

Course Code	Course Name	(T,A,L)	Credit	ECT S	Compulsory/Elective/ Compulsory Elective
AIT101	Atatürk's Principles and the History of Turkish Revolution I	(2,0,0)	2	2	Compulsory

The reasons that prepared the collapse of the Ottoman Empire and the Turkish Revolution. Disintegration of the Ottoman Empire, Tripoli War, Balkan Wars, First World War. Armistice of Mudros. The situation of the country in the face of the occupations and the reaction of Mustafa Kemal Pasha, the departure of Mustafa Kemal Pasha to Samsun. The opening of the Turkish Grand National Assembly of the National Struggle. Treaty of sevr. The Lausanne Peace Treaty. Atatürk's Principles: Republicanism, Nationalism. Populism, Statism. Secularism, Revolutionism.

Course Code	Course Name	(T,A,L)	Credit	ECT S	Compulsory/Elective/ Compulsory Elective
AIT102	Atatürk's Principles and the History of Turkish Revolution II	(2,0,0)	2	2	Compulsory

Abolition of the Sultanate; Proclamation of the Republic; Taking the Election Decision in the First Parliament; Establishment of the People's Party; Ankara Becoming the Capital, Proclamation of the Republic and Reactions; Abolition of the Caliphate (The Emergence of the Problem of the Caliphate and the Events Preparing the Abolition of the Caliphate), Progressive Republican Party and Sheikh Said Rebellion; Law of Takrir-i Sukun; Closing the Progressive Republican Party; İzmir Assassination Attempt), Free Republican Party and Menemen Incident; An Overview of Atatürk-Inönü Separation, Revolutions and Their Goals; Revolutions in Law; 1924 Organization-ı Esasiye Law; Adoption of the Turkish Civil Code; Adoption of Other Basic Laws; Revolutions in Women's Rights, Education and Culture; The Law of Unification of Education; Adoption of the New Turkish Alphabet; New Understanding of History and Language; From Darülfünun to Istanbul University; Fine Arts, Developments in Economics; Late Ottoman Economy; Turkish Economy Congress and Its Results; Economic Activities in the First Years of the Republic; Transition to the Practice of Statism, Revolutions Made in Social Life (Modernization in Clothing: The Law on Wearing Hats; Closure of Lodges, Zawiyas and Tombs, Adoption of International Time, Calendar, Numbers, Measurements and Week Holidays; Adoption of the Law on Surnames; Developments), Turkey's Foreign Policy in Atatürk Era; Years 1919-1923; Years 1923-1930, Going to the Second World War and Turkish Foreign Policy 1931-1939, Principles of Atatürk; General Overview of Atatürk's Principles; Republicanism, Nationalism, Populism, Statism, Secularism, Revolutionism, İsmet İnönü Period (1938-1950); Domestic Policy During the Second World War; Establishment of the Democratic Party, Democratic Party Period (1950-1960); May 27 Military Intervention and National Unity Committee

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES101	Introduction to Nutrition Principles	(2,0,4)	4	6	Compulsory

Importance of carbohydrates, proteins and lipids in healthy nutrition, chemical structure, properties, classification, functions, sources, daily intake recommendations, excessive intake. To learn physical activity recording methods and energy calculation methods. To learn the characteristics of food groups and their consumption recommendations. It includes the energy, carbohydrate, protein and fat contents of foods, teaching appropriate preparation and cooking methods, and the application of some basic and traditional food recipes within the framework of nutrition principles.

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES102	Nutrition Principles	(2,0,4)	4	6	Compulsory
Importance, structure, properties, classification, functions, sources, daily intake recommendations, deficiency, excessive intake and toxicity of vitamins and minerals in healthy nutrition. Vitamin and mineral contents of foods, nutrient losses during preparation and cooking methods, nutrition principles of some basic and traditional recipes are applied in laboratory environment.					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES104	Turkish and World Culinary Culture	(2,0,0)	2	3	Compulsory
Food and culture, Historical development of cuisine, Turkish Cuisine, Turkish traditional foods and health interaction, cuisines of Asian countries - East and West Asian countries, South and North Asian countries. European cuisines. American continental cuisines. African continent cuisines. Includes drinks and culture topics.					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BİL121	information technologies	(3,0,0)	3	3	Compulsory
It includes basic concepts related to information technologies, software and hardware, operating systems in general, word processing programs, spreadsheet programs, data presentation, use of the Internet in education, the effects of information technologies on social structure and its place in education, information systems security and related ethical concepts.					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
ING101	English I	(3,0,0)	3	4	Compulsory
Introducing yourself, giving personal info, talking about objects, talking about family, describing and talking about buildings and furniture, talking about schedules, talking about routines, ability, asking for and giving directions, talking about food and quantities.					
Note: This course is offered by the departments in which the medium of instruction is Turkish.					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
ING102	English II	(3,0,0)	3	4	Compulsory
Explaining a recipe, ordering food and making requests, comparing things/people/places, talking about now, making suggestions and arrangements, talking about past, giving advice, talking about the future, checking into a hotel.					
Note: This course is offered by the departments in which the medium of instruction is Turkish.					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
KAP110	Career planning	(2,0,0)	2	2	Elective
Learning career planning and career development models, having knowledge of current job market conditions, knowledge of interview techniques, learning how to conduct an impressive job interview, knowledge of methods of preparing a resume, cover letter and thank you letter. Preparing a CV to use in job applications.					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
SBF101	Basic Anatomy	(3,0,0)	3	4	Compulsory
Within the scope of general human anatomy; Giving musculoskeletal anatomy, neuroanatomy, respiratory system, digestive system, excretory system anatomy systematically and functionally with theoretical lectures, studying through anatomy atlases					

