Faculty of
Life Sciences

Nutrition and Dietetics

RPC-SO-09-No.264-2021

espol®

Bachelor of

Nutrition and Dietetics

Applicant Profile

In the Bachelor's degree program in Nutrition and Dietetics, we seek observant, critical, reflective, analytical, tenacious, cooperative, honest students who are committed to public health and possess basic knowledge of life sciences and mathematics. Additionally, they should have manual skills and be willing to work both independently and as part of collaborative groups to serve and help the population.

Professional Skills

After five years of study, you will be capable of:

- Improving the quality of life through nutritional education, healthcare, dietary planning, research, and innovation of nutraceuticals that alleviate, correct, or prevent problems related to nutritional status in our environment.
- Providing comprehensive care to the healthy population and particularly to vulnerable groups such as pregnant women, children under five years old, and the elderly by promoting healthy eating habits and lifestyles.
- Determine the dietary-nutritional treatment of patients with chronic diseases such as obesity, diabetes, hypertension, dyslipidemia, and renal insufficiency among others.

Employability

Within the professional field, a graduate in Nutrition and Dietetics has the skills and abilities to work in various areas such as:

- Public and private health service centers (hospitals, clinics, restaurants, among others).
- Organizations for planning and developing public policies in nutrition.
- Organizations dedicated to formulating nutritional intervention projects and public health research.
- Food industries and the creation of small and medium-sized healthy food enterprises (Caterings).
- Gyms, sports centers, and high-performance centers.
- Comprehensive gerontological care services.
  Private practice.
- Determining the dietary-nutritional treatment of patients with chronic diseases such as obesity, diabetes, hypertension, dyslipidemia, renal failure, among others.
- Institutions dedicated to research, coordination, and support of food interventions.

Curriculum

LEVEL 100 - I

- GENERAL CHEMISTRY
- PROBLEM SOLVING
- MATHEMATICS
- NUTRITIONAL ANTHROPOLOGY
- CULINARY TECHNIQUES
- ENGLISH I

LEVEL 100 - II

- GENERAL BIOLOGY
- ORGANIC CHEMISTRY
- PROGRAMMING FUNDAMENTALS
- HUMAN MORPHOPHYSIOLOGY I
- LEGISLATION AND FOOD SOVEREIGNTY
- COMMUNICATION
- ENGLISH II
- BIOCHEMISTRY
- NUTRITIONAL FOOD ANALYSIS
- STATISTICS
- CELLULAR AND MOLECULAR BIOLOGY
- HUMAN MORPHOPHYSIOLOGY II
- ARTS, SPORTS AND LANGUAGES ELECTIVE COURSES
- ENGLISH III

LEVEL 200 - II

- HUMAN NUTRITION AND METABOLISM
- DIETETIC TECHNIQUES
- BIOSTATISTICS
- GENERAL MICROBIOLOGY
- LIFE SCIENCE RESEARCH
- BIOETHICS
- ENGLISH IV

LEVEL 300 - I

- PHARMACOLOGY AND NUTRITION
- NUTRITION THROUGH THE LIFE CYCLE I
- NUTRITIONAL ASSESSMENT I
- EPIDEMIOLOGY AND PUBLIC HEALTH
- ENTREPRENEURSHIP AND INNOVATION
- HUMANITIES ELECTIVE COURSES
- ENGLISH V

LEVEL 300 - II

- CLINICAL NUTRITION I
- NUTRITION THROUGH THE LIFE CYCLE II
- NUTRITIONAL ASSESSMENT II
- BASIC DIET THERAPY
- COMMUNITY HEALTH
- SUSTAINABILITY SCIENCE

LEVEL 400 - I

- CLINICAL NUTRITION II
- FOOD AND NUTRITIONAL TOXICOLOGY
- SPORTS NUTRITION
- ADVANCED DIET THERAPY
- FOOD SERVICES
- NUTRITIONAL COUNSELING
- TRENDS IN NUTRITION

LEVEL 400 - II

- CLINICAL NUTRITION III
- SUPERVISED PRACTICE
- NUTRITION AND DIETETICS CAPSTONE COURSE

Fun facts...

Under the Nutrition and Dietetics degree program, National agreements have been forged with the Ministry of Public Health, allowing students to develop real-life practices under the supervision of their instructors.

