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**Munzur University Faculty of Health Sciences**

 **Nutrition and Dietetics Department Courses**

**Period I**

**Course List**

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| **Code/Credit** | **Course Name** | **Period****Fall / Spring** | **Contents** | **Faculty Member Contact Information** | **Section** |
| TRD101/2.00 | Turkish Language-I | I. Term/Fall | Definition and function of language, providing information about language and the birth of languages; revealing the differences between written and spoken language; the place of the Turkish language among the world languages; historical development of the Turkish language and contemporary dialects, historical periods of the Turkish language, works written in these periods; alphabets used by the Turks throughout history. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| AIT101/2.00 | Ataturk's Principles and Revolution History-I | I. Term/Fall | To explain, discuss and evaluate the Ottoman Empire, its structural characteristics and the period of its collapse, Turkey before the War of Independence, the war years, the beginning of a new era, political structure, social life, understanding of law, economic structure, cultural education understanding, the end of an era (1938). | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| YKIM101/3.00 | Basic Chemistry-I | I. Term/Fall | Learning basic definitions about basic chemistryAbility to learn the theories and laws related to basic chemistryLearning about chemical compounds and reactionsLearning solution systemsLearning the periodic table and some atomic propertiesAbility to make practical applications related to chemistry by doing simple experiments on the subjectsProperties and measurement of matter, atoms and atomic theory, chemical compounds, chemical reactions, introduction to aqueous solution reactions, gases, electron structure of the atom, periodic table and some atomic properties, chemical bonding, bonding theories. | Name-Surname :E-mail:Wire: | Department of Nutrition and Dietetics |
| YMAT153/3.00 | Basic Mathematics | I. Term/Fall | To be able to learn basic concepts related to mathematics. To be able to have information about numbers, functions, equations with one unknown, solutions of linear algebraic equation systems. To be able to have basic information about determinants, vectors and logarithms. To be able to have information about root coefficient relations and solutions of inequalities in quadratic equations. To be able to have information about solutions of radical, fractional equations and equations that can be transformed to quadratic. To be able to have information about real and complex numbers, polynomials, quadratic equations with one unknown. | Name-Surname: E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD117 /1.00 | Professional Orientation | I. Term/Fall | Obtaining general information about the department's objectives, regulations, professional standards and practices, history of the profession, relevant associations and literature,Learn the requirements and working areas of the dietitian profession.Learn the duties, authorities and responsibilities of professional organizations.Learn dietitian professional ethicsLearn the concepts of food and nutritionGain skills to define and implement the behaviors and activities required by their professionsGains the ability to identify and access resources from which they can obtain basic information about the profession. | Name-Surname : E-mail:Wire: | Department of Nutrition and Dietetics |
| YDI101/2.00 | Foreign Language-I | I. Term/Fall | Basic grammar in English, adjectives, nouns, pronouns, basic tenses, clips, reading, writing, speaking, listening skills, vocabulary. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| YBESD201/4.00 | Anatomy | I. Term/Autumn | Giving general human anatomy systematically and functionally with theoretical lessons, studying by visualization through anatomy atlases. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| YBESD200/4.00 | Nutrition Principles-I | I. Term/Autumn | To teach the importance of energy and macronutrients (carbohydrates, proteins, fats) in healthy nutrition and body work, to evaluate foods in terms of their energy, carbohydrates, proteins and fat contents, to teach the daily energy, carbohydrates, proteins and fat requirements according to different ages and genders and the types and amounts of foods that can provide these, to apply individual food consumption records and physical activity recording methods in determining nutritional status and to develop recommendations for healthy nutrition. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| DIJ111/2.00 | Digital Literacy | I. Term/Fall | Internet Technologies, Defining the basic concepts of the Internet, Explaining the development process of the Internet, Comparing web browsers, Explaining the functions of search engines, Listing e-Government services, Portable Technologies, Listing the types of portable technologies, Explaining portable technologies and their features, Defining services and protocols related to portable technologies, Social Networks, Technology, Society and Human, Information Ethics, Technology and Lifelong Learning, Cloud Computing, Technologies of the Future. | Name-Surname :E-mail:Wire: | Department of Nutrition and Dietetics |
| YBESD103/2.00 | Turkish Cuisine and Culture | I. Term/Fall | Cultural and historical development of Turkish Cuisine, national and regional food and beverages specific to Turkish Cuisine, preparation and cooking methods, processing and storage methods and tools used, recognition of cuisines according to regions/areas, Turkish Cuisine practices in special days and events, examples of Ottoman, Anatolian and Turkish Cuisine through foods and beverages consumed by people in Turkey over time and the tools, equipment and techniques used in their preparation, cooking and storage. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD104/2.00 | General Economics | I. Term/Fall | It aims to explain to students the basic principles of microeconomics, which analyzes the decisions and behaviors of each unit of the economy (households, firms, and the state), and basic macroeconomic concepts by focusing on the determinants of national income levels, prices, and labor. | Name-Surname: E-mail:Wire: | Department of Nutrition and Dietetics |
| YBESD100/2.00 | Human Behavior and Communication | I. Term/Fall | By conveying the basic concepts of interpersonal communication, it is aimed to ensure that students acquire basic information about interpersonal communication, to develop their verbal and non-verbal communication skills, and to guide them to establish positive relationships in their interpersonal relationships. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| GON111/2.00 | Volunteering Activities | I. Term/ Spring | Management and Organization Concepts; Concept of Volunteering and Volunteer Management; Basic Volunteering Areas (Disaster and Emergency, Environment, Education and Culture, Sports, Health and Social Services, etc.); Project Development Related to Volunteer Work and Participation in Volunteer Work in the Field; Ethics, Moral, Religious, Traditional Values and Principles in Volunteer Work; Participation in Volunteer Work in Public Institutions, Local Governments and Non-Governmental Organizations (NGOs); Risk Groups and Volunteering in Society; Immigrants and Volunteering. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |

**Period II**

**Course List**

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| **Code/Credit** | **Course Name** | **Period****Fall / Spring** | **Contents** | **Faculty Member Contact Information** | **Section** |
| TRD102/2.00 | Turkish Language-II | II. Term/ Spring | To be able to explain the types of written expression in daily life, to understand the importance of punctuation in written expression, to understand the importance of correct expression in personal and social communication, to be able to apply research, reading and information skills. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| AIT102/2.00 | Ataturk's Principles and Revolution History-II | II. Term/ Spring | The Opening of the Turkish Grand National Assembly and Counter-Reactions, Revolts, Southern Front in the War of Independence, Eastern Front in the War of Independence (Struggle with Armenians, Treaties), Treaty of Sevres, The Western Front in the War of Independence and the Establishment of the Regular Army, The Inonu Wars and the London-Moscow Agreements, Revolutions in the Political Field, Attempts at Transition to Multi-Party Political Life - First Political Parties , Turkish Foreign Policy in the Ataturk Period, Ataturk's Principles | Name-Surname :E-mail:Wire: | Department of Nutrition and Dietetics |
| YKIM102/3.00 | Basic Chemistry-II | II. Term/ Spring | Chemical kinetics, principles of chemical equilibrium, acids and bases, acid-base equilibria-additional topics, introduction to organic chemistry: saturated hydrocarbons, organic reactions and functional groups, alcohols, ethers, aldehydes and ketones, carboxylic acids, esters, amines and amides. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| YENF101/2.00 | Basic Information Technologies | II. Term/ Spring | Basic Information Technologies tools, basic concepts, Basic level computer hardware and software, Text editing on the computer and Word word processing program, Editing numerical data and using Excel spreadsheet program, Preparing presentation materials. PowerPoint presentation program, Designs, prepares and publishes personal web sites. Web-based learning applications, Communication methods on the Internet, Uses Internet tools. Basic knowledge of computer and data security. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD118/ | Basic Psychology | II. Term/ Spring | Informing students about the basic principles of psychology, encouraging students to think about the relationship between psychology and nutrition. The nature of psychology, biological and psychological aspects of behavior Approaches and research methods in psychology, Sensation and perception, learning, memory, Motivation, excitement Personality and personality theories, personality-temperament relationship, Social psychology, effects of society on the individual, Positive psychology, Health psychology, Defense mechanisms, behavioral problems, abnormal behaviors. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD221/4.00 | Physiology | IV. Term/ Spring | Intra/Extracellular Fluids, Homeostasis, Body Control Systems, Cell Membrane Passage and Transport Mechanisms, Membrane Potentials and Action Potentials, Central Nervous System, Peripheral Nervous System, Autonomic Nervous System, Pain Physiology and Sleep, Special Pain Forms, Sleep, EEG, Skin, Sensory Receptors, Vision, Visual Pathways, Accommodation, Pupillary Reflex, Hearing and Balance, Organ of Corti, Vestibular System, Sense of Smell, Sense of Taste, Skeletal Muscle, Motor Unit, Neuromuscular Transmission, Muscle Fiber Types, Types of Muscle Contraction, Neural Control of Movement, Reflex, Smooth Muscle, Functions of Blood, Blood Cells, Hemoglobin, Iron Metabolism, Chemotaxis, Inflammation, Immunity, Blood Groups, Hemostasis and Blood Coagulation. | Name-Surname: E-mail:Wire: | Department of Nutrition and Dietetics |
| YBESD220/4.00 | Nutrition Principles-II | II. Term/ Spring | Importance of nutrition, structures, definitions, classifications, functions, sources, recommended dietary allowances, excessive intakes and toxicity of vitamins and minerals. To teach the vitamin and mineral contents of foods, preparation and cooking methods and laboratory application of some basic and traditional recipes, according to the principles of nutrition . | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| YBESD112/3.00 | Medical Biology and Genetics | II. Term/ Spring | Living organisms, biomolecules, cell structure and function, energy metabolism, nature of genetic material, DNA packaging and chromosome structure, RNA structure, function and synthesis, genetic code and protein synthesis, basic principles of inheritance, single gene disorders with Mendelian inheritance patterns, cell cycle and cell division, mutation. Production of genetic and biotechnological products in malnutrition | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| YDI102/2.00 | Foreign Language-II | II. Term/ Spring | Being able to understand correctly what is intended to be conveyed in writing or speaking in a foreign language, being able to write in an understandable manner using the appropriate writing technique, and being able to express what is intended to be conveyed in an understandable manner verbally. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD113/2.00 | World Cuisines | II. Term/ Spring | Getting to know the cuisines of different countries and cultures in the world with their local dishes, getting to know international cuisines such as Chinese, Italian, Japanese, Korean, Mexican, French, Middle Eastern, Indian, Mediterranean cuisines, getting to know local dishes and examining their effects on health. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD114/2.00 | Social Anthropology | II. Term/ Spring | Introduction to anthropology and its main sub-disciplines, human evolution and biological diversity, the concept of culture and evaluation of major cultural elements. | Name-Surname: E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD225/2.00 | Exercise and Nutrition | IV. Term/ Spring | The importance of regular exercise as the basis of a healthy life, physical fitness and nutrition, applications aimed at increasing physical activity in children and adults, the relationship between exercise, health and nutrition in adults, the relationship between exercise and diseases, exercises in complementary and alternative medicine applications, exercise recommendations for improving health. | Name-Surname: E-mail:Wire: | Department of Nutrition and Dietetics |
| DAB111/2.00 | Behavioral Addictions | II. Term/ Spring | Basic concepts and definitions; types of addiction (substance addiction, technology addiction, etc.); causes of addiction; risk factors in the family, peer group and social context that prepare the person for the substance addiction process; communication skills in addicted children, adolescents and adults; the role of social work in addiction; models related to addiction; efforts to prevent addiction; consequences of addiction; national policy and strategy methods in the fight against addiction; the process of readjustment. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |

**Period III**

**Course List**

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| **Code/Credit** | **Course Name** | **Period****Fall / Spring** | **Contents** | **Faculty Member Contact Information** | **Section** |
| BESD231/3.00 | Pathophysiology | III. Term/Fall | To provide general information about system physiology, to examine the pathological conditions related to the systems and the causes of the symptoms that occur, and to enable the individual to develop concepts and principles that will form the basis for determining the nutrition program.  | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| YBESD206/2.00 | Food Processing Methods | Period III/Autumn | Reasons and principles of food preservation and processing methods, thermal processes, reactions occurring during thermal processes and changes in bioactive compounds. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD204/4.00 | Food Chemistry and Analysis-I | Period III/Autumn | Basic information about laboratory and experimental studies; emulsion, suspension and gelatinization in solutions and colloidal systems; evaluation of carbohydrates, proteins and fats with their chemical reactions and qualitative and quantitative methods; factors affecting enzyme activity; search for pigments and taste and odor elements and their chemical reactions. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| YBESD202/3.00 | Nutritional Biochemistry-I | Period III/Autumn | The chemical structures of living organisms and the chemical events that occur throughout their lives,Homeostatic mechanisms in biological systems, Describes the breakdown and synthesis events that occur in the organism for the continuation of life by addressing macronutrients, How carbohydrates, lipids and proteins are metabolized, how they are taken and utilized by cells, ways of conversion to energy, use of energy and integration steps of macronutrients , Hunger and satiety mechanisms and the functions of nutrients in these mechanisms. | Name-Surname :E-mail:Wire: | Department of Nutrition and Dietetics |
| YBESD203/3.00 | General Microbiology | Period III/Autumn | The structure, metabolism and genetic characteristics of bacteria, The most common microorganisms that can cause all groups to be infected, Host-parasite relationships, Sterilization disinfection methods, Antibiotic effect and resistance mechanisms, Antigen, antibody structure, immune response formation mechanisms, Important viruses, fungi and parasites in microbiology,Basic topics of microbiology and immunology, survival and death processes of microorganisms, related environmental factors | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD111/2.00 | Demographic Structure and Health | Term III/ Spring | Introduction to demography, definitions, data sources, methods, population size, structure and composition, fertility, factors affecting fertility, mortality, migration, urbanization, maternal and child health, nutrition and anthropometric indicators, the relationship between population, nutrition and health. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD207/2.00 | Health Sociology | Period III/Autumn | The process of collecting scientific information and data, the basic forms and characteristics of scientific information, a brief introduction to the concepts of science, social science and sociology - a scientific evaluation of the organization of human relations in today's society - culture, individual and social interaction (processes, strategies, forms and results of the socialization process within the life cycle) - group and organization, forms of social control and social stratification - an evaluation of basic social institutions such as economy and business life, family and marriage, kinship and education under the influence of current trends and developments within a broader whole. | Name-Surname :E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD209/2.00 | Nutritional Anthropology | Period III/Autumn | Nutritional habits in the historical process, factors affecting nutrition, religions and nutrition, nutritional culture of countries. Basic characteristics of the diets of early humans, changes in eating habits under the influence of socio-economic factors in prehistoric and posthistoric periods. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD229/2.00 | General Business | Period III/Autumn | Basic concepts of business, its objectives and relations with the environment, types of businesses, business establishment studies, selection of the establishment location and determination of the capacity of the business. Basic business functions, Basic information about personnel management. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD232/2.00 | Nutritional Ecology | Period III/Autumn | Definition of ecology and nutritional ecology, basic concepts related to ecology, effects of ecological concepts on nutrition, effects of ecology on world culinary culture. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD210/2.00 | Healthy Nutrition | Period III/Autumn | Definitions of health and nutrition, macro and micro nutrients, nutrition in pregnancy-breastfeeding-children-adolescents and in some special cases such as sports and old age, the relationship between disease and nutrition, the effect of nutrition on chronic diseases related to nutrition (cardiovascular diseases, obesity, type 2 diabetes, hypertension, etc.). | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| TBE111/2.00 | Technology Literacy and Information Ethics | Period III/Autumn | Internet technologies, social networks, portable technologies, technology and human and society relations, cloud computing, future technologies, information ethics | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |

