## BEZMÍÂLEM VAKIF UNIVERSITY FACULTY OF HEALTH SCIENCES NUTRITION AND DIETETICS DEPARTMENT 2023-2024 COURSE PLANS

	1. YEAR - FALL							1. YEAR - SPRING					
Course Code	Course Name	C/E	CL	Т	P	ECTS	Course Code	Course Name	C/E	CL	T	P	ECTS
BES103	Basic Chemistry-I	С	Т	2	2	5	BES123	Basic Chemistry-II	С	Т	2	2	5
BES105	Anatomy-I	С	T	2	2	5	BES126	Basic Microbiology	С	T	3	1	5
BES106	Physiology-I	С	T	2	1	3	BES127	Anatomy-II	C	T	2	2	5
BES107	Medical Biology and Genetics	С	T	2	0	2	BES128	Physiology-II	C	T	2	1	3
BES125	Intoduction 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	С	T	2	0	2
ING101	Professional English-I Professional Elective Courses	C PE	E	4	0	4	ING102	Professional English-II Professional / Elective Courses	C DE/E	E	2	0	4
	Professional / Elective Courses  Professional / Elective Courses	PE/E	T	2	0	2		Professional / Elective Courses	PE/E	T	2	0	2
	Professional / Elective Courses		TAL	20	7	30			ТО	TAL	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 Analyzes-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	С	Т	2	0	2
							ING204	Professional English-IV Professional / Elective Courses	C DE/E	E	2	0	2
		TC	TAL	18	8	30		Professional / Elective Courses	PE/E	TAL		0	
		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	С	Т	3	2	6	BES321	Clinical Nutrition-II	С	Т	3	2	6
BES308	Sports Nutrition	С	T	2	0	2	BES322	Public Health	С	T	2	0	2
BES309	Cancer and Nutrition	С	T	2	0	2	BES329	Nutrition in Pediatric Diseases	С	T	3	2	6
BES310	Maternal and Infant Nutrition	С	T	3	2	6	BES331	Geriatric Nutrition	С	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	С	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	Businees	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 23	0 4	2 30			то	TAL	19	13	30
		10	IAL	23	4	30			10	IAL	19	13	30
	4. YEAR - FALL							4. YEAR - SPRING					
Course Code	Course Name	C/E	CL	Т	P	ECTS	Course Code	Course Name	C/E	CL	Т	Р	ECTS
BES401	Graduation Project-I	С	Т	2	0	2	BES421	Graduation Project-II	С	Т	2	0	2
BES402	Practice-I*	С	Т	0	24	24	BES422	Pratice-II*	С	Т	0	24	24
BES403	Seminar-I	С	T	0	2	2	BES423	Seminar-II	С	T	0	2	2
	Professional / Elective Courses	PE/E	T	2	0	2		Professional / Elective Courses	PE/E	T	2	0	2
		TO	TAL	4		30						26	30
				-	26	30			то	TAL	4	20	
					26	30			то	TAL	4	20	
	PROFESSIONAL ELECTIVE COURSES				26			ELECTIVE COURSES	то	TAL	4	20	
Course Code	PROFESSIONAL ELECTIVE COURSES  Course Name	C/E	CL	T	P	ECTS		It includes all elective courses available in that year.				20	
Course Code BES151		C/E PE	CL T									20	
	Course Name			Т	P	ECTS	The Student Pr	It includes all elective courses available in that year. *STUDENT PRACTICE COURSE GUIDE AND INTERNSHII	P PROC	CEDU	RE		
BES151	Course Name Medical Terminology	PE	Т	<b>T</b> 2	<b>P</b>	ECTS 2	besides the prov	It includes all elective courses available in that year. *STUDENT PRACTICE COURSE GUIDE AND INTERNSHII ractice Course Guide, comprises Practice-I, Practice-II courses and t risions regarding the Summer Internship, and it is an integral part of the	P PROC	CEDU rnship	RE Proce	edures	
BES151	Course Name Medical Terminology	PE	Т	<b>T</b> 2	<b>P</b>	ECTS 2	besides the prov Department curr	It includes all elective courses available in that year. *STUDENT PRACTICE COURSE GUIDE AND INTERNSHII ractice Course Guide, comprises Practice-I, Practice-II courses and t risions regarding the Summer Internship, and it is an integral part of the riculum. To take the courses specified in the Curriculum Courses colur	P PROC	CEDU rnship	RE Proce	edures	
BES151 BES154	Course Name Medical Terminology Communication	PE PE	T	<b>T</b> 2 2 2	<b>P</b> 0 0	2 2 2	besides the prov Department curr	It includes all elective courses available in that year. *STUDENT PRACTICE COURSE GUIDE AND INTERNSHII ractice Course Guide, comprises Practice-I, Practice-II courses and t risions regarding the Summer Internship, and it is an integral part of the	P PROC	CEDU rnship	RE Proce	edures	
