



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Balanced Diet							
Course Code		EU258		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	48 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To give information about the nutrient contents of foods by making the definition of nutrition and balanced nutrition. To inform students about healthy eating models, basic principles of healthy eating. to ensure healthy and balanced menu planning. to gain skills about nutrition disorders							
Course Content		Lesson; definition of a balanced diet, what the food components are and the duties of nutrients, metabolism, energy requirements, nutritional defects, diseases caused by malnutrition.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation)					
Name of Lecturer(s)		Lec. Hafize Ayla SARI							

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading

1	Mehmetoğlu İ.(2007) Gıdalar ve Sağlıklı Beslenme, Nesil matbaacılık, İstanbul, s:38-60)
2	Beslenme kitabı:Prof. Dr. Ayşe Baysal

Week	Weekly Detailed Course Contents	
1	Theoretical	Adequate and balanced nutrition
2	Theoretical	carbohydrates
3	Theoretical	proteins
4	Theoretical	Fats and their importance in nutrition
5	Theoretical	Minerals
6	Theoretical	Vitamins, Water
7	Theoretical	Disease-specific healthy diet
8	Theoretical & Practice	midterm
9	Theoretical	baby feeding
10	Theoretical	child nutrition
11	Theoretical	Nutrition of the elderly
12	Theoretical	Healthy, adequate and balanced menu examples
13	Theoretical	Healthy, adequate and balanced menu examples
14	Theoretical	Disorders occurring in vitamin deficiency
15	Theoretical	Nutritional Disorders
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Individual Work	10	0	2	20
Total Workload (Hours)				48
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	
2	Knows the duties of nutrients in our body



3	Define and use healthy nutrition models in our country and in the world
4	Adequate and balanced menu / menus plans.
5	Gains knowledge of nutritional disorders.

Programme Outcomes (Agricultural Management)

1	To be able to comprehend the basic management, economy and agricultural management
2	To be able to acquire basic information in excessive, profitable and quality production of vegetable and animal products
3	To be able to manage production in factory, to prepare project and to keep business records
4	To be able to develop solutions in agricultural management
5	To be able to comprehend optimally preparation and marketing in agricultural foods process
6	To be able to follow professional developments and to acquire knowledge to use technological resources
7	To be able to reach the scientific data using computer and the internet
8	To be able to determine the problem about agricultural management, to analyze, to develop solutions and suggestions
9	To be able to comprehend Atatürk Principle and Revolution
10	To be able to take precautions about the problems related to first aid and occupational safety in the enterprise, to solve the problems
11	To be able to use Turkish well, to communicate orally and in writing, to have knowledge of professional ethics and responsibility

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3
P1		1	
P2	3	3	3
P4	2		

