

**BDB310 Enteral and Parenteral Nutrition**

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Enteral and Parenteral Nutrition	BDB310	6. Spirng	2	0	0	2
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Lecture, Question-answer, Case Study					
Instructor(s)						
Goal	It is the concept of enteral and parenteral nutrition principles.					
Learning Outcomes	1. Apply the principles of enteral nutrition. 2. Understand the principles of parenteral nutrition and solves the nutritional problems of the patient. 3. Explain nutrient requirements and changes in metabolism. 4. Understand the products and their compositions used in enteral and parenteral nutrition.					
References	1. Avrupa Klinik Beslenme ve Metabolizma Derneği Rehberleri <a href="https://www.espen.org/guidelines-home/espen-guidelines">https://www.espen.org/guidelines-home/espen-guidelines</a> 2. Beslenme ve Diyet dergisi <a href="https://beslenmevediyetdergisi.org/">https://beslenmevediyetdergisi.org/</a> 3. The American Journal of Clinical Nutrition 4. British Journal of Nutrition					

**Course Outline Weekly:**

WEEKS	TOPICS
1. Week	The importance and history of nutritional support systems
2. Week	Evaluation of Patients' Nutritional Status and methods used in evaluation. Malnutrition Definition, types
3. Week	Enteral-Parenteral Nutrition Definition, nutritional support, methods, complications, indications
4. Week	Enteral-Parenteral Nutrition Definition, nutritional support, methods, complications, advantages
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	<b>MIDTERM EXAM</b>
9. Week	Calculation of energy, protein and nutrient requirements in enteral and parenteral nutrition, sample solutions
10. Week	Calculation of energy, protein and nutrient requirements in enteral and parenteral nutrition, sample solutions
11. Week	Disease-Specific Nutrition Support Systems
12. Week	Disease-Specific Nutrition Support Systems
13. Week	Disease-Specific Nutrition Support Systems
14. Week	Enteral Parenteral Nutrition in Children, Home Nutrition Support Treatments.
15. Week	The Importance of Teamwork The role of the dietitian

**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
<b>Total Work Load ( hour ) / 25(s)</b>			<b>50 / 25=2</b>
<b>ECTS</b>			<b>2</b>

### 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		
<b>Total Time To Activities For Midterm</b>		<b>100</b>
<b>Final works</b>		
Final	1	100%
Homework		
Practice		
Laboratory		
<b>Total Time To Activities For Midterm</b>		<b>100</b>
Contribution Of Midterm Studies On Grades		40%
Contribution Of Final Exam On Grades		60%
<b>Total</b>		<b>100</b>

### 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
1. Enables the students to use theoretical knowledge based on basic and social sciences in practice.	5	5	5	5
2. Has the ability to use equipments and information Technologies required for the professional practice efficiently.			3	5
3. Knows his rights, duties and responsibilities towards the society, colleagues, and other professions, individuals and patients, and learns how to behave in harmony with the professional ethical rules.	5	5		
4. When confronted with problems within any field of Nutrition and Dietetics, has the ability to observe, diagnose, assess, report and come up with solutions thanks to their up-to-date knowledge and skills.	5	5	5	5
5. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in disciplinary and interdisciplinary conditions.	5	5	5	5
6. Has the ability to make a plan for a research individually or as part of a team, make experiments, collect and analyze the data, interpret and write a report by using theoretical / practical knowledge and skills gained in the field of Nutrition and Dietetics.	3	3	3	3
7. Develops suggestions for healthy/sick individuals and those at risk considering their lifelong diet.			3	
8. Gains knowledge to contribute to the diet plans and politics to be developed based on the needs of the individuals and the society.			2	
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.	4	4	4	4

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