

ECTS COURSE DESCRIPTION FORM

PART I (Senate Approval)

Offering School	Antalya Bilim University			Offering Department	Physical Therapy and Rehabilitation		
Program(s) Offered to	Physical Therapy and Rehabilitation						<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>
Course Name	Principles of Nutrition			Course Code	FTR 230		
Level of Course	Undergraduate			Type of Course	Theoric		
Language of Instruction	Turkish			ECTS Credits	3		
Hours per Week	Lecture:	2	Practical:	0	Studio:		
	Laboratory:		Recitation:		Other:		
Pre-requisites	None			Co-requisites	None		
Registration Restriction	None			Grading Mode	Letter Grade		
Educational Objective	Definition and importance of nutrition, nutrients, and functions, nutrition in special cases (pregnant-lactating, 0-1-year-old baby, school age, adolescent, elderly, etc.) are discussed.						
Course Description	The importance of carbohydrates, proteins, lipids, vitamins and minerals in healthy nutrition, sources of carbohydrates, proteins, lipids, vitamins and minerals, daily intake recommendations, excessive intake, energy metabolism, the importance of water and electrolytes in bodywork, nutrition in special cases, the importance and evaluation of nutrients in healthy nutrition are covered in the course.						
Learning Outcomes	LO1	Learning the basic concepts of nutrition					
	LO2	Understanding the relationship between nutrition-health-disease					
	LO3	To be able to evaluate the nutritional function and nutritional ne-eds in special situations					
	LO4						
	LO5						
	LO6						

PART II (Faculty Board Approval)

		Program Outcomes	LO1	LO2	LO3	LO4	LO5	LO6	LO7
Basic Outcomes (University-wide)	PO1	Ability to communicate effectively and write and present a report in Turkish and English.							
	PO2	Ability to work individually, and in intra-disciplinary and multi-disciplinary teams.		✓					
	PO3	Recognition of the need for life-long learning and ability to access information, follow developments in science and technology, and continually reinvent oneself.			✓				
	PO4	Knowledge of project management, risk management, innovation and change management, entrepreneurship, and sustainable development.	✓						
	PO5	Awareness of sectors and ability to prepare a business plan.			✓				
	PO6	Understanding of professional and ethical responsibility and demonstrating ethical behavior.	✓	✓	✓				
Faculty Specific Outcomes	PO7	Having universal thoughts and values	✓						
	PO8	To be committed to academic and ethical values	✓						
	PO9	To provide qualified education, research and consultancy services at universal information and technology standards	✓						
	PO10	To be open to new goals, strategies and action plans that will take undergraduate and graduate education / training programs and scientific studies further	✓						
	PO11	To support, maintain and increase interdisciplinary / multidisciplinary studies in the services provided.	✓						
	PO12	To contribute and develop health policies for the benefit of the country.	✓						
Program Specific Outcomes	PO13	Explains the theoretical knowledge about basic medicine and clinical sciences with the main lines and relates them to physiotherapy.	✓	✓					
	PO14	Applies Physiotherapy and Rehabilitation assessment methods, analyzes and interprets theoretical knowledge by associating	✓	✓					
	PO15	Plans and implements the individual physiotherapy and rehabilitation program	✓						
	PO16	Records and archives assessment and treatment data	✓						
	PO17	Plans, conducts and presents a scientific research	✓	✓					
	PO18	Has effective communication skills	✓	✓					
	PO19	Defines professional duties and responsibilities legally and applies them within the framework of ethical principles.	✓	✓					

PO20	Has lifelong learning skills related to the profession	✓	✓						
PO21	Can use foreign language effectively to follow professional developments	✓							
PO22	Knows and applies quality, occupational health and safety issues related to the profession	✓							

PART III (Department Board Approval)

Course Contents, Contribution of Course Contents to Learning Outcomes, and Methods for Assessing Learning of Course Contents	Subject	Week	Details of Course Contents	LO1	LO2	LO3	LO4	LO5	LO6	LO7
	S1	1	Nutrition and health relationship	A1/A4	A1/A4	A1/A4				
	S2	2	An adequate and balanced diet	A1/A4	A1/A4	A1/A4				
	S3	3	Food groups	A1/A4	A1/A4	A1/A4				
	S4	4	Macro nutrients - Carbohydrates and pulp	A1/A4	A1/A4	A1/A4				
	S5	5	Macro nutrients - Proteins and PEM	A1/A4	A1/A4	A1/A4				
	S6	6	Macro nutrients-Lipids and cardiovascular diseases	A1/A4	A1/A4	A1/A4				
	S7	7	Micronutrients and Avitaminosis I	A1/A4	A1/A4	A1/A4				
	S8	8	Midterm Exam Week	A1/A4	A1/A4	A1/A4				
	S9	9	Micronutrients and Avitaminosis II	A1/A4	A1/A4	A1/A4				
	S10	10	Energy Metabolism	A1/A4	A1/A4	A1/A4				
	S11	11	Fluid consumption	A1/A4	A1/A4	A1/A4				
	S12	12	Nutrition in special situations I	A1/A4	A1/A4	A1/A4				
	S13	13	Nutrition in special situations II	A1/A4	A1/A4	A1/A4				
	S14	14	Determination of nutritional status	A1/A4	A1/A4	A1/A4				

Assessment Methods, Weights in Grading Scheme, Implementation and Make-Up Rules	No	Type	Weight	Implementation Rule	Make-Up Rule
	A1	Exam-Final Jury,Final Project	60%	One final exam is applied. Exam dates are announced by the faculty.	ABU's relevant regulation is applied.
	A2	Quiz			
	A3	Homework			
	A4	Midterm	40%	1 midterm exam (visa) is applied. Exam dates are announced by the faculty	ABU's relevant regulation is applied.
	A5	Project			
	A6	Presentation			
	A7	Attendance/Interaction			
	A8	Class/Lab./			
	A9	Others			
TOTAL			100%		

Evidence of Achievement of Learning Outcomes At least one question from each subject is asked during the exams. A weighted average is calculated for each student based on the percentage of each assessment method. Students are required to collect a minimum score over 100, which is announced by the instructor, to pass the course. This score is determined based on class average.

