ANT 106 Introduction to Anthropology (3.0.3) ECTS 3

The scope, subject, matter and methodology of anthropology, The concept and theories of culture, Biological and cultural evolution, Economics and political systems, Culture, personality and gender, Kinship, marriage and family, Religion and language, Identity, ethnicity and “race”, Applied anthropology, Contemporary anthropology.

BEB 650 Basic Information And Communication Technologies (0.2.1) ECTS 2

Concepts of information and communication technology (ict), using the computer and managing files, word processing, spreadsheets, using database, presentation, web browsing and communication.

BES 103 Fundamentals of Nutritional Sciences I (1.0.1) ECTS 3

This course outlines the basic indication of commonly used term and phrases that are related with nutritional sciences through recent academic studies in English.

BES 104 Fundamentals of Nutritional Sciences II (1.0.1) ECTS 3

This course outlines the basic indication of commonly used term and phrases that are related with nutritional sciences through recent academic studies in English.

BES 105 Orientation for the Profession (1.0.1) ECTS 1

Information about the Department and the Subdivisions, Professional ethics and deontology, Introduction to the courses, Regulations and students responsibilities, Professional standards and practices, Professional history and International Associations, Introduction to Professional literatures.

BES 107 Nutrition Anthropology (1.0.1) ECTS 3

Anthropological factors that affect nutrition, origin and basic characteristics of human nutrition, evolution of nutritional habits in history.

BES 108 Demographic Structure and Health (2.0.2) ECTS 2
Introduction to demography, definitions, Data sources, methods, Population size, structure, composition, Fertility, factors affecting fertility, Mortality, Migration Urbanization, Maternal and child health, Nutrition and anthropometric indicators.

BES 185 Principles of Nutrition-I (2.0.2) ECTS 3

The importance of carbohydrates, lipids and proteins on nutrition, the structures, definitions, classifications, functions, sources, recommended dietary allowances, and excessive intakes of these nutrients.

BES 186 Principles of Nutrition Practice-I (0.3.1) ECTS 3

To teach foods’ nutrient contents, preparation and cooking methods of foods and the applications of some basic and conventional recipes in the laboratory, according to the nutritional principles.

BES 187 Principles of Nutrition-II (2.0.2) ECTS 3

The importance of nutrition, structures, definitions, classifications, functions, sources, recommended dietary allowances, excessive intakes and toxicity of vitamins and minerals.

BES 188 Principles of Nutrition Practice-II (0.3.1) ECTS 3

To teach vitamin and mineral contents of foods, preparations and cooking methods and the applications of some basic and conventional recipes in the laboratory, according to the nutritional principles.

BES 115 Historical Development and Culture of Turkish Cuisine (1.0.1) ECTS 3

Historical and cultural development of national and regional/local Turkish cuisine, foods and beverages, food processing, preparation, cooking and storage methods, cuisine operations on specific days and events.

BES 117 Global Food and Water Resources (1.0.1) ECTS 3

Hunger and the global food and water resources, Definition of sustainable food and water resources, ecological systems and biodiversity, Soil pollution, farm, Safe farming practices and agricultural food resources, Genetically modified foods, Water pollution, safe drinkable water resources, safe farming water, Water pollution, fishery, Air pollution and safe food and water resources, Livestock and safe food and water resources, Climate changes and effects on food and water resources, Ensuring
sustainable food and water resources, plans and policies developed about sustainable food and water resources in our country and world.

BES 120 Healthy Food Choice (1.0.1) ECTS 3

Importance of healthy food choices in adequate and balanced nutrition, biological determinants such as hunger, appetite, and taste, appetite mechanism, regulation and food choice, taste preferences and food choice (sweet, salty, sour, bitter tastes), influence of genetic taste markers on food choice, economic determinants such as cost, income, availability, physical determinants such as access, education, skills (e.g. cooking) and time, social determinants such as culture, family, peers and meal patterns, psychological determinants such as mood, stress and guilt, food neophobia and learning to choice new foods, barriers to dietary and lifestyle change and models for changing food behaviour, factors affecting purchasing behavior of consumers, food labels and nutrient profiles, food choices in childhood, food choice and taste preferences in obesity, food choices and eating disorders.

EKO 115 General Economics (3.0.3) ECTS 4

Discussion of the microeconomic and macroeconomic subjects by means of the references.

