

## THE HASHEMITE UNIVERSITY

*Department of Clinical Nutrition & Dietetics*  
**B.Sc. Degree Requirements**  
**Clinical Nutrition & Dietetics**

The student has to pass at least (136) credit hours to get B.Sc. Degree in Clinical Nutrition & Dietetics as follows:

Credit Hours	
1. University requirements	27
a) Obligatory	12
b) Elective	15
2. Faculty requirements	22
3. Departmental requirements	84
a) Obligatory	69
b) Elective	15
4. Free elective	3
<b>TOTAL</b>	<b>136</b>

### The meaning of field code in course's numbers

field code	Field title
1	Nutrition science
2	Food science
3	Food health
4	Medical nutrition therapy
5	Nutrition in health situations
6	Training
7	Supporting courses

**Example:**

Fundamentals of Nutrition				0140502210		
014	05	0	2	2	1	0
Syllabus year	Faculty	Department		Level	Field	Sequence

<b>Cognitive fields</b>		
<b>1- Nutrition science</b>		
<b>Course No.</b>	<b>Course Name</b>	<b>Credit Hours</b>
0140502210	Fundamentals of Nutrition	3
0140502211	Human Nutrition	3
0140502312	Human Nutrition and Metabolism	3
<b>Total</b>		<b>9</b>

<b>2- Food science</b>		
<b>Course No.</b>	<b>Course Name</b>	<b>Credit Hours</b>
0110203461	Food and beverage Management	3
0140502220	Food science	3
0140502323	Food Preparation	2
0140502324	Food Preparation/ Practical	1
<b>Total</b>		<b>9</b>

<b>3- Food health</b>		
<b>Course No.</b>	<b>Course Name</b>	<b>Credit Hours</b>
0140502332	Food Microbiology	2
0140502333	Food Microbiology/ Practical	1
0140502335	Food Hygiene	3
0140502336	Food Chemistry and Analysis	3
0140502337	Food Chemistry and Analysis/ Practical	1
<b>Total</b>		<b>10</b>

<b>4- Medical Nutrition Therapy</b>		
<b>Course No.</b>	<b>Course Name</b>	<b>Credit Hours</b>
0140502440	Seminar in Clinical Nutrition & Dietetics	1
0140502344	Medical Nutrition Therapy 1	3
0140502345	Medical Nutrition Therapy 1/ Practical	1
0140502447	Medical Nutrition Therapy 2	3
0140502448	Medical Nutrition Therapy 2/ Practical	1
<b>Total</b>		<b>9</b>

<b>5- Nutrition in health situations</b>		
<b>Course No.</b>	<b>Course Name</b>	<b>Credit Hours</b>
0140502351	Nutrition Counseling and Education	3
0140502452	Nutrition Through the Life Cycle	3
0140502358	Assessment of Nutritional Status	3
0140502359	Assessment of Nutritional Status/ Practical	1
<b>Total</b>		<b>10</b>

<b>6- Training</b>		
<b>Course No.</b>	<b>Course Name</b>	<b>Credit Hours</b>
140502463	Internship in Clinical Nutrition and Dietetics	4
140502464	Internship in Nutritional Assessment, Counseling and Nutrition Education	4
<b>Total</b>		<b>8</b>

7- Supporting courses		
Course No.	Course Name	Credit Hours
0140501241	Fundamental Medical Microbiology	3
0140501242	Fundamental Medical Microbiology/ Practical	1
0110103236	Organic Chemistry	3
0140501211	Human Physiology	3
0110501212	Human Physiology/ Practical	1
0110501231	Biological Chemistry	3
<b>Total</b>		<b>14</b>

8- Elective cognitive field		
Course No.	Course Name	Credit Hours
0140502370	Computer Applications in Clinical Nutrition & Dietetics	2
0140502371	Computer Applications in Clinical Nutrition & Dietetics/ Practical	1
0140502472	Special Topics in Clinical Nutrition and Dietetics	3
0140502473	Research Methodology in Clinical Nutrition and Dietetics	3
<b>Total</b>		<b>9</b>

