to submit a portfolio. This applies to graduates within three years of completing an AfN-accredited degree program.

AfN Core Competencies

Any program accredited by the Association for Nutrition (AfN) must demonstrate that it delivers comprehensive coverage of the five core competency areas defined by the AfN:

1. **Professional Conduct and Practice**
2. **Science and Research Skills**
3. **Food Chain and Food Systems**
4. **Social and Behavioural Sciences**
5. **Health and Wellbeing**

These competencies ensure that graduates are equipped with the scientific knowledge, ethical standards, and practical skills required for evidence-based nutrition practice in diverse settings.

AfN Code of Ethics

Students enrolled in an AfN-accredited program must be familiar with the AfN Code of Ethics and are expected to demonstrate behavior aligned with this Code, both as students and future professional.

Curriculum Fall 2021 – Fall 2025

General Education (Req. CH:33) Cluster 1: Skills for the Future (Req. Ch:15)		
Area 1: Innovation and Entrepreneurship (3 hours)		Credit Hours
GEIE222	Fundamentals of Innovation and Entrepreneurship	3
Area 2: English Communication (3 hours)		Credit Hours
GEAE 101	Academic English For Humanities and STEM	3
Area 3: Fourth Industrial Revolution (3 hours)		Credit Hours
GEIT112	Fourth Industrial Revolution	3
Area 4: Critical Thinking (3 hours)		Credit Hours
PHI180	Critical Thinking	3
Area 5: Quantitative Reasoning (3 hours)		Credit Hours
MATH105[1]	Calculus I ([1] counts towards the major)	3
Cluster 2: The Human Community (Req. Ch:12)		
Area 1: Humanities and Fine Arts (3 hours)		Credit Hours
ARCH366	History and Theories of Contemporary Architecture	3
HSR120	Introduction to Heritage & Culture	3
HSR130	Introduction to Language & Communication	3
PHI101	Introduction to Philosophy	3
CHIN101[2]	Chinese 1 for Beginners	3
FCH101	French 1 for Beginners	3
KOR101	Korean 1 for Beginners	3
GER101	German 1 for Beginners	3
SPN101	Spanish 1 for Beginners	3
2: Registering in any of these courses: (CHIN101, FCH101, KOR101, GER101, SPN101) should be followed by registering in the relevant complementary course in Area 2: (CHIN102, FCH102, GER102, KOR102, SPN102, respectively)		
Area 2: Social and Behavioral Sciences (3 hours)		Credit Hours
AGRB210	Introduction to Agribusiness	3
ECON110	Principles of Economics	3
HSR140	Introduction to Society & Behavior	3
HSR150	Introduction to Government Policy & Urban Structures	3
PSYC100	Introduction to Psychology	3
GEO200	World Regional Geography	3
GEHP111	Happiness and Wellbeing	3
CURR103	Early Childhood Development & Learning	3
CHIN102[3]	Chinese 2 for Beginners	3
FCH102	French 2 for Beginners	3
KOR102	Korean 2 for Beginners	3
GER102	German 2 for Beginners	3
SPN102	Spanish 2 for Beginners	3
3: Registering in any of these courses: (CHIN102, FCH102, GER102, KOR102, SPN102) should be preceded with successful completion of the relevant complementary course in Area 1: (CHIN101, FCH101, GER101, KOR101, SPN101)		

