

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

Period I
Course List

Code/Credit	Course Name	Period Fall / Spring	Contents	Faculty Member Contact Information	Section
TRD101 /2.00	Turkish Language-I	I. Term/Fall	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; historical development of the Turkish language and contemporary dialects, historical periods of the Turkish language, works written in these periods; alphabets used by the Turks throughout history.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
AIT101 /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: E-mail: Wire:	Department of Nutrition and Dietetics
YKIM101 /3.00	Basic Chemistry-I	I. Term/Fall	Learning basic definitions about basic chemistry Ability to learn the theories and laws related to basic chemistry Learning about chemical compounds and reactions Learning solution systems Learning the periodic table and some atomic properties Ability to make practical applications related to	Name-Surname : E-mail: Wire:	Department of Nutrition and Dietetics

			chemistry by doing simple experiments on the subjects 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.		
YMAT153 /3.00	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: E-mail: Wire:	Department of Nutrition and Dietetics
BESD117 /1.00	Professional Orientation	I. Term/Fall	Obtaining general information about the department's objectives, regulations, professional standards and practices, history of the profession, relevant associations and literature, Learn the requirements and working areas of the dietitian profession. Learn the duties, authorities and responsibilities of professional organizations. Learn dietitian professional ethics	Name-Surname : E-mail: Wire:	Department of Nutrition and Dietetics

			<p>Learn the concepts of food and nutrition</p> <p>Gain skills to define and implement the behaviors and activities required by their professions</p> <p>Gains the ability to identify and access resources from which they can obtain basic information about the profession.</p>		
YDI101 /2.00	Foreign Language-I	I. Term/Fall	Basic grammar in English, adjectives, nouns, pronouns, basic tenses, clips, reading, writing, speaking, listening skills, vocabulary.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
YBESD201 /4.00	Anatomy	I. Term/ Autumn	Giving general human anatomy systematically and functionally with theoretical lessons, studying by visualization through anatomy atlases.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
YBESD200 /4.00	Nutrition Principles-I	I. Term/ Autumn	To teach the importance of energy and macronutrients (carbohydrates, proteins, fats) in healthy nutrition and body work, to evaluate foods in terms of their energy, carbohydrates, proteins and fat contents, to teach the daily energy, carbohydrates, proteins and fat requirements according to different ages and genders and the types and amounts of foods that can provide these, to apply individual food consumption records and physical activity recording methods in determining nutritional status and to develop recommendations for healthy nutrition.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
DIJ111 /2.00	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	Name-Surname : E-mail: Wire:	Department of Nutrition and Dietetics

			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 Lifelong Learning, Cloud Computing, Technologies of the Future.		
YBESD103 /2.00	Turkish Cuisine and Culture	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: E-mail: Wire:	Department of Nutrition and Dietetics
BESD104/ 2.00	General Economics	I. Term/Fall	It aims to explain to students the basic principles of microeconomics, which analyzes the decisions and behaviors 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: E-mail: Wire:	Department of Nutrition and Dietetics
YBESD100 /2.00	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	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics

			establish positive relationships in their interpersonal relationships.		
GON111 /2.00	Volunteering Activities	I. Term/ 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: E-mail: Wire:	Department of Nutrition and Dietetics

**Period II
Course List**

Code/Credit	Course Name	Period Fall / Spring	Contents	Faculty Member Contact Information	Section
TRD102 /2.00	Turkish Language-II	II. Term/ 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: E-mail: Wire:	Department of Nutrition and Dietetics
AIT102 /2.00	Ataturk's Principles and Revolution History-II	II. Term/ Spring	The Opening of the Turkish Grand National Assembly and Counter-Reactions, Revolts,	Name-Surname : E-mail:	Department of Nutrition