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BES151 BES154 BES155	Course Name Medical Terminology Communication Food Mycology	PE PE PE	T T	<b>T</b> 2 2 2	<b>P</b> 0 0	2 2 2	besides the prov Department curr and succeeded the	It includes all elective courses available in that year. *STUDENT PRACTICE COURSE GUIDE AND INTERNSHII ractice Course Guide, comprises Practice-I, Practice-II courses and t risions regarding the Summer Internship, and it is an integral part of the riculum. To take the courses specified in the Curriculum Courses colur	P PROC he Inter 2 Nutritionn, it is r	rnship on and necess	RE Proce Diete ary to	edures etics have t	aken
BES151 BES154 BES155 BES158 BES160	Course Name Medical Terminology Communication Food Mycology Occupational Health and Safety Risk Management	PE PE PE	T T T	2 2 2	P 0 0 0 0 0	2 2 2	besides the prov Department curr and succeeded the	It includes all elective courses available in that year.  *STUDENT PRACTICE COURSE GUIDE AND INTERNSHII ractice Course Guide, comprises Practice-I, Practice-II courses and t risions regarding the Summer Internship, and it is an integral part of the riculum. To take the courses specified in the Curriculum Courses colur the prerequisite courses that match the relevant line.	P PROC he Inter e Nutritionn, it is r	CEDU rnship on and necess	RE Proce Diete ary to	edures etics have t	aken
BES151 BES154 BES155 BES158 BES160 BES161	Course Name  Medical Terminology  Communication  Food Mycology  Occupational Health and Safety Risk Management  Diets for Food Sensitivity and Allergy  Food Additives	PE PE PE PE PE	T T T T T	2 2 2 2 2	0 0 0 0	2 2 2 2 2 2	besides the prov Department curr and succeeded the Summer Train	It includes all elective courses available in that year.  *STUDENT PRACTICE COURSE GUIDE AND INTERNSHII  ractice Course Guide, comprises Practice-I, Practice-II courses and t  risions regarding the Summer Internship, and it is an integral part of the  riculum. To take the courses specified in the Curriculum Courses colur  the prerequisite courses that match the relevant line.  ing: The application time stated in the table shows the duration of the  CURRICULUM COURSES	P PROC he Inter e Nutritionn, it is r	CEDU rnship on and necess	RE Proce Diete ary to	edures etics have t	aken
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BES151 BES154 BES155 BES158 BES160 BES161 BES162 BES163 BES164	Course Name  Medical Terminology  Communication  Food Mycology  Occupational Health and Safety Risk Management Diets for Food Sensitivity and Allergy Food Additives  Eating Disorders Food and Drug Interaction  Food and Biosafety	PE PE PE PE PE PE PE PE	T T T T T T T T T	2 2 2 2 2 2 2 2 2	P 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 2 2 2 2 2 2 2 2 2	besides the prov Department cur and succeeded the Summer Train BES402	It includes all elective courses available in that year.  *STUDENT PRACTICE COURSE GUIDE AND INTERNSHII ractice Course Guide, comprises Practice-I, Practice-II courses and trisions regarding the Summer Internship, and it is an integral part of the risions regarding the Summer Internship, and it is an integral part of the rich prerequisite courses that match the relevant line.  ing: The application time stated in the table shows the duration of the practice-I*  Practice-I*  Practice-I*	P PROC he Inter e Nutritionn, it is in practise - BES33 BES30 BES31 Nutritio	rnship on ancesss during PREE 37 - St 11 - Cli 11 - Cli 10 - Mcoon,	Proced I Diete in the interpretation of the	edures tics have t  Train Vutritic Nutrition d Chil	aken  ES  ing*  on-I, on-II, d
