



**جامعة الإمام عبد الرحمن بن فيصل**  
IMAM ABDULRAHMAN BIN FAISAL UNIVERSITY

**كلية العلوم الطبية التطبيقية**  
College of Applied Medical Sciences

— قسم التغذية العلاجية —  
— Clinical Nutrition Department —

## **Graduates' Attributes**

# Clinical Nutrition Program Graduate Attributes

Responding to the dynamic change in the job market and the challenges brought to the national and global employment sectors, the Clinical Nutrition Program has developed a clear set of attributes that must be acquired by the students upon their graduation to ensure they have high competitiveness.

Through their degree and the opportunities at the clinical nutrition program, the graduates are prepared to be:

1. **Subject specialists**, with in-depth knowledge, understanding, research and other skills associated with the clinical nutrition discipline.
2. **Innovative and creative** in their approach to positive change.
3. **Socially intelligent** and proactively inclusive, able to effectively navigate complex relationships with others from any background or culture.
4. **Digitally literate** and
5. **Responsible** for their own behavior, their future and their wellbeing.

## List of CNP Graduate Attributes

### A. Clinical Nutrition Specialty

1. Define the core skills and concepts associated with the clinical nutrition field:
2. Recognize basic scientific knowledge to understand the role of nutrition in health and disease.
3. Define different nutritional concerns in various clinical settings.
4. Identify key questions, research and pursue rigorous evidence-based arguments:
5. Evaluate nutritional needs and status of individuals in various lifestyles and stages during health and disease.
6. Diagnose nutritional status and nutrition-related diseases.
7. Interpret the broad aspects of food availability, selection, preparation, and consumption in dietetics practice.
8. Understand how nutrition knowledge is constructed and contested.
9. Describe cultural, social, ethnic, and environmental dimensions within dietetics and food sciences.
10. Design nutritional plan and provide nutritional counseling and advice.
11. Calculate dietary requirements in health and disease.
12. Link nutrition to local, national and global issues to seek positive and sustainable solutions.
13. Create nutrition care plans based on sound research and reasoning.

14. Employ accurate analysis, measuring and assessment in different laboratory and clinical settings
15. Manage food service systems and meal preparation.
16. Contribute to the prevention and treatment of diseases by spreading proper eating culture and enhancing the healthy consumption pattern.

## **B. Innovation & Creativity**

17. Look for opportunities to continue to learn, reflect and apply new knowledge and skills in a positive way.
18. Find new ways to address problems, answer questions or express meanings; *think out of the box*.
19. Reflect and see the deeper meaning or significance; *the “bigger picture” or patterns emerging*.
20. Evaluate and draw conclusions from information, to find sustainable solutions to complex problems and make decisions.

## **C. Social Intelligence**

21. Openly and honestly communicate with others from diverse cultures, perspectives and backgrounds.
22. Proactively seek and consider diverse thoughts, feelings and perspectives of others.
23. Work productively with others and complete joint projects. *To work in partnership*.
24. Lead and support others by inspiring them with a clear vision and motivating them to achieve goals.

## **D. Digital Literacy**

25. Use the devices, applications and software commonly used in the nutrition field (e.g. *esha Research*) and in general use (e.g. Microsoft Office) effectively and to adapt to new developments in digital technology.
26. Interpret, analyze and represent information in different settings. Understand the legal, ethical and security requirements around using and collecting data.
27. Create new digital artifacts, use digital evidence to solve problems and use digital technology to develop new ideas, projects or opportunities.
28. Illustrate dietetic information through acquired technical, interpersonal and communication skills.
29. Communicate and collaborate effectively in digital media and spaces, while managing digital identity, reputation, and safety on platforms such as LinkedIn.

## **E. Responsibility**

30. Prioritize and, manage commitments to maintain a sense of focus and deliver projects on time.
31. Show positive & professional attitude, and act in honest, ethical and consistent manner based on a strong sense of self and personal values.
32. Be resilient when confronted with challenges and adapt positively to change through a continued willingness to learn and develop.
33. Be ready to start and act on opportunities, build on a foundation of courage, self-belief, reflection, and independent thoughts.

The **graduate attributes matrix** (Table 1) breaks down the elements of the graduate attributes which will help students understand how to start building them during their time at the program/university. They are also aligned to those of Imam Abdulrahman bin Faisal University.

Throughout their journey in the program, students are provided with the proper examples of activities, which might help them develop the deemed attributes.

