NUTRITION PRINCIPLES										
1	Course Title:	NUTRITION PRINCIPLES								
2	Course Code:	GMD2214								
3	Type of Course:	Compuls	sory							
4	Level of Course:	First Cycle								
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 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:									
		Co	purse Content:							
Week	Practice Practice									

1	Importance of Nutrition						
2	Composition of Foods and Food-rela Definitions	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	l					
8	Metabolism of Protein						
9	Effetcs of Vitamins						
10	Effetcs of Minerals						
11	Metabolism of Calcium and Osteopol	rosis					
12	Metabolism of Cholesterol and Atherosclerosis						
13	Hypertension and Cancer						
14	Obesity, Diet and Nutrigenetics Nutri	tion					
22	Textbooks, References and/or Other Materials:		Principles of Nutrition (Assoc. Prof. Dr. Tülay ÖZCAN, Unpublished Lecturer Note) Beslenme (A. Baysal) Beslenme (M. Demirci) Introduction to Nutrition and Metabolism (Edited by D.A. Bender) Nutrition: Chemistry and Biology (Edited by J.E. Spallholz, L.M. Boylan, J.A. Driskell)				
23	Assesment						
TERM L	EARNING ACTIVITIES	NUMBE R	WEIGHT				
Midterr	n Exam	1	40.00				
Quiz		0	0.00				
Home v	work-project	0	0.00				
Final E	xam	1	60.00				
Total		2	100.00				
Contrib Succes	ution of Term (Year) Learning Activities Grade	es to	40.00				
Contrib	ution of Final Exam to Success Grade	e	60.00				
Total			100.00				
Measu	rement and Evaluation Techniques Us	sed in the					
24	ECTS / WORK LOAD TABLE						

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	2.00	28.00
Practicals/Labs	0	0.00	0.00
Self study and preperation	14	1.00	14.00
Homeworks	0	0.00	0.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	1	20.00	20.00
Others	0	0.00	0.00
Final Exams	1	25.00	25.00
Total Work Load			107.00
Total work load/ 30 hr			2.90
ECTS Credit of the Course			3.00

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1	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 1 very low ution Level:			2	2 low		3 Medium			4 High			5 Very High				