Area 3: Emirates Society (3 hours)		Credit Hours
GEEM105	Emirates Studies	3
Area 4: Islamic Culture (3 hours)		Credit Hours
GEIS101	Biography of the Prophet "Sira"	3
Cluster 3: The Natural World (Req. Ch: 6)		
Area 1: Natural Sciences (3 hours)		Credit Hours
BIOC100[4]	Basic Biology I ([4] counts towards the major)	3
Area 2: Sustainability (3 hours)		Credit Hours
GESU121	Sustainability	3
Nutritional Science		
Required Courses (67 hours)		Credit Hours
BIOL270	General Genetics	2
BIOC275	Genetics Laboratory	1
BIOM229	Cell Biology I	2
BIOE230	Microbiology	3
CHEM111	General Chemistry I	3
CHEM113	General Chemistry II for Non-Major	3
CHEM115	General Chemistry Lab	1
CHEM282	Organic Chemistry for Non-Majors	3
CHEM283	Biochemistry for Non-Majors	3
FDSC250	Contemporary Food Science & Nutrition	3
NUTR320	Macronutrient Nutrition and Metabolism	2
NUTR321	Nutrition Assessment I	1
NUTR330	Micronutrient Nutrition and Metabolism	2
NUTR331	Nutrition Assessment II	1
NUTR355	Nutrition Seminar	1
NUTR352	Human Nutrition in Various Ages Stages	3
NUTR360	Immunology and Nutrition	2
NUTR375	Medical Nutrition Therapy I	3
NUTR380	Food Service Systems Management	3
NUTR401	Nutrition Education and Communication	3
NUTR482	Community Nutrition	3
NUTR480	Senior Research Project	3
FDSC330	Fundamentals of Food Science	3
PHYL101	Introductory Physiology	3
STAT235	Statistics for Biology	3
PHYS105	General Physics I	3
NUTR491[a]	Internship	3

[a] *After completing all course work.*

Elective Courses (9 hours)		Credit Hours
FDSC309	Sensory Evaluation	3
AGRB360	Global AgriFood Trade	3
AGRB395	Contemporary Sustainability and Nutrition	3
NUTR379	Functional Food and Health	3
NUTR396	Sports Nutrition	3
NUTR443	Meal Planning	3
NUTR478	Medical Nutrition Therapy II	3
PHYS110	General Physics II	3
Free Electives (6 hours)		Credit Hours

Curriculum Fall 2025 Onwards

Applies to Students joining the University starting Fall 2025

General Education (Required 21 CH)		
Theme 1: UAE National Identify (3 CH)		Credit Hours
GEEM 105	Contemporary Emirati Studies	3
Theme 2: Languages (3CH)		Credit Hours
GEAE 101	Academic English for Humanities and STEM	3
Theme 3: Innovation, Entrepreneurship and Sustainability (3-9 CH)		Credit Hours
XXXX	Artificial Intelligence (New)	3
GEIE 222	Fundamentals of Entrepreneurship	3
GESU 121	Sustainability	3
Students shall register (6-12) CH from the following 6 themes (to fulfill 21 CH requirement)		
Theme 4: Quantitative Reasoning and Critical Thinking (0-3 CH)		Credit Hours
PHI 180	Critical Thinking	3
MATH 120	Contemporary Applications of Math	3
STAT 101	Statistics in the Modern World	3
ECON 110	Princoples of Economics	3
Theme 5: Humanities and Fine Arts (0-3 CH)		Credit Hours
GEIS 100	Islamic Culture	3
GEIS 101	Biography of the Prophet “Sira”	3
HSR 120	Intro to Heritage and Culture	3
HSR 130	Intro to Language and Communication	3
TRS 200	Intro to Translation	3
PHI 101	Intro to Philosophy	3
GEO 200	World Regional Geography	3
MSC 200	Intro to Mass Media	3
Theme 6: Behavioural and Social SCiences (0-3 CH)		Credit Hours
GEHP 111	Happiness and Wellbeing	3
PHIL 120	Principles of Professional Ethics	3
PHI 226	Human Rights Theory	3
CURR 103	Early Childhood Development and Learning	3
HSR 140	Intro to Society and Behavior	3
HSR 150	Intro to Government Planning and Urban Studies	3
PSYC 100	Intro to Psychology	3
Theme 7: Natural Sciences (0-3 CH)		Credit Hours
ARAG 220	Natural Resources	3
PHYS 101	Conceptual Physics	3
CHEM 181	Chemistry in the Modern World	3
GEOL 110	Planet Earth	3
PHYS 100	Astronomy	3
ARAG 205	Introduction to Fish and Animal Studies	3
Theme 8: Health and Wellness (0-3 CH)		Credit Hours
PHED 101	Physical Fitness and Wellness	3
NUTR100	Nutrition and Well-being	3

