COURSE NAME

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
	BDB301	5. Autumn	3	2	0	5
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Expression Discussion, Brainstorming, Practical					
Instructor(s)	Prof. Dr. Nurten BUDAK Ress. Asst. Saadet ÖZEN					
Goal	It is the teaching of definitions, etiology, complications, clinical manifestations and medical nutrition therapies of common diseases					
Learning Outcomes	1. To be able to learn medical terminology and disease classification in nutritional-related adult diseases. 2. To be able to interpret the etiology, findings and complications of acute and chronic diseases in adult individuals. 3. Knowing the ways of research, common types of treatment and patient management to diagnose the patient 4. Know the reasons for food and nutrient intake modifications and how to apply them in the prevention or treatment of diseases 5. To be able to calculate the needs of specific energy and nutrients, how to interpret the results and learn proper diet planning 6. Understand how diets of people with different nutritional habits, cultural backgrounds and socioeconomic status can be regulated and nutritional requirements of nutritional bioavailability can be met 7. To be able to learn nutritional and dietetic practices in the prevention of acute and chronic diseases and treatments 8. Ability to develop, practice and monitor personalized medical nutrition treatment programs in individuals with acute and chronic illnesses 9. Ability to evaluate the nutritional status of patients and gain training in nutrition 10. To be able to learn enteral and parenteral nutrition practices in adult patients					
References	1. Baysal A, Aksoy, M, Besler, T, Bozkurt N,Keçecioğlu, S, Mercanlıgil, S, Merdol-Kutluay, T, Pekcan, G.,Yıldız, E. (2011). Diyet El Kitabı (6.Baskı). Ankara: Hatiboğlu Yayınevi 2. International Nutrition and Dietetics Journals (Euro. J. Clin. Nutr. JADA, Am J ClinNutr vb).					

Course Outline Weekly:

WEEKS	TOPİCS
1. Week	Medical terminology, physiopathology of diseases, diagnostic methods, terminology for general treatment applications Overview of meal planning methods
2. Week	Nutrition and dietetic applications in obesity and obesity
3. Week	Nutrition and dietetic applications in obesity and obesity
4. Week	Nutrition and dietetic practices in weakness and eating behavior disorders
5. Week	Diabetes Mellitus-Functional Reactive Nutrition and dietetic applications in hypoglycemia
6. Week	Diabetes Mellitus-Functional Reactive Nutrition and dietetic applications in hypoglycemia
7. Week	Diabetes Mellitus-Functional Reactive Nutrition and dietetic applications in hypoglycemia
8. Week	**MIDTERM EXAM**
9. Week	Nutrition and dietetic applications in cardiovascular diseases
10. Week	Nutrition and dietetic applications in cardiovascular diseases
11. Week	Nutrition and dietetic applications in hypertension
12. Week	Nutrition and dietetic applications in Metabolic Syndrome
13. Week	Gastrointestinal system diseases and nutrition and dietetic applications
14. Week	Gastrointestinal system diseases and nutrition and dietetic applications
15. Week	Gastrointestinal system diseases and nutrition and dietetic applications

Student Work Load Table

Activities	Number	Duration	Total Work Load
Course Duration	14	3	42
Laboratory			
Practice	14	2	28
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	3	42
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	5	5
Final Exam Preparation Time	1	8	8
Total Work Load (hour) / 25(s)	**125/ 25=5**		
ECTS	**5**		

Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams	1	50%
Quiz		
Laboratory		
Practice	1	50%
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**	**L.O.5**	**L.O.6**	**L.O.7**	**L.O.8**	**L.O.9**	**L.O.10**
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**	**5**	**5**	**5**	**5**	**5**
2. To develop personalized diet and programme in accordance with the principles of adequate and balanced nutrition.	**5**	**5**	**5**	**5**	**5**	**5**	**5**	**5**	**5**	**5**
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.			**5**	**5**	**5**	**5**	**5**	**5**	**5**	**5**

5.	Assess the nutritional status of the patients, evaluate the clinical symptoms, plan and apply individualized medical nutrition therapy for the patients.			**4**	**4**	**4**	**4**				**4**
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	**1**	**1**	**1**	**1**	**1**	**1**	**2**	**1**	**1**	**1**
7.	Dietitian can improve products, make laboratory practice on elements affecting analysis and quality of nutrition, review and evaluate them regarding the legal regulations	**3**		**3**	**3**	**3**			**3**	**3**	**3**
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**	**4**	**4**	**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.	**4**	**4**	**4**	**4**	**4**	**4**	**4**	**4**	**4**	**4**

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