

TR
MUNZUR UNIVERSITY
FACULTY OF HEALTH SCIENCES
NUTRITION AND DIETETICS DEPARTMENT CURRICULUM COURSES

1st YEAR
First Semester

COURSE CODE	LESSONS	Weekly Class Hours			Total Credit	ECTS
		Total	Theor y	App .		
TRD101	Turkish Language-I	Z	2	0	2	2
AIT101	Ataturk's Principles and Revolution History-I	Z	2	0	2	2
WHO101	Basic Chemistry-I	Z	3	2	4	4
MAT153	Basic Mathematics	Z	3	0	3	4
BESD100	Human Behavior and Communication	Z	2	0	2	4
YDI101	Foreign Language-I	Z	2	0	2	3
BESD101	First Aid	Z	2	0	2	3
BESD102	Introduction to Nutrition Dietetics	Z	2	0	2	3
DIJ111	Digital Literacy	Z	2	0	2	3
Elective Courses (1 course to be chosen)						
BESD103	Turkish Cuisine	S	2	0	2	2
RES101	Picture	S	2	0	2	2
BESD104	General Economics	S	2	0	2	2
MUZ101	Music	S	2	0	2	2
BES101	Physical education	S	2	0	2	2
TOTAL			22	2	23	30

2nd Semester

COURSE CODE	LESSONS	Weekly Class Hours			Total Credit	ECTS
		Total	Theor y	App .		
TRD102	Turkish Language-II	Z	2	0	2	2
AIT102	Ataturk's Principles and Revolution History-II	Z	2	0	2	2
KIM102	Basic Chemistry-II	Z	3	2	4	4
YDI102	Foreign Language-II	Z	2	0	2	3
ENF101	Basic Information Technologies	Z	1	2	2	4
BESD110	Psychology in Nutrition Science	Z	2	0	2	4
BESD111	Demographic Structure and Health	Z	2	0	2	3
BESD112	Medical Biology and Genetics	Z	3	0	3	4
Elective Courses (2 courses to be chosen)						
BESD113	World Cuisines	S	2	0	2	2
BESD114	Social Anthropology	S	2	0	2	2
BESD115	Medicinal and Aromatic Plants	S	2	0	2	2
BESD116	Functional Foods	S	2	0	2	2
GON111	Volunteering Activities	S	2	0	2	2
DAB111	Behavioral Addictions	S	2	0	2	2
TOTAL			21	4	23	30

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2ND YEAR 3rd Semester

COURSE CODE	LESSONS	Weekly Class Hours			Total Credit	ECTS
		Total	Theor y	App .		
BESD200	Nutrition Principles-I	Z	3	2	4	6
BESD201	Anatomy	Z	4	0	4	6
BESD202	Nutritional Biochemistry-I	Z	3	0	3	4
BESD203	General Microbiology	Z	2	0	2	2
BESD204	Food Chemistry and Analysis-I	Z	3	2	4	6
BESD205	Pharmacology	Z	2	0	2	2
Elective Courses (2 courses to be chosen)						
BESD206	Food Processing The methods	S	2	0	2	2
BESD207	Health Sociology	S	2	0	2	2
BESD208	Nutrition and Genetics	S	2	0	2	2
BESD209	Nutritional Anthropology	S	2	0	2	2
BESD210	Healthy Nutrition	S	2	0	2	2
TBE111	Technology Literacy and Information Ethics	S	2	0	2	2
TARG-213	Digital Competence (TBE111 Technology Literacy and Information Ethics) - (*ÜTAD)	S	2	0	2	3
SBFUARG8	New Solutions to Nutrition Problems in Society (BESD210 Healthy Nutrition) - (**FUD)	S	2	2	3	5
TOTAL			21	4	23	30
R&D TOTAL			21	6	24	34

The semester weekly course hours increased by +2, credits +1 and ECTS +4.

4th Semester

COURSE CODE	LESSONS	Weekly Class Hours			Total Credit	ECTS
		Total	Theor y	App .		
BESD220	Nutrition Principles-II	Z	3	2	4	6
BESD221	Physiology	Z	4	0	4	4
BESD222	Nutritional Biochemistry-II	Z	3	0	3	4
BESD223	Food Microbiology	Z	2	2	3	4
BESD224	Food Chemistry and Analysis-II	Z	3	2	4	6
BESD225	Exercise and Nutrition	Z	2	0	2	2
Elective Courses (2 courses to be chosen)						
IHD111	Human rights	S	2	0	2	2
BESD226	Athlete Nutrition	S	2	0	2	2
BESD227	Hygiene and Sanitation	S	2	0	2	2
BESD228	Stress Information and Ways to Cope	S	2	0	2	2
BESD229	General Business	S	2	0	2	2
BESD230	Food Allergies	S	2	0	2	2
TARG-211	Management Skills (BESD228 Stress Information and Ways to Cope) - (*ÜTAD)	S	3	0	3	4
SBFUARG6	Modern Nutrition Practices-(BESD226 Athlete Nutrition)-(**FUD)	S	2	2	3	5
TOTAL			21	6	24	30
R&D TOTAL			22	8	26	35

The semester weekly course hours increased by +3, credits increased by +2 and ECTS increased by +5.