Theme 9: Cultural Diversity (0-6 CH) Registering in any of these courses (CHIN101, FCH101, KOR101, GER101, SPN101) should be followed by registering in the relevant complementary course (CHIN102, FCH102, GER102, KOR102, SPN102, respectively)		Credit Hours
CHIN101	Chinese 1 for Beginners	3
FCH 101	French 1 for Beginners	3
GER 101	German 1 for Beginners	3
KOR 101	Koren 1 for Beginners	3
SPN 101	Spanish 1 for Beginners	3
CHIN 102	Chinese 2 for Beginners	3
FCH 102	French 2 for Beginners	3
GER 102	German 2 for Beginners	3
KOR 102	Koren 2 for Beginners	3
SPN 102	Spanish 2 for Beginners	3
Required Courses (78 CHs)		
BIOC 101	Basic Biology 1	3
MATH 105	Calculus 1	3
STAT235	Statistics for Biology	3
BIOL270	General Genetics	2
BIOC275	Genetics Laboratory	1
BIOM229	Cell Biology I	2
BIOE230	Microbiology	3
PHYS105	General Physics I	3
CHEM111	General Chemistry I	3
CHEM113	General Chemistry II for Non-Major	3
CHEM115	General Chemistry Lab	1
CHEM282	Organic Chemistry for Non-Majors	3
CHEM283	Biochemistry for Non-Majors	3
FDSC330	Fundamentals of Food Science	3
NUTR101	Introduction to Human Anatomy and Physiology	3
NUTR220	Nutrition and Dietetics: Principles and Practice	3
NUTR320	Macronutrient Nutrition and Metabolism	2
NUTR321	Nutrition Assessment I	1
NUTR330	Micronutrient Nutrition and Metabolism	2
NUTR331	Nutrition Assessment II	1
NUTR355	Nutrition Seminar	1
NUTR352	Human Nutrition in Various Ages Stages	3
NUTR360	Immunology and Nutrition	2
NUTR375	Medical Nutrition Therapy I	3
NUTR380	Food Service Systems Management	3
NUTR401	Nutrition Education and Communication	3
NUTR410	Nutritional Product Development	3
NUTR460	Precision Nutrition	3
NUTR480	Senior Research Project	3
NUTR482	Community Nutrition	3
NUTR491[a]	Internship	3
[a]*After completing all course work.*		

Elective Courses (15 CHs)		Credit Hours
FDSC309	Sensory Evaluation	3
AGRB360	Global AgriFood Trade	3
AGRB395	Contemporary Sustainability and Nutrition	3
NUTR379	Functional Food and Health	3
NUTR396	Sports Nutrition	3
NUTR443	Meal Planning	3
NUTR478	Medical Nutrition Therapy II	3
Free Electives (6 CHs)		**Credit Hours**

Policies and Procedures

UAEU Policies and Procedures

The BSc in Nutritional Science will follow the UAEU policies and procedures

https://www.uaeu.ac.ae/en/about/policies/

They include:

- Admissions and enrollment
- Undergraduate programs
- Graduate programs
- Student Affairs Deanship
- Information Technology
- Libraries Deanship
- Undergraduate admissions
- Undergraduate registration and enrollment
- Grades and grading
- Academic standing, enrollment eligibility and progress
- Degree completion and graduation
- Academic calendar
- Academic records academic transcripts
- Students fees and accounts
- Student Code of Conduct
- Student Housing services
- Health services
- Counseling and Psychological services
- Special needs support services
- Financial aid and scholarships
- Student activities and leadership
- Student travel
- Student volunteering

Plagiarism and academic integrity:

https://www.uaeu.ac.ae/en/catalog/plagiarism_and_academic_integrity.shtml

Admission to the BSc in Nutritional Science

Policy

It is the policy of the BSc in Nutritional Science that all applicants meet specific criteria for admission into the program.

