

**TR**  
**Munzur University**  
**Faculty of Health Sciences**  
**Nutrition and Dietetics Department Courses**

**2021/2022 1st Academic Year**  
**Period I**  
**Course List**

| Code/Credit      | Course Name                                   | Period<br>Fall / Spring | Contents  | Faculty Member<br>Contact<br>Information   | Section                               |
|------------------|---|-------------------------|---|--|---------------------------------------|
| AIT101<br>/2.00  | Ataturk's Principles and Revolution History-I | I. Term/Fall            | To explain, discuss and evaluate the Ottoman Empire, its structural characteristics and the period of its collapse, Turkey before the War of Independence, the war years, the beginning of a new era, political structure, social life, understanding of law, economic structure, cultural education understanding, the end of an era (1938). | Name-Surname:<br>Lecturer Ahmet ERDEMİR<br>E-mail:<br><a href="mailto:ahmeterdemir@munzur.edu.tr">ahmeterdemir@munzur.edu.tr</a><br>Wire:                            | Department of Nutrition and Dietetics |
| BESD100<br>/4.00 | Human Behavior and Communication              | I. Term/Fall            | By conveying the basic concepts of interpersonal communication, it is aimed to ensure that students acquire basic information about interpersonal communication, to develop their verbal and non-verbal communication skills, and to guide them to establish positive relationships in their interpersonal relationships.                     | Name-Surname:<br>Res. Asst. Dr. Zeynep EROGLU<br>E-mail:<br><a href="mailto:zeroglu@munzur.edu.tr">zeroglu@munzur.edu.tr</a><br>Phone: 0428 213 17 94/1817           | Department of Nutrition and Dietetics |
| BESD101<br>/3.00 | First Aid                                     | I. Term/Fall            | First aid interventions in heart attacks, asthma attacks, epileptic seizures, emergency cases in diabetics, allergic reactions, shock, cardio pulmonary Resuscitation ( CPR ), first aid for bleeding, drowning with foreign objects, poisoning, burns, heat and cold shocks, bites and stings, cuts, bone and joint injuries, spinal cord    | Name-Surname :<br>Dr. Lecturer Tuba PARLAK AK<br>E-mail:<br><a href="mailto:tubaparlakak@munzur.edu.tr">tubaparlakak@munzur.edu.tr</a><br>Phone: 0428 213 17 94/2440 | Department of Nutrition and Dietetics |

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|                  |                                     |              | injuries, head injuries and fractures.   |   |                                       |
| BESD102<br>/3.00 | Introduction to Nutrition Dietetics | I. Term/Fall | The importance of carbohydrates, proteins and lipids in healthy nutrition, chemical structure, properties, classification, functions, sources, daily intake recommendations, excessive intake. Teaching the energy, carbohydrate, protein and fat contents of foods, appropriate preparation and cooking methods, application of some basic and traditional recipes in a laboratory environment within the framework of nutritional principles.  | Name-Surname:<br>Dr. Lecturer<br>Özlem ERTEKİN<br>E-mail:<br><a href="mailto:oeertekin@munzur.edu.tr">oeertekin@munzur.edu.tr</a><br>Phone: 0428 213 17 94/2452       | Department of Nutrition and Dietetics |
| DIJ111<br>/3.00  | Digital Literacy                    | I. Term/Fall | Internet Technologies, Defining the basic concepts of the Internet, Explaining the development process of the Internet, Comparing web browsers, Explaining the functions of search engines, Listing e-Government services, Portable Technologies, Listing the types of portable technologies, Explaining portable technologies and their features, Defining services and protocols related to portable technologies, Social Networks, Technology, Society and Human, Information Ethics, Technology and Lifetime Learning, Cloud Information Technologies of the Future. | Name-Surname:<br>Res. Asst. Dr.<br>Emrah KARAKAVUK<br>E-mail:<br><a href="mailto:ekarakavuk@munzur.edu.tr">ekarakavuk@munzur.edu.tr</a><br>Phone: 0428 213 17 94/1817 | Department of Nutrition and Dietetics |
| WHO101<br>/4.00  | Basic Chemistry-I                   | I. Term/Fall | Properties and measurement of matter, atoms and atomic theory, chemical compounds, chemical reactions, introduction to aqueous solution reactions, gases, electron structure of the atom, periodic table and some atomic properties, chemical bonding, bonding theories.   | Name-Surname :<br>Assoc. Prof. Dr.<br>Ragıp ADIGUZEL<br>E-mail:<br><a href="mailto:radiguzel@munzur.edu.tr">radiguzel@munzur.edu.tr</a><br>Phone:<br>2131794/2456     | Department of Nutrition and Dietetics |

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|-----------------|--------------------|--------------|---|---|--|
| MAT153<br>/4.00 | Basic Mathematics  | I. Term/Fall | To be able to learn basic concepts related to mathematics. To be able to have information about numbers, functions, equations with one unknown, solutions of linear algebraic equation systems. To be able to have basic information about determinants, vectors and logarithms. To be able to have information about root coefficient relations and solutions of inequalities in quadratic equations . To be able to have information about solutions of radical, fractional equations and equations that can be transformed to quadratic. To be able to have information about real and complex numbers, polynomials, quadratic equations with one unknown. | Name-Surname:<br>Dr. Sibel is<br>PROTECTED<br>E-mail:<br><a href="mailto:scoreninur@munzur.edu.tr">scoreninur@munzur.edu.tr</a><br>Phone: 428 213 17 94/2153        | Department of<br>Nutrition<br>and<br>Dietetics |
| TRD101<br>/2.00 | Turkish Language-I | I. Term/Fall | The definition and function of language, providing information about language and the birth of languages; revealing the differences between written and spoken language; the place of the Turkish language among the world languages; the historical development of the Turkish language and contemporary dialects, the historical periods of the Turkish language, works written in these periods; the history of the Turks. alphabets he used throughout.   | Name-Surname:<br>Lecturer Onur<br>YILDIRIM<br>E-mail:<br><a href="mailto:onuryildirim@munzur.edu.tr">onuryildirim@munzur.edu.tr</a><br>Wire:                        | Department of<br>Nutrition<br>and<br>Dietetics |
| YDI101<br>/3.00 | Foreign Language-I | I. Term/Fall | Basic grammar, adjectives, nouns, pronouns, basic tenses, clips, reading, writing, speaking, listening skills, vocabulary.  | Name-Surname:<br>Lecturer Hasan<br>Şahin YILDIRIM<br>E-mail:<br><a href="mailto:hsyildirim@munzur.edu.tr">hsyildirim@munzur.edu.tr</a><br>Phone: 428 213 17 94/2184 | Department of<br>Nutrition<br>and<br>Dietetics |

