**Course Description**

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| **Course Title** | Enteral and Parenteral Nutrition | **Course Code** | **BND364** |
| **Program** | Therapeutic Nutrition and Dietetic | **Level** | 3rd level |
| **Credit Hours** | 2 | **Pre-requisites**  | **BND234** |
| **Course Description:** |
| This course provides students with basic knowledge and practical skills regarding the type, characteristics, solution formulations, selection, administration, and complications of enteral and parenteral formula based on nutrition assessment checklist for people receiving tube and parenteral feeding in order to deliver nutrition support according to case setting with safety concerns and responsibility of the nutrition support team by using different teaching methods.The teaching strategies will include lectures, practical training, self-learning, and assignments. The students will be evaluated through reports, written exams, and practical exams. Principles of human nutrition is a prerequisite course. |
| **Topics Covered:** |
|  | **Overview of course content** |
|  | **Enteral formulas** |
|  | **Enteral nutrition in medical care** |
|  | **Administration of tube feeding** |
|  | Mid-term exam |
|  | **Parenteral solution** |
|  | **Administration of parenteral nutrition** |
|  | Nutrition support at home |
|  | Final exam |
| **Course Learning Outcomes:**  |
| After completing this course, students would be able to: |
|  | Identify the concept and basic principle of enteral and parenteral nutrition. |
|  | State the types and indications of enteral and parenteral nutrition. |
|  | Analyze nutritional information of the formula volumes to administer in tube feedings. |
|  | Design appropriate nutrition support in enteral and parenteral nutrition. |
|  | Calculate nutrients for special diet to meet the nutritional requirements in enteral and parenteral nutrition support. |
|  | Apply enteral and parenteral nutrition according to Nutrition assessment checklist for people receiving enteral and parenteral nutrition. |
|  | Cooperate with supervisors and colleagues in the food service area to explore workflow and physical workspace. |
|  | Present clearly and effectively scientific topic in a tutorial or staff meeting & group discussion. |
| **Textbooks:** |
|  | Whitney, Ellie & Rolfes, Sharon. R, (2008), Understanding Nutrition, 11th edition, Thomson Wadsworth, Canada. |
|  | L. Kathreen Mohan, (2012), Krauses Food And The Nutrition Care Process, 13th edition, Elsevier, USA. |
| **Course Assessment:** |
| **No.** | **Assessment Tasks** | **Mark** |
|  | Quizzes | 5 |
|  | Assignments and report | 10 |
|  | Midterm Exam | 20 |
|  | Practical exam | 15 |
|  | Final Exam | 50 |
| **Total** | **100** |