

**BDB212- Nutrition and Genetic**

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Nutrition And Genetic	BDB212	3.Semester/Autumn	2	0	0	2
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Expression					
Instructor(s)						
Goal	It is the concept of nutrition and genetic interaction.					
Learning Outcomes	1. Comprehends the basic principles of genetic science, to have information about abnormal variations in genetic structure, 2. Explains the interaction of epigenetics and nutrition 3. Have information about nutrigenetic diseases, 4. Explains vitamin metabolism and nutrigenetic relationship					
References	1. American Dietetic Association.(2009). Nutritional Genomics Series. Retrieved from American Dietetic Association Web site: <a href="http://www.eatright.org/cps/rde/xchg/ada/hs.xsl/home_20180_ENU_HTML.htm">http://www.eatright.org/cps/rde/xchg/ada/hs.xsl/home_20180_ENU_HTML.htm</a> 2. The European Nutrigenomics Organization.(2009). <a href="http://www.nugo.org/everyone">http://www.nugo.org/everyone</a> 3. Cooper M.G., Hausman R. E., 7. Baskı 2016 4. Simopoulos A.P, Ordovas J.M. (2004), NUTRIGENETOCS AND NUTRIGENOMICS World Review of Nutrition and Dietetics Vol. 93 Karger, Switzerland					

**Course Outline Weekly**

WEEKS	TOPICS
1. Week	Introduction to Nutrigenetics
2. Week	The basic principles of the genetics
3. Week	The basic principles of the genetics
4. Week	Posttranslational modifications
5. Week	DNA damage and repair mechanisms
6. Week	Human genome studies
7. Week	Abnormal variations in genetic structure
8. Week	<b>MIDTERM EXAM</b>
9. Week	Epigenetics and Nutrition
10. Week	Nutrigenetic Diseases
11. Week	Nutrigenetic Diseases
12. Week	Obesity Genetics
13. Week	Vitamin Metabolism and Nutrigenetics
14. Week	An overview
15. Week	Discussion

**Student Work Load Table**

Activities	Number	Duration	Total Work Load
Course Duration	14	2	28
Laboratory			
Practice			
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	1	14
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	3	3
Final Exam Preparation Time	1	5	5
<b>Total Work Load ( hour ) / 25(s)</b>	50 / 25=3		
<b>ECTS</b>	2		

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

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