

**REPUBLIC OF TURKEY**  
**BEZMÍALEM VAKIF UNIVERSITY**  
**FACULTY OF HEALTH SCIENCES**  
**ADMISSIONS OF NUTRITION AND DIETETICS DEPARTMENT**

1. Basic knowledge in nutrition and dietetics and knowledge based on evidence-based research to evaluate research, application, accuracy, reliability and validity.
2. Has the knowledge to determine the energy and nutritional requirements of individuals by scientific methods and to develop individual nutrition plan and program in accordance with adequate and balanced nutrition rules.
3. Has knowledge of developing nutrient and nutrition plans and policies for the protection, improvement and development of health by using methods for determining the nutritional status of society.
4. has the knowledge to assess the nutritional status of the patients and to interpret nutritional aspects based on their clinical findings and to develop patient-specific medical nutrition therapies.
5. To be able to evaluate factors affecting nutrient quality of individuals and society in production chain of consumption and to apply standards and legal regulations for nutritional safety and security.
6. Uses current technologies, computer and computing skills in the process of collecting information and preparing reports, thinking and applying basic information about nutrition and dietetics in depth, especially having problem solving and decision making ability, creating research projects.
7. Devotes, evaluates, reviews, interprets, resolves the nutritional status of the individual, of the society and of the patient by using the current knowledge and skills in the field of Nutrition and Dietetics, performs team work with all national and international stakeholders in health and social fields, acts according to ethical rules.
8. Plans the menu considering the energy and nutrient requirements of the target group and evaluating it according to nutrition and dietetics in collective nutrition institutions and providing appropriate service delivery by taking advantage of technological developments, paying attention to food safety at all stages from the purchase of food to the service.
9. Develop strategies to encourage individuals and communities to choose safe and healthy foods, prepare and update relevant training materials.

10. Performs and evaluates laboratory applications for product development, nutritional analysis and factors affecting quality, interprets them according to legal regulations.
11. Plans, directs, evaluates, monitors, reports, and leads team work on research, projects and programs aimed at increasing the knowledge and awareness of individuals and communities throughout the entire life cycle, and supports the creation of national and international nutrient and nutrition plans and policies.
12. Carry out the task within the framework of professional responsibility and ethical values, constantly improve themselves by following the developments in science, technology and health by embracing the importance of lifelong learning and enabling the dietician profession to progress and develop.
13. Use information to demonstrate the validity of practices in individual and / or team work in the field of Nutrition and Dietetics, express ideas and opinions verbally and in writing clearly with reasons and evidence, and communicate effectively with all stakeholders in line with ethical principles.
14. Plan, implement, monitor and evaluate appropriate medical nutrition therapy in an interdisciplinary approach considering the sociocultural and economic structure of the patients of different age groups and nutrition habits. Participate in clinical trials.
15. Professional English is well known and follows well the resources in the field.