

BDB335 - Interaction of Food-Nutrient and Drug

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Interaction of Food-Nutrient and Drug	BDB335	5.Semester / Autumn	2	0	0	4
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Elective					
Learning and Teaching Techniques of The Course	Lecture, Question-answer, Case study, Brainstorming					
Instructor(s)						
Goal	The aim of this course is to learn food and nutrient interactions with drugs used in clinic.					
Learning Outcomes	1. Learn food-drug and nutritional-drug interactions. 2. Evaluates the effects of drugs on nutrition. 3. Learn drug interaction with non-nutrients. 4. Learn the metabolism of drugs used in chronic diseases. 5. Learn the effect of nutritional therapy on drug metabolism in chronic diseases.					
References	1. Aksoy M. (2016). Beslenme ve İlaç Etkileşimi, İstanbul Tıp Kitabevleri Publications 2. Beslenme ve Diyet dergisi https://beslenmevediyetdergisi.org/					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Pharmacology: Basic concepts
2. Week	Description of drug, basic rules of drug application
3. Week	Pharmacokinetic and pharmacodynamic interactions
4. Week	Pharmacokinetic and pharmacodynamic interactions
5. Week	Interactions of antibiotics and food-nutrients
6. Week	Interactions of anticoagulants and antianaemics drugs and food-nutrients
7. Week	Case study
8. Week	MIDTERM EXAM
9. Week	Interactions of gastrointestinal disorders drugs and food-nutrients
10. Week	Interactions of drinks and drug
11. Week	Case study
12. Week	Interactions of cardiovascular, antihypertensives and chemotherapeutic drugs and food-nutrients i
13. Week	Interactions of autonomic and central nervous system agents, antidepressant drugs and food-nutrients
14. Week	Case study
15. Week	An overview

Student Work Load Table

Activities	Number	Duration	Total Work Load
Course Duration	13	2	26
Laboratory			
Practice			
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	12	4	48
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)			
Seminars			
Project			
Case study	1	6	6
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam	2	5	10
Final Exam Preparation Time	1	10	10
Total Work Load (hour) / 25(s)	100/ 25=4		
ECTS	4		

Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams	2	80%
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If There Is)		
Homework's	1	20%
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				
	L.O.1	L.O. 2	L.O.3	L.O.4	L.O.5
1. Enables the students to use theoretical knowledge based on basic and social sciences in practice.				5	5
2. Has the ability to use equipments and information Technologies required for the professional practice efficiently.	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.				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.		4	4		
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.	3				
7. Develops suggestions for healthy/sick individuals and those at risk considering their lifelong diet.					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.					3
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.	4	4	4	4	4

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