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SENATI AKADEMIK

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V E N D I M Q A R K U L L U E S

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**“PËR MIRATIMIN E RREGULLORES SË PROGRAMIT TË PËRBASHKËT TË
STUDIMIT BACHELOR NË “DIETOLOGJI” NË FAKULTETIN E SHKENCAVE TË
REHABILITIMIT”**

Mbështetur në nenin 3, 38 dhe 80 të Ligjit nr. 80/2015 “Për Arsimin e Lartë dhe Kërkimin Shkencor në IAL në Republikën e Shqipërisë”, Vendimin nr. 57 datë 29.01.2020 “Për dhënien e statusit të veçantë Universitetit të Sporteve të Tiranës”, Udhëzimin nr. 1, datë 14.1.2020 “Për dokumentacionin dhe procedurat për hapjen, riorganizimin dhe mbylljen e institucionit të arsimit të lartë, degëve të tyre, njësive kryesore dhe programeve të studimit, si dhe për ndarjen ose bashkimin e institucionit të arsimit të lartë”, i ndryshuar, vendimin nr.310 datë 11.05.2022 “Për specifikimet dhe përmbajtjen e kodifikimit të programeve të studimit të ofruara nga institucionet e arsimit të lartë në Republikën e Shqipërisë”, në nenin 7, 20, 73 të Statutit të UST-së, në nenin 7, 54 dhe 55 të Rregullores së UST-së, Vendimin Qarkullues të Rektoratit nr.1354 datë 01.07.2026 “Për miratim të Rregullores së programit të përbashkët të studimit Bachelor në “Dietologji”, shkresën e Ministrisë së Arsimit nr.5049 Prot., datë 30.06.2026 “Njoftim mbi vlerësimin e aplikimeve”, shkresën nr. 2729/7 prot., datë 01.07.2026 të Fakultetit të Shkencave të Rehabilitimit “Përcjellje për miratim të Rregullores së programit të përbashkët të studimit Bachelor në “Dietologji”, Senati Akademik,

V E N D O S I :

1. Miratimin e Rregullores së programit të përbashkët të studimit Bachelor në “Dietologji”.
2. Ky Vendim i përcillet për njohje, zbatim dhe publikim Fakultetit të Shkencave të Rehabilitimit të UST-së, si dhe Drejtorisë së Zëvendësimit të Programeve e Digjitalizimit të Shërbimeve Akademiko-Shkencore për publikim.
3. Ky Vendim hyn në fuqi menjëherë.

KRYETAR I SENATIT AKADEMIK

Prof. Dr. Agron KASAPI





**REPUBLIC OF ALBANIA
SPORTS UNIVERSITY OF TIRANA
FACULTY OF REHABILITATION SCIENCES
DEPARTMENT OF REHABILITATION**

**REGULATION OF THE
FIRST CYCLE STUDY PROGRAM WITH JOIN DIPLOMA "BACHELOR" IN
DIETETOLOGY**

University of Catanzaro School of Medicine and Surgery
Academic Regulations
of the Degree Course in "Dietitian" (class L/SNT3)
Technical Health Professions CATANZARO LOCATION 1

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Art. 1 - Description

The Degree Course (CdS) in Dietitian (hereinafter referred to as the "Dietitian Degree Course") is established at the School of Medicine and Surgery of the University of Catanzaro, within the Class of Degrees in Health Professions L/SNT3 referred to the Interministerial Decree of 19 February 2009 (Determination of the Classes of University Degrees in Health Professions). These teaching regulations govern the organization of the Degree Course in Dietitian (qualifying for the health profession of Dietitian) in accordance with the Statute of the University of Catanzaro and the ministerial decrees of 22 October 2004 no. 270 and subsequent amendments and additions, of 16 March 2007 n.115, of 28 May 2009 n.122 and of the aforementioned decree of 19 February 2009. The Degree Course in Dietitian lasts three years and confers a qualification for the health profession of Dietitian in accordance with current legislation.

Art. 2 - Access to the degree course

Candidates holding a high school diploma or equivalent foreign qualification may be admitted to the Dietitian Degree Program, pursuant to Article 6 of Ministerial Decree No. 270 of October 22, 2004.