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| BES101<br>/2.00  | Physical education     | I. Term/Fall | Definition, history, basic stances, formations, use of space, rhythmic bounces, jumps, turns, transitions and connections, movements with and without apparatus, rules information and teaching skills.   | Name-Surname:<br>E-mail:<br>Wire:   | Department of Nutrition and Dietetics |
| BESD103<br>/2.00 | Turkish Cuisine        | I. Term/Fall | Cultural and historical development of Turkish Cuisine, national and regional food and beverages specific to Turkish Cuisine, preparation and cooking methods, processing and storage methods and tools used, recognition of cuisines according to regions/areas, Turkish Cuisine practices in special days and events, examples of Ottoman, Anatolian and Turkish Cuisine through foods and beverages consumed by people in Turkey over time and the tools, equipment and techniques used in their preparation, cooking and storage. | Name-Surname:<br>Res. Asst. Dr. Zeynep EROĞLU<br>E-mail: <a href="mailto:zeroglu@munzur.edu.tr">zeroglu@munzur.edu.tr</a><br>Phone: 0428 213 17 94/1817 | Department of Nutrition and Dietetics |
| BESD10<br>/2.00  | General Economics      | I. Term/Fall | of each unit of the economy (households, firms, and the state), and basic macroeconomic concepts by focusing on the determinants of national income levels, prices, and labor.  | Name-Surname:<br>E-mail:<br>Wire:   | Department of Nutrition and Dietetics |
| KPD<br>/3.00     | Career Planning Course | I. Term/Fall | The conceptual framework for career planning includes individual career development, creating a career strategy, a career planning model, introducing oneself in official meetings and interviews, official correspondence rules, and explaining communication issues such as addressing, teaching current issues in the business world, and acquiring competencies for practice.   | Name-Surname :<br>E-mail:<br>Wire:  | Department of Nutrition and Dietetics |

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| MUZ101<br>/2.00 | Music   | I. Term/Fall | The importance he gave to fine arts in the light of Atatürk's principles, the place of the art of music in our culture, the definition and promotion of activities that will enable the creation of an advanced society in universal art patterns ; teaching the art of music with note-solfege training at the same time. | Name-Surname:<br>E-mail:<br>Wire: | Department of Nutrition and Dietetics |
| RES101<br>/2.00 | Picture | I. Term/Fall | of analyzing still life and painting still life with gouache painting techniques, and analyzing landscapes and painting landscapes with gouache painting techniques.   | Name-Surname:<br>E-mail:<br>Wire: | Department of Nutrition and Dietetics |

**2021/2022 1st Academic Year**  
**Period II**  
**Course List**

| Code/Credit     | Course Name                                    | Period<br>Fall / Spring | Contents   | Faculty Member<br>Contact<br>Information  | Section                               |
|-----------------|--|-------------------------|--|---|---------------------------------------|
| AIT102<br>/2.00 | Ataturk's Principles and Revolution History-II | II. Term/<br>Spring     | Parallel to the establishment of the Republic of Turkey, evaluating the Turkish society at the level of contemporary nation-states, the experience of the Turkish Revolution, which has sui generis characteristics within the value system defining the nation-state (in a chronological line: the classical and post-classical periods of the Turkish imperial past, the late 18th century and the 19th century, the 1908 Revolution, the 1914-1918, 1918-1922 and 1923-60 sections are discussed), the stages of the change of the Turkish political and social system as a whole within the framework of the state and social restructuring of the modern Turkish nation state, the analysis of the internal and external political events of the political, social, economic and cultural change phenomenon ( | Name-Surname : Lecturer<br>Ahmet ERDEMİR<br>E-mail: <a href="mailto:ahmeterdemir@munzur.edu.tr">ahmeterdemir@munzur.edu.tr</a><br>Wire: | Department of Nutrition and Dietetics |

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|                  |                                     |                     | transformation ) that is shaped and implemented at various levels and with various dimensions, the analysis of the thoughts and activities of all actors, the evaluation of these historical processes (the establishment processes of the modern Republic of Turkey) as a reference and comparison area in solving the problems of today's contemporary Turkish society and politics, the importance of thinking about the historical dynamism of Turkish social and political change in this content. comprehension.  |   |  |
| BESD110<br>/4.00 | Psychology in<br>Nutrition Science  | II. Term/<br>Spring | The science of psychology, the importance of psychology in the field of health, the place of health psychology in the field of nutrition, taste perception and food selection, the psychological basis of eating preferences, the psychology of emotional hunger, appetite and overeating, the psychology of emotional hunger, appetite and overeating, the psychology of diet, body perception, the psychology of obesity and thinness, the psychology of purification behavior with food, the psychological basis of eating disorders, consumer behavior and the psychology of consumption. | Name-Surname:<br>Lecturer<br>Mehmet Osman<br>AYHAN<br>E-mail:<br><a href="mailto:mosmanayhan@munzur.edu.tr">mosmanayhan@munzur.edu.tr</a><br>Phone:<br>04282131794          | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD111<br>/3.00 | Demographic<br>Structure and Health | II. Term/<br>Spring | Introduction to demography, definitions, data sources, methods, population size, structure and composition, fertility, factors affecting fertility, mortality, migration, urbanization, maternal and child health, nutrition and anthropometric indicators, the relationship between population, nutrition and health.  | Name-Surname:<br>Res. Asst. Dr.<br>Emrah<br>KARAKAVUK<br>E-mail:<br><a href="mailto:ekarakavuk@munzur.edu.tr">ekarakavuk@munzur.edu.tr</a><br>Phone: 0428<br>213 17 94/1817 | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD112<br>/4.00 | Medical Biology and<br>Genetics     | II. Term/<br>Spring | Living System, Biomolecules, Cell Structure and Functions, Energy Metabolism, Quality of Genetic Material, DNA Packaging and Chromosome   | Name-Surname<br>: Assoc. Prof.<br>Dr. Burcu<br>BALCI HAYTA  | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |

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|-----------------|--------------------------------|---------------------|--|--|---------------------------------------|
|                 |                                |                     | Structure, Replication of Genomic DNA, Genotype-Phenotype, Genetic Anomalies and Cancer, Human Genome Project, RNA Structure, Synthesis and Function, Genetic Code and Protein Synthesis, Basic Principles of Inheritance and Mendelian Inheritance in Single Gene Diseases in Humans, Cell Cycle and Cell Division, Mutation, Genes Related to Nutrition and Importance of Biotechnological Products. | E-mail: burcub@hacettepe.edu.tr<br>Phone: +90 312 305 2541   |                                       |
| ENF101<br>/2.00 | Basic Information Technologies | II. Term/<br>Spring | Please see "Weekly Course Content" for details.  | Name-Surname: Dr. Lecturer Yusuf ÇELİK<br>E-mail: celikyusuf@munzur.edu.tr<br>Phone: 213 17 94/2411        | Department of Nutrition and Dietetics |
| KIM102<br>/4.00 | Basic Chemistry-II             | II. Term/<br>Spring | Chemical kinetics, principles of chemical equilibrium, acids and bases, acid-base equilibria-additional topics, introduction to organic chemistry: saturated hydrocarbons, organic reactions and functional groups, alcohols, ethers, aldehydes and ketones, carboxylic acids, esters, amines and amides .   | Name-Surname: Assoc. Prof. Dr. Ragıp ADIGÜZEL<br>E-mail: radiguzel@munzur.edu.tr<br>Phone: 2131794/2456    | Department of Nutrition and Dietetics |
| TRD102<br>/2.00 | Turkish Language-II            | II. Term/<br>Spring | To be able to explain the types of written expression in daily life, to understand the importance of punctuation in written expression, to understand the importance of correct expression in personal and social communication, to be able to apply research, reading and information skills.   | Name-Surname: Lecturer Onur YILDIRIM<br>E-mail: onuryildirim@munzur.edu.tr<br>Wire:                        | Department of Nutrition and Dietetics |
| YDI102<br>/3.00 | Foreign Language-II            | II. Term/<br>Spring | Being able to understand correctly what is intended to be conveyed in writing or speaking in a foreign language, being able to write in an understandable manner using the appropriate writing technique, and being able to express what is intended to be conveyed in an understandable manner verbally.  | Name-Surname: Lecturer Çağlar Mert AYDIN<br>E-mail: cmaydin@munzur.edu.tr<br>Phone: 0 (428) 213 17 94/2074 | Department of Nutrition and Dietetics |

