

T.C.
Munzur University
Faculty of Health Sciences
Nutrition And Dietetics Department Courses

2021/2022 Academic Year 1

I. Semester

List of courses

Code/Credits	Course	Semester Fall / Spring	Contents	Contact Details of Lecturer	Department
ALT101 /2,00	Ataturk's Principles and History of Revolution-I	I. Semester/ Fall	Turkey parallel to the Republic's institutions of Turkish society to evaluate the level of modern nation-states, nation-state that defines the values which are suigenerisözellik in the system of Turkish Revolution experience (chronological even classical and classical aftermath of the Turkish imperial history, from the late 18th century and 19th century, The 1908 Revolution, 1914-1918, 1918-1922 and 1923-60 sections), handled within the framework of the state and social restructuring of the modern Turkish nation-state and the stages of the change of the Turkish political and social system as a whole, shaped by these various levels and various dimensions and implemented as political, social, economic and cultural change phenomena (transformation) analysis of internal and external political events, analysis of the thoughts and activities of all actors, this historical process of (modern establishment process of the Republic of Turkey) present contemporary Turkish society in the solution of the politics and the problems of reference	Name-Surname: Öğr. Gör. Ahmet ERDEMİR E-mail: <a href="mailto:ahmeterdemir@m
unzur.edu.tr">ahmeterdemir@m unzur.edu.tr Tel:	Nutrition And Dietetics Departme nt

			and as a field of comparison To grasp the importance of thinking on the historical dynamism of Turkish social and political change in this context.		
BESD100 /4,00	Human Behaviour and Communication	I. Semester/ Fall	By transferring the basic concepts of interpersonal communication, it is aimed to ensure that students acquire basic information about interpersonal communication, develop their verbal and non-verbal communication skills, and guide them to establish positive relationships in interpersonal relationships.	Name-Surname: Arş. Gör. Dr. Zeynep EROĞLU E-mail: zeroglu@munzur.edu.tr Tel: 0428 213 17 94/1817	Nutrition And Dietetics Departme nt
BESD101 /3,00	First Aid	I. Semester/ Fall	First aid interventions in heart attack, asthma attacks, epileptic seizures, emergency cases in diabetic patients, allergic reactions, shock, cardiopulmonary resuscitation (cpr), bleeding, suffocation with foreign body, poisoning, burns, hot-cold strokes, bites and stings, cuts, First aid for bone and joint injuries, spinal cord injuries, head injuries and fractures.	Name-Surname: Dr. Öğr. Üyesi Tuba PARLAK AK E-mail: tubaparlakak@munzur.edu.tr Tel: 0428 213 17 94/2440	Nutrition And Dietetics Departme nt
BESD102 /3,00	Introduction to Nutrition Dietetics	I. Semester/ Fall	The importance of carbohydrates, proteins and lipids in a healthy diet, their chemical structure, properties, classification, functions, sources, daily intake recommendations, excessive intake, Teaching the energy, carbohydrate, protein and fat contents of foods, appropriate preparation and cooking methods, application of some basic and traditional recipes in the laboratory environment within the framework of nutrition principles.	Name-Surname: Dr. Öğr. Üyesi Özlem ERTEKİN E-mail: oertekin@munzur.edu.tr Tel: 0428 213 17 94/2452	Nutrition And Dietetics Departme nt
DİJ111 /3,00	Dijital Literacy	I. Semester/ Fall	Internet Technologies, to be able to define the basic concepts of the Internet, to explain the development process of the Internet, to	Name-Surname: Arş. Gör. Dr. Emrah KARAKAYUK	Nutrition And Dietetics Departme nt

			and state) and the determinants of national income, prices and labor.		
KPD /3,00	Career planning	I. Semester/ Fall	The conceptual framework related to career planning, individual career development, the creation of a career strategy, the career planning model, the introduction of oneself in official interviews and interviews, the explanation of communication issues such as official correspondence rules, addressing, teaching current issues related to the business world and gaining practical competencies.	Name-Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt
MÜZ101 /2,00	Music	I. Semester/ Fall	In the light of Atatürk's Principles, the importance he attaches to the fine arts, the place of the art of music in our culture, the definition and introduction of activities that will allow the creation of an advanced society in universal art patterns; Teaching the art of music with musical note-solfege education.	Name-Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt
RES101 /2,00	Painting	I. Semester/ Fall	It is a learning material that provides the knowledge and skills of analyzing still-life, making still-life painting with gouache painting techniques, analyzing landscape, painting with gouache painting techniques.	Name-Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt

2021/2022 Academic Year 1

II. Semester

List of courses

Code/Credits	Course	Semester Fall / Spring	Contents	Contact Details of Lecturer	Department
AT102 /2,00	Ataturk's Principles and History of Revolution-II	II. Semester/ Spring	In parallel with the Republic of Turkey, the establishment of the Turkish community to evaluate the level of modern nation-states, nation-states which define the	Name-Surname: Öğr. Gör. Ahmet ERDEMİR	Nutrition And Dietetics Departme nt

