

**BENHAZI UNIVERSITY**  
**FACULTY OF PUBLIC HEALTH**  
**Department of Human Nutrition**  
**Postgraduate Program**

**A: General Rules Conditions:**

**This plan conforms to the regulations of the general frame of the Graduate studies.**

**B: Special Conditions:**

- 1. Passing the entrance exam successfully.**
- 2. To possess a level 8 certificate in English**

**C: The Plan: Studying (30) Credit hours as follows**

**1. Obligatory Courses : Studying ( 27 ) Credit hours as follows**

<b>Course No.</b>	<b>Course title</b>	<b>Credit hours</b>	<b>Theoretical</b>	<b>Practical</b>
5210	Nutritional Immunology	2	2	-
5211	Biochemistry of Nutrition	2	2	-
5212	Advanced Clinical Nutrition	3	3	-
5213	Critical care Nutrition	2	1	1
5214	Nutrition Care Management	2	2	-
5215	Community Nutrition	2	2	-
5216	Graduate seminar	3	3	-
5217	Advanced Food Chemistry	3	3	-
5218	Instrumentation (Instrumental Methods in Food Analysis)	3	2	2
5219	Advanced Food Microbiology	2	2	-
5102	Research methodology	3	3	0

**2. Selective Courses : Studying (6 ) Credit hours from the following**

<b>Course No.</b>	<b>Course title</b>	<b>Credit hours</b>	<b>Theoretical</b>	<b>Practical</b>
5220	Food Safety	2	2	-
5221	Food Quality Assurance and Control	2	2	-
5222	Food Toxicology	2	2	-
5223	Assessment of Nutrition Status	2	2	-
5224	Nutrition Care Marketing	2	2	-

**Masters program in the Department of Nutrition**  
**Nutrition**  
**Course Description**

**Nutritional Immunology (5210):**

Principles and issues related to nutrition and immunology. Impact of nutrients and nutritional status on immune responses. Impact of disease states on nutritional status.

**Biochemistry of Nutrition (5211):**

The course will provide the students with a broad spectrum of knowledge and exposure to biochemistry of human Nutrition.

**Advanced Clinical Nutrition (5212):**

This course is designed to enhance the knowledge and understanding of the principles and application of nutrition support for those involved in the nutritional care of patients with a multidisciplinary focus.

**Critical care Nutrition (5213):**

This course is dedicated to improving nutrition therapies in the critically ill through knowledge *generation, synthesis, and translation*. We engage in a broad range of research activities and promote a culture of best practices in critical care nutrition. Ultimately, this will result in improved clinical outcomes for critically ill patients and increased efficiencies to our health care systems.

**Nutrition Care Management (5214):**

Nutrition care management refers to the administration and management of the delivery of nutrition care in a broad sense. It includes the management of nutrition and care dietitians as they provide medical nutrition therapy to a patient. It also includes preparation to become an assistant director in a food and nutrition service in either medical nutrition therapy or food service management.

**Community Nutrition (5215):**

This course explores communities and their composition and influences on nutrition habits and nutrition status. Community, state, and national food and nutrition programs and services will be discussed with emphasis on program goals, target audiences and policy formulation. This course also explores program development via assessing needs, developing objectives, implementing interventions and evaluating programs.

**Graduate seminar (5216):**

This course is a three credit hour seminar for the discovery and discussion of current topics and research related to human nutrition. Selected topics may be initiated from a special interest of the student or lecturer or it may be selected before carrying out the applied project

**Advanced Food Chemistry (5217):**

The knowledge of the chemical composition and properties of food is of primary importance to ensure product quality. In the lectures of this course the student will study the effects of processing and storage conditions on the chemical composition of the major food components (lipids, carbohydrates and proteins), as well as phenolic compounds are discussed.

**Instrumentation (Instrumental Methods in Food Analysis) (5218):**

The course is designed to cover the whole range of methods applied to food analysis.

**Advanced Food Microbiology (5219):**

This class is designed to introduce students to current aspects of food microbiology with special emphasis on spoilage organisms and food borne pathogens.

**Food Safety (5220):**

This course will give an overview of food Safety Hazards; International and Industrial food safety concerns; Risk Communication; Public Health concerns; Presentation Skills; Leadership Skills; Regulatory and Legal concerns; Risk Assessment and Risk Management; Food Safety/Genetically Modified Organisms (GMO's); HAACP - Principles and Practices; Industry and Government Perspective on Food Safety; and Bioethics in Food Safety

**Food Quality Assurance and Control (5221):**

This class will examine techniques employed to ensure the processing and delivery of quality food products. Topics covered will include quality management systems, statistical quality control, government regulation and food legislation.

**Food Toxicology (5222):**

Basic principles of food and nutritional toxicology with primary emphasis on food components and food toxins.

**Assessment of Nutrition Status (5223):**

Covers dietary and physical activity assessment, anthropometry, body composition, and micronutrient status through lectures. By which understanding and competency in assessing the nutritional health and wellbeing of groups or populations.

**Nutrition Care Marketing (5224):**

This course will give an overview of the health care marketing in general with an emphasis on the various aspects of nutrition care marketing and focus on marketing as a means of generating and maintaining satisfied customers in the field of nutritional care.