Courses of Instruction - Nutrition and Dietetics

GENERAL CHEMISTRY

Credits: 3 Code: QUIG1032

General Chemistry is a theoretical-practical course aimed at the basic training of professionals in the areas of Engineering and Natural Sciences, which provides a scientific basis of the matter and its interactions, and seeks to develop in students the ability to solve problems related to the content of the subject. It begins with an Introduction to Thermochemistry, then the analysis of the physicochemical properties derived from the state of aggregation of matter: liquids, solids and solutions, the study of the Kinetics and Equilibrium of reactions and solubility.

PROBLEM SOLVING

Credits: 3 Code: INDG1033

In this course, students apply the Design Thinking methodology to identify, analyze real-life problems or needs, to design innovative solutions. Students work in multidisciplinary teams to present solution proposals that add value to customers/users from private companies, public organizations and non-profit organizations.

MATHEMATICS

Credits: 3 Code: MATG2007

Mathematics is a basic course aimed at the training of professionals in Archeology, Nutrition and Tourism. His program comprises four units: logic and sets, real numbers, and systems of equations, real variable functions, and plane and space geometry. Each unit analyzes the theoretical foundations and their application in problem solving.

NUTRITIONAL ANTHROPOLOGY

Credits: 2 Code: MEDG2012

The Nutritional Anthropology course is the first professional training subject that studies the evolutionary, sociocultural and behavioral perspectives of food and nutrition in Ecuador and the world. In addition, the interaction of each behavior and the impact of diet on the development and nutritional health of individuals are analyzed. On the other hand, the ecological model for nutrition that helps in the understanding and modeling of the interactions between human beings and food is described.

CULINARY TECHNIQUES

Credits: 2 Code: NUTG2043

The Culinary Techniques course is the first professional training subject that provides students with a theoretical and practical approach to food handling and preparation. This course covers general aspects of food and its classification based on origin and food groups. It also reviews basic food handling standards and their importance in the preparation of safe (wholesome) food. Finally, theoretical knowledge is applied in the laboratory, where basic culinary techniques are reproduced, and the physical and organoleptic changes in food are observed.

ENGLISH I

Credits: 2 Code: IDIG1006

This basic and general education subject presents grammatical structures to produce a simple paragraph based on a writing program. Additionally, it allows the identification of a specific argument in oral and written communication. It also considers learners' personal opinions about different topics related to social, academic, and professional aspects. It includes the necessary vocabulary to make comparisons between present and past, books or movies description, creation of simple students' profile, opinions about inventions, formal apologies and tell past events.

GENERAL BIOLOGY

Credits: 2 Code: BIOG1022

The course of General Biology belongs to the basic subjects and is aimed at students who are in the first year. It addresses the study of living beings, from the organization and properties of biological macromolecules to the structure, function and composition of prokaryotic and eukaryotic cells. Additionally, there is a unit comprising an overview of cellular metabolism. Subunits involving the examination of the functions performed by the organelles are also included. This program also incorporates the study of genetic material, how it is inherited and its role for the observable characteristics of each living being. Techniques and methods of analysis of experimental data, case studies and application of the scientific method and critical thinking are used, which are essential for the understanding of biological sciences in its trasnversal fields

ORGANIC CHEMISTRY

Credits: 2 Code: QUIG1035

Organic Chemistry is a course for Biology, Nutrition and Dietetics, Food, Agriculture, and Aquaculture students. This course studies the principal rules of IUPAC nomenclature for the naming of organic compounds; also includes the study of the structures, properties, and reactions of organic compounds with a wide interest in several industries. Active learning, discussion, and problem-solving in the laboratory are part of the course teaching methodology, which contributes to the development of skills for the design and execution of laboratory tests.

PROGRAMMING FUNDAMENTALS

Credits: 3 Code: CCPG1043

The course presents students with strategies to solve common problems in various professional fields through the design and implementation of solutions based on the use of a programming language. It covers the basic principles so that the student can read and write programs; emphasizing the design and analysis of algorithms. In addition, it introduces students to the use of development and debugging tools.

HUMAN MORPHOPHYSIOLOGY I

Credits: 2 Code: MEDG2018

In this professional training course, the structure and organization of the human body are studied, as well as the medical terminology related to principles of support, movement and maintenance of the body. The physiology of the regulation mechanisms of the organs is also addressed with a basic clinical approach for the understanding of the pathophysiological processes present in clinical entities secondary to the alteration of the fulfillment of their vital functions.