### **First**

**University requirements: 27 credit hours as follows:**

**1. Obligatory: 12 credit hours as follows:**

Course No.	Course Name	Credit Hours	Weekly Hours		Pre-requisite
			Theory	Clinical	
111404117	Military Sciences	3	3	-	-
111404118	National Education	3	3	-	-
121601101	Arabic Language	3	3	-	111405098
121602110	English Language	3	3	-	111405099

**2. Elective: 15 credit hours selected from the following courses:**

**1. Elective Requirements:-**

**(15) Fifteen credit hours the student will select the following list, and the student takes a minimum of one course from each group, and a maximum two courses from each group include the following list:**

- 1. Fields of the humanities.**
- 2. Fields of social and economic sciences.**
- 3. Fields of science and technology, agriculture, health.**

## 1. Fields of the humanities.

Course No.	Course Name	Credit Hours	Weekly Hours		Pre-requisite
			Theory	Clinical	
111404110	Islam & Contemporary Issues	3	3	-	-
111404111	Islamic Concepts	3	3	-	-
111404112	Jerusalem: History and Civilization	3	3	-	-
111404113	Principles of Art & Beauty in Literature	3	3	-	-
111404114	Jordan: History and Civilization	3	3	-	-
111405102	Applied Arabic Language	3	3	-	-
121601111	Applied English Language	3	3	-	-
121602112	Artistic Translation	3	3	-	-

## 2. Fields of social and economic sciences.

Course No.	Course Name	Credit Hours	Weekly Hours		Pre-requisite
			Theory	Clinical	
111404101	Student & the University	3	3	-	-
111404102	Introduction to Psychology	3	3	-	-
111404103	Life Skills	3	3	-	-
111404104	Family and Child Rearing	3	3	-	-
111404115	Sociology	3	3	-	-
111404116	Heritage & Tourism	3	3	-	-
111404120	Economics & Management	3	3	-	-
111404121	Law in Our Life	3	3	-	-
111404122	Principles of sign language	3	3	-	-

## 2. Fields of science and technology, agriculture, health.

Course No.	Course Name	Credit Hours	Weekly Hours		Pre-requisite
			Theory	Clinical	
110108104	Energy & its Sources	3	3	-	-
110108113	Biotechnology in the community	3	3	-	-
110108114	Principles of Vehicle Mechanics	3	3	-	-
110108115	Computer Ethics	3	3	-	-
110108130	Health Promotion & Nutrition	3	3	-	-
110108131	Health Education & First Aids	3	3	-	-
110108132	Sports & Health	3	3	-	-
110108133	Environmental Awareness	3	3	-	-

**Second:**  
**Faculty Requirements:**

*Students must pass (22) credit hours of courses as follows:*

Course Number	Course Name	Weekly hours		Credit hours	Prerequisite
		Theor	Pract		
0110102109	General Medical Physics	3	-	3	-
0110103107	General Chemistry	3	-	3	-
0110103108	Practical Chemistry	-	3	1	0110103107 or concurrent
0140104105	General Biology for Medical Sciences (1)	3	-	3	-
01401014106	General biology for medical sciences/ practical	1	3	1	01101004101 for concurrent
0110108116	Computer Skills	-	3	3	0110108099
0140501211	Human Anatomy	3	-	3	0110104101
0140501212	Human Anatomy / practical	-	3	1	0110501215
0140501222	Human physiology	3	-	3	0110104101
0140501223	Human Physiology Practical	-	3	1	0110501222 concurrent 01101104101

**Departmental Requirements:**

*Clinical Nutrition and Dietetics students must pass (84) credit hours as follows:*

*A) Obligatory courses: Students must pass (69) credit hours including the following courses:*