			language and spoken language; the place of Turkish in world languages; historical dialects of Turkish language, contemporary dialects, historical periods of Turkish language, works written in these periods; the alphabets used by the Turks throughout history.	E-mail: onuryildirim@munzur.edu.tr Tel:	
YDİ101 /3,00	Foreign Language -I	I. Semester/ Fall	Basic grammar, adjective, noun, pronoun, basic tenses, clips, reading, writing, speaking, listening skills, vocabulary.	Name-Surname: Öğr. Gör. Hasan Şahin YILDIRIM E-mail: hsvildirim@munzur.edu.tr Tel: 428 213 17 94/2184	Nutrition And Dietetics Departme nt
BES101 /2,00	Physical Education		Definition, history, basic postures, sequences, use of space, rhythmic bounces, jumps, turns, transition and connections, instrumental and toolless movements, knowledge of rules and teaching skills.	Name-Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt
BESD103 /2,00	Turkish Cuisine	I. Semester/ Fall	Cultural and historical development of Turkish Cuisine, Turkish Cuisine to specific national and regional food and drinks, preparation-cooking methods, Processing-storage methods and tools used are regions / recognition of cuisine based on local, Turkish Cuisine applications on special days and events, in Turkey, people Examples of Ottoman, Anatolian and Turkish Cuisine through the foods and drinks consumed over time and the tools, equipment and techniques used in their preparation, cooking and storage.	Name-Surname: Arş. Gör. Dr. Zeynep EROĞLU E-mail: zeroglu@munzur.edu.tr Tel: 0428 213 17 94/1817	Nutrition And Dietetics Departme nt
BESD10 /2,00	General Economics	I. Semester/ Fall	It aims to explain the basic macroeconomic concepts to students by emphasizing the basic principles of the microeconomics branch that analyzes the decisions and behaviors of each unit of the economy (household, firms,	Name-Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt

			compare web browsers, to explain the functions of search engines, to list e-government services, to be able to list the types of portable technologies, portable technologies, to explain the features of portable technologies and portable technologies. Defining related services and protocols, Social Networks, Technology, Society and People, Information Ethics, Technology and Lifelong Learning, Cloud Computing, Future Technologies.	E-mail: ekarakavuk@munzur.edu.tr Tel: 0428 213 17 94/1817	
KİM101 /4,00	Basic Chemistry-I	I. Semester/ Fall	Properties and measurement of matter, atoms and atomic theory, chemical compounds, chemical reactions, introduction to aqueous solution reactions, gases, electron structure of the atom, the periodic table and some atom properties, chemical bonding, bonding theories.	Name-Surname: Doç. Dr. Ragıp ADIGÜZEL E-mail: radiguzel@munzur.edu.tr Tel: 2131794/2456	Nutrition And Dietetics Department
MAT153 /4,00	Basic Mathematics	I. Semester/ Fall	To be able to learn the basic concepts of mathematics. Learning about numbers, functions, equations with one unknown and solutions of linear algebraic equation systems. To have basic knowledge about determinant, vectors and logarithm. To have knowledge about root coefficient relations and solution of inequalities in quadratic equations. To have knowledge about solution of rooted, fractional equations and quadratic equations. To have knowledge about real and complex numbers, polynomials, equations with a quadratic unknown.	Name-Surname: Dr. Sibel KORUNUR E-mail: skorunur@munzur.edu.tr Tel: 428 213 17 94/2153	Nutrition And Dietetics Department
TRD101 /2,00	Turkish Language-I	I. Semester/ Fall	The definition and functions of the language, giving information about the birth of languages; uncovering the differences between written	Name-Surname: Öğr. Gör. Onur YILDIRIM	Nutrition And Dietetics Department

			<p>value system of suigeneris features that Turkish Revolution experience (chronological even classical and classical aftermath of the Turkish imperial past, late 18th Century and 19th Century , 1908 Revolution, 1914-1918, 1918-1922 and 1923-60 sections), the stages of the transformation of the Turkish political and social system in a holistic manner by considering the modern Turkish nation-state within the framework of state and social restructuring, political and implemented, social, economic and cultural change phenomena (transformation) internal and external political events analysis, analysis of the thoughts and activities of all actors, this historical process (the modern process of establishment of the Republic of Turkey), today's reference in solving the contemporary Turkish society and politics of problems and as the area of comparison Understanding the importance of thinking on the historical dynamism of Turkish social and political change in this context.</p>	<p>E-mail: ahmeterdemir@munzur.edu.tr Tel:</p>	
BESD110 /4,00	Psychology in Nutrition Science	II. Semester/ Spring	<p>The science of psychology, the importance of psychology in the field of health, the place of health psychology in the field of nutrition, taste perception and food selection, psychological basis of eating preferences, emotional hunger, appetite and overeating psychology, emotional hunger, appetite and overeating psychology, diet psychology, body perception, obesity. and weakness psychology, withdrawal behavior psychology, psychological basis of eating disorders, consumer behavior and consumption psychology.</p>	<p>Name-Surname: Öğr. Gör. Mehmet Osman AYHAN E-mail: mosmanayhan@munzur.edu.tr Tel: 04282131794</p>	<p>Nutrition And Dietetics Department</p>

