



Form: Course Syllabus	Form Number	EXC-01-02-02A
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1	Course title	Clinical Nutrition
2	Course number	5701209
3	Credit hours	3
	Contact hours (theory, practical)	3
4	Prerequisites/corequisites	Biochemistry
5	Program title	BSc Nursing
6	Program code	
7	Awarding institution	The University of Jordan-Aqaba
8	School	Nursing
9	Department	Nursing
10	Level of course	2
11	Year of study and semester (s)	2
12	Final Qualification	
13	Other department (s) involved in teaching the course	No
14	Language of Instruction	English
15	Teaching methodology	<input type="checkbox"/> Face to face learning <input type="checkbox"/> Blended <input checked="" type="checkbox"/> Online
16	Electronic platform(s)	<input checked="" type="checkbox"/> Moodle <input checked="" type="checkbox"/> Microsoft Teams <input type="checkbox"/> Skype <input type="checkbox"/> Zoom <input type="checkbox"/> Others.....
17	Date of production/revision	23 June 2022

18 Course Coordinator:

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20 Course Description:

Fundamentals related to nutrients & energy with respect to digestion, absorption, metabolism, functions, dietary sources, diseases of malnutrition and requirements throughout the life cycle; ; assessment of nutritional status, formulation and planning diets, nutrition, counselling, and use of therapeutic diets in the management of common diseases of different body systems & selected chronic diseases of affluence.

21. Program Intended Learning Outcomes:

PLO's	*National Qualifications Framework Descriptors*		
	Competency (C)	Skills (B)	Knowledge (A)
1.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
2.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
4.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
6.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

* Choose only one descriptor for each learning outcome of the program, whether knowledge, skill, or competency.

22. Course Intended Learning Outcomes: (Upon completion of the course, the student will be able to achieve the following intended learning outcomes):

1. Identify the major areas of nutritional assessment and functions that influence dietary patterns.
2. Recognize the importance of using nutrition in health promotion and disease prevention.
3. Describe the cultural, social and psychological factors that influence food behaviors.
4. Demonstrate various nutritional guidelines across -health and illness.
5. Discuss the major areas of nutritional assessment and functions that influence dietary patterns
6. Develop a nutritional nursing care plan for clients across life span and with different health problems in clinical areas.
7. Elaborate nursing skills to handle food-related issues at different developmental stages.
8. Calculate the calories content of foods based on their carbohydrate, protein, fat, and /or alcohol content.

9. Design nutritional intervention used in the treatment of different disorders.
10. Use the appropriate generic (key) skills in relation to nutrition and nutritional status at different levels of care.
11. Appraise the problem solving process to promote health maintenance.
12. Integrate the nursing process as an approach for care of healthy clients and for managing the health problems that affect the clients' nutritional needs.

23. The matrix links the intended learning outcomes of the course -CLO's with the intended learning outcomes of the program -PLOs:

PLO's *	1	2	3	4	5	6	7	Descriptors**		
								K	S	C
CLO's 1.	X							X		
2.								X		
3.				X				X		
4.	X				X			X		
5.		X							X	
6.			X						X	
7.							X		X	
8.						X			X	
9.							X			X
10.				X						X
11.			X							X
12.					X					X

***Linking each course learning outcome (CLO) to only one program outcome (PLO) as specified in the course matrix.**

****Descriptors are determined according to the program learning outcome (PLO) that was chosen and according to what was specified in the program learning outcomes matrix in clause (21).**