Course Number	Course Name	Weekly hours		Credit hours	Prerequisite
		Theor.	Pract.		
0110103236	Organic Chemistry	3	-	3	0110103101 or 0110103107
0110203461	Food and Beverage Management	3	-	3	0110203263 or (0110502323 and 0110502324)
0140501231	Biochemistry	2	1	3	0110103236 or 0110103107
0140501241	Medical Microbiology	3	-	3	0110104101
0140501242	Medical Microbiology/Practical	-	3	1	0110501243 concurrent
0140502210	Fundamentals of Nutrition	3	-	3	0110104102
0140502211	Human Nutrition	3	-	3	0110502210
0140502220	Food Science	3	-	3	0110502210
0140502312	Human Nutrition and	3	-	3	0110502211 and

	Metabolism				0110501231
0140502323	Food Preparation	2	-	2	0110502220
0140502324	Food Preparation/ practical	-	3	1	0110502323 concurrent
0140502332	Food Microbiology	2	-	2	0110501243 and 0110501244
0140502333	Food Microbiology / Practical	-	3	1	0110502332 concureent
0140502335	Food Hygiene	3	-	3	0110501243, 0110501244 and 0110502220
0140502336	Food Chemistry and Analysis	3	-	3	0110103236and 0110502220
0140502337	Food Chemistry and Analysis / Practical	-	3	1	0110502336 concurrent
0140502344	Medical Nutrition Therapy 1	3	-	3	0110502312
0140502345	Medical Nutrition Therapy 1/ Practical	-	3	1	0110502312 and 0110502344 concurrent
0140502351	Nutrition counseling and Education	3	-	3	0110502211
0140502358	Assessment of Nutritional Status	3	-	3	0110502211
0140502359	Assessment of Nutritional Status/ Practical	-	3	1	0110502358 concurrent
0140502440	Seminar in Clinical Nutrition & Dietetics	1	-	1	Student should finish 90 hours credit
0140502447	Medical Nutrition Therapy 2	3	-	3	0110502344 and 0110502345
0140502448	Medical Nutrition Therapy 2 /Practical	-	3	1	110502447 concurrent
0140502452	Nutrition Through the Life Cycle	3	-	3	0110502211
0140502463	Internship in Clinical Nutrition and Dietetics		12	4	and 0110502351 and110502447 and0110502344 0110502452,
0140502464	Internship in Nutritional Assessment, Counseling and Nutrition Education				0110502351 , 0110502359
0140502348	Clinical Nutrition For Children	3	-	3	110502312
0140502349	Clinical Nutrition For Children/ Practical	-	3	1	140602348
<b>TOTAL</b>		<b>69</b>			

***B) Elective Courses: students must pass (15) credit hours from the following courses:***

Course Number	Course Name	Weekly hours		Credit hours	Prerequisite
		Theor.	Pract.		
0110108103	Biostatistics	3	-	3	-
0140501314	Pathology	3	-	3	0110501215 and 0110501222
0140501225	Pharmacology	3	3	-	110501222
014502373	Nutrition for Health and Fitness	3	3	-	0110502210 0110502211 and
0140502370	Computer Applications in Clinical Nutrition & Dietetics	2	-	2	0110108110, and 0110502211
0140502371	Computer Applications in Clinical Nutrition & Dietetics / Practical	-	3	1	0110502370 concurrent
0140502455	Community Nutrition	2	-	2	011 0502211
0140502456	Community Nutrition / Practical	-	3	1	0110502211, 0110502455 concurrent
0140502472	Special Topics in Clinical Nutrition and Dietetics	3	-	3	Student should finish 90 credit hours
0140502473	Research Methodology in Clinical Nutrition and Dietetics	3	-	3	Student should finish 90 credit hours
0110103211	Analytical Chemistry	3	-	3	0110103107 or 0110103102