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|------------------|----------------------------------|---------------------|---|---|--|
| BESD113<br>/2.00 | World Cuisines                   | II. Term/<br>Spring | Getting to know the cuisines of different countries and cultures around the world through their local dishes, and examining the effects of international cuisines such as Chinese, Japanese, Mexican, French, Middle Eastern, Indian, and Mediterranean on health.  | Name-Surname:<br>E-mail:<br>Wire:   | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD114<br>/2.00 | Social Anthropology              | II. Term/<br>Spring | Introduction to anthropology and its main sub-disciplines, human evolution and biological diversity, the concept of culture and evaluation of major cultural elements.  | Name-Surname:<br>Res. Asst. Dr.<br>Emrah<br>KARAKAVUK<br>E-mail:<br><a href="mailto:ekarakavuk@munzur.edu.tr">ekarakavuk@munzur.edu.tr</a><br>Phone: 0428<br>213 17 94/1817 | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD115<br>/2.00 | Medicinal and<br>Aromatic Plants | II. Term/<br>Spring | Study of the biological, ecological, genetic and systematic properties, cultivation, collection and protection from nature, chemical contents and analysis methods, procurement, production and quality control, areas of use and ethics of Medicinal and Aromatic Plants that have economic value in the food, pharmaceutical, cosmetic and paint industries.  | Name-Surname:<br>Res. Asst. Dr.<br>Zeynep<br>EROĞLU<br>E-mail:<br><a href="mailto:zeroglu@munzur.edu.tr">zeroglu@munzur.edu.tr</a><br>Phone: 0428<br>213 17 94/1817         | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD116<br>/2.00 | Functional Foods                 | II. Term/<br>Spring | Definition of functional foods and nutritional components, classification of functional food components, legal regulations on functional foods and health effects of functional foods.  | Name-Surname:<br>Dr. Lecturer<br>Özlem<br>ERTEKİN E-<br>mail:<br><a href="mailto:oertekin@munzur.edu.tr">oertekin@munzur.edu.tr</a><br>Phone: 0428<br>213 17 94/2452        | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| DAB111<br>/2.00  | Behavioral Addictions            | II. Term/<br>Spring | Basic concepts and definitions; types of addiction (substance addiction, technology addiction, etc.); causes of addiction; risk factors in the family, peer group and social context that prepare the person for the substance addiction process; communication skills in addicted children, adolescents and adults; the role of social work in addiction; models related to addiction; efforts to prevent addiction; consequences of | Name-Surname:<br>E-mail:<br>Wire:   | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |

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|                 |                         |                     | addiction; national policy and strategy methods in the fight against addiction; the process of readjustment.   |                                    |                                       |
| GON111<br>/2.00 | Volunteering Activities | II. Term/<br>Spring | Management and Organization Concepts; Concept of Volunteering and Volunteer Management; Basic Volunteering Areas (Disaster and Emergency, Environment, Education and Culture, Sports, Health and Social Services, etc.); Project Development Related to Volunteer Work and Participation in Volunteer Work in the Field; Ethics, Moral, Religious, Traditional Values and Principles in Volunteer Work; Participation in Volunteer Work in Public Institutions, Local Governments and Non-Governmental Organizations (NGOs); Risk Groups and Volunteering in Society; Immigrants and Volunteering. | Name-Surname :<br>E-mail:<br>Wire: | Department of Nutrition and Dietetics |

**2021/2022 2nd Academic Year**  
**Period III**  
**Course List**

| Code/Credit      | Course Name            | Period<br>Fall /<br>Spring | Contents   | Faculty Member<br>Contact<br>Information   | Section                               |
|------------------|------------------------|----------------------------|--|--|---------------------------------------|
| BESD200<br>/6.00 | Nutrition Principles-I | Period<br>III/<br>Autumn   | Course content: Importance of carbohydrates, proteins and lipids in healthy nutrition, chemical structure, properties, classification, functions, sources, daily intake recommendations, excessive intake status. Individual food consumption records and physical activity recording methods. | Name-Surname: Dr. Lecturer Nesli Ersoy<br>E-mail: onu.arpaci@hacettepe.edu.tr<br>Phone: +90 312 305 1096/114 | Department of Nutrition and Dietetics |
| BESD201<br>/6.00 | Anatomy                | Period<br>III/<br>Autumn   | Giving general human anatomy systematically and functionally with theoretical lessons, studying by visualization through anatomy atlases.  | Name-Surname: Dr. Lecturer Tuba PARLAK AK  | Department of Nutrition and Dietetics |

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|                  |                               |                          |  | E-mail:<br><a href="mailto:tubaparlakak@munzur.edu.tr">tubaparlakak@munzur.edu.tr</a><br>Phone: 0428<br>213 17<br>94/2440   |  |
| BESD202<br>/4.00 | Nutritional Biochemistry-I    | Period<br>III/<br>Autumn | Carbohydrate, lipid and protein metabolism, hormone and enzyme functions, nucleic acid metabolism, metabolic regulation and integration  | Name-Surname: Dr. Lecturer Serdal Sabancı<br>E-mail: <a href="mailto:seldalsabanci@munzur.edu.tr">seldalsabanci@munzur.edu.tr</a><br>Phone: 0428<br>213 17<br>94/2438 | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD203<br>/2.00 | General Microbiology          | Period<br>III/<br>Autumn | Basic microbiology and basic immunology  | Name-Surname: Dr. Lecturer Özlem ERTEKİN E-mail: <a href="mailto:oertekin@munzur.edu.tr">oertekin@munzur.edu.tr</a><br>Phone: 0428<br>213 17<br>94/2452               | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD204<br>/6.00 | Food Chemistry and Analysis-I | Period<br>III/<br>Autumn | Basic information about laboratory and experimental studies; emulsion, suspension and gelatinization in solutions and colloidal systems; evaluation of carbohydrates, proteins and fats with their chemical reactions and qualitative and quantitative methods ; factors affecting enzyme activity ; search for pigments and taste and odor elements and their chemical reactions. | Name-Surname: Res. Asst. Dr. Zeynep EROĞLU<br>E-mail: <a href="mailto:zeroglu@munzur.edu.tr">zeroglu@munzur.edu.tr</a><br>Phone: 0428<br>213 17<br>94/1817            | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD205<br>/2.00 | Pharmacology                  | Period<br>III/<br>Autumn | Obtaining and using drugs that have an important place in the treatment of diseases, their side effects, poisoning situations, their effects on the body, changes in the body, situations in which drugs are used and not used.  | Name-Surname: Dr. Lecturer Osman Güler<br>E-mail: <a href="mailto:osmanguler@munzur.edu.tr">osmanguler@munzur.edu.tr</a><br>Phone: 428<br>651 33 51/122               | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD206<br>/2.00 | Food Processing Methods       | Period<br>III/<br>Autumn | Reasons and principles of food preservation and processing methods, thermal processes, reactions occurring during thermal  | Name-Surname: Dr. Lecturer Ferit Ak   | Departme<br>nt of<br>Nutrition                     |

