

**COURSE NAME**

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Clinical Nutrition Child Practice	BDB402	7-8th Semester/Fall- Spring Term	0	8	0	8
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Expression, Discussion, Question & Answer, Observation, Drill & Practice, Problem / Problem Solving Report Preparation and / or Presentation, Case Study					
Instructor(s)	Section Staff					
Goal	It is an internship to learn the methods to be applied in the clinic follow-up, to read the patient file, to analyze the information in the file and to plan nutritional therapy according to the clinical and laboratory findings of the patient.					
Learning Outcomes	1. To be able to gain knowledge and skills about nutritional therapy of child diseases. 2. To be able to learn by observing the applications of nutritional therapy of child diseases. 3. To be able to learn methods to be applied in patient clinic and clinic. 4. Reading the patient file, analyzing the information in the file and learning the nutritional therapy planning according to the clinical and laboratory findings of the patient. 5. To be able to learn the problems and solutions in nutritional treatments applied in child diseases. 6. To be able to gain teamwork skills with all stakeholders on nutritional therapy of child diseases. 7. Ability to access, analyze and present the knowledge about child diseases.					
References	1. Köksal G, Gökmen H (2000). Nutritional Therapy in Pediatric Diseases, Hatiboglu Publishing House, Ankara. 2. Acosta PB, Yannicelli S. The Ross Metabolic Formula System Nutrition Support Protocols, 3rd Ed, Ohio, 1997. 3. Nutrition and Dietary Facts 4. American Journal of Clinical Nutrition 5. European Journal of Clinical Nutrition 6. Shaw V, Lawson M (2008). Clinical Pediatric Dietetics, 4th Edition, Blackwell Publishing, BDA Pediatric Group, London.					

**Course Outline Weekly:**

WEEKS	TOPICS
1. Week	Orientation week

2. Week	In addition to the internship; Premature baby case presentations
3. Week	In addition to the internship; Malabsorption case presentations
4. Week	In addition to the internship; Malnutrition case presentations
5. Week	In addition to the internship; Case reports of hereditary metabolic diseases
6. Week	In addition to the internship; Diabetes mellitus case presentations
7. Week	In addition to the internship; Enteral and parenteral case reports
8. Week	In addition to the internship; Eating behavior disorders, childhood obesity, metabolic syndrome case presentations
9. Week	In addition to the internship; Infectious diseases, oncological diseases case presentations
10. Week	In addition to the internship; Case reports of neurological diseases
11. Week	In addition to the internship; Case reports of rare childhood diseases
12. Week	In addition to the internship; examination of the patient file, nutrition training skills, seminar preparation, diet planning
13. Week	In addition to the internship; examination of the patient file, nutrition training skills, seminar preparation, diet planning
14. Week	In addition to the internship; examination of the patient file, nutrition training skills, seminar preparation, diet planning
15. Week	In addition to the internship; examination of the patient file, nutrition training skills, seminar preparation, diet planning

#### Student Work Load Table

Activities	Number	Duration	Total Work Load
Course Duration			
Laboratory			
Practice	14	13	182
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)			
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)	1	8	8
Seminars	1	10	10
Project			
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam			
Final Exam Preparation Time			
<b>Total Work Load ( hour) / 25(s)</b>	<b>200/25=8</b>		
<b>ECTS</b>	<b>8</b>		

#### Evaluation System

<b>Mid-Term Studies</b>	<b>Number</b>	<b>Contribution</b>
Midterm exams		
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If There Is)	1	%50
Homework's		
Presentation and Seminar		
Project	2	%50
Other evaluation methods		
<b>Total Time To Activities For Midterm</b>		100
<b>Final works</b>		
Final		
Homework		
Practice	1	%50
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**

<b>Program Qualifications</b>	<b>Learning outcomes</b>						
	<b>L.O.1</b>	<b>L.O. 2</b>	<b>L.O.3</b>	<b>L.O.4</b>	<b>L.O.5</b>	<b>L.O.6</b>	<b>L.O.7</b>
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
2. To develop personalized diet and programme in accordance with the principles of adequate and balanced nutrition.	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	5	5	5	5	5	5	5

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

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							
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

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