İLT 100 Communication (3.0.3) ECTS 3


ING 127 Basic English I (2.2.3) ECTS 3

This course covers teaching of English grammar and English language skills – reading, writing, listening and speaking at a basic level.

ING 128 Basic English II (2.2.3) ECTS 3

This course covers teaching of English grammar and English language skills – reading, writing, listening and speaking at a basic level.

KİM 133 Basic Chemistry I (3.0.3) ECTS 3

Matter, its properties and measurements, atoms and atomic theory, chemical compounds, chemical reactions, introduction to reactions in aqueous solutions, gases, electrons in atoms, the periodic table and some atomic properties, chemical bonding and bonding theories.
KİM 134 Basic Chemistry II (3.0.3) ECTS 3

Chemical kinetics, principles of chemical equilibrium, acids and bases, additional aspects of acid-base equilibria, the saturated hydrocarbons, organic reactions and functional groups, alcohols, ethers, aldehydes and ketones, carboxylic acids, esters, amines, and amides.

KİM 137 Basic Chemistry Lab I (0.3.1) ECTS 2

Laboratory rules, applications and methods of experimental study, determination of specific heat of a metal, determination of molecular weight of a volatile liquid, preparation of the solutions, pH, titration of a strong acid with a strong base, determination of salt of cheese, determination of vitamin C in the orange juice, determination of lactic acid in the milk.

KİM 138 Basic Chemistry Lab II (0.3.1) ECTS 2

Laboratory rules, applications and methods of experimental study, effect of concentration on reaction rates, effect of temperature on reaction rates, chemical equilibrium, preparation of buffer solutions, preparation of soap, analysis of organic functional groups, oxidation of alcohols, preparation of cream, preparation of acetylsalicylic acid (aspirin).

MAT 117 Basic Mathematics (3.0.3) ECTS 3

Sets; relations; functions; powers and root quantities; logarithm; permutation; combination and Binom Theory; matrices; determinants; linear equation systems.

MEB 102 Molecular Biology and Genetics (3.0.3) ECTS 3

Living organisms, biomolecules, cell structure and function, energy metabolism, the nature of the 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, genetics in malnutrition and generation of biotechnological products.

PSİ 108 Basic Psychology (2.0.2) ECTS 4

Historical background of psychology, description of psychology and sub-areas, research methods in psychology, main concepts of psychology of learning, classical and operant conditioning, main concepts of cognitive psychology, main theories of developmental psychology, main concepts of clinical psychology, main concepts of social psychology.

SOS 103 Sociology (2.0.2) ECTS 4
History of sociological thought, the fundamentals of sociological perspective, the development of sociology as an academic discipline, the founding figures of sociological theory, theories of social inequality, sociology of health, body and food will be discussed.

TKD 103 Turkish Language I (2.0.2) ECTS 2

Knowledge of sentences, disorders of expression, written and oral expression.

TKD 104 Turkish Language II (2.0.2) ECTS 2

Knowledge of sentences, disorders of expression, written and oral expression.

AİT 203 History of Turkish Revolution and Atatürk’s Principles (2.0.2) ECTS 2

Parallel to the establishment of the Republic of Turkey, the assessment of the Turkish society as within the level of civilized nation-states, the experience of Turkish revolution with its sui-generis character in definition of the nation-state in a chronological line beginning from the Ottoman Turkish Imperial state: The Classical and post classical ages, late 18th and 19th centuries, the Second Constitutional Era, The First World War, The Turkish National Struggle of 1918-1922 and the interval of 1923-60; the assessment of the modern Turkish nation-state by the restructuring of the state & the nation and the stages of the change and transformation in Turkish political and social system, the analysis of the political, social, economic and cultural transformation with respect to the internal and external political developments and their actors, the evaluation of the historical stages of the establishment of the modern Turkish state as a reference of solution and comparison for current debates in Turkish society and politics. The understanding of historical dynamism of change in Turkish politics and society.

