

ECTS COURSE DESCRIPTION FORM

PART I (Senate Approval)

Offering School	Antalya Bilim University - Faculty of Health Sciences		Offering Department	Department of Nutrition and Dietetics	
Program(s) Offered to	Department of Nutrition and Dietetics	<input checked="" type="checkbox"/>		<input type="checkbox"/>	
		<input type="checkbox"/>		<input type="checkbox"/>	
Course Name	Nutrition Principles and Practice-II		Course Code	BES102	
Level of Course	Undergraduate		Type of Course	Compulsory	
Language of Instruction	Turkish		ECTS Credits	6	
Hours per Week	Lecture: 3	Practical:		Studio:	
	Laboratory: 3	Recitation:		Other:	
Pre-requisites	None		Co-requisites	None	
Registration Restriction	None		Grading Mode	Letter Grade	
Educational Objective	To teach the importance of water and major nutrients (vitamins, minerals) in healthy nutrition and body work, to evaluate foods in terms of energy, carbohydrate, protein and fat				
Course Description	It is an application-oriented course designed to provide basic information about the structural properties of foods, functions related to preparation and cooking, healthy and safe processing methods that will preserve their nutritional value and quality. In this course, the structural and functional properties of foods and beverages from different food groups are explained, the preparation, cooking and processing methods of these properties in the kitchen and food industry.				
Learning Outcomes	LO1	To learn general nutrition principles			
	LO2	knowing the daily vitamin and mineral requirements according to different ages and genders, the types and amounts of nutrients that will provide them, and interpreting			
	LO3	Learning food preparation, cooking and processing techniques			
	LO4	Evaluate foods in terms of micronutrients			
	LO5				
	LO6				
	LO7				

PART II (Faculty Board Approval)

		Program Outcomes							
		LO1	LO2	LO3	LO4	LO5	LO6	LO7	
Basic Outcomes (University-wide)	PO1	Ability to communicate effectively with oral, written and visual methods, report writing and presentation.	✓	✓	✓	✓			
	PO2	Ability to work effectively both individually and in disciplinary and multi-disciplinary teams.	✓	✓	✓	✓			
	PO3	Awareness of the necessity of lifelong learning and the ability to access information, to follow developments in science and technology, and to constantly renew itself.	✓	✓	✓	✓			
	PO4	Information about project management, risk management, innovation and change management, entrepreneurship, and sustainable development.	✓	✓	✓				
	PO5	Awareness about sectors and ability to prepare business plans.			✓	✓			
	PO6	Awareness of professional and ethical responsibility and acting in accordance with ethical principles.	✓	✓	✓	✓			
Faculty Specific Outcomes	PO7	To have 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		✓		✓			
Program Specific Outcomes	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.			✓				
	PO13	Explains the theoretical knowledge about basic medicine and clinical sciences with the main lines and relates them to Nutrition and Dietetics.	✓		✓	✓			
	PO14	Applies Nutrition and Dietetics assessment methods, analyzes and interprets theoretical knowledge by associating	✓	✓	✓	✓			
	PO15	Plans and implements the individual Nutrition and Dietetics 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)

