**T.C.**

**Munzur University Faculty of Health Sciences**

 **Nutrition And Dietetics Department Courses**

**2021/2022 Academic Year 1**

 **I. Semester**

 **List of courses**

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| **Code/Credits** | **Course**  | **Semester****Fall / Spring** | **Contents** | **Contact Details of Lecturer** | **Department** |
| AİT101/2,00 | Ataturk's Principles and History of Revolution-I | I. Semester/ Fall | Turkey parallel to the Republic's institutions of Turkish society to evaluate the level of modern nation-states, nation-state that defines the values ​​which are suigenerisözellik in the system of Turkish Revolution experience (chronological even classical and classical aftermath of the Turkish imperial history, from the late 18th century and 19th century, The 1908 Revolution, 1914‐1918, 1918‐1922 and 1923‐60 sections), handled within the framework of the state and social restructuring of the modern Turkish nation-state and the stages of the change of the Turkish political and social system as a whole, shaped by these various levels and various dimensions and implemented as political, social, economic and cultural change phenomena (transformation) analysis of internal and external political events, analysis of the thoughts and activities of all actors, this historical process of (modern establishment process of the Republic of Turkey) present contemporary Turkish society in the solution of the politics and the problems of reference and as a field of comparison To grasp the importance of thinking on the historical dynamism of Turkish social and political change in this context. | Name-Surname: Öğr. Gör. Ahmet ERDEMİRE-mail: ahmeterdemir@munzur.edu.tr Tel: | Nutrition And Dietetics Department |
| BESD100/4,00 | Human Behaviour and Communication | I. Semester/ Fall | By transferring the basic concepts of interpersonal communication, it is aimed to ensure that students acquire basic information about interpersonal communication, develop their verbal and non-verbal communication skills, and guide them to establish positive relationships in interpersonal relationships. | Name-Surname: Arş. Gör. Dr. Zeynep EROĞLUE-mail: zeroglu@munzur.edu.tr Tel: 0428 213 17 94/1817 | Nutrition And Dietetics Department |
| BESD101/3,00 | First Aid | I. Semester/ Fall | First aid interventions in heart attack, asthma attacks, epileptic seizures, emergency cases in diabetic patients, allergic reactions, shock, cardiopulmonary resuscitation (cpr), bleeding, suffocation with foreign body, poisoning, burns, hot-cold strokes, bites and stings, cuts, First aid for bone and joint injuries, spinal cord injuries, head injuries and fractures. | Name-Surname: Dr. Öğr. Üyesi Tuba PARLAK AKE-mail: tubaparlakak@munzur.edu.tr Tel: 0428 213 17 94/2440 | Nutrition And Dietetics Department |
| BESD102/3,00 | Introduction to Nutrition Dietetics | I. Semester/ Fall | The importance of carbohydrates, proteins and lipids in a healthy diet, their 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 the laboratory environment within the framework of nutrition principles. | Name-Surname: Dr. Öğr. Üyesi Özlem ERTEKİN E-mail: oertekin@munzur.edu.tr Tel: 0428 213 17 94/2452 | Nutrition And Dietetics Department |
| DİJ111/3,00 | Dijital Literacy | I. Semester/ Fall | Internet Technologies, to be able to define the basic concepts of the Internet, to explain the development process of the Internet, to compare web browsers, to explain the functions of search engines, to list e-government services, to be able to list the types of portable technologies, portable technologies, to explain the features of portable technologies and portable technologies. Defining related services and protocols, Social Networks, Technology, Society and People, Information Ethics, Technology and Lifelong Learning, Cloud Computing, Future Technologies. | Name-Surname: Arş. Gör. Dr. Emrah KARAKAVUKE-mail: ekarakavuk@munzur.edu.tr Tel: 0428 213 17 94/1817 | Nutrition And Dietetics Department |
| KİM101/4,00 | Basic Chemistry-I | I. Semester/ 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, the periodic table and some atom properties, chemical bonding, bonding theories. | Name-Surname: Doç. Dr. Ragıp ADIGÜZELE-mail: radiguzel@munzur.edu.tr Tel: 2131794/2456 | Nutrition And Dietetics Department |
