

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

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Course Title Diet Therapy in Diseases II							
Course Code	BDB304	Couse Level		First Cycle (Bachelor's Degree)			
ECTS Credit 6	Workload 144 (Hours)	Theory	2	Practice	4	Laboratory	0
Objectives of the Course To teach the definitions, etiol diseases, alcoholism, gallbla diseases, infections, muscule allergy, nutrient-drug interact test diets			ancreas dis stem disea	seases, renal d uses and gout,p	iseases, neur oulmonary dis	ological and psyceases, AIDS, car	chiatric ncer,
Course Content Infectious Diseases, AIDS, Nutrition, gallbladder and pretabolic stress and Nutrition, Nutrition, AIDS and Nutrition, Musculoskeletal System D		ancreas dise on, Diagnos n, Allergy ar	eases and Natic Test Die nd nutrition,	lutrition, Burn, ts, Food and D Neurological a	Pre and Post rug Interaction and Psychiatric	Operative Term, ns, infections and Disorders,	
Work Placement	N/A						
Planned Learning Activities		on (Presentation), Demonstration, Discussion, Case Study, Study, Problem Solving			y,		
Name of Lecturer(s)							

Prerequisites & Co-requisities

Prerequisite BDB303

Assessment Methods and Criteria						
Method		Quantity	Percentage (%)			
Midterm Examination		1	20			
Final Examination		1	45			
Practice		1	35			

Recommended or Required Reading

- Baysal, A., Aksoy, M., Besler, T., Bozkurt, N., Keçecioğlu, S., Mercanlıgil, S., Merdol-Kutluay, T., Pekcan, G., Yıldız, E. (2011). Diyet El Kitabı (6.Baskı). Ankara: Hatiboğlu Yayınevi
- 2 Uluslararası Beslenme ve Diyet Dergileri (Euro. J. Clin. Nutr. JADA, Am J ClinNutr vb.)

Week	Weekly Detailed Co	urse Contents					
1	Theoretical	Infectious Diseases, AIDS and Nutrition					
	Practice	Medical Nutrition Therapy Practices in Infectious Diseases, AIDS					
2	Theoretical	Cancer and Nutrition					
	Practice	Medical Nutrition Therapy Practices in Cancer					
3	Theoretical	Musculoskeletal system diseases, Gout and Nutrition					
	Practice	Medical Nutrition Therapy Practices in Musculoskeletal system diseases, Gout					
4	Theoretical	Renal Diseases and Nutrition					
	Practice	Medical Nutrition Therapy Practices in Renal Diseases					
5	Theoretical	Renal Diseases and Nutrition					
	Practice	Medical Nutrition Therapy Practices in Renal Diseases					



		Course Information For				
6	Theoretical	Renal Diseases and Nutrition				
	Practice	Medical Nutrition Therapy Practices in Renal Diseases				
7	Theoretical	Liver diseases and Nutrition I				
	Practice	Medical Nutrition Therapy Practices in Liver diseases				
8	Intermediate Exam	Midterm Exam				
9	Theoretical	Liver diseases and Nutrition II				
	Practice	Medical Nutrition Therapy Practices in Liver diseases				
10	Theoretical	Burn, Preoperative And Post Operative Term, metabolic stress and nutrition				
	Practice	Medical Nutrition Therapy Practices in Burn, Preoperative And Post Operative Term, metabolic stress				
11 Theoretical		Test Diets, Food and Drug Interactions, Allergies and Nutrition				
	Practice	Medical Nutrition Therapy Practices in Test Diets, Food and Drug Interactions, Allergies				
12	Theoretical	Neurological and Psychiatric Disorders and Nutririton				
	Practice	Medical Nutrition Therapy Practices in Neurological and Psychiatric Disorders				
13	Theoretical	Pulmonary Diseases and Nutrition				
	Practice	Medical Nutrition Therapy Practices in Pulmonary Diseases				
14	Practice	Practice Exam				
15	Final Exam	Final Exam				