Ders Kodu	Ders Adı	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
SBF102	Drama and Education	(2,0,0)	2	2	Elective Course
Healthy Food Choice IIDers, Communication-Interaction Studies. Theoretical Study (basic concepts in creative drama: Creativity, drama, Creative Drama, Play and Theater Pedagogy, communication-interaction, role playing, improvisation, action, dramatic play, children's theater etc.). Confidence-Harmony Studies. Theoretical work (stages, elements of creative drama). Introduction to Role Playing and Improvisation. Role Playing and Improvisation Theoretical Study (History of Creative Drama). It includes the Relationship between Literary Genres and Creative Drama.					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
SBF109	Physiology	(3,0,0)	3	5	Compulsory
Explaining Cell Physiology, Nerve Physiology, Muscle Physiology, Blood Physiology, Circulatory Physiology, Respiratory Physiology, Digestive-Metabolism Physiology, Excretory Physiology, Sensory Physiology, Central Nervous System Physiology, Endocrine Physiology					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
SBF114	Basic Chemistry II	(3,0,0)	3	4	Compulsory
Kinetics, principles of chemical equilibrium, acids and bases, acid-base balances ? additional topics, introduction to organic chemistry: Saturated hydrocarbons, organic reactions and functional groups, alcohols, ethers, aldehydes and ketones, carboxylic acids, esters, amines and amides.					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
SBF116	Medical Biology and Genetics	(3,0,0)	3	4	Compulsory

System of living things, biomolecules, cell structure and functions, energy metabolism, quality of genetic material, DNA packaging and structure of chromosome, RNA structure, synthesis and function, genetic code and protein synthesis, basic principles of heredity and Mendelian inheritance in single gene diseases in humans, cell cycle and cell division, mutation, genetic basis of cancer, molecular genetic basis.

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
SBF118	Introduction to Psychology	(2,0,0)	2	3	Compulsory

Basic concepts in psychology, principles of development, learning and memory, language and communication, impulses and motives, general arousal and awareness, feelings and emotions, sensations and perception, personality, behavioral disorders and treatment, attitudes and prejudice, social behaviors will be examined. It includes the discussion of psychological behaviors at every stage of human life, starting from childhood.

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
SBF125	Basic Chemistry I	(3,0,0)	3	4	Compulsory

Matter-Properties and measurement, atoms and atomic theory, chemical compounds, chemical reactions, aqueous solution reactions, gases, electron structure of the atom, periodic table and some atomic properties, chemical bonds, bond theories

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
TUR101	Turkish I: Written Expression	(2,0,0)	2	2	Compulsory

Reading passages related to the chapter; grammar studies; vocabulary and translation activities; listening activities; debates on current issues related to the department (Repetition of tenses, Internet history, Health and medicine, passive frameworks, Social issues, Environmental issues, Repetition of modals, Law and punishment, repetition of adjective phrases, Language and Literature, Repetition of noun phrases.

Course Code	Course Name	(T,A,L)	Credit	ECT S	Compulsory/Elective/ Compulsory Elective
TUR102	Turkish II: Oral Expression	(2,0,0)	2	2	Compulsory

Spelling, punctuation and composition (punctuation marks, other signs), Spelling, spelling rules (capital letters, spelling of numbers, spelling of abbreviations, spelling of quoted words), Composition (purpose of composition, method of writing composition), plan in composition, introduction, development, result, Expression features, clarity in expression, simplicity in expression, clarity and sincerity in expression, Expression disorders (using synonyms in sentences), Misuse of idioms, Expression styles (explanation, story, concise expression, description, satire, portrait, proof, speech, Verbal expression types (daily and impromptu speech, prepared speech, panel discussion, debate, panel), Written expression types (letter, telegram, greeting, invitation, literary letter), business letters, official letter, petition, report, report, decision, advertisement, conversation, criticism, memoir, travel writing, interview, survey, autobiography, biography, novel, story, fairy tale, fable, theatre, tragedy,drama ,scenario) .