LEGISLATION AND FOOD SOVEREIGNTY

Credits: 2 Code: MEDG2017

This course studies the national and international food laws and regulations on the production, marketing, and promotion of food. It also analyzes the legal framework and international agreements that guarantee fairness in marketing from the producer to the consumer. On the other hand, the food and nutritional security situation is analyzed in an internal and external context. It also studies the strategies to contribute to the improvement of the quality of life of the most vulnerable sectors.

COMMUNICATION

Credits: 2 Code: IDIG2012

In this subject, we study the development of the academic prosumer profile of the students, which should be consolidated throughout each individual's life, based on the processing of complex, holistic, and critical thinking. We aim to foster understanding and the production of academic knowledge through rigorous analysis of realities and readings from various academic/scientific sources.

ENGLISH II

Credits: 2 Code: IDIG1007

This subject of basic formation and general education presents the grammatical structures for the production of an academic paragraph, through the development of the writing program in a transversal way. In addition, it allows the identification of specific arguments in oral and written communication, considering the production of one's own criteria on different topics of a social, academic or professional nature. The necessary vocabulary is also applied to refer to the different forms of communication, share work experiences and the use of digitl technology, tell short stories about interpersoanl relationship and personalities, and comment on the future of the environment.

BIOCHEMISTRY

Credits: 2 Code: BIOG1024

The biochemistry course is aimed to serve transversally to students of careers with a biological nature. It includes an introduction to biochemistry and the principles of bioenergetics. The dynamics of the metabolic processes of the main biomolecules that allow the development of life are studied. Each metabolic pathway is described in chemical and enzymatic terms, the energy requirements and energy sources are demonstrated, and it concludes with the description of the regulatory mechanisms of the different pathways. Additionally, the biosynthesis and degradation routes of each of the biomolecules are described: carbohydrates, lipids and nitrogenous compounds (proteins), for a better understanding of the origins of life on earth.

NUTRITIONAL FOOD ANALYSIS

Credits: 2 Code: MEDG2013

This course studies the composition of foods and their qualitative and quantitative analytical techniques for the elaboration of nutrition facts tables. In addition, it analyzes the nutritional information of foods for the assessment of their components. Finally, the specifications of food nutritional labeling are studied as a guide for the integration of knowledge.

STATISTICS

Credits: 2 Code: ESTG2004

The Statistics course provides students with the basic knowledge that will help them convert a data set into useful information for making decisions in scenarios of uncertainty. It encompasses different methods of tabulation and data analysis, the introduction of the concept of probability as a measure of uncertainty and mathematical models of discrete and continuous random variables. Additionally, analysis techniques such as regression and hypothesis testing of population parameters are included.

CELLULAR AND MOLECULAR BIOLOGY

Credits: 2 Code: BIOG1021

Molecular and Cell Biology Course study topics such as biological process at cellular and molecular level. It makes a review of cellular chemistry, Molecular Biology dogma central process, cellular membrane structure and cellular signal transduction process. By activities in the laboratory, it makes some review methodologies nowadays applied to nucleic acid, genes and genomes studies. Finally, using the critical and logical thinking, the course integrates various aspects which lead to dilute the cellular and molecular processes that govern the different biological systems.

HUMAN MORPHOPHYSIOLOGY II

Credits: 2 Code: MEDG2019

This professional training course,addresses the studyof structure and function of regulatory organs of digestion and body balance necessary for the identification of clinical alterations during professional practice.

ENGLISH III

Credits: 2 Code: IDIG1008

This subject of basic instruction and general education presents grammatical topics for the elaboration of an outline and a structured composition, through the development of the writing program in a transversal way. In addition, it allows the identification of arguments in oral and written communication on contemporary and academic topics. Additionally, appropriate vocabulary is applied to discuss issues related to different cultures, places where we live, everyday news, entertainment media, and past and future opportunities.

HUMAN NUTRITION AND METABOLISM

Credits: 3 Code: NUTG2041

In this course aimed at nutrition and dietetics students, the necessary knowledge is taught to understand the scientific bases of nutrition and its relationship with health. Additionally, macronutrient and micronutrient metabolism processes that allow the homeostatic balance of the human body are analyzed.