BESD111 /3,00	Demographic Structure and Health	II. Semester/ Spring	Introduction to demography, definitions, data sources, methods, population size, structure and composition, fertility, factors affecting fertility, mortality, migration, urbanization, maternal - child health, nutrition and anthropometric indicators, relationship between population, nutrition and health.	Name-Surname: Arş. Gör. Dr. Emrah KARAKAVUK E-mail: ekarakavuk@munzur.edu.tr Tel: 0428 213 17 94/1817	Nutrition And Dietetics Departme nt
BESD112 /4,00	Medical Biology and Genetics	II. Semester/ Spring	System of Living Organisms, Biomolecules, Cell Structure and Functions, Energy Metabolism, Nature of Genetic Material, DNA Packaging and Structure of Chromosome, Genomic DNA Replication, Genotype-Phenotype, Genetic Anomalies and Cancer, Human Genome Project, RNA Structure, Synthesis and Function, Genetic Code and Protein Synthesis, Basic Principles of Inheritance and Mendelian Inheritance in Single Gene Diseases in Man, Cell Cycle and Cell Division, Mutation, Nutritional Genes and Importance of Biotechnological Products.	Name-Surname: Doç. Dr. Burcu BALCI HAYTA E-mail: burcub@hacettepe.edu.tr Tel: +90 312 305 2541	Nutrition And Dietetics Departme nt
ENF101 /2,00	Basic Information Technologies	II. Semester/ Spring	Please check "Weekly Course Contents" for details.	Name-Surname: Dr. Öğr. Üyesi Yusuf ÇELİK E-mail: celikyusuf@munzur.edu.tr Tel: 213 17 94/2411	Nutrition And Dietetics Departme nt
KİM102 /4,00	Basic Chemistry-II	II. Semester/ Spring	Chemical kinetics, principles of chemical equilibrium, acids and bases, acid-base balances-additional issues, introduction to organic chemistry: saturated hydrocarbons, organic reactions and functional groups, alcohols, ethers, aldehydes and ketones, carboxylic acids, esters, amines and amides.	Name-Surname: Doç. Dr. Ragıp ADIGÜZEL E-mail: radiguzel@munzur.edu.tr Tel: 2131794/2456	Nutrition And Dietetics Departme nt
TRD102 /2,00	Turkish Language-II	II. Semester/ Spring	To be able to explain the subject of written expression types in daily life, to understand the importance of punctuation in written expression, to understand	Name-Surname: Öğr. Gör. Onur YILDIRIM	Nutrition And Dietetics Departme nt

			the importance of correct expression in personal and social communication, to apply the skills of research, reading and getting information.	E-mail: onuryildirim@munzur.edu.tr Tel:	
YDİ102 /3,00	Foreign Language -II	II. Semester/ Spring	To be able to understand correctly what is meant to be explained in a foreign language in writing or verbally, to be able to write clearly using the writing technique suitable for the purpose, to be able to express what is meant to be explained clearly.	Name-Surname: Öğr. Gör. Çağlar Mert AYDIN E-mail: cmaydin@munzur.edu.tr Tel: 0 (428) 213 17 94/2074	Nutrition And Dietetics Department
BESD113 /2,00	World Kitchen	II. Semester/ Spring	Recognizing the cuisines of different countries and cultures in the world with their local dishes, examining the effects of international cuisines such as China, Japan, Mexico, France, Middle East, India, Mediterranean on health.	Name-Surname: E-mail: Tel:	Nutrition And Dietetics Department
BESD114 /2,00	Social Anthropology	II. Semester/ Spring	Introduction to anthropology and its main sub-disciplines, human evolution and biological diversity, the concept of culture and the evaluation of major cultural elements.	Name-Surname: Arş. Gör. Dr. Emrah KARAKAVUK E-mail: ekarakavuk@munzur.edu.tr Tel: 0428 213 17 94/1817	Nutrition And Dietetics Department
BESD115 /2,00	Medicinal and Aromatic Plants	II. Semester/ Spring	Biological, ecological, genetic and systematic characteristics of Medicinal and Aromatic Plants that have economic value in the food, medicine, cosmetics and paint industry, their culture, collection and protection from nature, chemical contents and analysis methods, procurement, production and quality controls, usage areas and ethics Examination of topics.	Name-Surname: Arş. Gör. Dr. Zeynep EROĞLU E-mail: zeroglu@munzur.edu.tr Tel: 0428 213 17 94/1817	Nutrition And Dietetics Department
BESD116 /2,00	Functional Foods	II. Semester/ Spring	Definition of functional foods and nutritional ingredients, classification of functional food ingredients, legal regulations on functional foods and the effects of functional foods on health.	Name-Surname: Dr. Öğr. Üyesi Özlem ERTEKİN E-mail: oertekin@munzur.edu.tr Tel: 0428 213 17 94/2452	Nutrition And Dietetics Department

DAB111 /2,00	Behavioral Addictions	II. Semester/ Spring	Basic concepts and definitions; types of addiction (substance addiction, technology addiction, etc.); causes of addiction; the risk factors in the family, peer group and social context that prepare the person for the substance addiction process; communication skills in dependent children, adolescents and adults; the role of social work in addiction; addiction related models; addiction prevention efforts; consequences of addiction; national policy and strategy methods in combating addiction; reintegration process.	Name-Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt
GON111 /2,00	Volunteering Studies	II. Semester/ 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 Studies and Participation in Volunteer Studies in the Field; Ethical, Moral, Religious, Traditional Values and Principles in Volunteer Studies; Participation in Voluntary Work in Public Institutions, Local Administrations and Non-Governmental Organizations (NGOs); Risk Groups and Volunteering in Society; Immigrants and Volunteering.	Name-Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt



2021/2022 Academic Year 2

III. Semester

List of courses

Code/Credits	Course	Semester Fall / Spring	Contents	Contact Details of Lecturer	Department
BESD200 /6,00	Nutrition Principles-I	III. Semester/ Fall	Course Content The importance of carbohydrates, proteins and lipids in healthy nutrition, their chemical structure, properties, classification, functions, sources, daily intake recommendations, excessive intake. Individual food consumption records and physical activity recording methods.	Name- Surname: Dr. Öğr. Üyesi Nesli Ersoy E-mail: nesli.arpaci@h acettepe.edu.tr Tel: +90 3 2 305 1096/ 114	Nutrition And Dietetics Departme nt
BESD201 /6,00	Anatomy	III. Semester/ Fall	Giving general human anatomy systematically and functionally with theoretical lectures, studying by seeing through anatomy atlases	Name- Surname: Dr. Öğr. Üyesi Tuba PARLAK AK E-mail: tubaparlakak@ munzur.edu.tr Tel: 0428 213 17 94/2440	Nutrition And Dietetics Departme nt
BESD202 /4,00	Nutrition Biochemistry-I	III. Semester/ Fall	Carbohydrate, lipid and protein metabolism, hormone and enzyme functions, nucleic acid metabolism, metabolic regulation and integration	Name- Surname: Dr. Öğr. Üyesi Serdar Sabancı E-mail: seldalsabanci @munzur.edu. tr Tel: 0428 213 17 94/2438	Nutrition And Dietetics Departme nt
BESD203 /2,00	General Microbiology	III. Semester/ Fall	Basic microbiology and basic immunology	Name- Surname: Dr. Öğr. Üyesi Özlem ERTEKİN E- mail: oertekin@mun zur.edu.tr Tel: 0428 213 17 94/2452	Nutrition And Dietetics Departme nt
BESD204 /6,00	Food Chemistry and Analysis-I	III. Semester/ Fall	Basic information about laboratory and experimental studies; emulsion, suspension and gelatinization in solutions and colloidal systems; Evaluation of carbohydrates, proteins and fats by	Name- Surname: Arş. Gör. Dr. Zeynep EROĞLU	Nutrition And Dietetics Departme nt

			chemical reactions and qualitative and quantitative methods; factors affecting enzyme activity; searching for pigments and taste and odor elements and their chemical reactions	E-mail: zeroglu@munzur.edu.tr Tel: 0428 213 17 94/1817	
BESD205 /2,00	Pharmacology	III. Semester/ Fall	Drugs that have an important place in the treatment of diseases, their use, side effects, intoxication, effects on the body, changes in the body, the use and non-use of drugs.	Name-Surname: Dr. Öğr. Üyesi Osman Güler E-mail: osmanguler@munzur.edu.tr Tel: 428 651 33 51/122	Nutrition And Dietetics Department
BESD206 /2,00	Food Processing Methods	III. Semester/ Fall	Causes and principles of food preservation and processing methods, thermal processes, reactions occurring during thermal processes and changes in bioactive compounds.	Name-Surname: Dr. Öğr. Üyesi Ferit Ak E-mail: feritak@munzur.edu.tr Tel: 213 17 94/ 2440	Nutrition And Dietetics Department
BESD207 /2,00	Health Sociology	III. Semester/ Fall	The process of collecting scientific knowledge and data, basic forms and characteristics of scientific knowledge, brief introduction of the concepts of science, social science and sociology - Scientific evaluation of the organization of human relations in today's society, - Culture, individual and social interaction (processes in the life cycle, strategies, forms and results of the socialization process) - group and organization, forms of social control, and social stratification - a wider assessment of basic social institutions such as economy and business life, family and marriage, kinship, education under the influence of current trends and developments.	Name-Surname: E-mail: Tel:	Nutrition And Dietetics Department
BESD208 /2,00	Nutrition and Genetics	III. Semester/ Fall	It includes basic genetic concepts, nutrigenetics, nutritional genomics and related concepts, the effect of diet on gene expression, gene and diet interactions in the prevention and / or treatment of various diseases, nutritional genomics application areas, the needs and responsibilities of dieticians.	Name-Surname: E-mail: Tel:	Nutrition And Dietetics Department

BESD209 /2,00	Nutrition Anthropology	III. Semester/ Fall	Nutritional habits in historical process, factors affecting nutrition, religions and nutrition, nutrition culture of countries.	Name-Surname: Arş. Gör. Dr. Emrah KARAKAVUK E-mail: ekarakavuk@munzur.edu.tr Tel: 0428 213 17 94/1817	Nutrition And Dietetics Department
BESD210 /2,00	Healty Nutrition	III. Semester/ Fall	Health and nutrition definitions, macro and micronutrients, nutrition in some special conditions such as pregnancy-lactation-children-young people and sports and old age, disease-nutrition relationship, chronic diseases related to nutrition (cardiovascular diseases, obesity, type 2 diabetes, hypertension, etc.) the effect of nutrition.	Name-Surname: E-mail: Tel:	Nutrition And Dietetics Department
TBE111 /2,00	Technology Literacy and Information Ethics	III. Semester/ Fall	Internet technologies, social networks, portable technologies, technology and human and society relations, cloud computing, future technologies, informatics ethics	Name-Surname: E-mail: Tel:	Nutrition And Dietetics Department

2021/2022 Academic Year 2

IV. Semester

List of courses

Code/Credits	Course	Semester Fall / Spring	Contents	Contact Details of Lecturer	Department
BESD220 /6,00	Nutrition Principles-II	IV. Semester/ Spring	The importance, structure, properties, classification, functions, sources, daily intake recommendations, insufficiency, excessive intake and toxicity of vitamins and minerals in healthy nutrition.	Name-Surname: Dr. Öğr. Üyesi Nesli Ersoy E-mail: nesli.arpaci@hacettepe.edu.tr Tel: +90 312 305 1096/ 114	Nutrition And Dietetics Department
BESD221 /4,00	Physiology	IV. Semester/ Spring	Cell and General Physiology-I (Intra / Extracellular Fluids, Homeostasis, Body's Control Systems) Cell and General Physiology-II (Cell, Cell Membrane and Transport Mechanisms) Membrane Potentials and	Name-Surname: Dr. Öğr. Üyesi Tuba PARLAK AK E-mail: tubaparlakak@munzur.edu.tr Tel: 0428 213 17 94/2440	Nutrition And Dietetics Department

