



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Nutrition in Public Health Field Practice							
Course Code		BDB427		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	8	Workload	201 (Hours)	Theory	2	Practice	10	Laboratory	0
Objectives of the Course		To apply theoretical knowledge of nutrition and dietetics in clinical environment, learn the working conditions of a clinical dietitian as well as procedures applied to diseases that are related with nutrition, give training to patients and families To develop skills about the management and the institutional principles in							
Course Content		Preparation of practical skills and experience for institutional and clinical applications under the supervision of dietitians and faculty members							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion, Case Study, Individual Study, Problem Solving					
Name of Lecturer(s)		Prof. Serdal ÖĞÜT, Res. Assist. Senay ÇATAK							

Prerequisites & Co-requisites

Prerequisite	BDB321&BDB306
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Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Final Examination	1	70
Assignment	1	10
Verbal Examination	1	20
Report	1	10

Recommended or Required Reading

1	T.C. S.B Temel Sağlık Hizmetleri Genel Md./ T.C. S.B. Sağlık Projesi Genel Md. / H.Ü. Beslenme ve Diyetetik Bölümü. Toplumun Beslenmede Bilinçlendirilmesi Saha Personeli için Toplum Beslenmesi Programı Eğitim Materyali, Ankara, 2002.
2	T. C. Sağlık Bakanlığı Temel Sağlık Hizmetleri Genel Md./ H.Ü. Beslenme ve Diyetetik Bölümü. Türkiye??ye Özgü Beslenme Rehberi, Ankara, 20042015.
3	T.C. S.B Temel Sağlık Hizmetleri Genel Md. Gıda Güvenliği Daire Başkanlığı. Beslenme Bilgi Serisi. Ekim 2006.
4	Baysal A. Beslenme. 13. Baskı, Hatiboğlu Yayınevi, Ankara, 20112012.

Week	Weekly Detailed Course Contents	
1	Theoretical	Preparing internship and training materials in primary health care and social services institutions
	Practice	Internship
2	Theoretical	Internship, fieldwork, training and data collection at primary health and social services institutions
	Practice	Internship
3	Theoretical	Internship, fieldwork, training and data collection at primary health and social services organizations
	Practice	Internship
4	Theoretical	Internship, fieldwork, training and data collection at primary health and social services institutions
	Practice	Internship
5	Theoretical	Internship, fieldwork, training and data collection at primary health and social services organizations
	Practice	Internship
6	Theoretical	Internship at Primary Health and Social Services Institutions, Training and Data Collection
	Practice	Internship



7	Theoretical	Internship at the primary health care and social services institutions, evaluation and report preparation
	Practice	Internship
8	Theoretical	Preparation of internship and training materials in primary health care and social services institutions
	Practice	Internship
9	Theoretical	Internship, fieldwork, training and data collection at primary health and social services organizations
	Practice	Internship
10	Theoretical	Internship, fieldwork, training and data collection at primary health and social services institutions
	Practice	Internship
11	Theoretical	Internship, fieldwork, training and data collection at primary health and social services institutions
	Practice	Internship
12	Theoretical	Internship, fieldwork, training and data collection at primary health and social services organizations
	Practice	Internship
13	Theoretical	Week Internship, fieldwork, training and data collection at primary health and social services institutions
	Practice	Internship
14	Theoretical	Internship in primary health care and social services organizations, evaluation and report preparation
	Practice	Internship
15	Final Exam	Written and Oral Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	13	1	2	39
Lecture - Practice	13	1	10	143
Practice Examination	1	5	1	6
Midterm Examination	1	5	1	6
Final Examination	1	5	2	7
Total Workload (Hours)				201
[Total Workload (Hours) / 25*] = ECTS				8
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To have knowledge and skills in determining, evaluating and interpreting the nutritional status and eating habits of the society.
2	The individual and the community have the skills to raise awareness of adequate and balanced nutrition, and the ability to educate, and the ability to raise the level of community awareness to prevent nutrition-related diseases.
3	Gain skill in team work with the ability and ability to work together with health professionals working in the field of public health.
4	Gain the ability to prepare and present educational materials
5	Gain ability to collect data, evaluate and prepare reports.

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	4	3	3	4
P2	3	4	4	4	4
P3	3	3	2	4	5
P4	4	3	3	2	3
P5	4	2	2	3	3
P6	4	4	4	4	5
P7	3	2	2	4	4
P8	3	3	3	5	5
P9	4	2	3	5	3
P10	4	4	2	4	5
P11	2	2	4	5	4
P12	3	3	2	4	5
P13	4	3	3	5	3
P14	2	4	2	4	4