AİT 204 History of Turkish Revolution and Atatürk’s Principles (2.0.2) ECTS 2

Parallel to the establishment of the Republic of Turkey, the assessment of the Turkish society as within the level of civilized nation-states, the experience of Turkish revolution with its sui-generis character in definition of the nation-state in a chronological line beginning from the Ottoman Turkish Imperial state: The Classical and post classical ages, late 18th and 19th centuries, the Second Constitutional Era, The First World War, The Turkish National Struggle of 1918-1922 and the interval of 1923-60; the assessment of the modern Turkish nation-state by the restructuring of the state & the nation and the stages of the change and transformation in Turkish political and social system, the analysis of the political, social, economic and cultural transformation with respect to the internal and external political developments and their actors, the evaluation of the historical stages of the establishment of the modern Turkish state as a reference of solution and comparison for current debates in Turkish society and politics. The understanding of historical dynamism of change in Turkish politics and society.
ANA 211 Anatomy I (2.0.2) ECTS 2
Theoretical lectures covering general human anatomy on a systematic and functional basis, study the lectures using anatomy atlases.

ANA 212 Anatomy II (2.0.2) ECTS 2
Theoretical lectures covering general human anatomy on a systematic and functional basis, study the lectures using anatomy atlases.

BES 200 Health Promotion (1.0.1) ECTS 3
Health promotion and basic principles of health promotion, factors that affect health, the importance of nutrition and the role of dietitian in health promotion, researches on health promotion, national health promotion policies.

BES 201 Introduction to Foods I (1.0.1) ECTS 3
Definition of some terms and importance of the foods, basic food groups, and their nutritional values

BES 202 Introduction to Foods II (1.0.1) ECTS 3
Definition of some terms and importance of the foods, basic food groups, and their nutritional values.

BES 203 Nutrition in Workers (1.0.1) ECTS 3
Work health and work security, energy and nutrient needs in accordance with job groups, application of nutrition principles at work and out of work, principles of menu preparation in accordance with job groups.

BES 204 Elderly Nutrition (1.0.1) ECTS 3
Factors which effects food intake in elderly, importance of healthy nutrition in elderly, nutritional needs and dietary concerns of the elderly, nutritional assessments of elderly, nutritional deficiency disorders in elderly and nutritional recommendations in elderly for health protection, improvement, development.

BES 205 Developing Standard Recipes (1.2.2) ECTS 4
Standard recipes and their importance, standard recipes developing stages, standard grammage, sensory evaluation.

**BES 206 Food Toxicology (1.0.1) ECTS 3**

Natural compounds and chemical pollutants that may occur toxic impact on human health, legal arrangements related to food toxicology in Turkey and the world.

**BES 207 Basic Approaches to Dietary Assessment (1.0.1) ECTS 3**

The significance of dietary records, different food record methods and their advantages and limitations, new technologies used in dietary recalls, dietary assessment methods for different age groups, calculation of energy and nutrient intakes by using food consumption data.

**BES 208 Food-Nutrient Interactions (1.0.1) ECTS 3**

Dietary factors, effecting bioavailability of nutrients, requirements, functions, and interactions within each other, and their causes and results in human being.

**BES 210 Food Processing Methods (1.0.1) ECTS 3**

It examines the general principles of the food processing methods and details of which are specific for the food groups; and it discusses the possible health effects of the applied method with the changes that occurs on food during the processing.

**BES 216 Exercise and Nutrition (1.0.1) ECTS 3**

The importance of exercise as being the base of healthy life, physical fitness and nutrition, the applications for increasing the level of physical activity of children and adults, the relationship between exercise and nutrition in adults, the relationship between exercise and diseases, the exercises in the area of complementary medicine, the importance of exercise in health promotion.

**BES 217 Sports Nutrition (1.0.1) ECTS 3**

Interaction between exercise, health and nutrition, energy and macro-nutrient requirements of athletes, micro-nutrient requirements of athletes, nutrition characteristics of before, during, after competition and training, importance of liquid consumption, ergogenic aids, body composition and weight management, special condition (women, child, vegetarian) nutrition.
**BES 220 Mother and Child Nutrition (2.1.2) ECTS 2**

The Importance of maternal and childhood nutrition in Turkey and in the world, Physiological and metabolic changes, metabolic adaptation, nutrient (macro and micronutrient) needs in pregnancy and lactation, Nutrition and mental development, Normal infant nutrition, breastfeeding, complementary nutrition and infant formulas, Preschool and school age child nutrition, Adolescent nutrition, nutrition related disorders (obesity, malnutrition, anemia, food allergy etc.), Childhood and Adolescent Obesity, Eating Disorders and Dietary Management.