			Southern Front in the War of Independence, Eastern Front in the War of Independence (Struggle with Armenians, Treaties), Treaty of Sevres, The Western Front in the War of Independence and the Establishment of the Regular Army, The Inonu Wars and the London-Moscow Agreements, Revolutions in the Political Field, Attempts at Transition to Multi-Party Political Life - First Political Parties , Turkish Foreign Policy in the Ataturk Period, Ataturk's Principles	Wire:	and Dietetics
YKIM102 /3.00	Basic Chemistry-II	II. Term/ 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: E-mail: Wire:	Department of Nutrition and Dietetics
YENF101 /2.00	Basic Information Technologies	II. Term/ Spring	Basic Information Technologies tools, basic concepts, Basic level computer hardware and software, Text editing on the computer and Word word processing program, Editing numerical data and using Excel spreadsheet program, Preparing presentation materials. PowerPoint presentation program, Designs, prepares and publishes personal web sites. Web-based learning applications, Communication methods on the Internet, Uses Internet tools. Basic knowledge of computer and data security.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD118/	Basic Psychology	II. Term/ Spring	Informing students about the basic principles of psychology, encouraging students to think about the relationship between psychology and nutrition. The nature of psychology, biological and psychological aspects of behavior Approaches and research methods in psychology, Sensation and perception, learning, memory, Motivation,	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics

			excitement Personality and personality theories, personality-temperament relationship, Social psychology, effects of society on the individual, Positive psychology, Health psychology, Defense mechanisms, behavioral problems, abnormal behaviors.		
BESD221/4.00	Physiology	IV. Term/ Spring	Intra/Extracellular Fluids, Homeostasis, Body Control Systems, Cell Membrane Passage and Transport Mechanisms, Membrane Potentials and Action Potentials, Central Nervous System, Peripheral Nervous System, Autonomic Nervous System, Pain Physiology and Sleep, Special Pain Forms, Sleep, EEG, Skin, Sensory Receptors, Vision, Visual Pathways, Accommodation, Pupillary Reflex, Hearing and Balance, Organ of Corti, Vestibular System, Sense of Smell, Sense of Taste, Skeletal Muscle, Motor Unit, Neuromuscular Transmission, Muscle Fiber Types, Types of Muscle Contraction, Neural Control of Movement, Reflex, Smooth Muscle, Functions of Blood, Blood Cells, Hemoglobin, Iron Metabolism, Chemotaxis, Inflammation, Immunity, Blood Groups, Hemostasis and Blood Coagulation.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
YBESD220/4.00	Nutrition Principles-II	II. Term/ Spring	Importance of nutrition, structures, definitions, classifications, functions, sources, recommended dietary allowances, excessive intakes and toxicity of vitamins and minerals. To teach the vitamin and mineral contents of foods, preparation and cooking methods and laboratory application of some basic and traditional recipes, according to the principles of nutrition .	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics

YBESD112/ 3.00	Medical Biology and Genetics	II. Term/ Spring	Living organisms, biomolecules, cell structure and function, energy metabolism, nature of genetic material, DNA packaging and chromosome structure, RNA structure, function and synthesis, genetic code and protein synthesis, basic principles of inheritance, single gene disorders with Mendelian inheritance patterns, cell cycle and cell division, mutation. Production of genetic and biotechnological products in malnutrition	Name-Surname: E-mail: Wire:	Departme nt of Nutrition and Dietetics
YDI102 /2.00	Foreign Language- II	II. Term/ 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: E-mail: Wire:	Departme nt of Nutrition and Dietetics
BESD113/2. 00	World Cuisines	II. Term/ Spring	Getting to know the cuisines of different countries and cultures in the world with their local dishes, getting to know international cuisines such as Chinese, Italian, Japanese, Korean, Mexican, French, Middle Eastern, Indian, Mediterranean cuisines, getting to know local dishes and examining their effects on health.	Name-Surname: E-mail: Wire:	Departme nt of Nutrition and Dietetics
BESD114/2. 00	Social Anthropology	II. Term/ 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: E-mail: Wire:	Departme nt of Nutrition and Dietetics
BESD225/2. 00	Exercise and Nutrition	IV. Term/ 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	Name-Surname: E-mail: Wire:	Departme nt of Nutrition and Dietetics

			medicine applications, exercise recommendations for improving health.		
DAB111 /2.00	Behavioral Addictions	II. Term/ 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 addiction; national policy and strategy methods in the fight against addiction; the process of readjustment.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics

**Period III
Course List**

Code/Credit	Course Name	Period Fall / Spring	Contents	Faculty Member Contact Information	Section
BESD231 /3.00	Pathophysiology	III. Term/Fall	To provide general information about system physiology, to examine the pathological conditions related to the systems and the causes of the symptoms that occur, and to enable the individual to develop concepts and principles that will form the basis for determining the nutrition program.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
YBESD2 06/2.00	Food Processing Methods	Period III/ Autumn	Reasons and principles of food preservation and processing methods, thermal processes, reactions occurring during thermal processes and changes in bioactive compounds.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics

BESD204 /4.00	Food Chemistry and Analysis-I	Period III/ 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: E-mail: Wire:	Department of Nutrition and Dietetics
YBESD2 02/3.00	Nutritional Biochemistry-I	Period III/ Autumn	The chemical structures of living organisms and the chemical events that occur throughout their lives, Homeostatic mechanisms in biological systems, Describes the breakdown and synthesis events that occur in the organism for the continuation of life by addressing macronutrients, How carbohydrates, lipids and proteins are metabolized, how they are taken and utilized by cells, ways of conversion, to energy, use of energy and integration steps of macronutrients, Hunger and satiety mechanisms and the functions of nutrients in these mechanisms.	Name-Surname : E-mail: Wire:	Department of Nutrition and Dietetics
YBESD2 03/3.00	General Microbiology	Period III/ Autumn	The structure, metabolism and genetic characteristics of bacteria, The most common microorganisms that can cause all groups to be infected, Host-parasite relationships, Sterilization disinfection methods, Antibiotic effect and resistance mechanisms, Antigen, antibody structure, immune response formation mechanisms, Important viruses, fungi and parasites in microbiology, Basic topics of microbiology and immunology, survival and death processes of microorganisms, related environmental factors	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD111 /2.00	Demographic Structure and Health	Term III/ Spring	Introduction to demography, definitions, data sources, methods, population size, structure and composition, fertility, factors affecting fertility, mortality, migration, urbanization, maternal	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics

			and child health, nutrition and anthropometric indicators, the relationship between population, nutrition and health.		
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 : E-mail: Wire:	Departme nt 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. Basic characteristics of the diets of early humans, changes in eating habits under the influence of socio-economic factors in prehistoric and posthistoric periods.	Name- Surname: E-mail: Wire:	Departme nt of Nutrition and Dietetics
BESD229 /2.00	General Business	Period III/ Autumn	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 business functions, Basic information about personnel management.	Name- Surname: E-mail: Wire:	Departme nt of Nutrition and Dietetics
BESD232 /2.00	Nutritional Ecology	Period III/ Autumn	Definition of ecology and nutritional ecology, basic concepts related to ecology, effects of ecological concepts on nutrition, effects of ecology on world culinary culture.	Name- Surname: E-mail: Wire:	Departme nt of Nutrition and Dietetics

BESD210 /2.00	Healthy Nutrition	Period III/ 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: E-mail: Wire:	Department of Nutrition and Dietetics
TBE111 /2.00	Technology Literacy and Information Ethics	Period III/ Autumn	Internet technologies, social networks, portable technologies, technology and human and society relations, cloud computing, future technologies, information ethics	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics

**Period IV
Course List**

Code/Credit	Course Name	Period Fall / Spring	Contents	Faculty Member Contact Information	Section
BESD300 /3.00	Mother-Child Nutrition	IV. Term/ Spring	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-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD205 /2.00	Pharmacology	IV. Term/ Spring	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. Sources of medicines, Distribution, burning and excretion of drugs in the body, The mechanism of action of drugs,	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics

YBESD2 22/3.00	Nutritional Biochemistry-II	IV. Term/ Spring	Functions of enzymes, use in diagnosis and treatment, hormones, hunger-satiety metabolism, vitamins (fat-soluble), free radicals-antioxidants, minerals, water and electrolytes.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
YBESD2 23/3.00	Food Microbiology	IV. Term/ 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, foodborne viral pathogens and prions, mycotoxigenic molds, foodborne and waterborne parasites, HACCP, contamination sources of foods, factors affecting the reproduction of microorganisms in foods, methods used for inhibition and inactivation of microorganisms in foods,	Name-Surname : E-mail: Wire:	Department of Nutrition and Dietetics
BESD224 /4.00	Food Chemistry and Analysis-II	IV. Term/ Spring	Food quality and subjective and objective methods used in the assessment of food quality, composition, functional and structural properties of milk and dairy products, meat and its products, eggs, vegetables and fruits, cereals, tea, coffee etc. food and beverages, panel application for subjective and objective methods used in the assessment of food quality, effect of heat, acid and enzyme applications to milk, cheese making,	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics

			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 affecting factors,		
BESD303 /2.00	Food Control and Legislation	IV. Term/ Spring	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 : E-mail: Wire:	Department of Nutrition and Dietetics
YBESD1 01/2.00	First Aid	IV. Term/ Spring	First aid interventions for heart attacks, asthma attacks, epileptic seizures, emergency cases in diabetics, allergic reactions, shock, cardio pulmonary resuscitation (CPR), bleeding, drowning with foreign objects, poisoning, burns, heat and cold shocks, bites and stings, cuts, bone and joint injuries, spinal cord injuries, head injuries and first aid for fractures.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD226 /2.00	Athlete Nutrition	IV. Term/ 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.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD227 /2.00	Hygiene and Sanitation	IV. Term/ Spring	Personnel hygiene, kitchen hygiene, food hygiene, food poisoning and active microorganisms, sanitation and its principles, automation devices used in sanitation.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics

BESD228 /2.00	Stress Information and Ways to Cope	IV. Term/ 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.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD115 /2.00	Medicinal and Aromatic Plants	IV. Term/ Spring	Historical development of medicinal and aromatic plants, economic properties, Classification of medicinal and aromatic plants, Secondary metabolites, Methods of obtaining secondary metabolites from medicinal and aromatic plants , Medicinal and aromatic extracts, Extraction methods in medicinal and aromatic plants, Herbal medicines, Spices and spice plants, Slimming teas	Name-Surname : E-mail: Wire:	Department of Nutrition and Dietetics

**Period V
Course List**

Code/Credit	Course Name	Period Fall / Spring	Contents	Faculty Member Contact Information	Section
YBESD320 /3.00	Nutrition in Childhood Diseases-I	VI. Term/Fall	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, neurological diseases and nutritional treatments.	Name- Surname: E-mail: Wire:	Department of Nutrition and Dietetics

YBESD301 /3.00	Determination of Nutritional Status in the Community	Period V /Autumn	Community nutrition and nutritional epidemiology Methods for determining nutritional status, Nutritional anthropometry, Clinical symptoms, Biomarkers: Biochemical and hematological methods, Health statistics; age-specific mortality and morbidity rates, Food consumption studies, Ecological factors	Name-Surname : E-mail: Wire:	Department of Nutrition and Dietetics
BESD302 /3.00	Mass Nutrition Systems-I	Period V /Autumn	Providing economical, healthy, hygienic and quality food and nutrition services for out-of-home nutrition	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
YBESD304 /3.00	Diet Therapy in Diseases-I	Period V /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: E-mail: Wire:	Department of Nutrition and Dietetics
BESD324 /3.00	Biostatistics	5th Term/Fall	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-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD307 /2.00	Professional Foreign Language-I	Period V /Autumn	This course includes the following topics: Basic theories of translation, Simple sentence translations, Elements of the sentence (subject, predicate, object, etc.), Simple sentence analysis, Professional sentence translations, Literature reading and evaluation,	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics

			Academic writing theories, Creating the structure of academic writing, Creating the structure of academic writing, Academic writing example.		
YBESD305 /2.00	Food Additives	Period V /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: E-mail: Wire:	Department of Nutrition and Dietetics
BESD330 /2.00	Food Toxicology	5th Term/Fall	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- Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD310 /2.00	Food Drug Interaction	Period V /Autumn	Interactions between various drugs and drug groups and nutrients and nutrients; Effect of drug therapy on nutritional status; interactions between drugs and carbohydrates, proteins, lipids, vitamins and minerals. Drug intake and carbohydrate interaction, Drug intake and lipid interaction, Drug intake and protein, vitamin, mineral interactions.	Name- Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD332	Development of Standard Recipes	Period V /Autumn	Standard food recipes and their importance, Standard food recipe development stages, standard weights, sensory evaluation, Creation of standard recipes for meat dishes, Creating standard recipes for meat, vegetable and legume dishes, Creating standard recipes for soup, rice, pasta and pastries, Creation of standard	Name- Surname: E-mail: Wire:	Department of Nutrition and Dietetics

			recipes for olive oil vegetable and legume dishes, development of standard recipes for diet cuisine.		
--	--	--	------------------------------------------------------------------------------------------------------	--	--

