



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Maternal and Child Nutrition							
Course Code		BDB309		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	6	Workload	149 (<i>Hours</i>)	Theory	2	Practice	4	Laboratory	0
Objectives of the Course		The course objective is to learn several acute and chronic disorders in pediatric patients, comprehend the importance of nutrition in pediatric diseases and to learn and investigate the current dietary treatments in pediatrics.							
Course Content		Case follow up rules in the clinic, acute gastroenteritis, malnutrition, lactose intolerances, other carbohydrate malabsorptions, coeliac diseases-other protein malabsorptions, food allergies, childhood obesity, metabolic syndrome, eating disorders, type 1 diabetes mellitus, kidney diseases and nutrition therapy							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion, Case Study, Individual Study, Problem Solving					
Name of Lecturer(s)									

Prerequisites & Co-requisites

Prerequisite	BDB115
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Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	20
Final Examination	1	45
Practice	1	35

Recommended or Required Reading

1	Kliegman RM (ed). Nelson Peditrinin Temelleri (Çev. Ed.: Ovalı F, Altındış M). Nobel Tıp, 2008.
2	World Health Organization Publications. Infant and young child feeding. Model chapter for textbooks for medical students and allied health professionals, 2009. (online: http://www.who.int/nutrition/publications/infantfeeding/9789241597494/en/index.html)
3	Köksal G, Gökmen H. Çocuk Hastalıklarında Beslenme Tedavisi. Hatiboğlu Yayınevi, 2000.
4	Baysal A. Beslenme. Hatiboğlu Yayınevi, 2007.
5	Elmacıoğlu F. Anne ve Bebek Beslenmesi. Hatiboğlu Yayınevi, 2008.
6	Baysal A, Arslan P. Çocuk Yemekleri. Özgür Yayınevi, 2007.
7	Symonds ME, Ramsay MM. Maternal Fetal Nutrition During Pregnancy and Lactation. Cambrigde University Press, 2010. (Hacettepe Kütüphaneleri, E-book)
8	Thomas B. Manual of Dietetic Practice, Third Edition, 2001.

Week	Weekly Detailed Course Contents	
1	Theoretical	Importance of childhood nutrition
	Practice	Importance of childhood nutrition, practice
2	Theoretical	Case follow up rules in the clinic
	Practice	Case follow up rules in the clinic
3	Theoretical	Prematurity and nutrition therapy
	Practice	Prematurity and nutrition therapy, practice
4	Theoretical	Prematurity and nutrition therapy
	Practice	Prematurity and nutrition therapy, practice
5	Theoretical	Acute gastroenterites and nutrition therapy



5	Practice	Acute gastroenteritis and nutrition therapy, practice
6	Theoretical	Malnutrition and nutrition therapy
	Practice	Malnutrition and nutrition therapy, practice
7	Theoretical	Lactose intolerances-carbohydrate malabsorptions and nutrition therapy
	Practice	Lactose intolerances-carbohydrate malabsorptions and nutrition therapy, practice
8	Intermediate Exam	Midterm Exam
9	Theoretical	Coeliac disease-protein malabsorptions and nutrition therapy
	Practice	Coeliac disease-protein malabsorptions and nutrition therapy, practice
10	Theoretical	Cystic fibrosis and nutrition therapy
	Practice	Cystic fibrosis and nutrition therapy, practice
11	Theoretical	Food allergies and nutrition therapy
	Practice	Food allergies and nutrition therapy, practice
12	Theoretical	Enteral and parenteral nutrition
	Practice	Enteral and parenteral nutrition practices in children
13	Theoretical	Neoplastic diseases and nutrition therapy
	Practice	Neoplastic diseases and nutrition therapy, practice
14	Practice	Practicice Exam
15	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	12	2	2	48
Lecture - Practice	12	1.5	4	66
Practice Examination	1	10	1	11
Midterm Examination	1	10	2	12
Final Examination	1	10	2	12
Total Workload (Hours)				149
[Total Workload (Hours) / 25*] = ECTS				6

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Defines the acute and chronic disorders in infancy and childhood
2	Determines the nutritional needs of these infants and children
3	Discusses the current dietary treatments of these disorders with practical hours
4	Investigates and searches for special formulas and products related to these disorders
5	Evaluates clinical cases in the hospital in terms of their diseases and nutritional status

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