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|               |                          |                    | processes and changes in bioactive compounds.  | E-mail: <a href="mailto:feritak@munzur.edu.tr">feritak@munzur.edu.tr</a><br>Phone: 213 17 94/ 2440   | and Dietetics                         |
| BESD207 /2.00 | Health Sociology         | Period III/ Autumn | The process of collecting scientific information and data, the basic forms and characteristics of scientific information, a brief introduction to the concepts of science, social science and sociology - a scientific evaluation of the organization of human relations in today's society - culture, individual and social interaction (processes, strategies, forms and results of the socialization process within the life cycle) - group and organization, forms of social control and social stratification - an evaluation of basic social institutions such as economy and business life, family and marriage, kinship and education under the influence of current trends and developments within a broader whole. | Name-Surname :<br>E-mail:<br>Wire:   | Department of Nutrition and Dietetics |
| BESD208 /2.00 | Nutrition and Genetics   | Period III/ Autumn | basic genetic concepts, nutrigenetics , nutritionalgenomics and related concepts, the effect of diet on gene expression, gene and diet interactions in the prevention and/or treatment of various diseases, nutritionalgenomics application areas, and the needs and responsibilities of dietitians on the subject.  | Name-Surname:<br>E-mail:<br>Wire:  | Department of Nutrition and Dietetics |
| BESD209 /2.00 | Nutritional Anthropology | Period III/ Autumn | Nutritional habits in the historical process, factors affecting nutrition, religions and nutrition, nutritional culture of countries.  | Name-Surname: Res. Asst. Dr. Emrah KARAKAVUK<br>E-mail: <a href="mailto:ekarakavuk@munzur.edu.tr">ekarakavuk@munzur.edu.tr</a><br>Phone: 0428 213 17 94/1817 | Department of Nutrition and Dietetics |

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| BESD210<br>/2.00 | Healthy Nutrition                          | Period<br>III/<br>Autumn | Definitions of health and nutrition, macro and micro nutrients, nutrition in pregnancy-breastfeeding-children-adolescents and in some special cases such as sports and old age, the relationship between disease and nutrition, the effect of nutrition on chronic diseases related to nutrition (cardiovascular diseases, obesity, type 2 diabetes, hypertension, etc.). | Name-Surname:<br>E-mail:<br>Wire: | Department of Nutrition and Dietetics |
| TBE111<br>/2.00  | Technology Literacy and Information Ethics | Period<br>III/<br>Autumn | Internet technologies, social networks, portable technologies, technology and human and society relations, cloud computing, future technologies, information ethics   | Name-Surname:<br>E-mail:<br>Wire: | Department of Nutrition and Dietetics |

**2021/2022 Academic Year 2**  
**Period IV**  
**Course List**

| Code/Credit      | Course Name             | Period<br>Fall / Spring | Contents  | Faculty Member<br>Contact<br>Information   | Section                               |
|------------------|-------------------------|-------------------------|---|--|---------------------------------------|
| BESD220<br>/6.00 | Nutrition Principles-II | IV. Term/<br>Spring     | The importance of vitamins and minerals in a healthy diet, their structure, properties, classification, functions, sources, daily intake recommendations, insufficiency, excessive intake and toxicity.   | Name-Surname:<br>Dr. Lecturer<br>Nesli Ersoy<br>E-mail:<br>onu.arpaci@hacettepe.edu.tr<br>Phone: +90 312 305 1096/ 114     | Department of Nutrition and Dietetics |
| BESD221<br>/4.00 | Physiology              | IV. Term/<br>Spring     | Cell and General Physiology-I ( Intra / Extracellular Fluids, Homeostasis, Body Control Systems) Cell and General Physiology-II (Cell, Membrane and Transport Mechanisms) Membrane Potentials and Action Potentials (Neuron, Action Potential, Synapse) Central | Name-Surname :<br>Dr. Lecturer<br>Tuba PARLAK<br>AK<br>E-mail:<br>tubaparlakak@munzur.edu.tr<br>Phone: 0428 213 17 94/2440 | Department of Nutrition and Dietetics |

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|---------------|-----------------------------|------------------|--|--|---------------------------------------|
|               |                             |                  | <p>Nervous System (Brain, Meninges, Cerebrospinal Fluid, Spinal Cord, Reflex)</p> <p>Peripheral Nervous System (Cranial Nerves, Spinal Nerves, Plexus Concept, Dermatome ) Autonomic Nervous System (Sympathetic and Parasympathetic Nervous Systems)</p> <p>Pain Physiology and Sleep-I (Types of Pain and Pain Pathways)</p> <p>Pain Physiology and Sleep-II (Special Forms of Pain, Sleep, EEG, Sleep Disorders)</p> <p>Sensory Physiology-I (Skin, Sensory Receptors, Vision, Visual Pathways, Accommodation , Pupillary Reflex)</p> <p>Sensory Physiology-II (Hearing and Balance, Organ of Corti , Vestibular System, Sense of Olfaction, Sense of Taste)</p> <p>Muscle Physiology-I (Skeletal Muscle, Motor Unit, Neuromuscular Transmission, Muscle Fiber Types, Types of Muscle Contraction)</p> <p>Muscle Physiology-II (Neural Control of Movement, Reflex, Smooth Muscle, Smooth Muscle Contraction Mechanism)</p> <p>Blood Physiology-I (Functions of Blood, Blood Cells, Hemoglobin, Iron Metabolism)</p> <p>Blood Physiology-II ( Chemotaxis , Inflammation, Immunity, Blood Groups, Hemostasis and Blood Coagulation).</p> |  |                                       |
| BESD222 /4.00 | Nutritional Biochemistry-II | IV. Term/ Spring | <p>Functions of enzymes, use in diagnosis and treatment, hormones, hunger-satiety metabolism, vitamins (fat-soluble), free radicals-antioxidants, minerals, water and electrolytes.</p>  | <p>Name-Surname: Dr. Lecturer Serdal Sabancı</p> <p>E-mail: <a href="mailto:seldalsabanci@munzur.edu.tr">seldalsabanci@munzur.edu.tr</a></p> <p>Phone: 0428 213 17 94/2438</p> | Department of Nutrition and Dietetics |