Workload Calculation					
Activity	Quantity	Preparation	Duration	Total Workload	
Lecture - Theory	13	1.5	2	45.5	
Lecture - Practice	13	1	4	65	
Practice Examination	1	10	1	11	
Midterm Examination	1	10	1	11	
Final Examination	1	10	2	12	
	144				
[Total Workload (Hours) / 25*] = ECTS					
*25 hour workload is accepted as 1 ECTS					

Learning Outcomes						
1	Comphrehend the interactions of etiology, symptoms and complications of acute /chronic diseases and nutrition in adults					
2	Learn medical nutrition therapy methods of acute /chronic diseases.					
3	Learn the efficiency of nutrition in prevention of acute /chronic diseases.					
4	Gain the skill of development, apply and follow of individual medical nutrition therapy program in patients with acute /chronic diseases.					
5	Gain the skill of assessment of nutritional status and educating about nutrition					

Programme Outcomes (Nutrition and Dietetics)

- Assess, apply and evaluate the accuracy, reliability and validity of basic knowledge and evidence based current scientific developments on nutrition and dietetics.
- Assess scientifically the energy and nutrients need of individuals and develop nutrition plans and programs for the clients according to the principles of adequate and balanced nutrition and assessment of energy and nutrient requirements
- 3 Develop food and nutrition plans and policies for the prevention and promotion of healthy lifestyle applying the methods of nutritional assessment for the population.
- 4 Assess the nutritional status of the patients, evaluate the clinical symptoms, plan and apply individualized medical nutrition therapy for the patients.



- Evaluate the factors affecting the quality of food consumed by the individuals and populations from production to consumption and implement the legal standards and legislations on food safety and food security.
- Consider, interpret and apply the basic scientific knowledge on nutrition and dietetics especially have skills on critical thinking, problem solving and decision making and use effectively the appropriate current technologies and computer, demonstrate skills in preparing research manuscripts, project proposals, collecting and verifying data and writing report.
- Assess, evaluate and interpret the nutritional status of the individuals and population groups using current knowledge, develop preventive measures, apply medical nutrition therapy, demonstrate active participation, teamwork and contributions with national and international stakeholders in health and social areas, in terms of ethical principles.
- Plan menus in the institutional food service systems depending on the energy and nutrient requirements of target groups in the scope of nutrition and dietetic principles, take care of food safety in all settings from purchase of food to service, apply appropriate service using technological developments.
- Develop and use effective strategies for the education, counseling and encouragement of individuals and population groups to facilitate behavior change and choose healthy and safety foods, prepare and update the related educational materials.
- Apply laboratory work on product development, food analysis and related factors effecting food quality and interpret the results and evaluate them according to the legal arrangements.
- Plan, manage, evaluate, monitor and report researches and programs to educate and increase and improve the knowledge and awareness of individuals and population groups on healthy nutrition during all lifecycle period, and lead such activities, support and take role in the preparation and implementation of national and international food and nutrition plans and policies.
- Work and perform duties in the scope of occupational responsibilities and ethical principles, understand the importance of lifelong learning, follow the latest developments (innovations) in science, technology and health, demonstrate professional attributes for the enhancement of nutrition and dietetics profession.
- Use, apply, discuss and share scientific and evidence based knowledge in nutrition and dietetics practice with team and team members, develop and demonstrate effective skills using oral, print, visual methods in communicating and expressing thoughts and ideas, communicate with all stakeholders within ethical principles. Develop and demonstrate effective communications skills using oral, print, visual, electronic and mass media methods
- Plan, apply, monitor and evaluate individualized medical nutrition therapy within interdisciplinary approaches, considering the sociocultural, economical status of patients in various age groups and also contribute to clinical researches.

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

	L1	L2	L3	L4	L5
P1	4	5	4	3	4
P2	5	2	3	4	5
P3	4	3	5	5	4
P4	5	4	5	5	4
P5	3	4	3	2	4
P6	3	2	3	3	5
P7	5	5	4	2	5
P8	4	3	5	5	3
P9	4	5	4	4	2
P10	5	4	5	2	5
P11	5	5	3	3	2
P12	4	4	3	2	4
P13	5	4	5	4	5
P14	4	3	4	2	5