Procedure

- Application to the program is made prior to the Fall or Spring Semesters.
- Students should register for Academic English for Humanities and STEM (GEAE101) course in their first semester.
- Introductory Biology (BIOC100) and General Chemistry I (CHEM111) must be completed at the time of submitting the application

The admission criteria include:

- A GPA of ≥ 2.6
- A grade of at least C for BIOC100 course and at least C for CHEM111 course
- Max 25 crhs completed

The admission process includes:

- Completion of the necessary application form
- Acceptance into the program is contingent on meeting admission criteria

Completion of the BSc in Nutritional Science

Policy

It is the policy of the BSc in Nutritional Science that all applicants meet specific criteria for completion of the program.

Procedure

- Students must successfully complete a total of 120 credits hours.

The 120 credit hours are distributed as follows:

  - General Education courses: 21 credit hours
  - Major specialization required courses, including internship: 78 credit hours
  - Elective specialization courses: 15 credit hours
  - Free elective courses: 6 credit hours

- All students must have successfully completed a 3 credit hours internship

- Students should complete program requirements within 9 semesters from the time of enrollment in the program.

Accreditation by AfN gives the right, to graduates, to directly access the registration as Registered Associate Nutritionist to the United Kingdom Voluntary Register of Nutritionists (UKVRN) but under the condition of scoring at least 70% for all Course Learning Outcomes, from all mandatory and specialization courses, namely:

NUTR101 Introduction to Human Anatomy and Physiology
NUTR220 Nutrition and Dietetics: Principles and Practice
NUTR320 Macronutrient Metabolism and Nutrition
NUTR321 Nutrition Assessment I
NUTR330 Micronutrient Metabolism and Nutrition
NUTR331 Nutrition Assessment II
NUTR352 Human Nutrition in Various Age Stages
NUTR355 Nutrition Seminar
NUTR360 Immunology and Nutrition
NUTR375 Medical Nutrition Therapy I
NUTR380 Food Service Systems Management
NUTR401 Nutrition Education and Communication
NUTR410 Nutritional Product Development
NUTR460 Precision Nutrition
NUTR480 Senior Research Project

NUTR482 Community Nutrition
NUTR491 Internship
Elective Courses:
AGRB395 Food Sustainability and Health
NUTR379 Functional Food and Health
NUTR396 Sports Nutrition
NUTR443 Meal Planning
NUTR478 Medical Nutrition Therapy II

Advising Students Enrolling in the BSc in Nutritional Science

Policy

It is the policy of the BSc in Nutritional Science program that all students, whether newly enrolled or currently registered, must be advised by a designated faculty member from the Department of Nutrition and Health.

In accordance with UAEU regulations, a complete study plan must be entered into DegreeWorks at the time of enrollment. This plan must be approved by the academic advisor and updated each semester in consultation with the advisor.

Academic advising periods, as well as add/drop deadlines, are outlined in the UAEU Academic Calendar and must be strictly followed.

Important Remarks

You should take into consideration:

- If you have failed a course and it is a pre-requisite for another course you have pre-registered in, you will be advised to delete the course from your registration until you pass the pre-requisite course. You can add an alternative course to replace the one you have deleted.
- Do not register below or above the credit hours allowed in a semester (12-19 hours).
- If a course has been cancelled you should add an alternative course during the drop-and- add period. This requires that you attend the first class of the alternative course.
- Students, who are required to transfer or change their major because of academic probation, should contact the advisor and the Admission and Registration Department before registering for courses in the new major.
- Comply with dates of pre-registration and complete registration before the final exams, and the add-and-drop period in the beginning of each semester.

Placement for a Nutritional Science Internship

Policy

The internship represents the first major field experience for students in the BSc in Nutritional Science program and will be considered in academic and professional recommendations. It provides a significant and concrete opportunity for professional development and plays an important role in preparing students for future employment.

