





NURSING AND PATIENT CARE BSC - Dietetics specialization										
Subject's name	Theory	Practice	Clin./ Field	Credit	2018/20 Semester	D19. academic year Exam type	Pre-requisites	Paralel requests		
Applied Anatomy in Health Science I. theory	30	Tructice	practice	3	I.	terminal exam	The required	Applied Physiology and Pathophysiology in Health Science I. theory,		
Applied Anatomy in Health Science I. practice		20		2	I.	practice course grade		Applied Anatomy in Health Science I. practice Applied Physiology and Pathophysiology in Health Science I. practice, Applied Anatomy in Health Science I. theory		
Applied Physiology and Pathophysiology in Health Science I. theory	55			5	I.	practical course grade		Applied Anatomy in Health Science I. theory Applied Physiology and Pathophysiology in Health Science I. practice,		
Applied Physiology and Pathophysiology in Health Science I. practice		20		2	I.	practical course grade		Applied Anatomy in Health Science I. practice, Applied Physiology and Pathophysiology in Health Science I. theory		
First Aid theory	14			2	I.	practical course grade		First Aid Practice		
First Aid practice		14		2	I.	practical course grade		First Aid Theory		
Medical latin language and terminology I.		20		4	I.	practical course grade				
Basics of cell biology and biochemistry in Health Science	36			4	I.	terminal exam				
Optional course I. Applied Anatomy in				3	I.					
Health Science II. theory Applied Anatomy in	30			3	II.	terminal exam	Applied Anatomy in Health Science I. theory Applied Anatomy in Health Science I.	Applied Anatomy in Health Science II. practice		
Health Science II. practice Applied Physiology and		20		2	II.	course grade	practice Applied Physiology and Pathophysiology in	Applied Anatomy in Health Science II. theory		
Pathophysiology in Health Science II. theory Applied Physiology and	55			5	II.	terminal exam	Health Science I. theory, Applied Anatomy in Health Science I. theory	Applied Physiology and Pathophysiology in Health Science II. practice		
Pathophysiology in Health Science II. practice		20		2	II.	practical course grade	Applied Physiology and Pathophysiology in Health Science I. practice, Applied Anatomy in Health Science I. practice	Applied Physiology and Pathophysiology in Health Science II. theory		
Biophysics and health technological studies	14			2	II.	terminal exam				
Medical latin language and terminology II.		20		4	II.	practical course grade	Medical latin language and terminology I.			
Nursing skills I. theory	20			3	II.	terminal exam practical		Nursing skills I. practice		
Nursing skills I. practice Optional course II.		34		3	II.	course grade		Nursing skills I. theory		
Pharmacology I. theory	30			2	III.	terminal exam	Basics of cell biology and biochemistry in Health Science, Applied Physiology and Pathophysiology in Health Science II. theory, Applied Physiology and Pathophysiology in Health Science II. practice			
Microbiology I.	28			3	III.	terminal exam	Basics of cell biology and biochemistry in Health Science			
Personal and communicational development I.		14		2	III.	practical course grade				
Public health Ethics in Health Sciences	28 14			2 2	III. III.	terminal exam terminal exam				
Legal Issues in Health Care	21			3	III.	terminal exam				
Food preparation I. theory	70			5	III.	terminal exam		Food Preparation I. practice		
Food preparation I. practice		28		2	III.	practical course grade		Food Preparation I. theory		
Nutrition biology I.	28			2	III.	terminal exam	Basics of cell biology and biochemistry in Health Science	Nutrition biology I practice		
Nutrition biology I.		28		2	III.	practical	Basics of cell biology and biochemistry in	Nutrition biology I theory		
Food chemistry, -	42			3	III.	course grade terminal exam	Health Science Basics of cell biology and biochemistry in	Food chemistry, - biochemistry I. practice		
Food chemistry, -		15		2	III.	practical	Health Science Basics of cell biology and biochemistry in	Food chemistry, - biochemistry I. theory		
Food chemistry I. practice Food chemistry, - biochemistry I. field			19	0	III.	course grade signature	Health Science Basics of cell biology and biochemistry in Health Science	Food chemistry, - biochemistry I. theory		
Optional course III.				3	III.					
