

COURSE NAME

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Nutrition Practice in Community Health	BDB404	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 Team / Group Work Report Preparation and / or Presentation Drill & Practice Problem / Problem Solving					
Instructor(s)	Section Staff					
Goal	Identification, evaluation and interpretation of the nutritional status and nutrition habits of the society, educating and educating individuals and society about adequate and balanced nutrition.					
Learning Outcomes	<ol style="list-style-type: none"> 1. Being able to develop individual nutrition training and the ability to communicate correctly. 2. Gain knowledge and skills to develop nutrition education materials and programs for different groups and nutritional problems in society 3. Ability to be conscious about the nutrition of the individual and the society and to have the skills in education 4. Being skilled in raising the level of public awareness for prevention of nutritional diseases 5. Being knowledgeable and skillful in applying and evaluating methods of nutrition and nutritional habits of the society 6. To be able to learn the nutrition problems of the society and to develop solutions for the problems 7. Ability to work together with health professionals who work in the field of public health and gain team work skills 8. Ability to apply research planning, data collection and evaluation stages 9. To be able to compare literature data with their own data and gain the ability to prepare a research report 					
References	<ol style="list-style-type: none"> 1. T. C. S.B Basic Health Services General Directorate / T.C. S. B. Health Project General Director / H.Ü. Department of Nutrition and Dietetics. Consciousness of Community to Nourishment Community Nutrition Program for Field Personnel Training Material, Ankara, 2002. 2. T. C. Ministry of Health Basic Health Services General Directorate / HU. Department of Nutrition and Dietetics. Turkey's Specific Nutrition Guide, Ankara, 2015. 3. T. C. S.B Temel Sağlık Hizmetleri General Manager Department of Food Safety. Nutrition Information Series. October 2006. 4. Baysal A. Nutrition. 13. Edition, Hatiboglu Publishing House, Ankara, 2012. 					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Orientation week Internship at primary health and social services
2. Week	Internship at primary health and social services Determination of the nutritional status of the society and eating habits
3. Week	Internship at primary health and social services Development of nutrition education materials and programs for different groups
4. Week	Internship at primary health and social services Training and data collection
5. Week	Internship at primary health and social services Training and data collection
6. Week	Internship at primary health and social services Training and data collection
7. Week	Internship at primary health and social services Training and data collection
8. Week	Internship at primary health and social services Training and data collection
9. Week	Internship at primary health and social services Training and data collection
10. Week	Internship at primary health and social services Training and data collection
11. Week	Internship at primary health and social services Training and data collection
12. Week	Internship at primary health and social services Training and data collection
13. Week	Internship at primary health and social services Evaluation
14. Week	Internship at primary health and social services Evaluation
15. Week	Internship at primary health and social services Report preparing

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.)			
Seminars	1	18	18

Project			
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam			
Final Exam Preparation Time			
Total Work Load (hour) / 25(s)	200/25=8		
ECTS	8		

Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams		
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If There Is)	1	%50
Homework's		
Presentation and Seminar		
Project	1	%50
Other evaluation methods		
Total Time To Activities For Midterm		100
Final works		
Final		
Homework		
Practice	1	%50
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
1. To acquire information in the basic and	5	5	5	5	5	5	5

social sciences as the Dietitian as he profession entails and make use of it for life.							
2. To develop personalized diet and programme in accordance with the principles of adequate and balanced nutrition.	4	4	4	4	4	4	4
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	4	4	4	4	4	4	4

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	5	5	5	5	5	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,	3	3	3	3	3	3	3

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 communication s skills using oral, print, visual, electronic and mass media methods	5	5	5	5	5	5	5
10. Dietitian has knowledge to develop food and nutrition plans and	5	5	5	5	5	5	5

policies for protection of health, in order to improvement and development by using methods for determining the nutritional status.							
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Contribution to the level of proficiency: 1. Lowest, 2. Low / Medium, 3. Average, 4. High, 5. Excellent