


Republic of Iraq  
Ministry of higher education & scientific research  
Supervision and scientific evaluation directorate  
Quality assurance and academic accreditation

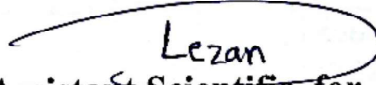


## Academic Program Specification Form For The Academic

University: Northern Technical University  
College: College of Health and Medical Techniques/Kirkuk  
Department: Therapeutic Nutrition Technique  
Date of form completion: 7/1/2024

  
Prof. Dr. Mohammed Y. Noorallden  
Dean's Name

Prof. Dr. Asal Aziz Tawfeeq  
Head of Department

  
Dean's Assistant Scientific for Scientific affairs  
Assist. Prof. Dr. Lezan Medhat Mohammed


Date: / /

Date: / /

Date: 7/1/2024

Signature

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Assist. Prof. Dr. Ayoub Ali Hussein  
Quality Assurance and University performance manager

Date: 9/1/2024

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## TEMPLATE FOR PROGRAMME SPECIFICATION

### HIGHER EDUCATION PERFORMANCE REVIEW: PROGRAMME REVIEW

#### PROGRAMME SPECIFICATION

This Programmed Specification provide a concise summary of the features of the programmed and the learning outcomes that a typical student might reasonably be expected to achieve and demonstrate if he/she take full advantage of the learning opportunities that are provide. It is supported by a specification for each course that contributes to the programme.

<b>1.Teaching Institution</b>	Northern Technical University/ College of Health and Medical Techniques/Kirkuk
<b>2.University Department/Centre</b>	Medical Laboratory Techniques
<b>3.Programme Title</b>	Bachelor of Therapeutic Nutrition Technician
<b>4.Title of Final Award</b>	Bachelor of Therapeutic Nutrition Technician
<b>5.Modes of Attendance offered</b>	course system
<b>6.Accreditation</b>	course system by Northern Technical University
<b>7.Other external influences</b>	Non
<b>8.Date of production of this specification</b>	7/1/2024
<b>9.Aims of the Programme</b>	
<p>The department aims to graduate medical technical staff who are capable of- :</p> <ol style="list-style-type: none"><li>1- Working in hospitals and health centers with highly skilled training in providing therapeutic nutritional consultations. The graduate will also be able to determine the relationship between health and food based on scientific foundations for the purpose of following up patients in various cases and from different age groups.</li><li>2- Employing proper healthy nutrition methods as a method of preventing</li></ol>	

infectious diseases and chronic diseases.

- 3- Familiar with all the proper methods of preparing, preserving, and eating healthy and nutritionally sound foods
- 4- Developing sound nutritional programs that contribute to improving the health situation and solving the health problems facing society.
- 5- Use appropriate diets that help treat common medical conditions
- 6- Determine nutritional needs at each stage of human life.
- 7- Determine the nutritional needs of patients hospitalized for all medical conditions and age stage
- 8- Providing scientific advice to the community regarding nutrition and human health

## **10.Learning Outcomes, Teaching, Learning and Assessment Methods**

### **A. Knowledge and Understanding**

- 1- It aims to know how to conduct analyzes of chemical elements in food**
- 2-It aims to know how to conduct chemical analyzes of human body fluids**
- 3-It aims to know the operation of general laboratory equipment and specialized equipment in the field of therapeutic nutrition**
- 4-It aims to know how to conduct biological (bacterial) parasitic, fungal and viral analyses**
- 5-It aims to know the procedures for determining the relationship between nutrition and human health**

### **B. Subject-specific skills**

- 1 - Conducting chemical and biological analyzes and tests on food.**
- 2 - Conducting human-specific chemical, biological and immunological analyzes and tests**
- 3 -Conducting histopathological examinations.**
- 4 -Identify all the proper methods of preparing, preserving, and eating healthy and nutritionally sound foods**
- 5 -Providing nutritional advice for various medical conditions from different age groups**
- 6 -Determine the nutritional needs of patients hospitalized for all medical conditions and age stages**
- 7 -Developing sound nutritional programs that contribute to improving the health situation and solving the health problems facing society.**