#### **FOURTH:**

#### **Free Elective:**

**Clinical Nutrition & Dietetics students must pass 3 credit hours of courses offered by the university.**

***Description Of Courses Offered By Department of  
Clinical Nutrition and Dietetics***

<b>0110502254</b>	<b>Nutrition and Health</b>
Credit Hours	3 (3 lectures)
Prerequisite	-
	Introduces basic concepts which are the foundation for study of normal and therapeutic nutrition. Nutritional needs throughout the lifespan are addressed, with emphasis on the role of nutrition in health promotion and illness prevention
<b>0110502210</b>	<b>Fundamentals of Nutrition</b>
Credit Hours	3 (3 lectures)
Prerequisite	0110104102
	This course provides an overview of the principles of nutritional science. Subjects include description and functions of nutrients, digestion, absorption and metabolism.
<b>0110502211</b>	<b>Human Nutrition</b>
Credit Hours	3 (3lectures)
Prerequisite	0110502210
	This course applies principles of nutritional science through covering topics related to planning healthy diets and dietary risk factors and risk of chronic diseases.
<b>0110502312</b>	<b>Human Nutrition and Metabolism</b>
Credit Hours	3 (3lectures)
Prerequisite	0110502211 and 01101501231
	This course will focus on nutrition as a science that integrates biochemistry from the cellular level through the integration and regulation of metabolism in the whole organism. Also, it will focus on the understanding of the metabolism of the macronutrients and micronutrients in the body and how it relates to optimal health.
<b>0110502220</b>	<b>Food Science</b>
Credit Hours:	3 (3 lectures)
Prerequisite:	0110502210
	This course is a basic course in the science of food. It is mainly designed to target students of little previous knowledge in food science, food technology or nutrition. This course aims at enhancing students' knowledge about food composition, food additives, processing, Preservation and explores how these factors impact food quality and safety.



<b>0110502323</b>	<b>Food Preparation</b>
Credit Hours:	2 (2 lectures, . laboratory)
Prerequisite:	0110502220 The course will introduce the student to the principles of food preparation in commercial operations. Topics will deal with food selection, evaluation, and labeling; standard and other types of recipes; care and use of equipment; and how to receive raw materials and store them. Basic food preparation skills will be taught using healthy cooking methods. Emphasis will be placed on the basic food preparation of entrees: fat and oils, milk, eggs, meats, poultry, fish, vegetables, fruits and sweeteners.
<b>0110502324</b>	<b>Food Preparation/ Practical</b>
Credit Hours:	1 (. lectures, 3 laboratory)
Prerequisite:	0110502323 concurrent The course is a practical application of food preparation course. Topics will deal with food selection, evaluation, and labeling; standard and other types of recipes; care and use of equipment; and how to receive raw materials and store them. Basic food preparation skills will be taught using healthy cooking methods. Emphasis will be placed on the basic food preparation of entrees: fat and oils, milk, eggs, meats, poultry, fish, vegetables, fruits and sweeteners.
<b>0110502332</b>	<b>Food Microbiology</b>
Credit Hours:	2 (2 lectures,. laboratory)
Prerequisite:	0110501243 and 0110501244 This course provides the students with positive and negative effects of microorganisms on food. Bacteria and fungi used in food industry, and those that may cause food spoilage. Microbes transmitted with food and toxins produced by these microbes. Food preservation to protect the individual and the community.
<b>0110502333</b>	<b>Food Microbiology/ Practical</b>
Credit Hours:	1 (. lectures,3laboratory)
Prerequisite:	0110502332 concurrent The course is a practical application of food microbiology. Bacteria and fungi used in food industry, and those that may cause food spoilage. Microbes transmitted with food and toxins produced by these microbes.
<b>0110502335</b>	<b>Food Hygiene</b>
Credit Hours:	3 (3 lectures)
Prerequisite:	0110501243 and 0110502220 Basic principles of food hygiene practices and potential hazards that may be transmitted through food. Food safety systems used to ensure food hygiene in food processing areas.
<b>0110502336</b>	<b>Food Chemistry and Analysis</b>
Credit Hours:	3 (3 lectures, .laboratory)
Prerequisite:	0110103236 and 0110502220 This course gives the student an understanding of the chemical aspects of

food composition The purpose of this course is to expose students to the principles, methods, and techniques of qualitative and quantitative physical, chemical and biochemical analyses of foods ingredients.

