BDB402 - Clinical Nutrition Child Application

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
CLINICAL NUTRITION CHILD APPLICATION	BDB 402	7-8th Semester/ Autumn-Spring Term	0	8	0	8
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Expression, Question answer Case study Team work Examination					
Instructor(s)						
Goal	To ensure that students learn by practicing and observing maternal and child health dieticianism (duties, responsibilities, fields of study and working techniques etc.) in the outpatient clinic and clinic; to gain the necessary knowledge and skills.					
Learning Outcomes	1. Learns the applications of pediatrics dietitian by observing, to have knowledge and skills 2. To gain the ability to use the methods to be used in patient follow-up in the outpatient clinic and clinic. 3. Learns the ways of solution by observing the problems encountered in nutritional therapies applied in pediatric diseases and has the ability to access, analyze and present information about pediatric diseases. 4. To gain the ability to team work with all stakeholders on pediatrics dietitian					
References	1) Shaw V. Clinical Paediatric Dietetics, 4th edition. Wiley-Blackwell, 2014. 2) Baysal A. Nutrition. Hatiboğlu Publishing. Ankara, 2002. 3) Köksal G., Gökmen H. Nutritional Therapy in Child Diseases.Hatiboğlu publishing house, 2015					

Course Outline Weekly:

WEEKS	TOPİCS
1. Week	Acute gastroenteritis, nutritional and dietetic applications Malnutrition, nutrition and dietetics applications
2. Week	Carbohydrate malabsorption, nutrition and dietetic applications
3. Week	Protein malabsorption, nutritional and dietetic applications
4. Week	Fat malabsorption, nutrition and dietetic applications
5. Week	Childhood obesity, nutrition and dietetic applications
6. Week	Diabetes (Type 1, Type 2, monogenic diabetes) nutrition therapy and applications
7. Week	**MIDTERM**
8. Week	Kidney diseases, nutrition and dietetic applications
9. Week	Congenital carbohydrate metabolism disorders, nutrition and dietetic applications
10. Week	Congenital protein metabolism disorders, nutrition and dietetic applications
11. Week	Congenital fat metabolism disorders, nutrition and dietetic applications
12. Week	Enteral and parenteral nutrition and applications in children
13. Week	Nutritional and dietetic applications in bone marrow transplantation in oncological diseases
14. Week	Infectious diseases, nutrition and dietetic applications
15. Week	Neurological diseases, nutrition and dietetic applications

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	1	40%
Field Study		
Course Internship (If There Is)	1	20%
Homework's		
Presentation and Seminar		
Project	2	40%
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		40%
Contribution Of Final Exam On Grades		60%
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**
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.	5	-	4	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	3	3
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.	3	3	3	3
5. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in diciplinary 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, collectand analyze the data, interpret and write a report by using theoretical / practical knowledge and skills gained in the field of Nutrition and Dietetics.	-	-	-	-
7. Develops suggestions for healty/sick individuals and those at risk considering	5	5	5	5

their lifelong diet.				
8. Gains knowledge to contribute to the diet plans and politics to be developed based on the needs of the individuals and the society.	5	5	4	4
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.	5	5	5	5

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