



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Introduction to Dietetics and Professional Ethics							
Course Code		BDB101		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	1	Workload	46 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		Nutrition and Dietetics students with vocational courses emphasize the importance of nutrition as the definition of terms and concepts is to learn.							
Course Content		Profession of dietetics, Nutrition and dietetics education, Professional associations , Dietetic education and training, Ethics, Professional ethics, Ethics codes for dietitians							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion					
Name of Lecturer(s)									

### Assessment Methods and Criteria

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

### Recommended or Required Reading

1	Tayfur M, Barış O, Baştaş NN. Dünyada ve Türkiye'de Beslenme ve Diyetetik Eğitimi- Öğretimi, Diyetisyenin Meslek Etiği, Hatiboğlu Basım ve Yayımlar San Tic Ltd Şti, Ankara, 2011
2	Baysal A. Beslenme, Hatiboğlu Yayınevi, 10. Baskı, Ankara, 2011 Arslan P. Türkiye' de Diyetisyenliğin 30 yılı. Beslenme ve Diyet Dergisi, 25(1):3-6, 1996
3	Tayfur M, Aslan E, Beslenmenin Dünü, Bugünü ve Geleceğine Bir Bakış. Türkiye Kadın Dernekleri Federasyonu Yayın Organı, 27(4)17-22,2003

Week	Weekly Detailed Course Contents	
1	Theoretical	From past to present development of the science of nutrition and dietetics
2	Theoretical	Information about Dietetic Department
3	Theoretical	Information about Nutritional Sciences Division
4	Theoretical	Information about Community Nutrition Division
5	Theoretical	Information about Institutional Food Service Systems Division
6	Intermediate Exam	1st Midterm Exam
7	Theoretical	Professional ethics and deontology
8	Theoretical	Introduction to the courses
9	Theoretical	Regulations and students responsibilities
10	Theoretical	Professional practises
11	Theoretical	Professional standards and Associations
12	Theoretical	Professional history and International Associations
13	Theoretical	Introduction to Professional literatures
14	Theoretical	Dietitian position in official documents, definitions and tasks
15	Theoretical	Ethics problems for dietetics
16	Final Exam	final exam



**Workload Calculation**

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	12	0	2	24
Midterm Examination	1	1	10	11
Final Examination	1	1	10	11
Total Workload (Hours)				46
[Total Workload (Hours) / 25*] = ECTS				2

\*25 hour workload is accepted as 1 ECTS

**Learning Outcomes**

1	To be able to gain knowledge about the department divisions and objectives
2	To be able to gain knowledge about professional ethics and deontology
3	To be able to learn their responsibilities, rules and regulations to follow
4	To be able to learn professional standards and practices
5	To be able to understand how to find literature and sources necessary to support their courses helping them to prepare their assignments
6	To be able to learn history of professionals and International Associations

**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	L6
P1	4	3	4	2	2	1
P2	5	4	4	1	3	2
P3	4	5	4	2	2	1
P4	5	4	5	3	3	2



P5	4	4	5	2	2	2
P6	5	5	5	1	3	3
P7	5	4	5	2	3	2
P8	4	3	4	1	3	1
P9	5	5	5	2	3	1
P10	4	4	4	3	2	2
P11	5	5	5	2	3	1
P12	4	3	5	2	2	2
P13	4	5	5	2	4	2
P14	5	5	4	1	2	1

