Admission requirements

To become a dietitian, you must do a Bachelor of Science (BSc) degree (four years of study) focusing on subjects like therapeutic and community nutrition and food service.

In order to study for a BSc Dietetics you will need:

- Minimum statutory National Senior Certificate (NSC) requirements for degree entry must be met.
- > An Admission Point Score (APS) of 38.
- > A rating of 3 (40-49%) or higher for your home language or first additional language (English, Afrikaans or isiXhosa).
- ▶ Mathematics 5 (60 69%)
- ▶ Physical Science 5 (60 69%)

Applicants with an APS of between 28 and 37 may be referred for testing. Students who have a National Certificate (Vocation) or Senior Certificate should consult the Admission Office.

for tomorrow

Faculty Health Sciences

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Dietetics

Nelson Mandela Metropolitan University



Our food should be our medicine and our medicine should be our food - Hippocrates

Study Dietetics

With nutrition acknowledged as a key to the future of modern medicine, dietetics is one of the world's fastest-growing professions. It's also a career in which you can make a difference by providing communities with knowledge and advice on nutrition to improve quality of life.

Today, with so much misinformation about foodstuffs in the marketplace, the importance of the role of dietitians is even more critical.

At Nelson Mandela Metropolitan University (NMMU), the Bachelor of Science degree in Dietetics trains competent and ethical dietetics professionals who will contribute to the medical therapeutic, community nutrition and specialised food service sectors.



Careers

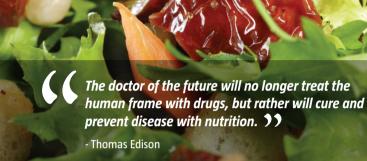
Dietitians have become increasingly important in both the private and public sectors. They work in various settings:

Private practice and therapeutic settings > They consult clients / patients on nutrition therapy and / or work in a hospital as part of a health care team. They can also have private practices with attention to sport, babies and / or senior citizens.

Industry > They share their expertise by working in the field of health care, food or pharmaceutical industries.

Community > They work in community health facilities providing nutrition therapy for specific health conditions; promote healthy eating and monitor and manage food services in institutions e.g. schools and homes for the aged.

Food management ► They manage the provision of healthy and specialised diets in health care facilities, correctional services, welfare care facilities and schools.



Course curriculum

Year 1

- Mechanics and Thermodynamics
- Electricity, Optics and Atomics
- Chemistry General
- Chemistry I (Organic)
- Coping Skills (Psychology)
- Applied Health Psychology
- Computing Fundamentals 1.1
- Food Service 1
- Nutrition I

Year 2

- Biochemistry for Dietetics
- Microbiology for Dietetics
- Physiology I
- Food Service II
- Nutrition II



Professional body

Dietitians register with the Health Professions Council of South Africa.

International comparability

This BSc Dietetics degree compares favourably to similar qualifications internationally. Graduates may be eligible for registration with relevant professional regulatory bodies in the United Kingdom, USA, Canada, Australia and New Zealand after presenting course outlines to the application bodies and/ or writing the required entrance exams.

Year 3

- Pharmacology and Chemical Pathology
- Food Service III (4 weeks work-based learning)
- Entrepreneurship
- Therapeutic Nutrition I
- Community Nutrition I
- Research Methodology

Year 4

- > Food Service IV (4 weeks work based learning)
- ▶ Applied Ethics & Law in Dietetics
- Therapeutic Nutrition II (10 weeks work based learning)
- Community Nutrition II (10 weeks work based learning)
- Treatise

