

## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Health Policie	S						
Course Code BDB222 Couse Level First Cyc		First Cycle (B	st Cycle (Bachelor's Degree)					
ECTS Credit 4	Workload	100 <i>(Hours)</i>	Theory	2	Practice	0	Laboratory	0
Objectives of the Course Understanding the dynamics of the relationship between the general politics of countries and health policies, the effects of policies on health services and the level of health of the community					ealth			
Course Content The concepts of disease and health, community health approach, health policy of health, internation, health institutions and their working mechanisms, stakeholders and impact areas of Turkish health system, health politics in Republican period, health situation and priority problems in the world and o country, equity theories in health services.				alth				
Work Placement	N/A							
Planned Learning Activities and Teaching Methods		Explanation	(Presenta	tion), Discussi	on, Individua	al Study, Problem	Solving	
Name of Lecturer(s)								

## Prerequisites & Co-requisities

ECTS Requisite

Assessment Methods and Criteria						
Method		Quantity	Percentage (%)			
Midterm Examination		1	40			
Final Examination		1	60			

30

## **Recommended or Required Reading**

1	www.saglik.gov.tr, www.who.int, www.oecd.org	
2	Health Policy Issues: An Economic Perspective, Sixth Edition, Paul J. Feldstein, 2015	
3	Health Policy Analysis: An Inter Disciplinary Approach, Curtis P. McLaughlin and Craig D. McLaughlin, 2014	
4	Health Policy: Application For Nurses and Other Health Care Professionals, Demetrius J. Porche,	

Week	Weekly Detailed Cour	Course Contents					
1	Theoretical	Disease and health concepts, community health approach					
2	Theoretical	Health policy of health					
3	Theoretical	International health institutions and their functions					
4	Theoretical	Turkish health system stakeholders and their effects					
5	Theoretical	Health policy setting process					
6	Theoretical	Health care financing and health expenditure expenditures					
7	Theoretical	History of health policy in Turkey					
8	Theoretical	Topic review (Quiz)					
9	Theoretical	Situation of world health and priority problems					
10	Theoretical	Health status and priority problems in our country					
11	Theoretical	Globalization and health services					
12	Theoretical	Equity theories in health care					
13	Theoretical	Turkish health reforms					
14	Theoretical	Turkish health reforms					

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	13	4	2	78
Midterm Examination	1	10	1	11



				Course mormation For
Final Examination	1	10	1	11
		Т	otal Workload (Hours)	100
		[Total Workload	(Hours) / 25*] = <b>ECTS</b>	4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

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1	Know basic concepts about health policy				
2	Society has the ability to identify, model and solve health problems				
3	Gain the ability to think about health policies in national and international context				
4	Have knowledge about the methods of describing, analyzing and solving the problems presented by health services.				
5	Have the ability to work in a multidisciplinary manner.				

## **Programme Outcomes** (Nutrition and Dietetics)

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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	2	2	3	2	3		
P2	3	3	2	2	2		
P3	2	2	1	1	2		
P4	1	1	2	2	3		
P5	2	2	2	3	2		
P6	2	1	4	4	2		
P7	3	4	2	2	2		
P8	3	4	3	3	3		
P9	2	2	3	2	2		
P10	2	3	2	1	3		



P11	1	2	4	2	3
P12	2	3	2	1	3
P13	3	2	1	2	2
P14	2	1	1	2	2