



## **Planning and Quality Assurance Affairs**

#### Form (A)

# **Course Specifications**

## **General Information**

Course name
Course number
PHPT5224

Faculty
Department
Course type
Major Needs

Course level
Credit hours (theoretical)
Credit hours (practical)

Course Prerequisites

## **Course Objectives**

- 1 To understand the basic concepts of nutrition and human body requirements
- 2 To recognize the difference between the macronutrients constituents
- 3 To know the role of micronutrients (vitamins and minerals) in health and disease
- 4 To understand the concept of energy balance and weight management
- 5 To plan balanced and healthy diet and understand its role in human health and disease
- 6 To recognize malnutrition as influenced by local food habits and a brief account of the world food problems

### **Intended Learning Outcomes**

Knowledge and Understanding	* Understand the content of food from the macro- and micronutrients
	* Understanding the food-drug interactions
	<ul> <li>Correlate different life stages and physiological stages with body needs of all nutrients</li> </ul>
	<ul> <li>Understanding the digestion, absorption and transport of both macro- and micronutrients</li> </ul>
Intellectual Skills	* Discover the relationship between balanced diet and health
Professional Skills	* Calculation of body composition and body indices
	* Management of energy In and energy Out (balance of energy)
	* Calculation the dietary reference intake for vitamins and minerals

### **Course Contents**

- Overview of Nutrition: a. Energy-Yielding Nutrients b. Dietary Reference Intakes c. Food Pyramid: My pyramid, My plate & amp;My plate Trackers d. Nutrition Assessment
- Macronutrients a. The Carbohydrates: Sugars, Starches, and Fibers b. The Lipids: Triglycerides, Phospholipids, and Sterols c. Protein: Amino Acids
- 3 Micronutrients a. The Water-Soluble Vitamins: B Vitamins and Vitamin C b. The Fat-Soluble Vitamins: A, D, E, and K c. Water and the Major Minerals d. The Trace Minerals
- 4 Nutrition Across the Lifecycle a. Nutrition prior to pregnancy b. Nutrition during to pregnancy c. Nutrition after delivery and for lactation d. Nutrition during childhood and adolescence e. Nutrition for geriatrics
- 5 Energy Balance and Body Composition a. Energy In: The Calories Foods Provide b. Energy Out: The Calories the Body Expends c. Body Weight, Body Composition, and Health
- Nutrition in Chronic Diseases a. Nutrition therapy for cardiovascular diseases b. Nutrition therapy for diabetes c. Nutrition therapy for cancer

## **Teaching and Learning Methods**

- 1 Interactive lectures
- 2 Videos
- 3 Group works
- 4 Research

#### **Students Assessment**

Assessment Method	<u>TIME</u>	<u>MARKS</u>
Midterm Exam	60minutes	20%
Attendance and participation	per course	10%
Moodle activities	per course	30%
Final Exam	90 minutes	40%

### **Books and References**

Essential books	Modern Nutrition in Health and Disease (2014). 11th Edition. Lippincott Williams & Disease (2014). Wilkins, a Wolters Kluwer business. ISBN: 978-1-60547-461-8.
Recommended books	Nutrition and Diet Therapy (2011). 10th Edition. Cengage Learning, Inc. ISBN: 978-14354-8629-
	Understanding Nutrition (2022). 11th Edition. Thomson Learning, Inc. ISBN: 978-0-357-44751- 2.
	Williams' Basic Nutrition and Diet Therapy (2017). 15th Edition. Elsevier Inc. ISBN: 978-0-323- 37731-7.