

BDB306 - Nutritional Problems and Epidemiology in Society

Course Title	Code	Semester	Theoretical (hours/week)	Practice (hours/week)	Laboratory (hours/week)	ECTS
Nutritional Problems and Epidemiology in Society	BDB306	6. Semester / Spring	3	0	0	3
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and teaching techniques of the Course	Expression, Question & Answer, Brainstorming					
Instructor(s)						
Goal	1. Nutritional problems seen in the society, their causes and the state of being seen, 2. Nutritionally risky groups in the community, 3. To teach the methods of preventing nutritional problems in the society (preparation of national food and nutrition policies, nutrition education, food enrichment).					
Learning Outcomes	1. Learns the nutritional problems of risky groups in society, causes and solutions of problems. 2. Understands the role of descriptive / analytical epidemiological studies in the relationship between nutrition and health. 3. The food in Turkey and in the world, will have information about the creation and implementation of nutrition and public health policy. 4. Understand the role of dietitian in public health development and learn the steps of nutrition policy planning in public health. 5. Turkey and seen the world energy and nutrient deficiencies and nutrition-related chronic diseases, epidemiology learn, gain the skills to develop solutions.					
References	1. Michael J. Gibney, Barrie M. Margetts, John M. (2004). Kearney ve Lomere Arab. Public Health Nutrition 1st Edition, Blackwell Publishing 2. Nweze Eunice Nnakwe (2009). Community Nutrition 1st Edition, Jones and Bartlett Publishers 3. World Health Organization. who.int/nutrition/publications. 4. unicef.org/nutrition 5. Muhsin Akbaba et all. (2017). Temel Halk Sagligi, Akademisyen Publishing, Ankara. 6. Mustafa S. Senocak (2017). Epidemiyoloji'de Yontembilim ve Sayisal Degerlendirme, Nobel Tıp Publishing, İstanbul. 7. Niyazi Karasar (2013). Bilimsel araştırma yontemi: kavramlar- ilkeler- teknikler, Nobel Publishing, Ankara. 8. Gamze AKBULUT (2019). Krause, Besin ve Beslenme Bakım Süreci, Hatiboğlu Publishing, Ankara. 9. Saglik Istatistikleri Yilligi. (2017). T.C. Saglik Bakanligi, Ankara. 10. http://www.hips.hacettepe.edu.tr/tnsa2018/rapor/sonuclar_sunum.pdf 11. http://www.sagem.gov.tr/TBSA_Beslenme_Yayini.pdf					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Community Nutrition Problems, Community Nutrition Risk Groups
2. Week	Protein-Energy Malnutrition and Epidemiology, Sustaining and Improving Breastfeeding, Monitoring Growth
3. Week	Iron Deficiency Anemia and Epidemiology
4. Week	Iodine Deficiency Diseases and Epidemiology
5. Week	Zinc Deficiency and Epidemiology
6. Week	Iodine deficiency diseases and epidemiology
7. Week	Folate Deficiency and Epidemiology, Other Vitamin Deficiencies and Epidemiology
8. Week	MIDTERM EXAM
9. Week	Obesity and Epidemiology, Nutritional Chronic Diseases and Epidemiology
10. Week	Dental Health and Epidemiology
11. Week	Solutions to Nutrition Problems, Nutrition Education
12. Week	Public Health Policy Development, Food and Nutrition Policies and Their Importance
13. Week	Food Enrichment and Food Supplements
14. Week	Descriptive and Analytical Epidemiological Studies and Study Planning
15. Week	Descriptive and Analytical Epidemiological Studies and Study Planning, General overview

ECTS (Student Work Load Table)

Activities	Number	Duration	Total Work Load
Course Duration (X14)	14	2	28
Laboratory			
Practice			
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	2	28
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	7	7
Final Exam Preparation Time	1	12	12
Total Work Load (hour) / 25(s)	75/ 25=3		
ECTS	3		

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		
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				
	LO1	LO2	LO3	LO4	LO5
1. Enables the students to use theoretical knowledge based on basic and social sciences in practice.	5	5	3	3	3
2. Has the ability to use equipments and information Technologies required for the professional practice efficiently.	2	1	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.	1	1	5	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	3	3	5
5. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in disciplinary and interdisciplinary conditions.	5	5	3	3	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.	4	4	5	5	5
7. Develops suggestions for healthy/sick individuals and those at risk considering their lifelong diet.	5	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	4	3	3	5
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.	5	5	5	5	5

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