DIETETIC TECHNIQUES

Credits: 2 Code: NUTG2042

The subject of Dietary Techniques belongs to the professional training unit in which the different food groups are studied based on their structure and nutritional composition. Including the bioavailability of nutrients and the conditions required for their increase. In addition, the appropriate preparation and cooking methods for each food group are studied, as well as the physical-chemical changes that these generate in food, in order to preserve and enhance the nutritional and organoleptic properties of the food preparations that are made.

GENERAL MICROBIOLOGY

Credits: 2 Code: BIOG1028

General Microbiology is designed for undergraduate students; it covers the study of microorganisms and their main physiological, nutritional, metabolic and reproductive characteristics, as well as, the different biochemical processes carried out inside the microbial cell during energetic performance.Assisted by practical sessions, this module allows the development of useful abilities that would help the students to separate and recognise different types of microorganisms by phenotypic and molecular methods, serving as a powerful tool for biotechnological applications.

LIFE SCIENCE RESEARCH

Credits: 2 Code: BIOG1026

The course aims to develop student´s skills and competences related to the development of the scientific method within the field of life sciences, through knowledge of the theoretical foundations and processes of scientific such as elaboration of the theoretical framework, formulation of hypotheses, objectives and research variables that allow the development of protocols and data processing, as well as processes of generation, circulation, communication and management of scientific knowledge and its social and ethical impact in the context of current science and society.

BIOETHICS

Credits: 2 Code: NUTG2026

The Bioethics subject is professionally oriented in which the ethical aspects of life sciences are presented, considering human beings as research subjects. The historical facts that promoted the formulation of ethical standards for research with human subjects such as the Nuremberg Code, Declaration of Helsinki, Belmont Report, and CIOMS Guidelines are studied. Finally, the application of international and local standards in the context of scientific development in Ecuador is discussed.

ENGLISH IV

Credits: 2 Code: IDIG1009

This subject of basic formation and general education, presents the grammar structures to produce a persuasive essay, through the transversal development of the writing programme. In addition, it allows students to identify specific arguments in the oral and written communication, as well as, to express their own opinions about different topics of social, academic, or professional fields. It also includes the necessary vocabulary to stablish a conversation, narrate situations of their environment, activities to reach their goals, analyze cause and effect and personal and professional opportunities.

PHARMACOLOGY AND NUTRITION

Credits: 2 Code: MEDG2016

In this professional formation course, the system of drug-food interactions is studied, as well as the effect of drugs on the nutritional status of the individual in the life cycle, to be considered in the follow up of the treatment of the main pathologies of nutritional origin. In addition, pharmacological guidelines established by different health entities worldwide are reviewed as tools for the integration of knowledge.

NUTRITION THROUGH THE LIFE CYCLE I

Credits: 3 Code: NUTG2036

In this course aimed at nutrition and dietetics students, food consumption standards and nutritional recommendations are studied based on the physiological changes that occur in the stages of school age, puberty, adolescence, adulthood, and old age. Additionally, the factors that influence the pattern of food consumption are addressed, as well as the impact of malnutrition on the health of the individual.

NUTRITIONAL ASSESSMENT I

Credits: 2 Code: NUTG2029

This course addresses the Nutritional Care Process as a standardized model for the provision of services and care in nutrition and dietetics. Likewise, it delves into the systematic process of collecting and interpreting anthropometric, biochemical, clinical and dietary information that describes the integral nutritional status of an individual and identifies health problems with a nutritional basis.

EPIDEMIOLOGY AND PUBLIC HEALTH

Credits: 2 Code: MEDG2015

Epidemiology and Public Health is a subject of professional formation, which provides training on the distribution and determinants of health prevalence at local and global levels. It also addresses the study of national and international policies and programs that promote the control of non-communicable diseases and the promotion of individual and collective health in Ecuador.

ENTREPRENEURSHIP AND INNOVATION

Credits: 3 Code: ADMG1005

This transversal course addresses the conditions required to innovate and the process associated with developing an innovation from an entrepreneurial point of view. Subsequently, topics such as the identification of opportunities, value creation, and prototyping and validation of products/services proposals are reviewed, as well as the elements of the business model and financial considerations that are essential for the feasibility and adoption of an innovation. Finally, entrepreneurial competences and process associated with the development and adoption of an innovation are studied.

ENGLISH V

Credits: 2 Code: IDIG1010

This general education and foundational course provides students with the necessary structures for producing a persuasive essay through a cross-curricular writing program. It also enables the identification of specific arguments in both oral and written communication, fostering the development of personal viewpoints on social, academic, or professional issues. In addition, students apply the appropriate vocabulary to engage in discussions about decision-making, daily life and household changes, financial challenges, as well as moral dilemmas and achievements throughout their personal, academic, and professional lives.