**Period IV**

**Course List**

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| **Code/Credit** | **Course Name** | **Period****Fall / Spring** | **Contents** | **Faculty Member Contact Information** | **Section** |
| BESD30 0/3.00 | Mother-Child Nutrition | IV. Term/ Spring | Definition of nutrition, its importance, nutrients, foods, enrichment of foods in terms of nutritional values, nutrition of pregnant and lactating women, harms of malnutrition, nutritional problems in children, suitable foods for 0-6 year old children, creating a menu for preschool period, health and hygiene rules in the preparation of foods. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD205/2.00 | Pharmacology | IV. Term/ Spring | Obtaining and using drugs that have an important place in the treatment of diseases, their side effects, poisoning situations, their effects on the body, changes in the body, situations in which drugs are used and not used. Sources of medicines, Distribution, burning and excretion of drugs in the body, The mechanism of action of drugs, | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| YBESD222/3.00 | Nutritional Biochemistry-II | IV. Term/ Spring | Functions of enzymes, use in diagnosis and treatment, hormones, hunger-satiety metabolism, vitamins (fat-soluble), free radicals-antioxidants, minerals, water and electrolytes. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| YBESD223/3.00 | Food Microbiology | IV. Term/ Spring | Bacteria and other microorganisms, microorganism flora, disinfection, sterilization, microbial spoilage in foods (spoilage in meat, poultry and seafood, spoilage in milk and dairy products, spoilage in vegetables and fruits, spoilage in nuts and grains), importance of microorganisms in the preparation and production of food and beverages, organisms found in fermented foods, indicator microorganisms in foods, foodborne pathogenic bacteria, toxigenic fungi, foodborne viral pathogens and prions, mycotoxigenic molds, foodborne and waterborne parasites, HACCP, contamination sources of foods, factors affecting the reproduction of microorganisms in foods, methods used for inhibition and inactivation of microorganisms in foods, | Name-Surname :E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD224/4.00 | Food Chemistry and Analysis-II | IV. Term/ Spring | Food quality and subjective and objective methods used in the assessment of food quality, composition, functional and structural properties of milk and dairy products, meat and its products, eggs, vegetables and fruits, cereals, tea, coffee etc. food and beverages, panel application for subjective and objective methods used in the assessment of food quality, effect of heat, acid and enzyme applications to milk, cheese making, evaluation of gel and form formation from meat proteins and affecting factors, evaluation of gel and form formation from egg proteins and affecting factors, gluten formation in cereals and affecting factors, | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD303/2.00 | Food Control and Legislation | IV. Term/ Spring | It covers basic concepts related to food technologies and legislation, legal regulations related to food in Turkey, factors that impair food safety, effects on health and relevant legal regulations. | Name-Surname :E-mail:Wire: | Department of Nutrition and Dietetics |
| YBESD101/2.00 | First Aid | IV. Term/ Spring | First aid interventions for heart attacks, asthma attacks, epileptic seizures, emergency cases in diabetics, allergic reactions, shock, cardio pulmonary resuscitation (CPR), bleeding, drowning with foreign objects, poisoning, burns, heat and cold shocks, bites and stings, cuts, bone and joint injuries, spinal cord injuries, head injuries and first aid for fractures. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD226/2.00 | Athlete Nutrition | IV. Term/ Spring | Interaction of exercise, nutrition and health, energy, micronutrient and macronutrient requirements of athletes, nutritional characteristics before/during and after training/competition, importance of fluid consumption, ergogenic aid, body composition and weight control, nutritional characteristics during exercise under different conditions. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD227/2.00 | Hygiene and Sanitation | IV. Term/ Spring | Personnel hygiene, kitchen hygiene, food hygiene, food poisoning and active microorganisms, sanitation and its principles, automation devices used in sanitation. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD228/2.00 | Stress Information and Ways to Cope | IV. Term/ Spring | Definition of stress and its positive and negative effects, factors that cause stress, physiological changes in the body due to stress, effective and ineffective ways of coping with stress. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD115/2.00 | Medicinal and Aromatic Plants | IV. Term/ Spring | Historical development of medicinal and aromatic plants, economic properties, Classification of medicinal and aromatic plants, Secondary metabolites, Methods of obtaining secondary metabolites from medicinal and aromatic plants , Medicinal and aromatic extracts, Extraction methods in medicinal and aromatic plants, Herbal medicines, Spices and spice plants, Slimming teas | Name-Surname :E-mail:Wire: | Department of Nutrition and Dietetics |

