

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Nutrition And Dietetic Applications In Child Diseases II	BDB304	6 th Semester/ Spring Term	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) To learn and interpret clinical and biochemical differences related to diseases 4) To determine / apply medical nutrition treatment methods according to disease types 5) To evaluate the results of the applied medical nutrition therapy and to make 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	Childhood obesity, nutrition and dietetic applications
2. Week	Childhood obesity, nutrition and dietetic applications
3. Week	Metabolic syndrome, nutrition and dietetic applications in childhood
4. Week	Diabetes (Type 1, Type 2, monogenic diabetes) nutrition therapy and applications
5. Week	Diabetes (Type 1, Type 2, monogenic diabetes) nutrition therapy and applications
6. Week	Kidney diseases, nutrition and dietetic applications
7. Week	Kidney diseases, nutrition and dietetic applications
8. Week	MIDTERM
9. Week	Nutritional and dietetic applications in bone marrow transplantation in oncological diseases
10. Week	Infectious diseases, nutrition and dietetic applications
11. Week	Neurological diseases, nutrition and dietetic applications
12. Week	Drug-food interaction, Food allergies, nutritional and dietetic applications
13. Week	Disease-specific recipe development
14. Week	Disease-specific recipe development
15. Week	Disease-specific recipe development

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	50%
Homework		
Practice	1	50%
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			
	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