



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Enteral and Parenteral Nutrition							
Course Code		BDB307		Couse Level		First Cycle (Bachelor's Degree)			
ECTS Credit	2	Workload	51 (<i>Hours</i>)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To gain knowledge on the nutritional assessment methods, requirements, products and practices in different diseases in the field of enteral and parenteral nutrition in adults.							
Course Content		Nutritional status assessment in adult patients, Enteral and parenteral nutrition methods, requirements, products in adult patients, Discussing in different approaches and methods in the field of enteral and parenteral nutrition therapy, Enteral and parenteral nutrition practices in adult patients.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
Name of Lecturer(s)									

Prerequisites & Co-requisites

Co-requisite	BDB304
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Assessment Methods and Criteria

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

Recommended or Required Reading

1	Gottsschlich MM, Fuhrman MP, Hammond KA, Seidner DL. ASPEN. The Nutrition Support Practise, A Clinical science and practice of nutrition support- A case based core curriculum. American Society for Parenteral and Enteral Nutrition. Kendall/Hunt Publishing Company, 2001.
2	Silberman H. Parenteral and Enteral Nutrition, Appleton and Lange, 1989.
3	Payne JJ, Grimble G, Silk D. Artificial Nutritional Support in Clinical Practice, MPG Books LTD, 2001.

Week	Weekly Detailed Course Contents	
1	Theoretical	Nutritional status assessment
2	Theoretical	Nutritional support methods
3	Theoretical	Parenteral nutrition methods
4	Theoretical	Parenteral nutrition products
5	Theoretical	Determination of requirment in parenteral nutririton and monitoring
6	Theoretical	Enteral nutrition methods
7	Theoretical	Enteral nutrition products
8	Intermediate Exam	Midterm Exam
9	Theoretical	Determination of requirment in enteral nutririton and monitoring
10	Theoretical	Transit to oral nutrition from parenteral-enteral nutrition
11	Theoretical	Multidisciplinary team in enteral-parenteral nutrition
12	Theoretical	Case reports
13	Theoretical	Case reports



14	Theoretical	Case reports
15	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	13	1	2	39
Midterm Examination	1	5	1	6
Final Examination	1	5	1	6
Total Workload (Hours)				51
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Get knowledge on the nutritional status assessment methods in patients on enteral and parenteral nutrition.
2	Get knowledge on enteral and parenteral nutrition methods, requirements and products.
3	Get knowledge on the developing individual nutrition therapy according to clinical signs and symptoms of the diseases.
4	Gain teamwork ability on enteral and parenteral nutrition.
5	Access, analyse and present the knowledge related to enteral and parenteral nutrition.

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	3	4	3	3	4
P2	3	4	3	3	4
P3	4	4	4	4	4



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

