Course Syllabus

Code - Course Title	**AŞÇ104U -**
Course Type	II. SEMESTER
Laboratory + Practice	0+0
ECTS	**5.0**
Language of Instruction	Türkçe
Course Type	Elective Courses

Mode of Delivery	Distance Education
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	There is no course offered.
Recommended Resources	Atkoşar, Z. (2018). Beslenmenin Temel İlkeleri. Eskişehir: Anadolu Üniversitesi Yayınları.
Work Placement	There is no work placement or application for this course.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Nutrition and Nowadays Trends of Nutrition	
Week - 2		The Importance of Nutrition	
Week - 3		Food Elements I-i	
Week - 4		Food Items I-ii	
Week - 5		Food Items II-i	
Week - 6		Food Items II-ii	
Week - 7		Midterm	
Week - 8		The Energy Values of Foods	
Week - 9		Major Nutritional Groups-i	
Week - 10		Major Nutritional Groups-ii	
Week - 11		Nutrition of People with Special Conditions-i	
Week - 12		Nutrition of People with Special Conditions-ii	
Week - 13		Nutrition Education	
Week - 14		Final Exam	

Learning Outcomes

#	Learning Outcome
1	Explain related terms in nutrition
2	Explains organic and inorganic nutrients.
3	Explains the energy values and food groups of foods.
4	Explains the nutrition of those in special situations.
5	Explains nutrition education

Sustainable Development Goals

No content has been provided.

Course Theme

No content has been provided.

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	0	0	0
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	0	0	0
Ödevler	0	0	0
Proje - Rapor - Sunum Hazırlama	0	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	0	0	0
Final Sınavı Hazırlığı (sınav süresi dahil)	0	0	0
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0	0	0
Staj Uygulaması	0	0	0
		Calculated ECTS	**0**

Assessment Method and Passing Requirements

No content has been provided.