

QUESTIONNAIRE FOR ASSESSING THE LEVEL OF KNOWLEDGE OF NURSING STUDENTS IN THE FIELD OF ENTERAL NUTRITION

Dear Student!

We kindly ask you to complete the following questionnaire to assess the level of your knowledge about enteral nutrition of patients.

Completing the questionnaire will be considered as an indication of your willingness to participate in the study.

The study aims to assess and compare the level of knowledge of nursing students in the field of enteral nutrition and to examine the relationship between knowledge and professional identity in two research centers at the Tel Aviv- Yaffo Academic College and the Academy of Tarnow.

The following survey is anonymous.

Please tick one correct answer.

Thank you!

III Knowledge about enteral nutrition

1. Enteral nutrition is defined as:

- 1. supply of protein, energy sources, electrolytes, vitamins, trace elements in the form of an industrial diet to the gastrointestinal tract, in amounts covering the daily demand and adapted to the patient's metabolic capacity, taking into account the additional supply of water**
2. supply of protein, energy sources, electrolytes, vitamins, trace elements in the form of an industrial diet to the gastrointestinal tract, in amounts covering the daily demand and adapted to the patient's metabolic capacity, without taking into account the additional supply of water

3. supply of protein, non-protein energy, electrolytes, vitamins, trace elements by intravenous route, in amounts covering the daily demand and adapted to the patient's metabolic capacity.
 4. supply of protein, energy, electrolytes, industrial mixtures of vitamins, mixtures of elements and water by intravenous route with the addition of substances modulating or supporting the functioning of the immune system.
2. What accesses can be used for enteral nutrition:
1. Short-term (nasogastric tubes, nasoenteric tubes)
 2. Long-term (gastrostomy, jejunostomy)
 3. **All of the above answers are correct**
 4. None of the above answers are correct
3. On what basis is the patient qualified for nutritional treatment:
1. In a situation of imminent malnutrition
 2. In a situation where it is not possible to cover the demand for nutrients with a natural diet
 3. In a situation where it is not possible to adequately cover the demand for nutrients by oral route, natural diet, natural modified diet, oral food supplements
 4. **All of the above answers are correct**
4. Indicate which of the following methods is the undisputed method of confirming the location of the gastrostomy:
1. **X-ray of the abdominal cavity**
 2. Method of optical identification of gastric contents
 3. Auscultation method by administering air to the stomach
 4. Method for determining the pH of gastric content
5. How long after creating an uncomplicated gastrostomy can you start feeding:
1. Immediately after gastric access has been established
 2. After 72 hours

3. **After 3 - 6 hours**
 4. After a few days
6. Enteral nutrition through a feeding tube inserted into the small intestine should be carried out using the following method:
1. Boluses
 2. **Continuous infusion**
 3. All of the above
 4. None of the above
7. What temperature should the industrial diet have, which should be given to the patient for gastrostomy:
1. **Peaceful**
 2. 15°C
 3. Directly out of the refrigerator
 4. After heating in a microwave oven to 38°C
8. The following should not be used to irrigate a gastrostomy:
1. Lukewarm, boiled water
 2. Distilled water
 3. **Fruit juices**
 4. Non-carbonated mineral water
9. In what position should the patient be placed when administering the diet:
1. **Upper body raised at an angle of 30-45 degrees during administration of the diet and at least one hour after its completion**
 2. Flat position on the back
 3. Semi-high position with the torso elevated at a 15-degree angle
 4. Rank does not matter

10. The nutrition team consists of:

1. doctor, nurse, physiotherapist, psychologist
2. doctor, nurse, pharmacist, psychologist
3. doctor, nurse, dietitian, psychologist
4. **a doctor, nurse, pharmacist, dietician with a certificate of completion of a course in enteral and parenteral nutrition**

11. In the pulmonology department there is a patient with acute respiratory failure, hypoxia and excessive retention of carbon dioxide (CO₂) - hypercapnia, which of the following diets will be the most optimal diet that allows you to reduce the respiratory quotient (RQ) and facilitates the restoration of normal CO₂ and O₂ values:

1. High-carbohydrate, high-fat, high-residue
2. Low-carbohydrate, high-fat, low-residue
3. High-carbohydrate, high-fat, low-residue
4. **Low-carbohydrate, high-fat, high-residue**