	Subject	Week	Details of Course Contents				LO1	LO2	LO3	LO4	LO5	LO6	LO7
	Course Contents, Contribution of Course Contents to Learning Outcomes, and Methods for Assessing Learning of Course Contents	S1	1	General Nutrition	D1-D4-D8	D1-D4-D8	D1-D4-D8	D1-D4-D8					
S2		2	Water and Electrolytes	D1-D4-D8	D1-D4-D8	D1-D4-D8	D1-D4-D8						
S3		3	Minerals I	D1-D4-D8	D1-D4-D8	D1-D4-D8	D1-D4-D8						
S4		4	Minerals II	D1-D4-D8	D1-D4-D8	D1-D4-D8	D1-D4-D8						
S5		5	Minerals III	D1-D4-D8	D1-D4-D8	D1-D4-D8	D1-D4-D8						
S6		6	Vitamins I	D1-D4-D8	D1-D4-D8	D1-D4-D8	D1-D4-D8						
S7		7	Vitamins II	D1-D4-D8	D1-D4-D8	D1-D4-D8	D1-D4-D8						
S8		8	Midterm	D1-D4-D8	D1-D4-D8	D1-D4-D8	D1-D4-D8						
S9		9	Vitamins III	D1-D4-D8	D1-D4-D8	D1-D4-D8	D1-D4-D8						
S10		10	Vitamins IV	D1-D4-D8	D1-D4-D8	D1-D4-D8	D1-D4-D8						
S11		11	Food Processing Methods	D1-D4-D8	D1-D4-D8	D1-D4-D8	D1-D4-D8						
S12		12	Family menu planning	D1-D4-D8	D1-D4-D8	D1-D4-D8	D1-D4-D8						
S13		13	Proper Food Preparation and Cooking Methods	D1-D4-D8	D1-D4-D8	D1-D4-D8	D1-D4-D8						
S14		14	Presentation of Food Consumption Records	D1-D4-D8	D1-D4-D8	D1-D4-D8	D1-D4-D8						
	No	Type	Weight	Implementation Rule		Make-Up Rule							
	A1	Exam-Final Jury, Final Project	60%	Exams are held with books and notes closed.		A make-up exam is given when a medical report or assignment letter is brought in accordance with the university procedure.							
	A2	Quiz											
	A3	Homework											

Assessment Methods, Weights in Grading Scheme, Implementation and Make-Up Rules	A4	Midterm	40%	Exams are held with books and notes closed.	A make-up exam is given when a medical report or assignment letter is brought in accordance with the university procedure.	
	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.)		12	Relative Evaluation ("BDS" in the regulation.)		
	A different method/system, not listed above, determined by the Faculty Member / Instructor (This method is explained below)					
	Success Grade Range	Letter Success Note	Success Coefficient	Success Assessment		
	95-100	A+	4	Successful		
	85-94	A	4	Successful		
	80-84	A-	3,7	Successful		
	75-79	B+	3,3	Successful		
	65-74	B	3	Successful		
	60-64	B-	2,7	Successful		
	55-59	C+	2,3	Successful		
50-54	C	2	Pass			
45-49	C-	1,7	Pass			
40-44	D+	1,3	Unsuccessful			
35-39	D	1	Unsuccessful			
30-34	D-	0,7	Unsuccessful			
25-29	F	0	Unsuccessful			
Teaching Methods, Student Work Load	No	Method	Explanation	Total Hours		
	Time expected to be allocated by instructor					
	1	Lecture	It will be done with the explanation of the slides and different materials. Sample questions and answers will be made to reinforce learning with classroom exams.	42		
	2	Interactive Lecture				
	3	Recitation				
	4	Laboratory	Application will be made in the required	42		
	5	Practical				
	6	Field Work				
	Time expected to be allocated by student					
	7	Project				
	8	Homework	Presentations, projects and research on	48		
	9	Pre-class Learning of Course Material	Weekly preparatory work on the curriculum	14		
	10	Review of Course Material	Re-work on the curriculum every week	14		
11	Studio					
12	Office Hour	One-on-one meeting with the lecturer				
Calculated ECTS Credit(s)		Max.	Min.	Grand Total	160	
IV. PART						
Instructor	Name Surname	Aysel Sahin Kaya				
	E-mail	aysel_kaya@antalya.edu.tr				
	Phone Number					
	Office Number					
	Office Hours					
Course Materials	Mandatory	1. Beslenme: Ayşe Baysal. 2. Türkiye'ye Özgü Beslenme Rehberi 3. Introduction to Human Nutrition, Mirella L. Gibson, Heidi M. Messer, Emma L. Kelly. 4. Understanding Food, Diet, and Disease, Amy Brown				
	Recommended					
Other	Scholastic Honesty	Violations of scholastic honesty include, but are not limited to cheating, plagiarizing, fabricating information or citations, facilitating acts of dishonesty by others, having unauthorized possession of examinations, submitting work of another person or work previously used without informing the instructor, or tampering with the academic work of other students. Any form of scholastic dishonesty is a serious academic violation and will result in a disciplinary action. It is explained in Article 25 of the Directive on Associate and Undergraduate Programs of Antalya Bilim University.				
	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	During the course, situations may arise that prevent him from fulfilling every component of the curriculum, and therefore the curriculum may change. Students will be informed before any changes are made.				