



## Syllabus of Assessment of Nutritional Status (1905021358)

### Second Semester 2023 /2024

COURSE INFORMATION	
<b>Course Name:</b> Assessment of Nutritional Status <b>Semester:</b> Second Semester <b>Department:</b> Department of Clinical Nutrition and Dietetics <b>Faculty:</b> Applied Medical Sciences	<b>Course Code:</b> 1905021358 <b>Section:</b> 1 <b>Core Curriculum:</b> Obligatory department
<b>Day(s) and Time(s):</b> Wednesday: 9:00-11:00 <b>Classroom:</b> MB 107	<b>Credit Hours:</b> 2 <b>Prerequisites:</b> Dietetics (1905021212)
COURSE DESCRIPTION	
<p>This course focuses on the tools used to assess the nutritional status of pediatrics, adults, elderly, and pregnant and lactating women such as the anthropometric, biochemical, nutrition-focused physical examination, and dietary and history assessment. The information in this course provides the students learning opportunities in the area of clinical nutrition, including the application of the nutrition care process and model to complex medical conditions .</p>	
DELIVERY METHODS	
<p>The course will be delivered through a combination of active learning strategies. These will include:</p> <ul style="list-style-type: none"> <li>• PowerPoint lectures and active classroom-based discussion</li> <li>• Collaborative learning through small groups acting in an interdisciplinary context.</li> <li>• Encouraging the use of social media and communication between students to enhance the learning experience.</li> <li>• Food models</li> <li>• Online dietary assessment tools available at <a href="http://fnic.nal.usda.gov/nal_display/index.php?info_center=4&amp;tax_level=2&amp;tax_subject=256&amp;topic_id=1325">http://fnic.nal.usda.gov/nal_display/index.php?info_center=4&amp;tax_level=2&amp;tax_subject=256&amp;topic_id=1325</a></li> <li>• Anthropometric tools available in the Clinical Nutrition Unit of the Hashemite University</li> <li>• WHO Anthropometry Training Video</li> </ul>	

FACULTY INFORMATION		
Name	Islam Al-Shami	
Academic Title:	Instructor	
Office Location:	Medical Sciences building- L1; office #:2164	
Telephone Number:	+962 (5) 3903333 Ext. 5528	
Email Address:	islamk@hu.edu.jo	
Office Hours:	Sunday : 10:00-11:00, and 12:00-1:00 Tuesday: 10:00-11:00, and 12:00-1:00 Or to be determined by appointment	

REFERENCES AND LEARNING RESOURCES		
<b>Required Textbook:</b>		
<ul style="list-style-type: none"><li>Nieman, DC. 2019. <b>Nutritional Assessment</b>. 7<sup>th</sup> edition. New York, NY: McGraw-Hill. ISBN 0078021405.</li></ul>		
<b>Suggested Additional Resource:</b>		
<ul style="list-style-type: none"><li>Charney, P, and Malone, A. 2015. <b>ADA Pocket Guide to Nutrition Assessment</b>. American Dietetic Association, Chicago, Illinois</li><li>Gibson, S. 2005. <b>Principles of Nutritional Assessment</b>. 2nd Edition. Oxford University Press, New York, New York.</li></ul>		