**Period V**

**Course List**

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| **Code/Credit** | **Course Name** | **Period****Fall / Spring** | **Contents** | **Faculty Member Contact Information** | **Section** |
| YBESD320/3.00 | Nutrition in Childhood Diseases-I | VI. Term/Fall | Clinical case monitoring, acute gastroenteritis, malnutrition, lactose intolerances-other carbohydrate malabsorptions, celiac disease and other protein malabsorptions, food allergies, childhood obesity, metabolic syndrome, eating behavior disorders, type 1 diabetes, kidney diseases, hereditary metabolic diseases, infectious diseases, neurological diseases and nutritional treatments. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| YBESD301/3.00 | Determination of Nutritional Status in the Community | Period V/Autumn | Community nutrition and nutritional epidemiology Methods for determining nutritional status, Nutritional anthropometry, Clinical symptoms, Biomarkers: Biochemical and hematological methods, Health statistics; age-specific mortality and morbidity rates, Food consumption studies, Ecological factors | Name-Surname :E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD302/3.00 | Mass Nutrition Systems-I | Period V/Autumn | Providing economical, healthy, hygienic and quality food and nutrition services for out-of-home nutrition | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| YBESD304/3.00 | Diet Therapy in Diseases-I | Period V/Autumn | In order to plan disease-specific nutritional treatments, obesity, eating behavior disorders, cardiovascular diseases, hypertension, metabolic syndrome, enteral and parenteral nutrition treatments, identification of gastrointestinal system diseases, and nutritional treatment in these diseases are taught. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD324/3.00 | Biostatistics | 5th Term/Fall | Basic statistical concepts, descriptive statistics, theoretical distributions, sampling distributions, sampling methods, appropriate sample size, hypothesis testing, correlation and regression methods constitute the content of the course. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD307/2.00 | Professional Foreign Language-I | Period V/Autumn | This course includes the following topics: Basic theories of translation, Simple sentence translations, Elements of the sentence (subject, predicate, object, etc.), Simple sentence analysis, Professional sentence translations, Literature reading and evaluation, Academic writing theories, Creating the structure of academic writing, Creating the structure of academic writing, Academic writing example. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| YBESD305​/2.00 | Food Additives | Period V/Autumn | General properties and classification of food additives, areas of use and purposes and methods of use in the food industry, toxicological evaluations and health effects of food additives, legal regulations on food additives in Turkey and the World. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD330/2.00 | Food Toxicology | 5th Term/Fall | Natural compounds that may cause toxic effects in foods, chemical pollutants and their effects on human health are legal regulations related to food toxicology in Turkey and the World. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD310/2.00 | Food Drug Interaction | Period V/Autumn | Interactions between various drugs and drug groups and nutrients and nutrients; Effect of drug therapy on nutritional status; interactions between drugs and carbohydrates, proteins, lipids, vitamins and minerals. Drug intake and carbohydrate interaction, Drug intake and lipid interaction, Drug intake and protein, vitamin, mineral interactions. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD332 | Development of Standard Recipes | Period V/Autumn | Standard food recipes and their importance, Standard food recipe development stages, standard weights, sensory evaluation, Creation of standard recipes for meat dishes, Creating standard recipes for meat, vegetable and legume dishes, Creating standard recipes for soup, rice, pasta and pastries, Creation of standard recipes for olive oil vegetable and legume dishes, development of standard recipes for diet cuisine. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |

**Period VI**

**Course List**

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| **Code/Credit** | **Course Name** | **Period****Fall / Spring** | **Contents** | **Faculty Member Contact Information** | **Section** |
| BESD333/3.00 | Nutrition in Childhood Diseases-II | VI. Term/ Spring | Enteral and parenteral nutrition and its applications in children, Nutrition and dietetic applications in oncological diseases and bone marrow transplantation, Infectious diseases, nutrition and dietetic practices, Inborn disorders of protein metabolism, nutrition and dietetics applications, Inborn disorders of carbohydrate metabolism, nutrition and dietetics, Inborn disorders of fat metabolism, nutrition and dietetics applications | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| YBESD321/3.00 | Nutritional Problems and Epidemiology in the Community | VI. Term/ Spring | Nutritional problems and epidemiology seen in Turkey and the world, protein-energy malnutrition, obesity, diet-related chronic diseases, iron deficiency anemia, iodine deficiency diseases, dental caries, zinc deficiency, rickets, osteomalacia, osteoporosis, vitamin deficiencies, folic acid deficiency, etc. and their epidemiology, elderly nutrition, management of nutrition in disaster situations, food supplements and food fortification, nutritional genomics in public health, national food and nutrition plans and policies. | Name-Surname :E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD322/3.00 | Mass Nutrition Systems-II | VI. Term/ Spring | Commercial enterprises in mass catering systems and organization/kitchen staff in these enterprises, kitchen/restaurant plan in commercial enterprises, wide range of preparation and cooking methods, service methods, hygiene/HACCP, ISO 22000, cost control. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| YBESD323/4.00 | Diet Therapy in Diseases-II | VI. Term/ Spring | Infection, AIDS, Cancer and Nutrition, Kidney Diseases and Nutrition, Liver Diseases and Nutrition, Burns, Pre-Postop Nutrition, Test Diets, Drug-Food Interactions, Allergy and Nutrition, Some Neurological-Psychiatric Diseases and Nutrition, Enteral and Parenteral Nutrition. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD325/2.00 | Menu Planning in Special Groups | VI. Term/ Spring | The importance and benefits of menu planning, factors to be considered in menu planning, stages and principles of menu model development, menu planning for nurseries, menu planning for workers, menu planning for nursing homes, menu planning for vegetarians and individuals who pay attention to various features in their nutrition, menu planning for athletes, diet menu planning and menu evaluation for each special group. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD326/2.00 | Professional Foreign Language-II | VI. Term/ Spring | Based on the content of the nutrition and dietetics courses, terminological information regarding their branches, solving problems with visually supported case and/or subject presentations, developing their language use and assimilation skills in line with the translations from Turkish to English and from English to Turkish, and acquiring CV writing, presentation skills and the ability to express themselves in a foreign language, considering the basic elements they may encounter in their professional lives, business or academic environments . | Name-Surname :E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD327/2.00 | Research Methods in Health Sciences | VI. Term/ Spring | Scientific approach in health sciences, scientific research methods and characteristics, planning, implementation and reporting of a research. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD328/2.00 | Nutrition in Old Age | VI. Term/ Spring | Factors affecting food consumption in old age, importance of nutrition, food and nutrient requirements, assessment of nutritional status, nutritional deficiency diseases in the elderly, assessment of nutritional status and healthy nutrition recommendations for the protection, improvement and development of elderly health. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD329/2.00 | Nutrition in Emergencies and Disasters | VI. Term/ Spring | Provides food security in the management of nutritional status before, during and after a disaster. Provides food security in the management of nutritional status in the event of a disaster and after a disaster. Determines nutritional status and identifies problems in the event of a disaster. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| OHS111/2.00 | Occupational Health and Safety | VI. Term/ Spring | Historical development of occupational health and safety, work accidents and occupational diseases and their costs, the concept of occupational safety, the importance of occupational safety studies in terms of workforce productivity, basic elements in occupational safety, sources of hazards, the concept of occupational health, psychosocial risk factors, national and international occupational health and safety organizations, ILO directives, events that disrupt safety: fire, earthquake and flood. | Name-Surname :E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD334/2.00 | Obesity Management | VI. Term/ Spring | Causes of obesity, Health risks of obesity, Understanding weight and weight loss, Metabolism and weight loss, Physical activity for weight loss, Gender differences, Aging and weight gain, Avoiding weight loss pitfalls, Maintaining a Healthy Lifestyle. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |

**Period VII**

**Course List**

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| **Code/Credit** | **Course Name** | **Period****Fall / Spring** | **Contents** | **Faculty Member Contact Information** | **Section** |
| BESD429/5.00 | Professional Practices in Clinical Nutrition - Adult | Period VII/Autumn | It includes enteral and parenteral case application, kidney diseases case study, liver diseases case study, gastrointestinal system diseases case study, cancer case study, infectious diseases case study, diabetes case study, neurological - psychiatric diseases case study, cardiovascular diseases case study, hypertension case study, musculoskeletal system case study, obesity case study, rare adult diseases case presentations, patient file review, nutritional education skills, seminar preparation, diet planning processes. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD4 30/5.00 | Professional Practices in Mass Nutrition Systems | Period VII/Autumn | It includes the role and duties of the manager dietitian in mass feeding systems, stages of mass feeding systems, problems encountered and solution suggestions, food safety in mass feeding systems. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD401/1.00 | Graduation Project-I | Period VII/Autumn | Planning and conducting individual research on current issues related to food, nutrition and dietetics. It includes the planning of the thesis study on the subject chosen by the student under the supervision of the advisor, literature research, stating the purpose and hypothesis, material and method, results, discussion and references and presenting it as a report. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD402/1.00 | Seminar-I | Period VII/Autumn | Reviewing and presenting the literature on current issues related to food, nutrition and dietetics on a selected topic together with the seminar coordinator. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| YBESD403/0.00 | External Institution Internship | Period VII/Autumn | It includes the application of theoretical knowledge of nutrition and dietetics in clinical environments. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD404/2.00 | Ethics in Nutrition and Dietetics | Period VII/Autumn | This course covers ethics and related concepts, ethical dilemmas and ethical decision-making mechanisms within the framework of the profession, acting in accordance with ethical rules in the nutrition and dietetics education process and in practice areas, the responsibilities of dietitians towards society, patients and clients, colleagues and other professional groups, and the compliance of their behaviors with professional ethics. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD405/2.00 | Nutritional Supplements and Functional Foods | Period VII/Autumn | Nutritional supplements, compositions, types and health-related functions of functional foods | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD406 /2.00 | Genetically Modified Organisms | Period VII/Autumn | Definition of genetically modified organisms (GMO), areas of use of GMOs, benefits of GMOs, possible harms of GMOs, necessity of GMO diagnostic methods, GMO diagnostic laboratory setup, Gene transfer methods to plants, Gene transfer methods to animals and microorganisms, DNA-based methods in GMO diagnostics, Protein-based methods in GMO diagnostics, Other methods in GMO diagnostics, International legal regulations on GMOs, Legal regulations and practices on GMOs in Turkey. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD407/2.00 | Nutrition in Disabled Individuals | Period VII/Autumn | The concept of disability and its place in society, problems experienced by disabled individuals, nutritional problems observed in disabled individuals, evaluation of nutritional status in disabled individuals, nutritional requirements of disabled individuals, menu planning for disabled individuals. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD433/2.00 | Microbiota and Nutrition | Period VII/Autumn | Learning the term microbiota and understanding its relationship with nutrition and disease, The Role of Microbiota in Immunity and Inflammation, The relationship between intestinal microbiota and human health, Relationship between microbiota and obesity, Microbiota and related diseases | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD434/2.00 | Assessment of Nutritional Status | Period VII/Autumn | This course covers the concepts, principles and methods used in determining and assessing nutritional status. Students will learn anthropometric, biochemical, clinical and psychosocial methods for assessing food consumption. Technological approaches to nutritional research and methods for different population groups will also be examined. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| TARG-311/3.00 | Healthy Living | Period VII/Autumn | This course prepares students to apply selected health strategies to protect and enhance their own and community-based health needs. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| SBFUARG7/3.00 | The Future of Genetically Modified Organisms | Period VII/Autumn | Learning about GMO applications, conducting R&D activities about GMO, Areas of use of GMOs, products used and production purposes, Genetically modified foods, The covert use of genetically modified organisms and their effects on humans, animals and the environment, Legal regulations, biosafety, ethics regarding GMOs | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |

**Period VIII**

**Course List**

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| **Code/Credit** | **Course Name** | **Period****Fall / Spring** | **Contents** | **Faculty Member Contact Information** | **Section** |
| BESD431/5.00 | Professional Practices in Clinical Nutrition - Child | Period VIII/Spring | In addition to internship practice; premature baby case presentations, malabsorption case presentations, malnutrition case presentations, hereditary metabolism case presentations, diabetes case presentations, enteral parenteral case presentations, eating behavior disorders, childhood obesity, metabolic syndrome case presentations, infectious diseases, oncological disease case presentations, neurological disease case presentations, rare pediatric diseases case presentations, patient file review, nutritional education skills, seminar preparation, diet planning processes are included. | Name-Surname :E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD432/5.00 | Professional Practices in Community Nutrition | Period VIII/Spring | Planning and conducting fieldwork to determine the nutritional status and nutritional habits of the society in health and disease situations and to determine priorities; acquiring knowledge and skills in evaluating the information obtained, making suggestions and reporting. Preparing educational materials for different groups and subjects and providing training skills. Raising awareness and education of individuals and society on adequate and balanced nutrition and health, developing nutritional education programs/materials for special groups. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD421/1.00 | Graduation Project-II | Period VIII/Spring | It includes data collection, data analysis, discussion and interpretation of results, report writing, and report delivery. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD422/1.00 | Seminar-II | Period VIII/Spring | Reviewing and presenting the literature on current research on food, nutrition and dietetics on a selected topic together with the lecturer responsible for the seminar. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| YBESD423/2.00 | Nutrition Education and Consulting Services | Period VIII/Spring | Definition and Principles of Nutrition Counseling and Nutrition Education, Recognition of Factors Affecting Clients in the Counseling Relationship, Cultural Values, Educational Materials and Preparation of These Materials, Educational Methods and Application Methods, Considerations to be Considered in the Education of Various Groups and Individuals, Considerations to be Considered in the Education of Various Groups and Individuals, Qualifications of the Trainer and the Counselor, Behavior Change Models, Basic Counseling Methods in the Field of Preventive Health | Name-Surname :E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD424/2.00 | Current Approaches in Nutrition | Period VIII/Spring | Research and education in the field of nutrition, new courses in university nutrition and dietetics departments, endocrine disruptors that are important and interesting for the field of nutrition and dietetics; pesticides and their effects on health, development of the sense of taste in infancy, nutrition in organ transplantation, home health services, prevention of non-communicable diseases and a nutrition-focused approach, metabolic syndrome in childhood, maternal obesity, gestational diabetes, the relationship between birth weight, nutritional support in intensive care patients, the importance of nutrition in wound healing, high-protein diets in body weight management, the relationship between sleep and obesity, food quantity selection and portion perception will be examined. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD435/2.00 | Sustainable Nutrition | Period VIII/Spring | Sustainable nutrition, the relationship between nutrition and health, food chains and food webs, the effects of industrial food production on health and the environment, carbon and water footprints of foods, food safety and food security concepts, health effects of malnutrition and overnutrition, food waste, food waste and its evaluation, studies on alternative foods of the future. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD208/2.00 | Nutrition and Genetics | Period VIII/Spring | basic genetic concepts, nutrigenetics, nutritionalgenomics and related concepts, the effect of diet on gene expression, gene and diet interactions in the prevention and/or treatment of various diseases, nutritionalgenomics application areas, and the needs and responsibilities of dietitians on the subject. | Name-Surname :E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD426/2.00 | Cancer and Nutrition | Period VIII/Spring | Cancer, cancer formation, clinic, treatment, nutritional practices in cancer patients, effects of food, nutrients and food components on cancer formation and process, nutritional support products used in cancer patients, food carcinogens. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD427/2.00 | Food Safety | Period VIII/Spring | The definition of food safety, hygiene and sanitation, the causes, damages and prevention methods of factors that may harm human health in consumed foods, food safety, hygiene and sanitation in institutions where mass feeding is provided, food poisoning and its control, applications related to food safety in Turkey and in the world. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| BESD436/2.00 | Nutrition After Bariatric Surgery | Period VIII/Spring | Definition of obesity treatment methods and bariatric surgery, application conditions of bariatric surgery, pre- and post-operative medical nutrition treatment approach in bariatric surgery, bariatric surgery diet stages, complications and nutritional interventions after bariatric surgery | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |

**Internship List**

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| --- | --- | --- | --- | --- |
| **Internship Name** | **Credit** | **Contents** | **Faculty Member's Contact Information** | **Section** |
| Professional Practices in Clinical Nutrition - Adult | 5.00 | In addition to the internship practice; it includes enteral and parenteral case practice, kidney diseases case study, liver diseases case study, gastrointestinal system diseases case study, cancer case study, infectious diseases case study, diabetes case study, neurological - psychiatric diseases case study, cardiovascular diseases case study, hypertension case study, musculoskeletal system case study, obesity case study, rare adult diseases case presentations, patient file review, nutrition education skills, seminar preparation, diet planning processes. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| Professional Practices in Mass Nutrition Systems | 5.00 | It includes the role and duties of the manager dietitian in mass feeding systems, stages of mass feeding systems, problems encountered and solution suggestions, food safety in mass feeding systems. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| External Institution Internship | 0.00 | It includes the application of theoretical knowledge of nutrition and dietetics in clinical environments. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| Professional Practices in Clinical Nutrition - Child | 5.00 | In addition to internship practice; premature baby case presentations, malabsorption case presentations, malnutrition case presentations, hereditary metabolism case presentations, diabetes case presentations, enteral parenteral case presentations, eating behavior disorders, childhood obesity, metabolic syndrome case presentations, infectious diseases, oncological disease case presentations, neurological disease case presentations, rare pediatric diseases case presentations, patient file review, nutritional education skills, seminar preparation, diet planning processes are included. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |
| Professional Practices in Community Nutrition | 5.00 | Planning and conducting fieldwork to determine the nutritional status and nutritional habits of the society in health and disease situations and to determine priorities; acquiring knowledge and skills in evaluating the information obtained, making suggestions and reporting. Preparing educational materials for different groups and subjects and providing training skills. Raising awareness and education of individuals and society on adequate and balanced nutrition and health, developing nutritional education programs/materials for special groups. | Name-Surname:E-mail:Wire: | Department of Nutrition and Dietetics |

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