

ETICS IN NUTRITION AND DIETETICS

| Course Name | Code | Term | Theory (hours/week) | Application (hours/week) | Laboratory (hours/week) | ECTS |
|--|--|-----------------------|------------------------|-----------------------------|----------------------------|------|
| ETICS IN NUTRITION AND DIETETICS | BDB 213 | 4.Semester/ Spring | 2 | 0 | 0 | 2 |
| Prerequisites | None | | | | | |
| Language of Instruction | Turkish | | | | | |
| Course Type | Compulsory | | | | | |
| Learning and Teaching Techniques of The Course | Expression, Question-answer | | | | | |
| Instructor(s) | Lecturer. Nezihe OTAY | | | | | |
| Goal | To comprehend professional ethics and responsibilities | | | | | |
| Learning Outcomes | <ol style="list-style-type: none"> 1. Understand general ethical principles 2. Apply ethical principles in health sciences 3. comprehend national regulations on ethics 4. To be informed about international declaration and contract provisions 5. To be able to apply professional ethics and responsibility | | | | | |
| References | <ol style="list-style-type: none"> 1. International Confederation of Dietetic Associations. International Code of Ethics and Code of Good Practice, 2008. 2. Academy of Nutrition and Dietetics. Code of Ethics in Dietetics, 2009. 3. Turkish Dietetic Association. Code of Ethics in Dietetics, 2012 4. Morris JC. Dietitian's guide to assessment and Documentation, Jones and Bartlett Publishers, Massachusetts, 2011. 5. Tayfur M, Barış O, Baştaş NN. Duyında ve Türkiye'de Beslenme ve Diyetetik Eğitimi-Öğretimi, Diyetisyenin Meslek Etiği, Hatipoğlu Printing and Publishing Ankara, 2011. | | | | | |

Course Outline Weekly:

| WEEKS | TOPICS |
|----------|---|
| 1. Week | Identification of concepts of science, scientific research, ethics and law |
| 2. Week | Concept of ethical value in health management |
| 3. Week | Basic principles on which ethical values are based |
| 4. Week | Publication and research ethics in health sciences |
| 5. Week | Professional ethics and understanding of responsibility |
| 6. Week | Ethics rules of dietitian profession |
| 7. Week | Ethics rules of dietitian profession |
| 8. Week | MIDTERM EXAM |
| 9. Week | Dietitian's responsibilities towards collecting |
| 10. Week | Dietitian's responsibilities to patients and clients |
| 11. Week | Responsibilities of the dietitian to the profession, colleagues and other employees |
| 12. Week | Current ethical issues in nutrition and dietetics |
| 13. Week | National and international ethical problems |
| 14. Week | Discussion on ethical issues |
| 15. Week | Discussion on ethical issues |

Student Work Load Table

| Activities | Number | Duration | Total Work Load |
|--|--------|----------|-----------------|
| Course Duration | 14 | 2 | 28 |
| Laboratory | | | |
| Practice | | | |
| Field Study | | | |
| Study Time Of Outside Of Class (Pre-Study, Practice, Etc.) | 14 | 1 | 14 |
| Presentations (Video shoot/Poster preparation/Oral presentation, Etc.) | | | |
| Seminars | | | |
| Project | | | |
| Case study | | | |
| Role playing, Dramatization | | | |
| Writing articles, Critique | | | |
| Time To Prepare For Midterm Exam | 1 | 3 | 3 |
| Final Exam Preparation Time | 1 | 5 | 5 |
| Total Work Load (hour) / 25(s) | | 50/25=2 | |
| ECTS | | 2 | |

Evaluation System

| Mid-Term Studies | Number | Contribution |
|---|--------|--------------|
| Midterm exams | 1 | %50 |
| Quiz | | |
| Laboratory | | |
| Practice | | |
| Field Study | | |
| Course Internship (If There Is) | | |
| Homework's | | |
| Presentation and Seminar | | |
| Project | | |
| Other evaluation methods | | |
| Total Time To Activities For Midterm | | %50 |
| Final works | | |
| Final | 1 | %50 |
| Homework | | |
| Practice | | |
| Laboratory | | |
| Total Time To Activities For Midterm | | %50 |
| Contribution Of Midterm Studies On Grades | | %50 |
| Contribution Of Final Exam On Grades | | %50 |
| Total | | 100 |

The relationship between learning outcomes and the program qualifications of the courses

| Program Qualifications | Learning outcomes | | | | |
|---|-------------------|-----------|-------|-------|-------|
| | L.O.1 | L.O. 2 | L.O.3 | L.O.4 | L.O.5 |
| 1. To acquire information in the basic and social sciences as the Dietitian as he profession entails and make use of it for life. | 5 | 5 | 5 | 5 | 5 |
| 2. To develop personalized diet and programme in accordance with the principles of adequate and balanced nutrition. | | | | | |
| 3. To improve and develop the food and nutrition plans and policy for the development of individuals with the energy and nutrient element requirements with scientific method detection, health protection | | | | | |
| 4. To determine and evaluate individual, the community and the patient's nutritional status by applying up-to-date information gained in the field of nutrition and dietetics. She/he can use the knowledge to raise the level of community health and the quality of life. | 3 | 3 | 3 | 3 | 3 |
| 5. Assess the nutritional status of the patients, evaluate the clinical symptoms, plan and apply individualized medical nutrition therapy for the patients. | | | | | |
| 6. The student can understand the basic values and culture of the society he/she is living in and gain the skill to transform him/herself in a positive way | 5 | 5 | 5 | 5 | 5 |
| 7. Dietitian can improve products, make laboratory practice on elements affecting analysis and quality of nutrition, review and evaluate them regarding the legal regulations | | | | | |
| 8. The student embraces the concepts with regard to biological systems that form the basis of human health, Anatomy, Physiology, and the sustainability of them. | | | | | |
| 9. The student can participate in Nutrition and Dietetics practices individually and/or within a team, use, apply, discuss and share scientific and evidence based knowledge in nutrition and dietetics practice with team and team members, develop and demonstrate effective skills using oral, print, visual methods in communicating and expressing thoughts and ideas, communicate with all stakeholders within ethical principles. Develop and demonstrate effective communications skills using oral, print, visual, electronic and mass media methods | 2 | 2 | 2 | 2 | 2 |
| 10. Dietitian has knowledge to develop food and nutrition plans and policies for protection of health, in order to improvement and development by using methods for determining the nutritional status. | 3 | 3 | 3 | 3 | 3 |

Contribution to the level of proficiency: 1. Lowest, 2. Low / Medium, 3. Average, 4. High, 5. Excellent