<b>Teaching and learning Methods</b>
<b>Blended learning (Online educational material with online interaction, with place Classroom methods), Scientific Films, Teaching Videos, Laboratories, Trainee and summer internship , Graduation projects</b>
<b>Assessment method</b>
<b>Daily, Monthly, Final examination and weekly reports</b>
<b>C. Thinking Skills</b> <b>1 -For the student to acquire the concepts and basics of therapeutic nutrition.</b> <b>2-Assessing the patient’s nutritional status.</b> <b>3-Providing therapeutic nutritional advice to patients according to the situation.</b> <b>4-Design and develop nutritional programs that contribute to improving the health situation in society</b>
<b>Teaching and Learning Methods</b>
<b>Blended learning (Online educational material with online interaction, with place Classroom methods), Scientific Films, Teaching Videos, Laboratories, Trainee and summer internship, Graduation projects</b>
<b>Assessment methods</b>
<b>Daily, Monthly , Final examination and weekly reports</b>
<b>D. General and Transferable Skills (other skills relevant to employability and personal development)</b> <b>.D1- Teamwork skills</b> <b>.D2- Computer and Internet skills</b> <b>.D3- Communication skills such as English and presentation</b> <b>.D4-Leadership skills and taking responsibility</b> <b>D5- Self-education and lifelong learning skills</b>

<b>Teaching and Learning Methods</b>				
<b>Blended learning (Online educational material with online interaction, with place Classroom methods), Scientific Films , Teaching Videos , Laboratories , Trainee and summer internship , Graduation projects</b>				
<b>Assessment Methods</b>				
<b>Daily , Monthly , Final examination and weekly reports</b>				
<b>11. Programme Structure</b>				
<b>Level/Year</b>	<b>Course or Module Code</b>	<b>Course or Module Title</b>	<b>Credit rating</b>	<b>12. Awards and Credits</b>  <b>monthly examinations and final</b>
<b>first</b>	chmtk1 tnt1	first level/college req dep. Req.	28th/28p	
<b>second</b>	chmtk2 tnt2	second level/college req dep. Req.	28th/30p	
<b>third</b>	chmtk3 tnt3	third level/college req dep. Req.	25th/33p	
<b>forth</b>	chmtk4 tnt4	forth level/college req dep. Req.	28th/26p	

<b>13. Personal Development Planning</b>
<b>1- Self learning</b> <b>2- Scientific seminars and symposium</b> <b>3- Scientific researching and publishing papers</b> <b>4- Trainee courses outside and inside the country</b>
<b>14. Admission criteria</b>

- High school section
- The average degree

#### **15. Key sources of information about the programme**

- 1- Book and textbook
- 2- Scientific catalogues
- 3- Scientific research and publishing paper
- 4- Internet

Curriculum Skills Map																			
Please tick in the relevant boxes where individual Programme Learning Outcomes are being assessed																			
Programme Learning Outcomes																			
Year /level	Course Code	Course Title	Core (C) Title or Option (O)	Knowledge and understanding				Subject-specific skills				Thinking Skills				General and Transferable Skills relevant to employability and personal development			
				A 1	A 2	A 3	A 4	B 1	B 2	B 3	B 4	C 1	C 2	C 3	C 4	D 1	D 2	D 3	D 4
First	ntu100	human rights	Fundamental	th + p	th + p	th + p	th + p	th + p	th + p	th + p	th + p	th + p	th + p	th + p	th + p	th + p	th + p	th + p	
	ntu105	sports or French	Accessory																
Second	ntu200	English	Fundamental																
	tnt228	food preservation	Accessory																
Third	ntu300	English	Fundamental																
	tnt327	food analysis or nutrigenetics	Accessory																
Fourth	ntu400	English	Fundamental																
	chmtk411	preservative and social medicine	Accessory																