## STUDENT LEARNING OUTCOMES MATRIX\*

Core Curriculum Learning Outcomes	Program Learning Outcomes	Course Objectives	Course Student Learning Outcomes	Assessment Method
To provide students with the optimum educational standard in the field of clinical nutrition and general knowledge in food technology	<b>KP1:</b> Demonstrate a depth understanding of the basis of nutritional science and the nutrient composition of food and discover the links between diet and disease and health	1. Know the purposes of food and nutrition surveys and its role in nutrition intervention planning.		
To provide optimal educational and training opportunities for students during their professional preparation for careers in nutrition.	<b>KP2:</b> demonstrate an understanding of food chemistry, technology, preparation, safety and correlates nutrition with food technology and future challenges.	2. Know the principles of assessment of the nutritional status of individuals, household and communities.	K1- Know means of assessing dietary intake, body composition and growth, and micronutrient status and under what circumstances they would be used.	<ul style="list-style-type: none"> <li>• Exams</li> <li>• “On-line” reading</li> <li>• Practice</li> </ul>
To participate in community services for health promotion and disease prevention programs	<b>KP3:</b> Explain the principles of cellular metabolic processes, the structure and function of the various physiological systems, and the principles of biochemistry	3. To become familiar with the current best practices in dietary, biochemical, and anthropometric assessment of nutritional status.	K2- Describe performance characteristics (validity, reliability, dependability, sensitivity and specificity) of nutritional status indicators and measures and how they are assessed. K3- To gain an understanding of the rationales, advantages, and disadvantages of various approaches of nutritional assessment.	
To encourage creativity and innovation in solving problems of emerging cases in the field of clinical nutrition	<b>KP4:</b> Providing students with high levels of educational quality based on training on specific pathological conditions in therapeutic nutrition.	4. Be able to select and perform the most appropriate methods to be used for assessment of the nutritional status of individuals, households and communities.	K4- Identify principles of biochemical assessment focusing on selected Vitamins and minerals	
	<b>SP1:</b> Evaluate critically scientific research from a variety of sources in relation to nutrition and health through working with others, communication, self-management, and problem-solving and reflect on the various components	5. To understand the rationales, advantages, and disadvantages of these various approaches to nutritional assessment.	S1- Know the techniques required to plan, conduct, analyze and interpret food and nutrition surveys of individuals, household and communities. S2- Gain an understanding of the appropriate applications of the various methods and the interpretation of results.	
To sustain the concept of collaboration to promote an appropriate diet solution in cases of health and disease	<b>SP2:</b> Communicate effectively with groups and individuals to promote the benefits of a balanced diet throughout the lifespan and demonstrate the ability to use scientific laboratory skills.	6. To gain an understanding of the appropriate applications of the dietary methods and the interpretation of results.	S3- Identify and compare/contrast methods of assessing body size and composition, dietary intake.	
	<b>SP3:</b> Assess diet, food and nutrient intake, and the consumption of food constituents in individuals and groups	7. To demonstrate ability to measure, calculate, and interpret anthropometric data.	S4- Collect, analyze, and interpret nutritional status data and be able to summarize findings in a report. S5- Participate in discussions about current controversies in nutritional status assessment.	
	<b>CP1:</b> Demonstrate consistent professional behavior in accordance with the legal and ethical boundaries of the dietetic profession	8. To interpret laboratory parameters relating to nutrition.		
	<b>CP2:</b> Critically apply knowledge of diet and health to evaluate and communicate and comment on dietary or health information both from scientific sources.			
	<b>CP3:</b> Utilize the methods of data analysis using computer software and apply these methods to analyze data obtained from a wide variety of sources and situations, and apply critical thinking, testing hypotheses, formulating suggestions in diet and health			

## ACADEMIC SUPPORT

It is The Hashemite University policy to provide educational opportunities that ensure fair, appropriate and reasonable accommodation to students who have disabilities that may affect their ability to participate in course activities or meet course requirements. Students with disabilities are encouraged to contact their instructor to ensure that their individual needs are met. The University through its Special Need section will exert all efforts to accommodate for individual's needs.

### **Special Needs Section:**

**Tel:**

**Location:**

**Email:**

## COURSE REGULATIONS

### ***Policy:***

- Students are encouraged to prepare for class, using the scheduled outline: your understanding in class will be greatly enhanced if you are familiar with the information ahead of time.
- Students missing any class time are responsible for obtaining all information, including assignments and schedule changes.
- Students misses more than 15% of total lectures will be deprived from the final exam.
- All students should have the same opportunity to learn. There will be times throughout this course you will be encouraged to share personal experiences and opinions and likewise to listen to other students' comments. Friendly, courteous, respectful behavior and a positive attitude will be expected from all students each day. There will be NO tolerance for any disrespect towards other students, the subject, or the instructor, otherwise, the misbehaved student will be asked to leave the classroom.
- Participation and discussion are encouraged for earning additional points (extra credits).

### ***Plagiarism***

Plagiarism is considered a serious academic offense and can result in your work losing marks or being failed. HU expects its students to adopt and abide by the highest standards of conduct in their interaction with their professors, peers, and the wider University community. As such, a student is expected not to engage in behaviors that compromise his/her own integrity as well as that of the Hashemite University.

Plagiarism includes the following examples and it applies to all student assignments or submitted work:

- **Use of the work, ideas, images or words of someone else without his/her permission or reference to them.**
- **Use of someone else's wording, name, phrase, sentence, paragraph or essay without using quotation marks.**
- **Misrepresentation of the sources that were used.**

**The instructor has the right to fail the coursework or deduct marks where plagiarism is detected**

### ***Student Complaints Policy***

Students at The Hashemite University have the right to pursue complaints related to faculty, staff, and other students. The nature of the complaints may be either academic or non-academic. For more information about the policy and processes related to this policy, you may refer to the students' handbook.

