

**CERTIFICATE SUPPLEMENT (\*)  
SPAIN**

1. TITLE OF THE CERTIFICATE (original language: ES)

TÉCNICO SUPERIOR EN DIETÉTICA

2. TRANSLATED TITLE OF THE CERTIFICATE (language: EN)

ADVANCED EXPERT IN DIETETICS

This translation has no legal status

3. PROFILE OF SKILLS AND COMPETENCES

General competence

Design diets suited to individuals and/or groups and control the quality of human nutrition, analysing feeding behaviour and nutritional requirements; programme and implement educational activities to improve feeding habits, under appropriate supervision.

Competence units

1. Organising and managing, at the appropriate level, the relevant work area within the unit/office.
2. Designing and monitoring diets suited to individuals and groups in accordance to their nutritional requirements.
3. Designing and monitoring diets suited to patients and groups in accordance to their specific pathology.
4. Controlling and monitoring the qualitative composition of food in order to determine its hygienic and dietetic quality.
5. Monitor the preservation, handling and transformation of food for human consumption.
6. Promoting the health of individuals and communities through nutritional education based on health promotion and education activities.

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

Occupations or jobs:

Expert in dietetics and nutrition. Dietitian. Food manager in catering companies. Expert in food hygiene. Nutritional adviser. Health educator.

**(\*) Explanatory note**

This document is designed to provide additional information about the specified certificate and does not have any legal status in itself. The format of the description is based on the following texts: Council Resolution 93/C 49/01 of 3 December 1992 on the transparency of qualifications, Council Resolution 96/C 224/04 of 15 July 1996 on the transparency of vocational training certificates, and Recommendation 2001/613/EC of the European Parliament and of the Council of 10 July 2001 on mobility within the Community for students, persons undergoing training, volunteers, teachers and trainers.

The body awarding this Certificate Supplement may leave blank any box considered not to be applicable.

## 6. OFFICIAL BASIS OF THE CERTIFICATE

<b>Name and status of the body awarding the certificate</b> MINISTERIO DE EDUCACIÓN, CULTURA Y DEPORTE  (Central Government)	<b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b> MINISTERIO DE EDUCACIÓN, CULTURA Y DEPORTE (Central Government) COMPETENT BODY IN THE AUTONOMOUS COMMUNITY (Autonomic Government)
<b>Level of the certificate in the awarding country</b> Advanced Vocational Training (CNED 51 H– Advanced Specific Vocational Training and equivalents, Plastic Arts and Design, and Sports)	<b>Grading scale / Pass requirements</b> Basic regulation of the Ministry of Education, Culture and Sports of 21 July 1994. Occupational modules: graded from 1 to 10 (5 is pass). Training at work: pass / fail. Continuous assessment system.
<b>Access to next level of education/training</b>  <ul style="list-style-type: none"> <li>- Teacher (all majors)</li> <li>- Social Education Diplomaed Specialist.</li> <li>- Nursery Diplomaed Specialist.</li> <li>- Physiotherapy Diplomaed Specialist</li> <li>- Speech Therapy Diplomaed Specialist.</li> <li>- Chiropody Diplomaed Specialist.</li> <li>- Occupational Therapy Diplomaed Specialist.</li> <li>- Social Work Diplomaed Specialist.</li> </ul>	<b>International agreements</b>
<b>Legal basis</b> General Organic Law of the Educational System 1/1990 of October 3, Organic Law 5/2002 of June 19 on Qualifications and Vocational Training, Royal Decree 676/1993 of May 7, Royal Decree 777/1998 of April 30. ROYAL DECREE 536/1995, of April 7 (BOE 02.06.95).	

## 6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Description of vocational education and training received	Percentage of total programme (%)	Duration <i>hours/weeks/months/years</i>
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\* At Secondary Education Centres or approved training centres, including training modules of a theoretical-practical nature and Training at Work.

- BALANCED NUTRITION
- FOOD CONTROL
- DIETETIC THERAPY
- HEALTH EDUCATION AND PROMOTION OF HEALTH
- PATHOPHYSIOLOGY APPLIED TO DIETETICS
- TRAINING AT WORK
- OCCUPATIONAL TRAINING AND GUIDANCE
- MICROBIOLOGY AND FOOD HYGIENE
- ORGANIZATION AND MANAGEMENT OF WORK IN THE AREA ASSIGNED WITHIN THE DIETETICS UNIT/OFFICE
- RELATIONSHIPS IN THE WORKING ENVIRONMENT

	<i>Total duration of the education/ training leading to the certificate</i>	2000 hours
<b>Entry requirements</b> Holding the Certificate in Post-Compulsory Secondary Education (Bachillerato) or holding the corresponding certificate of the entry examination.		
<b>Additional information</b> More information available at: <a href="http://www.educacion.es">http://www.educacion.es</a>		

