NUTRITION PRINCIPLES										
1	Course Title:	NUTRITION PRINCIPLES								
2	Course Code:	GMD221	4							
3	Type of Course:	Compuls	sory							
4	Level of Course:	First Cyc	cle							
5	Year of Study:	2								
6	Semester:	4								
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:	Non								
12	Language:	Turkish								
13	Mode of Delivery:	Face to f	face							
14	Course Coordinator:	Doç.Dr.	TÜLAY ÖZCAN							
15	Course Lecturers:	-								
16	Contact information of the Course Coordinator:	Uludağ Üniversitesi Ziraat Fakültesi Gıda Mühendisliği Bölümü 16059 Görükle/Bursa Tel: 0 224 2941498 Fax: 0 224 2941402 e-posta: : tulayozcan@uludag.edu.tr								
17	Website:									
18	Objective of the Course:	The main purpose of this course is informing the students about the importance of nutrition, structure of food components, mechanism of action, intimidation and symptoms in case of deficiency and diseases associated with nutrition.								
19	Contribution of the Course to Professional Development:									
20	Learning Outcomes:									
		1	Informing about nutrition							
		2	Informing about structures and mechanism of action food components							
		3	Informing about digestible of nutrients component and recommended daily intakes							
		4	Informing about nutrition in chronic diseases, obesity, diet and nutrigenetics							
		5	Informing about nutrition of human in special situation and various kinds of age groups							
		6	Informing about safety and quality of food component							
		7								
		8								
		9								
		10								
21	Course Content:									
107	Course Content:									
Week	Theoretical Practice									

1	Importance of Nutrition								
2	Composition of Foods and Food-relations	ted							
3	Structure of Human Body and Nutrition	on							
4	Water, Water Equilibrium and Electro	olytes							
5	Metabolism of Energy and Carbohyd	rates							
6	Metabolism of Lipids								
7	Class Discussion and Midterm Exam								
8	Metabolism of Protein								
9	Effetcs of Vitamins								
10	Effetcs of Minerals								
11	Metabolism of Calcium and Osteopor	rosis							
12	Metabolism of Cholesterol and Atherosclerosis								
Activit	es		Number	Duration (hour)	Total Work Load (hour)				
Theore	tical		14	2.00	28.00				
	als/Labs		0	0.00	0.00				
Self stu	dy and preperation		Bestenme (A. Baysal)	1.00	14.00				
Homew	vorks		0	0.00	0.00				
Project	S		Bender)	0.00	0.00				
Field St	tudies		0	0.00	0.00				
Midtern	n exams		1	20.00	20.00				
Others			0	0.00	0.00				
FERME:	REARNING ACTIVITIES	NUMBE	WEIGHT	25.00	25.00				
	/ork Load				107.00				
Total w	rork load/ 30 hr	0	0.00		2.90				
	Credit of the Course	· ·	10.00		3.00				
Final Ex	xam	1	60.00						
Total		2	100.00						
	oution of Term (Year) Learning Activitiess Grade	es to	40.00						
Contrib	ution of Final Exam to Success Grade	)	60.00						
1			100.00						
Total			100.00						
	rement and Evaluation Techniques Us	sed in the							

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	5	4	4	3	5	4	4	5	5	5	3	0	0	0	0	0
ÖK2	5	5	3	4	5	5	4	5	5	5	3	0	0	0	0	0
ÖK3	5	5	3	4	5	5	4	5	5	5	3	0	0	0	0	0
ÖK4	5	5	3	4	5	5	4	5	5	5	4	0	0	0	0	0
ÖK5	5	5	3	4	5	5	5	5	5	5	4	0	0	0	0	0
ÖK6	5	5	5	4	5	5	5	5	5	5	5	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contrib ution Level:	1 very low 2 lo			2 low		3 Medium			4 High			5 Very High				