**0110502337**

**Food Chemistry and Analysis / Practical**

Credit Hours: 1( . lectures,3laboratory)

Prerequisite: 0110502336 concurrent

This course is practical application to the principles, methods, and techniques of qualitative and quantitative physical, chemical and biochemical analyses of foods.

**0110502358**

**Assessment of Nutritional Status**

Credit Hours: 3 (3 lectures, 0 laboratory)

Prerequisite: 0110502211

Methods applied in the assessment of nutritional status including anthropometric, biochemical, clinical and dietary methods, and the use of results to assessing nutritional status and prognosis of individuals

**0110502359**

**Assessment of Nutritional Status/ Practical**

Credit Hours: 1 (0 lectures, 3 laboratory)

Prerequisite: 0110502358 concurrent

Practical application of methods used in the assessment of nutritional status including anthropometric and dietary methods and comparing the results to reference data.

**0110502344**

**Medical Nutrition Therapy 1**

Credit Hours: 3 (3 lectures, . laboratory)

Prerequisite: 0110502312

A comparative view of nutrition as it relates to the prevention and treatment of different diseases. Emphasis will be placed on evaluation of assessment data, the nutrition care process, methods of nutrition support, food and drug interactions, and applications of nutrition interventions for: obesity, cardiovascular diseases, diabetes mellitus, upper and lower gastrointestinal tract diseases , and liver and biliary tract and renal diseases.

**0110502345**

**Medical Nutrition Therapy 1/ Practical**

Credit Hours: 1 ( . lectures,3 laboratory)

Prerequisite: 0110502344 concurrent

Studying case studies related to obesity, cardiovascular diseases, diabetes mellitus, upper and lower gastrointestinal tract diseases , and liver and biliary tract and renal diseases.

**0110502348**

**Clinical Nutrition for Children**

Credit Hours: 2 (2 lectures, . laboratory)

Prerequisite: 0110502312

This course concentrates on screening children for nutritional problems, assess specific nutritional needs, and develop interventions for children with nutritional problems and special health care needs

**0110502349**

**Clinical Nutrition for Children/ Practical**

Credit Hours: 1 ( . lectures, 3 laboratory)

Prerequisite: 0110502348 concurrent

Studying case studies related to diseases affecting children.

<b>0110502351</b>	<b>Nutrition Counseling and Education</b>
Credit Hours:	3 (3 lectures)
Prerequisite:	0110502211 Basic concepts of nutrition counseling to patients, Interviewing and counseling methods and techniques. Scientific and educational methods of preparation and presentation of nutrition and health information to individuals and groups in order to change food habits of the community.
<b>0110502370</b>	<b>Computer Applications in Clinical Nutrition and Dietetics</b>
Credit Hours:	2 (2 lectures, . laboratory)
Prerequisite:	01101011110 and 502211 Theoretical application of computer software programs in clinical nutrition and dietetics such as nutrient analysis and statistical methods.
<b>0110502371</b>	<b>Computer Applications in Clinical Nutrition and Dietetics/Practical</b>
Credit Hours:	1 (. lectures, 3 laboratory)
Prerequisite:	0110502370 concurrent Practical application of computer software programs in clinical nutrition and dietetics such as nutrient analysis and statistical methods.
<b>0110502447</b>	<b>Medical Nutrition Therapy 2</b>
Credit Hours:	2 (2 lectures , 0 Laboratory)
Prerequisite:	0110502361 A comparative view of nutrition as it relates to the prevention and treatment of different diseases by nutritional intervention, such as: Anemia, Cancer, Immunodeficiency, Neural, pulmonary and bone diseases.
<b>0110502448</b>	<b>Medical Nutrition Therapy 2 / Practical</b>
Credit Hours:	1 (0 lectures , 3 Laboratory)
Prerequisite:	0110502447 concurrent Studying case studies related to Anemia, Cancer, Immunodeficiency, Neural, pulmonary and bone diseases and develop appropriate nutritional interventions.
<b>0110502452</b>	<b>Nutrition Through The Life cycle</b>
Credit Hours:	3 (3 lectures , 0 Laboratory)
Prerequisite:	0110502211 The primary purpose of this course is to help the student to understand the role of nutrition and changes in nutritional requirements that occur throughout stages of the life cycle including pregnancy and lactation, infancy, adolescence, and aging. To adequately understand these changes, it is necessary to study the biochemical, physiological, and psychological processes that influence nutritional needs.
<b>0110502455</b>	<b>Community Nutrition</b>
Credit Hours:	2 (2 lectures)
Prerequisite:	0110502211 The study of social, economical and environmental impact on the nutritional status off the community. Emphasis on nutrition epidemiology, methods of nutritional surveys, nutrition screening and surveillance systems.