**Period VI
Course List**

Code/Credit	Course Name	Period Fall / Spring	Contents	Faculty Member Contact Information	Section
BESD333 /3.00	Nutrition in Childhood Diseases-II	VI. Term/ Spring	Enteral and parenteral nutrition and its applications in children, Nutrition and dietetic applications in oncological diseases and bone marrow transplantation, Infectious diseases, nutrition and dietetic practices, Inborn disorders of protein metabolism, nutrition and dietetics applications, Inborn disorders of carbohydrate metabolism, nutrition and dietetics, Inborn disorders of fat metabolism, nutrition and dietetics applications	Name- Surname: E-mail: Wire:	Department of Nutrition and Dietetics
YBESD3 21 /3.00	Nutritional Problems and Epidemiology in the Community	VI. Term/ 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	Name- Surname : E-mail: Wire:	Department of Nutrition and Dietetics

			situations, food supplements and food fortification, nutritional genomics in public health, national food and nutrition plans and policies.		
BESD322 /3.00	Mass Nutrition Systems-II	VI. Term/ 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- Surname: E-mail: Wire:	Departme nt of Nutrition and Dietetics
YBESD3 23 /4.00	Diet Therapy in Diseases-II	VI. Term/ 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- Surname: E-mail: Wire:	Departme nt of Nutrition and Dietetics
BESD325 /2.00	Menu Planning in Special Groups	VI. Term/ 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- Surname: E-mail: Wire:	Departme nt of Nutrition and Dietetics
BESD326 /2.00	Professional Foreign Language-II	VI. Term/ Spring	Based on the content of the nutrition and dietetics courses, terminological information regarding their branches, solving problems with visually supported case and/or subject presentations,	Name- Surname : E-mail: Wire:	Departme nt of Nutrition and Dietetics

			developing their language use and assimilation skills in line with the translations from Turkish to English and from English to Turkish, and acquiring CV writing, presentation skills and the ability to express themselves in a foreign language, considering the basic elements they may encounter in their professional lives, business or academic environments .		
BESD327 /2.00	Research Methods in Health Sciences	VI. Term/ Spring	Scientific approach in health sciences, scientific research methods and characteristics, planning, implementation and reporting of a research.	Name- Surname: E-mail: Wire:	Departme nt of Nutrition and Dietetics
BESD328 /2.00	Nutrition in Old Age	VI. Term/ 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- Surname: E-mail: Wire:	Departme nt of Nutrition and Dietetics
BESD329 /2.00	Nutrition in Emergencies and Disasters	VI. Term/ Spring	Provides food security in the management of nutritional status before, during and after a disaster. Provides food security in the management of nutritional status in the event of a disaster and after a disaster. Determines nutritional status and identifies problems in the event of a disaster.	Name- Surname: E-mail: Wire:	Departme nt of Nutrition and Dietetics
OHS111 /2.00	Occupational Health and Safety	VI. Term/ Spring	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 workforce productivity, basic elements in	Name- Surname : E-mail: Wire:	Departme nt of Nutrition and Dietetics

			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.		
BESD334 /2.00	Obesity Management	VI. Term/ Spring	Causes of obesity, Health risks of obesity, Understanding weight and weight loss, Metabolism and weight loss, Physical activity for weight loss, Gender differences, Aging and weight gain, Avoiding weight loss pitfalls, Maintaining a Healthy Lifestyle.	Name- Surname: E-mail: Wire:	Departme nt of Nutrition and Dietetics

**Period VII
Course List**

Code/Credit	Course Name	Period Fall / Spring	Contents	Faculty Member Contact Information	Section
BESD429 /5.00	Professional Practices in Clinical Nutrition - Adult	Period VII /Autumn	It includes enteral and parenteral case application, kidney diseases case study, liver diseases case study, gastrointestinal system diseases case study, cancer case study, infectious diseases case study, diabetes case study, neurological - psychiatric diseases case study, cardiovascular diseases case study, hypertension case study, musculoskeletal system case study, obesity case study, rare adult diseases case presentations, patient file review, nutritional education skills, seminar preparation, diet planning processes.	Name- Surname: E-mail: Wire:	Departme nt of Nutrition and Dietetics
BESD4 30/5.00	Professional Practices in Mass Nutrition Systems	Period VII /Autumn	It includes the role and duties of the manager dietitian in mass feeding systems, stages	Name- Surname: E-mail:	Departme nt of Nutrition