CLINICAL NUTRITION I

Credits: 3 Code: NUTG2032

This professional course provides knowledge related to origins, diagnostic criteria, pathophysiology, medical-nutritional treatments about chronic noncommunicable diseases that affect the individual's health status for the application of the nutritional care process.

NUTRITION THROUGH THE LIFE CYCLE II

Credits: 3 Code: NUTG2037

In this course, it is presented to the students of Nutrition and Dietetics, the dietary and lifestyle factors that affect nutritional health in the life cycle such as pregnancy, postpartum, breastfeeding, infancy and childhood up to 5 years of age. In addition, it covers national and international maternal and child health care guidelines.

NUTRITIONAL ASSESSMENT II

Credits: 2 Code: NUTG2030

In this course first step of the Nutrition Care Process is appliedto each stage of the life cycle from pregnancy to geriatric age. in addition, complementary nutritional assessment methods are studied to individualize the collection and interpretation of anthropometric, biochemical, dietary and clinical information according to the physiological aspects of these populations.

BASIC DIET THERAPY

Credits: 2 Code: NUTG2028

This course provides the basic knowledge for menu planning in healthy individuals adjusted to the nutritional requirements to promote a healthy diet. It also addresses the design of therapeutic diets for subjects suffering from digestive diseases.

COMMUNITY HEALTH

Credits: 2 Code: MEDG2020

This professional training course addresses the general concepts related to community health. In addition, it studies the phases for the elaboration of a community health project for the design of programs and participatory strategies for health and nutritional intervention in Ecuador.

SUSTAINABILITY SCIENCE

Credits: 3 Code: ADSG1026

This transversal training course for all students of the institution has five chapters. It introduces the key principles of sustainability and the path to sustainable development. Addresses ecological principles by deepen into biodiversity, ecosystems, human population and ecosystem services. Study the fundamentals of renewable and non-renewable resources as well as the alternatives for sustainable use. Analyzes environmental quality specifically in the air, water and soil components, delving into issues such as climate change, eutrophication and deforestation. Finally, it emphasizes on the economic axis with topics such as circular economy and on the social axis on topics such as governance and urban planning.

CLINICAL NUTRITION II

Credits: 2 Code: NUTG2033

This professional course provides the knowledge necessary for the training of future professionals who need to understand the role of foods and its involvement in pathological processes of diseases. Also the contribution of foods to the nutritional treatment, and complementing other therapeutic measures, involved in different processes that may alter the well-being of the individual

FOOD AND NUTRITIONAL TOXICOLOGY

Credits: 2 Code: NUTG2040

The subject of Nutritional and Food Toxicology is professionally oriented and covers the principles of toxicology in the absorption, distribution, metabolization, and excretion of toxic agents present in ingested food. Finally, it discusses the toxicity of contaminants in food and the safety analysis involved.

SPORTS NUTRITION

Credits: 2 Code: NUTG2035

In this course aimed at nutrition and dietetics students, the basic concepts of sports nutrition and physical activity are studied as strategies to ensure a healthy lifestyle. In addition, the metabolism is reviewed to obtain energy during physical exercises and sports of short and long duration; as well as nutritional guidelines for the development of meal plans to improve athletic performance. Finally, the relevance of the use of nutritional supplements with a scientific basis is studied.

ADVANCED DIET THERAPY

Credits: 2 Code: NUTG2027

This course addresses planning of personalized diets in subjects with diet-related diseases for the dietary intervention that contributes to the recovery of health.

FOOD SERVICES

Credits: 3 Code: NUTG2039

Food Services is a professional training subject that imparts knowledge to offer healthy food services by the application of quality standards. In addition, this subject studies the administrative process, menu planning, economic management, infrastructure and installation standards, GMP, and HACCP.

NUTRITIONAL COUNSELING

Credits: 2 Code: MEDG2014

This vocational training course addresses the study of the theories and models that underpin the nutritional counseling. It emphasizes the development of communication skills of the individual, while applying counseling techniques during the nutritional care process to improve the health of the patient.

