	CI	HILD I	NUTRITION							
1	Course Title:	CHILD N	IUTRITION							
2	Course Code:	SHE505	6							
3	Type of Course:	Optional								
4	Level of Course:	Second	Cycle							
5	Year of Study:	1								
6	Semester:	2								
7	ECTS Credits Allocated:	3.00								
8	Theoretical (hour/week):	2.00								
9	Practice (hour/week):	2.00								
10	Laboratory (hour/week):	0								
11	Prerequisites:									
12	Language:	Turkish								
13	Mode of Delivery:	Face to f	ace							
14	Course Coordinator:	Prof. Dr.	Nurcan Özyazıcıoğlu							
15	Course Lecturers:	Bursa Ul Diyetetik	Doç. Dr. Metin Güldaş Bursa Uludağ Üniversitesi, Sağlık Bilimleri Fakültesi, Beslenme ve Diyetetik Bölümü nguldas@uludag.edu.tr							
16	Contact information of the Course Coordinator:	Bursa Ul Bölümü	Nurcan Özyazıcıoğlu ludağ Üniversitesi, Sağlık Bilimleri Fakültesi, Hemşirelik z@uludag.edu.tr							
17	Website:									
18	Objective of the Course:	nutrition, importan	nurses who know the basic knowledge and principles of , nutrition-health interaction, nutrition in childhood and its not and can guide in this direction							
19	Contribution of the Course to Professional Development:	childhoo	e student knows the basic concepts of nutrition, diet according to ildhood periods and gains the ability to plan interventions to solve tritional problems.							
20	Learning Outcomes:									
		1	Knows healthy eating, nutritional principles and their importance.							
		2	Knows the causes and results of unhealthy diet.							
		3	Defines unhealthy nutrition and inadequate and unbalanced nutrition.							
		4	Knows nutrition in childhood							
		5	Contributes to gaining healthy eating habits							
		6	Guiding nurses for nutrition in special situations and diseases							
		7								
		8								
		9								
		10								
21	Course Content:									
		Co	ourse Content:							
Week	Theoretical		Practice							
1	Nutrition Concept									

2	Nutr	ition a	and H	ealth														
3	Foo	d Cor	npone	ents (C	Carbo	hydrate	es)											
4	Nutr	itiona	l Con	npone	nts (P	roteins	s)											
5	Nutr	itiona	l Con	npone	nts (C	ils).												
6	Food	d Cor	npone	ents (\	/itami	ns and	Mine	rals).										
7				ents (V ponen		and of	her											
8	Ene	rgy M	etabo	olism														
9		ition I astfee		g Preg	nanc	y and												
10	Nutr	ition i	n Pre	schoo	l Peri	od.												
11	Nutr Peri		n Sch	nool Pe	eriod	and Ad	dolesc	ence										
12		etes				tious E Cancer												
13		d and olems		ing Ca	are wi	th Nuti	ritiona	l										
14		Prevention of Nutritional Errors and Nursing Approaches																
22	Textbooks, References and/or Other Materials:							10 2-l	1-Baysal, A. (2004). Beslenme. Hatiboğlu Yayınla 10.Baskı, Ankara. 2-Mahan, K. ve Janice L.R.(2016). Besin ve Besle							ne		
Activit	Activites							Numk		TALICA		Duration (hour)						
Theore	tical								TP	14 AA	v anu i	Javiu v	71 <u>5011, 1</u> 2.00	vio, Kr	۱, ۵, (۱۱	28.00 TS		
Practic	als/La	abs							+	14			2.00			28.00		
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Field S										0.00				0.00				
Midterr		ims	Ci				1		-	0 00			0.00		0.00			
Others										0			0.00		0.00			
Final E	xams	of T	~ ~ ^\	/oor\	00*0	ina Aa	lis vition	40	+	1			20.00			20.00		
Total V	Vork I	oad														90.00		
Total w Contrib	ork k	oad/ (nal E	xam to	Suc	cess G	rade		10	100.00								
ECTS (ECTS Credit of the Course							3.00										
Measurement and Evaluation Techniques Used in the Course														tion for t evaluate				
24		13/																
25				CON.	TRIE	BUTIC	N OI				OUTO		S TO I	PROG	SRAM	ME		
		PQ1 PQ2 PQ3 PQ4 PQ5 PQ6 PQ7 P							PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1	PQ14	PQ15	PQ16	

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

Contrib ution Level:	ution		2 low		3 Medium			4 High			5 Very High					
LO: Learning Objectives PQ: Program Qualifications																
ÖK6	0	0	0	0	0	0	5	0	5	5	0	0	0	0	0	0
ÖK5	0	0	3	4	0	0	0	0	0	0	0	0	0	0	0	0
ÖK4	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK3	0	0	3	0	0	0	0	0	0	0	0	0	0	0	0	0