<b>0110502456</b>	<b>Community Nutrition / Practical</b>
Credit Hours:	1 (0 lectures , 3 practical)
Prerequisite:	0110502455 This course concentrates on developing methods of nutritional surveys, nutrition screening and surveillance systems.
<b>0110502440</b>	<b>Seminar in Clinical Nutrition and Dietetics</b>
Credit Hours:	1 (1 lecture)
Prerequisite:	Fourth Year The student chooses current topics in clinical nutrition and dietetics and discusses using recent references and presents it using audiovisual aids.
<b>0110502462</b>	<b>Internship in Clinical Nutrition and Dietetics</b>
Credit Hours:	8 (24 practical hours weekly)
Prerequisite:	0110502351, 0110502359, 0110502448, 0110502452, 0110203461  Provide practice in nutritional care for patients with diabetes, cancer, gastrointestinal problems cardiac diseases, patient undergoing hemodialysis, and other related cases. Students gain competence in formulating and monitoring nutritional therapy for critically ill patients. Also students will develop skills in interviewing and educating patients in health sittings such as hospitals and outpatient clinics and practical application of methods used in the screening and assessment of nutritional status. Also students will practice what he have learned in food services field , such as : receiving , storage and preparation of food and provide each patient the most appropriate diet .
<b>0110502472</b>	<b>Special Topics in Clinical Nutrition and Dietetics</b>
Credit Hours:	3 (3 lectures)
Prerequisite:	Fourth Year This course chooses current topics in clinical nutrition and dietetics and discusses using recent references.
<b>0110502473</b>	<b>Research Methodology in Clinical Nutrition and Dietetics</b>
Credit Hours:	3 (3 lectures)
Prerequisite:	Student should finish 90 credit hours This course develops skills of students in preparing scientific proposals, researches and nutritional screenings additional to analyzing and presenting their results.

## Suggested Plan in the Department of Clinical Nutrition and Dietetics

### First Year

First semester						Second semester					
Course Number	Course Name	Credit Hours	Weekly hours		Prerequisite	Course Number	Course Name	Credit Hours	Weekly hours		Prerequisite
			Theo.	Pract.					Theror	Prac	
0112110100	Arabic Language	3	3	-	0111405098	0110102109	General Medical Physics	3	3	-	-
-	Elective University Requirement	3	-	-	-	0112120100	English Language	3	3	-	0111405099
0110104101	General Biology (1)	3	3	-	-	0110104102	General Biology (2)	3	3	-	0110104101
0110103107	General Chemistry	3	3	-							
011107106	Military Sciences	3	3	-	-	0111404118	National Culture	3	-	-	-
						0110104105	Practical General Biology	2	1	3	0110104102 or concurrent
0110103108	Practical General Chemistry	1	-	3	103107 or concurrent	0111001100	Computer Skill	3	3	-	011108099
Total			16			Total			17		