Pursuant to current legislation, the Degree Program Council (Council of the Degree Program) and the School Council, within their respective areas of competence, shall indicate to the Region and the Ministry of Education, University and Research (MIUR) in due time the maximum number of students who may enroll based on the availability of teaching staff, teaching facilities (classrooms, laboratories), and healthcare facilities available for practical department activities, in accordance with current national and EU regulations.

Therefore, admission to the Degree Program is through an annual exam established by the Ministry of Education, University and Scientific Research on a national basis with a specific Decree.

The deadlines for enrollment and registration for years subsequent to the first are set by the academic bodies.

Starting from the 2022/2023 academic year, pursuant to Law No. 33 of April 12, 2022, and the subsequent

Implementing Ministerial Decree No. 930/2022, and University Regulation DDG No. 1221, a student may simultaneously enroll in two different Master's Degree Programs, even if enrolled at other universities, schools, or institutes of higher education with a special system, provided that the Programs belong to different degree classes, thus obtaining two separate qualifications. Enrollment in two Programs belonging to different degree classes is permitted if the two Programs differ in at least two-thirds of the educational activities. If the other Program or Master's Degree program requires mandatory attendance, enrollment is not permitted. For matters not covered by these Regulations, please refer to the RDA. For the purposes of dual enrollment, a Commission is established within the Degree Course which, having acquired the relevant documentation from the Student Secretariat, evaluates the acceptance of the application for enrollment based on the relevant legal provisions in force on the date of the enrollment request.

In implementation of the provisions of Ministerial Decree no. 270/2004, Article 6, paragraph 1, incoming students who achieve a score lower than the minimum threshold established in the relevant announcements in the admission tests for biology, chemistry, and physics are assigned Additional Learning Requirements (OFA). Students who have not met these requirements must complete additional learning requirements by the first semester of their first year. The learning requirement is considered fulfilled when the student has attended the appropriate course and passed the relevant test. Failure to pass the OFA will result in the inability to sit for the following exams:

- Biomedical Sciences I
- Physical Sciences, Computer Sciences, and Statistics.

Art. 3 - Educational objectives and occupational areas

a) General

Graduates in Dietitianship, hereinafter referred to as "Dietitian" graduates, are healthcare professionals in the technical-assistance area who carry out, with professional autonomy, activities aimed at the prevention, treatment, and protection of individual and collective health, using planning methodologies for care objectives in developmental, adult, and geriatric age, in implementation of the provisions of the regulations concerning the identification of the figure and in the related professional profile defined by decree of the Minister of Health.

Dietitian graduates are adequately trained in basic disciplines, enabling them to better understand the most relevant elements underlying the pathological processes on which their preventative and/or therapeutic interventions focus. They must also be proficient in at least one European Union language, in addition to Italian, in their specific area of expertise and for the exchange of general information.

Specifically, "Dietitian" graduates, based on the aforementioned training programs, must achieve the professional skills listed and specified below. Professional skills are achieved through theoretical and practical training, which also includes the acquisition of behavioral skills and is achieved in the specific work context of the profile. This ensures, upon completion of the training program, full mastery of all necessary skills and their immediate application in the workplace. Particularly important, as an integral and qualifying component of professional training, are practical training and internships, carried out under the supervision and guidance of specifically assigned professional tutors and coordinated by a teacher with the highest level of training required for the professional profile and in compliance with European standards where applicable.

b) Specific

The course of study aims to train an operator capable of possessing the following skills:

- Understand the chemical, biochemical, and biological factors and mechanisms underlying the processes that determine human nutritional status.
- Know the main biochemical processes involved in nutrition and nutrient utilization.
- Understand the structure and function of different biological molecules that also comprise macro- and micronutrients.
- Understand the main elements of genetics.

Understand the structure and function of the human body from the molecular level to the entire organism, at different stages of life and in major pathological conditions, both acute and chronic.

Understand general statistics and be able to apply it to health sciences. Understand the fundamentals of psychology and the bio-psycho-social interactions that impact human behavior and nutritional status.

Understand the historical, anthropological, and sociological evolution of diet and nutrition in the context of health and disease.

Understand the different educational methods applicable to health sciences. Understand the basic characteristics of the National Health System. Understand the foundations of public health and community nutrition.

Design and conduct nutritional assessments to identify population nutritional needs and determine the nutritional factors determining well-being and health.

Know how to plan and participate in clinical nutrition prevention campaigns. Promote healthy lifestyles through population education.

Promote and maintain appropriate hygiene and food safety practices, and understand risk control and mitigation systems.

