

NUTRITION

1	Course Title:	NUTRITION
2	Course Code:	HEM1021
3	Type of Course:	Compulsory
4	Level of Course:	First Cycle
5	Year of Study:	1
6	Semester:	1
7	ECTS Credits Allocated:	3.00
8	Theoretical (hour/week):	2.00
9	Practice (hour/week):	0.00
10	Laboratory (hour/week):	0
11	Prerequisites:	-
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Doç. Dr. Metin Güldaş(KULLANILMIYOR)
15	Course Lecturers:	Öğr.Gör.Gonca BURAN
16	Contact information of the Course Coordinator:	gburan@uludag.edu.tr, 0224 294 24 81 Uludağ Üniversitesi Sağlık Yüksekokulu Merkez kampus Nilüfer BURSA
17	Website:	
18	Objective of the Course:	Basic knowledge and principles of nutrition, nutrition health nursing roles and functions of the interaction with the knowledge and integrates this knowledge to train nurses.
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	To understand the principles and basic concepts of nutrition
	2	Nutrients in small batches to know the properties and storage conditions
	3	Knowledge of food groups that should be taken for a healthy and balanced diet
	4	Knowledge of the effects of nutrition on health
	5	Knowing the shape of disease-specific nutrition clinic patients
	6	Nutrition solution used clinically to differentiate
	7	To know and recognize possible complications of enteral and parenteral nutrition methods
	8	Implement appropriate nursing care enteral and parenteral nutrition, and disease
	9	Apply disease-specific dietary education after discharge
	10	To understand the significance of the role of nutritional nurse team
21	Course Content:	
	Course Content:	
Week	Theoretical	Practice

1	Nutrition-related concepts, nutrition and health	
2	Nutrients (Carbohydrates)	
3	Nutrients (proteins)	
4	Food items (Oils)	
5	Nutrients (Vitamins)	
6	Food items (Water and Minerals)	
7	Food groups	
8	Food groups	
9	Energy metabolism, energy imbalances	
10	Nutritional disorders	
11	Food Hygiene and Sanitation	
12	The effects of nutrition on cancer	
13	nutritional diseases	
14	nutritional diseases	

22	Textbooks, References and/or Other Materials:	<ul style="list-style-type: none"> • Baysal A., Beslenme, Hatiboğlu Yayınevi, 2002 • Aplegate L., ED Özpınar H, Beslenme ve Diyet Temel İlkeleri, İstanbul Tıp Kitabevi, 20011 • Willet W., Skerrett P., Yetişkinler için Sağlıklı Beslenme Klavuzu • Anadolu Üniversitesi Beslenme Kitabı • Ders Notları,
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Activities		Number	Duration (hour)	Total Work Load (hour)
Theoretical	R	14	2.00	28.00
Midterm Exam	1	40.00		
Practicals/Labs		0	0.00	0.00
Self study and preparation	0	14	1.00	14.00
Homework project	4	40.00		
Homeworks		1	8.00	8.00
Final Exam	1	30.00		
Projects		0	0.00	0.00
Total	2	40.00		
Field Studies		0	0.00	0.00
Contribution of Term (Year) Learning Activities to Success Grade		30.00		
Midterm exams		1	10.00	10.00
Others		1	10.00	10.00
Contribution of Final Exam to Success Grade		30.00		
Final Exams		1	20.00	20.00
Total		40.00		
Total Work Load				90.00
Measurement and Evaluation Techniques Used in the Course				3.00
ECTS Credit of the Course				3.00

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	3	2	0	4	1	1	0	0	0	2	3	0	0	0	0	0
ÖK2	1	0	2	3	2	1	0	2	0	4	0	1	0	0	0	0
ÖK3	3	0	1	4	1	2	0	1	1	0	0	0	0	0	0	0
ÖK4	1	0	2	5	3	2	0	1	1	3	4	3	0	0	0	0

ÖK5	4	3	3	5	4	3	0	2	2	1	3	4	0	0	0	0
ÖK6	3	2	4	2	1	0	1	3	0	0	0	2	0	0	0	0
ÖK7	4	3	4	4	5	0	1	1	0	0	0	1	0	0	0	0
ÖK8	2	4	5	3	3	1	0	0	0	2	3	2	0	0	0	0
ÖK9	1	2	3	0	0	0	0	0	0	0	0	4	0	0	0	0
ÖK10	1	0	0	0	2	1	0	1	0	0	5	1	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			