



2022 Framework Study Plan in brief

Bachelor of Science HES-SO in Nutrition and Dietetics

The course in brief

The Bachelor of Science HES-SO in Nutrition and Dietetics offers a 3-year generalist education with 180 ECTS. It is offered at the Geneva University of Applied Sciences (HEdS-Genève).

Modern and diversified teaching methods

Students are encouraged to be active actors in their education through teaching and evaluation methods which support the skills development, autonomy and reflexivity.

A skills-based approach

The skills-based approach reinforces Autonomy, Sense of Responsibility and Reflexibility, Commitment and Employability dimensions by referring “what dietician student should be able to do at the end of his/her course”. The education is built looking to the Standard of Requirements for 7 different worker’s role in the Health sector.

Development of a Transversal and Cross-Professional Expertise

Great importance is given to the development of knowledge and competences related to different profiles in the Health sector. Classes are dedicated to themes like: Scientific methodology, Bachelor’s Thesis, Swiss Health System, Digitalization, Sustainability and Cross-Professionalism.

A work-study program

The education is structured around the principle of integrative work-study. Students alternate periods of learning at school with operational sessions inside the professional environment. The practical training span over 30 weeks in the field where they have the possibility to challenge the education methodology applied, boost the efficiency of their learning and develop a professional mindset.





Teaching axis areas: Education identity card

The Bachelor of Science HES-SO in Nutrition and Dietetics program is built around 7 teaching axes:

Human diet and nutritional physiology

This area concerns the physiology of nutrition as well as the diet and nutritional needs of individuals and healthy populations at all ages and in particular situations.

Food, production, processing and composition

This teaching area concerns food, its production, processing and the impact of technologies on food composition and nutritional value, with a view to social, economic and environmental sustainability.

Dietary behavior and consumption ways

This area concerns the physiological, psychological, environmental and social determinants of dietary behavior as well as the study of trends and food consumption ways.

Dietetics, preventive and therapeutic nutrition

This area concerns physiopathology and its impact on nutritional needs, nutritional assessment, nutritional diagnoses formulation, nutritional treatments and their monitoring.

Preventive and therapeutic nutritional interventions

This area concerns preventive or therapeutic nutritional interventions design and implementation, integrating knowledge and techniques for behavior changing at the individual or population level.

Research and nutritional epidemiology

This area covers methodologies commonly used in research, evidence-based practice, including critical analysis of the scientific literature, nutritional epidemiology and biostatistics.

Professional embedding

This area concerns intra and interprofessional positioning, professional posture, integration into the social and health care system and the job market, while preserving the quality and safety of care.

Nutrition and Dietetics Course Schedule