Have a basic understanding of nutritional toxicology, the different toxic substances present in foods, and the risks associated with their consumption.

Be able to assess exposure to chemicals through diet. Understand microbiological and parasitological aspects.

Participate in the organization and management of canteen and catering services for various communities.

Be able to evaluate, monitor, and manage food chains and traceability factors.

Understand aspects related to the economics and management of food industries.

Collaborate in the planning, development, and implementation of projects for consumer protection in the area of food safety.

Participate in the design, implementation, and validation of dietary epidemiological studies, analyze the results, and evaluate nutritional intervention programs in various settings.

Collaborate in the planning of policies aimed at promoting nutritional education among the population.

Be able to integrate and critically synthesize knowledge from multiple disciplines for use in professional practice, with particular reference to the interaction between food and the individual and the environment.

Ability to explain to patients the impact of diet on health and well-being.

Ability to apply dietetic knowledge in daily practice and to explain, through debate and discussion, the scientific evidence on which clinical practice is based.

Understand the basic processes of food preparation, processing, and preservation of animal and plant-based products.

Know how to prepare, interpret, and use food composition tables and know how to use dietetic databases.

Implement dietary processes, including screening, population anthropometric measurements, identification of the needs of specific groups, goal formulation, planning, implementation of interventions, and evaluation of achieved goals.

Understand and be able to meet patient needs, even in complex situations related to disease status and environmental exposure, whether for individuals, groups, organizations, or populations, and based on gender.

Implement evidence-based diagnostic and therapeutic theories and models to ensure

best clinical practice.

Achieve correct diagnoses based on the analysis and interpretation of collected clinical data and anthropometric and nutritional assessments in situations of well-being and illness at all stages of life.

Translate recent research findings into dietary recommendations.

Achieve a diagnosis by taking into account nutritional aspects of the clinical history, collecting and interpreting it in healthy and sick individuals.

Provide patients with information about their diet.

Help determine the route of nutrient administration (natural, parenteral, and enteral) and choose the most appropriate nutritional formulas or preparations for artificial nutrition.

Predict, discuss, and manage potential complications.

Verify the effectiveness of applied diagnostic and therapeutic tools.

Be able to identify and evaluate qualitative and quantitative deviations in nutritional balance due to excess or deficiency.

Understand the pathophysiology of nutrition-related diseases.

Identify patients' dietary and nutritional problems, as well as risk factors and inappropriate practices.

Understand and use health science terminology. Understand clinical pharmacology and drug-nutrient interactions.

Practical Activity

1. have acquired the ability to use information systems for:

- data collection and archiving;
- graph creation and word processing;
- development of dietary protocols and menus;
- collection and selection of bibliographical material;
- management of information flows on service activity;

2. be able to recognize the nutritional and organoleptic characteristics of raw foods and their transformation following conservation and cooking;

3. be able to visually evaluate the weight and volume of food;

4. know how a specialized laboratory for qualitative and quantitative food analysis works;

5. be able to prepare a specification for the catering service including technical specifications relating to foodstuffs and for catering services for healthy and/or sick people;

6. Know how a model facility in the mass catering sector (hospital and school canteens) operates;

7. Conduct evaluation reports on catering facilities;

8. Know how a food preparation center operates, providing meals to hospital facilities, following all stages of food preparation and special diets.;

