

**BDB303 - Nutrition And Dietetic Applications In Child Diseases I**

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Nutrition And Dietetic Applications In Child Diseases I	BDB303	5 th Semester/ Autumn	3	2	0	5
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Lecture (presentation), Question answer, Brainstorming ,Team work					
Instructor(s)						
Goal	Learning various acute and chronic diseases in childhood, understanding the importance of nutrition in pediatric diseases, learning current diet practices related to pediatric diseases.					
Learning Outcomes	1) To learn acute and chronic child diseases 2) Understand the causes of diseases, learn the relationship with nutrition 3) Learning and interpreting clinical and biochemical differences related to diseases 4) To determine / apply medical nutrition treatment methods according to the disease types 5) Evaluates the applied medical nutrition therapy results, making recommendations 6) To be able to make changes in nutritional therapy methods when necessary					
References	1) Shaw V. Clinical Paediatric Dietetics, 4th edition. Wiley-Blackwell, 2014. 2) Baysal A. Nutrition. Hatiboğlu Publishing. Ankara, 2002. 3) Köksal G., Gökmən H. Nutritional Therapy in Child Diseases. Hatiboğlu publishing house, 2015					

**Course Outline Weekly:**

WEEKS	TOPICS
1. Week	Medical terminology, physiopathology of diseases, diagnostic methods, terminology for general treatment applications
2. Week	Case monitoring and clinical nutrition practices in the clinic
3. Week	Nutrition and dietetic applications in premature babies
4. Week	Acute gastroenteritis, nutritional and dietetic applications
5. Week	Malnutrition, nutrition and dietetics applications
6. Week	Carbohydrate malabsorption, nutrition and dietetic applications
7. Week	Protein malabsorption, nutritional and dietetic applications
8. Week	<b>MIDTERM</b>
9. Week	Fat malabsorption, nutrition and dietetic applications
10. Week	Childhood obesity, nutrition and dietetic applications
11. Week	Childhood obesity, nutrition and dietetic applications
12. Week	Metabolic syndrome, nutrition and dietetic applications in childhood
13. Week	Diabetes (Type 1, Type 2, monogenic diabetes) nutrition therapy and applications
14. Week	Diabetes (Type 1, Type 2, monogenic diabetes) nutrition therapy and applications
15. Week	Kidney diseases, 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	50%
Homework		
Practice	1	50%
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			
	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	4
2. Has the ability to use equipments and information Technologies required for the professional practice efficiently.	4	5	5	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.	4	5	5	4
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.	4	4	5	4
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.	5	5	5	5
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.	4	5	5	5
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.	4	5	5	5

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