Course plan

Year: 2025	Semester: First, Second, Summer	Number of students: 6	
Major: Master's Degree in Biochemistry	Basic sciences, Physiopathology	Department: Biochemistry and Nutrition	
Course Title: Biochemistry and Nutrition	Theoretical, Practical	Credit: Code N.:	
Prerequisite:	Day & Time: Sunday A - 17	Course type:	
Instructor:	Office address:	Tel:	
Email: ammar .salehi.nut@gmail.com	Response Hours and Days:	Student representative name and mobile number:	

Main objective: Familiarity with the principles of nutrition and the role of various food components in physiological and pathological conditions.

On completion of this course, the student will be able to:

- \. Understand the general effects of nutrition on health.
- Y. Explain the basics of nutrition in different population groups.
- T. Describe the assessment of nutritional status in individuals.
- £. Discuss the evaluation of individuals' dietary plans.

References (Text books):

- 1- Morrow, Kelly, et al. Krause and Mahan's Food & the Nutrition Care Process. United States, Elsevier Health Sciences Division. (Last edition)
- Y- Patricia Trueman. Nutritional Biochemistry, MJP Publisher, (Last edition)

Student evaluation and the value related to each evaluation:

(The assessment tools that will be used to test student ability to understand the course material and gain the skills and competencies stated in learning outcomes)

ASSESSMENT TOOLS	From
Assignments	1
Quiz	-
Presence in online courses	1
Midterm Exam	-
Final Exam (Written exam)	18
TOTAL MARKS	20

Students responsibilities:

- 1- Mobile phones must be turned off during class or exams.
- 2- Attending class on time
- 3- It is necessary for the student to attend all class hours. Unexcused absence during the course will result in a grade deduction.

Discipline and educational rules:

It is applied according to the regulations of the educational regulations

Mid exam date: Final exam date:

Row	date	Time	Торіс	Professor	References	Chapter	Pages
1	Sunday	8-10	Principles of nutrition	salehi	Krause and		
			science and human		Mahan's Food & the Nutrition		
			requirements for dietary		Care Process.		
			biomolecules; familiarity with concepts such as				
			DIR, RDA, adequate				
			intake, upper limit, etc.				
2	Sunday	10-12	Assessment of nutritional	salehi	Krause and		
			status in individuals,		Mahan's Food		
			including anthropometric		& the Nutrition		
			evaluations in children		Care Process.		
			and adults such as BMI,				
			body composition,				
			skinfold thickness,				
			MUAC, z-score concept, and growth curves.				
3	Sunday	8-10	Assessment of dietary	salehi	Krause and		
	Builday		intake, including 24-hour		Mahan's Food		
			dietary recall, food		& the Nutrition		
			record, and food		Care Process.		
			frequency questionnaire.				
4	Sunday	10-12	Evaluation of food	salehi	Krause and		
			consumption at the		Mahan's Food & the Nutrition		
			community level and the		Care Process.		
			concept of food balance sheets.				
5	Sunday	8-10	Assessment of energy	salehi	Krause and		
	Sunday		status and principles of		Mahan's Food		
			calorimetry in nutrition;		& the Nutrition		
			types of weight loss diets		Care Process.		
			and their biochemical				
			basis.				
6	Sunday	10-12	Growth and nutrition.	salehi	Krause and Mahan's Food		
					& the Nutrition		
					Care Process.		
7	Sunday	8-10	Nutrigenomics and the	salehi	Krause and		
			relationship between		Mahan's Food		
			nutrition and epigenetics.		& the Nutrition Care Process.		
8	Sunday	10-12	Hormonal and neural	salehi	Krause and		
			regulation of eating		Mahan's Food		
			behaviors, satiety and		& the Nutrition		
			hunger, and related		Care Process.		
		0.10	disorders.				
9	Sunday	8-10	Obesity and metabolic	salehi	Krause and Mahan's Food		
			syndrome, types of		& the Nutrition		
			malnutrition, anorexia, cachexia.		Care Process.		
10	Sunday	10-12	The role of diet in	salehi	Krause and		
10	Builday	10-12	THE TOTE OF WIFE III	SaiCIII	ixiause and		

11	Sunday	8-10	cardiovascular diseases, hypertension, diabetes, and cancer. Application of biochemical tests in	salehi	Mahan's Food & the Nutrition Care Process. Krause and Mahan's Food	
			nutritional status assessment.		& the Nutrition Care Process.	
12	Sunday	10-12	Principles of dietary therapy in metabolic diseases, dietary management in acute illness, monitoring response to treatment.	salehi	Krause and Mahan's Food & the Nutrition Care Process.	
13	Sunday	8-10	Trace elements and their role in health and disease.	salehi	Krause and Mahan's Food & the Nutrition Care Process.	
14	Sunday	10-12	Toxic minerals and fat- soluble vitamins in foods.	salehi	Krause and Mahan's Food & the Nutrition Care Process.	
15	Sunday	8-10	Nutrition in athletes, dietary supplements, and their effects on performance and muscle strength.	salehi	Krause and Mahan's Food & the Nutrition Care Process.	
16	Sunday	10-12	Nutrition during pregnancy and lactation.	salehi	Krause and Mahan's Food & the Nutrition Care Process.	
17	Sunday	8-10	Drug-nutrient interactions, the effect of diet on drug absorption and excretion, and the impact of drugs on vitamin and mineral status.	salehi	Krause and Mahan's Food & the Nutrition Care Process.	