



Module (Course Syllabus) Catalogue 2023-2024

College/ Institute	Khabat Technical Institute		
Department	Food Security and Public Health		
Module Name	Human Nutrition		
Module Code	HUN305		
Semester	Third Semester		
Credits	5		
Module type	Prerequisite Core * Assist.		
Weekly hours	2		
Weekly hours (Theory)	(2)hr Class	(123)hr Workload	
Weekly hours (Practical)	(0)hr Class	(0)hr Workload	
Lecturer (Theory)	Zian H.Ahmed		
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Lecturer (Practical)	-		
E-Mail & Mobile NO.	-		

Course Book

	The course introduces students to the fundamental concepts of		
Course	Human nutrition including: Introduction to Human nutrition -		
Description	Nutrients - Energy for life - Macronutrients & Micronutrients - Diet		
	etc		
	This course will present various human nutrition challenges and		
	explore implications for healthy diets:		
	1 Familian with most of law tamps which are related to the human		
	1. Familiar with most of key terms which are related to the human		
Course objectives	nutrition and healthy food such as Nutrients, Calories, types of		
Course objectives	macronutrients & micronutrients and knowledge of Eatwell Guideetc.		
	etc.		
	2. In addition, collect information about some types of diseases		
	related with unhealthy foods.		
	1. Learners have to attend lectures to		
Student's	obtain primary knowledge, skills and competences.		
obligation	2. Students must done quiz weekly in lectures.		
	3. Apply student centered such as Students must to complete		
	homework, reports and seminarsetc.		
Required Learning	1. Theory lectures will be tough by data illustrated in PPT form.		
Materials	2. Practice lectures will be tough by data show in PPT form,		
	scientific movies, teamwork and practically.		
A	3. Group discussion during lectures.		
Assessment	30% Mid Term (Theory)		
scheme	30% Assignment (report, paper, homework, seminar.)		
	40% Final Exam		
	On successful completion of this module the learner will be able to:		
Specific	Gain new knowledge, based on up-to-date scientific widenes		
-	evidence. 2. Apply that knowledge to improve your Human lifestyle, and		
learning	Apply that knowledge to improve your Human lifestyle, and make better dietary choices.		
outcome:	3. Analyze food requirements for body I different ages and		
	gender 4. Collaborate with others to solve problems by tem working.		

- 1. Eaton S.B. (2006). Proceedings of the Nutrition Society, 65(1), 1-6. Last accessed on 15 January 2017.
- 2.YILDIZ, Fatih. Advances in food biochemistry. CRC press, 2009.
- 3. Cordain, L., Miller, J.B., Eaton, S.B., Mann, N., Holt, S.H. and Speth, J.D., 2000. Plant-animal subsistence ratios and macronutrient energy estimations in worldwide hunter-gatherer diets. The American journal of clinical nutrition, 71(3), pp.682-692.
- 4. https://www.bhf.org.uk/informationsupport/support/healthy-living/healthy-eating-toolkit/eatwell-plate
- 5. Lanham-New, S.A., Hill, T.R., Gallagher, A.M. and Vorster, H.H. eds., 2019. Introduction to human nutrition. John Wiley & Sons.
- 6. Cordain, L., Eaton, S.B., Sebastian, A., Mann, N., Lindeberg, S., Watkins, B.A., O'Keefe, J.H. and Brand-Miller, J., 2005. Origins and evolution of the Western diet: health implications for the 21st century. The American journal of clinical nutrition, 81(2), pp.341-354.

Course topics (Theory)	Week	Learning Outcome
Introduction of Nutrition	1	
Eatwell Guide	2	
Cutting down on some foods	3	
Calculate your own BMI	4	
Measure your own waist circumference:	5	
Calculating your own energy requirements	6	
Low GI vs high GI diets	7	
Is food addictive?	8	

Course References:

Healthy and sustainable diets – the future role	9	
for dietary protein	10	
Nutrition guidelines made easy - Healthy eating guidelines	10	
Food labels	11	
Diet impact on disease	12	
Practical Topics	Week	Learning Outcome
Questions Example Design		
1- Blanks		
2-write the reasons		
3- True false and correcting false sentences	S	
4- Multiple choose		
5- Explanations		
6- Definitions		
7-Write differences between		
8-Match the word from list A to the word	from list R	
Extra notes:	HOIII HSt D	
EAH & HUCS.		

External Evaluator			
	External Evaluator		