Course Title	Code	Semester	Theoretical (hours/week)	Practice (hours/week)	Laboratory (hours/week)	ECTS
NUTRITIN AND DIET THERAPY IN DISEASES II	BDB302	6. Spring	3	2	0	5

Prerequisites	None
Language of Instruction	Turkish
Course Type	Compulsory
learning and teachingtechniques 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 interpret the etiology, findings and complications of acute and chronic diseases in adult patients with nutrition 2. Know the ways of research, common types of treatment and patient management to diagnose the patient 3. Knowing the reasons for food and nutrient intake modifications and how to apply them in the prevention or treatment of diseases 4. To be able to calculate the needs of disease-specific energy and nutrients, how to interpret the results and learn appropriate diet planning 5. Understand how diets of people with different nutritional habits, cultural backgrounds and socioeconomic status can be regulated and how nutritional bioavailability affects nutritional requirements 6. To be able to learn nutritional and dietetics applications in prevention and treatment of acute and chronic diseases 7. Ability to develop, implement and monitor personalized medical nutrition therapy program in individuals with acute and chronic illnesses 8. Gain ability to evaluate patients nutrition and train nutrition 9. Know the names, indications and contraindications of drugs used in the treatment of diseases
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: HatiboğluYayınevi 2. International Nutrition and Dietetics Journals (Euro. J. Clin. Nutr. JADA, Am J ClinNutr vb.)

Course Outline Weekly:

Weeks	Topics
1. Week	Liver diseases and nutrition and dietetic applications
2. Week	Liver diseases and nutrition and dietetic applications
3. Week	Liver diseases and nutrition and dietetic applications
4. Week	Bile and pancreas diseases and nutrition and dietetic applications
5. Week	Kidney diseases and nutrition and dietetic applications
6. Week	Kidney diseases and nutrition and dietetic applications
7. Week	Kidney diseases and nutrition and dietetic applications
8. Week	**MIDTERM**
9. Week	Cancer and nutrition and dietetic applications Nutrition and dietetic applications in bone marrow transplantation
10. Week	Musculoskeletal system diseases and nutrition and dietetic applications Burn, pre-post-period, metabolic stress and nutrition and dietetic applications
11. Week	Infectious diseases and nutrition and dietetic applications Neurological, psychiatric diseases and nutrition and dietetic applications

12. Week	Respiratory system diseases and nutrition and dietetic applications Nutritional allergies, nutrition and dietetic applications of sensitivities
13. Week	Enteral-parenteral nutrition and applications (nutrition methods, determination of requirements, products, monitoring, transition process to oral nutrition, principles of team work)
14. Week	Drug-food interaction
15. Week	Test diets

ECTS (Student Work Load Table)

Activities	Number	Duration	Total Work Load
Course Duration (X14)	14	3	42
Laboratory			
Practice	14	2	28
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	1	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
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
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
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. He/She can use the knowledge to raise the level of community health and the quality of life.			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			
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
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
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 with in 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
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

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