



PROGRAM SPECIFICATION

BACHELOR IN NUTRITION AND HEALTH (BNH) FACULTY OF MEDICINE, PUBLIC HEALTH AND NURSING UNIVERSITAS GADJAH MADA

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| 1 | Awarding Body/ Institution | Universitas Gadjah Mada (UGM) |
| 2 | Teaching Institution | Department of Nutrition and Health Faculty of Medicine, Public Health and Nursing |
| 3 | Program Title | Bachelor in Nutrition and Health (BNH) |
| 4 | Name of Final Award | Bachelor of Science in Nutrition (<i>S.Gz/ Sarjana Gizi</i>) |
| 5 | Year of Establishment | 2003 |
| 6 | Detail of Accreditation | Accredited by National Accreditation Board of Higher Education (<i>BAN-PT</i>), Ministry of Research, Technology and Higher Education: <ul style="list-style-type: none">• Accredited as B in 2009 – 2014• Accredited as A in 2014 – 2019 |
| 7 | Program Educational Objective | BNH UGM was established to produce Bachelor of Science in Nutrition who has scientific and practical ability in 3 principal areas of competencies (i.e. clinical nutrition, community nutrition and food service management) as a professional nutrition and health provider to overcome nutritional problems in Indonesia. |
| 8 | Graduate Profiles | 1. Nutrition care provider 2. Community nutrition program manager 3. Food service manager Generally known as a nutritionist or dietitian |
| 9 | Expected Learning Outcomes (ELO) | 1. Able to show ethical and professional behavior in education and apply them in nutrition practice. (ELO 1) 2. Able to explain basic theories of nutrition, food, biomedicine and health sciences. (ELO 2) 3. Able to organise nutritional care in individual, group, and |

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| | community under healthy and specific condition as part of interprofessional collaboration based on evidence. (ELO 3) |
| | 4. Able to organise large scale food service by using science and technology. (ELO 4) |
| | 5. Able to organise nutrition and health project including promotive, preventive, curative, and rehabilitative approaches based on evidence. (ELO 5) |
| 10 Curriculum | To educate graduates with the expected profile, BNH designed a curriculum that suits the needs of the community and stakeholders with reference of relevant subject benchmarks. BNH is currently implementing the new version of curriculum i.e. Curriculum 2016 which starts on August 2016. Subjects/ courses in the curriculum are the embodiment of the learning outcomes. |
| 11 Curriculum Map | The courses that are encompassed in the curriculum are based on the expected learning outcomes (ELO) as well as the level of competence required to achieve related ELOs. The curriculum map is presented in the appendix. |
| 12 Relevant Subject Benchmark | The curriculum was designed by referring to a) national regulation on education: Indonesian Qualification Framework (IQF) and Minister Decree on Standard of National Higher Education/ SNPT); b) Core Curriculum (2015 version) issued by Association of Indonesian Nutrition Education Institution/ AIPGI;c) Stakeholders' Tracer Study; d) results of benchmarking with similar program in Universiti Putra Malaysia (UPM) and Flinders University, Australia. |
| 13 Main support for students in the learning process | <ol style="list-style-type: none"> 1. Qualified and experienced lecturers who have qualification of master's, doctorate's and register dietitian and/or expert practitioners 2. Provision of up-to-date lecture materials/ modules and e-learning platform 3. Students' guidance by academic supervisors and Academic Services and Student Affairs at the department and faculty 4. Implementation of assistance and guidance for practical/lab and field work as well as final project/ thesis completion 5. Integrated facilities under the Faculty of Medicine, Public Health and Nursing UGM including class and computer rooms, laboratories, library, academic hospital of UGM and network hospitals of the faculty (mainly Dr. Sardjito General Hospital Yogyakarta) for students' practical work placement 6. Various scholarships and grants that encourage student's achievement |
| 14 Admission | <p>Criteria of admission of BNH students:</p> <ol style="list-style-type: none"> 1. High school graduate in natural science 2. Not suffering from colour-blindness or having physical and verbal disability 3. Pass the admission test from UGM <p>Further information about the entrance examination system can be accessed through the website http://www.um.ugm.ac.id</p> |

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| 15 | Teaching-Learning Strategies | <ol style="list-style-type: none"> 1. Lecture (combined conventional lecture using power point presentation, whiteboard and multimedia/video) 2. Tutorial (small group discussion with one tutor and 9 to 12 students) 3. Practical/laboratory work 4. Paper assignment and report (group or individual) 5. Oral Presentation (group or individual) 6. Field visit 7. Clerkship/field work including case study and projects 8. Research and thesis writing |
| 16 | Assesment Tools | Midterm exam, final exam, practical exam, individual assignment, group work, written and oral presentation |
| 17 | Program Structure and Content | <p>Program scope consists of:</p> <ol style="list-style-type: none"> 1. Basic Nutrition and Nutrition-related Science: mastering the basic knowledge/ concepts of nutritional science, biomedical science and food science in a system related to health and nutrition in human as well as non-biological component of science (e.g. social-humanities science) related to nutrition and health. 2. Human Nutrition: student will have ability to integrate basic science that they received from the first phase to solve problem related to human nutrition in healthy individual. 3. Application in Nutrition and Dietetics: students will have ability to assess nutrition problems; identify diagnosis; plan, implement, monitor and evaluate intervention/ programs in specific conditions in individu and community including providing nutrition education/ counselling and organising a large scale food service activities according to professional ethics. <p>The academic program is delivered in form of courses:</p> <ol style="list-style-type: none"> 1. Mandatory courses = 132 credits 2. Interprofessional Education Course = 7 credits 3. Elective courses = 22 credits <p>Total = 149 credits</p> |
| 18 | Method of Evaluation and Improvement of the Quality and Standards of Learning Process | <ol style="list-style-type: none"> 1. Internal feedbacks from students' evaluation for all courses in every semester, tracer study of alumni 2. External feedback from the faculty: annual internal quality auditing/ AMI 3. Upgrading capacity of academic staffs through formal and informal education 4. Updating of academic manual procedures, teaching materials/media and modules 5. Application of Information and Communication Technologies / ICT and Student Centered Learning/ SCL method 6. Facilitating academic activities inside and outside the university that supports development of student quality through seminars, conferences, Student Creativity Program/ PKM, training and benchmarking. |
| 19 | Graduation | Cumulative Achievement Index (GPA) of 2.50, has got no "E" mark |

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| | criteria | and "D" mark $\leq 25\%$ of the total credits, has completed the Thesis and submitted revisions, no negative remarks on Professional Behavior. |
| 20 | Revised Date of Program Specification | January 2, 2018 |

Yogyakarta, January 2, 2018

Head of Undergraduate Program

Dr. Siti Helmyati, DCN, M.Kes

Universitas Gadjah Mada