COURSE NAME

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
	BDB310	6. SPRING	2	0	0	2
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Expression, Question & Answer, Practice					
Instructor(s)						
Goal	It is the concept of enteral and parenteral nutrition principles.					
Learning Outcomes	1. To be able to apply the principles of enteral nutrition, 2. To be able to solve the nutritional problems of the patient by understanding parenteral nutrition principles, 3. Explain the nutritional requirements and changes in metabolism, 4. To be able to comprehend the products and their compounds used for enteral nutrition, 5. Describe the products and their compounds used in parenteral nutrition					
References	1. Skipper A. Dietitian's Handbook of Enteral and Parenteral Nutrition. Second Edition, ASPEN Publication, Chicago, 1998. 2. Gottschlich M.M, Fuhrman P, Hammond K. The Science and Practice of Nutrition Support. American Society for Parenteral and Enteral Nutrition, USA, 2001. 3. Başoğlu S, Karaağaoğlu N, Erbaş N, Ünlü A. Enteral-Parenteral Beslenme. Türkiye Diyetisyenler Derneği Yayını, Ankara, 1996. 4. Değerli Ü. Klinik Nutrisyon. Nobel Tıp Kitabevleri, İstanbul, 1997. 5. Coşkun T, Yurdakök M,Özalp İ. Çocuklarda Enteral ve Parenteral Beslenme. Sinem Ofset, Ankara, 1997. 6. Bahar M, Çertuğ A,Çoker A, Gündoğdu H. Moral A.R. Klinik Nutrisyon-Temel Kavramlar. İkinci Baskı, ESPEN Kurslar Yayını, Logos Yayıncılık, İstanbul, 2002. 7. Mercanlıgil S.,Arslan P ve ark(2006). :Beslenme ve Nutrisyon, Sayı:70.					

Course Outline Weekly:

WEEKS	TOPİCS
1. Week	The importance of nutrition support systems, history
2. Week	Evaluation of Nutritional Status of Patients and methods used for evaluation. Definition of malnutrition, types
3. Week	Definition of enteral-parenteral nutrition, nutritional support delivery methods, methods, complications, indications
4. Week	Definition of enteral-parenteral nutrition, nutritional support delivery methods, methods, complications, indications
5. Week	Enteral-Parenteral Products Used

6. Week	Calculation of energy, protein and nutrient requirements in enteral and parenteral nutrition, sample solutions
7. Week	Calculation of energy, protein and nutrient requirements in enteral and parenteral nutrition, sample solutions
8. Week	**MIDTERM EXAM**
9. Week	Calculation of energy, protein and nutrient requirements in enteral and parenteral nutrition, enteral-parenteral
10. Week	Calculation of energy, protein and nutrient requirements in enteral and parenteral nutrition, enteral-parenteral
11. Week	Special Nutrition Support Systems for Diseases
12. Week	Special Nutrition Support Systems for Diseases
13. Week	Special Nutrition Support Systems for Diseases
14. Week	Enteral Parenteral Nutrition in Children, Home Nutrition Support Treatments
15. Week	The Role of the Dietitian of team work

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	1	14
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	3	3
Final Exam Preparation Time	1	5	5
Total Work Load (hour) / 25(s)	50 / 25		
ECTS	**2**		

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