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES201	Nutritional Biochemistry I	(3,0,0)	3	5	Compulsory

It includes classification of biological molecules, carbohydrate, lipid and protein metabolism, hormone and enzyme functions, digestion and absorption, digestion-resistant and indigestible nutrients, energy metabolism and regulation of energy requirement.

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES202	Nutritional Biochemistry II	(3,0,0)	3	5	Compulsory

Biochemical view of the digestive system, Digestion and absorption of carbohydrates, Metabolic pathways of carbohydrates, Digestion and absorption of lipids, Metabolic pathways of lipids, Digestion and absorption of proteins, Metabolic pathways of proteins, Digestion and absorption of nucleic acids, Metabolic pathways of nucleic acids, Importance of water and minerals in nutritional biochemistry, Functions of vitamins and hormones in metabolism, Digestive enzymes, Metabolism in satiety and hunger, Project presentation; includes topics.

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES203	Food Chemistry and Analysis I	(2,0,0)	2	4	Compulsory

Solutions and colloid systems. Structure, classification, properties, qualitative and quantitative tests of carbohydrates, proteins and fats. Structure and classification of enzymes, factors affecting enzyme activity, their presence in foods and their use in the food industry. Pigments in foods include taste and odor elements, properties and functions.

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES204	Food Chemistry and Analysis II	(2,0,0)	2	4	Compulsory
<p>Food quality and influencing factors. Methods used in the subjective evaluation of food quality. functional foods; pre and probiotics, genetically modified foods, soy. It includes the elements, properties and functions found in vegetables and fruits, eggs, milk and dairy products, meat and products, cereals, tea, coffee, cocoa and chocolate.</p>					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES206	Food Microbiology	(3,0,0)	3	4	Compulsory
<p>Factors affecting the growth of microorganisms in foods, Bacterial spores and indicator microorganisms, Fermentation in foods, Food microbiology It includes new methods used and basic microbiological analyzes and typical errors in food microbiology, microbiological safety of foods in hospitals and health centers.</p>					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES207	Food Technology	(2,0,0)	2	4	Compulsory
<p>Definition of food technology; Raw materials and their compositions in ready-to-eat food technology, food spoilage factors and their control, Physical food preservation methods (cooling, freezing, sterilization, pasteurization, radiation, gas pressure, vacuum application, additional filtration, kata ditin method), chemical food preservation methods (salting, smoking, sugar preservation, acid preservation, use of chemical preservatives) and biological food preservation techniques, grain, fruit, vegetable, meat, milk, oil, sugar, tea processing technology and quality control principles in processed foods.</p>					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES211	Disaster and Nutrition	(2,0,0)	2	3	Compulsory
<p>It covers nutritional requirements in disaster situations, adequate food access, monitoring of intake and nutritional interventions, nutritional deficiencies, evaluation of nutritional status in disaster situations, nutritional practices for disaster victims, health problems frequently seen in disasters and their control.</p>					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES212	Social Responsibility Practices	(3,0,0)	3	4	Elective
<p>To determine the current problems of the society and to prepare projects to produce solutions. Volunteer participation in various projects within the framework of social responsibility. Being participatory and democratic individuals, reinforcing solidarity and cooperation, taking responsibility and developing/implementing projects. non-governmental organizations. Includes current discussions on youth and social responsibility projects at European level</p>					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
SBF206	General Economy	(3,0,0)	3	4	Elective
<p>Basic concepts of economy. Basic economic problems. economic systems. Introduction to price theory. Consumer balance. Firm theory. National accounting concepts, basic concepts of macroeconomics, Basic macroeconomic problems. It includes an analysis of the decisions and behavior of each unit of the economy (household, firms, and government).</p>					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
SBF209	Mikrobiyoloji Parazitoloji	(2,0,0)	2	4	Compulsory
<p>It teaches the structures, transmission and protection ways of microorganisms within the scope of basic microbiology and basic immunology subjects. It includes the introduction of microorganisms, antimicrobial substances, body flora, sterilization, disinfection methods and rules, factors causing parasitic diseases in humans, ways of transmission and prevention, diagnostic methods, hospital infections.</p>					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
SBF210	Ethics in Health	(2,0,0)	2	3	Compulsory
<p>Evaluation ways: Accurate evaluation, valuation, attribution. Professional Values and Codes of Ethics. Bioethics, Problems in bioethics. ethical sensitivity. What is ethical dilemma? Ethical theories and principles. The relationship between human rights and patient rights. International and national ethical statements. Informing the patient and telling the truth. Autonomy and informed consent It includes the evaluation of euthanasia as an ethical problem.</p>					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
SBF211	Sociology of Health	(2,0,0)	2	3	Compulsory
<p>In the course, the relationship between the basic concepts of sociology and health is established. It integrates subjects such as health sociology, health/illness status, health institutions and related social regulations, epidemiology, treatment opportunities, health personnel-patient relations with the subject areas of sociology such as family, education, economy, political systems, social change, social control, social power, urbanization. handles it somehow.</p>					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
SBF212	Pharmacology	(3,0,0)	3	4	Compulsory
<p>Introduction to pharmacology, general information, Toxic effects of drugs, Drug-drug and food-drug interactions, Drug abuse and substance abuse, Autonomic nervous system drugs, Respiratory system drugs, Gastrointestinal system drugs, Cardiovascular drugs, Analgesic and anti-inflammatory drugs, Antimicrobial and chemotherapeutic drugs , Central nervous system pharmacology, General anesthetics and preanesthetic medication, Endocrine system pharmacology.</p>					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
SBF213	Communication skills	(2,0,0)	2	4	Compulsory
Introduction to interpersonal relations and interpersonal communication Interpersonal communication barriers and coping with barriers The use of "I" language Personality Types and effective communication Ways of persuasion and effective communication Perception and effective communication It includes ways of conflict resolution and effective communication.					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES302	Nutrition in akut and chronic diseases II	(3,4,0)	5	7	Compulsory
Aim: Gastrointestinal system diseases, kidney diseases, infectious diseases, cancer, neurological diseases, rheumatic diseases, burns, to learn medical nutrition treatments in enteral-parenteral nutrition, to make practical applications about nutritional treatments. The course overview: Gastrointestinal disorders and diseases, cancer, burn, renal, infections, neurological, rheumatic diseases, indication, complications, diagnosis, medical nutrition therapy and practical applications					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES303	Mother and child Nutrition	(3,4,0)	5	7	Compulsory
Aim: The basic principles of nutrition of pregnant and lactating women, newborns, pre-school, school age and adolescent age group children will be learned. The course overview: Pregnant, lactating woman, newborns, baby, preschool and school age, adolescent age group nutrition principles and practical applications					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES304	Nutrition in akut and chronic diseases of children	(3,4,0)	5	7	Compulsory
Aim: To learn akut and chronic diseases and medical nutrition therapy. The course overview: Obesity, diabetes, gastrointestinal disorders and diseases, cancer, burn, renal, enfections, neurological, rheumatic disesases, endication, complications, diagnosis, medical nutrition therapy and practical applications					