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| BESD223<br>/4.00 | Food Microbiology              | IV. Term/<br>Spring | Bacteria and other microorganisms, microorganism flora, disinfection, sterilization, microbial spoilage in foods (spoilage in meat, poultry and seafood, spoilage in milk and dairy products, spoilage in vegetables and fruits, spoilage in nuts and grains), importance of microorganisms in the preparation and production of food and beverages, organisms found in fermented foods, indicator microorganisms in foods, foodborne pathogenic bacteria, toxigenic fungi, epidemiology of foodborne diseases, foodborne viral pathogens and prions, mycotoxigenic molds, foodborne and waterborne parasites, HACCP, food contamination sources, factors affecting the growth of microorganisms in foods (internal factors, external factors), food preservation methods (prevention of contamination, removal of contaminants from foods, prevention of microbial growth, killing of microorganisms found in foods), methods used for inhibition and inactivation of microorganisms in foods, advanced techniques in food microbiology. | Name-Surname : Dr. Lecturer<br>Özlem ERTEKİN E-mail: <a href="mailto:oertekin@munzur.edu.tr">oertekin@munzur.edu.tr</a><br>Phone: 0428 213 17 94/2452 | Department of Nutrition and Dietetics |
| BESD224<br>/6.00 | Food Chemistry and Analysis-II | IV. Term/<br>Spring | Food quality and subjective and objective methods used in the assessment of food quality, composition, functional and structural properties of foods and beverages such as milk and dairy products, meat and its products, eggs, vegetables and fruits, cereals, tea, coffee etc., bioactive food components and functional foods, genetically modified   | Name-Surname : Res. Asst. Dr. Zeynep EROĞLU E-mail: <a href="mailto:zeroglu@munzur.edu.tr">zeroglu@munzur.edu.tr</a><br>Phone: 0428 213 17 94/1817    | Department of Nutrition and Dietetics |

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|                  |                        |                     | foods. In the application section, panel application on subjective and objective methods used in the assessment of food quality, effects of heat, acid and enzyme applications on milk, cheese making, evaluation of gel and form formation from meat proteins and affecting factors, evaluation of gel and form formation from egg proteins and affecting factors, gluten formation in cereals and evaluation of affecting factors, functional foods, pre -, pro -, synbiotics , tea, coffee, cocoa, sulfur compounds and genetically modified foods, discussion of current publications on the subjects. |   |  |
| BESD225<br>/2.00 | Exercise and Nutrition | IV. Term/<br>Spring | The importance of regular exercise as the basis of a healthy life, physical fitness and nutrition, applications aimed at increasing physical activity in children and adults, the relationship between exercise, health and nutrition in adults, the relationship between exercise and diseases, exercises in complementary and alternative medicine applications, exercise recommendations for improving health.  | Name-Surname:<br>Res. Asst. Dr.<br>Emrah<br>KARAKAVUK<br>E-mail:<br><a href="mailto:ekarakavuk@m&lt;br/&gt;unzur.edu.tr">ekarakavuk@m<br/>unzur.edu.tr</a><br>Phone: 0428<br>213 17 94/1817 | Department<br>of Nutrition<br>and<br>Dietetics |
| BESD226<br>/2.00 | Athlete Nutrition      | IV. Term/<br>Spring | Interaction of exercise, nutrition and health, energy, micronutrient and macronutrient requirements of athletes, nutritional characteristics before/during and after training/competition, importance of fluid consumption, ergogenic aid, body composition and weight control, nutritional characteristics during exercise under different conditions.  |   | Department<br>of Nutrition<br>and<br>Dietetics |

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| BESD227<br>/2.00 | Hygiene and Sanitation              | IV. Term/<br>Spring | Personnel hygiene, kitchen hygiene, food hygiene, food poisoning and active microorganisms, sanitation and its principles, automation devices used in sanitation.  | Name-Surname:<br>Dr. Lecturer<br>Ferit Ak<br>E-mail:<br><a href="mailto:feritak@munzur.edu.tr">feritak@munzur.edu.tr</a><br>Phone: 213 17 94/ 2440                       | Department of Nutrition and Dietetics |
| BESD228<br>/2.00 | Stress Information and Ways to Cope | IV. Term/<br>Spring | Definition of stress and its positive and negative effects, factors that cause stress, physiological changes in the body due to stress, effective and ineffective ways of coping with stress.  |  | Department of Nutrition and Dietetics |
| BESD229<br>/2.00 | General Business                    | IV. Term/<br>Spring | Basic concepts of business, its objectives and relations with the environment, types of businesses, business establishment studies, selection of the establishment location and determination of the capacity of the business. Basic information about personnel management.   |  | Department of Nutrition and Dietetics |
| BESD230<br>/2.00 | Food Allergies                      | IV. Term/<br>Spring | pathophysiology of food allergies and sensitivities , Ig -e mediated, non-Ig -e mediated, mixed type reactions, food intolerances, diagnostic methods in food allergies, foods that cause allergy, development of recipes for food allergies, prevention of allergy, food allergies and their relationship with other diseases, allergenic foods in the food industry and legal regulations. | Name-Surname:<br>Dr. Lecturer<br>Serdal Sabancı<br>E-mail:<br><a href="mailto:seldalsabanci@munzur.edu.tr">seldalsabanci@munzur.edu.tr</a><br>Phone: 0428 213 17 94/2438 | Department of Nutrition and Dietetics |
| IHD111<br>/2.00  | Human Rights Lesson                 | IV. Term/<br>Spring | In this course, information will be given about the Historical Development of Human Rights, the European Convention on Human Rights and Fundamental International Documents in the Field of Human Rights Protection, the European Court of Human Rights and its  |  | Department of Nutrition and Dietetics |

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|  |  |  | Jurisprudence, Fundamental Rights and Freedoms, and Generation Rights. |  |  |
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**2021/2022 Academic Year 3**  
**Period V**  
**Course List**

| <b>Code/Credit</b> | <b>Course Name</b>                                   | <b>Period<br/>Fall / Spring</b> | <b>Contents</b>  | <b>Faculty<br/>Member<br/>Contact<br/>Information</b> | <b>Section</b>                              |
|--------------------|--|---------------------------------|--|---|---|
| BESD300<br>/4.00   | Mother-Child Nutrition                               | Period V<br>/Autumn             | Definition of nutrition, its importance, nutrients, foods, enrichment of foods in terms of nutritional values, nutrition of pregnant and lactating women, harms of malnutrition, nutritional problems in children, suitable foods for 0-6 year old children, creating a menu for preschool period, health and hygiene rules in the preparation of foods. | Name-<br>Surname:<br>E-mail:<br>Wire:                 | Department<br>of Nutrition<br>and Dietetics |
| BESD301<br>/4.00   | Determination of Nutritional Status in the Community | Period V<br>/Autumn             | Community nutrition and nutritional epidemiology Methods for determining nutritional status, Nutritional anthropometry, Clinical symptoms, Biomarkers : Biochemical and hematological methods, Health statistics; age-   | Name-<br>Surname:<br>E-mail:<br>Wire:                 | Department<br>of Nutrition<br>and Dietetics |