9. Take samples for bacteriological testing of foods and discuss test results;

10. Know how to use and apply food nutrient tables;

11. Know how to compile lists of nutrient equivalents;

12. Know how to calculate nutritional requirements by age group;

13. Know how to develop food rations by age group;

14. Know how to develop questionnaires to survey dietary habits and consumption by age group.;

15. Ability to conduct interviews about eating habits:

16. Ability to prepare a report that includes the processing and evaluation of collected data;
 17. Ability to propose informational interventions aimed at population samples;
 18. Ability to participate in a nutritional epidemiological survey program;
 19. Ability to participate in the development of a health education project in all phases: conception, implementation, analysis, methodology, goal setting, planning, implementation, and evaluation of results.;
 20. Know how to perform skinfold measurements, bioimpedance measurements, and muscle function tests;
 21. Know how to perform a nutritional history, including the assessment of overall energy intake and that of each individual nutrient;
 22. Know how to calculate and formulate dietary plans for patients with pathologies;
 23. Know how to conduct discussions to explain the diet to the patient;
 24. Know how to follow cases of anorexia and bulimia in various phases of treatment;
 25. Know how to perform nutritional assessments;
 26. Know how to handle cases of patients on artificial nutrition;
 27. Know how to plan nutritional treatment for cases differentiated by pathology, including the following phases: case description and assessment, definition of objectives, choice of operating methods, and assessment criteria.;
 28. Know how to interpret biochemical analyses relating to nutritional status;
 29. Know the HACCP (Hazard Analysis and Critical Control Point) manual, Legislative Decree No. 155/1997, self-monitoring plan for the hygiene and health safety of food products;
 30. Know the restaurant procedures:
 - a. Personalized meal reservations;
 - b. Breakfast/meal distribution;
 - c. Assembly of food carts;
- Detection of the core temperature of the food product, packaged in sealed single portions, using a special digital thermometer.

Occupational fields

Graduates in Dietitian carry out their professional activity in public or private healthcare facilities, in the community and in home care, in an employed or freelance relationship; contribute to the training of support staff and directly contribute to the updating of their professional profile and research.

Art. 4. Credits

In accordance with the Article 1 of the Ministerial Decree No. 270 of October 22, 2004, a university training credit (CFU) is a measure of the amount of learning, including individual study, required of a student with adequate initial preparation to acquire knowledge and skills in the learning activities provided for by the degree program's curriculum.

In accordance with the Article 6 of the Ministerial Decree of February 19, 2009, establishing the degree programs in the Healthcare Area, one CFU corresponds to 25 hours of student work, of which, in compliance with Article 4, paragraph 4, of the aforementioned Ministerial Decree, the fraction of the total time commitment dedicated to individual study cannot be less than 50%.

In accordance with the Article 7 of Ministerial Decree No. 270 of October 22, 2004

Article 6, and Annex 1 of the Ministerial Decree. February 19, 2009, the Dietitian Degree Program (which qualifies the Dietitian profession) offers a total of 180 credits (ECTS), spread over three years.

The credits corresponding to each course are acquired by students by passing the relevant exam.

The Degree Program verifies the consistency between the credits assigned to the training activities and the specific learning objectives.

Art. 5 - Educational system and study plan

The Degree Course and the School Council, within their respective areas of responsibility, define the teaching program in accordance with current legislation. This program provides, for each degree program, a breakdown of core learning activities, core learning activities, related or supplementary learning activities, elective learning activities, and learning activities leading to the final exam. Each learning activity is divided into disciplinary areas, to which the relevant scientific-disciplinary sectors (SSD) belong.

The degree course's teaching program is an integral part of these regulations and is summarized below.

		Minimum credits required by class	Credits established by the Degree Course Teaching Regulations	
A	basic training activities	22	33	
B	Characterizing educational activities	104	122	
C	Similar or supplementary educational activities	-	1	
D	Educational activities chosen independently by the student	-	6	
E	Educational activities for the final exam and for foreign language proficiency		9	
	E1	for educational activities related to the final exam		5
	E2	for foreign language proficiency		4
F	Additional linguistic knowledge, IT and interpersonal skills, internships, etc. (Article 10, paragraph 1, letter f)	-	9	
	TOTAL CREDITS		180	

Changes to the training offer and to the teaching plan may be introduced upon proposal by the Degree Course and, with regard to the training offer, after approval by the other competent bodies, without this entailing the need for a new issuance of this regulation.

Study Plan

The Study Plan is attached to these regulations. It indicates the courses of the Degree

Course, the related Scientific Disciplinary Sectors (SSD) and the assigned Credits (CFU).

For Integrated Courses (ICs), courses in which teaching duties are assigned to more than one instructor, a Coordinator is appointed by the Degree Programme Board. The Coordinator of an Integrated Course, in agreement with the Degree Programme Board, performs the following functions:

- represents the course's point of contact for students,
- proposes the assignment of teaching duties to instructors and tutors, with the instructors' consent, based on the course's specific learning objectives,
- coordinates the preparation of the syllabus (a single curriculum for the entire IC),
- coordinates the preparation of exam tests,
- generally chairs the examination committee for the course he or she coordinates and proposes its composition,
- is responsible to the Degree Programme Board for the proper conduct of all teaching activities required to achieve the course's final objectives.