## **Second Year**

First semester						Second semester					
Course Number	Course Name	Credit Hours	Weekly hours		Prerequisite	Course Number	Course Name	Credit Hours	Weekly hours		Prerequisite
			Theor.	Pract.					Theor.	Pract.	
0110103236	Organic Chemistry	3	3	-	0110103107	0110502220	Food Science	3	3	-	0110502210
0110501215	Anatomy and Histology	3	3	-	0110104101	0110501222	Human physiology	3	3	-	0110104101
0110501216	Anatomy and Histology / Practical	1	-	3	0110501215 concurrent	0110501223	Human physiology / Practical	1	-	4	0110501222 concurrent
0110501243	Fundamental Medical Microbiology	2	2	-	0110104101		Elective Departmental Requirement	3			
0110501244	Fundamental Medical Microbiology/ Practical	1	-	3	0110501243 concurrent	0110502211	Human Nutrition	3	3	-	0110502210
	Elective University Requirement	3					Elective University Requirement	3			
0110502210	Fundamentals of Nutrition	3	3	-	011104102	0110501231	Biological Chemistry	2	2	-	0110103236 or 0110103106
						0110501232	Biological Chemistry/ Practical	1	-	3	0110501231 concurrent
<b>Total</b>			<b>17</b>			<b>Total</b>			<b>19</b>		

### Third Year

First semester						Second semester					
Course Number	Course Name	Credit Hours	Weekly hours		Prerequisite	Course Number	Course Name	Credit Hours	Weekly hours		Prerequisite
			Theor.	Pract					Theor.	Pract.	
-	Elective Departmental Requirement	3	3	-	-	0110502351	Nutritional Counseling and Education	3	3	-	0110502211
0110502332	Food Microbiology	2	2	-	0110501243 and 0110501244	-	Elective Departmental Requirement	3			
0110502333	Food Microbiology/ practical	1	-	3	0110502332 concurrent						
0110502323	Food Preparation	2	2	-	0110502220	0110203461	Food and Beverage Management	3	3	-	0110203263 or 0110502323 and or 0110502324
0110502324	Food Preparation/ practical	1	-	3	0110502323 concurrent	0110502344	Medical Nutrition Therapy 1	3	3	-	0110502312
0110502312	Human Nutrition and Metabolism	3	3	-	0110502211 and 0110501231	0110502345	Medical Nutrition Therapy 1/ Practical	1	-	3	0110502344
0110502336	Food Chemistry and analysis	3	3	-	0110103236 and 0110502220	-	Elective Departmental Requirement	3			
0110502337	Food Chemistry and analysis	1	-	3	0110502336 concurrent						
0110502340	Assessment of Nutritional status	3	3	-	0110502211	0110502335	Food Hygiene	3	3	-	0110502220 , 0110501243 and 0110501244



0110502343	Assessment of Nutritional status/ practical	1	-	3	0110502340 concurrent						
<b>Total</b>			<b>20</b>			<b>Total</b>			<b>19</b>		

## Fourth Year

First semester						Second semester					
Course Number	Course Name	Credit Hours	Weekly hours		Prerequisite	Course Number	Course Name	Credit Hours	Weekly hours		Prerequisite
			Theor.	Pract.					Theor.	Pract.	
-	Elective Departmental Requirement	3				0110502462	Internship in Clinical Nutrition and Dietetics	8	-	24	0110502351 0110502359 0110502448 0110502452 0110203461
0110502452	Nutrition Through the Life Cycle	3	3	-	0110502211						
0110502447	Medical Nutrition Therapy 2	3	3	-	0110502344 and 0110502345						
0110502448	Medical Nutrition Therapy 2/ Practical	1	-	3	502447 concurrent						
-	Elective University Requirement	3									
-	Free elective course	3	3	-	-						
-	Elective Departmental Requirement	3									
0110502440	Seminar in Clinical nutrition and dietetics	1	1	-	4 <sup>th</sup> year Students						
Total			20			Total			8		