



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Sociology of Health and Illness							
Course Code		SOS383		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	4	Workload	96 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To introduce some main approaches to health and illness To show and discuss that the concept of health and illness; and even the treatment to the illness cannot be understood only in terms of the biological approaches To form sociological perspective to the concepts of health and illness To analyse and discuss health and illness in terms of class and inequalities							
Course Content		History of Sociology of Health; Research Areas; Some Main Concepts (e.g. Health, Illness); Some Main Arguments and Approaches to Health and Illness; Social Factors behind Illness; Relationships between Health, Illness and Social, Economic, Cultural and Political Structures; Social Class, Inequalities and Health; Different Health Systems.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Case Study					
Name of Lecturer(s)		Ins. Mehmet ATİK							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Belek, İlker (1998) Sağlık, Sınıf, Eşitsizlik. Sorun yayınları, 1. baskı
2	Belek, İlker (2001) "Sağlıkta Eşitsizlik/Kavramlar, Nedenler, Çözüm Politikaları". Toplumbilim Dergisi Sayı 13, ss.59-70
3	Cirhinlioğlu, Zafer (2001) Sağlık Sosyolojisi. Nobel Yayın Dağıtım. Ankara.
4	Erbaydar, Tuğrul (2001) "Sağlık; Kimin için?" Toplumbilim Dergisi Sayı 13, ss.49-58
5	Ersoy, Tolga (1996) Tıp, Tarih, Metafor. Öteki Yayınevi, Ankara.
6	Fişek, Nusret (1983) Halk Sağlığına Giriş. Ankara: Hacettepe Üniv. Yayınları
7	Freud, S. (1971) Totem ve Tabu, (çev: N. Berkes), Remzi Kitabevi, İstanbul.
8	İllich, Ivan (1995) Sağlığın Gaspi. Ayrıntı Yayınları.
9	İnandı, Tacettin (1999) Sağlık Hakkı ve eşitsizlikler. Toplum ve Hekim Dergisi, cilt 14, sayı 5, ss.357-361
10	Kasapoğlu, Aytül (1999) Sağlık Sosyolojisi: Türkiye'den Araştırmalar. Sosyoloji Derneği Yayınları VI. Ankara.
11	Koçoğlu, F. (1998) Dünya'da ve Türkiye'de Sağlık. Cumhuriyet Üniv. Yayınları, Sivas.
12	Özçelik, Nurşen, A. (2002) Sağlık sosyolojisi; Kadın ve Kentleşme. Birey Yayıncılık
13	Öztek, Zafer (2001) Türkiye'de Sağlık Hizmetleri. Yeni Türkiye, sayı 39.
14	Tezcan, S. G. (2001) "Türkiye'nin sağlık düzeyi ve bazı sağlık sorunları", Yeni Türkiye. 39.
15	Turner, B. (2001) Kapitalizm, Sınıf ve Hastalık. (çev:Aylin Dikmen) Toplumbilim, sayı 13, ss.109-118

Week	Weekly Detailed Course Contents	
1	Theoretical	A General Introduction to the Course
2	Theoretical	Some Main Concepts (e.g. Health, Illness, Sociology of Health)
3	Theoretical	Biomedical and social approaches to health and illness
4	Theoretical	Sociological Approaches to Health I
5	Theoretical	Sociological Approaches to Health II
6	Theoretical	Health and Social Inequalities I
7	Theoretical	Health and Social Inequalities II



8	Intermediate Exam	MIDTERM EXAM
9	Theoretical	Medicalization of Daily Life I
10	Theoretical	Medicalization of Daily Life II
11	Theoretical	Bio-ethic and Social Debates I
12	Theoretical	Bio-ethic and Social Debates II
13	Theoretical	Body in Society: Sociological Approaches to Body
14	Theoretical	Risk Society and the new Illness Regime
15	Theoretical	General Evaluation of the Lecture
16	Final Exam	FINAL EXAM
17	Final Exam	FINAL EXAM

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	1	14	1	15
Individual Work	14	2	0	28
Midterm Examination	1	9	1	10
Final Examination	1	14	1	15
Total Workload (Hours)				96
[Total Workload (Hours) / 25*] = ECTS				4

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Be able to learn and discuss the differences between biological and sociological approaches to health and illness
2	Be able to understand the relationships between health, illness and culture
3	Be able to discuss health and illness in terms of social inequalities
4	Having information about different health systems
5	Be able to analyse the effects of globalisation on state health policies.

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	2	2	3	4	3
P2	3	3	2	2	3
P3	3	3	2	2	2
P4	3	4	2	2	2
P5	2	2	3	3	3
P6	2	2	1	3	3
P7	2	3		2	3
P8	3	2	1	1	2
P9	2	1	2	2	5
P10	3	2	3	2	5
P11	3	3	3	3	3
P12	2	2	2	2	2
P13	3	2	3	1	3
P14	3	1	3	2	2