| MAT153/4,00 | Basic Mathematics | I. Semester/ Fall | To be able to learn the basic concepts of mathematics. Learning about numbers, functions, equations with one unknown and solutions of linear algebraic equation systems. To have basic knowledge about determinant, vectors and logarithm. To have knowledge about root coefficient relations and solution of inequalities in quadratic equations. To have knowledge about solution of rooted, fractional equations and quadratic equations. To have knowledge about real and complex numbers, polynomials, equations with a quadratic unknown. | Name-Surname: Dr. Sibel KORUNURE-mail: skorunur@munzur.edu.tr Tel: 428 213 17 94/2153 | Nutrition And Dietetics Department |
| TRD101/2,00 | Turkish Language-I | I. Semester/ Fall | The definition and functions of the language, giving information about the birth of languages; uncovering the differences between written language and spoken language; the place of Turkish in world languages; historical dialects of Turkish language, contemporary dialects, historical periods of Turkish language, works written in these periods; the alphabets used by the Turks throughout history. | Name-Surname: Öğr. Gör. Onur YILDIRIME-mail: onuryildirim@munzur.edu.tr Tel: | Nutrition And Dietetics Department |
| YDİ101/3,00 | Foreign Language -I | I. Semester/ Fall | Basic grammar, adjective, noun, pronoun, basic tenses, clips, reading, writing, speaking, listening skills, vocabulary. | Name-Surname: Öğr. Gör. Hasan Şahin YILDIRIME-mail: hsyildirim@munzur.edu.tr Tel: 428 213 17 94/2184 | Nutrition And Dietetics Department |
| BES101/2,00 | Physical Education |  | Definition, history, basic postures, sequences, use of space, rhythmic bounces, jumps, turns, transition and connections, instrumental and toolless movements, knowledge of rules and teaching skills. | Name-Surname: E-mail: Tel: | Nutrition And Dietetics Department |
| BESD103/2,00 | Turkish Cusine | I. Semester/ Fall | Cultural and historical development of Turkish Cuisine, Turkish Cuisine to specific national and regional food and drinks, preparation-cooking methods, Processing- storage methods and tools used are regions / recognition of cuisine based on local, Turkish Cuisine applications on special days and events, in Turkey, people Examples of Ottoman, Anatolian and Turkish Cuisine through the foods and drinks consumed over time and the tools, equipment and techniques used in their preparation, cooking and storage. | Name-Surname: Arş. Gör. Dr. Zeynep EROĞLUE-mail: zeroglu@munzur.edu.tr Tel: 0428 213 17 94/1817 | Nutrition And Dietetics Department |
| BESD10 /2,00 | General Economics | I. Semester/ Fall | It aims to explain the basic macroeconomic concepts to students by emphasizing the basic principles of the microeconomics branch that analyzes the decisions and behaviors of each unit of the economy (household, firms, and state) and the determinants of national income, prices and labor. | Name-Surname: E-mail: Tel: | Nutrition And Dietetics Department |
| KPD /3,00 | Career planning | I. Semester/ Fall | The conceptual framework related to career planning, individual career development, the creation of a career strategy, the career planning model, the introduction of oneself in official interviews and interviews, the explanation of communication issues such as official correspondence rules, addressing, teaching current issues related to the business world and gaining practical competencies. | Name-Surname: E-mail: Tel: | Nutrition And Dietetics Department |
| MÜZ101/2,00 | Music | I. Semester/ Fall | In the light of Atatürk's Principles, the importance he attaches to the fine arts, the place of the art of music in our culture, the definition and introduction of activities that will allow the creation of an advanced society in universal art patterns; Teaching the art of music with musical note-solfege education. | Name-Surname: E-mail: Tel: | Nutrition And Dietetics Department |
| RES101/2,00 | Painting | I. Semester/ Fall | It is a learning material that provides the knowledge and skills of analyzing still-life, making still-life painting with gouache painting techniques, analyzing landscape, painting with gouache painting techniques. | Name-Surname: E-mail: Tel: | Nutrition And Dietetics Department |