			<p>Action Potentials (Neuron, Action Potential, Synapse) Central Nervous System (Brain, Brain Membranes, Cerebrospinal Fluid, Spinal Cord, Reflex) Peripheral Nervous System (Cranial Nerves, Spinal Nerves, Plexus Concept, Dermatome) Autonomic Nervous System (Sympathetic and Parasympathetic Nervous Systems) Pain Physiology and Sleep-I (Pain Types and Pain Physiology and Sleep-II (Special Pain Forms, Sleep, EEG, Sleep Disorders) Sensory Physiology-I (Skin, Sensory Receptors, Vision, Visual Paths, Accommodation, Pupillary Reflex) Sensory Physiology-II (Hearing and Balance, Corti Organ, Vestibular System, Sense of Smell, Sense of Taste) Muscle Physiology-I (Skeletal Muscle, Motor Unit, Neuromuscular Conduction, Types of Muscle Fiber, Types of Muscle Contraction) Muscle Physiology-II (Neural Control of Movement, Reflex, Smooth Muscle, Smooth Muscle Contraction Mechanism) Blood Physiology-I (Tasks of Blood, Blood Cells, Hemoglobin, Iron Metabolism) Blood Physiology-II (Chemotaxis, Inflammation, Immunity, Blood Groups, Hemostasis and Blood Coagulation).</p>		
BESD222 /4,00	Nutrition Biochemistry-II	IV. Semester/ Spring	<p>Functions of enzymes, utilization in diagnosis and treatment, hormones, hunger-satiety metabolism, vitamins (fat soluble), free radicals-antioxidants, minerals, water and electrolytes.</p>	<p>Name-Surname: Dr. Öğr. Üyesi Serdal Sabancı E-mail: seldalsabanci@munzur.edu.tr Tel: 0428 213 17 94/2438</p>	Nutrition And Dietetics Department

BESD223 /4,00	Food Microbiology	IV. Semester/ Spring	Bacteria and other microorganisms, microorganism flora, disinfection, sterilization, microbial spoilage in foods (meat, poultry and seafood spoilage, milk and dairy products spoilage, vegetables and fruits spoilage, nuts and grains spoilage), the 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, epidemiology of foodborne diseases, foodborne viral pathogens and prions, mycotoxigenic molds, food and waterborne parasites, HACCP, contamination sources of food, factors affecting the reproduction of microorganisms in food (internal factors, external factors), food preservation methods (prevention of contamination, removal of contaminants from foods, prevention of microbial growth, killing of microorganisms in foods), inhibition of microorganisms in food and inaccurate Methods used for titivation, advanced techniques in food microbiology.	Name-Surname: Dr. Öğr. Üyesi Özlem ERTEKİN E- mail: oertekin@munzur.edu.tr Tel: 0428 213 17 94/2452	Nutrition And Dietetics Department
BESD224 /6,00	Food Chemistry and Analysis-II	IV. Semester/ Spring	Subjective and objective methods used in the assessment of food quality and food quality, Milk and dairy products, meat and products, eggs, vegetables and fruits, cereals, tea, coffee, etc. composition, functional and structural properties of food and beverages, bioactive nutritional components and	Name-Surname: Arş. Gör. Dr. Zeynep EROĞLU E-mail: zeroglu@munzur.edu.tr Tel: 0428 213 17 94/1817	Nutrition And Dietetics Department

			functional nutrients, genetically modified foods. In the application part, panel application for subjective and objective methods used in the evaluation of food quality, the effect of heat, acid and enzyme applications on milk, cheese making, evaluation of the factors affecting the formation of gels and fomes from meat proteins, evaluation of the factors affecting the formation of gels and fomes from egg proteins, Discussion of current publications on gluten formation and evaluation of influencing factors in cereals, functional foods, pre-, pro-, synbiotics, tea, coffee, cocoa, sulfur compounds and genetically modified foods.		
BESD225 /2,00	Exercise and Nutrition	IV. Semester/ Spring	The importance of regular exercise, which is the basis of healthy life, physical fitness and nutrition, practices to increase physical activity in children and adults, the relationship between exercise health and nutrition for adults, the relationship of exercise with diseases, exercises in complementary and alternative medicine practices, exercise recommendations for improving health	Name-Surname: Arş. Gör. Dr. Emrah KARAKAVUK E-mail: ekarakavuk@munzur.edu.tr Tel: 0428 213 17 94/1817	Nutrition And Dietetics Department
BESD226 /2,00	Sports Nutrition	IV. Semester/ Spring	Interaction of exercise, nutrition and health, energy, micronutrients and macronutrient requirements of athletes, nutritional characteristics before and after training / competition, importance of fluid consumption, ergogenic assistance, body composition and weight control, nutritional		Nutrition And Dietetics Department

			characteristics in exercise in different conditions		
BESD227 /2,00	Hygiene and Sanitation	IV. Semester/ Spring	Personnel hygiene, kitchen hygiene, food hygiene, food poisoning and active microorganisms, sanitation and its principles, automation devices used in sanitation.	Name-Surname: Dr. Öğr. Üyesi Ferit Ak E-mail: feritak@mumzur.edu.tr Tel: 213 17 94/ 2440	Nutrition And Dietetics Department
BESD228 /2,00	Stress Information and Ways to Cope	IV. Semester/ 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 dealing with stress.		Nutrition And Dietetics Department
BESD229 /2,00	General Business	IV. Semester/ Spring	Basic concepts of the business, its objectives and relations with the environment, business types, business establishment studies, the choice of the establishment location and the capacity of the business. Basic information about personnel management.		Nutrition And Dietetics Department
BESD230 /2,00	Food Allergies	IV. Semester/ Spring	Definition of food allergy and sensitivities, pathophysiology of food allergies and sensitivities, Ig-e mediated, non-Ig e mediated, mixed type reactions, food intolerances, diagnostic methods in food allergies, foods that cause allergy, development of recipes for food allergies, prevention of allergy food allergies and its relationship with other diseases, allergen foods and legal regulations in the food industry.	Name-Surname: Dr. Öğr. Üyesi Serdar Sabancı E-mail: seldasabanci@mumzur.edu.tr Tel: 0428 213 17 94/2438	Nutrition And Dietetics Department
IHD111 /2,00	Human Rights Lesson	IV. Semester/ Spring	In this course, information will be given about the Historical Development of Human Rights, the European Convention on Human Rights and		Nutrition And Dietetics Department

