



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Clinic Nutrition Adult Field Practice							
Course Code		BDB430		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	10	Workload	244 (<i>Hours</i>)	Theory	2	Practice	10	Laboratory	0
Objectives of the Course		To gain knowledge on the follow-up methods in clinical dietetics, to be able to understand the related researches and to interpret the clinical practices concerning nutrition therapies in adult?s diseases.							
Course Content		Preparation of practical skills and experience for 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)		Lec. Duygu KAYA BİLECENOĞLU, Res. Assist. Burcu DENİZ GÜNEŞ							

Prerequisites & Co-requisites

Prerequisite	BDB303&BDB304
Co-requisite	BDB427

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	Baysal, A., Aksoy, M., Besler, T., Bozkurt, N., Keçecioğlu, S., Mercanligil, 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 Clin Nutr vb.)

Week	Weekly Detailed Course Contents	
1	Theoretical	Placement and enteral parenteral nutrition case study
	Practice	Internship
2	Theoretical	Placement and renal diseases case study
	Practice	Internship
3	Theoretical	Placement and liver diseases case study
	Practice	Internship
4	Theoretical	Placement and gastrointestinal system diseases case study
	Practice	Internship
5	Theoretical	Placement and cancer case study
	Practice	Internship
6	Theoretical	Placement and infectious diseases case study
	Practice	Internship



7	Theoretical	Placement and diabetes mellitus case study
	Practice	Internship
8	Theoretical	Placement and diabetes mellitus case study
	Practice	Internship
9	Theoretical	Placement and neurological and psychiatric disorders case study
	Practice	Internship
10	Theoretical	Placement and cardiovascular diseases case study
	Practice	Internship
11	Theoretical	Placement and hypertension case study
	Practice	Internship
12	Theoretical	Placement and musculoskeletal system diseases case study
	Practice	Internship
13	Theoretical	Placement and obesity case study
	Practice	Internship
14	Theoretical	Placement and burn and metabolic stress case study
	Practice	Internship
15	Final Exam	Written and Oral Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Lecture - Practice	14	2	10	168
Practice Examination	1	10	1	11
Midterm Examination	1	10	1	11
Final Examination	1	10	2	12
Total Workload (Hours)				244
[Total Workload (Hours) / 25*] = ECTS				10

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Get knowledge and skills on the clinical nutrition in dietetics.
2	Get knowledge on the clinical practices in dietetics by observing.
3	Learn the methods for patient follow-up in the out and in patient clinics
4	Gain skills on the reading patients' file, analyzing the information, planning nutrition and diet therapy according to patients' clinical and laboratory findings.
5	Access, analyze and present the knowledge related to dietetics
6	Gain skills on the problems and its solutions in dietetics

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