TRENDS IN NUTRITION

Credits: 2 Code: NUTG2038

The Trends in Nutrition course is professional-oriented and addresses the evaluation criteria of scientific evidence in the field of health applied to human nutrition. In addition, it is discussed the importance of evidence-based practice for making relevant clinical decisions in professional practice. As well as, the epistemological horizons towards which human nutrition and related sciences are directed.

CLINICAL NUTRITION III

Credits: 2 Code: NUTG2034

This theoretical and practical professional training course provides knowledge on medical and nutritional management in clinical and surgical pathologies. Likewise, it places special emphasis on the integration of the integral evaluation of individuals and the use of appropriate scientific evidence sources for the application of the basic principles of metabolic support in the implementation of nutritional strategies and the design of an enteral or parental support plan in specific clinical conditions that affect the nutritional status through active participation in a multidisciplinary health team.

NUTRITION AND DIETETICS CAPSTONE COURSE

Credits: 3 Code: NUTG2031

In this final year course the student carries out a project where the application of the theoretical and technical knowledge acquired and aligned to the career profile is evidenced, which promotes multidisciplinarity, from the identification of problems with real restrictions, to decision making involving the design, improvement, modeling, simulation and/or construction of projects, processes, prototypes, products and/or services that provide solutions to the problems identified.

SUPERVISED PRACTICE

Credits: 43 Code: -

Is a comprehensive supervised practice experience composed of four clinical and public health nutrition rotations: Hospital Nutrition, Hospital Food Service Management, Community Nutrition, and Food and Nutrition Promotion. Students integrate and apply advanced knowledge in medical nutrition therapy, foodservice operations, nutrition education, and public health nutrition. Each rotation is designed to develop competencies in real-world settings through direct patient care, management projects, community interventions, and educational programming.

Services and Resources for Students

ACADEMIC ADVISORY SESSIONS

Guide to Academic Advisory Sessions:
What is it? Institutional document that establishes the role of the academic advisor and the shared responsibilities between students and faculty to guide curricular progress, resolve academic difficulties, and promote the student's comprehensive well-being.
How to access it? This document is available upon request.

Procedure for Academic Advisory Sessions:
What is it? Procedure that details the stages, responsible parties, and mechanisms for implementing Academic Advisory Sessions in each academic unit. It defines how advisors are assigned, how guidance is provided, and how student follow-up is recorded.
How to access it? This document is available upon request.

Website: *www.consejerias.espol.edu.ec*

STUDENT AFFAIRS

Student Support Process:
What is it? Institutional procedure that defines actions to identify, intervene, and monitor students at risk academically, socioemotionally, or economically. It establishes steps to provide timely and personalized support from the Student Affairs area.
How to access it? This document is available upon request.

Website: *https://www.bienestar.espol.edu.ec/*

Student Support Website	*https://www.bienestar.espol.edu.ec/acompanamiento-estudiantil*
Scholarships and Financial Aid	*https://www.bienestar.espol.edu.ec/becas-y-ayudas-economicas*
Scholarship and Financial Aid Regulations	*https://www.bienestar.espol.edu.ec/sites/default/files/REG-ACA-VRA-021%20REGLAMENTO%20DE%20BECAS%20Y%20AYUDAS%20ECON%C3%93MICAS%20PARA%20ESTUDIANTES%20DE%20GRADO%20DE%20LA%20ESPOL%20-%204310_0.pdf*
Harassment Prevention Protocol	*https://www.bienestar.espol.edu.ec/protocolo-de-prevencion-de-acoso*
Personal Accident Insurance Website	*https://www.bienestar.espol.edu.ec/seguro-de-accidente-estudiantil*

SUPERVISED PRACTICE

Process of Supervised Practice:
What is it? Procedure that regulates the organization, execution, and evaluation of Supervised Practice as a Pre-professional internship. It establishes the requirements, institutional and student responsibilities, and the monitoring framework in accredited health institutions.
How to access it? This document is available upon request.

