



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Parasitology							
Course Code		TIP259		Couse Level		First Cycle (Bachelor's Degree)			
ECTS Credit	4	Workload	100 ( <i>Hours</i> )	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To allow the students to identify the physical, mental, spiritual, social, and economic problems of the patient that needs palliative care and his/her family in the palliative process; to gain knowledge and proficiency in care process and application the effective methods of coping with grief.							
Course Content		Control of primary disease in palliative care process, evaluation of physical symptoms, psychiatric problems of patients and family who needed palliative care, moral problems, social problems, economic problems, identification requirements on the end of life, care process, active coping with mourning period							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation)					
Name of Lecturer(s)									

### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	2	70

### Recommended or Required Reading

1	Genel Parazitoloji. Güldame Saygi, 1999,
2	Diagnostic Medical Parasitology (5th ed.), Ed. Lynne Shore Garcia, 2007
3	Markell and Voge's Medical Parasitology (9th ed.), Eds. William A. Petri, David T. John, 2006
4	Atlas of Human Parasitology, Ed. Lawrence R, 2007

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction to parasitology and medical important of the parasitosis
2	Theoretical	Parasite, parasitosis, infection and infestation in parasitology
3	Theoretical	Taxonomy of parasites
4	Theoretical	Epidemiology and vectors of parasite
5	Theoretical	Control and Identification of the psychiatric problems of the patient and the family with Palliative care required
6	Theoretical	Identification of the spiritual, social and economic problems of the patient and the family with Palliative care required
7	Theoretical	Host- defence mechanism
8	Intermediate Exam	MIDTERM EXAM
9	Theoretical	Source of parasite and epidemiology, effects of ecologic factors on parasite-host relations.
10	Theoretical	Progress and reproduction in parasite
11	Theoretical	Nutrition and metabolism in parasite
12	Theoretical	Transition to parasite living , adaptation and effects of adaptation factors
13	Theoretical	Diagnostic direct methods of parasite
14	Theoretical	Diagnostic indirect methods of parasite
15	Theoretical	Prevention of parasitic infection
16	Theoretical	Final Exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	13	2	2	52
Assignment	3	5	2	21
Midterm Examination	1	8	2	10



Final Examination	1	15	2	17
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4
*25 hour workload is accepted as 1 ECTS				

### Learning Outcomes

1	Define and discuss medical importance of parasitism and parasitosis
2	List taxonomy of parasites
3	Define parasite- host relationship in general
4	Define and explain parasites epidemiology and vectors
5	Describe and explain parasites nutrition and metabolism

### 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	3	2	1	1
P2	2	3	2	1	1
P3	2	3	2	1	1
P4	3	2	2	1	2
P5	3	2	2	2	2
P6	3	2	3	2	2
P7	2	1	3	2	2
P8	2	2	3	2	2
P9	2	1	3	2	3
P10	1	2	2	2	3



P11	2	2	2	2	3
P12	1	1	2	3	3
P13	2	2	1	3	3
P14	2	2	1	3	3

