

Faculty of Allied Medical Sciences(2024/2025)

Study Plan For Clinical Nutrition and Dietetics (136) Credit Hours

First: University requirements (27 credit hours), including:

Domain One: Compulsory University Requirements (18 credit hours):

Subject No.	Subject Title	Cr. hr.	Pre-req.	Teaching method
0115001	Military Science	3	--	Electronic
0116101	National Education	3	--	Electronic
0116103	communication skills (Arabic (1))	3	0116099	Classroom
0116107	communication skills (English (1))	3	0116098	Classroom
0116108	communication skills (English (2))	3	0116107	Classroom
0116102	Leadership, innovation and leadership skills	3	--	Electronic
0116109	Student Community Service	0	--	-----
b. University Electives (9 Credit hours)				
0116105	Thinking skills	3		Blended
0116106	Economic culture	3	--	Blended
0116111	Language skills (1)	3	--	Blended
0116112	Language skills (2)	3	--	Blended
0116113	Language skills (3)	3	--	Blended
0116114	Introduction to project management	3	--	Blended
0116143	Legal culture	3	--	Blended
0216102	Data analysis skills	3	--	Blended
0216104	Digital culture	3	--	Blended

*All students must sit for a level test in Arabic, English and computer skills, and the student who fails this test (less than 50%) must successfully pass the remedial course in which he failed.

*The remedial course is not counted within the credit hours of the study plan.

* The student must pass the remedial computer to be able to register the human nutrition course

Second: Faculty requirements (20 credit hours):

A. Compulsory faculty requirements: (17 credit hours)

Subject No.	Subject Title	Cr. hr.	Pre-req.	Teaching method
0216145	General Chemistry for Health Sciences	3	--	Classroom
0216135	General Physics for Health Sciences	3	--	Blended
1110130	Communications skills	2	--	Electronic
1110362	Research methodology and biostatistics	3	--	Electronic
1110141	Anatomy and histology	3	0216155	Blended
1110144	Human Physiology	3		Blended

B. Elective faculty Requirements: (3 credit hours)

Subject No.	Subject Title	Cr. hr.	Pre-req.	Teaching method
0216103	Health informatics	3		Classroom
0352344	Business marketing	3		Classroom

Third: Specialization Requirements (89 credit hours):

a) Compulsory specialization requirements (83) credit hours

Subject No.	Subject Title	Cr. hr.	Pre-req.	Teaching method
0216155	General biology for health sciences	3	---	Classroom
0240106	General Biology (1) Practical	1	0216155 or synchronized	Classroom
0216143	General Chemistry (1) practical	1	0216145 or synchronized	Classroom
0216241	Analytical Chemistry	3	0216145	Classroom
0216242	Analytical Chemistry Practical	1	0216241 or synchronized	Classroom
0216243	Organic chemistry	3	0216145	Blended
0216244	Organic chemistry lab	1	0216243 or synchronized	Classroom
1110115	Fundamentals of Nutrition Science	3	0216155	Classroom
1110216	Introduction To Food Science	3	----	Classroom
1110220	Food Chemistry and Analysis Theory	2	0216241	Classroom
1110221	Food Chemistry and Analysis Practical	1	1110220 Synchronized	Classroom
1110236	Food Preparation	2	----	Classroom
1110237	Food Preparation Practical	1	synchronized 1110236	Classroom
1110210	Human Nutrition	3	1110115	Blended
1110244	Nutritional Biochemistry and metabolism	3	0216243+1110210	Classroom
1110245	Biochemistry practical	1	1110244 synchronized	Classroom
1110248	Nutrition Through Life Cycle (1)	2	1110115	Classroom
1110249	Nutrition Through Life Cycle (2)	2	1110248 or synchronized	Classroom
1110253	Diet Therapy (1)	2	1110265	Classroom
1110254	Diet Therapy (1) Practical	1	1110253 Synchronized	Classroom
1110265	Diet Planning Theory	2	1110210	Classroom
1110266	Diet Planning Practical	1	1110265 Synchronized	Classroom
1110320	Food Microbiology Theory	2	0216155	Classroom
1110321	Food Microbiology Practical	1	1110320 Synchronized	Classroom
1110357	Diet therapy (2)	2	1110253	Classroom
1110358	Diet therapy (2) practical	1	1110357 Synchronized	Classroom
1110360	Nutritional Assessment	2	1110115	Classroom
1110361	Nutritional Assessment Practical	1	1110360 Synchronized	Classroom
1110367	Nutritional Education and Counseling	2	1110115	Classroom
1110370	Food hygiene and safety	3	1110320	blended
1110422	Diet therapy (3)	2	1110253	Classroom
1110423	Diet therapy (3) practical	1	1110422 Synchronized	Classroom
1110427	Food Biotechnology	3	1110320	Blended
1110433	Food Quality Control	2	1110370 or Synchronized	Classroom
1110436	Nutrition Genomics and Immunity	2	1110244	Blended
1110450	Nutritional Epidemiology	2	1110362	classroom
1110462	Community Nutrition Theory	2	1110360	Blended
1110470	Drug- nutrients' interactions	2	1110357	Blended
1110471	Seminar and research	2	Pass 95 credit hours. + department approval	Classroom
1110472	Training In Counseling , healthy, and Community Nutrition Practical*	3	Pass 95 credit hours	Classroom
1110473	Training In Diet Therapy and Clinical Nutrition Practical*	3	Pass 95 credit hours	Classroom
1110474	Training In Food Services *	3	Pass 95 credit hours	Classroom

*Student should complete of the courses: diet therapy 1 and 2, Nutrition Through Life Cycle (2), Nutritional Assessment, and Nutritional Education and Counseling

B. Elective Courses: (6) Credit Hours:

Subject No.	Subject Title	Cr. hr.	Pre-req.	Teaching method
1110327	Food Additives	2	-----	Blended
1110333	Food Service Institution Managements	2	-----	Blended
1110371	Medical nutritional herbs	2	1110115	Blended
1110372	Dairy technology	2	1110320	Blended
1110430	Functional Foods	2	1110115	Blended
1110431	Food Processing	2	1110216	Blended
1110464	Nutrition for Athletes	2	1110244	Blended
1110466	Selected Topic In Clinical Nutrition And Dietetics	2	1110357	Blended