Art. 6 - Prerequisites and barriers

The following prerequisites are identified:

Exams	Propaedeutics
Biomedical Sciences II	Biomedical Sciences I
Maternal and Child Nutrition	Biochemistry and Physiology of Nutrition
Applied Clinical Dietetics Sciences	Biochemistry and Physiology of Nutrition
Malnutrition and Artificial Nutrition	Biochemistry and Physiology of Nutrition
Metabolic Diseases and Dietary Therapy	Biochemistry and Physiology of Nutrition

Internship	Prerequisites
2nd Year Internship	First-year Internship
3rd Year Internship	Second-year Internship

Only students who, at the end of the September exam session or before the start of the first semester courses, have received all attendance certificates and have earned at least 50% of the required credits for each year are permitted to advance to subsequent years. Students who have outstanding credits exceeding the established credits before the start of the first semester courses will be enrolled in the same year as "fuori corso" students without mandatory attendance. Students who have not passed any exams for three academic years, or who do not complete the course of study in twice the legal duration, or part-time students who have not fulfilled the legal duration of the course of study established by the relevant regulations, will lose their status as students..

Art. 7 - Individual study plans

There are no individual study plans.

Art. 8 - Type of teaching methods

Within the Courses, the division of credits and teaching time into the various teaching activities is defined as follows::

Frontal lesson

A "frontal" lesson is defined as the treatment of a specific topic identified by a title and forming part of the curriculum provided for the Degree Program, conducted by a professor, based on a predefined schedule, and taught to students regularly enrolled in a given year of the Program. The hours of frontal lessons are 8 for each credit.

Seminar activity

A "seminar" is a teaching activity that has the same characteristics as a lecture and can be conducted simultaneously by multiple instructors. Seminar activities can be inter-university and also carried out in the form of video conferences.

Tutorial teaching activity

Tutorial teaching activities, which are an integral part of the degree program's educational activities, constitute a form of interactive teaching aimed at a small group of students. These teaching activities are conducted by a teacher or, under the supervision and coordination of a teacher, by an Internship Tutor, whose task is to facilitate the students assigned to him/her in the acquisition of knowledge, skills, and behavioral models—i.e., competencies useful for practicing their profession. Tutorial learning occurs primarily through stimuli derived from problem analysis, through the mobilization of the methodological skills required for problem solving and decision-making, as well as through the direct and personal execution of actions (gestural and relational) in the context of practical exercises and/or internships in clinical settings and laboratories.

Attività di tirocinio

During the three-year program, students are required to acquire specific skills in the field of Dietetics. To this end, students must complete internships at the facilities identified by the Degree Course and during the periods defined by the Degree Course, according to the attached Internship Regulations.

These activities represent a form of tutorial learning, requiring students to perform practical activities with a high degree of autonomy, simulating professional work. Throughout each phase of the internship, students are required to work under the direct supervision of a tutor. Each student's internship plan is recorded in the student's personal record booklet approved by the Degree Course Council.

At the end of each annual internship period, a merit assessment is conducted for the student in relation to the planned learning objectives. The assessment of each internship period must be communicated to the student. At the end of each academic year, a Committee composed of a minimum of two professors from the specific scientific discipline, who have also served as professional tutors, and chaired by the President, certifies the level of clinical-professional learning achieved by the student, taking into account the learning path throughout the year. The assessment is expressed in thirtieths. In the event of an overall negative assessment for the internship, it must be repeated in its entirety the following academic year. The assessment will be used, along with the assessments from the theoretical training

curriculum, to calculate the overall assessment required for admission to the degree exam.

The students' internship activities are aimed at learning specific skills and cannot, under any circumstances, represent and/or replace work activity.

Tutors are selected from all healthcare facilities or accredited institutions through specific agreements with the School of Medicine and Surgery.

Tutoring requires the following activities:

- a. Collaborate in the development of technical and practical teaching and learning programs, in line with the objectives of the academic year.
- b. Implement training interventions in the area of practical technical teaching at internship locations.
- c. Define individualized learning or performance improvement programs where there is a gap between objectives and results achieved.
- d. Contribute to the evaluation of internship experiences, as well as to the formulation of the final assessment.

The tutor carries out his activity at the service of the training facility and is supported in clinical activities by qualified individuals operating in the services and trained in guiding students during their internships.

Training activities independently chosen by the student

Without prejudice to the student's freedom to choose from all the educational activities offered by the University, the Degree Course organizes, year by year, the offer of educational activities, which can be achieved through lectures, seminars, interactive courses in small groups, among which the student exercises his/her choice, up to the achievement of a total number of 6 CFU.