			International Fundamental Documents on the Protection of Human Rights, the European Court of Human Rights and its Case Laws, Fundamental Rights and Freedoms, and Generational Rights.		
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2021/2022 Academic Year 3

V. Semester

List of courses

Code/Credits	Course	Semester Fall / Spring	Contents	Contact Details of Lecturer	Department
BESD300 /4,00	Mother-Child Nutrition	V. Semester /Fall	Definition of nutrition, its importance, nutritional elements, nutrients, enrichment in terms of nutritional values of foods, nutrition of pregnant and lactating women, damages of malnutrition, nutritional problems in children, suitable foods for 0-6 years old children, creating menu for preschool period, health in preparation of foods and cleaning rules.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department
BESD301 /4,00	Assessment of Nutritional Status in Society	V. Semester /Fall	Community nutrition and nutrition epidemiology, Methods of determining nutritional status, Nutritional anthropometry, Clinical signs, Biomarkers: Biochemical and hematological methods, Health statistics; age-specific mortality and morbidity rates, Food consumption studies, Ecological factors	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department
BESD302 /4,00	Food Service Systems I	V. Semester /Fall	Presentation of economical, healthy, hygienic and quality food and nutrition services in out-of-home nutrition	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department

BESD303 /4,00	Food Control and Legislation	V. Semester /Fall	Food technology and basic concepts related to legislation, regulations related to food in Turkey, food security distorting factors include legislation on health related issues and effects.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department
BESD304 /3,00	Diet Therapy In Diseases I	V. Semester /Fall	In order to plan nutritional treatments specific to diseases, obesity, eating behavior disorders, cardiovascular diseases, hypertension, metabolic syndrome, enteral and parenteral nutrition therapies, identification of gastrointestinal system diseases and nutrition therapy in these diseases are taught.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department
BESD305 /3,00	Food Additives	V. Semester /Fall	General characteristics and classification of food additives, use of space and food purposes and methods in industry, food additives with the relevant toxicological evaluations and effects on health, Turkey and regulations relating to food additives in the world.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department
BESD306 /2,00	Health Policies and Nutrition	V. Semester /Fall	1. Week: Concepts of Health Legislation 2. Week: Right to Life and Health 3. Week: Rights and Responsibilities of Healthcare Professionals 4. Week: Ethics. Week 5: Health Policies and Basic Elements Affecting Health Policies Week 6: Health Policy Creation Process - Health Ministries Relevant Institutions-International Area-International Organizations 7. Week: World Health Organization Health Policies Week 8: Midterm Exam 9th Week : Evaluation of Health	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department

			<p>Policies Week 10: Refik Saydam Period Health Policies Week 11: Behçet Uz Period Health Policies Week 12: Basic Features of Health Policies Week 13: Health Transformation Week 14: Family Medicine</p>		
BESD307 /2,00	Professional Foreign Language I	V. Semester /Fall	<p>This course; Basic theories of translation, Simple sentence translations, Elements of sentences (subject, predicate, object, etc.), Simple sentence analysis, Professional sentence translations, Professional sentence translations, Professional sentence translations, Professional sentence translations, Literature reading and evaluation, Literature reading and evaluation , Academic writing theories, Creating an academic writing structure, Creating an academic writing structure, Academic writing sample; Includes topics.</p>	<p>Name-Surname: E-mail: Tel:</p>	<p>Nutrition And Dietetics Department</p>
BESD309 /2,00	Nutritional Ecology	V. Semester /Fall	<p>Changes in eating habits due to environmental and socio-economic factors, cuisines and eating habits of different countries.</p>	<p>Name-Surname: E-mail: Tel:</p>	<p>Nutrition And Dietetics Department</p>
BESD310 /2,00	Food-Drug Interactions	V. Semester /Fall	<p>General characteristics and classification of food additives, use of space and food purposes and methods in industry, food additives with the relevant toxicological evaluations and effects on health, Turkey and regulations relating to food additives in the world.</p>	<p>Name-Surname: E-mail: Tel:</p>	<p>Nutrition And Dietetics Department</p>
BESD311 /2,00	Academic Translation I	V. Semester /Fall	<p>This course; Basic theories of translation, Simple sentence translations, Elements of sentences (subject, predicate, object,</p>	<p>Name-Surname: E-mail: Tel:</p>	<p>Nutrition And Dietetics Department</p>

			etc.), Simple sentence analysis, Professional sentence translations, Professional sentence translations, Professional sentence translations, Professional sentence translations, Literature reading and evaluation, Literature reading and evaluation , Academic writing theories, Creating an academic writing structure, Creating an academic writing structure, Academic writing sample; Includes topics.		
ISG111 /2,00	Occupational Health and Safety	V. Semester /Fall	Historical development of occupational health and safety, occupational accident and occupational diseases and cost, the concept of occupational safety, the importance of occupational safety studies in terms of labor productivity, basic elements in occupational safety, sources of hazards, occupational health concept, psychosocial risk factors, national and international occupational health and safety-related organizations, ILO directives, events that impair security: fire, earthquake and flood.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department