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BES151 BES154 BES155 BES158 BES160 BES161 BES162 BES163 BES164	Course Name  Medical Terminology  Communication  Food Mycology  Occupational Health and Safety Risk Management Diets for Food Sensitivity and Allergy Food Additives  Eating Disorders Food and Drug Interaction  Food and Biosafety	PE PE PE PE PE PE PE PE	T T T T T T T T T	2 2 2 2 2 2 2 2 2	P 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 2 2 2 2 2 2 2 2 2	besides the prov Department cur and succeeded the Summer Train BES402	It includes all elective courses available in that year.  *STUDENT PRACTICE COURSE GUIDE AND INTERNSHII ractice Course Guide, comprises Practice-I, Practice-II courses and trisions regarding the Summer Internship, and it is an integral part of the risions regarding the Summer Internship, and it is an integral part of the rich prerequisite courses that match the relevant line.  ing: The application time stated in the table shows the duration of the practice-I*  Practice-I*  Practice-I*	P P P P P P P P P P P P P P P P P P P	creduction of the control of the con	Proceed Dieter and the immersion of Foo	edures tics have t Train Untritic Untrit Untritic Untritic Untritic Untritic Untritic Untritic Untriti	aken  iip  ES  in-I, in-II, id  d  iing
BES151 BES154 BES155 BES158 BES160 BES161 BES162 BES163 BES164 BES164 BES166	Course Name Medical Terminology Communication Food Mycology Occupational Health and Safety Risk Management Diets for Food Sensitivity and Allergy Food Additives Eating Disorders Food and Drug Interaction Food and Biosafety Quality Management in Health Services Academical Writting Rules	PE	T T T T T T T T T T T T	2 2 2 2 2 2 2 2 2 2 2 2 2	P 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 2 2 2 2 2 2 2 2 2 2 2 2	besides the prov Department curr and succeeded the Summer Train BES402 BES422	It includes all elective courses available in that year.  *STUDENT PRACTICE COURSE GUIDE AND INTERNSHII ractice Course Guide, comprises Practice-I, Practice-II courses and t risions regarding the Summer Internship, and it is an integral part of the riculum. To take the courses specified in the Curriculum Courses colur he prerequisite courses that match the relevant line.  **CURRICULUM COURSES**  Practice-I**  Pratice-II*  Summer Training** (Success in minimum three courses listed on the right table is	PPROC PPROC Practise BES32 BES31 BES31 BES31 Organia BES31	rship on anceess during PREE 1 - Cli 1 - Cli 0 - Mo on, 1 - Ma za-I, 2 - Ma 2 - Ma	RE Proced I Diete I Diet I Diet I Diete I Diet	edures tics have t  Train  Untritio  Untrition  General and d Servi	aken  ES  In-I, In-II, Id  d  d  d  d  d  d  d  d  d  d  d  d
BES151 BES154 BES155 BES158 BES160 BES161 BES162 BES163 BES164 BES165	Course Name Medical Terminology Communication Food Mycology Occupational Health and Safety Risk Management Diets for Food Sensitivity and Allergy Food Additives Eating Disorders Food and Drug Interaction Food and Biosafety Quality Management in Health Services	PE PE PE PE PE PE PE PE PE	T T T T T T T T T T T	2 2 2 2 2 2 2 2 2 2	P 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	besides the prov Department curr and succeeded the Summer Train BES402 BES422	It includes all elective courses available in that year.  *STUDENT PRACTICE COURSE GUIDE AND INTERNSHII ractice Course Guide, comprises Practice-I, Practice-II courses and t risions regarding the Summer Internship, and it is an integral part of the riculum. To take the courses specified in the Curriculum Courses colur he prerequisite courses that match the relevant line.  **CURRICULUM COURSES**  Practice-I**  Pratice-II*  Summer Training** (Success in minimum three courses listed on the right table is	PPROCE PPROCE Internation in it is a practise  BES33 BES31 BES31 BES31 Crgania Grgania Grgania Grgania	rnship on anciesss during PREF 1 - Cli 1 - Cli 1 - Cli 0 - Mc 1 - Ma 1 - Ma 2 - Ma 2 - Ma 2 - Ma 3 - St. II,	RE I Proced I Diete I Diet I Diete I Diet I Diet I Diet I Diete I Diet I Diet I Diet I Diet I Diet I Diet I Di	edures tics have t  Train  Train  Nutritic  Autritic  Service  d Service	aken  iip  ES  ing*  n-I, n-II, dd  dd ing  dd ing