**BES 221 Nutritional Biochemistry I (3.0.3) ECTS 4**

Carbohydrates, lipids and protein metabolism, hormones and enzymes functions, nucleic acids metabolism.

**BES 222 Nutritional Biochemistry II (3.0.3) ECTS 4**

Lipid and water soluble vitamins, vitamin like substances, minerals, water and electrolytes, metabolism in starvation and fed state.

**BES 250 Food Chemistry and Analysis I (2.0.2) ECTS 3**

Solutions and colloidal systems, Structures, classifications and properties of carbohydrates, proteins and lipids with related quantitative and qualitative analysis, structures and classifications of enzymes; their occurrence in foods and usage in food industry. Factors affecting enzymatic reactions, Functions and specifications of pigments, aroma and flavor compounds.

**BES 251 Nutritional Chemistry and Analysis Applications I (0.3.1) ECTS 3**

Solutions and colloidal systems, Structures, classifications and properties of carbohydrates, proteins and lipids with related quantitative and qualitative analysis, structures and classifications of enzymes; their occurrence in foods and usage in food industry. Factors affecting enzymatic reactions, Functions and specifications of pigments, aroma and flavor compounds implementation in the laboratory.

**BES 252 Food Chemistry and Analysis II (2.0.2) ECTS 3**

Food quality and evaluation of food quality using objective and subjective methods, functional and structural properties of food components in dairy products, meat and meat products, eggs, cereals, fruits and vegetables, tea, coffee and cacao, bioactive food components and functional foods, genetically modified foods.
**BES 251 Nutritional Chemistry and Analysis Applications II (0.3.1) ECTS 3**

Food quality and evaluation of food quality using objective and subjective methods, functional and structural properties of food components in dairy products, meat and meat products, eggs, cereals, fruits and vegetables, tea, coffee and cacao, bioactive food components and functional foods, genetically modified foods and related applications.

**BES 248 Nutritional Ecology (1.0.1) ECTS 3**

The effect of environmental and socio-economic factors on nutrition, the culinary cultures of various countries.

**BİS 201 Computer Science (3.0.3) ECTS 3**

Main issues about Windows operating system: initiating the programs, simultaneous use of programs, transition among frames, creating, dragging and deleting folders and adjusting settings by using the control panel. Writing and editing texts by using Word processing software, inserting graphics, pictures, tables and etc. into texts and editing them. Entering data by using electronic tabulation software (Excel), adjusting cell formats according to type of data (such as text, date numerical and etc.) making calculation on data and drawing graphics. Creating presentations by using presentation programs (Powerpoint), editing some basic characteristics (font, background and etc.) of presentations and inserting animation to presentations. Exploring the internet for finding information about the interested topic by using search engines.

**BİS 202 Computer Science (3.0.3) ECTS 3**

Main issues about Windows operating system: initiating the programs, simultaneous use of programs, transition among frames, creating, dragging and deleting folders and adjusting settings by using the control panel. Writing and editing texts by using Word processing software, inserting graphics, pictures, tables and etc. into texts and editing them. Entering data by using electronic tabulation software (Excel), adjusting cell formats according to type of data (such as text, date numerical and etc.) making calculation on data and drawing graphics. Creating presentations by using presentation programs (Powerpoint), editing some basic characteristics (font, background and etc.) of presentations and inserting animation to presentations. Exploring the internet for finding information about the interested topic by using search engines.

**FZY 211 Physiology I (2.0.2) ECTS 2**

To give an overview of cell, tissue, organ and system physiology.
FZY 212 Physiology II (2.0.2) ECTS 2
To give an overview of cell, tissue, organ and system physiology.

ING 237 Basic English III (3.0.3) ECTS 3
This course covers teaching of English grammar and English language skills - reading, writing, listening and speaking at a preintermediate level.

ING 238 Basic English IV (3.0.3) ECTS 3
This course covers teaching of English grammar and English language skills - reading, writing, listening and speaking at a preintermediate level.

MİK 203 General microbiology (2.2.3) ECTS 5
Basic microbiology and basic immunology.

MİK 222 Food microbiology (2.2.3) ECTS 4
Food microbiology.

BES 301 Dietetics I (1.0.1) ECTS 3
Terminology in English about Nutrition Care Process, terminology in English about Nutrition Assessment, Terminology in English about Nutrition Diagnosis, Terminology in English about Nutrition Intervention, Terminology in English about Nutrition Monitoring and Evaluation, Listening recorded lectures on dietary treatment of some diseases (e.g. diabetes, cancer) given in English.

