

BDB401 - Practice of Clinical Adult Nutrition

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Practice of Clinical Adult Nutrition	BDB401	7. and 8. Autumn/ Spring	0	8	0	8
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Lecture, Question-answer, Case study, Brainstorming					
Instructor(s)						
Goal	Teaching the methods to be applied in the clinic in patient follow-up and reading the patient file, analyzing the information in the file, and acquiring skills such as nutritional therapy planning according to the clinical laboratory findings of the patient.					
Learning Outcomes	1. Learn the methods to be applied in the outpatient and clinic patient follow-up. 2. The patient learns to read the file, analyze the information in the file and plan nutritional treatment according to the patient's clinical and laboratory findings. 3. Learn the problems encountered in nutritional treatments and solutions in adult diseases. 4. Access information about adult diseases, analyzes and gains the ability to present this information. 5. Gain the ability to team up with all stakeholders on clinical dieticianism.					
References	1. Baysal A, Aksoy, M, Besler, T, Bozkurt N, Keçecioğlu, S, Mercanlıgil, S, Merdol-Kutluay, T, Pekcan, G., Yıldız, E. (2016) Diyet el kitabı Ankara: Hatiboğlu Publicaiton 2. Beslenme ve Diyet Dergisi https://beslenmevediyetdergisi.org/ 3. The American Journal of Clinical Nutrition 4. British Journal of Nutrition					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Orientation, Adult diseases case presentations, patient file review, ability to give nutrition education, preparing a seminar, diet planning
2. Week	Adult diseases case presentations, patient file review, ability to give nutrition education, preparing a seminar, diet planning
3. Week	Adult diseases case presentations, patient file review, ability to give nutrition education, preparing a seminar, diet planning
4. Week	Adult diseases case presentations, patient file review, ability to give nutrition education, preparing a seminar, diet planning
5. Week	Adult diseases case presentations, patient file review, ability to give nutrition education, preparing a seminar, diet planning
6. Week	Adult diseases case presentations, patient file review, ability to give nutrition education, preparing a seminar, diet planning
7. Week	Adult diseases case presentations, patient file review, ability to give nutrition education, preparing a seminar, diet planning
8. Week	Adult diseases case presentations, patient file review, ability to give nutrition education, preparing a seminar, diet planning
9. Week	Adult diseases case presentations, patient file review, ability to give nutrition education, preparing a seminar, diet planning
10. Week	Adult diseases case presentations, patient file review, ability to give nutrition education, preparing a seminar, diet planning
11. Week	Adult diseases case presentations, patient file review, ability to give nutrition education, preparing a seminar, diet planning
12. Week	Adult diseases case presentations, patient file review, ability to give nutrition education, preparing a seminar, diet planning
13. Week	Adult diseases case presentations, patient file review, ability to give nutrition education, preparing a seminar, diet planning
14. Week	Adult diseases case presentations, patient file review, ability to give nutrition education, preparing a seminar, diet planning
15. Week	Adult diseases case presentations, patient file review, ability to give nutrition education, preparing a seminar, diet planning

Student Work Load Table

Activities	Number	Duration	Total Work Load
Course Duration			
Laboratory			
Practice	14	12	168
Field Study	7	1	7
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	1	7	7
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)	1	5	5
Seminars			
Project			
Case study	1	3	3
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam			
Final Exam Preparation Time	1	10	10
Total Work Load (hour) / 25(s)	200 / 25=8		
ECTS	8		

Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams		
Quiz		
Laboratory		
Practice	1	20%
Field Study	1	20%
Course Internship (If There Is)	2	20%
Homework's	3	20%
Presentation and Seminar	1	20%
Project		
Other evaluation methods		
Total Time To Activities For Midterm		100
Final works		
Final		
Homework	2	100%
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	5	5	3
2. Has the ability to use equipments and information Technologies required for the professional practice efficiently.	5	4	2	4	2
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	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	4	5	4
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	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.	5	5	5	5	5
7. Develops suggestions for healty/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.	4	4	5	5	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