2021/2022 Academic Year 3

VI. Semester

List of courses

Code/Credits	Course	Semester Fall / Spring	Contents	Contact Details of Lecturer	Department
BESD320 /6,00	Nutrition in Child Diseases	VI. Semester/ Spring	Case follow-up in the clinic, acute gastroenteritis, malnutrition, lactose intolerance - other carbohydrate malabsorption, celiac disease and other protein malabsorption, 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: Tel:	Nutrition And Dietetics Department
BESD321 /4,00	Community Nutrition Problems and Epidemiology	VI. Semester/ Spring	Nutritional problems and epidemiology of nutritional problems in Turkey and in the world, Problems of protein-energy malnutrition, obesity, diet-related chronic diseases, iron deficiency anemia, iodine deficiency disorders, dental caries, zinc deficiency, rickets, osteomalacia, osteoporosis, vitamin deficiencies, folic acid deficiency etc) and their epidemiology, Elderly nutrition, Management of nutrition in disasters, Food supplements and food fortification, Nutritional genomics in public health, National food and nutrition policies.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department
BESD322 /4,00	Food Service Systems II	VI. Semester/ Spring	Commercial enterprises in mass nutrition systems and organization / kitchen staff in these enterprises, kitchen / restaurant plan in commercial enterprises, wide-ranging preparation and cooking methods, service methods, hygiene /	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department

			HACCP, ISO 22000, cost control.		
BESD323 /3,00	Diet Therapy In Diseases I	VI. Semester/ Spring	Infectious Diseases, AIDS, Cancer and Nutrition , Renal Diseases and Nutrition, Liver diseases and Nutrition, gallbladder and pancreas diseases and Nutrition, Burn, Pre and Post Operative Term, metabolic stress and Nutrition, Diagnostic Test Diets, Food and Drug Interactions, infections and Nutrition, AIDS and Nutrition, Allergy and nutrition, Neurological and Psychiatric Disorders, Musculoskeletal System Diseases , Gout and Nutrition, Pulmonary diseases and Nutrition.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt
BESD324 /4,00	Bioistatistics	VI. Semester/ Spring	Basic statistical concepts, descriptive statistics, theoretical distributions, sample distributions, sampling methods, appropriate sample size, hypothesis tests, correlation and regression methods are the content of the course.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt
BESD325 /3,00	Menu Planning For Special Groups	VI. Semester/ Spring	Importance and benefits of menu planning, factors to be considered in menu planning, menu model development stages and principles; menu planning for nurseries, menu planning for workers, menu planning for nursing homes, menu planning for vegetarians and individuals who take care of various features in their diet, for athletes menu planning, diet menus planning and menu evaluation for each special group.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt
BESD326 /2,00	Professional Foreign Language II	VI. Semester/ Spring	Based on the nutritional and dietetics course contents, terminological information for their branches, solving problems with case and / or	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt

			subject presentations to be visually supported, developing the skills of using and assimilating the language in line with the translation from Turkish to English and from English to Turkish, in professional life. Considering the basic elements they may encounter in the business or academic environment; The main content of this course will be CV software, presentation skills and gaining the ability to express themselves in a foreign language.		
BESD327 /2,00	Research Methodology in Health Sciences	VI. Semester/ Spring	Scientific approach in Health Sciences, scientific research methods and features, planning, implementation and reporting of a research	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt
BESD328 /2,00	Nutrition in Old Age	VI. Semester/ Spring	Factors affecting food consumption in old age, the importance of nutrition, nutrient and nutrient requirements, evaluation of nutritional status, nutritional deficiency diseases in the elderly, evaluation of nutritional status and healthy nutrition recommendations for the protection, improvement and development of elderly health	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt
BESD329 /2,00	Nutrition in Emergency and Disaster Situations	VI. Semester/ Spring	Provides food security in pre-disaster, disaster and post-disaster nutritional status management, Ensures food security in the event of disaster and in the management of post-disaster nutritional situation, Identifies nutritional status and defines problems in case of disaster	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt
BESD330 /2,00	Food Toxicology	VI. Semester/ Spring	Natural compounds in foods that can create a toxic chemical pollutants and their effects on human health, the	Name- Surname: E-mail: Tel:	Nutrition And Dietetics

			legal arrangements regarding the toxicology and food in the world and Turkey.		Department
BESD331 /2,00	Academic Translation II	VI. Semester/ Spring	This course; Professional sentence translations, Professional sentence translations, Professional sentence translations, Literature reading and evaluation, Literature reading and evaluation, Academic writing theories, Creating an academic writing structure, Creating an academic writing structure, Academic writing sample; Includes topics.	Name-Surname: E-mail: Tel:	Nutrition And Dietetics Department

2021/2022 Academic Year 4
VII. Semester
List of courses

Code/Credits	Course	Semester Fall / Spring	Contents	Contact Details of Lecturer	Department
BESD400 /9,00	Institutional and Hospital Nutrition Internship I	VII. Semester /Fall	Preparation for dietitian profession with dietitians working in pediatric and adult clinics and polyclinics under the consultancy of academicians.	Name-Surname: E-mail: Tel:	Nutrition And Dietetics Department
BESD401 /6,00	Graduation Project I	VII. Semester /Fall	Planning and conducting individual researches on current issues related to food, nutrition and dietetics. It includes the planning of the thesis on the subject chosen by the student under the supervision of the advisor, the literature research, the purpose and hypothesis, the material and method, the results, the discussion and the reporting of the references	Name-Surname: E-mail: Tel:	Nutrition And Dietetics Department