BES151 BES154 BES155 BES158 BES160 BES161 BES162 BES163 BES164 BES164 BES166	Course Name Medical Terminology Communication Food Mycology Occupational Health and Safety Risk Management Diets for Food Sensitivity and Allergy Food Additives Eating Disorders Food and Drug Interaction Food and Biosafety Quality Management in Health Services Academical Writting Rules	PE	T T T T T T T T T T T T	2 2 2 2 2 2 2 2 2 2 2 2 2	P 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 2 2 2 2 2 2 2 2 2 2 2 2	besides the prov Department curr and succeeded the Summer Train BES402 BES422	It includes all elective courses available in that year.  *STUDENT PRACTICE COURSE GUIDE AND INTERNSHII ractice Course Guide, comprises Practice-I, Practice-II courses and t risions regarding the Summer Internship, and it is an integral part of the riculum. To take the courses specified in the Curriculum Courses colur he prerequisite courses that match the relevant line.  **CURRICULUM COURSES**  Practice-I**  Pratice-II*  Summer Training** (Success in minimum three courses listed on the right table is	P P PROC he Interest b Nutrition, it is to practise — BES32 BES31 Nutrition Organia Special Special Special Special Special Special Special Special Special Special Special Special Special Special Sp	rnship pon and during PREF 37 - St 1 - Cli 1 - Cli 0 - Mo on, 1 - Ma zation ss-I, 2 - Ma zation ss-I, 9 - Nu	RE I Proced I Diete I Diet I Diete I Diet I Diet I Diet I Diete I Diet I Diet I Diet I Diet I Diet I Diet I Di	edures tics have t  Train  Train  Nutritic  Autritic  Service  d Service	aken  iip  ES  ing*  n-I, n-II, dd  dd ing  dd ing
BES151 BES154 BES155 BES158 BES160 BES161 BES162 BES163 BES164 BES164 BES165 BES170	Course Name  Medical Terminology  Communication  Food Mycology  Occupational Health and Safety Risk Management  Diets for Food Sensitivity and Allergy  Food Additives  Eating Disorders  Food and Drug Interaction  Food and Biosafety  Quality Management in Health Services  Academical Writting Rules  Basic Mathematics  Quality Management System	PE	T T T T T T T T T T T T T	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	P 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	besides the prov Department curr and succeeded the Summer Train BES402 BES422 BES337	It includes all elective courses available in that year.  *STUDENT PRACTICE COURSE GUIDE AND INTERNSHII ractice Course Guide, comprises Practice-I, Practice-II courses and t risions regarding the Summer Internship, and it is an integral part of the riculum. To take the courses specified in the Curriculum Courses colur he prerequisite courses that match the relevant line.  **CURRICULUM COURSES**  Practice-I**  Pratice-II*  Summer Training** (Success in minimum three courses listed on the right table is	PPROCE PPROCE Internation in it is a practise  BES33 BES31 BES31 BES31 Crgania Grgania Grgania Grgania	rnship pon and during PREF 37 - St 1 - Cli 1 - Cli 0 - Mo on, 1 - Ma zation ss-I, 2 - Ma zation ss-I, 9 - Nu	RE I Proced I Diete I Diet I Diete I Diet I Diet I Diet I Diete I Diet I Diet I Diet I Diet I Diet I Diet I Di	edures tics have t  Train  Train  Nutritic  Autritic  Service  d Service	aken  iip  ES  ing*  n-I, n-II, dd  dd ing  dd ing