BES 302 Dietetics II (1.0.1) ECTS 3
Reading selected published articles and books in English according to the students’ requirements and demand, and revising the dietetics terminology used in those resources, listening the selected videos in English which are recorded lectures about dietetics topics and revising the dietetics terminology used in those resources.

BES 305 Computer Applications in Nutrition and Dietetics (1.1.2) ECTS 3
Computer applications related to nutrition in World and Turkey. the use of Office applications for research evaluation and presentation techniques. the use of statistical package programs (SPSS) for data research and analysis. the use of nutrition information system (BeBis) for nutrient analysis (energy and nutrients). the use of WHO Anthro software for assessing growth and development of the children (percentil and z-score).

**BES 306 Food-Drug and Nutrient-Dug Interactions (1.0.1) ECTS 3**

Interactions between dietary factors (nutrients) and drug or drug groups; effect of drug treatment to nutrition status; interactions between carbohydrates, proteins, lipids, vitamins or minerals and drugs.

**BES 307 Nutritional Screening Tools (1.0.1) ECTS 3**

Nutrient deficiencies, malnutrition, nutrition screening tools, validity and reliability of nutrition screening tools, population risk groups and appropriate nutrition screening tools for these groups.

**BES 308 Nutritional Anthropometry (1.0.1) ECTS 2**

Nutritional anthropology, Assessment of body composition, Measurements used in children and adults, Body weight and height and length, and frequently used measurements for segment length, height and body weight, segment lengths, circumferences, breadth and skinfold thickness, Bioelectrical impedance analysis, Applications and evaluation.

**BES 309 Assessment Methods of Energy Expenditure and Physical Activity Level (1.0.1) ECTS 3**

Different methods for assessment of energy expenditure and physical activity level.

**BES 310 Food Additives (1.0.1) ECTS 2**

The identification, general features and classification of food additives, usage areas, toxicological evaluations on food additives and their impacts on health, purposes and methods in the food industry, legal arrangements related to food additives in Turkey and the world.

**BES 350 Nutrition in Pediatric Diseases I (2.0.2) ECTS 3**

Acute gastroenteritis, malnutrition, lactose intolerances, other carbohydrate malabsorptions, coeliac diseases-other protein malabsorptions, food allergies, childhood obesity, metabolic syndrome, eating disorders, type 1 diabetes mellitus, kidney diseases and nutrition therapy.
**BES 351 Practice of Nutrition in Pediatric Diseases I (0.3.1) ECTS 2**

Case follow up rules in the clinic, Dietary practices of diseases related to acute gastroenteritis, malnutrition, lactose intolerances, other carbohydrate malabsorptions, coeliac diseases-other protein malabsorptions, food allergies, childhood obesity, metabolic syndrome, eating disorders, type 1 diabetes mellitus, kidney diseases and nutrition therapy.

**BES 352 Nutrition in Pediatric Diseases II (2.0.2) ECTS 3**

Enteral and parenteral nutrition, prematurity, cystic fibrosis-other fat malabsorptions, inborn errors of metabolism, neoplastic diseases, infectious diseases, neurological disorders and nutrition therapies.

**BES 353 Practice of Nutrition in Pediatric Diseases II (0.3.1) ECTS 2**

Dietary practices of diseases related to enteral and parenteral nutrition, prematurity, cystic fibrosis-other fat malabsorptions, inborn errors of metabolism, neoplastic diseases, infectious diseases, neurological disorders and nutrition therapies.

**BES 313 Quality systems in Foodservice (1.1.2) ECTS 3**

Definitions and importance of quality, food safety, quality systems and consumer expectation, ISO 9000:2000 quality management system, definition importance and history of HACCP system, operational prerequisite programs, principles of HACCP, TS EN ISO 22000 and FSSC 22000 food safety management systems, new approaches in food safety.

