

NUTRITION FOR SPECIAL GROUP

Course Title	Code	Semester	Theoretical (hours/week)	Practice (hours/week)	Laboratory (hours/week)	ECTS
NUTRITION FOR SPECIAL GROUP	SBF106	5. Autumn	2	0	0	4
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and teaching techniques of the Course	Lecture, Question&Answer, Brain Storm Demonstration, Drill - Practise,					
Instructor(s)	Yrd. Doç. Dr. Ayşe ÜNLÜ					
Goal	Teach is nutrition which are needs, risks and requirements differ for different groups					
Learning Outcomes	<ol style="list-style-type: none"> 1. To be able to understand the needs of special groups 2. To be able to understand the differences in the needs of special groups 3. To be able to prepare the nutrition program according to their needs and the needs of special groups and explain the principles 					
References	<ol style="list-style-type: none"> 1. Baysal, A (2011). Beslenme. Ankara: Hatipoğlu Yayıncılık. 2. Türkiye'ye Özgü Beslenme Rehberi. (2004). T.C. Sağlık Bakanlığı Temel Sağlık Hizmetleri Genel Müdürlüğü ve Hacettepe Üniversitesi Beslenme ve Diyetetik Bölümü, Ankara. 3. Sağlık bakanlığı yayınları 					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Introduction to nutrition for specific groups
2. Week	Nutrition for pre-school children
3. Week	Nutrition for pre-school children
4. Week	Adolescent Nutrition
5. Week	Adolescent Nutrition
6. Week	Nutrition for the elderly
7. Week	Nutrition for the elderly
8. Week	MIDTERM EXAM
9. Week	Sports nutrition
10. Week	Sports nutrition
11. Week	Workers nutrition
12. Week	Workers nutrition
13. Week	Discussion
14. Week	MIDTERM EXAM
15. Week	FINAL EXAM

ECTS (Student Work Load Table)

Activities	Number	Duration	Total Work Load
Course Duration (X14)	14	2	28
Laboratory			
Practice			
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	2	28
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	12	12
Final Exam Preparation Time	1	24	24
Total Work Load (hour) / 25(s)	92/25 =3,68		
ECTS	4		

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
1. Sufficient background in basic- clinical medical sciences and physical therapy and rehabilitation discipline; ability to use theoretical and practical skills and knowledge in these fields with analytical thinking			
2. Ability to determine, define, formulate and solve the factors that affect health; ability to choose and apply evidence based techniques and new methods for this aim.	3	3	3
3. Ability to choose and use modern equipments, techniques and modalities for physiotherapy and rehabilitation practices; effectively use the informatique technologies.			
4. Ability to design multidisciplinary research, keep records, collect appropriate data, analysis and interpret results.			
5. Ability to attain new knowledge, make literature reviews, use medical databases and sources of information devoted to medical- health sciences			
6. To work autonomously and effectively in health team and self confidence to take responsibility			
7. To internalize characteristically development, literate and lifelong learning; quality development, to contribute education and promotion programs in field, to internationalize their professional behavior.			
8. To have professional deontology and ethical awareness			

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