			of mass feeding systems, problems encountered and solution suggestions, food safety in mass feeding systems.	Wire:	and Dietetics
BESD401 /1.00	Graduation Project-I	Period VII /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-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD402 /1.00	Seminar-I	Period VII /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-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
YBESD403/0.00	External Institution Internship	Period VII /Autumn	It includes the application of theoretical knowledge of nutrition and dietetics in clinical environments.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD404 /2.00	Ethics in Nutrition and Dietetics	Period VII /Autumn	This course covers ethics and related concepts, ethical dilemmas and ethical decision-making mechanisms within the framework of the profession, acting in accordance with ethical rules in the nutrition and dietetics education process and in practice areas, the responsibilities of dietitians towards society, patients and clients, colleagues and other professional groups, and the compliance of their behaviors with professional ethics.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD405 /2.00	Nutritional Supplements and Functional Foods	Period VII /Autumn	Nutritional supplements, compositions, types and health-related functions of functional foods	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics

BESD406 /2.00	Genetically Modified Organisms	Period VII /Autumn	Definition of genetically modified organisms (GMO), areas of use of GMOs, benefits of GMOs, possible harms of GMOs, necessity of GMO diagnostic methods, GMO diagnostic laboratory setup, Gene transfer methods to plants, Gene transfer methods to animals and microorganisms, DNA-based methods in GMO diagnostics, Protein-based methods in GMO diagnostics, Other methods in GMO diagnostics, International legal regulations on GMOs, Legal regulations and practices on GMOs in Turkey.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD407 /2.00	Nutrition in Disabled Individuals	Period VII /Autumn	The concept of disability and its place in society, problems experienced by disabled individuals, nutritional problems observed in disabled individuals, evaluation of nutritional status in disabled individuals, nutritional requirements of disabled individuals, menu planning for disabled individuals.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD433 /2.00	Microbiota and Nutrition	Period VII /Autumn	Learning the term microbiota and understanding its relationship with nutrition and disease, The Role of Microbiota in Immunity and Inflammation, The relationship between intestinal microbiota and human health, Relationship between microbiota and obesity, Microbiota and related diseases	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD434 /2.00	Assessment of Nutritional Status	Period VII /Autumn	This course covers the concepts, principles and methods used in determining and assessing nutritional status. Students will learn anthropometric, biochemical, clinical and psychosocial methods for assessing food consumption. Technological approaches to nutritional	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics

			research and methods for different population groups will also be examined.		
TARG-311/3.00	Healthy Living	Period VII /Autumn	This course prepares students to apply selected health strategies to protect and enhance their own and community-based health needs.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
SBFUAR G7/3.00	The Future of Genetically Modified Organisms	Period VII /Autumn	Learning about GMO applications, conducting R&D activities about GMO, Areas of use of GMOs, products used and production purposes, Genetically modified foods, The covert use of genetically modified organisms and their effects on humans, animals and the environment, Legal regulations, biosafety, ethics regarding GMOs	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics

**Period VIII
Course List**

Code/Credit	Course Name	Period Fall / Spring	Contents	Faculty Member Contact Information	Section
BESD431 /5.00	Professional Practices in Clinical Nutrition - Child	Period VIII /Spring	In addition to internship practice; premature baby case presentations, malabsorption case presentations, malnutrition case presentations, hereditary metabolism case presentations, diabetes case presentations, enteral parenteral case presentations, eating behavior disorders, childhood obesity, metabolic syndrome case presentations, infectious diseases, oncological disease case presentations, neurological disease case presentations, rare pediatric diseases case presentations,	Name-Surname : E-mail: Wire:	Department of Nutrition and Dietetics

			patient file review, nutritional education skills, seminar preparation, diet planning processes are included.		
BESD432 /5.00	Professional Practices in Community Nutrition	Period VIII /Spring	Planning and conducting fieldwork to determine the nutritional status and nutritional habits of the society in health and disease situations and to determine priorities; acquiring knowledge and skills in evaluating the information obtained, making suggestions and reporting. Preparing educational materials for different groups and subjects and providing training skills. Raising awareness and education of individuals and society on adequate and balanced nutrition and health, developing nutritional education programs/materials for special groups.	Name- Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD421 /1.00	Graduation Project-II	Period VIII /Spring	It includes data collection, data analysis, discussion and interpretation of results, report writing, and report delivery.	Name- Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD422 /1.00	Seminar-II	Period VIII /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- Surname: E-mail: Wire:	Department of Nutrition and Dietetics
YBESD4 23/2.00	Nutrition Education and Consulting Services	Period VIII /Spring	Definition and Principles of Nutrition Counseling and Nutrition Education, Recognition of Factors Affecting Clients in the Counseling Relationship, Cultural Values, Educational Materials and Preparation of These Materials, Educational Methods and Application Methods, Considerations to be Considered in the Education of Various Groups and Individuals, Considerations to be Considered in the Education of Various Groups and Individuals, Qualifications of the Trainer and the Counselor,	Name- Surname : E-mail: Wire:	Department of Nutrition and Dietetics