**BES 315 Principles and Problems of the Dietetic Practice (1.1.2) ECTS 3**

Infant formulas, classification, and area of usage, Prematurity and nutrition therapy, fetal nutrition and its relation to chronic diseases, Malabsorptions and nutrition therapy, Malnutrition and nutrition therapy, Gastroenterites and nutrition therapy, Inborn errors of metabolis and nutrition therapy, Diabetes mellitus and nutrition therapy, Enteral and parenteral nutrition, Kidney diseases and nutrition therapy, Food allergies and nutrition therapy, Eating behaviour diseases, Childhood obesity Congenital heart diseases and nutrition therapy, Neurologic diseases and nutrition therapy, Infectious diseases and nutrition therapy, Neoplastic diseases and nutrition therapy.

**BES 316 Child and Adolescent Nutrition (1.0.1) ECTS 3**

Physiological and metabolic changes, energy and nutrient (macro and micronutrient) needs in toddler. Physiological and metabolic changes, energy and nutrient (macro and micronutrient) needs in children. Physiological and metabolic changes, energy and nutrient (macro and micronutrient) needs in adolescence. Physiological and metabolic changes, energy and nutrient (macro and micronutrient)
needs in toddler (1-3 years). Physiological and metabolic changes, energy and nutrient (macro and micronutrient) needs in preschool children (3-5 years). Nutrient deficiencies, nutrient supplementation, nutrition related disorders (obesity, malnutrition, anemia, food allergy etc.).

BES 317 Cancer and Nutrition (1.0.1) ECTS 3

Cancer, development of cancer, the clinical picture of cancer, nutritional therapy practices in cancer patients, the effects of food and food compounds in cancer development and treatment, the usage of medical nutritional product in cancer patients, food carcinogens.

BES 318 Nutrition in Disabled People (1.0.1) ECTS 3

The meaning of ‘Handicapped, Disability’ and Their Role in Public, The difficulties and impossibleness of Being Handicapped, Physically and Mental Disordered People Nutrition, Nutritional disorders, nutritional assessment, nutritional requirements, development of personal nutritional programs and special feeding methods in physically and mentally disordered people.

BES 321 Nutritional Assessment of Community (3.0.3) ECTS 3

Community nutrition, community health dietitian and nutritional epidemiology, Assessment of nutritional status, Nutritional anthropometry, Clinical signs, Biochemical and biophysical methods, Dietary intake surveys, Health statistics; age specific mortality and morbidity rates, Nutrition screening tools.

BES 322 Community nutrition and epidemiology (3.0.3) ECTS 3

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.

BES 325 Functional Foods and Health (1.0.1) ECTS 3

Definition of functional foods and bioactive compounds, classification of bioactive compounds, possible effects of functional foods on health, functional food market.

BES 326 Management of Nutrition in Emergencies and Disasters (1.0.1) ECTS 2
What is emergency and disaster?, Ensure food safety and security before, during and after emergency and disaster situations, assessment of nutritional status and problems, nutrition programs (breastfeeding, complementary feeding, mass catering), foodservice management in emergencies, nutrition education.

**BES 328 Menu Planning for Special Groups (1.1.2) ECTS 3**

Importance and benefits of menu planning, Factors to consider in menu planning, menu planning stages and the principles of menu planning, Principles of menu planning in preschool aged children, Principles of menu planning in school aged children, Menu planning for kindergarten, school and the evaluation of the menus, Principles of menu planning for elderly people lives in nursing home, Principles of menu planning for workers, Menu planning for nursery homes and for workers and the evaluation of the menus, Principles of menu planning for athletes, Principles of menu planning for vegetarian people and principles for people have different nutrition habits, Menu planning for athletes, vegetarians and evaluation of the menus, Principles of diet menu planning and menu planning for hospitals.

**BES 334 Food Control and Legislation (2.0.2) ECTS 2**

Basic concepts of food quality control and legislation, Legal regulations related with food, in Turkey and World, Factors corrupting the food safety, their effects on health and related legislations.

**BES 343 Food Service Systems I (3.0.3) ECTS 3**

Importance of institutional food service systems, management of food services, kitchen and dining hall building plan, equipment in institutional food service systems, menu planning, methods of food purchasing/ storage and control, work safety.

**BES 344 Food Service Systems II (3.0.3) ECTS 3**

Commercial catering staff and organizations, kitchen planning, various food preparation / cooking methods, service methods, hygiene/ HACCP, ISO 22000, cost control methods.