Regulations for the Supervised Practice Program of the Nutrition and Dietetics Program of the Faculty of Life Sciences.	*https://www.dspace.espol.edu.ec/bitstream/123456789/49919/3/REGLAMENTO%20PARA%20EL%20INTERNADO%20ROTATIVO%20DE%20LA%20CARRERA%20DE%20NUTRICI%C3%93N%20Y%20DIET%C3%89TICA%20DE%20FCV.pdf*
Supervised Internships Platform	*https://practicas.espol.edu.ec/*
Preparatory activities focused on soft skills development	*https://alumniespol.jxbs.ai/inicio/el-arte-de-conseguir-empleo/*
Technical Standard for Teaching Assistance Units	*https://aplicaciones.msp.gob.ec/salud/archivosdigitales/documentosDirecciones/dnn/archivos/NORMA%20TECNICA%20UNIDADES%20ASISTENC.%20DOCENTES.pdf*

ACEND

ACEND Complaint Process: *https://www.eatrightpro.org/acend/students-and-advancing-education/filing-a-complaint*

INSTITUTIONAL PROCESSES AND REGULATIONS

Student Outcomes Process:
What is it? Document that defines the activities, responsible parties, and timelines to evaluate the achievement of Student Outcomes in programs. It establishes criteria for designing assessment methods, analyzing evidence, providing feedback, and implementing continuous improvement actions.
How to access it? This document is available upon request.

ESPOL Disciplinary Regulations	*https://www.dspace.espol.edu.ec/bitstream/123456789/50173/3/REGLAMENTO%20DE%20DISCIPLINA%20%20%20%20.pdf*
ESPOL Undergraduate Regulations	*https://www.dspace.espol.edu.ec/bitstream/123456789/49504/3/REGLAMENTO%20DE%20GRADO%20DE%20LA%20ESPOL.pdf*

Undergraduate Degree Completion Process:
What is it? Procedure that establishes the conditions, requirements, and steps that students must meet to obtain an Undergraduate degree. It includes teaching modes, schedule, academic validation, and responsibilities of the academic units.
How to access it? This document is available upon request.

Health and Safety Regulations	*https://www.dspace.espol.edu.ec/bitstream/123456789/21165/3/Reglamento%20de%20Higiene%20y%20Seguridad%202025-2027.pdf*

Personal Accident Insurance Process for Students:
What is it? Procedure that regulates the management of Personal Accident Insurance for ESPOL students. It defines the steps for activation in case of an accident, required documents, notification timelines, and institutional and student responsibilities.
How to access it? This document is available upon request.

PERSONAL DATA PROTECTION

POLICY FOR THE PROCESSING OF PERSONAL DATA IN THE INFORMATION SYSTEMS OF ESPOL	*https://www.dspace.espol.edu.ec/bitstream/123456789/57293/1/POL-GJ-001%20POL%C3%8DTICA%20PARA%20EL%20TRATAMIENTO%20DE%20DATOS%20PERSONALES%20EN%20LOS%20SISTEMAS%20INFORM%C3%81TICOS%20DE%20LA%20ESCUELA%20SUPERIOR%20POLIT%C3%89CNICA%20DEL%20LITORAL%20%E2%80%93%20ESPOL.pdf*

Website: *https://www.espol.edu.ec/es/proteccion-datos-personales*

ESPOL Academic	*https://www.academico.espol.edu.ec/login.aspx?ReturnUrl=%2fUI%2fInformacionAcademica%2finformaciongeneral.aspx*
Academic Calendar	*https://www.espol.edu.ec/es/vida-politecnica/calendario-grado*
ESPOL Student Services	*https://www.espol.edu.ec/es/vida-politecnica/servicios*
ESPOL Affirmative Action Policies	*https://www.bienestar.espol.edu.ec/sites/bienestar.espol.edu.ec/files/Pol%C3%ADticas%20de%20acciones%20afirmativas.pdf*
Donate Future	*https://www.donafuturo.org/*
Online Course: Pedagogical Approach to Special Educational Needs	*https://virtual.espol.edu.ec/courses/course-v1:CISE+APNEE1C+2023-2S/about*
ESPOL Human Diversity Map	*https://www.espol.edu.ec/es/nuestra-huella/diversidad-inclusion*

International Relations

ESPOL, through its Office of External Relations, promotes and develops links with cooperation organizations and academic and research institutions internationally. These links generate mobility opportunities for the entire polytechnic community and contribute to the excellence that characterizes us.

More than 165 agreements allow our students to undertake stays abroad, whether they are semester or annual exchanges, pre-professional internships, research internships, and participation in conferences, competitions, and other academic activities.

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Universities
around the world

Did you know?

As part of our degree program, you can undertake pre-professional internships in the form of Supervised Practice, which will be conducted in establishments of the Ministry of Public Health of Ecuador and will last for 52 weeks.

www.fcv.espol.edu.ec

www.admision.espol.edu.ec

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