NUTRİTİON AND GENOMİCS

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
NUTRİTİON AND GENOMİCS	BDB238	4. Semester/ Spring	2	0	0	2
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Elective					
Learning and Teaching Techniques of The Course	Expression, Question-answer, Display, Application					
Instructor(s)	Assist. Prof. Dr. Deniz MIHÇIOĞLU					
Goal	The aim of this course is to comprehend the relationship between nutrition and genomics.					
Learning Outcomes	1. To be able to comprehend the basic principles of genetics, nutrition and genetic interaction, 2. To be able to explain nutrigenomic terms, 3. Being knowledgeable about nutrigenetic diseases, 4. To be able to comprehend gene diet interaction.					
References	1. American Dietetic Association.(2009). Nutritional Genomics Series. Retrived from American Dietetic Association Web site: http://www.eatright.org/cps/rde/xchg/ada/hs.xsl/home_20180_ENU_HTML.htm 2. The European Nutrigenomics Organization.(2009). http://www.nugo.org/ 3. Simopoulos A.P, Ordovas J.M. (2004), NUTRIGENETOCS AND NUTRIGENOMICS World Review of Nutrition and DieteticsVol. 93 Karger, Switzerland					

Course Outline Weekly:

WEEKS	TOPİCS
1. Week	Basic Principles and Terms of Genetics
2. Week	Basic Terms of Nutrition and Genetics
3. Week	Basic Terms of Nutrition and Genetics
4. Week	Introduction to Nutrigenetics
5. Week	Epigenetic Mechanisms
6. Week	Gene Regulation and Nutrition-Gene Interaction
7. Week	Genotype and Nutrition
8. Week	**MIDTERM EXAM**
9. Week	Cancer and Nutrigenetics
10. Week	Diseases depended aging and Nutrigenomics
11. Week	Obesity and Genetics
12. Week	Diabetes and Nutrigenetics
13. Week	Nutrigenomics and Neurodegeneration
14. Week	Gender, Gene and Nutrition
15. Week	Overview of midterm

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	4	56
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	6	6
Final Exam Preparation Time	1	10	10
Total Work Load (hour) / 25(s)	**100 / 25=4**		
ECTS	**4**		

Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams	1	%100
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		100
Final works		
Final	1	%100
Homework		
Practice		
Laboratory		
Total Time To Activities For Midterm		100
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
1. To acquire information in the basic and social sciences as the Dietitian as he profession entails and make use of it for life.				
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	2	2	2	2
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.	2	2	2	2
5. Assess the nutritional status of the patients, evaluate the clinical symptoms, plan and apply individualized medical nutrition therapy for the patients.	3	3	3	3
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				
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	4	4	4	4
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.				

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