**BES 360 Nutrition and Diet Therapy in Disease I (2.0.2) ECTS 3**

Obesity and Medical Nutrition Therapy, Anorexia Nervosa, Bulimia Nervosa, Diabetes Mellitus, Reactive hypoglycemia, Cardiovascular diseases, Hypertension, Gastrointestinal system diseases, Movement system impairments, Dietary fiber and health effects.
BES 361 Practice of Nutrition and Diet Therapy in Disease I (0.3.1) ECTS 2

Dietary practice of diseases related to Obesity and Medical Nutrition Therapy, Anorexia Nervosa, Bulimia Nervosa, Diabetes Mellitus, Reactive hypoglycemia, Cardiovascular diseases, Hypertension, Gastrointestinal system diseases, Movement system impairments, Dietary fiber and health effects.

BES 362 Nutrition and Diet Therapy in Disease II (2.0.2) ECTS 3

Infectious Diseases, AIDS, Cancer and Nutrition, Renal Diseases and Nutrition, Liver diseases and Nutrition, Burn, and Nutrition on Preoperative And Post Operative Term Test Diets, Food and Drug Interactions, Immune System Diseases (Allergies) and Nutrition, Neurological and Psychiatric Disorders, Enteral and Parenteral Nutrition.

BES 361 Practice of Nutrition and Diet Therapy in Disease II (0.3.1) ECTS 2

Dietary practice of diseases related to Infectious Diseases, AIDS, Cancer and Nutrition, Renal Diseases and Nutrition, Liver diseases and Nutrition, Burn, and Nutrition on Preoperative And Post Operative Term Test Diets, Food and Drug Interactions, Immune System Diseases (Allergies) and Nutrition, Neurological and Psychiatric Disorders, Enteral and Parenteral Nutrition.

BES 347 Nutrition Education (2.0.2) ECTS 2

Defining of education and education principles, methods and materials used in education, communication skills in education, the basic principles of child and adult education, behaviour therapy’s principles and applications, preparing education modules, demonstrations of education modules, presentation of education modules, reading and discussing a book advised.

HAS 302 Community and Health (2.0.2) ECTS 2

Introduction to public health, concept of public health, health and disease, health indicators, epidemiological research methods, demographical status and health, health management, maternal health, family planning, health education, immunization, environment and occupational health.

İYB 331 Introduction to Business (2.0.2) ECTS 2

Basic theoretical information about business administration will be lectured by the academic personnel and discussed by the students.

BES 401 Applied Nutrition I (1.0.1) ECTS 3
Reading and discussing the articles and books written in English on Applied Nutrition.

**BES 402 Applied Nutrition II (1.0.1) ECTS 3**
Reading and discussing the articles and books written in English on Applied Nutrition.

**BES 403 Nutrition Therapy in Inborn Errors of Metabolism (1.1.2) ECTS 4**
Classification, diagnosis and screening methods, incidence, complications, clinical and laboratory findings of inborn errors of metabolism, Medical therapy methods of inborn errors of metabolism, Nutritional therapy methods and different approaches in nutritional therapy methods of inborn errors of metabolism, Case report in inborn errors of metabolism.

**BES 404 Consulting Services in Nutrition and Dietetics (1.0.1) ECTS 2**
Consulting services in the area of nutrition and dietetics.

**BES 405 Research Methods in Dietetics (1.0.1) ECTS 3**
Clinical research methods, selection of research subject, biostatistical methods, application of ethical committee, article writing rules, preparation of poster or oral presentation.

**BES 406 Specialising in Nutrition and Dietetics (1.0.1) ECTS 2**
Dietitians, master and doctorate programmes, certificate and accreditation programmes.

**BES 407 Food Safety (1.0.1) ECTS 2**
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.

**BES 408 Eating Disorders (1.0.1) ECTS 2**
Nutrition and its importance, The description of eating disorders and its varieties, The eating disorders in Turkey and in the world, The causes of eating disorders and nutrition, medical nutrition therapy of these disorders.

**BES 410 Dietary Management of Food Allergies and Sensitivity (1.0.1) ECTS 2**
Teaching the dietary management, provoking foods, prevention, and underlying mechanisms of food allergy and food sensitivity.

**BES 411 Ethics in Nutrition and Dietetics (1.0.1) ECTS 2**

Comprises the definition of ethics and the current theories about ethics; the importance of ethical behaviors in nutrition and dietetics education and practices; the responsibilities of dietitians to the public, patients, clients colleagues and other health professions.