## **COURSE ASSESSMENT**

### ***Course Calendar and Assessment***

Students will be graded through the following means of assessment and their final grade will be calculated from the forms of assessment as listed below with their grade weighting taken into account. The criteria for grading are listed at the end of the syllabus

<b>Assessment</b>	<b>Grade Weighting</b>	<b>Deadline Assessment</b>
First Exam	30 %	27/3/2024 Time & place: To be determined
Second Exam	30 %	8/5/2024 Time & place: To be determined
Final Exam	40 %	Date, Time & Place: To be determined later by the University

### **Description of Exams**

Test questions will predominately come from material presented in the lectures. Semester exams will be conducted during the regularly scheduled lecture period. Exam will consist of a combination of multiple choice, short answer, match, true and false and/or descriptive questions. No make-up exams will be given. Only documented absences will be considered as per HU guidelines.

Grades are not negotiable and are awarded according to the following criteria\*:

<b>Letter Grade</b>	<b>Description</b>	<b>Grade Points</b>
<b>A+</b>	<b>Excellent</b>	<b>4.00</b>
<b>A</b>		<b>3.75</b>
<b>A-</b>		<b>3.50</b>
<b>B+</b>	<b>Very Good</b>	<b>3.25</b>
<b>B</b>		<b>3.00</b>
<b>B-</b>		<b>2.75</b>
<b>C+</b>	<b>Good</b>	<b>2.50</b>
<b>C</b>		<b>2.25</b>
<b>C-</b>		<b>2.00</b>
<b>D+</b>	<b>Pass</b>	<b>1.75</b>
<b>D</b>	<b>Pass</b>	<b>1.50</b>
<b>F</b>	<b>Fail</b>	<b>0.00</b>
<b>I</b>	<b>Incomplete</b>	<b>-</b>

*"Lecture hours and weeks are approximate and may change as needed"*

Note: For Assessment of Nutritional Status sections with 2 lecture periods per week (Sun. & Tues.), one lecture period covers 1 lecture hour. The chapters of the textbook that are considered part of the course content will be included in exams.

Course Content		
Week	Topics	Chapter in Text/handouts
1	<b>Introduction</b> Nutrition Screening & Nutritional Assessment	Chapter 1
2 - 4	<b>Dietary assessment</b> Standards for nutrient intake Food Label Measuring the food consumption of individuals Food composition tables and databases Measuring food consumption at the national and household levels	Chapter 2, 3
<b>First Exam</b>		
5 - 8	<b>Anthropometric assessment</b> Anthropometric assessment of adults Weight Height Circumferences Breadths Skinfold thickness Derived formulas Anthropometric assessment of infants and children Introduction of Growth charts Anthropometric measurements of children Age calculation Interpretation of growth charts	Chapter 6
<b>Second Exam</b>		
9 - 11	<b>Biochemical assessment</b> Assessment of nutrient status Fluid status Protein status Iron status Blood chemistry tests	Chapter 9
12 - 13	<b>Clinical assessment</b> Protein energy malnutrition	Chapter 10
14 -15	<b>Assessment of the hospitalized patient</b>	Chapter 7

## Assessment Rubrics

Classroom Participation: Assessment Criteria					
Criteria	Quality				Score
	Excellent (4 points)	Good (3 points)	Satisfactory (2 points)	Needs Improvement (1 points)	
<b>Degree to which student integrates course readings into classroom participation</b>	often cites from readings; uses readings to support points; often articulates "fit" of readings with topic at hand.	-occasionally cites from readings; - sometimes uses readings to support points; -occasionally articulates "fit" of readings with topic at hand .	- rarely able to cite from readings; - rarely uses readings to support points; - rarely articulates "fit" of readings with topic at hand	-unable to cite from readings; - cannot use readings to support points; cannot articulates "fit" of readings with topic at hand .	
<b>Interaction/ participation in classroom discussions</b>	- always a willing participant, responds frequently to questions; - routinely volunteers point of view .	-often a willing participant, - responds occasionally to questions; - occasionally volunteers point of view .	-rarely a willing participant, - rarely able to respond to questions; - rarely volunteers point of view .	- never a willing participant., - never able to respond to questions; - never volunteers point of view .	
<b>Interaction/participation in classroom learning activities</b>	- always a willing participant; - acts appropriately during all role plays; - responds frequently to questions; - routinely volunteers point of view.	-often a willing participant; - acts appropriately during role plays; - responds occasionally to questions; - occasionally volunteers point of view.	-rarely a willing participant. -occasionally acts inappropriately during role plays; - rarely able to respond to direct questions; - rarely volunteers point of view .	- never a willing participant - often acts inappropriately during role plays;, - never able to respond to direct questions; - never volunteers point of view.	
<b>Demonstration of professional attitude and demeanor</b>	- always demonstrates commitment through thorough preparation; - always arrives on time; - often solicits instructors' perspective outside class.	rarely unprepared; rarely arrives late; - occasionally solicits instructors' perspective outside class .	- often unprepared; occasionally arrives late; - rarely solicits instructors' perspective outside class .	-rarely prepared; - often arrives late; - never solicits instructors' perspective outside class	