Due to their peculiarity, they constitute a cultural broadening and a personalization of the student's curriculum and are aimed at deepening specific knowledge and training aspects which optimize the preparation and training of the graduate Dietitian through:

- Adaptation to the student's personal interests;
- Extension of topics or internships not included in the core curriculum of the Integrated Courses;
- Openness to professional development experiences outside the hospital.

The Activity may also be based on participation in teaching activities at other Schools within the same University or in clinical internships.

Each proposed Activity is assigned a number of credits, assigned by the Faculty Council upon recommendation of the individual Faculty member based on the time commitment.

Students earn credits for each course only if they achieve the required predefined attendance rate. The corresponding credits will be earned by the student through an assessment; in the case of internships, this is subject to the submission of a final report.

Self-directed learning activities

Students are guaranteed the opportunity to dedicate themselves, for a number of hours established by the Degree Course and in any case not less than 50% of the overall

- Individual or small-group use, independently or as directed by instructors, of the teaching aids provided by the Degree Programme for self-learning and self-assessment, in order to achieve the established learning objectives. Teaching aids (texts, simulators, audiovisual materials, computer programs, etc.) will be located in spaces managed by the School;
- Internships at university facilities chosen by the student to achieve specific learning objectives;
- Personal study to prepare for exams.

Art. 9 - Attendance requirements

Attendance at all training activities is mandatory.

Attendance is verified by instructors using the assessment methods established by the Degree Course. A certificate of attendance for the mandatory teaching activities of a course is required for students to take the relevant exam. Students who have not obtained a certificate of attendance for at least 75% of the scheduled hours of each course and each course included in Integrated Courses are not admitted to take the exams. The certificate of attendance is placed in the student's transcript by the Course Chair. Students who have not obtained a certificate of attendance for at least 75% of the scheduled hours for each course of a given Integrated Course will be enrolled in the following academic year, even as a supernumerary student, as a repeater of the same year of the course, with the obligation to attend the courses for which they did not obtain a certificate. Students may repeat the same year of the course a maximum of two times, after which they will cease to be students.

Attendance arrangements for part-time students

Given the complexity and intensity of the teaching and learning activities, no other arrangements are foreseen for part-time students.

Art. 10 - Types of exams and assessments

Each Integrated Course, to which one or more scientific-disciplinary sectors contribute, gives rise to a single individual exam, with a grade expressed in thirtieths. The ongoing assessments count toward the final exam, provided they are taken in the same academic year. The schedule of ongoing assessments, the topics to be assessed, and the ways in which the assessment results will contribute to the exam grade are announced at the beginning of the Integrated Course.

Students who have obtained a certificate of attendance for all subjects and/or modules are admitted to the final exam of the Integrated Course. Furthermore, at the discretion of the Integrated Course Committee or the individual instructor, a written test may be required for admission to the oral exam, using a pool of pre-established quizzes or another method that ensures the objectivity and verifiability of the exam. If alternative methods to written tests are used for admission to the oral exam, the Degree Course will submit proposals that will become effective subject to approval by the Academic Senate.

The examination committees are composed of at least two professors from the integrated course. In the case of integrated courses with only one professor, the committee is supplemented by professors from related disciplines.

Internships are also assessed, as indicated in Article 8.

The assessment methods are defined by the professors responsible for each course

according to the following principles:

- a. The objectives and content of the assessment must correspond to the syllabus published before the start of the course and must be consistent with the teaching methodologies used during the course;
- b. The assessment of the student's acquisition of skills and attitudes is carried out through real and/or simulated practical tests.

The verification methods must be published together with the course programme.

Exam sessions:

The following sessions are scheduled:

- 1st session (winter): from the end of the first semester's teaching activities until the start of the second semester's courses: 3 exam sessions, January, February, March;
- 2nd session (summer): at the end of the second semester's teaching activities: 2 exam sessions, June and July;
- 3rd session (fall): from September 1st until the start of the courses: 2 exam sessions, September-October;
- 4th session (extraordinary): for students who are not on track for the exam, 2 exam sessions, April and November. Subject to compliance with attendance requirements and prerequisites, an exam may be taken in any exam session, starting with the one immediately following the end of the relevant course.

Students who fail an exam may retake it in the next session.