The internship is a **3-credit hour course** conducted on a **full-time basis during the final semester** before graduation.

Details regarding the placement procedure are available in the **Internship Manual**.

Assessment of Student/Intern Learning

Policy

All students will become knowledgeable in the Foundation Knowledge and Competencies/Learning Outcomes for the BSc in Nutritional Science and will receive regular assessment of their learning.

Procedure

- The syllabus for each class in the Professional Sequence includes the Foundation Knowledge and Competencies/Learning Outcomes for the BSc in Nutritional Science met by each course objective and the method for meeting and/or measuring the objectives. Learning assessment methods include:
    - Exams and quizzes
    - Projects, papers, and abstracts
    - Presentations
    - Group work
    - Class participation, Peer Evaluation
    - Performance in applied labs, simulated experiences, and supervised practice experiences.

Late Assignment

Policy

It is the policy of the BSc in Nutritional Science that all assignments will be turned in at the time they are called for by the instructor. Assignments should be professionally presented (typed [unless otherwise specified], stapled, etc.)

Procedure

- Students, who will not be in class on the day and time assignments are due, should turn the assignment in before the due date and time.
- Assignments turned in late will have 10% deducted per day. Assignments will not be accepted, if they are more than one week late.
- Common courtesy dictates that students alert their instructors, when an assignment will be late.

Attendance

Policy

It is the policy of the BSc in Nutritional Science that the student is expected to attend all required classes and experiences unless ill or there is a university approved excuse. Students will be held responsible for all material presented in class and labs.

Since each experience is important to the student's total development, the student must participate in each experience for the assigned amount of time.

It is expected that the student will be punctual for all classes and internship.

Procedure

Students are required to attend all classes, practical sessions, supervised practice rotations, seminars and examinations related to the courses and internship in which they are registered.

Attendance is managed with an online system on e-services.

- Attendance is recorded in the system, at each class by the instructor.
- In the case of being absent for an online class, students are given the chance to watch the session recording within five days of holding the session without penalty.
- In case of absence, the student is requested to upload in the system the official excuse which will be then approved.
- A student who misses 5-9% of the class meetings allotted for a course will receive a warning
- A student who misses 10-15% of the class meetings allotted for a course will receive a second warning
- A student who misses 15% or more of the class meetings allotted for a course will not be allowed to sit for the final exam and will fail the course.
- It is the student's responsibility to obtain material presented in class from another student.
- In the event of extended illness, the student is expected to make up lab time or internship days supervised practice rotation that are missed.

- If the student is unable to go to a scheduled experience, she/he must notify the instructor and preceptor prior to the start of the experience.
- Make up time should be arranged at the convenience and knowledge of the instructor and/or preceptor.

Calendar/Vacation/Holidays

Policy

The BSc in Nutritional Science will observe all regularly scheduled holidays and vacations as outlined on the UAEU calendar

Procedure

- Scheduled holidays and vacations may be found in current UAEU Class Schedule.
  - See https://www.uaeu.ac.ae/en/calendar/ for a current academic calendar.

Student Complaints and Grievances

Policy

It is the policy of the BSc in Nutritional Science to follow the UAEU policy for resolving any complaints or grievances. Therefore, when students feel they have been treated unfairly, they have the right to voice their concerns through the appropriate channels.

Procedure

- A student should try first to resolve any grievances with the individual instructor.
- If the result is not satisfactory, a conference with the Program Coordinator should be scheduled.
- Appeals may be made to the Department Chairperson.
- Finally, if the student is not satisfied by the resolution, appeals may be made to the CMHS dean following the procedures of the university.
- Frequent student-instructor conferences are scheduled, and students are welcome to discuss matters pertaining to the program with the Program Coordinator at any time.

Courtesy

Policy

It is the policy of the Department and Program that all students and faculty are deserving of, and expected to show, respect and courtesy to one another.

