

**BDB404 - Nutrition Practice In Community Health**

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Nutrition Practice In Community Health	BDB404	7-8th Semester/ 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, Observation, Case Study, Group Work, Trip observation					
Instructor(s)						
Goal	To ensure that students learn by practicing and observing community health / public health dietitian (duties, responsibilities, fields of study and working techniques etc.); to gain the necessary knowledge and skills.					
Learning Outcomes	1. Have knowledge and skills in the application and evaluation of the methods of nutritional status and habits of the society. 2. Learn to identify nutritional problems of the society and gain the ability to develop solutions for problems. 3. Skilled in raising awareness and education of the individual and the society. 4. Gain the knowledge and ability to develop nutrition education programs and materials for special groups.					
References	1. T. C. Sağlık Bakanlığı Temel Sağlık Hizmetleri Genel Md./ H.U. Beslenme ve Diyetetik Bölümü. Türkiye'ye Özgü Beslenme Rehberi, Ankara, 2015. 2. Baysal A (2012). Beslenme. 13. Baskı, Hatiboğlu Publishing, Ankara. 3. Muhsin Akbaba ve ark (2017). Temel Halk Sağlığı, Akademisyen Publishing, Ankara. 4. Mustafa S. Senocak (2017). Epidemiyoloji'de Yöntembilim ve Sayısal Değerlendirme, Nobel Tıp Publishing, İstanbul. 5. Niyazi Karasar (2013). Bilimsel araştırma yöntemi: kavramlar- ilkeler- teknikler, Nobel Publishing, Ankara. 6. <a href="http://www.hips.hacettepe.edu.tr/tnsa2018/rapor/sonuclar_sunum.pdf">http://www.hips.hacettepe.edu.tr/tnsa2018/rapor/sonuclar_sunum.pdf</a> 7. Sağlık İstatistikleri Yıllığı. (2017). T.C. Sağlık Bakanlığı, Ankara. 8. Sevkât Bahar Özvarış (2016). Sağlığı geliştirme ve sağlık eğitimi, Hacettepe University Publishing Ankara. 9. World Health Organization. who.int/public health/publications. 10. Centers for Disease Control and Prevention web sayfası. www.cdc.gov 11. unicef.org/public health 12. Halk Sağlığı Uzmanları Derneği web sayfası. HASUDER Publishing.					

**Course Outline Weekly:**

WEEKS	TOPICS
1. Week	Orientation week, Introduction of the practical lesson and community health dietitian
2. Week	Determination of the nutritional status of the society and eating habits
3. Week	Determination of the nutritional status of the society and eating habits
4. Week	Development of nutrition education materials and programs for different groups
5. Week	Development of nutrition education materials and programs for different groups
6. Week	Nutrition in Special Groups: Nutrition in Pregnancy, Lactation, Infancy (0-1 years)
7. Week	Nutrition in Special Groups: Nutrition in Pregnancy, Lactation, Infancy (0-1 years)
8. Week	<b>Midterm</b>
9. Week	Nutrition in Special Groups: Nutrition in Preschool, School Age and Adolescent Period
10. Week	Nutrition in Special Groups: Nutrition in Preschool, School Age and Adolescent Period
11. Week	Nutrition in Special Groups: Elderly Nutrition
12. Week	Nutrition in Special Groups: Elderly Nutrition
13. Week	Nutrition in special groups: Worker Nutrition, Sports Nutrition
14. Week	Nutrition in special groups: Worker Nutrition, Sports Nutrition
15. Week	Nutrition in special groups: Vegetarian Nutrition, Disability and Nutrition

**Student Work Load Table**

Activities	Number	Duration	Total Work Load
Course Duration			
Laboratory			
Practice	14	13	182
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)			
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)			
Seminars	1	18	18
Project			
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam			
Final Exam Preparation Time			
<b>Total Work Load ( hour) / 25(s)</b>	<b>200/25=8</b>		
<b>ECTS</b>	<b>8</b>		

**Evaluation System**

Mid-Term Studies	Number	Contribution
Midterm exams		
Quiz		
Laboratory		
Practice	1	40%
Field Study		
Course Internship (If There Is)	1	20%
Homework's		
Presentation and Seminar		
Project	2	40%
Other evaluation methods		
<b>Total Time To Activities For Midterm</b>		100
<b>Final works</b>		
Final	1	100%
Homework		
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			
	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.	5	-	4	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.	5	5	3	3
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.	3	3	3	3
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.	-	-	-	-
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	4	4
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.	5	5	5	5

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