BES151 BES154 BES155 BES158 BES160 BES161 BES162 BES163 BES164 BES164 BES165 BES170 BES170 BES172	Course Name  Medical Terminology  Communication  Food Mycology  Occupational Health and Safety Risk Management  Diets for Food Sensitivity and Allergy  Food Additives  Eating Disorders  Food and Drug Interaction  Food and Biosafety  Quality Management in Health Services  Academical Writting Rules  Basic Mathematics  Quality Management System  Breastfeeding and Nutrition	PE P	T T T T T T T T T T T T T T T T T T T	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	P 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	besides the prov Department cum and succeeded th  Summer Train  BES402  BES422  BES337	It includes all elective courses available in that year.  *STUDENT PRACTICE COURSE GUIDE AND INTERNSHII ractice Course Guide, comprises Practice-I, Practice-II courses and t risions regarding the Summer Internship, and it is an integral part of the riculum. To take the courses specified in the Curriculum Courses colur he prerequisite courses that match the relevant line.  **CURRICULUM COURSES**  Practice-I**  Pratice-II*  Summer Training** (Success in minimum three courses listed on the right table is mandatory)	P P PROC he Interest b Nutrition, it is to practise — BES32 BES31 Nutrition Organia Special Special Special Special Special Special Special Special Special Special Special Special Special Special Sp	rnship pon and during PREF 37 - St 1 - Cli 1 - Cli 0 - Mo on, 1 - Ma zation ss-I, 2 - Ma zation ss-I, 9 - Nu	RE I Proced I Diete I Diet I Diete I Diet I Diet I Diet I Diete I Diet I Diet I Diet I Diet I Diet I Diet I Di	edures tics have t  Train  Train  Nutritic  Autritic  Service  d Service	aken  iip  ES  ing*  n-I, n-II, dd  dd ing  dd ing
BES151 BES154 BES155 BES158 BES160 BES161 BES162 BES163 BES164 BES165 BES170 BES170 BES172 BES173 BES175	Course Name  Medical Terminology  Communication  Food Mycology  Occupational Health and Safety Risk Management  Diets for Food Sensitivity and Allergy  Food Additives  Eating Disorders  Food and Drug Interaction  Food and Biosafety  Quality Management in Health Services  Academical Writting Rules  Basic Mathematics  Quality Management System  Breastfeeding and Nutrition  Behavioral sciences	PE P	T T T T T T T T T T T T T T T T T T T	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	P 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	besides the prov Department cur and succeeded the Summer Train BES402 BES422 BES337  Descriptions: L: Theoretical le P: Practice hour	It includes all elective courses available in that year.  *STUDENT PRACTICE COURSE GUIDE AND INTERNSHIP ractice Course Guide, comprises Practice-I, Practice-II courses and to risions regarding the Summer Internship, and it is an integral part of the riculum. To take the courses specified in the Curriculum Courses colur the prerequisite courses that match the relevant line.  ing: The application time stated in the table shows the duration of the process of the course of the course state of the course state of the practice-I*  Practice-II*  Summer Training* (Success in minimum three courses listed on the right table is mandatory)  ecture hours per week s per week	P P PROC he Interest b Nutrition, it is to practise — BES32 BES31 Nutrition Organia Special Special Special Special Special Special Special Special Special Special Special Special Special Special Sp	rnship pon and during PREF 37 - St 1 - Cli 1 - Cli 0 - Mo on, 1 - Ma zation ss-I, 2 - Ma zation ss-I, 9 - Nu	RE I Proced I Diete I Diet I Diete I Diet I Diet I Diet I Diete I Diet I Diet I Diet I Diet I Diet I Diet I Di	edures tics have t  Train  Train  Nutritic  Autritic  Service  d Service	aken  iip  ES  ing*  n-I, n-II, dd  dd ing  dd ing