Method for Determining Letter Grade	Direct Conversion System ("DDS" in the regulation.)	<input checked="" type="checkbox"/>	Relative Evaluation ("BDS" in the regulation.)	<input type="checkbox"/>																																																		
	A different method/system, not listed above, determined by the Faculty Member / Instructor (This method is explained below)			<input type="checkbox"/>																																																		
	<table border="1"> <thead> <tr> <th>Success Grade Range</th> <th>Letter Success Note</th> <th>Success Coefficient</th> <th>Success Assessment</th> </tr> </thead> <tbody> <tr><td>95-100</td><td>A+</td><td>4,00</td><td>Successful</td></tr> <tr><td>85-94</td><td>A</td><td>4,00</td><td>Successful</td></tr> <tr><td>80-84</td><td>A-</td><td>3,70</td><td>Successful</td></tr> <tr><td>75-79</td><td>B+</td><td>3,30</td><td>Successful</td></tr> <tr><td>70-74</td><td>B</td><td>3,00</td><td>Successful</td></tr> <tr><td>65-74</td><td>B-</td><td>2,70</td><td>Successful</td></tr> <tr><td>60-64</td><td>C+</td><td>2,30</td><td>Successful</td></tr> <tr><td>55-59</td><td>C</td><td>2,00</td><td>Successful</td></tr> <tr><td>50-54</td><td>C-</td><td>1,70</td><td>Passes</td></tr> <tr><td>45-49</td><td>D+</td><td>1,30</td><td>Unsuccessful</td></tr> <tr><td>40-44</td><td>D</td><td>1,00</td><td>Unsuccessful</td></tr> <tr><td>0-39</td><td>F</td><td>0</td><td>Unsuccessful</td></tr> </tbody> </table>	Success Grade Range	Letter Success Note	Success Coefficient	Success Assessment	95-100	A+	4,00	Successful	85-94	A	4,00	Successful	80-84	A-	3,70	Successful	75-79	B+	3,30	Successful	70-74	B	3,00	Successful	65-74	B-	2,70	Successful	60-64	C+	2,30	Successful	55-59	C	2,00	Successful	50-54	C-	1,70	Passes	45-49	D+	1,30	Unsuccessful	40-44	D	1,00	Unsuccessful	0-39	F	0	Unsuccessful	
Success Grade Range	Letter Success Note	Success Coefficient	Success Assessment																																																			
95-100	A+	4,00	Successful																																																			
85-94	A	4,00	Successful																																																			
80-84	A-	3,70	Successful																																																			
75-79	B+	3,30	Successful																																																			
70-74	B	3,00	Successful																																																			
65-74	B-	2,70	Successful																																																			
60-64	C+	2,30	Successful																																																			
55-59	C	2,00	Successful																																																			
50-54	C-	1,70	Passes																																																			
45-49	D+	1,30	Unsuccessful																																																			
40-44	D	1,00	Unsuccessful																																																			
0-39	F	0	Unsuccessful																																																			

Teaching Methods, Student Work Load	No	Method	Explanation	Total Hours			
	Time expected to be allocated by instructor						
	1	Lecture	Lesson topics are explained by writing on the board or with a computer presentation. Sample questions are solved during the lesson.	28			
	2	Interactive Lecture					
	3	Recitation					
	4	Laboratory					
	5	Practical					
	6	Field Work					
	Time expected to be allocated by student						
	7	Project					
	8	Homework					
	9	Pre-class Learning of Course Material	New topics are learned before being taught in the classroom.	28			
	10	Review of Course Material	Topics are repeated to prepare for exams and assignments.	28			
	11	Studio					
	12	Office Hour	One-on-one meeting with the faculty member				
Calculated ECTS Credit(s)		Max.	3	Min.	2	Grand Total	84

IV. PART

Instructor	Name Surname	
	E-mail	
	Phone Number	
	Office Number	
	Office Hours	
Course Materials	Mandatory	
	Recommended	Krause's Food, Nutrition & Diet Therapy (Ed by), 11 th Edition, Elsevier (USA), 2004. Maha Baysal A. Beslenme. Hacettepe Üniversitesi Yayınları, Ankara 2005 Türkiye' ye Özgü Beslenme Rehberi, Sağlık Bakanlığı, 2006
Other	Scholastic Honesty	Kesici, T., Kocabaş Z. (2001) Bilgisayar , Ankara Üniversitesi Rektörlüğü Yayınları
	Students with Disabilities	Reasonable accommodations will be made for students with verifiable disabilities.
	Safety Issues	The course does not require any special security measures.
	Flexibility	Circumstances may arise during the course that prevents the instructor from fulfilling each and every component of this syllabus; therefore, the syllabus is subject to change. Students will be notified prior to any changes.

Form No: ÜY-FR-1047 Yayın Tarihi 01.04.2021 Değ. No 0 Değ. Tarihi-