<b>Course Code</b>	<b>Course Name</b>	<b>(T,A,L)</b>	<b>Credit</b>	<b>ECTS</b>	<b>Compulsory/Elective/ Compulsory Elective</b>
BES305	Collective Nutrition systems I	(3,0,0)	3	4	Compulsory

Aim: To learn the importance of collective nutrition systems, CNS type, new type, administration and organization, kitchen and service systems, tools and equipment's, menu planning, standard meal plan and control, buy, supply, storage techniques

The course overview: Introduction and definitions, Importance of collective nutrition systems, CNS type and new type, administration and organization, kitchen and service systems, tools and equipment's, menu planning, standard meal plan and control, buy, supply, storage techniques

<b>Course Code</b>	<b>Course Name</b>	<b>(T,A,L)</b>	<b>Credit</b>	<b>ECTS</b>	<b>Compulsory/Elective/ Compulsory Elective</b>
BES307	Nutrition in akut and chronic diseases I	(3,4,0)	5	7	Compulsory

Aim: To learn medical nutrition therapy in Obesity, Diabetes Mellitus, Metabolic syndrome, coroner heart diseases, hypertension, gastrointestinal disorders and diseases.

The course overview: Introduction, definitions, Determination of Nutrition Statues, obesity, diabetes mellitus, anoreksia nervosa, hipertancion, coroner heart diseases, metabolic sendrome, gastrointestinal disorders and diseases, endication, complications, diagnosis and medical nutrition therapy and practical applications.

<b>Course Code</b>	<b>Course Name</b>	<b>(T,A,L)</b>	<b>Credit</b>	<b>ECTS</b>	<b>Compulsory/Elective/ Compulsory Elective</b>
BES308	Collective Nutrition systems II	(3,0,0)	3	4	Compulsory

Aim: It is to learn the methods of organization, preparation, cooking and serving in collective nutrition systems.

The course overview: Introduction and Definitions, commercial enterprises in mass nutrition systems and organization / kitchen staff in these enterprises, kitchen / restaurant plan in commercial enterprises, wide-ranging preparation, cooking and serving methods, hygiene / HACCP, cost control.