BES151 BES154 BES155 BES158 BES160 BES161 BES162 BES163 BES164 BES165 BES166 BES170 BES170 BES172 BES173 BES175 BES176	Course Name  Medical Terminology  Communication  Food Mycology  Occupational Health and Safety Risk Management  Diets for Food Sensitivity and Allergy  Food Additives  Eating Disorders  Food and Drug Interaction  Food and Biosafety  Quality Management in Health Services  Academical Writting Rules  Basic Mathematics  Quality Management System  Breastfeeding and Nutrition	PE P	T T T T T T T T T T T T T T T T T T T	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	P 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	besides the prov Department cum and succeeded th  Summer Train  BES402  BES422  BES337  Descriptions: L: Theoretical le P: Practice hour	It includes all elective courses available in that year.  *STUDENT PRACTICE COURSE GUIDE AND INTERNSHII ractice Course Guide, comprises Practice-I, Practice-II courses and t risions regarding the Summer Internship, and it is an integral part of the riculum. To take the courses specified in the Curriculum Courses colur he prerequisite courses that match the relevant line.  **CURRICULUM COURSES**  Practice-I**  Pratice-II*  Summer Training** (Success in minimum three courses listed on the right table is mandatory)  eccture hours per week sper week un Credit Transfer System	P P PROC he Interest b Nutrition, it is to practise — BES32 BES31 Nutrition Organia Special Special Special Special Special Special Special Special Special Special Special Special Special Special Sp	rnship pon and during PREF 37 - St 1 - Cli 1 - Cli 0 - Mo on, 1 - Ma zation ss-I, 2 - Ma zation ss-I, 9 - Nu	RE I Proced I Diete I Diet I Diete I Diet I Diet I Diet I Diete I Diet I Diet I Diet I Diet I Diet I Diet I Di	edures tics have t  Train  Train  Nutritic  Autritic  Service  d Service	aken  iip  ES  ing*  n-I, n-II, dd  dd ing  dd ing
BES151 BES154 BES155 BES158 BES160 BES161 BES162 BES163 BES164 BES165 BES170 BES170 BES172 BES173 BES175	Course Name  Medical Terminology  Communication  Food Mycology  Occupational Health and Safety Risk Management  Diets for Food Sensitivity and Allergy  Food Additives  Eating Disorders  Food and Drug Interaction  Food and Biosafety  Quality Management in Health Services  Academical Writting Rules  Basic Mathematics  Quality Management System  Breastfeeding and Nutrition  Behavioral sciences	PE P	T T T T T T T T T T T T T T T T T T T	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	P 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	besides the prov Department cum and succeeded the Summer Train BES402 BES422 BES337  Descriptions: L: Theoretical to P: Practice hour ECTS: Europea	It includes all elective courses available in that year.  *STUDENT PRACTICE COURSE GUIDE AND INTERNSHII ractice Course Guide, comprises Practice-I, Practice-II courses and t risions regarding the Summer Internship, and it is an integral part of the riculum. To take the courses specified in the Curriculum Courses colur the prerequisite courses that match the relevant line.  **CURRICULUM COURSES**  Practice-I**  Pratice-II**  Summer Training* (Success in minimum three courses listed on the right table is mandatory)  ecture hours per week s per week in Credit Transfer System course	P P PROC he Interest b Nutrition, it is to practise — BES32 BES31 Nutrition Organia Special Special Special Special Special Special Special Special Special Special Special Special Special Special Sp	rnship pon and during PREF 37 - St 1 - Cli 1 - Cli 0 - Mo on, 1 - Ma zation ss-I, 2 - Ma zation ss-I, 9 - Nu	RE I Proced I Diete I Diet I Diete I Diet I Diet I Diet I Diete I Diet I Diet I Diet I Diet I Diet I Diet I Di	edures tics have t  Train  Train  Nutritic  Autritic  Service  d Service	aken  iip  ES  ing*  n-I, n-II, dd  dd ing  dd ing
