**膳食设计与管理（20.129.0.1）**

膳食设计与管理是研究针对各类人群与常见疾病的膳食制定方法及研究管理学在医院膳食系统中应用的一门学科。在营养学专业的学习中，既是重要的基础课，又与临床及实践紧密相连。通过膳食设计与管理的学习，使学生全面、系统地掌握膳食设计与管理的基本理论、基本知识和运用技能，深入理解膳食的种类、膳食的制定、医院膳食管理工作等，培养学生分析疾病、运用各类膳食辨病施食的能力。

Design and Management of Diet is a discipline based on the formulation of diet for all types of people or patients with common diseases and the application to the management in hospital dietary system. This discipline is an important basic course in dietetics, and closely linked with clinical practice as well. By learning it, students can obtain a comprehensive and systematic knowledge of its basic theory and master some applied skills. They can also deeply know different types of diets. The formulation of the diet and the hospital diet management,etc. Moreover, it can cultivate students’ability of analyzing diseases and making appropriate recipes.