Procedure

- Punctuality is expected as a courtesy to faculty and classmates
- Students/interns should attend all classes, labs, and practice experiences for the assigned amount of time – arriving late and/or leaving early is not acceptable; if illness precludes attendance to a lab, the appropriate instructor should be notified.
- Listen respectfully to others when they speak and refrain from whispering/talking to classmates when others are talking.
- Come to class, labs, and practice prepared with the appropriate tools and having completed assigned reading and other assignments.
- Cell phones and other noisemaking electronic devices should be turned off prior to entering the classroom.

Computer Literacy

Policy

It is the policy that all nutritional science students be competent in the use of current computer technologies. Some skills will be introduced in the classroom; however, students are responsible for obtaining training in specific programs, if needed.

Procedure

Course materials are uploaded on Blackboard. It is expected students will check Blackboard on a regular basis.

Students will be required to use interactive sheets, applications, spreadsheets, PPT presentations, nutritional analysis software, Blackboard Discussions, and any smart tool the instructor will introduce as educational tool into the course.

Students Support Services

Procedure

For a listing of services available, students are referred to the UAEU Students Homepage https://www.uaeu.ac.ae/en/experience/ and https://www.uaeu.ac.ae/en/campus_life/ and https://www.uaeu.ac.ae/en/dvcsae/student_career/index.shtml

Services include:

- Speaking and Writing centers
- Tutorials center
- Libraries
- Health services
- Students Residence
- Center for Career Placement and Alumni

Standards for a high-quality Nutritionist

Policy

A high-quality nutritionist will be one with not only a complete understanding of the key role that healthy nutrition plays in the prevention of most major diseases, but also the skills to apply the scientific principles of nutrition, to develop innovative strategies and ideas for the promotion of health and wellbeing of individuals, groups and populations.

It is the responsibility of the BSc in Nutritional Science to prepare students to acquire these skills.

It is the responsibility of the nutritional science student to show commitment and significant involvement in any course and activity which may contribute to the development of these skills.

Procedure

Among the different "umbrella skills," i.e. skills that cover or surround everything else you do in nutritional science, the student will acquire, there are:

- plan and project development according to appropriate methodology and policy
- analysis and criticism of various information
- acquire up to date knowledge
- formulation of new ideas based on various collected data or information

Community Nutrition, Research Nutrition Project, Trips, and Internship
These activities provide nutrition students with numerous opportunities across different areas to develop essential skills. Among these, the **internship** represents the most significant field experience a Nutritional Science student will have.

Course Deliverables and Application of Knowledge
Any deliverable related to these courses or activities, such as reports, presentations, or article analyses, must demonstrate:

- Good knowledge and understanding
- Application of appropriate methodology
- Abilities in analyzing and reporting results
- Use of findings to propose adapted strategies or ideas

For example, this could appear as a section titled **"Future Potential Applications for Nutritionists"** at the end of scientific article analyses. Since nutritionists can work in clinical nutrition, community nutrition, food industry, food catering, pharmaceuticals, government entities, and research, these fields should be considered when suggesting practical applications of the data.

Jahez Workshops

Communication skills, professional etiquette, and teamwork are crucial for success during Internship. The UAEU Career Readiness Unit (CRU) offers workshops that support the development of these skills. **All students are required to complete the following mandatory workshops prior to starting their internship. Students must present their certificates of completion in the semester before beginning the internship**:

- Communication Skills / Business Etiquette (or equivalent)
- Ethical Behavior
- Teamwork
- Building Your Professional Resume
- Preparing for a Job Interview

Students are advised to:

- Register for workshops as they become available
- Start as early as the 2nd year in the program
- Aim to complete the recommended workshops, as well as others of personal interest
- Obtain a certificate of completion from CRU. This certificate can be shared with the Department Secretary and included in the CV.

Standards for Oral Presentations

Policy

Oral presentations must be well prepared and professionally presented.

Procedure

- Oral presentations must follow specific procedures as outlined in each class.
- In general, evaluation will be based on the following criteria:
  - Professional appearance, delivery and poise
  - Organization and clarity
  - Content: complete and thorough
  - Use of well-designed visual aids
  - Ability to answer questions
  - Verbal and nonverbal communication

.