<b>Course Code</b>	<b>Course Name</b>	<b>(T,A,L)</b>	<b>Credit</b>	<b>ECTS</b>	<b>Compulsory/Elective/ Compulsory Elective</b>
BES310	Social Responsibility Practices	(3,0,0)	3	4	Elective Course

Aim: It is learning to work by developing a project for the solution of a social problem or by participating in an existing project.

The course overview: Introduction and definitions, what is the social responsibility? What would we do is the solution of the problem as a student? A project is developed and implemented.

<b>Course Code</b>	<b>Course Name</b>	<b>(T,A,L)</b>	<b>Credit</b>	<b>ECTS</b>	<b>Compulsory/Elective/ Compulsory Elective</b>
BES312	Physical activity and health	(3,0,0)	3	4	Elective Course

Aim: To learn the importance of healthy diet and regular physical activity and the factors affecting the quality of life.

The course overview: What is physical activity? The place and importance of physical activity in maintaining health. Healthy diet and physical activity in disease states. Obesity and physical activity, diabetes and physical activity, cardiovascular diseases and physical activity, cancer and physical activity, other diseases and physical activity

<b>Course Code</b>	<b>Course Name</b>	<b>(T,A,L)</b>	<b>Credit</b>	<b>ECTS</b>	<b>Compulsory/Elective/ Compulsory Elective</b>
BES 313	Sports nutrition	(3,0,0)	3	4	Elective Course

Aim: Athlete nutrition is the learning of special nutritional conditions that aim to protect the physical and mental health of those who do sports regularly, to increase their body resistance, and to increase their condition and endurance if necessary.

The course overview: Introduction and definitions, Energy, macro and micronutrients in sports, pre- post training nutrition, nutrition in race and competition, body composition, ergogenic support in sports, weight control, nutrition in special groups.

<b>Course Code</b>	<b>Course Name</b>	<b>(T,A,L)</b>	<b>Credit</b>	<b>ECTS</b>	<b>Compulsory/Elective/ Compulsory Elective</b>
BES 315	Nutrition and exercise	(3,0,0)	3	4	Elective Course

Aim: The importance of regular exercise and healthy nutrition for a healthy life will be learned.

The course overview: Introduction and definitions, Important of Exercise and nutrition in healthy life and prevention and treatment of various diseases

<b>Course Code</b>	<b>Course Name</b>	<b>(T,A,L)</b>	<b>Credit</b>	<b>ECTS</b>	<b>Compulsory/Elective/ Compulsory Elective</b>
<b>BES316</b>	<b>Sport Nutrition</b>	<b>(3,0,0)</b>	<b>3</b>	<b>3</b>	<b>Compulsory</b>

Aim: This course aims to determine the needs of the athletes according to the type of sport they do and to make appropriate nutritional recommendations.

The course overview: Interaction of exercise, nutrition and health, energy and macronutrients of athletes, micronutrients of athletes, nutritional characteristics before, during and after training / competition, the importance of fluid consumption, ergogenic aid, body composition and weight control, nutritional characteristics in exercise under different conditions.

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES320	Food Control and Legal Regulations	(3,0,0)	3	4	Compulsory

Aim: To learn Legal regulations of food and applications, food safety applications  
The course overview: Introduction and definitions, regulations/laws on food/nutrition, food safety, practices in our country regarding food safety, problems, legal situation.

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES319	Determination of Nutrition Statuses	(3,0,0)	3	4	Compulsory

Aim: To learn the methods used in determining the nutritional status of individuals.  
The course overview: Introduction and definitions, calculation of food consumption, measurement and calculation of energy expenditure, how to make clinical evaluation, to whom, when, how to apply anthropometric measurement, how to interpret it. To whom, when, and how biochemical and biophysical tests are applied and interpreted. Clinical signs, taking a health history.

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES321	Nutrition Problems and epidemiology	(3,0,0)	3	4	Compulsory

Aim: To learn the nutrition problems of special groups in the society, their causes and solutions.  
The course overview: Introduction and definitions, obesity, obesity and chronic illness, malnutrition, iodine deficiencies, iron deficiencies and anemia, important vitamin and minerals deficiencies, food sources illness, Dental caries, Nutrient enrichment.

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES322	Nutrition Education	(3,0,0)	3	4	Compulsory

Aim: Basic principles of nutrition education will be learned.  
The course overview: Introduction and definitions, Principles of nutrition education, basic curriculum for nutrition education according to diseases, tools and method for individual and group nutrition education.