24. Topic Outline and Schedule:

Week	Lecture	Topic	Teaching Methods*/platform	Evaluation Methods**	References
1	1.1	Nutrition in nursing	Distance Learning	Assignment and Quizzes	Dudek, S.G, 10 th edition
	1.2	Carbohydrates	Distance Learning	Assignment and Quizzes	Dudek, S.G, 10 th edition
	1.3	Protein	Distance Learning	Assignment and Quizzes	Dudek, S.G, 10 th edition
2	2.1	Lipids	Distance Learning	Assignment and Quizzes	Dudek, S.G, 10 th edition
	2.2	Vitamins.	Distance Learning	Assignment and Quizzes	Dudek, S.G, 10 th edition
	2.3	Water and minerals	Distance Learning	Assignment and Quizzes	Dudek, S.G, 10 th edition
3	3.1	Energy metabolism	Distance Learning	Assignment and Quizzes	Dudek, S.G, 10 th edition
	3.2				
	3.3				
4	4.1	Guidelines for healthy eating	Distance Learning	Assignment and Quizzes	Dudek, S.G, 10 th edition
	4.2	Cultural, ethnic, religious influences on food and nutrition	Distance Learning	Assignment and Quizzes	Dudek, S.G, 10 th edition
	4.3	Healthy eating for healthy babies	Distance Learning	Assignment and Quizzes	Dudek, S.G, 10 th edition
5	5.1	Nutrition for infants, children and adolescents	Distance Learning	Assignment and Quizzes	Dudek, S.G, 10 th edition
	5.2	Obesity and eating disorders	Distance Learning	Assignment and Quizzes	Dudek, S.G, 10 th edition
	5.3	Feeding Patients: oral diets and enteral and parenteral nutrition	Distance Learning	Assignment and Quizzes	Dudek, S.G, 10 th edition
6	6.1	Nutrition for patients with upper gastro-intestinal disorders	Distance Learning	Assignment and Quizzes	Dudek, S.G, 10 th edition
	6.2				
	6.3				
7	7.1	Nutrition for Patients with lower GI disorders and accessory organs	Distance Learning	Assignment and Quizzes	Dudek, S.G, 10 th edition
	7.2	Nutrition for patients with diabetes mellitus	Distance Learning	Assignment and Quizzes	Dudek, S.G, 10 th edition

	7.3		Distance Learning	Assignment and Quizzes	Dudek, S.G, 10th edition
8	8.1	Nutrition for patients with cardiovascular disorders	Distance Learning	Assignment and Quizzes	Dudek, S.G, 10th edition
	8.2	Nutrition for patients with kidney disorders	Distance Learning	Assignment and Quizzes	Dudek, S.G, 10th edition
	8.3				

- Teaching methods include: Synchronous lecturing/meeting; Asynchronous lecturing/meeting
- Evaluation methods include: Homework, Quiz, Exam, pre-lab quiz...etc

25 Evaluation Methods:

Opportunities to demonstrate achievement of the ILOs are provided through the following assessment methods and requirements:

Evaluation Activity	Mark	Topic(s)	Period (Week)	Platform
Quiz 1	15	1-6	3 rd week	Microsoft Teams
Quiz 2	15	7- 10	6 th week	Microsoft Teams
Assignment	20	Any	8 th week	Moodle
Final Exam	50	All contents		On campus

26 Course Requirements (e.g: students should have a computer, internet connection, webcam, account on a specific software/platform...etc):

**Computer
Internet connection**

27 Course Policies:

A- Attendance policies:

B- Absences from exams and submitting assignments on time:

C- Health and safety procedures:

D- Honesty policy regarding cheating, plagiarism, misbehavior:

E- Grading policy:

F- Available university services that support achievement in the course:

28 References:

A- Required book(s), assigned reading and audio-visuals:

Emerald Charity Bilbrew and Jody Vogelzang (2024) Nutrition for Nurses. Openstax. Houston, Texas

Dudek, S.G. (2014). *Nutrition Essentials for Nursing Practice*, 7th edition, Philadelphia, J.B. Lippincott.

B- Recommended books, materials and media:

Peckenpugh, N. J. (2007). *Nutrition essentials and diet therapy*, 10th edition, Saunders, Elsevier.

27. Additional information:

The following are the evaluation criteria of the course project which should be submitted and presented at the end of the course and include the discussion of a selected topic related to nutritional care:

	Item	Grade
1	Clear description of the selected case study and its relation to the nursing nutrition care	/2
2	Adequate revision to the related literature from referred scientific journal or societies guidelines.	/2
3	Appropriate descriptions of evidence obtained from the reviewed research.	/2
4	Adequate documentation of the eating history of the patients using different strategies.	/2
5	Accurate calculation of daily calories based on the eating using of 24-hours diet recall.	/2
6	Relates the progression of chronic diseases and co-morbidities with the dietary habits.	/2
7	Address clear recommendations for the patients based on the objective findings obtained from dietary habits and existing guidelines.	/2
8	Presenting the content of the project to the class students in the allotted time.	/2
9	Submitting an organized portfolio including all projects contents, considering the length of	/2

	1500-2000 words using double space Time New Roman font size 12.	
10	Adhering to the instructed number of tutorial visits during the semester which should not be less than 2 visits.	/2
	TOTAL	/20

Name of Course Coordinator: Dr Mahmoud Al Kalaldehy Signature: ----- Date: 23 June 2020

Head of Curriculum Committee/Department: ----- Signature: -----

Head of Department: ----- Signature: -----

Head of Curriculum Committee/Faculty: ----- Signature: -----

Dean: ----- Signature: -----