

**COURSE NAME**

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
	BDB303	5. Autumn	3	2	0	5
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Expression, Question & Answer, Display, Practice - Drill, Literature search, Project / Field Study					
Instructor(s)	Lecturer. Funda Esin FAKILI					
Goal	Explain the importance of healthy mother and child feeding, nutrition-related interactions of physiological, metabolic and endocrine changes during pregnancy and lactation, nutritional interactions, energy and nutritional requirements of infancy, pre-school age children and adolescents					
Learning Outcomes	<ol style="list-style-type: none"><li>1. To be able to learn medical terminology and disease classification in child diseases related to nutrition.</li><li>2. Be able to define acute and chronic diseases in infancy and childhood</li><li>3. Identify energy and nutrient requirements of children with these diseases</li><li>4. To be able to discuss current diet treatments used in the treatment of these diseases practically</li><li>5. Bu hastalıkların diyet tedavisinde kullanılan özel ürünleri inceleyebilme ve araştırabilme</li><li>6. Bu hastalıklara ilişkin klinikte gördükleri vakaları ele alabilme, hastalıkları ve beslenme durumları açısından inceleyebilme</li><li>7. Hastaya tanı konulması için araştırma yollarını, yaygın tedavi türlerini ve hasta yönetimini bilebilme</li><li>8. Besin ve besin ögesi alımı modifikasyonlarının gerekçelerini ve bu hastalıklardan korunmada veya hastalıkların tedavisinde nasıl uygulanacağını bilebilme</li><li>9. Know the techniques used to determine nutrient uptake, the calculation of relevant nutrients, the interpretation of the results, and the limitations of calculating the nutrient requirements of the data</li><li>10. 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</li><li>11. Understand the ways of diet modification that can be used for diagnosis and research</li><li>12. Being able to learn which medicines and nutrients are effective to change</li><li>13. Know the names, indications and contraindications of drugs used in the treatment of diseases</li></ol>					
References	<ol style="list-style-type: none"><li>1. Baysal A(2001). Beslenme. Hatiboğlu Yayınevi. Ankara.</li><li>2. Köksal G, Gökmen H(2000). Çocuk Hastalıklarında Beslenme Tedavisi. Hatiboğlu yayınevi.</li></ol>					

**Course Outline Weekly:**

<b>WEEKS</b>	<b>TOPICS</b>
1. Week	Medical terminology, physiopathology of diseases, diagnostic methods, terminology for general treatment applications Clinical case monitoring and clinical nutrition practices
2. Week	Nutrition and dietetic applications in premature infants
3. Week	Acute gastroenteritis, nutrition and dietetic applications
4. Week	Malnutrition, nutrition and dietetic applications
5. Week	Carbohydrate malabsorption, nutrition and dietetic applications
6. Week	Protein malabsorption, nutrition and dietetic applications
7. Week	Fat malabsorption, nutrition and dietetic applications
8. Week	<b>MIDTERM EXAM</b>
9. Week	Food allergies, nutrition and dietetic applications
10. Week	Childhood obesity, nutrition and dietetic applications
11. Week	Metabolic syndrome, nutrition and dietetic applications in childhood
12. Week	Weakness, eating behavior disorders, nutrition and dietetic applications
13. Week	Diabetes (Type 1, Type 2, monogenic diabetes) nutritional therapy and its applications
14. Week	Diabetes (Type 1, Type 2, monogenic diabetes) nutritional therapy and its applications
15. Week	Kidney diseases, nutrition and dietetic applications

**Student Work Load Table**

<b>Activities</b>	<b>Number</b>	<b>Duration</b>	<b>Total Work Load</b>
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
<b>Total Work Load ( hour) / 25(s)</b>	<b>125/ 25=5</b>		
<b>ECTS</b>	<b>5</b>		

## Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams	1	50%
Quiz		
Laboratory	1	50%
Practice		
Field Study		
Course Internship (If There Is)		
Homework's		
Presentation and Seminar		
Project		
Other evaluation methods		
<b>Total Time To Activities For Midterm</b>		100
<b>Final works</b>		
Final	1	100%
Homework		
Practice		
Laboratory		
<b>Total Time To Activities For Midterm</b>		100
Contribution Of Midterm Studies On Grades		50%
Contribution Of Final Exam On Grades		50%
<b>Total</b>		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	L O 11	L O 12	L O 13	L O 14	L O 15			
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	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	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			5	5	5	5	5	5	5	5	5	5						

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. 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	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	1	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	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	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	4	4	4	4	4		

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