*ÜTAD: University Basic R&D course

**FUD: Faculty Practice Course

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3rd YEAR

5th Semester

COURSE CODE	LESSONS	Weekly Class Hours			Total Credit	ECTS
		Total	Theor y	App .		
BESD300	Mother-Child Nutrition	Z	2	2	3	4
BESD301	Determination of Nutritional Status in the Community	Z	3	0	3	4
BESD302	Mass Nutrition Systems-I	Z	3	0	3	4
BESD303	Food Control and Legislation	Z	2	0	2	4
BESD304	Diet Therapy in Diseases-I	Z	2	0	2	3
BESD305	Food Additives	Z	2	0	2	3
BESD306	Health Policies and Nutrition	Z	2	0	2	2
BESD307	Professional Foreign Language-I	Z	2	0	2	2
Elective Courses (2 courses to be chosen)						
BESD308	Eating Disorders in Adolescents	S	2	0	2	2
BESD309	Nutritional Ecology	S	2	0	2	2
OHS111	Occupational Health and Safety	S	2	0	2	2
BESD310	Food Drug Interaction	S	2	0	2	2
BESD311	Academic Translation-I	S	2	0	2	2
TOTAL			22	2	23	30

6th Semester

COURSE CODE	LESSONS	Weekly Class Hours			Total Credit	ECTS
		Total	Theor y	App .		
BESD320	Nutrition in Childhood Diseases	Z	2	2	3	6
BESD321	Nutritional Problems and Epidemiology in the Community	Z	3	0	3	4
BESD322	Mass Nutrition Systems-II	Z	3	0	3	4
BESD323	Diet Therapy in Diseases-II	Z	2	0	2	3
BESD324	Biostatistics	Z	3	0	3	4
BESD325	Menu Planning in Special Groups	Z	2	0	2	3
BESD326	Professional Foreign Language-II	Z	2	0	2	2
Elective Courses (2 courses to be chosen)						
BESD327	Research Methods in Health Sciences	S	2	0	2	2
BESD328	Nutrition in Old Age	S	2	0	2	2
BESD329	Nutrition in Emergencies and Disasters	S	2	0	2	2
BESD330	Food Toxicology	S	2	0	2	2
BESD331	Academic Translation-II	S	2	0	2	2
TARG-212	Scientific Research Methods (BESD327-Research Methods in Health Sciences) - (*ÜTAD)	S	3	0	3	4
SBFUARG9	Food Security in Terms of Global Climate Change (BESD427 Nutrition in Emergencies and Disasters) - (**FUD)	S	2	2	3	5
TOTAL			21	2	22	30
R&D TOTAL			22	4	24	35

The semester weekly course hours increased by +3, credits by +2, and ECTS by +5.

*ÜTAD: University Basic R&D course

**FUD: Faculty Practice Course

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4th YEAR

7th Semester

COURSE CODE	LESSONS	Weekly Class Hours			Total Credit	ECTS
		Total	Theor y	App .		
BESD400	Institutional and Hospital Nutrition Internship-I	Z	2	16	9	9
BESD401	Graduation Project-I	Z	0	2	1	6
BESD402	Seminar-I	Z	0	2	1	2
BESD403	Summer Internship	Z	0	0	0	5
BESD404	Ethics in Nutrition and Dietetics	Z	2	0	2	4
Elective Courses (2 courses to be chosen)						
BESD405	Nutritional Supplements and Functional Foods	S	2	0	2	2
BESD406	Genetically Modified Organisms	S	2	0	2	2
BESD407	Nutrition in Disabled Individuals	S	2	0	2	2
BESD408	Enteral and Parenteral Nutrition	S	2	0	2	2
TARG-311	<i>Healthy Life (BESD210 Nutritional Support Products and Functional Foods)-(*ÜTAD)</i>	S	3	0	3	4
SBFUARG7	<i>The Future of Genetically Modified Organisms (BESD406-Genetically Modified Organisms)-(**FUD)</i>	S	2	2	3	5
TOTAL			8	20	17	30
R&D TOTAL			9	22	19	35

*Semester weekly course hours increased by +3, credits by +2, and ECTS by +5.

8th Semester

COURSE CODE	LESSONS	Weekly Class Hours			Total Credit	ECTS
		Total	Theor y	App .		
BESD420	Institutional and Hospital Nutrition Internship-II	Z	2	16	9	9
BESD421	Graduation Project-II	Z	0	2	1	6
BESD422	Seminar-II	Z	0	2	1	2
BESD423	Consulting Services in the field of Nutrition and Dietetics	Z	2	0	2	5
BESD424	Current Approaches in Nutrition	Z	2	0	2	4
Elective Courses (2 courses to be chosen)						
BESD425	Complementary and Alternative Treatments	S	2	0	2	2
BESD426	Cancer and Nutrition	S	2	0	2	2
BESD427	Food Safety	S	2	0	2	2
BESD428	Nutrition in Congenital Metabolic Diseases T.	S	2	0	2	2
TOTAL			10	20	19	30

Total ECTS: 240

Total Credits: 174

Total ECTS with Ar&Ge : 259

Total Credits with Ar&Ge: 181

*ÜTAD: University Basic R&D course

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Prof. Dr. Ulku ÖZBEY
Beslenme ve Diyetetik
Bölümü Başkanı