BES151 BES154 BES155 BES158 BES160 BES161 BES162 BES163 BES164 BES165 BES166 BES170 BES170 BES172 BES173 BES175 BES176	Course Name  Medical Terminology  Communication  Food Mycology  Occupational Health and Safety Risk Management  Diets for Food Sensitivity and Allergy  Food Additives  Eating Disorders  Food and Drug Interaction  Food and Biosafety  Quality Management in Health Services  Academical Writting Rules  Basic Mathematics  Quality Management System  Breastfeeding and Nutrition  Behavioral sciences  Clinical Pharmacology	PE P	T T T T T T T T T T T T T T T T T T T	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	P 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	besides the prov Department cun and succeeded the Summer Train BES402 BES422 BES337  Descriptions: L: Theoretical le F: Practice but ECTS: Europea C: Compulsory ECTS: Europea	It includes all elective courses available in that year.  *STUDENT PRACTICE COURSE GUIDE AND INTERNSHII ractice Course Guide, comprises Practice-I, Practice-II courses and t risions regarding the Summer Internship, and it is an integral part of the riculum. To take the courses specified in the Curriculum Courses colur the prerequisite courses that match the relevant line.  **CURRICULUM COURSES**  Practice-I**  Pratice-II**  Summer Training* (Success in minimum three courses listed on the right table is mandatory)  ecture hours per week s per week in Credit Transfer System course	P P PROC he Interest b Nutrition, it is to practise — BES32 BES31 Nutrition Organia Special Special Special Special Special Special Special Special Special Special Special Special Special Special Sp	rnship pon and during PREF 37 - St 1 - Cli 1 - Cli 0 - Mo on, 1 - Ma zation ss-I, 2 - Ma zation ss-I, 9 - Nu	RE I Proced I Diete I Diet I Diete I Diet I Diet I Diet I Diete I Diet I Diet I Diet I Diet I Diet I Diet I Di	edures tics have t  Train  Train  Nutritic  Autritic  Service  d Service	aken  iip  ES  ing*  n-I, n-II, dd  dd ing  dd ing
BES151 BES154 BES155 BES158 BES160 BES161 BES162 BES163 BES164 BES165 BES166 BES170 BES172 BES173 BES175 BES176 BES176	Course Name  Medical Terminology  Communication  Food Mycology  Occupational Health and Safety Risk Management  Diets for Food Sensitivity and Allergy  Food Additives  Eating Disorders  Food and Drug Interaction  Food and Biosafety  Quality Management in Health Services  Academical Writting Rules  Basic Mathematics  Quality Management System  Breastfeeding and Nutrition  Behavioral sciences  Clinical Pharmacology  Health Promotion and Social Marketing	PE P	T T T T T T T T T T T T T T T T T T T	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	besides the prov Department cun and succeeded the Summer Train BES402 BES422 BES337  Descriptions: L: Theoretical le F: Practice but ECTS: Europea C: Compulsory ECTS: Europea	It includes all elective courses available in that year.  *STUDENT PRACTICE COURSE GUIDE AND INTERNSHII ractice Course Guide, comprises Practice-I, Practice-II courses and t risions regarding the Summer Internship, and it is an integral part of the riculum. To take the courses specified in the Curriculum Courses colur he prerequisite courses that match the relevant line.  **CURRICULUM COURSES**  Practice-I**  Pratice-II*  Summer Training** (Success in minimum three courses listed on the right table is mandatory)  ecture hours per week sper week uc Credit Transfer System course se guage. T for Turkish, E for English	P P PROC he Interest b Nutrition, it is to practise — BES32 BES31 Nutrition Organia Special Special Special Special Special Special Special Special Special Special Special Special Special Special Sp	rnship pon and during PREF 37 - St 1 - Cli 1 - Cli 0 - Mo on, 1 - Ma zation ss-I, 2 - Ma zation ss-I, 9 - Nu	RE I Proced I Diete I Diet I Diete I Diet I Diet I Diet I Diete I Diet I Diet I Diet I Diet I Diet I Diet I Di	edures tics have t  Train  Train  Nutritic  Autritic  Service  d Service	aken  iip  ES  ing*  n-I, n-II, dd  dd ing  dd ing