**B/ Book    T/ Theory    P/Practical    R/Report  
S/Seminar    L/Lab.    J/Project**  
**TE FOR COURSE SPECIFICATION**



## HIGHER EDUCATION PERFORMANCE REVIEW:PROGRAMME REVIEW

### COURSE SPECIFICATION

This Course Specification provide a concise summary of the main features course and the learning outcomes that a typical student might reasonable expected to achieve and demonstrate if he/she take advantage of the learning opportunities that are provided. It should be cross-referenced with the specification

1.Teaching Institution	Ministry of higher education & scientific research
2.University Department/Center	Northern Technical University / College of Health and Medical Techniques/Kirkuk/ Therapeutic Nutrition Department
3.Course title/code ntu/ University requirements chmtk/ college requirements tnt/ department requirements	
4.Programme (s) to which it contributes/ attended lectures	
5. Modes of Attendance offered/ course system	
6. Semester/Year	2023-2024
7. Number of hours tuition(total)/ 108 theory/112Practical	
8.Date of production/revision of this specification	7/1/2024
9. Aims of the Course	
Equip the scientific knowledge in medical Lab. Techniques to student depend on instruction in section of private skills of teaching and learning method addition to thinking and personal developments skills	

## 10. Learning Outcomes , Teaching, Learning and Assessment Methods

### A. Knowledge and Understanding

- 1It aims to know how to conduct analyzes of chemical elements in food
- 2It aims to know how to conduct chemical analyzes of human body fluids
- 3It aims to know the operation of general laboratory equipment and specialized equipment in the field of therapeutic nutrition
- 4It aims to know how to conduct biological (bacterial) parasitic, fungal and viral analyses.
- 5It aims to know the procedures for determining the relationship between nutrition and human health

### B. Subject-specific skills

- 1 - Conducting chemical and biological analyzes and tests on food.**
- 2 - Conducting human-specific chemical, biological and immunological analyzes and tests**
- 3 -Conducting histopathological examinations.**
- 4 -Identify all the proper methods of preparing, preserving, and eating healthy and nutritionally sound foods**
- 5 -Providing nutritional advice for various medical conditions from different age groups**
- 6 -Determine the nutritional needs of patients hospitalized for all medical conditions and age stages**
- 7 -Developing sound nutritional programs that contribute to improving the health situation and solving the health problems facing society.**

### Teaching and Learning Methods

Blended learning (Online educational material with online interaction, with place Classroom methods), Scientific Films , Teaching Videos , Laboratories , Trainee and summer internship , Graduation projects

### Assessment methods

Daily , Monthly , Final examination and weekly reports

### C. Thinking Skills

- 1 For the student to acquire the concepts and basics of therapeutic nutrition.
- 2 Assessing the patient's nutritional status.
- 3 Providing therapeutic nutritional advice to patients according to the situation.
- 4 Design and develop nutritional programs that contribute to improving the health situation in society

### Teaching and Learning Methods

Blended learning (Online educational material with online interaction, with place Classroom methods), Scientific Films, Teaching Videos, Laboratories , Trainee and summer internship , Graduation projects

### Assessment methods

Daily, Monthly , Final examination and weekly reports

### D. General and Transferable Skills (other skills relevant to employability and personal development)

- D1- Teamwork skills.
- D2- Computer and Internet skills.
- D3- Communication skills such as English and presentation.
- D4- Leadership skills and taking responsibility.

### 11. Course Structure

Week	Hours	ILOs	Unit/Module or Topic Title	Teaching Method	Assessment Method
1-15	2th +3prac	Non	dependent on the level	lectures	Quires and examinations

12. Infrastructure	
Required reading: - CORE TEXTS - COURSE MATERIALS - OTHER	yes
Special requirements (include for example workshops, periodicals, IT software, websites)	workshops
Community-based facilities (include for example, quest, lectures, internship, field studies)	Summer training, quits lectures

13. Admissions	
Per-requisites	High School section , outstanding student in the institute
Minimum number of students	15
Maximum number of students	100