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES 401	Child Nutrition Clinical Practice-I	(2,4,0)	4	6	Compulsory

Aim: Pediatric diseases and medical nutrition therapy methods applied in these diseases will be learned.  
The course overview: Medical Nutrition Therapy in Metabolic Diseases, Malabsorptions and Nutritional Therapy, Premature baby nutrition, Child foods and their properties, Diabetes and medical nutrition therapy, Elements, Childhood obesity, metabolic syndrome and eating disorders, Enteral and parenteral nutrition (in children), Nutrition in infectious diseases, Oncological diseases, Nutrition therapy in kidney diseases

<b>Course Code</b>	<b>Course Name</b>	<b>(T,A,L)</b>	<b>Credit</b>	<b>ECTS</b>	<b>Compulsory/Elective/ Compulsory Elective</b>
BES 402	Child Nutrition Clinical Practice-II	(0,8,0)	4	7	Compulsory

**Aim:** Pediatric diseases and medical nutrition therapy methods applied in these diseases will be learned. The course overview: Medical Nutrition Therapy in Metabolic Diseases, Malabsorptions and Nutritional Therapy, Premature baby nutrition, baby foods and their properties, diabetes and medical nutrition therapy, Trace elements, Childhood obesity, metabolic syndrome and eating disorders, enteral and parenteral nutrition (in children), nutrition in infectious diseases It is studied under the supervision of a clinical and polyclinic dietitian, suitable for nutritional therapy in oncological diseases and kidney diseases, under the guidance of the responsible lecturer.

<b>Course Code</b>	<b>Course Name</b>	<b>(T,A,L)</b>	<b>Credit</b>	<b>ECTS</b>	<b>Compulsory/Elective/ Compulsory Elective</b>
BES 403	Adult Nutrition Clinical Practice I	(2,4,0)	4	6	Compulsory

**Aim:** Medical nutrition therapy in adult diseases, clinical applications, case solutions will be learned. The course overview: Obesity, diabetes mellitus, coroner artery diseases, gastrointestinal disorders and diseases, cancer, burn, renal, infections, neurological, rheumatic diseases, indication, complications, diagnosis, medical nutrition therapy and practical applications.

<b>Course Code</b>	<b>Course Name</b>	<b>(T,A,L)</b>	<b>Credit</b>	<b>ECTS</b>	<b>Compulsory/Elective/ Compulsory Elective</b>
BES 404	Adult Nutrition Clinical Practice II	(0,8,0)	4	7	Compulsory

**Aim:** To learn the medical nutrition therapy in adult diseases in clinical practice. The course overview: Obesity, diabetes, coronary artery diseases, gastrointestinal system diseases, kidney diseases, infectious diseases, cancer, neurological diseases, rheumatic diseases, burns, enteral-parenteral nutrition, etiology, complications, clinical symptoms and medical nutrition treatments and practical applications in clinic, clinical and It will be seen under the supervision of the polyclinic dietitian and under the guidance of the responsible lecturer.

<b>Course Code</b>	<b>Course Name</b>	<b>(T,A,L)</b>	<b>Credit</b>	<b>ECTS</b>	<b>Compulsory/Elective/ Compulsory Elective</b>
BES 405	Collective Nutrition Systems Applications I	(2,4,0)	4	6	Compulsory

**Aim:** It is to learn the methods of organization, preparation, cooking and serving in collective nutrition systems and their applications in the institution. The course overview: Introduction and Definitions, commercial enterprises in mass nutrition systems and organization / kitchen staff in these enterprises, kitchen / restaurant plan in commercial enterprises, wide-ranging preparation, cooking and serving methods, hygiene / HACCP, cost control.

<b>Course Code</b>	<b>Course Name</b>	<b>(T,A,L)</b>	<b>Credit</b>	<b>ECTS</b>	<b>Compulsory/Elective/ Compulsory Elective</b>
BES 406	Collective Nutrition Systems Applications II	(0,8,0)	4	7	Compulsory

Aim: It is to learn the methods of organization, preparation, cooking and serving in collective nutrition systems and their applications in the institution.

The course overview: Organization, kitchen plan, preparation, cooking and serving methods, hygiene / HACCP, cost control in collective nutrition systems will be observed and learned on site under the supervision of the institution's dietitian and under the guidance of the responsible lecturer.

<b>Course Code</b>	<b>Course Name</b>	<b>(T,A,L)</b>	<b>Credit</b>	<b>ECTS</b>	<b>Compulsory/Elective/ Compulsory Elective</b>
BES 407	Community Health Nutrition Practice I	(2,4,0)	4	6	Compulsory

Aim: It is aimed to develop programs/materials for determining the nutritional status and nutritional habits of the society.

The course overview: It is ensured to determine the nutritional status and nutritional habits of the society, to raise awareness and education of the individual and the society about adequate and balanced nutrition and health, and to develop nutrition education programs/materials for special groups.

