

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	Importance of nutrition	
2	Basic concepts of nutrition	
3	Nutrition during pregnancy and lactation	
4	Nutritional habits in children	
5	Nutrition in different time periods	
6	MIDTERM EXAM	
7	Food preparation-cooking-presentation	
8	Evaluating food preparation-cooking-presentation	
9	Children with special nutritional conditions	
10	Nutrition according to developmental periods	
11	Nutrition according to developmental periods	
12	Sick child nutrition	
13	Preparing menus in educational institutions	
14	FINAL EXAM	

22	Textbooks, References and/or Other Materials:	Baysal, A., Nutrition. Hatipoğlu Publishing House, Ankara, 1997 Duyff, R.L., Food and Nutrition Guide (Trans). John Wiley
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Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical	R	14	2.00	28.00
Midterm Exam	1	1	20.00	20.00
Practicals/Labs		0	0.00	0.00
Self study and preparation	0	0	0.00	0.00
Homeworks		2	15.00	30.00
Final Exam	1	1	0.00	0.00
Projects		0	0.00	0.00
Field Studies		0	0.00	0.00
Contribution of Term (Year) Learning Activities to Success Grade		40.00	20.00	20.00
Others		0	0.00	0.00
Contribution of Final Exam to Success Grade		30.00	30.00	30.00
Final Exams		1	30.00	30.00
Total		40.00		
Total Work Load				108.00
Measurement and Evaluation Techniques Used in the Course		Measurement and evaluation are carried out according to the principles of Bursa Uludağ University associate and		1.93
ECTS Credit of the Course				2.00

24	ECTS / WORK LOAD TABLE
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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	4	5	4	3	3	4	4	5	4	4	3	5	0	0	0	0
ÖK2	4	4	3	4	5	4	4	4	3	4	5	4	0	0	0	0
ÖK3	5	4	4	4	3	4	4	4	3	4	5	4	0	0	0	0
ÖK4	3	4	5	4	5	4	4	5	4	4	3	4	0	0	0	0

ÖK5	3	5	4	4	5	3	3	5	3	5	4	5	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contrib ution Level:	1 very low		2 low		3 Medium		4 High		5 Very High							