

CHILD NUTRITION

1	Course Title:	CHILD NUTRITION
2	Course Code:	ÇCKZ118
3	Type of Course:	Compulsory
4	Level of Course:	Short Cycle
5	Year of Study:	1
6	Semester:	2
7	ECTS Credits Allocated:	2.00
8	Theoretical (hour/week):	2.00
9	Practice (hour/week):	0.00
10	Laboratory (hour/week):	0
11	Prerequisites:	None
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Öğr. Gör. EMRE BOZDEMİR
15	Course Lecturers:	Meslek Yüksekokulları Yönetim Kurullarının Görevlendirdiği Öğretim Elemanları
16	Contact information of the Course Coordinator:	Öğr. Gör. Emre BOZDEMİR 0224 294 26 65 - 61734 bozdemre@uludag.edu.tr İNEGÖL MESLEK YÜKSEKOKULU
17	Website:	
18	Objective of the Course:	The main principles of healthy nutrition, the basic principles of nutrition, the types of nutrients essential for nutrition, the amounts to be consumed, the functions of body work, nutritional value and quality effects of nutrient application, food groups and meal planning, to inform about.
19	Contribution of the Course to Professional Development:	The ability to prepare a menu aimed at increasing the appetite in children, especially children who do not like food and resist not eating it. To be able to have information about adequate and balanced nutrition, to be able to establish nutrition patterns in children according to food groups and nutrients.
20	Learning Outcomes:	
	1	Students who successfully complete this course will be able to learn and monitor the concepts of "adequate" and "balanced" nutrition.
	2	They will be able to deal with the feeding of students with special circumstances.
	3	They will be able to determine the needs of different ages and genders and draw nutrition programs.
	4	They will be able to ensure proper eating habits in children.
	5	They will have detailed information about food storage, cooking and presentation.
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21	Course Content:	

	Course Content:	
Week	Theoretical	Practice
1	Nutrition	
2	Nutrition	
3	Children's eating habits	
4	Children's eating habits	
5	Food preparation-cooking-presentation	
6	Midterm exam.	
7	Evaluation of food preparation-cooking-presentation	
8	Nutrition in different time periods	
9	Children with special nutritional status	
10	Nutrition by developmental periods	
11	Nutrition by developmental periods	
12	Infant feeding	
13	Children with special nutritional status	
14	Final exam	

Activites	Number	Duration (hour)	Total Work Load (hour)
Quiz	0	0.00	
Theoretical	14	2.00	28.00
Practicals/Labs	0	0.00	0.00
Final Exam	1	0.00	
Self study and preperation	0	0.00	0.00
Homeworks	2	15.00	30.00
Contribution of Term (Year) Learning Activities to Success Grade	40.00	0.00	0.00
Projects	0		
Field Studies	0	0.00	0.00
Contribution of Final Exam to Success Grade	0.00		
Midterm exams	1	20.00	20.00
Total	140.00		
Others	0	0.00	0.00
Measurement and Evaluation Techniques Used in the Final Exams	1	30.00	30.00
Total Work Load			108.00
Total work load/3			1.93
ECTS Credit of the Course			2.00

ÖK5	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4
LO: Learning Objectives PQ: Program Qualifications																
Contrib ution Level:	1 very low		2 low		3 Medium		4 High		5 Very High							