<b>Course Code</b>	<b>Course Name</b>	<b>(T,A,L)</b>	<b>Credit</b>	<b>ECTS</b>	<b>Compulsory/Elective/ Compulsory Elective</b>
BES 408	Community Health Nutrition Practice II	(0,8,0)	4	7	Compulsory

Aim: It is aimed to develop programs/materials for determining the nutritional status and nutritional habits of the society.

The course overview: It is ensured to determine the nutritional status and nutritional habits of the society, to raise awareness and education of the individual and the society about adequate and balanced nutrition and health, and to develop nutrition education programs/materials for special groups.

<b>Course Code</b>	<b>Course Name</b>	<b>(T,A,L)</b>	<b>Credit</b>	<b>ECTS</b>	<b>Compulsory/Elective/ Compulsory Elective</b>
BES409	Clinical Application in Nutrition and Dietetics I	(2,12,0)	8	12	Compulsory Elective

Course Objectives: Medical nutrition therapy methods applied in adult diseases, pregnancy and lactation period and newborns will be learned with clinical applications and case solutions.

Course Content: Obesity, diabetes, coronary artery diseases, gastrointestinal system diseases, kidney diseases, infectious diseases, cancer, neurological diseases, rheumatic diseases, burns, enteral-parenteral nutrition, etiology, complications, clinical symptoms and medical nutrition treatments and practical applications, Medical nutrition therapy in metabolic diseases, malabsorptions and nutritional therapy, premature baby nutrition, baby foods and their properties, trace elements.

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES 410	Graduation Study	(2,0,0)	2	2	Compulsory
<p>Aim: It is the learning of planning, conducting and interpreting the results of a scientific research in the field of nutrition and dietetics as a graduation thesis.</p> <p>The course overview: It is necessary to plan and conduct an individual research on current issues related to nutrition and dietetics. It includes the processes of planning the thesis work, literature research, conclusions, discussion, summary and references, and presenting it in a report on the subject chosen by the student under the supervision of the advisor.</p>					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES411	Clinical Application in Nutrition and Dietetics II	(2,12,0)	8	15	Compulsory Elective
<p>Course Objectives: Pediatric diseases, adult diseases and medical nutrition therapy methods applied in these diseases will be learned with case solutions.</p> <p>Course Content: Obesity, diabetes, coronary artery diseases, gastrointestinal system diseases, kidney diseases, infectious diseases, cancer, neurological diseases, rheumatic diseases, burns, enteral-parenteral nutrition, etiology, complications, clinical symptoms and medical nutrition treatments and practical applications in clinic will be seen under the supervision of the clinical and outpatient dietitian and under the guidance of the responsible faculty member. Childhood obesity, metabolic syndrome and eating disorders, enteral and parenteral nutrition (in children), nutrition in infectious diseases, oncological diseases, nutrition therapy in kidney diseases, under the supervision of a clinical and outpatient dietitian, under the guidance of the responsible lecturer.</p>					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES412	Clinical Application in Nutrition and Dietetics I	(2,12,0)	8	12	Compulsory Elective
<p>Course Objectives: Medical nutrition therapy methods applied in adult diseases, pregnancy and lactation period and newborns will be learned with clinical applications and case solutions.</p> <p>Course Content: Obesity, diabetes, coronary artery diseases, gastrointestinal system diseases, kidney diseases, infectious diseases, cancer, neurological diseases, rheumatic diseases, burns, enteral-parenteral nutrition, etiology, complications, clinical symptoms and medical nutrition treatments and practical applications, Medical nutrition therapy in metabolic diseases, malabsorptions and nutritional therapy, premature baby nutrition, baby foods and their properties, trace elements.</p>					

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES413	Professional practice in Nutrition and Dietetics I	(2,12,0)	8	12	Compulsory Elective

Course Objectives: It is aimed to develop programs/materials for determining the nutritional status and nutritional habits of the society and private groups, and to learn the organization, preparation, cooking and serving methods in mass nutrition systems and their applications in the institution.

Course Content: Determination of the nutritional status and nutritional habits of the society, raising awareness and education of the individual and the society on adequate and balanced nutrition and health, development of nutrition education programs/materials for special groups and organization, kitchen plan, preparation, cooking and serving methods in collective nutrition systems, hygiene / HACCP is the learning of cost control.

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES414	Clinical Application in Nutrition and Dietetics II	(2,12,0)	8	15	Compulsory Elective

Course Objectives: Pediatric diseases, adult diseases and medical nutrition therapy methods applied in these diseases will be learned with case solutions.