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|                  |                               |                     | specific mortality and morbidity rates, Food consumption studies, Ecological factors  |                                    |                                       |
| BESD302<br>/4.00 | Mass Nutrition Systems-I      | Period V<br>/Autumn | Providing economical, healthy, hygienic and quality food and nutrition services for out-of-home nutrition   | Name-Surname:<br>E-mail:<br>Wire:  | Department of Nutrition and Dietetics |
| BESD303<br>/4.00 | Food Control and Legislation  | Period V<br>/Autumn | It covers basic concepts related to food technologies and legislation, legal regulations related to food in Turkey, factors that impair food safety, effects on health and relevant legal regulations.  | Name-Surname:<br>E-mail:<br>Wire:  | Department of Nutrition and Dietetics |
| BESD304<br>/3.00 | Diet Therapy in Diseases-I    | Period V<br>/Autumn | In order to plan disease-specific nutritional treatments, obesity, eating behavior disorders, cardiovascular diseases, hypertension, metabolic syndrome, enteral and parenteral nutrition treatments, identification of gastrointestinal system diseases, and nutritional treatment in these diseases are taught. | Name-Surname:<br>E-mail:<br>Wire:  | Department of Nutrition and Dietetics |
| BESD305<br>/3.00 | Food Additives                | Period V<br>/Autumn | General properties and classification of food additives, areas of use and purposes and methods of use in the food industry, toxicological evaluations and health effects of food additives, legal regulations on food additives in Turkey and the World.  | Name-Surname:<br>E-mail:<br>Wire:  | Department of Nutrition and Dietetics |
| BESD306<br>/2.00 | Health Policies and Nutrition | Period V<br>/Autumn | Week 1: Concepts of Health Legislation<br>Week 2: Right to Life and Health<br>Week 3: Rights and Responsibilities of Healthcare Workers<br>Week 4: Ethics<br>Week 5: Health Policies and Basic Elements Affecting Health  | Name-Surname :<br>E-mail:<br>Wire: | Department of Nutrition and Dietetics |

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|               |                                 |                  | <p>Policies Week 6: Health Policy Making Process - Ministries of Health Relevant Institutions- International Area - International Organizations</p> <p>Week 7: World Health Organization</p> <p>Health Policies Week 8: Midterm Exam</p> <p>Week 9: Evaluation of Health Policies</p> <p>Week 10: Health Policies of the Refik Saydam Period</p> <p>Week 11: Health Policies of the Behçet Uz Period</p> <p>Week 12: Basic Characteristics of Health Policies</p> <p>Week 13: Transformation in Health</p> <p>Week 14: Family Medicine</p>                             |   |                                       |
| BESD307 /2.00 | Professional Foreign Language-I | Period V /Autumn | <p>This course includes the following topics: Basic theories of translation, Simple sentence translations, Elements of a sentence (subject, predicate, object, etc.), Simple sentence analysis, Professional sentence translations, Professional sentence translations, Professional sentence translations, Professional sentence translations, Literature reading and evaluation, Literature reading and evaluation, Academic writing theories, Creating the structure of academic writing, Creating the structure of academic writing, Academic writing example.</p> | <p>Name- Surname:</p> <p>E-mail:</p> <p>Wire:</p> | Department of Nutrition and Dietetics |
| BESD308 /2.00 | Eating Disorders in Adolescents | Period V /Autumn | <p>Definition and types of eating disorders, eating disorders in Turkey and the World, causes of eating disorders and nutrition, nutritional status and treatments of</p>  |   |                                       |

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|                  |                                |                     | individuals with eating disorders   |                                   |                                       |
| BESD309<br>/2.00 | Nutritional Ecology            | Period V<br>/Autumn | Changes in eating habits due to environmental and socio-economic factors, cuisines and eating habits of different countries.  | Name-Surname:<br>E-mail:<br>Wire: | Department of Nutrition and Dietetics |
| BESD310<br>/2.00 | Food Drug Interaction          | Period V<br>/Autumn | General properties and classification of food additives, areas of use and purposes and methods of use in the food industry, toxicological evaluations and health effects of food additives, legal regulations on food additives in Turkey and the World.  | Name-Surname:<br>E-mail:<br>Wire: | Department of Nutrition and Dietetics |
| BESD311<br>/2.00 | Academic Translation-I         | Period V<br>/Autumn | This course includes the following topics: Basic theories of translation, Simple sentence translations, Elements of a sentence (subject, predicate, object, etc.), Simple sentence analysis, Professional sentence translations, Professional sentence translations, Professional sentence translations, Professional sentence translations, Literature reading and evaluation, Literature reading and evaluation, Academic writing theories, Creating the structure of academic writing, Creating the structure of academic writing, Academic writing example. | Name-Surname:<br>E-mail:<br>Wire: | Department of Nutrition and Dietetics |
| OHS111<br>/2.00  | Occupational Health and Safety | Period V<br>/Autumn | Historical development of occupational health and safety, work accidents and occupational diseases and their costs, the concept of occupational safety, the importance of occupational safety studies in terms of   | Name-Surname:<br>E-mail:<br>Wire: | Department of Nutrition and Dietetics |

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|  |  |  | workforce productivity, basic elements in occupational safety, sources of hazards, the concept of occupational health, psychosocial risk factors, national and international occupational health and safety organizations, ILO directives, events that disrupt safety: fire, earthquake and flood. |  |  |
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**2021/2022 Academic Year 3**  
**Period VI**  
**Course List**

| <b>Code/Credit</b> | <b>Course Name</b>              | <b>Period<br/>Fall / Spring</b> | <b>Contents</b>   | <b>Faculty Member<br/>Contact<br/>Information</b> | <b>Section</b>                                 |
|--------------------|---------------------------------|---------------------------------|---|---|--|
| BESD320<br>/6.00   | Nutrition in Childhood Diseases | VI. Term/<br>Spring             | Clinical case monitoring, acute gastroenteritis, malnutrition , lactose intolerances-other carbohydrate malabsorptions , celiac disease and other protein malabsorptions , food allergies, childhood obesity, metabolic syndrome , eating behavior disorders, type 1 diabetes, kidney diseases, hereditary metabolic diseases, infectious diseases, | Name-<br>Surname:<br>E-mail:<br>Wire:             | Department of<br>Nutrition<br>and<br>Dietetics |

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|                  |  |                     | neurological diseases and nutritional treatments.   |  |  |
| BESD321<br>/4.00 | Nutritional Problems and Epidemiology in the Community | VI. Term/<br>Spring | Nutritional problems and epidemiology seen in Turkey and the world, protein-energy malnutrition, obesity, diet-related chronic diseases, iron deficiency anemia, iodine deficiency diseases, dental caries, zinc deficiency, rickets, osteomalacia, osteoporosis, vitamin deficiencies, folic acid deficiency, etc. and their epidemiology, elderly nutrition, management of nutrition in disaster situations, nutritional supplements and food fortification, nutritional genomics in public health, national food and nutrition plans and policies. | Name-<br>Surname:<br>E-mail:<br>Wire:  | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD322<br>/4.00 | Mass Nutrition Systems-II                              | VI. Term/<br>Spring | Commercial enterprises in mass catering systems and organization/kitchen staff in these enterprises, kitchen/restaurant plan in commercial enterprises, wide range of preparation and cooking methods, service methods, hygiene/HACCP, ISO 22000, cost control.   | Name-<br>Surname :<br>E-mail:<br>Wire: | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD323<br>/3.00 | Diet Therapy in Diseases-II                            | VI. Term/<br>Spring | Infection, AIDS, Cancer and Nutrition, Kidney Diseases and Nutrition, Liver Diseases and Nutrition, Burns, Pre-Postop Nutrition, Test Diets, Drug-Food Interactions, Allergy and Nutrition, Some Neurological-Psychiatric Diseases and Nutrition, Enteral and Parenteral Nutrition.   | Name-<br>Surname:<br>E-mail:<br>Wire:  | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |

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| BESD324<br>/4.00 | Biostatistics                       | VI. Term/<br>Spring | Basic statistical concepts, descriptive statistics, theoretical distributions, sampling distributions, sampling methods, appropriate sample size, hypothesis testing, correlation and regression methods constitute the content of the course.  | Name-<br>Surname:<br>E-mail:<br>Wire:  | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD325<br>/3.00 | Menu Planning in Special<br>Groups  | VI. Term/<br>Spring | The importance and benefits of menu planning, factors to be considered in menu planning, stages and principles of menu model development, menu planning for nurseries, menu planning for workers, menu planning for nursing homes, menu planning for vegetarians and individuals who pay attention to various features in their nutrition, menu planning for athletes, diet menu planning and menu evaluation for each special group.   | Name-<br>Surname:<br>E-mail:<br>Wire:  | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD326<br>/2.00 | Professional Foreign<br>Language-II | VI. Term/<br>Spring | Based on the content of the nutrition and dietetics courses, terminological information regarding the branches, solution of problems with visually supported case and/or subject presentations, from Turkish To and from English The main content of this course will be to develop the skills of using and internalizing the language in line with the translations to be made into Turkish , and to provide students with CV writing, presentation skills and the ability to express themselves in a foreign language, while taking into account the basic elements they may encounter in their professional lives, in business or academic environments. | Name-<br>Surname :<br>E-mail:<br>Wire: | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |

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| BESD327<br>/2.00 | Research Methods in Health Sciences    | VI. Term/<br>Spring | Scientific approach in health sciences, scientific research methods and characteristics, planning, implementation and reporting of a research.  | Name-<br>Surname:<br>E-mail:<br>Wire:  | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD328<br>/2.00 | Nutrition in Old Age                   | VI. Term/<br>Spring | Factors affecting food consumption in old age, importance of nutrition, food and nutrient requirements, assessment of nutritional status, nutritional deficiency diseases in the elderly, assessment of nutritional status and healthy nutrition recommendations for the protection, improvement and development of elderly health.   | Name-<br>Surname:<br>E-mail:<br>Wire:  | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD329<br>/2.00 | Nutrition in Emergencies and Disasters | VI. Term/<br>Spring | 1. Provides food security in the management of nutritional status before, during and after a disaster. 2. Provides food security in the management of nutritional status in the event of a disaster and after a disaster. 3. Determines nutritional status and defines problems in the event of a disaster.   | Name-<br>Surname:<br>E-mail:<br>Wire:  | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD330<br>/2.00 | Food Toxicology                        | VI. Term/<br>Spring | Natural compounds that may cause toxic effects in foods, chemical pollutants and their effects on human health are legal regulations related to food toxicology in Turkey and the World.  | Name-<br>Surname :<br>E-mail:<br>Wire: | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD331<br>/2.00 | Academic Translation-II                | VI. Term/<br>Spring | This course includes the following topics: Professional sentence translations, Professional sentence translations, Professional sentence translations, Professional sentence translations, Literature reading and evaluation, Literature reading and evaluation, Academic writing theories, Creating the structure of academic writing, Creating the structure of academic writing, Academic writing example. | Name-<br>Surname:<br>E-mail:<br>Wire:  | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |

**2021/2022 Academic Year 4**  
**Period VII**  
**Course List**

| <b>Code/Credit</b> | <b>Course Name</b>                                | <b>Period<br/>Fall / Spring</b> | <b>Contents</b>   | <b>Faculty<br/>Member<br/>Contact<br/>Information</b> | <b>Section</b>                                 |
|--------------------|---|---------------------------------|---|---|--|
| BESD400<br>/9.00   | Institutional and Hospital Nutrition Internship-I | Period VII<br>/Autumn           | profession with dietitians working in pediatric and adult clinics and polyclinics under the consultancy of academicians .   | Name-<br>Surname:<br>E-mail:<br>Wire:                 | Department of<br>Nutrition<br>and<br>Dietetics |
| BESD401<br>/6.00   | Graduation Project-I                              | Period VII<br>/Autumn           | Planning and conducting individual research on current issues related to food, nutrition and dietetics. It includes the planning of the thesis study on the subject chosen by the student under the supervision of the advisor, literature research, stating the purpose and hypothesis, material and method, results, discussion and references and presenting it as a report. | Name-<br>Surname:<br>E-mail:<br>Wire:                 | Department of<br>Nutrition<br>and<br>Dietetics |
| BESD402<br>/1.00   | Seminar-I   | Period VII<br>/Autumn           | Reviewing and presenting the literature on current issues related to food, nutrition and dietetics on a selected topic together with the seminar coordinator.   | Name-<br>Surname :<br>E-mail:<br>Wire:                | Department of<br>Nutrition<br>and<br>Dietetics |
| BESD403<br>/5.00   | Summer Internship                                 | Period VII<br>/Autumn           | Determining the nutritional status and eating habits of the society, raising awareness and education of individuals and society about adequate and balanced nutrition and health, and developing nutrition education programs/materials for special groups.   | Name-<br>Surname:<br>E-mail:<br>Wire:                 | Department of<br>Nutrition<br>and<br>Dietetics |
| BESD404<br>/4.00   | Ethics in Nutrition and Dietetics                 | Period VII<br>/Autumn           | The concept of ethics and current theories; the importance of ethical behavior in nutrition and dietetics education and practice; the responsibilities  | Name-<br>Surname:<br>E-mail:<br>Wire:                 | Department of<br>Nutrition<br>and<br>Dietetics |

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|                  |  |                       | of dietitians to society, patients and clients, colleagues and other professional groups, and behaviors that are considered ethical.   |                                       |  |
| BESD405<br>/2.00 | Nutritional Supplements and Functional Foods | Period VII<br>/Autumn | Definition of functional food and food ingredients, classification of functional food ingredients, legal regulations regarding functional foods and the place of functional foods in the market.   | Name-<br>Surname:<br>E-mail:<br>Wire: | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD406<br>/2.00 | Genetically Modified Organisms               | Period VII<br>/Autumn | Gene, gene-nutrient, interaction of genes with diseases, genetic variation, gene, nutrition and gene expression, nutrigenomic effectiveness and safety assessment of nutrients, gene and environment.  | Name-<br>Surname:<br>E-mail:<br>Wire: | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD407<br>/2.00 | Nutrition in Disabled Individuals            | Period VII<br>/Autumn | general deficiency , disability, physical and mental disability status and symptoms, providing information on childhood- adolescence -adult period disabled health and nutrition, nutritional disorders in these individuals, evaluation of nutritional status, solution suggestions for nutritional problems. | Name-<br>Surname:<br>E-mail:<br>Wire: | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |
| BESD408<br>/2.00 | Enteral and Parenteral Nutrition             | Period VII<br>/Autumn | Determination of nutritional status of patients, enteral and parenteral nutrition methods, requirements, learning about products, discussion of different applications and approaches in enteral and parenteral nutrition treatment methods, enteral and parenteral nutrition applications in diseases.        | Name-<br>Surname:<br>E-mail:<br>Wire: | Departme<br>nt of<br>Nutrition<br>and<br>Dietetics |

