

BDB301 Nutrition and Dietetic Practise in Adult Diseases I

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Nutrition and Dietetic Practise in Adult Diseases I	BDB301	5.Semester / Autumn	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	1. Learns the pathophysiology and etiology of obesity, eating behavior disorders, diabetes, cardiovascular diseases, hypertension, metabolic syndrome and gastrointestinal system diseases. 2. Learns the symptoms of diseases. 3. Learns the complications of diseases. 4. Learns the principles of medical nutrition therapy in diseases.					
References	1. Baysal A, Aksoy, M, Besler, T, Bozkurt N, Keçecioglu, S, Mercanligil, S, Merdol-Kutluay, T, Pekcan, G., Yildiz, E. (2016) Diyet el kitabı Ankara: Hatiboğlu Publications 2. Akbulut G. (2016) Diyetisyenlere ve sağlık profesyonellerine yönelik tıbbi beslenme tedavisinde güncel uygulamalar VII. Vücut Ağırlığı Denetimi : Obezite ve Yeme Bozukluklarında Tıbbi Beslenme Tedavisi, Ankara Nobel Tıp Publications 3. The American Journal of Clinical Nutrition 4. Beslenme ve Diyet Dergisi https://beslenmevediyetdergisi.org/ 5. Çetinkalp Ş. Diabetes Mellitus. Endokrinoloji; 2017; 351-617 6. American Diabetes Association. Standards of Medical Care in Diabetes, 2019. Diabetes Care. January 2019 Volume 42, Supplement 1 7. TEMD Diabetes Mellitus Study and Education Group. TEMD diabetes mellitus ve komplikasyonlarının tanı, tedavi ve izlem kılavuzu 2009:5-190 8. Diyabetin Önlenmesi ve Tedavisinde Kanıta Dayalı Beslenme Tedavisi Rehberi. Diyabet Diyetisyenliği Rehberi Nisan 2019, 3. edition 9. TEMD Obezite, Lipid Metabolizması, Hypertension Working Group. TEMD Bariatrik Cerrahi Kılavuzu 201:11-95					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Medical terminology, physiopathology of diseases, diagnostic methods, terminology for general treatment applications
2. Week	Meal planning methods overview
3. Week	Nutrition and dietetic applications in obesity and obesity
4. Week	Nutrition and dietetic applications in obesity and obesity
5. Week	Nutrition and dietetic applications in weakness and eating behavior disorders
6. Week	Nutrition and dietetic applications in Diabetes Mellitus-Functional Reactive Hypoglycemia
7. Week	Nutrition and dietetic applications in Diabetes Mellitus-Functional Reactive Hypoglycemia
8. Week	MIDTERM EXAM
9. Week	Nutrition and dietetic applications in cardiovascular diseases
10. Week	Nutrition and dietetic applications in cardiovascular diseases
11. Week	Nutrition and dietetic applications in hypertension
12. Week	Nutrition and dietetic applications in metabolic syndrome
13. Week	Nutritional and dietetic applications in gastrointestinal system diseases
14. Week	Nutritional and dietetic applications in gastrointestinal system diseases
15. Week	Nutritional and dietetic applications in gastrointestinal system diseases

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
Total Work Load (hour) / 25(s)	125/ 25=5		
ECTS	5		

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		
Total Time To Activities For Midterm		100
Final works		
Final	1	%80
Homework	1	%20
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 of the Course			
	LO1	LO2	LO3	LO4
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 politics 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