**BES 412 Enteral and Parenteral Nutrition in Adults (1.1.2) ECTS 4**

Nutritional status assessment in adult patients, Enteral and parenteral nutrition methods, requirements, products in adult patients, Discussing in different approaches and methods in the field of enteral and parenteral nutrition therapy, Enteral and parenteral nutrition practices in adult patients.

**BES 414 Pediatric Enteral and Parenteral Nutrition (1.1.2) ECTS 4**

Nutritional status assessment in pediatric patients, Enteral and parenteral nutrition methods, requirements, products in pediatric patient, Discussing in different approaches and methods in the field of enteral and parenteral nutrition therapy, Enteral and parenteral nutrition practices in pediatric diseases.

**BES 416 Nutrition and Genetics (1.0.1) ECTS 2**

Basic concepts of genetics, nutritional genomics and related terms, the effect of diet on gene expression, gene-diet interactions on the prevention and/or the treatment of various diseases, nutritional genomics practice areas, the requirements and responsibilities of dietitians related to the subject.

**BES 425 Biochemistry of Nutrition-Related Diseases (2.0.2) ECTS 5**

Biochemical and metabolic changes of nutrition related diseases such as Diabetes mellitus, Malnutrition, Obesity, Cancer, Burn, Trauma-Stress, Infection Diseases and Sepsis are examined.

**BES 421 Principles of Project Planning (0.2.1) ECTS 1**

Planning and conducting a research on food, nutrition and dietetics related subjects. Under supervision of faculty member the student will design and conduct a research project and prepare a written report.
including review of literature, aim and hypothesis, material and methods, results, discussion and references.

**BES 422 Project Application (0.3.2) ECTS 5**

Planning and conducting a research on food, nutrition and dietetics related subjects. Under supervision of faculty member the student will design and conduct a research project and prepare a written report including review of literature, aim and hypothesis, material and methods, results, discussion and references.

**BES 435 Seminar Preparation (0.2.1) ECTS 1**

Searching, discussion and presentation of data about special subject in food, nutrition and dietetics area under a supervision of a teaching staff.

**BES 436 Seminar Presentation (0.2.1) ECTS 3**

Searching, discussion and presentation of data about special subject in food, nutrition and dietetics area under a supervision of a teaching staff.

**BES 448 Practice in Children’s Hospital (0.14.6) ECTS 7**

Infant formulas, classification, and area of usage, Prematurity and nutrition therapy, fetal nutrition and its relation to chronic diseases, Malabsorptions and nutrition therapy, Malnutrition and nutrition therapy, Gastroenterites and nutrition therapy, Inborn errors of metabolism and nutrition therapy, Diabetes mellitus and nutrition therapy, Enteral and parenteral nutrition, Kidney diseases and nutrition therapy, Food allergies and nutrition therapy, Eating behaviour diseases, Childhood obesity obesity and nutrition therapy, Metabolic syndrome and nutrition therapy, Congenital heart diseases and nutrition therapy, Neurologic diseases and nutrition therapy, Nutrition deficit disorders and nutrition therapy, Infectious diseases and nutrition therapy, Neoplastic diseases and nutrition therapy, Fetal Nutrition and Its Relation to Chronic Diseases.

**BES 449 Practice in Adult’s Hospital (0.14.6) ECTS 7**

Preparation of practical skills and experience for clinical applications under the supervision of dietitians and faculty members.

**BES 450 Practice in Institutional Food Service Systems (0.14.6) ECTS 7**

Role and tasks of administrative dietitian, foodservice system stages, problems in foodservice systems and solving suggestions, food safety in foodservice systems.
**BES 451 Practice in Hospitals and Institutions (0.14.6) ECTS 7**

Preparation of practical skills and experience for institutional and clinical applications under the supervision of dietitians and faculty members.

**BES 453 Practice in Community Health Nutrition (0.35.9) ECTS 6**

Assessment of nutritional status and nutrition habits of the community, implementation of nutrition education and increasing awareness on nutrition and health, to the community and individuals, Development of nutrition education programmes / materials for specific populations.

**BİS 401 Biostatistics (3.0.3) ECTS 6**

Basic statistical definitions, descriptive statistics, theoretical distributions, sampling distributions, sampling methods, required sample size, hypothesis tests, correlation and linear regression methods are the contents of this course.