Standards for an Acceptable Paper

Policy

The purpose of any paper is to communicate ideas and information effectively. It follows that an acceptable paper should have something significant to say and should say it clearly, accurately and convincingly. It is the policy that required papers will follow the outlined format.

THE FUNCTION OF WRITING IN NUTRITIONAL SCIENCE

In the professional sequence of the BSc in Nutritional Science, you will acquire knowledge and develop skills in these main areas: scientific basis of human nutrition, medical nutrition therapy, community nutrition, and food chain. In addition, you will develop some "umbrella skills" that will help improve your professional performance.

Among the umbrella skills is reporting and writing. As a nutritionist, you may write for many different audiences. Depending on your area of practice your writing may be very technical or very simple, but regardless of setting, write you will!

Professional writing ranges from notes - a brief but important form of communication between you and other healthcare team members -, communication to the community, including a wide age range, proposals, scientific reports, memos, procedure manuals, policies, laboratory reports, to research publications in professional journals. Nutritionists also communicate with each other via commentaries, newsletters and trade journals.

Writing for the public involves translating technical information and language into a "news you can use" format. You may find yourself writing for newspapers or magazines, preparing brochures for industry clients, writing food labels, or scripting events like National Nutrition Month.

In all cases, the materials must be correct, concise, and useful, so you need to know how to target various literacy levels, different learning styles, and possibly even different languages.

Assignments and exercises in every course in the curriculum are intended to increase your written (or verbal) communication skills, in addition to helping you learn specific course content. Remember, you cannot not communicate. Inattention to spelling and grammar rules, failure to use appropriate language for the audience, and inability to connect concepts logically, all communicate something that detracts from your intended message. So, pay attention to how you write something, not just to what you write. In addition to making you and your message more credible to others, time spent in writing well will clarify ideas, concepts, and principles in your own mind. The audience you influence most just might be you!

Procedure

When a definite assignment has been given, the paper should conform exactly to that assignment.

1. When no definite assignment has been given, the paper should still accomplish what it set out to do and not wander from its own stated purpose.
2. A significant and clearly stated central idea should control the entire paper. No other virtues can compensate for a muddled or missing central idea.
    a. The central idea should not be merely a repetition of one expressed by the instructor (or some authority), though it may be an extension of such an idea.
    b. The central idea should be stated clearly and concisely so that it can benefit both the student as he/she writes the paper and teacher as he/she reads the paper.
        i. The student should be urged to state his/her controlling idea early in the paper so that the supporting evidence can be better evaluated for its effectiveness and relevance
        ii. The student should not be "given the benefit of the doubt" in the statement of the controlling idea. If the instructor cannot find the central idea, he/she should assume that one does not exist.

(NOTE: Some papers, such as book reports, summaries, descriptions, processes, reviews of literature, etc. may not present "ideas" as such; nevertheless, even these papers should be controlled by a clear statement of purpose.)

3. The paper should contain convincing and sufficient support for the central idea.
    a. The support should satisfy both readers who agree with the conclusions of the paper and readers who do not. (A weakly supported series of generalizations, an unassimilated collection of quotations, or a narrow partisan argument which ignores important contradictory evidence cannot be considered acceptable.)
    b. Whenever possible, the support should be factual and verifiable.
    c. If the support is mainly logical, rather than factual, the logic should withstand critical scrutiny.
4. This organization of the paper (both of the whole and the parts, including each individual paragraph) should be clear to the reader, and all parts should "stick together" to form one smoothly unfolding idea.
    a. The organization should be consistent with the central idea and should help to clarify the relationship of the central idea and the supporting evidence.
        i. The relationship between ideas and supporting evidence should always be clear. The reader should never have to ask: "What does this have to do with your point?"

ii. The proportion of the paper allotted to any section should reflect the relative importance of that section. A minor idea should never be discussed at length nor a major one be given only cursory treatment.

b. The paper should read clearly and smoothly.
   i. The student should provide signals (transitions, headings, etc.) to show how sections relate to each other and to the central idea.
   ii. Jarring gaps in thought (where the student has leaped too abruptly from one sentence to the next or from one paragraph or section to the next) always confuse the reader. They may occur simply because the student has failed to put all that was in his mind into the paper, but they suggest superficial thinking and a failure to see relationships.