BESD402 /2,00	Seminar I	VII. Semester /Fall	Examining and presenting the current issues related to food, nutrition and dietetics by scanning the literature on a selected subject with the lecturer in charge of the seminar	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt
BESD403 /5,00	Summer internship	VII. Semester /Fall	Determining the nutritional status and eating habits of the society, raising awareness and training of the individual and society about adequate and balanced nutrition and health, developing nutrition education programs / materials for special groups.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt
BESD404 /4,00	Ethics in Nutrition and Dietetics	VII. Semester /Fall	The concept of ethics and current theories; the importance of ethical behavior in nutrition and dietetics education and practice; It covers the responsibilities of dietitians towards society, patients and clients, colleagues and other professional groups and behaviors deemed to be ethical.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt
BESD405 /2,00	Nutritional Support Products and Functional Foods	VII. Semester /Fall	Definition of functional nutrients and nutritional components, classification of functional nutrients, legal regulations related to functional foods and functional foods in the market.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt
BESD406 /2,00	Genetically Modified Organisms	VII. Semester /Fall	Gene, gene nutrient, interaction of genes with diseases, genetic variation, gene, nutrition and gene expression, nutrigenomic activity and safety assessment of nutrients, gene and environment.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt
BESD407 /2,00	Nutrition in Disabled Individuals	VII. Semester /Fall	Teaching general deficiency, disability, physical and mental disability status and symptoms, giving information on childhood-adolescent-adult disability health and nutrition, and evaluation of nutritional disorders, nutritional status.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Departme nt

			solutions to nutritional problems in these individuals.		
BESD408 /2,00	Enteral and Parenteral Nutrition	VII. Semester /Fall	Determining the nutritional status of patients, learning enteral and parenteral nutrition methods, requirements, products, discussion of different applications and approaches in enteral and parenteral nutrition treatment methods, enteral and parenteral nutrition applications in diseases	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department

2021/2022 Academic Year 4

VIII. Semester

List of courses

Code/Credits	Course	Semester Fall / Spring	Contents	Contact Details of Lecturer	Department
BESD420 /9,00	Institutional and Hospital Nutrition Internship II	VIII. Semester /Spring	Preparation of practical skills and experience for institutional and clinical applications under the supervision of dietitians and faculty members.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department
BESD421 /6,00	Graduation Project II	VIII. Semester / Spring	Planning and conducting individual researches on current issues related to food, nutrition and dietetics. It includes the planning of the thesis on the subject chosen by the student under the supervision of the advisor, the literature research, the purpose and hypothesis, the material and method, the results, the discussion and the reporting of the references.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department
BESD422 /2,00	Seminar II	VIII. Semester / Spring	Searching, discussion and presentation of data about special subject in food, nutrition and dietetics area under a supervision of a teaching staff.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department

BESD423 /5,00	Nutrition Counselling	VIII. Semester / Spring	Definition and components of counseling services, types of consultancy services, individual counseling, social counseling, corporate counseling, online and group work consultancy, consultancy in the food industry, communication consultancy services, counseling for children in medical nutrition treatment, dietitian role in home care services, counseling for adults in medical nutrition treatment.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department
BESD424 /4,00	Current Approaches in Nutrition	VIII. Semester /Spring	Endocrine disruptors that are important and interesting for research and education in nutrition, new courses in nutrition and dietetics departments at universities, nutrition and dietetics; pesticides and their effects on health, development of sense of taste in infancy, nutrition in organ transplantation, home healthcare, prevention of noncommunicable diseases and nutrition-oriented approach, metabolic syndrome in childhood, maternal obesity, gestational diabetes, birth weight relationship, nutritional support in intensive care patients The importance of nutrition in recovery, high protein diets in body weight management, the relationship between sleep and obesity, choice of food amount and portion perception will be examined.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department
BESD425 /2,00	Complementary and Alternative Therapy	VIII. Semester /Spring	What are complementary and alternative therapies, how should their use and ethics be, alternative medical systems, biological based practices, mind-body interventions, energy treatments, manipulative and body based practices.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department



BESD426 /2,00	Cancer and Nutrition	VIII. Semester /Spring	Cancer, cancer formation, clinic, treatment, nutritional practices in cancer patients, effects of nutrients, nutrients and nutritional components on cancer formation and process, nutritional supplements used in cancer patients, food carcinogens.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department
BESD427 /2,00	Food Safety	VIII. Semester /Spring	Definition of food safety, hygiene and sanitation, reasons of the factors that may be harmful in foods, their damage and ways of protection, food safety, hygiene and sanitation in food service, food poisoning and its control, the food safety practices in Turkey and the world.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department
BESD428 /2,00	Nutrition Therapy For Congenital Metabolic Diseases	VIII. Semester /Spring	Classification of hereditary metabolic diseases, diagnostic methods, incidence, complications, interpretation of clinical and laboratory findings, Medical treatment methods of inherited metabolic diseases, Nutritional treatment methods of inherited metabolic diseases and different applications and approaches in feeding treatment methods.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department



**2021/2022 Academic Year
List of Traineeship Vacancy**

Number of the Vacany	Credit (Num ber if its offere d)	Contents	Contact Details of the Mentor	Department Academic or Administrative department
Institutional and Hospital Nutrition Internship I	9,00	Preparation for dietitian profession with dietitians working in pediatric and adult clinics and polyclinics under the consultancy of academicians.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department
Summer internship	5,00	Determining the nutritional status and eating habits of the society, raising awareness and training of the individual and society about adequate and balanced nutrition and health, developing nutrition education programs / materials for special groups.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department
Institutional and Hospital Nutrition Internship II	9,00	Preparation of practical skills and experience for institutional and clinical applications under the supervision of dietitians and faculty members.	Name- Surname: E-mail: Tel:	Nutrition And Dietetics Department

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