**Table 1. CNP Graduate Attributes Matrix**

	<b>Disciplinary Knowledge</b>	<b>Evidence-based</b>	<b>Understanding</b>	<b>Application</b>
<p><b>1. Be a Clinical Nutrition Specialist</b> --- <b>Have in-depth knowledge, understanding and skills associated with the clinical nutrition field.</b></p>	<ol style="list-style-type: none"> <li>1. Define the core skills and concepts associated with the clinical nutrition field.</li> <li>2. Recognize basic scientific knowledge to understand the role of nutrition in health and disease.</li> <li>3. Define different nutritional concerns in various clinical settings.</li> </ol>	<ol style="list-style-type: none"> <li>4. Identify key questions, research and pursue rigorous evidence-based arguments:</li> <li>5. Evaluate nutritional needs and status of individuals in various lifestyles and stages during health and disease.</li> <li>6. Diagnose nutritional status and nutrition-related diseases.</li> <li>7. Interpret the broad aspects of food availability, selection, preparation, and consumption in dietetics practice.</li> </ol>	<ol style="list-style-type: none"> <li>8. Understand how nutrition knowledge is constructed and contested.</li> <li>9. Describe cultural, social, ethnic, and environmental dimensions within dietetics and food sciences.</li> <li>10. Design nutritional plan and provide nutritional counseling and advice.</li> <li>11. Calculate dietary requirements in health and disease.</li> </ol>	<ol style="list-style-type: none"> <li>12. Link nutrition to local, national and global issues to seek positive and sustainable solutions.</li> <li>13. Create nutrition care plans based on sound research and reasoning.</li> <li>14. Employ accurate analysis, measuring and assessment in different laboratory and clinical settings</li> <li>15. Manage food service systems and meal preparation.</li> <li>16. Contribute to the prevention and treatment of diseases by spreading proper eating culture and enhancing the healthy consumption pattern.</li> </ol>
<p><b>2. Be Innovative</b> --- <b>Able to define and create significant positive change.</b></p>	<p><b>Curiosity</b></p> <ol style="list-style-type: none"> <li>1. Look for opportunities to continue to learn, reflect and apply new knowledge and skills in a positive way.</li> </ol>	<p><b>Creativity</b></p> <ol style="list-style-type: none"> <li>2. Find new ways to address problems, answer questions or express meanings; <i>think out of the box.</i></li> </ol>	<p><b>Sense making</b></p> <ol style="list-style-type: none"> <li>3. Reflect and see the deeper meaning or significance; <i>the “bigger picture” or patterns emerging.</i></li> </ol>	<p><b>Critical thinking</b></p> <ol style="list-style-type: none"> <li>4. Evaluate and draw conclusions from information, to find sustainable solutions to complex problems and make decisions.</li> </ol>

<p><b>3. Be socially intelligent</b> --- <b>Proactively seek and work with the diverse perspectives of others to effectively navigate complex relationships.</b></p>	<p><b>Communication</b></p> <p>1. Openly and honestly communicate with others from diverse cultures, perspectives and backgrounds.</p>	<p><b>Awareness</b></p> <p>2. Proactively seek and consider diverse thoughts, feelings and perspectives of others.</p>	<p><b>Collaboration</b></p> <p>3. Work productively with others and complete joint projects. <i>To work in partnership.</i></p>	<p><b>Leadership</b></p> <p>4. Lead and support others by inspiring them with a clear vision and motivating them to achieve goals.</p>
<p><b>4. Be digitally literate</b> --- <b>Have the capabilities needed to live, learn and work in a digital society.</b></p>	<p><b>Information Communication Technology proficient</b></p> <p>1. Use the devices, applications and software commonly used in the nutrition field (e.g. <i>esha Research</i>) and in general use (e.g. Microsoft Office) effectively and to adapt to new developments in digital technology.</p>	<p><b>Information and data literacy</b></p> <p>2. Interpret, analyze and represent information in different settings. Understand the legal, ethical and security requirements around using and collecting data.</p>	<p><b>Digital creation, problem solving and innovation</b></p> <p>3. Create new digital artifacts, use digital evidence to solve problems and use digital technology to develop new ideas, projects or opportunities.</p>	<p><b>Digital communication, collaboration and participation</b></p> <p>4. Illustrate dietetic information through acquired technical, interpersonal and communication skills. 5. Communicate and collaborate effectively in digital media and spaces, while managing digital identity, reputation, and safety on platforms such as LinkedIn.</p>
<p><b>5. Be responsible</b> --- <b>Take responsibility for own behavior, learning, future and wellbeing.</b></p>	<p><b>Focus</b></p> <p>1. Prioritize and, manage commitments to maintain a sense of focus and deliver projects on time.</p>	<p><b>Integrity</b></p> <p>2. Show positive &amp; professional attitude, and act in honest, ethical and consistent manner based on a strong sense of self and personal values.</p>	<p><b>Adaptable</b></p> <p>3. Be resilient when confronted with challenges and adapt positively to change through a continued willingness to learn and develop.</p>	<p><b>Initiative</b></p> <p>4. Be ready to start and act on opportunities, build on a foundation of courage, self-belief, reflection and independent thoughts.</p>