5. The diction (word choice) of the paper should be precise and economical. Even though some of the student's academic models encourage him in thinking that wordy, pretentious, jargon-ridden language is "impressive" he should be brought to recognize that such language is irritating and confusing to a reader and seriously lessens the effectiveness of the paper.
6. Terminology used should be consistent throughout the whole paper. Using different forms or names for the same term confuses the reader and diminishes the intellectual capacity of the idea.
7. The paper should meet acceptable standards of sentence structure, spelling, and punctuation. It should be literate. If a paper contains numerous technical errors, it will be returned to the student for rewriting before it is accepted for evaluation or credit. (Many mechanical errors, perhaps most, result from carelessness and failure to revise, and from a calculated estimate of the quality of work the teacher will accept). This should be kept in mind relative to final due date.
8. Form. The following pages give examples of the use of headings, citation in the body of the paper, and references.
9. The paper must be typewritten with a title page

Standards for an Acceptable Paper: Format Guidelines

Policy

Any use of heading, references, or citations in papers must conform to the format outlined below.

Procedure

- **Use of headings**

  The headings correspond to the parts of an outline.
  I = First level
  A = Second level
  1 = Third level
  a = Fourth level
  i = Fifth level

- The title is not part of the outline, but generally receives a first level heading or is placed on a title page rather than on the first page of text.

FIRST LEVEL HEADINGS

Second Level Headings

Third Level Headings

Begin text here…

Fourth Level Headings. Begin text here…

Fifth Level Headings. Begin text here…

Examples of Headings

RESULTS AND DISCUSSION

Initial Survey Results

Characteristics of Sample

Demographic. The 87 participants in the study were fairly evenly distributed in three age groups: 60 to 65 years (29.9 percent), 66 to 75 years (34.5 percent), and older than 75 years (35.6 percent) (Table I). The sample was predominantly female (69 percent), as was anticipated for this age group. The education level was very high, 49.5 percent holding either a baccalaureate or higher degree. This finding is consistent with the statement of Krond et al. (20XX, p. XXX) that elderly persons who respond to research studies frequently have a high educational background. The high education level also might be expected in a university community.

Lifestyle. Table 2 shows participant lifestyle characteristics. Of the sample, 41.2 percent lived alone, and 58.8 percent lived with a spouse or other family member. Significant differences were disclosed in living arrangements by both age and gender (Tables 21, 22, Appendix K). Those over 75 years and females were more likely to live alone than either those in younger age groups or males.

The majority of the sample had no dietary restrictions, and only 21.8 percent reported minor restrictions. None of these modifications, primarily reducing salt or cholesterol, was neither severe nor precluded study participation.

- **Citations within text: The Harvard Citation system should be used.**

In Harvard referencing, in-text citations contain the author(s)'s or editor(s)'s surname, year of publication and page number(s).

When citing a source with two or three authors, state all surnames like so:

Mitchell, Smith and Thomson (2017, p. 189) states… Or ... (Mitchell, Coyne and Thomson, 2017, p. 189)

When citing a source with four or more authors, the first author's surname should be stated followed by 'et al':

Mitchell et al (2017, p. 189) states… Or ... (Mitchell et al, 2017, p, 189)

- **Example of citation in Body of paper**

Sherman and Bittan (2018, p.155); Roundree and Tinkin (2015, p. 189); Clancey (2015, p. 14)

Standards for an Acceptable Paper: Reference Guide

Policy

The Harvard referencing system is used in Nutritional Science courses.

Procedure

Please refer to the Harvard citation format guide https://www.mendeley.com/guides/harvard-citation-guide

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