Art. 11 – Final test

In accordance with the Article 6, paragraph 3, of Legislative Decree No. 502/1992 and subsequent amendments, and Article 6 of the Interministerial Decree of February 19, 2009 (Determination of the Classes of University Degrees in the Health Professions), the final exam for the Dietitian Degree Program is equivalent to a state exam qualifying for professional practice. The final exam consists of the preparation of a paper and a demonstration of practical skills and is organized into two sessions at periods defined at the national level, by decree of the Minister of Universities and Scientific and Technological Research in agreement with the Minister of Health.

Students have 5 credits available to prepare for the final exam. The thesis topic can be:

- a. a. Compilation: analysis and discussion of a general or specific problem related to the Dietitian Degree Program using literature;
- b. b. Experimental: definition of a study topic and implementation of a specific research plan.

The student will be supervised by a faculty member of the degree program, called the Supervisor.

To be admitted to the final exam, the student must:

- have attended all courses and passed the relevant exams,
- have obtained a total of 180 credits (CFU),
- have submitted a specific application for assignment of the degree thesis to the President of the Degree Program in due time,
- have submitted a specific application to the Rector and any other required documents within the timeframe and according to the procedures established by the Student Affairs Office,

□ have submitted the required number of copies of the degree thesis to the Academic Affairs Office at least 15 days before the scheduled date of the defense.

According to the regulations governing participation in the Commissions for the final examinations of the Degree Courses in Healthcare Professions (issued with Rector's Decree no. 149 of February 25, 2014, and last amended with Rector's Decree no. 70 of January 14, 2025), the Commission for the final examination will be composed of the following:

President of the School of Medicine and Surgery or his/her Delegate;

- President of the Dietitian Degree Program Council;
- Internship Director of the Dietitian Degree Program;
- 6 faculty members;
- 2 members designated by the National Federation of Orders of Medical Radiology Technicians, Technical Health Professions, Rehabilitation and Prevention (FNO TSRM and PSTRP);
- Experts designated as representatives in the individual degree sessions by the Ministry of University and Research and the Ministry of Labor, Social Policies and Health, with the duties set forth in Article 7 of the Ministerial Decree of February 19, 2009. In the event of failure to designate the aforementioned ministerial-appointed members, the Rector may exercise substitute power;
- Secretary (without voting rights).

The faculty members of the aforementioned Committees should preferably be selected from among the speakers.

The members of the Committees will be appointed by the Rector upon proposal from the Degree Course Committee.

The dates of the meetings are communicated to the Ministries of Universities, Scientific and Technological Research, and Health, which may send experts as their representatives to the individual sessions. In the event of failure to appoint the aforementioned members, the Rector shall exercise the power of substitution.

- The degree grade, expressed out of 110, is determined by:
 - the arithmetic mean of the grades in the curricular exams;
 - thesis evaluation:
 - a compilation thesis, up to 6 points;
 - an experimental thesis, up to 11 points;
- honors will be awarded if requested by the supervisor and if the candidate has at least a starting grade of 100/110;
- an academic honor will be awarded to candidates with a starting grade of 105/110 and an experimental thesis certified by the supervisor.
- participation in the Erasmus program: 1 point for every 3 months of study abroad (maximum 3 points);
- achievement of honors: ≥ 6 : 2 points; ≥ 3 : 1 point

Art. 12 - Recognition of studies

The Degree Program, with the approval of the School Council or by delegation thereof, and in accordance with the procedures established by the University Regulations and the School of Medicine and Surgery, may recognize credits earned by students enrolling through transfers from other degree programs at Italian or foreign universities or institutions. The Degree Program provides guidelines for coordinating the curriculum studied there with those included in the Degree Program in Dietetics. Applications must

be submitted by September 5th and are effective starting the following academic year. Acceptance of the application is subject to the judgment of the Degree Program and the availability of places within the limited number of places. If applications exceed the available places, candidates will be admitted based on the order in which they are submitted. The applicant must attach appropriate certification of the course syllabus and successful completion of the courses to the application for credit recognition. A similar procedure must be followed by those requesting recognition of credits obtained in courses of study already completed at Italian or foreign universities or other institutions.

Exclusively in the case in which the student transfers between degree courses in the health professions belonging to the same professional profile, as well as to a different profile belonging to the same class, the share of credits relating to the same scientific-disciplinary sector directly recognized to the student cannot be less than fifty percent.

