

BEZMİÂLEM VAKIF UNIVERSITY
FACULTY OF HEALTH SCIENCES
NUTRITION AND DIETETICS DEPARTMENT
2022-2023 COURSE PLANS

1. YEAR - FALL							1. YEAR - SPRING									
Course Code	Course Name	C/E	CL	T	P	ECTS	Course Code	Course Name	C/E	CL	T	P	ECTS			
BES103	Basic Chemistry-I	C	T	2	2	5	BES123	Basic Chemistry-II	C	T	2	2	5			
BES105	Anatomy-I	C	T	2	2	5	BES126	Basic Microbiology	C	T	3	1	5			
BES106	Physiology-I	C	T	2	1	3	BES127	Anatomy-II	C	T	2	2	5			
BES107	Medical Biology and Genetics	C	T	2	0	2	BES128	Physiology-II	C	T	2	1	3			
BES125	Introduction to Nutrition and Dietetics	C	T	2	0	3	BES130	Nutritional Anthropology	C	T	2	0	2			
ATA101	Atatürk's Principles and History of Turkish Revolution-I	C	T	2	0	2	ATA102	Atatürk's Principles and History of Turkish Revolution-II	C	T	2	0	2			
TDL101	Turkish Philology-I	C	T	2	0	2	TDL102	Turkish Philology-II	C	T	2	0	2			
ING101	Professional English-I	C	E	4	0	4	ING102	Professional English-II	C	E	4	0	4			
	Professional Elective Courses	PE	T	0	2	2		Professional / Elective Courses	PE/E	T	2	0	2			
	Professional / Elective Courses	PE/E	T	2	0	2										
TOTAL						20	7	30	TOTAL					21	6	30
2. YEAR - FALL							2. YEAR - SPRING									
Course Code	Course Name	C/E	CL	T	P	ECTS	Course Code	Course Name	C/E	CL	T	P	ECTS			
BES206	Principles of Nutrition-I	C	T	3	2	6	BES224	Food Control and Legal Structure	C	T	2	0	3			
BES207	Food Chemistry and Food Analyses-I	C	T	2	2	5	BES225	Hygiene-Sanitation	C	T	2	0	3			
BES208	Nutritional Biochemistry-I	C	T	2	0	3	BES226	Nutritional Biochemistry-II	C	T	2	0	3			
BES211	Food Microbiology and Food Safety	C	T	3	2	6	BES227	Principles of Nutrition-II	C	T	3	2	6			
BES212	Pathophysiology	C	T	2	2	4	BES228	Food Chemistry and Food Analyses-II	C	T	2	2	5			
ING203	Professional English-III	C	E	4	0	4	BES230	Turkish and World Cuisine Culture	C	T	2	0	2			
	Professional / Elective Courses	PE/E	T	2	0	2	BES231	Assessment of Nutritional Status	C	T	2	0	2			
							ING204	Professional English-IV	C	E	4	0	4			
								Professional / Elective Courses	PE/E	T	2	0	2			
TOTAL						18	8	30	TOTAL					21	4	30
3. YEAR - FALL							3. YEAR - SPRING									
Course Code	Course Name	C/E	CL	T	P	ECTS	Course Code	Course Name	C/E	CL	T	P	ECTS			
BES301	Clinical Nutrition-I	C	T	3	2	6	BES321	Clinical Nutrition-II	C	T	3	2	6			
BES308	Sports Nutrition	C	T	2	0	2	BES322	Public Health	C	T	2	0	2			
BES309	Cancer and Nutrition	C	T	2	0	2	BES329	Nutrition in Pediatric Diseases	C	T	3	2	6			
BES310	Maternal and Infant Nutrition	C	T	3	2	6	BES331	Geriatric Nutrition	C	T	2	0	2			
BES311	Management and Organization of Food Serving Systems-I	C	T	3	0	3	BES332	Management and Organization of Food Serving Systems-II	C	T	3	0	3			
BES312	Nutrition Psychology	C	T	2	0	2	BES334	Epidemiology	C	T	2	0	2			
BES314	Food Toxicology	C	T	2	0	2	BES336	Nutrition Education and Counseling	C	T	2	1	2			
BES315	Business	C	T	2	0	2	BES337	Summer Training*	C	T	0	8	5			
BES316	Biostatistics	C	T	2	0	3		Professional / Elective Courses	PE/E	T	2	0	2			
	Professional / Elective Courses	PE/E	T	2	0	2										