			Behavior Change Models, Basic Counseling Methods in the Field of Preventive Health		
BESD424 /2.00	Current Approaches in Nutrition	Period VIII /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 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.	Name- Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD435 /2.00	Sustainable Nutrition	Period VIII /Spring	Sustainable nutrition, the relationship between nutrition and health, food chains and food webs, the effects of industrial food production on health and the environment, carbon and water footprints of foods, food safety and food security concepts, health effects of malnutrition and overnutrition, food waste, food waste and its evaluation, studies on alternative foods of the future.	Name- Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD208 /2.00	Nutrition and Genetics	Period VIII /Spring	basic genetic concepts, nutrigenetics, nutritional genomics and related concepts, the effect of diet on gene expression, gene and diet interactions in the prevention	Name- Surname : E-mail: Wire:	Department of Nutrition and Dietetics

			and/or treatment of various diseases, nutritionalgenomics application areas, and the needs and responsibilities of dietitians on the subject.		
BESD426 /2.00	Cancer and Nutrition	Period VIII /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- Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD427 /2.00	Food Safety	Period VIII /Spring	The definition 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- Surname: E-mail: Wire:	Department of Nutrition and Dietetics
BESD436 /2.00	Nutrition After Bariatric Surgery	Period VIII /Spring	Definition of obesity treatment methods and bariatric surgery, application conditions of bariatric surgery, pre- and post-operative medical nutrition treatment approach in bariatric surgery, bariatric surgery diet stages, complications and nutritional interventions after bariatric surgery	Name- Surname: E-mail: Wire:	Department of Nutrition and Dietetics

Internship List

Internship Name	Credit	Contents	Faculty Member's Contact Information	Section
Professional Practices in Clinical Nutrition - Adult	5.00	In addition to the internship practice; it includes enteral and parenteral case practice, kidney diseases case study, liver diseases case study, gastrointestinal system diseases case study, cancer case study, infectious diseases case study, diabetes case study, neurological - psychiatric diseases case study, cardiovascular diseases case study, hypertension case study, musculoskeletal system case study, obesity case study, rare adult diseases case presentations, patient file review, nutrition education skills, seminar preparation, diet planning processes.	Name- Surname: E-mail: Wire:	Department of Nutrition and Dietetics
Professional Practices in Mass Nutrition Systems	5.00	It includes the role and duties of the manager dietitian in mass feeding systems, stages of mass feeding systems, problems encountered and solution suggestions, food safety in mass feeding systems.	Name- Surname: E-mail: Wire:	Department of Nutrition and Dietetics

External Institution Internship	0.00	It includes the application of theoretical knowledge of nutrition and dietetics in clinical environments.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
Professional Practices in Clinical Nutrition - Child	5.00	In addition to internship practice; premature baby case presentations, malabsorption case presentations, malnutrition case presentations, hereditary metabolism case presentations, diabetes case presentations, enteral parenteral case presentations, eating behavior disorders, childhood obesity, metabolic syndrome case presentations, infectious diseases, oncological disease case presentations, neurological disease case presentations, rare pediatric diseases case presentations, patient file review, nutritional education skills, seminar preparation, diet planning processes are included.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics
Professional Practices in Community Nutrition	5.00	Planning and conducting fieldwork to determine the nutritional status and nutritional habits of the society in health and disease situations and to determine priorities; acquiring knowledge and skills in evaluating the information obtained, making suggestions and reporting. Preparing educational materials for different groups and subjects and providing training skills. Raising awareness and education of individuals and society on adequate and balanced nutrition and health, developing nutritional education programs/materials for special groups.	Name-Surname: E-mail: Wire:	Department of Nutrition and Dietetics

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