Course Content: Obesity, diabetes, coronary artery diseases, gastrointestinal system diseases, kidney diseases, infectious diseases, cancer, neurological diseases, rheumatic diseases, burns, enteral-parenteral nutrition, etiology, complications, clinical symptoms and medical nutrition treatments and practical applications in clinic will be seen under the supervision of the clinical and outpatient dietitian and under the guidance of the responsible faculty member. Childhood obesity, metabolic syndrome and eating disorders, enteral and parenteral nutrition (in children), nutrition in infectious diseases, oncological diseases, nutrition therapy in kidney diseases, under the supervision of a clinical and outpatient dietitian, under the guidance of the responsible lecturer.

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES415	Professional practice in Nutrition and Dietetics II	(2,12,0)	8	15	Compulsory Elective

Course Objectives: It is aimed to learn the organization, preparation, cooking and serving methods in mass nutrition systems and the development of programs/materials for determining the nutritional status and eating habits of the society and special groups with their applications in the institution.

Course Content: Organization, kitchen plan, preparation, cooking and serving methods in collective nutrition systems, hygiene / HACCP, cost control, determination of the nutritional status and nutritional habits of the society and private groups, raising awareness and education of the individual and society on adequate and balanced nutrition and health, development of nutrition education programs/materials for special groups.

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES416	Professional practice in Nutrition and Dietetics I	(2,12,0)	8	12	Compulsory Elective

Course Objectives: It is aimed to develop programs/materials for determining the nutritional status and nutritional habits of the society and private groups, and to learn the organization, preparation, cooking and serving methods in mass nutrition systems and their applications in the institution.

Course Content: Determination of the nutritional status and nutritional habits of the society, raising awareness and education of the individual and the society on adequate and balanced nutrition and health, development of nutrition education programs/materials for special groups and organization, kitchen plan, preparation, cooking and serving methods in collective nutrition systems, hygiene / HACCP is the learning of cost control.

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES 417	Graduation Study	(2,0,0)	2	2	Compulsory

Aim: It is the learning of planning, conducting and interpreting the results of a scientific research in the field of nutrition and dietetics as a graduation thesis.

The course overview: It is necessary to plan and conduct an individual research on current issues related to nutrition and dietetics. It includes the processes of planning the thesis work, literature research, conclusions, discussion, summary and references, and presenting it in a report on the subject chosen by the student under the supervision of the advisor.

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES418	Professional practice in Nutrition and Dietetics II	(2,12,0)	8	15	Compulsory Elective

Course Objectives: It is aimed to learn the organization, preparation, cooking and serving methods in mass nutrition systems and the development of programs/materials for determining the nutritional status and eating habits of the society and special groups with their applications in the institution.

Course Content: Organization, kitchen plan, preparation, cooking and serving methods in collective nutrition systems, hygiene / HACCP, cost control, determination of the nutritional status and nutritional habits of the society and private groups, raising awareness and education of the individual and society on adequate and balanced nutrition and health, development of nutrition education programs/materials for special groups.

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective/ Compulsory Elective
BES422	Internship	(0,8,0)	8	6	Compulsory

Course Objectives: It is aimed to develop programs/materials for determining the nutritional status and nutritional habits of the individual, society and special groups, to plan and give training on the preparation of nutrition programs, and to learn the organization, preparation, cooking and serving methods in mass nutrition systems and their applications in the institution.

Course Content: Determination of the nutritional status and nutritional habits of the individual and the society, raising awareness and education of the individual and the society on adequate and balanced nutrition and health, development of nutrition education programs/materials for special groups and organization, kitchen plan, preparation, cooking and service in mass nutrition systems. methods, hygiene / HACCP, cost control.



<b>Course Code</b>	<b>Course Name</b>	<b>(T,A,L)</b>	<b>Credit</b>	<b>ECTS</b>	<b>Compulsory/Elective/ Compulsory Elective</b>
SBF401	Biostatistics	(2,0,0)	2	3	Compulsory

Aim: Teaching data collection and statistical analysis of collected data..

The course overview: Definition of statistics and biostatistics, usage areas., data collection methods and processing of collected data for statistical analysis., summary (descriptive) measures and graphics, creation of tables, probability and probability distributions, hypothesis tests, regression, and correlation analysis.

<b>Course Code</b>	<b>Course Name</b>	<b>(T,A,L)</b>	<b>Credit</b>	<b>ECTS</b>	<b>Compulsory/Elective/ Compulsory Compulsory</b>
SBF403	Research	(2,0,0)	2	3	Compulsory

Aim: To learn the steps of scientific research.

The course overview: Science, health science, research, method and technique, scientific research and its method and technique, basic concepts and definitions, stages of scientific research process, problems in scientific research, especially in health sciences research and approaches to solving these problems, research in solving problems in health sciences research importance of methods and techniques, scientific research methods in health sciences, data collection techniques in health sciences