TOTAL						23	4	30	TOTAL					19	13	30
4. YEAR - FALL							4. YEAR - SPRING									
Course Code	Course Name	C/E	CL	T	P	ECTS	Course Code	Course Name	C/E	CL	T	P	ECTS			
BES401	Graduation Project-I	C	T	2	0	2	BES421	Graduation Project-II	C	T	2	0	2			
BES402	Practice-I*	C	T	0	24	24	BES422	Practice-II*	C	T	0	24	24			
BES403	Seminar-I	C	T	0	2	2	BES423	Seminar-II	C	T	0	2	2			
	Professional / Elective Courses	PE/E	T	2	0	2		Professional / Elective Courses	PE/E	T	2	0	2			
TOTAL						4	26	30	TOTAL					4	26	30
PROFESSIONAL ELECTIVE COURSES							ELECTIVE COURSES									
Course Code	Course Name	C/E	CL	T	P	ECTS	It includes all elective courses available in that year.									
BES151	Medical Terminology	PE	T	2	0	2	*STUDENT PRACTICE COURSE GUIDE AND INTERNSHIP PROCEDURE									
BES154	Communication	PE	T	2	0	2	The Student Practice Course Guide , comprises Practice-I, Practice-II courses and the Internship Procedures , besides the provisions regarding the Summer Internship, and it is an integral part of the Nutrition and Dietetics Department curriculum. To take the courses specified in the Curriculum Courses column, it is necessary to have taken and succeeded the prerequisite courses that match the relevant line.									
BES155	Food Mycology	PE	T	2	0	2	Summer Training: The application time stated in the table shows the duration of the practise during the internship									
BES158	Occupational Health and Safety Risk Management	PE	T	2	0	2	CURRICULUM COURSES				PREREQUISITES					
BES160	Diets for Food Sensitivity and Allergy	PE	T	2	0	2	BES402	Practice-I*	BES337 - Summer Training*							
BES161	Food Additives	PE	T	2	0	2	BES422	Practice-II*								
BES162	Eating Disorders	PE	T	2	0	2	BES337	Summer Training* (Success in minimum three courses listed on the right table is mandatory)	BES301 - Clinical Nutrition-I, BES321 - Clinical Nutrition-II, BES310 - Mother and Child Nutrition, BES311 - Management and Organization of Food Serving Systems-I, BES332 - Management and Organization of Food Serving Systems-II, BES329 - Nutrition Therapy in Pediatrics							
BES163	Food and Drug Interaction	PE	T	2	0	2										
BES164	Food and Biosafety	PE	T	2	0	2										
BES165	Quality Management in Health Services	PE	T	2	0	2										
BES166	Academical Writing Rules	PE	T	2	0	2										
BES170	Basic Mathematics	PE	T	2	0	2										
BES172	Quality Management System	PE	T	2	0	2										
BES173	Breastfeeding and Nutrition	PE	T	2	0	2	Descriptions: L: Theoretical lecture hours per week P: Practice hours per week ECTS: European Credit Transfer System C: Compulsory course E: Elective course CL: Course language, T for Turkish, E for English PE: Professional elective course									
BES175	Behavioral sciences	PE	T	2	0	2										
BES176	Clinical Pharmacology	PE	T	2	0	2										
BES177	Health Promotion and Social Marketing	PE	T	2	0	2										
BES178	Introduction to Computer Science	PE	T	0	2	2										
BES179	Nutritional Therapy in Bariatric Surgery	PE	T	2	0	2										