

**NUTRITION IN CHILDHOOD DISEASES**

Course Title	Code	Semester	Theoretical (hours/week)	Practice (hours/week)	Laboratory (hours/week)	ECTS
NUTRITION IN CHILDHOOD DISEASES	BDB304	6. Spring	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	It explains the importance of healthy mother and child feeding, nutrition-related interactions of physiological, metabolic and endocrine changes during pregnancy and lactation, physiological and metabolic changes in infancy, pre-school age and adolescent period, nutritional interactions, energy and nutritional requirements.					
Learning Outcomes	1. Be able to define acute and chronic diseases seen in infancy and childhood 2. Identify the energy and nutritional requirements of children with these diseases 3. To be able to discuss current diet treatments used in the treatment of these diseases 4. Investigate and investigate special products used in dietary therapy of these diseases 5. Ability to deal with the cases they see in the clinic for these diseases, disorders and to examine in terms of nutritional status 6. Knowing the ways of research, common types of treatment and patient management to diagnose the patient 7. Food and nutrient intake of the reasons for the modification and prevention of these diseases or be able to know how to apply the treatment of diseases 8. techniques used in the detection of food intake, the calculation of the nutrient, the results will be and how to interpret the data limitations of nutrients Know requirements calculated mAsIndAki 9 different nutritional habits, how to organize their cultural background and socioeconomic status of people with diet, understand that affect the nutritional requirements to meet their nutritional bioavailability 10. Understand the ways of diet modification that can be used for diagnosis and research 11. Being able to learn which medicines and food groups can change the effectiveness of medicines 12. Learn the applications of enteral and parenteral nutrition in childhood 13. the names of the drugs used in the treatment of diseases, indications and contraindications Know 14. Ability to learn to calculate the properties, usage areas and appropriate amount of necessary forms of diseases					
References	1. Baysal A(2001). Beslenme. Hatiboğlu Yayınevi. Ankara. 2. Köksal G, Gökmen H(2000). Çocuk Hastalıklarında Beslenme Tedavisi. Hatiboğlu yayınevi					

**Course Outline Weekly:**

WEEKS	TOPICS
1. Week	Enteral and parenteral nutrition in children and their applications
2. Week	Nutrition and dietetic applications in bone marrow transplantation in oncological diseases
3. Week	Infectious diseases, nutrition and dietetic applications
4. Week	Neurological diseases, nutrition and dietetic applications
5. Week	Neurological diseases, nutrition and dietetic applications
6. Week	Congenital protein metabolism disorders, nutrition and dietetic applications
7. Week	Congenital protein metabolism disorders, nutrition and dietetic applications
8. Week	<b>MIDTERM EXAM</b>
9. Week	Inborn disorders of carbohydrate metabolism, nutrition and dietetic applications
10. Week	Inborn disorders of carbohydrate metabolism, nutrition and dietetic applications
11. Week	Inborn fat metabolism disorders, nutrition and dietetic applications
12. Week	Inborn fat metabolism disorders, nutrition and dietetic applications
13. Week	Drug-food interaction
14. Week	Formulas that can be used for diseases
15. Week	An overview

**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	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		
Practice	1	%50
Field Study		
Course Internship (If There Is)		
Homework's		
Presentation and Seminar		
Project		
Other evaluation methods		
<b>Total Time To Activities For Midterm</b>		<b>100</b>
Final works		
Final	1	%100
Homework		
Practice		
Laboratory		
<b>Total Time To Activities For Midterm</b>		<b>100</b>
Contribution Of Midterm Studies On Grades		%50
Contribution Of Final Exam On Grades		%50
<b>Total</b>		<b>100</b>

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

Program Qualifications	Learning outcomes														L.O.4
	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	
1. To acquire information in the basic and social sciences as the Dietitian as the profession entails and make use of it for life.	5	5	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	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	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	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	4	4	4	4	4
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	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	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	

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