

**BDB302 Nutrition and Dietetic Practise in Adult Diseases II**

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Nutrition and Dietetic Practise in Adult Diseases II	BDB302	6. Spring	3	2	0	5
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 teaching of definitions, etiology, complications, clinical manifestations, and medical nutrition therapies of common diseases					
Learning Outcomes	<ol style="list-style-type: none"> <li>1. Learns the pathophysiology and etiology of liver, gallbladder, pancreas, kidney, cancer, musculoskeletal system, infection, respiratory system diseases, neurological and psychiatric diseases, food allergies.</li> <li>2. Learns the symptoms of diseases.</li> <li>3. Learns the complications of diseases.</li> <li>4. Learns the principles of medical nutrition therapy in diseases.</li> </ol>					
References	<ol style="list-style-type: none"> <li>1. Baysal A, Aksoy, M, Besler, T, Bozkurt N, Keçecioglu, S, Mercanlıgil, S, Merdol-Kutluay, T, Pekcan, G., Yıldız, E. (2016) Diyet el kitabı Ankara: Hatiboğlu Publication</li> <li>2. Akbulut G. (Editör) (2016) Diyetisyenlere ve sağlık profesyonellerine yönelik tıbbi beslenme tedavisinde güncel uygulamalar I: besin alerjisi, besin intoleransı durumlarında beslenme ve test diyetleri, Ankara Nobel Tıp Publication</li> <li>3. Akbulut G. (Editör) (2016) Diyetisyenlere ve sağlık profesyonellerine yönelik tıbbi beslenme tedavisinde güncel uygulamalar IV. Nörolojik hastalıklarda tıbbi beslenme tedavisi Ankara Nobel Tıp Publication</li> <li>4. Akbulut G. (Editör) (2016) Diyetisyenlere ve sağlık profesyonellerine yönelik tıbbi beslenme tedavisinde güncel uygulamalar V. Psikiyatrik ve mental hastalıklarda tıbbi beslenme tedavisi Ankara Nobel Tıp Publication</li> <li>5. Akbulut G. (Editör) (2016) Diyetisyenlere ve sağlık profesyonellerine yönelik tıbbi beslenme tedavisinde güncel uygulamalar VI. Romatolojik ve kemik-eklem hastalıklarında tıbbi beslenme tedavisi Ankara Nobel Tıp Publication</li> <li>6. Akbulut G. (Editör) (2016) Diyetisyenlere ve sağlık profesyonellerine yönelik tıbbi beslenme tedavisinde güncel uygulamalar VIII. Metabolik Stres Durumlarında Tıbbi Beslenme Tedavisi Ankara Nobel Tıp Publication</li> <li>7. Akbulut G. (Editör) (2016) Diyetisyenlere ve sağlık profesyonellerine yönelik tıbbi beslenme tedavisinde güncel uygulamalar IX. Onkolojik Hastalıklarda Tıbbi Beslenme Tedavisi Ankara Nobel Tıp Publication</li> <li>8. Akbulut G. (Editör) (2016) Diyetisyenlere ve sağlık profesyonellerine yönelik tıbbi beslenme tedavisinde güncel uygulamalar X. Transplantasyonlarda Tıbbi Beslenme Tedavisi Ankara Nobel Tıp Publication</li> <li>9. Akbulut G. (Editör) (2016) Diyetisyenlere ve sağlık profesyonellerine yönelik tıbbi beslenme tedavisinde güncel uygulamalar XI. Böbrek Hastalıklarında Tıbbi Beslenme Tedavisi Ankara Nobel Tıp Publication</li> <li>10. Akbulut G. (Editör) (2016) Diyetisyenlere ve sağlık profesyonellerine yönelik tıbbi beslenme tedavisinde güncel uygulamalar XII. Çölyak Hastalığı ve Glutensiz Beslenme Tedavisi Ankara Nobel Tıp Publication</li> <li>11. The American Journal of Clinical Nutrition</li> <li>12. Beslenme ve Diyet Dergisi <a href="https://beslenmevediyetdergisi.org/">https://beslenmevediyetdergisi.org/</a></li> <li>13. Clinical practice guideline for nutrition in chronic kidney disease: 2019 update. National Kidney Foundation</li> <li>14. ACG Clinical Guideline: Nutrition Therapy in the Adult Hospitalized Patient. Am J Gastroenterol 2016; 111:315-334</li> </ol>					

**Course Outline Weekly:**

WEEKS	TOPICS
1. Week	Liver diseases and nutrition and dietetic applications
2. Week	Liver diseases and nutrition and dietetic applications
3. Week	Liver diseases and nutrition and dietetic applications
4. Week	Bile and pancreatic diseases and nutrition and dietetic applications
5. Week	Kidney diseases and nutrition and dietetic applications
6. Week	Kidney diseases and nutrition and dietetic applications
7. Week	Kidney diseases and nutrition and dietetic applications

8. Week	<b>MIDTERM EXAM</b>
9. Week	Cancer and nutrition and dietetics applications
10. Week	Nutritional and dietetic applications in bone marrow transplantation
11. Week	Musculoskeletal system diseases and nutrition and dietetic applications
12. Week	Burn, pre-postop period, metabolic stress and nutrition and dietetic applications
13. Week	Infectious diseases and nutrition and dietetic applications
14. Week	Respiratory system diseases and nutrition and dietetic applications
15. Week	Food allergies, sensitivities, nutrition and dietetic applications

#### Student Work Load Table

Activities	Number	Duration	Total Work Load
Course Duration	14	3	42
Laboratory			
Practice	14	2	28
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	3	42
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	5	5
Final Exam Preparation Time	1	8	8
<b>Total Work Load ( hour) / 25(s)</b>	<b>125/ 25=5</b>		
<b>ECTS</b>	<b>5</b>		

#### Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams	1	50%
Quiz		
Laboratory		
Practice	1	50%
Field Study		
Course Internship (If There Is)		
Homework's		
Presentation and Seminar		
Project		
Other evaluation methods		
<b>Total Time To Activities For Midterm</b>		100
<b>Final works</b>		
Final	1	80%
Homework	1	20%
Practice		
Laboratory		
<b>Total Time To Activities For Midterm</b>		100
Contribution Of Midterm Studies On Grades		40%
Contribution Of Final Exam On Grades		60%
<b>Total</b>		100

**The relationship between learning outcomes and the program qualifications of the courses**

Program qualifications	Learning Outcomes of the Course			
	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. 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.	-	-	-	-
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. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in disciplinary and interdisciplinary conditions.	-	-	-	-
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.	-	-	-	-
7. Develops suggestions for healthy/sick individuals and those at risk considering their lifelong diet.	5	5	5	5
8. Gains knowledge to contribute to the diet plans and policies to be developed based on the needs of the individuals and the society.	5	5	5	5
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.	3	3	3	5

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