**2021/2022 Academic Year 1**

 **II. Semester**

 **List of courses**

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| **Code/Credits** | **Course**  | **Semester****Fall / Spring** | **Contents** | **Contact Details of Lecturer** | **Department** |
| AİT102/2,00 | Ataturk's Principles and History of Revolution-Il | II. Semester/ Spring |  In parallel with the Republic of Turkey, the establishment of the Turkish community to evaluate the level of modern nation-states, nation-states which define the value system of suigeneris features that Turkish Revolution experience (chronological even classical and classical aftermath of the Turkish imperial past, late 18th Century and 19th Century , 1908 Revolution, 1914‐1918, 1918‐1922 and 1923‐60 sections), the stages of the transformation of the Turkish political and social system in a holistic manner by considering the modern Turkish nation-state within the framework of state and social restructuring, political and implemented, social, economic and cultural change phenomena (transformation) internal and external political events analysis, analysis of the thoughts and activities of all actors, this historical process (the modern process of establishment of the Republic of Turkey), today's reference in solving the contemporary Turkish society and politics of problems and as the area of ​​comparison Understanding the importance of thinking on the historical dynamism of Turkish social and political change in this context. | Name-Surname: Öğr. Gör. Ahmet ERDEMİRE-mail: ahmeterdemir@munzur.edu.tr Tel: | Nutrition And Dietetics Department |
| BESD110/4,00 | Psychology in Nutriotion Science | II. Semester/ 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, psychological basis of eating preferences, emotional hunger, appetite and overeating psychology, emotional hunger, appetite and overeating psychology, diet psychology, body perception, obesity. and weakness psychology, withdrawal behavior psychology, psychological basis of eating disorders, consumer behavior and consumption psychology. | Name-Surname: Öğr. Gör. Mehmet Osman AYHANE-mail: mosmanayhan@munzur.edu.tr Tel: 04282131794 | Nutrition And Dietetics Department |
| BESD111/3,00 | Demographic Structure and Health | II. Semester/ Spring | Introduction to demography, definitions, data sources, methods, population size, structure and composition, fertility, factors affecting fertility, mortality, migration, urbanization, maternal ‐ child health, nutrition and anthropometric indicators, relationship between population, nutrition and health. | Name-Surname: Arş. Gör. Dr. Emrah KARAKAVUKE-mail: ekarakavuk@munzur.edu.tr Tel: 0428 213 17 94/1817 | Nutrition And Dietetics Department |
| BESD112/4,00 | Medical Biology and Genetics | II. Semester/ Spring | System of Living Organisms, Biomolecules, Cell Structure and Functions, Energy Metabolism, Nature of Genetic Material, DNA Packaging and Structure of Chromosome, Genomic DNA Replication, 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 Man, Cell Cycle and Cell Division, Mutation, Nutritional Genes and Importance of Biotechnological Products. | Name-Surname: Doç. Dr. Burcu BALCI HAYTAE-mail: burcub@hacettepe.edu.trTel: +90 312 305 2541 | Nutrition And Dietetics Department |
| ENF101/2,00 | Basic Information Technologies | II. Semester/ Spring | Please check "Weekly Course Contents" for details. | Name-Surname: Dr. Öğr. Üyesi Yusuf ÇELİKE-mail: celikyusuf@munzur.edu.tr Tel: 213 17 94/2411 | Nutrition And Dietetics Department |
| KİM102/4,00 | Basic Chemistry-Il | II. Semester/ Spring | Chemical kinetics, principles of chemical equilibrium, acids and bases, acid-base balances-additional issues, introduction to organic chemistry: saturated hydrocarbons, organic reactions and functional groups, alcohols, ethers, aldehydes and ketones, carboxylic acids, esters, amines and amides. | Name-Surname: Doç. Dr. Ragıp ADIGÜZELE-mail: radiguzel@munzur.edu.tr Tel: 2131794/2456 | Nutrition And Dietetics Department |
| TRD102/2,00 | Turkish Language-Il | II. Semester/ Spring | To be able to explain the subject of written expression types 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 apply the skills of research, reading and getting information. | Name-Surname: Öğr. Gör. Onur YILDIRIME-mail: onuryildirim@munzur.edu.tr Tel: | Nutrition And Dietetics Department |
| YDİ102/3,00 | Foreign Language -Il | II. Semester/ Spring | To be able to understand correctly what is meant to be explained in a foreign language in writing or verbally, to be able to write clearly using the writing technique suitable for the purpose, to be able to express what is meant to be explained clearly. | Name-Surname: Öğr. Gör. Çağlar Mert AYDINE-mail: cmaydin@munzur.edu.tr Tel: 0 (428) 213 17 94/2074 | Nutrition And Dietetics Department |
| BESD113/2,00 | World Kitchen | II. Semester/ Spring | Recognizing the cuisines of different countries and cultures in the world with their local dishes, examining the effects of international cuisines such as China, Japan, Mexico, France, Middle East, India, Mediterranean on health. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD114/2,00 | Social Anthropology | II. Semester/ Spring | Introduction to anthropology and its main sub-disciplines, human evolution and biological diversity, the concept of culture and the evaluation of major cultural elements. | Name-Surname: Arş. Gör. Dr. Emrah KARAKAVUKE-mail: ekarakavuk@munzur.edu.tr Tel: 0428 213 17 94/1817 | Nutrition And Dietetics Department |
| BESD115/2,00 | Medicinal and Aromatic Plants | II. Semester/ Spring | Biological, ecological, genetic and systematic characteristics of Medicinal and Aromatic Plants that have economic value in the food, medicine, cosmetics and paint industry, their culture, collection and protection from nature, chemical contents and analysis methods, procurement, production and quality controls, usage areas and ethics Examination of topics. | Name-Surname: Arş. Gör. Dr. Zeynep EROĞLUE-mail: zeroglu@munzur.edu.tr Tel: 0428 213 17 94/1817 | Nutrition And Dietetics Department |
| BESD116/2,00 | Functional Foods | II. Semester/ Spring | Definition of functional foods and nutritional ingredients, classification of functional food ingredients, legal regulations on functional foods and the effects of functional foods on health. | Name-Surname: Dr. Öğr. Üyesi Özlem ERTEKİN E-mail: oertekin@munzur.edu.tr Tel: 0428 213 17 94/2452 | Nutrition And Dietetics Department |
| DAB111/2,00 | Behavioral Addictiors | II. Semester/ Spring | Basic concepts and definitions; types of addiction (substance addiction, technology addiction, etc.); causes of addiction; the risk factors in the family, peer group and social context that prepare the person for the substance addiction process; communication skills in dependent children, adolescents and adults; the role of social work in addiction; addiction related models; addiction prevention efforts; consequences of addiction; national policy and strategy methods in combating addiction; reintegration process. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| GON111/2,00 | Volunteering Studies | II. Semester/ 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 Studies and Participation in Volunteer Studies in the Field; Ethical, Moral, Religious, Traditional Values and Principles in Volunteer Studies; Participation in Voluntary Work in Public Institutions, Local Administrations and Non-Governmental Organizations (NGOs); Risk Groups and Volunteering in Society; Immigrants and Volunteering. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |

**2021/2022 Academic Year 2**

 **III. Semester**

 **List of courses**

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| **Code/Credits** | **Course**  | **Semester****Fall / Spring** | **Contents** | **Contact Details of Lecturer** | **Department** |
| BESD200/6,00 | Nutrition Principles-I | III. Semester/Fall | Course Content The importance of carbohydrates, proteins and lipids in healthy nutrition, their chemical structure, properties, classification, functions, sources, daily intake recommendations, excessive intake. Individual food consumption records and physical activity recording methods. | Name-Surname: Dr. Öğr. Üyesi Nesli ErsoyE-mail: nesli.arpaci@hacettepe.edu.trTel: +90 312 305 1096/ 114 | Nutrition And Dietetics Department |
| BESD201/6,00 | Anatomy | III. Semester/Fall | Giving general human anatomy systematically and functionally with theoretical lectures, studying by seeing through anatomy atlases | Name-Surname: Dr. Öğr. Üyesi Tuba PARLAK AKE-mail: tubaparlakak@munzur.edu.tr Tel: 0428 213 17 94/2440 | Nutrition And Dietetics Department |
| BESD202/4,00 | Nutrition Biochemistry-I | III. Semester/Fall | Carbohydrate, lipid and protein metabolism, hormone and enzyme functions, nucleic acid metabolism, metabolic regulation and integration | Name-Surname: Dr. Öğr. Üyesi Serdal SabancıE-mail: seldalsabanci@munzur.edu.tr Tel: 0428 213 17 94/2438 | Nutrition And Dietetics Department |
| BESD203/2,00 | General Microbiology | III. Semester/Fall | Basic microbiology and basic immunology | Name-Surname: Dr. Öğr. Üyesi Özlem ERTEKİN E-mail: oertekin@munzur.edu.tr Tel: 0428 213 17 94/2452 | Nutrition And Dietetics Department |
| BESD204/6,00 | Food Chemistry and Analysis-I | III. Semester/Fall | Basic information about laboratory and experimental studies; emulsion, suspension and gelatinization in solutions and colloidal systems; Evaluation of carbohydrates, proteins and fats by chemical reactions and qualitative and quantitative methods; factors affecting enzyme activity; searching for pigments and taste and odor elements and their chemical reactions | Name-Surname: Arş. Gör. Dr. Zeynep EROĞLUE-mail: zeroglu@munzur.edu.tr Tel: 0428 213 17 94/1817 | Nutrition And Dietetics Department |
| BESD205/2,00 | Pharmacology | III. Semester/Fall | Drugs that have an important place in the treatment of diseases, their use, side effects, intoxication, effects on the body, changes in the body, the use and non-use of drugs. | Name-Surname: Dr. Öğr. Üyesi Osman GülerE-mail: osmanguler@munzur.edu.tr Tel: 428 651 33 51/122 | Nutrition And Dietetics Department |
| BESD206/2,00 | Food Processing Methods | III. Semester/Fall | Causes and principles of food preservation and processing methods, thermal processes, reactions occurring during thermal processes and changes in bioactive compounds. | Name-Surname: Dr. Öğr. Üyesi Ferit AkE-mail: feritak@munzur.edu.tr Tel: 213 17 94/ 2440 | Nutrition And Dietetics Department |
| BESD207/2,00 | Health Sociology | III. Semester/Fall | The process of collecting scientific knowledge and data, basic forms and characteristics of scientific knowledge, brief introduction of the concepts of science, social science and sociology - Scientific evaluation of the organization of human relations in today's society, - Culture, individual and social interaction (processes in the life cycle, strategies, forms and results of the socialization process) - group and organization, forms of social control, and social stratification - a wider assessment of basic social institutions such as economy and business life, family and marriage, kinship, education under the influence of current trends and developments. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD208/2,00 | Nutrition and Genetics | III. Semester/Fall | It includes basic genetic concepts, nutrigenetics, nutritional genomics and related concepts, the effect of diet on gene expression, gene and diet interactions in the prevention and / or treatment of various diseases, nutritional genomics application areas, the needs and responsibilities of dieticians. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD209/2,00 | Nutrition Anthropclogy | III. Semester/Fall | Nutritional habits in historical process, factors affecting nutrition, religions and nutrition, nutrition culture of countries. | Name-Surname: Arş. Gör. Dr. Emrah KARAKAVUKE-mail: ekarakavuk@munzur.edu.tr Tel: 0428 213 17 94/1817 | Nutrition And Dietetics Department |
| BESD210/2,00 | Healty Nutrition | III. Semester/Fall | Health and nutrition definitions, macro and micronutrients, nutrition in some special conditions such as pregnancy-lactation-children-young people and sports and old age, disease-nutrition relationship, chronic diseases related to nutrition (cardiovascular diseases, obesity, type 2 diabetes, hypertension, etc.) .) the effect of nutrition. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| TBE111/2,00 | Technology Literacy and Information Ethics | III. Semester/Fall | Internet technologies, social networks, portable technologies, technology and human and society relations, cloud computing, future technologies, informatics ethics | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |

**2021/2022 Academic Year 2**

 **IV. Semester**

 **List of courses**

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| **Code/Credits** | **Course**  | **Semester****Fall / Spring** | **Contents** | **Contact Details of Lecturer** | **Department** |
| BESD220/6,00 | Nutrition Principles-Il | IV. Semester/ Spring | The importance, structure, properties, classification, functions, sources, daily intake recommendations, insufficiency, excessive intake and toxicity of vitamins and minerals in healthy nutrition. | Name-Surname: Dr. Öğr. Üyesi Nesli ErsoyE-mail: nesli.arpaci@hacettepe.edu.trTel: +90 312 305 1096/ 114 | Nutrition And Dietetics Department |
| BESD221/4,00 | Physiology | IV. Semester/ Spring | Cell and General Physiology-I (Intra / Extracellular Fluids, Homeostasis, Body's Control Systems) Cell and General Physiology-II (Cell, Cell Membrane and Transport Mechanisms) Membrane Potentials and Action Potentials (Neuron, Action Potential, Synapse) Central Nervous System (Brain, Brain Membranes, Cerebrospinal Fluid, Spinal Cord, Reflex) Peripheral Nervous System (Cranial Nerves, Spinal Nerves, Plexus Concept, Dermatome) Autonomic Nervous System (Sympathetic and Parasympathetic Nervous Systems) Pain Physiology and Sleep-I (Pain Types and Pain Pain Physiology and Sleep-II (Special Pain Forms, Sleep, EEG, Sleep Disorders) Sensory Physiology-I (Skin, Sensory Receptors, Vision, Visual Paths, Accommodation, Pupillary Reflex) Sensory Physiology-II (Hearing and Balance, Corti Organ, Vestibular System, Sense of Smell, Sense of Taste) Muscle Physiology-I (Skeletal Muscle, Motor Unit, Neuromuscular Conduction, Types of Muscle Fiber, Types of Muscle Contraction) Muscle Physiology-II (Neural Control of Movement, Reflex, Smooth Muscle, Smooth Muscle Contraction Mechanism) Blood Physiology-I (Tasks of Blood, Blood Cells, Hemoglobin, Iron Metabolism) Blood Physiology-II (Chemotaxis, Inflammation, Immunity, Blood Groups, Hemostasis and Blood Coagulation). | Name-Surname: Dr. Öğr. Üyesi Tuba PARLAK AKE-mail: tubaparlakak@munzur.edu.tr Tel: 0428 213 17 94/2440 | Nutrition And Dietetics Department |
| BESD222/4,00 | Nutrition Biochemistry-Il | IV. Semester/ Spring | Functions of enzymes, utilization in diagnosis and treatment, hormones, hunger-satiety metabolism, vitamins (fat soluble), free radicals-antioxidants, minerals, water and electrolytes. | Name-Surname: Dr. Öğr. Üyesi Serdal SabancıE-mail: seldalsabanci@munzur.edu.tr Tel: 0428 213 17 94/2438 | Nutrition And Dietetics Department |
| BESD223/4,00 | Food Microbiology | IV. Semester/ Spring | Bacteria and other microorganisms, microorganism flora, disinfection, sterilization, microbial spoilage in foods (meat, poultry and seafood spoilage, milk and dairy products spoilage, vegetables and fruits spoilage, nuts and grains spoilage), the 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, food and waterborne parasites, HACCP, contamination sources of food, factors affecting the reproduction of microorganisms in food (internal factors, external factors), food preservation methods (prevention of contamination, removal of contaminants from foods, prevention of microbial growth, killing of microorganisms in foods), inhibition of microorganisms in food and inaccurate Methods used for tivitation, advanced techniques in food microbiology. | Name-Surname: Dr. Öğr. Üyesi Özlem ERTEKİN E-mail: oertekin@munzur.edu.tr Tel: 0428 213 17 94/2452 | Nutrition And Dietetics Department |
| BESD224/6,00 | Food Chemistry and Analysis-Il | IV. Semester/ Spring | Subjective and objective methods used in the assessment of food quality and food quality, Milk and dairy products, meat and products, eggs, vegetables and fruits, cereals, tea, coffee, etc. composition, functional and structural properties of food and beverages, bioactive nutritional components and functional nutrients, genetically modified foods. In the application part, panel application for subjective and objective methods used in the evaluation of food quality, the effect of heat, acid and enzyme applications on milk, cheese making, evaluation of the factors affecting the formation of gels and fomes from meat proteins, evaluation of the factors affecting the formation of gels and fomes from egg proteins, Discussion of current publications on gluten formation and evaluation of influencing factors in cereals, functional foods, pre‐, pro‐, synbiotics, tea, coffee, cocoa, sulfur compounds and genetically modified foods. | Name-Surname: Arş. Gör. Dr. Zeynep EROĞLUE-mail: zeroglu@munzur.edu.tr Tel: 0428 213 17 94/1817 | Nutrition And Dietetics Department |
| BESD225/2,00 | Exercise and Nutrition | IV. Semester/ Spring | The importance of regular exercise, which is the basis of healthy life, physical fitness and nutrition, practices to increase physical activity in children and adults, the relationship between exercise health and nutrition for adults, the relationship of exercise with diseases, exercises in complementary and alternative medicine practices, exercise recommendations for improving health | Name-Surname: Arş. Gör. Dr. Emrah KARAKAVUKE-mail: ekarakavuk@munzur.edu.tr Tel: 0428 213 17 94/1817 | Nutrition And Dietetics Department |
| BESD226/2,00 | Sports Nutrition | IV. Semester/ Spring | Interaction of exercise, nutrition and health, energy, micronutrients and macronutrient requirements of athletes, nutritional characteristics before and after training / competition, importance of fluid consumption, ergogenic assistance, body composition and weight control, nutritional characteristics in exercise in different conditions |  | Nutrition And Dietetics Department |
| BESD227/2,00 | Hygiene and Sanitation | IV. Semester/ Spring | Personnel hygiene, kitchen hygiene, food hygiene, food poisoning and active microorganisms, sanitation and its principles, automation devices used in sanitation. | Name-Surname: Dr. Öğr. Üyesi Ferit AkE-mail: feritak@munzur.edu.tr Tel: 213 17 94/ 2440 | Nutrition And Dietetics Department |
| BESD228/2,00 | Stress Information and Ways to Cope | IV. Semester/ 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 dealing with stress. |  | Nutrition And Dietetics Department |
| BESD229/2,00 | General Business | IV. Semester/ Spring | Basic concepts of the business, its objectives and relations with the environment, business types, business establishment studies, the choice of the establishment location and the capacity of the business. Basic information about personnel management. |  | Nutrition And Dietetics Department |
| BESD230/2,00 | Food Allergies | IV. Semester/ Spring | Definition of food allergy and sensitivities, 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 its relationship with other diseases, allergen foods and legal regulations in the food industry. | Name-Surname: Dr. Öğr. Üyesi Serdal SabancıE-mail: seldalsabanci@munzur.edu.tr Tel: 0428 213 17 94/2438 | Nutrition And Dietetics Department |
| İHD111/2,00 | Human Rights Lesson | IV. Semester/ Spring | In this course, information will be given about the Historical Development of Human Rights, the European Convention on Human Rights and International Fundamental Documents on the Protection of Human Rights, the European Court of Human Rights and its Case Laws, Fundamental Rights and Freedoms, and Generational Rights. |  | Nutrition And Dietetics Department |