Pursuant to Article 5, paragraph 7 of Ministerial Decree No. 270 of October 22, 2004, professional knowledge and skills certified individually pursuant to applicable legislation, as well as other knowledge and skills acquired in post-secondary educational activities designed and implemented by the university, are recognized by the Degree Program Council for a maximum of sixty university credits, except for those who have obtained professional recognition for previous educational courses, pursuant to Law No. 42 of February 26, 1999.

The Degree Program Committee decides on the recognition of credits, the educational deficits, and the related enrollment in a given year of the program.

Residual educational deficits must be remedied through attendance and an exam, according to methods agreed upon by the Degree Program Committee. The final exam must still be taken.

Art. 13 - Organs

They are bodies of the Degree Course:

a. The President:

The President is a faculty member elected by the Degree Program Council. The President chairs the Council meetings; is responsible for the Program and represents the Program in academic and external bodies, in compliance with the Council's resolutions; sets and signs the agenda; and may appoint a Vice President.

The President is supported in carrying out his/her duties by a Vice President appointed by him/her, who assumes his/her duties in the event of absence or impediment.

b. The Course of Studies Council:

The Degree Program Council, established in accordance with the University Statute and Regulations, is composed of all the Degree Program faculty members and a student representative. It coordinates the teaching activities of the entire curriculum, having overall responsibility for the teaching planning and the activities of the Degree Program Faculty, ensuring a uniform distribution of the teaching load. It establishes the Quality Assurance Group and is also responsible for the provisions of the University Teaching Regulations.

The Degree Course of Studies appoints, upon the recommendation of its President,

"Integrated Course Coordinators" from among its faculty members. These coordinators are responsible for coordinating the schedule of classes and internships, monitoring student development, and maintaining close contact with faculty members in all disciplines. The Degree Course of Studies also appoints, again upon the recommendation of its President, a "Director of Internship Activities," a faculty member with the specific professional profile of the Degree Course of Studies, based on a curriculum that takes into account the level of training within the professional profile of "Dietician." This position lasts for three years. The Director of Internship Activities is responsible for organizing and implementing professional development activities and integrating them with other training activities included in the curriculum. He or she regulates student access to the facilities hosting internship activities and helps identify suitable services for such activities, maintaining close contact with faculty members in all disciplines.

c. Quality Assurance Management Group

The Degree Course's Quality Assurance Management Group is made up of seven members, including two student representatives, one representative of the School of Medicine's administrative staff, the President, the Vice President, the Internship Director, and one faculty representative. The group ensures specific attention to the various issues students face as they progress through their academic career. The Quality Assurance Group meets, in person or online, at least biannually, as well as in response to specific needs, including those related to the deadlines for preparing documentation required by the Ministry of Education, University and Research (MIUR).

Art. 14 - Effectiveness/efficiency evaluation

The Degree Programme is subject to an annual evaluation regarding:

- the organizational efficiency of the Degree Programme and its teaching facilities;
- the quality and quantity of services made available to students;
- the ease of access to information relating to every area of teaching;
- the effectiveness and efficiency of analytically considered teaching activities, including those aimed at assessing student learning;
- faculty compliance with the resolutions of the Degree Programme Council;
- faculty teaching performance as judged by students;
- the quality of teaching, particularly the use of informative and audiovisual teaching aids and the organization of student tutoring;
- the average academic performance of students, determined based on the consistency of their curriculum and the results achieved throughout their studies.

The Degree Course, in agreement with the University Evaluation Committee, establishes the criteria, defines the operating methods, and establishes and applies the most suitable tools for evaluating the above-mentioned parameters and governing the training processes to ensure continuous improvement, as required by the quality assessment models.

The evaluation of the commitment and teaching activities carried out by teachers is brought to the attention of individual teachers, discussed within the Degree Course, and also taken into account for the allocation of resources.

The Degree Course, also in collaboration with Dietetics Degree Programs at other locations, plans and conducts objective and standardized assessments of the overall

knowledge acquired and retained by students throughout their learning process (progress tests). These assessments are aimed exclusively at evaluating the effectiveness of the teaching and the students' ability to retain the information and rational models acquired during their studies.

Art. 15 - Portal

The School of Medicine has a website containing all the information on the School and the CCdL useful to Students and Teaching Staff and ensures the widest possible dissemination of the relevant address <http://>