AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title		Nutrition in Childhood Diseases						
Course Code		BDB310		Couse Level		First Cycle (Bachelor's Degree)		
ECTS Credit	6	Workload	147 *(Hours)*	Theory	2	Practice	4	Laboratory	0
Objectives of the Course		The course objective is to learn several acute and chronic disorders in pediatric patients, comprehend the importance of nutrition in pediatric diseases and to learn and investigate the current dietary treatments in pediatrics.						
Course Content		Enteral and paranteral nutrition, prematurity, cystic fibrosis, Inborn errors of metabolism, neoplastic diseases, infectious diseases, neurological disorders and nutrition therapies						
Work Placement		N/A						
Planned Learning Activities and Teaching Methods			Explanation (Presentation), Demonstration, Case Study, Individual Study, Problem Solving					
Name of Lecturer(s)								

Prerequisites & Co-requisites

Prerequisite	BDB309

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	20
Final Examination	1	45
Practice Examination	1	35

Recommended or Required Reading

1	Kliegman RM (ed). Nelson Pediatrinin Temelleri (Çev. Ed.: Ovalı F, Altındiş M). Nobel Tıp, 2008.
2	World Health Organization Publications. Infant and young child feeding. Model chapter for textbooks for medical students and allied health professionals, 2009. (online:http://www.who.int/nutrition/publications/infantfeeding/9789241597494/en/index.html)
3	Köksal G, Gökmen H. Çocuk Hastalıklarında Beslenme Tedavisi. Hatiboğlu Yayınevi, 2000.
4	Baysal A. Beslenme. Hatiboğlu Yayınevi, 2007.
5	Elmacıoğlu F. Anne ve Bebek Beslenmesi. Hatiboğlu Yayınevi, 2008.
6	Baysal A, Arslan P. Çocuk Yemekleri. Özgür Yayınevi, 2007.
7	Symonds ME, Ramsay MM. Maternal Fetal Nutrition During Pregnancy and Lactation. Cambrigde University Press, 2010. (Hacettepe Kütüphaneleri, E-book)
8	Thomas B. Manual of Dietetic Practice, Third Edition, 2001.

Week	Weekly Detailed Course Contents	
1	Theoretical	Childhood obesity and nutrition therapy
	Practice	Childhood obesity, practice
2	Theoretical	Childhood metabolic syndrome and nutrition therapy
	Practice	Childhood metabolic syndrome and nutrition therapy, practice
3	Theoretical	Eating disorders and nutrition therapy
	Practice	Eating disorders and nutrition therapy, practice
4	Theoretical	Type 1 diabetes mellitus and nutrition therapy
	Practice	Type 1 diabetes mellitus and nutrition therapy, practice

5	Theoretical	Type 1 diabetes mellitus and nutrition therapy
	Practice	Type 1 diabetes mellitus and nutrition therapy, practice
6	Theoretical	Kidney diseases and nutrition therapy
	Practice	Kidney diseases and nutrition therapy, practice
7	Theoretical	Infectious diseases and nutrition therapy
	Practice	Infectious diseases and nutrition therapy, practice
8	Intermediate Exam	Midterm Exam
9	Theoretical	Neurologic diseases and nutrition therapy
	Practice	Neurologic diseases and nutrition therapy, practice
10	Theoretical	Phenylketonuria and nutrition therapy
	Practice	Phenylketonuria and nutrition therapy, practice
11	Theoretical	Other inborn errors of protein metabolism and nutrition therapy
	Practice	Other inborn errors of protein metabolism and nutrition therapy, practice
12	Theoretical	Inborn errors of carbohydrate metabolism and nutrition therapy
	Practice	Inborn errors of carbohydrate metabolism and nutrition therapy, practice
13	Theoretical	Inborn errors of fat metabolism and nuttition therapy
	Practice	Inborn errors of fat metabolism and nuttition therapy, practice
14	Practice	Practice Exam
15	Final Exam	Fİnal Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	13	2	2	52
Lecture - Practice	12	1	4	60
Practice Examination	1	10	1	11
Midterm Examination	1	10	2	12
Final Examination	1	10	2	12
Total Workload (Hours)				147
[Total Workload (Hours) / 25*] = **ECTS**				6

25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Defines the acute and chronic disorders in infancy and childhood,
2	Determines the nutritional needs of these infants and children,
3	Discusses the current dietary treatments of these disorders with practical hours,
4	Investigates and searches for special formulas and products related to these disorders.
5	Evaluates clinical cases in the hospital in terms of their diseases and nutritional status.

Programme Outcomes *(Nutrition and Dietetics)*

1	Assess, apply and evaluate the accuracy, reliability and validity of basic knowledge and evidence based current scientific developments on nutrition and dietetics.
2	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.
5	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.
6	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.
7	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.
8	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.
9	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.
10	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.
11	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.
12	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.
13	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
14	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	3	3	4	3
P2	4	3	3	4	3
P3	3	3	2	5	3
P4	3	2	3	2	2
P5	3	4	3	3	3
P6	5	4	2	2	5
P7	4	5	3	4	3
P8	4	3	5	4	2
P9	3	2	2	5	4
P10	3	4	3	2	2
P11	3	2	2	3	3
P12	2	3	4	3	5
P13	3	5	2	2	2
P14	4	3	3	4	3