## **Alignment of Clinical Nutrition Program Graduate Attributes**

The program graduate attributes have been made sure to be attained through the education process by aligning them with the program learning outcomes (PLOs) and making sure that achieving those intended PLOs will guarantee the graduates are equipped with the deemed attributes. The program graduate attributes are further aligned with those of the university.

**Table 2. Aligning Clinical Nutrition Program Learning Outcomes (PLOs) with Program Graduate Attributes (PGAs)**

Program Graduate Attributes (PGAs)	PGA 1 (Be Clinical Nutrition Specialist)	PGA 2 (Be innovative)	PGA 3 (Be socially intelligent)	PGA 4 (Be digitally literate)	PGA 5 (Be responsible)
Program Learning Outcomes (PLOs) aligned with the PGAs	PLO.1 PLO.2 PLO.3 PLO.4	PLO.5 PLO.6 PLO.7 PLO.8	PLO.6 PLO.7 PLO.10	PLO.7 PLO.9	PLO.7 PLO.9 PLO.10

Program Graduate Attributes (PGAs) ↓		Program Learning Outcomes (PLOs)*									
		1	2	3	4	5	6	7	8	9	10
		1 Knowledge & Understanding			2 Skills						3 Values, Autonomy & Responsibility
		K 1.1	K 1.2	K 1.3	S 2.1	S 2.2	S 2.3	S 2.4	S 2.5	S 2.6	V 3.1
PGA.1	Be a Clinical Nutrition Specialist	✓	✓	✓	✓						
PGA.2	Be Innovative					✓	✓	✓	✓		
PGA.3	Be Socially Intelligent						✓	✓			✓
PGA.4	Be Digitally Literate							✓		✓	
PGA.5	Be Responsible							✓		✓	✓

**\* PLOs:**

**K 1.1** Recognize basic scientific knowledge to understand the role of nutrition in health and disease.

**K 1.2** Describe cultural, social, ethnic, and environmental dimensions within dietetics and food sciences.

**K 1.3** Define different nutritional concerns in various clinical settings.

**S 2.1** Evaluate nutritional status of individuals in various lifestyles and stages during health and disease.

**S 2.2** Create community and patient-centered nutrition care plans based on sound scientific research and biomedical reasoning.

**S 2.3** Interpret the broad aspects of food availability, selection, preparation, and consumption in dietetics practice.

**S 2.4** Illustrate dietetic information through acquired technical, interpersonal and communication skills.

**S 2.5** Calculate dietary requirements in health and disease for different life stages.

**S 2.6** Perform evidence-based research, accurate analysis, measuring and assessment in different laboratory and clinical settings.

**V 3.1** Demonstrate professional beliefs, ethics, values, attitudes, behaviors and skills in academic and clinical practice.



**Table 3. Aligning Clinical Nutrition Program Graduate Attributes (CNPGA) with those of Imam Abdulrahman Bin Faisal University**

Institutional Graduate Attributes	GA.1	GA.2	GA.3	GA.4	GA.5
Program Graduate Attributes aligned with the institutional GAs	CNPGA 5 (Be responsible)	CNPGA 1 (Be a Clinical Nutrition Specialist)	CNPGA 3 (Be socially intelligent)	CNPGA 2 (Be innovative)	CNPGA 4 (Be digitally literate)

Institutional Graduate Attributes ↓		Program Graduate Attributes				
		1	2	3	4	5
GA.1	Commitment to values, ethics, and responsibility					✓
GA.2	knowledge application and lifelong learning	✓				
GA.3	Active personality skills			✓		
GA.4	Problem solving and decision-making		✓			
GA.5	The ability to use information technology				✓	