**2021/2022 Academic Year 4**  
**Period VIII**  
**Course List**

| <b>Code/Credit</b> | <b>Course Name</b>  | <b>Period<br/>Fall / Spring</b> | <b>Contents</b>   | <b>Faculty<br/>Member<br/>Contact<br/>Information</b> | <b>Section</b>                        |
|--------------------|---|---------------------------------|---|---|---------------------------------------|
| BESD420<br>/9.00   | Institutional and Hospital Nutrition Internship-II          | Period VIII<br>/Spring          | Preparation of practical skills and experiences for institutional and clinical practice under the supervision of dietitians and faculty members.  | Name-<br>Surname:<br>E-mail:<br>Wire:                 | Department of Nutrition and Dietetics |
| BESD421<br>/6.00   | Graduation Project-II                                       | Period VIII<br>/Spring          | Planning and conducting individual research on current issues related to food, nutrition and dietetics. It includes the planning of the thesis study on the subject chosen by the student under the supervision of the advisor, literature research, stating the purpose and hypothesis, material and method, results, discussion and references and presenting it as a report.   | Name-<br>Surname:<br>E-mail:<br>Wire:                 | Department of Nutrition and Dietetics |
| BESD422<br>/1.00   | Seminar-II  | Period VIII<br>/Spring          | Reviewing and presenting the literature on current research on food, nutrition and dietetics on a selected topic together with the lecturer responsible for the seminar.  | Name-<br>Surname:<br>E-mail:<br>Wire:                 | Department of Nutrition and Dietetics |
| BESD423<br>/5.00   | Consulting Services in the field of Nutrition and Dietetics | Period VIII<br>/Spring          | Definition and components of consultancy services, types of consultancy services, individual consultancy, social consultancy, institutional consultancy, online and group work consultancy, consultancy in the food industry, communication in consultancy services, consultancy for children in medical nutrition therapy, the role of the dietitian in home care services, consultancy for adults in medical nutrition therapy. | Name-<br>Surname:<br>E-mail:<br>Wire:                 | Department of Nutrition and Dietetics |
| BESD424<br>/4.00   | Current Approaches in Nutrition                             | Period VIII<br>/Spring          | Research and education in the field of nutrition, new courses in university nutrition and dietetics departments, endocrine disruptors that are important and interesting for the field of nutrition and dietetics; pesticides and their   | Name-<br>Surname:<br>E-mail:<br>Wire:                 | Department of Nutrition and Dietetics |

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|                  |   |                        | effects on health, development of the sense of taste in infancy, nutrition in organ transplantation, home health services, prevention of non-communicable diseases and a nutrition-focused approach, metabolic syndrome in childhood, maternal obesity, gestational diabetes, the relationship between birth weight, nutritional support in intensive care patients, the importance of nutrition in wound healing, high-protein diets in body weight management, the relationship between sleep and obesity, food quantity selection and portion perception will be examined. |  |   |
| BESD425<br>/2.00 | Complementary and Alternative Therapies | Period VIII<br>/Spring | What are complementary and alternative therapies, how should their use and ethics be, alternative medical systems, biologically based practices, mind-body interventions, energy therapies, manipulative and body-based practices.  | Name-<br>Surname:<br>E-mail:<br>Wire:  | Department<br>of Nutrition<br>and Dietetics |
| BESD426<br>/2.00 | Cancer and Nutrition                    | Period VIII<br>/Spring | Cancer, cancer formation, clinic, treatment, nutritional practices in cancer patients, effects of food, nutrients and food components on cancer formation and process, nutritional support products used in cancer patients, food carcinogens.  | Name-<br>Surname :<br>E-mail:<br>Wire: | Department<br>of Nutrition<br>and Dietetics |
| BESD427<br>/2.00 | Food Safety                             | Period VIII<br>/Spring | of food safety, hygiene and sanitation , the causes, damages and prevention methods of factors that may harm human health in consumed foods, food safety, hygiene and sanitation in institutions where mass feeding is provided, food poisoning and its control, applications related to food safety in Turkey and in the world.  | Name-<br>Surname:<br>E-mail:<br>Wire:  | Department<br>of Nutrition<br>and Dietetics |

|                  |  |                        |   |                                       |   |
|------------------|--|------------------------|---|---------------------------------------|---|
| BESD428<br>/2.00 | Nutritional Therapy in<br>Congenital Metabolic<br>Diseases | Period VIII<br>/Spring | Classification of hereditary<br>metabolic diseases, diagnostic<br>methods, incidence,<br>complications, interpretation of<br>clinical and laboratory<br>findings, medical treatment<br>methods of hereditary<br>metabolic diseases, nutritional<br>treatment methods of<br>hereditary metabolic diseases<br>and different applications and<br>approaches in nutritional<br>treatment methods. | Name-<br>Surname:<br>E-mail:<br>Wire: | Department<br>of Nutrition<br>and Dietetics |
|------------------|--|------------------------|---|---------------------------------------|---|

**2021/2022 Academic Year  
Internship List**

| Internship Name                                      | Credit | Contents   | Faculty<br>Member's<br>Contact<br>Information | Section                                     |
|--|--------|--|---|---|
| Institutional and Hospital<br>Nutrition Internship-I | 9.00   | profession with dietitians working in<br>pediatric and adult clinics and polyclinics<br>under the consultancy of academicians .  | Name-<br>Surname:<br>E-mail:<br>Wire:         | Department of<br>Nutrition and<br>Dietetics |
| Summer Internship                                    | 5.00   | Determining the nutritional status and<br>eating habits of the society, raising<br>awareness and education of individuals<br>and society about adequate and balanced<br>nutrition and health, and developing | Name-<br>Surname:<br>E-mail:<br>Wire:         | Department of<br>Nutrition and<br>Dietetics |

|  |      |  |                                   |                                       |
|--|------|--|-----------------------------------|---------------------------------------|
|  |      | nutrition education programs/materials for special groups.   |                                   |                                       |
| Institutional and Hospital Nutrition Internship-II | 9.00 | Preparation of practical skills and experiences for institutional and clinical practice under the supervision of dietitians and faculty members. | Name-Surname:<br>E-mail:<br>Wire: | Department of Nutrition and Dietetics |

Address : Munzur University  
Aktuluk Campus  
62000 Tunceli/Türkiye  
Phone:+904282131794