**2021/2022 Academic Year 3**

 **V. Semester**

 **List of courses**

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| **Code/Credits** | **Course**  | **Semester****Fall / Spring** | **Contents** | **Contact Details of Lecturer** | **Department** |
| BESD300/4,00 | Mother-Child Nutrition | V. Semester/Fall | Definition of nutrition, its importance, nutritional elements, nutrients, enrichment in terms of nutritional values of foods, nutrition of pregnant and lactating women, damages of malnutrition, nutritional problems in children, suitable foods for 0-6 years old children, creating menu for preschool period, health in preparation of foods and cleaning rules. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD301/4,00 | Assessment of Nutritional Status in Society | V. Semester/Fall | Community nutrition and nutrition epidemiology, Methods of determining nutritional status, Nutritional anthropometry, Clinical signs, Biomarkers: Biochemical and hematological methods, Health statistics; age-specific mortality and morbidity rates, Food consumption studies, Ecological factors | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD302/4,00 | Food Service Systems I | V. Semester/Fall | Presentation of economical, healthy, hygienic and quality food and nutrition services in out-of-home nutrition | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD303/4,00 | Food Control and Legislation | V. Semester/Fall | Food technology and basic concepts related to legislation, regulations related to food in Turkey, food security distorting factors include legislation on health related issues and effects. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD304/3,00 | Diet Therapy In Diseases I | V. Semester/Fall | In order to plan nutritional treatments specific to diseases, obesity, eating behavior disorders, cardiovascular diseases, hypertension, metabolic syndrome, enteral and parenteral nutrition therapies, identification of gastrointestinal system diseases and nutrition therapy in these diseases are taught. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD305/3,00 | Food Additives | V. Semester/Fall | General characteristics and classification of food additives, use of space and food purposes and methods in industry, food additives with the relevant toxicological evaluations and effects on health, Turkey and regulations relating to food additives in the world. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD306/2,00 | Health Policies and Nutrition | V. Semester/Fall | 1. Week: Concepts of Health Legislation 2. Week: Right to Life and Health 3. Week: Rights and Responsibilities of Healthcare Professionals 4. Week: Ethics. Week 5: Health Policies and Basic Elements Affecting Health Policies Week 6: Health Policy Creation Process -Health Ministries Relevant Institutions-International Area-International Organizations 7. Week: World Health Organization Health Policies Week 8: Midterm Exam 9th Week : Evaluation of Health Policies Week 10: Refik Saydam Period Health Policies Week 11: Behçet Uz Period Health Policies Week 12: Basic Features of Health Policies Week 13: Health Transformation Week 14: Family Medicine | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD307/2,00 | Professional Foreign Language I | V. Semester/Fall | This course; Basic theories of translation, Simple sentence translations, Elements of sentences (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 an academic writing structure, Creating an academic writing structure, Academic writing sample; Includes topics. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD309 /2,00 | Nutritional Ecology | V. Semester/Fall | Changes in eating habits due to environmental and socio-economic factors, cuisines and eating habits of different countries. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD310/2,00 | Food-Drug Interactions | V. Semester/Fall | General characteristics and classification of food additives, use of space and food purposes and methods in industry, food additives with the relevant toxicological evaluations and effects on health, Turkey and regulations relating to food additives in the world. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD311/2,00 | Academic Translation I | V. Semester/Fall | This course; Basic theories of translation, Simple sentence translations, Elements of sentences (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 an academic writing structure, Creating an academic writing structure, Academic writing sample; Includes topics. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| İSG111/2,00 | Occupational Health and Safety | V. Semester/Fall | Historical development of occupational health and safety, occupational accident and occupational diseases and cost, the concept of occupational safety, the importance of occupational safety studies in terms of labor productivity, basic elements in occupational safety, sources of hazards, occupational health concept, psychosocial risk factors, national and international occupational health and safety-related organizations, ILO directives, events that impair security: fire, earthquake and flood. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |

**2021/2022 Academic Year 3**

 **VI. Semester**

 **List of courses**

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| **Code/Credits** | **Course**  | **Semester****Fall / Spring** | **Contents** | **Contact Details of Lecturer** | **Department** |
| BESD320/6,00 | Nutrition in Child Diseases | VI. Semester/ Spring |  Case follow-up in the clinic, acute gastroenteritis, malnutrition, lactose intolerance ‐ other carbohydrate malabsorption, celiac disease and other protein malabsorption, 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: Tel: | Nutrition And Dietetics Department |
| BESD321/4,00 | Community Nutrition Problems and Epidemiolo | VI. Semester/ Spring | Nutritional problems and epidemiology of nutritional problems in Turkey and in the world, Problems of protein-energy malnutrition, obesity, diet-related chronic diseases, iron deficiency anemia, iodine deficiency disorders, dental caries, zinc deficiency, rickets, osteomalacia, osteoporosis, vitamin deficiencies, folic acid deficiency etc) and their epidemiology, Elderly nutrition, Management of nutrition in disasters, Food supplements and food fortification, Nutritional genomics in public health, National food and nutrition policies. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD322/4,00 | Food Service Systems Il | VI. Semester/ Spring | Commercial enterprises in mass nutrition systems and organization / kitchen staff in these enterprises, kitchen / restaurant plan in commercial enterprises, wide-ranging preparation and cooking methods, service methods, hygiene / HACCP, ISO 22000, cost control. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD323/3,00 | Diet Therapy In Diseases I | VI. Semester/ Spring | Infectious Diseases, AIDS, Cancer and Nutrition , Renal Diseases and Nutrition, Liver diseases and Nutrition, gallbladder and pancreas diseases and Nutrition, Burn, Pre and Post Operative Term, metabolic stress and Nutrition, Diagnostic Test Diets, Food and Drug Interactions, infections and Nutrition, AIDS and Nutrition, Allergy and nutrition, Neurological and Psychiatric Disorders, Musculoskeletal System Diseases , Gout and Nutrition, Pulmonary diseases and Nutrition. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD324/4,00 | Bioistatistics | VI. Semester/ Spring | Basic statistical concepts, descriptive statistics, theoretical distributions, sample distributions, sampling methods, appropriate sample size, hypothesis tests, correlation and regression methods are the content of the course. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD325/3,00 | Menu Planning For Special Groups | VI. Semester/ Spring | Importance and benefits of menu planning, factors to be considered in menu planning, menu model development stages and principles, menu planning for nurseries, menu planning for workers, menu planning for nursing homes, menu planning for vegetarians and individuals who take care of various features in their diet, for athletes menu planning, diet menus planning and menu evaluation for each special group. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD326/2,00 | Professional Foreign Language Il | VI. Semester/ Spring | Based on the nutritional and dietetics course contents, terminological information for their branches, solving problems with case and / or subject presentations to be visually supported, developing the skills of using and assimilating the language in line with the translation from Turkish to English and from English to Turkish, in professional life Considering the basic elements they may encounter in the business or academic environment; The main content of this course will be CV software, presentation skills and gaining the ability to express themselves in a foreign language. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD327/2,00 | Research Methodolcgy in Health Sciences | VI. Semester/ Spring | Scientific approach in Health Sciences, scientific research methods and features, planning, implementation and reporting of a research | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD328/2,00 | Nutrition in Old Age | VI. Semester/ Spring | Factors affecting food consumption in old age, the importance of nutrition, nutrient and nutrient requirements, evaluation of nutritional status, nutritional deficiency diseases in the elderly, evaluation of nutritional status and healthy nutrition recommendations for the protection, improvement and development of elderly health | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD329/2,00 | Nutrition in Emergency and Disaster Situations | VI. Semester/ Spring | Provides food security in pre-disaster, disaster and post-disaster nutritional status management, Ensures food security in the event of disaster and in the management of post-disaster nutritional situation, Identifies nutritional status and defines problems in case of disaster | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD330/2,00 | Food Toxicology | VI. Semester/ Spring | Natural compounds in foods that can create a toxic chemical pollutants and their effects on human health, the legal arrangements regarding the toxicology and food in the world and Turkey. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD331/2,00 | Academic Translaticn Il | VI. Semester/ Spring | This course; Professional sentence translations, Professional sentence translations, Professional sentence translations, Professional sentence translations, Literature reading and evaluation, Literature reading and evaluation, Academic writing theories, Creating an academic writing structure, Creating an academic writing structure, Academic writing sample; Includes topics. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |

 **2021/2022 Academic Year 4**

 **VII. Semester**

 **List of courses**

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| **Code/Credits** | **Course**  | **Semester****Fall / Spring** | **Contents** | **Contact Details of Lecturer** | **Department** |
| BESD400/9,00 | Institutional and Hospital Nutrition Internship I | VII. Semester/Fall | Preparation for dietitian profession with dieticians working in pediatric and adult clinics and polyclinics under the consultancy of academicians. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD401/6,00 | Graduation Project I | VII. Semester/Fall | Planning and conducting individual researches on current issues related to food, nutrition and dietetics. It includes the planning of the thesis on the subject chosen by the student under the supervision of the advisor, the literature research, the purpose and hypothesis, the material and method, the results, the discussion and the reporting of the references | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD402/2,00 | Seminar I | VII. Semester/Fall | Examining and presenting the current issues related to food, nutrition and dietetics by scanning the literature on a selected subject with the lecturer in charge of the seminar | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD403/5,00 | Summer internship | VII. Semester/Fall | Determining the nutritional status and eating habits of the society, raising awareness and training of the individual and society about adequate and balanced nutrition and health, developing nutrition education programs / materials for special groups. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD404/4,00 | Ethics in Nutrition and Dietetics | VII. Semester/Fall | The concept of ethics and current theories; the importance of ethical behavior in nutrition and dietetics education and practice; It covers the responsibilities of dietitians towards society, patients and clients, colleagues and other professional groups and behaviors deemed to be ethical. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD405/2,00 | Nutritional Support Products and Functional Foods | VII. Semester/Fall | Definition of functional nutrients and nutritional components, classification of functional nutrients, legal regulations related to functional foods and functional foods in the market. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD406/2,00 | Genetically Modified Organisms | VII. Semester/Fall | Gene, gene nutrient, interaction of genes with diseases, genetic variation, gene, nutrition and gene expression, nutrigenomic activity and safety assessment of nutrients, gene and environment. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD407/2,00 | Nutrition in Disabled Individuals | VII. Semester/Fall | Teaching general deficiency, disability, physical and mental disability status and symptoms, giving information on childhood-adolescent-adult disability health and nutrition, and evaluation of nutritional disorders, nutritional status, solutions to nutritional problems in these individuals. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD408/2,00 | Enteral and Parenteral Nutrition | VII. Semester/Fall | Determining the nutritional status of patients, learning enteral and parenteral nutrition methods, requirements, products, discussion of different applications and approaches in enteral and parenteral nutrition treatment methods, enteral and parenteral nutrition applications in diseases | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |

**2021/2022 Academic Year 4**

 **VIII. Semester**

 **List of courses**

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| **Code/Credits** | **Course**  | **Semester****Fall / Spring** | **Contents** | **Contact Details of Lecturer** | **Department** |
| BESD420/9,00 | Institutional and Hospital Nutrition Internship Il | VIII. Semester/Spring |  Preparation of practical skills and experience for institutional and clinical applications under the supervision of dietitians and faculty members. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD421/6,00 | Graduation Project Il | VIII. Semester/ Spring | Planning and conducting individual researches on current issues related to food, nutrition and dietetics. It includes the planning of the thesis on the subject chosen by the student under the supervision of the advisor, the literature research, the purpose and hypothesis, the material and method, the results, the discussion and the reporting of the references. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD422/2,00 | Seminar Il | VIII. Semester/ Spring | Searching, discussion and presentation of data about special subject in food, nutrition and dietetics area under a supervision of a teaching staff. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD423/5,00 | Nutrition Counselling | VIII. Semester/ Spring | Definition and components of counseling services, types of consultancy services, individual counseling, social counseling, corporate counseling, online and group work consultancy, consultancy in the food industry, communication in consultancy services, counseling for children in medical nutrition treatment, dietitian role in home care services, counseling for adults in medical nutrition treatment . | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD424/4,00 | Current Approaches in Nutrition | VIII. Semester/Spring | Endocrine disruptors that are important and interesting for research and education in nutrition, new courses in nutrition and dietetics departments at universities, nutrition and dietetics; pesticides and their effects on health, development of sense of taste in infancy, nutrition in organ transplantation, home healthcare, prevention of noncommunicable diseases and nutrition-oriented approach, metabolic syndrome in childhood, maternal obesity, gestational diabetes, birth weight relationship, nutritional support in intensive care patients The importance of nutrition in recovery, high protein diets in body weight management, the relationship between sleep and obesity, choice of food amount and portion perception will be examined. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD425/2,00 | Complementary and Altemative Therapy | VIII. Semester/Spring | What are complementary and alternative therapies, how should their use and ethics be, alternative medical systems, biological based practices, mind-body interventions, energy treatments, manipulative and body based practices. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD426/2,00 | Cancer and Nutrition | VIII. Semester/Spring | Cancer, cancer formation, clinic, treatment, nutritional practices in cancer patients, effects of nutrients, nutrients and nutritional components on cancer formation and process, nutritional supplements used in cancer patients, food carcinogens. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD427/2,00 | Food Safety | VIII. Semester/Spring | Definition of food safety, hygiene and sanitation, reasons of the factors that may be harmful in foods, their damage and ways of protection, food safety, hygiene and sanitation in food service, food poisoning and its control, the food safety practices in Turkey and the world. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| BESD428/2,00 | Nutrition Therapy For Congenital Metabolic Diseases | VIII. Semester/Spring | Classification of hereditary metabolic diseases, diagnostic methods, incidence, complications, interpretation of clinical and laboratory findings, Medical treatment methods of inherited metabolic diseases, Nutritional treatment methods of inherited metabolic diseases and different applications and approaches in feeding treatment methods. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |

**2021/2022 Academic Year**

**List of Traineeship Vacancy**

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| **Number of the Vacany** | **Credit (Number if its offered)** | **Contents** | **Contact Details of the Mentor** | **Department** **Academic or** **Administrative department** |
| Institutional and Hospital Nutrition Internship I | 9,00 | Preparation for dietitian profession with dieticians working in pediatric and adult clinics and polyclinics under the consultancy of academicians. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| Summer internship | 5,00 | Determining the nutritional status and eating habits of the society, raising awareness and training of the individual and society about adequate and balanced nutrition and health, developing nutrition education programs / materials for special groups. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |
| Institutional and Hospital Nutrition Internship Il | 9,00 | Preparation of practical skills and experience for institutional and clinical applications under the supervision of dietitians and faculty members. | Name-Surname:E-mail: Tel: | Nutrition And Dietetics Department |

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