Research methodology and biostatistics I.	21			2	IV.	terminal exam				
Health pedagogy Microbiology II. theory	14 20			2 2	IV. IV.	terminal exam terminal exam	Microbiology I.	Microbiology II. practice		
Microbiology II. practice	20		28	0	IV.	signature	Microbiology I.	Microbiology II. theory		
Food preparation II. theory	49			3	IV.	terminal exam	Food preparation I. theory, practice	Food preparation II. practice, Food preparation III. theory		
Food preparation II. practice		42		3	IV.	practical course grade	Food preparation I. theory, practice	Food preparation II. theory, Food preparation III. practice		
Food preparation III. theory	20			2	IV.	practical course grade	Food preparation I. theory, practice	Food preparation III. practice, Food preparation II. theory		
Food preparation III. practice		20		1	IV.	practical course grade	Food preparation I. theory, practice	Food preparation III. theory, Food preparation II. practice		
Health Psychology I.	8			1	IV.	practical course grade				
Dietetics I. Internal medicine I. theory	20 42			4	IV.	terminal exam	Applied Anatomy in Health Science II., theory, practice Applied Physiology and Pathophysiology in	Food preparation II. theory Internal medicine I. practice		
Internal medicine I. practice			28	0	IV.	signature	Health Science II. theory, practice Applied Anatomy in Health Science II. theory, practice; Applied Physiology and Pathophysiology in Health Science II. theory, practice	Internal medicine I. theory		
Clinical Dietetics L	34			2	IV.	terminal exam	Applied Anatomy in Health Science II., theory, practice; Applied Physiology and Pathophysiology in Health Science II. theory, practice			
Food knowledge and food industrial technology I.	36			3	IV.	terminal exam	Food preparation I. theory, practice			







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Optional course IV.		28		2	IV. V.	practical		
IT in Health Care I.						course grade practical		
Thesis I.		8		2	v.	course grade	Research methodology and biostatistics I. Food preparation II. theory, practice, Food	
Dietetics II. theory	42			4	v.	terminal exam	preparation III. theory, practice, Dietetics I.	Dietetics III. theory, Dietetics II. practice
Dietetics II. practice		42		5	V.	practical course grade	Food preparation II. theory, practice, Food preparation III. theory, practice, Dietetics I.	Dietetics III. theory, Dietetics II. theory
Dietetics III. theory	14			1	v.	practical course grade	Food preparation II. theory, practice, Food preparation III. theory, practice, Dietetics I.	Dietetics III. practice, Dietetics II. theory
Dietetics III. practice		16		1	v.	practical course grade	Food preparation II. theory, practice, Food preparation III. theory, practice, Dietetics I.	Dietetics III. theory, Dietetics II. theory
Health Care management I. theory	42			3	v.	terminal exam	Food preparation II. theory, practice	
Clinical Dietetics II. Internal medicine II.	34			3	v.	terminal exam	Clinical Dietetics I.	
theory Internal medicine II.	28			3	v.	terminal exam	Internal medicine I. theory, practice	Internal medicine II. practice
practice			100	0	v.	signature	Internal medicine I. theory, practice	Internal medicine II. theory
Food knowledge and food industrial	34			3	v.	terminal exam	Food knowledge and food industrial technology I.	Food knowledge and food industrial technology II. practice
technology II. theory Food knowledge and							Food knowledge and food industrial	Food knowledge and food industrial technology II.
food industrial technology II. practice			14	0	v.	signature	technology I.	theory
Optional course V. Research methodology		••		3	V.	practical	D 1 4 11 11 (22 T	
and biostatistics II.		28		2	VI.	course grade practical	Research methodology and biostatistics I.	
IT in Health Care II.		28		2	VI.	course grade	IT in Health Care I.	
Dietetics IV. theory	42			3	VI.	terminal exam	Dietetics II. theory, practice, Dietetics III. theory, practice, Internal Medicine II. theory, practice	Dietetics IV. practice, Dietetics V. theory
Dietetics IV. practice		64		5	VI.	practical course grade	Dietetics II. theory, practice, Dietetics III. theory, practice Internal medicine II. theory, practice	Dietetics IV. theory, Dietetics V. theory
Dietetics V. theory	14			2	VI.	practical course grade	Dietetics II. theory, practice, Dietetics III. theory, practice Internal medicine II. theory, practice	Dietetics V. practice, Dietetics IV. theory
Dietetics V. practice		16		2	VI.	practical course grade	Dietetics II. theory, practice, Dietetics III. theory, practice Internal medicine II. theory, practice	Dietetics V. theory, Dietetics IV. theory
Health Politics	21			3	VI.	practical course grade		
Health Care management II.	21			3	VI.	practical course grade		
Functional foods	14			2	VI.	practical course grade		
Everyday nutrition I.	28			3	VI.	practical	Food preparation I. theory, practice	
Health Care	30			3	VI.	course grade terminal exam	Health Care management I. theory	Health Care management III. field practice
management III. theory Health Care management III. field			100	0	VI.	signature		Health Care management III. theory
practice Dietetics VI. theory	42			4	VII.	terminal exam	Dietetics IV. theory, practice, Dietetics V.	Dietetics VI. practice, Dietetics VII. theory
Dietetics VI. practice		32		3	VII.	practical	theory, practice Dietetics IV. theory, practice, Dietetics V.	Dietetics VI. theory, Dietetics VII. theory
Dietetics VII. theory	14	02		2	VII.	course grade practical	theory, practice Dietetics IV. theory, practice, Dietetics V.	Dietetics VII. practice, Dietetics VI. theory
	14	15				course grade practical	theory, practice Dietetics IV. theory, practice, Dietetics V.	<u> </u>
Dietetics VII. practice Dietetics of infant and		15		2	VII.	course grade practical	theory, practice Internal medicine II. theory, practice	Dietetics VII. theory, Dietetics VI. theory
children diseases Household Economic,			30	3	VII.	course grade	Dietetics IV. theory, practice	
Public catering theory	10			2	VII.	terminal exam	Food preparation II. theory, practice	Household Economics, Public catering practice
Household Economics, Public catering practice Surgery and clinical		7		1	VII.	practical course grade	Food preparation II. theory, practice	Household Economics, Public catering theory
dietetics theory	20			2	VII.	terminal exam	Internal medicine II. theory, practice	Surgery and clinical dietetics practice
Surgery and clinical dietetics practice			10	0	VII.	signature	Internal medicine II. theory, practice	Surgery and clinical dietetics theory
Artificial nutrition	40			4	VII.	practical course grade	Clinical Dietetics II.	Artificial nutrition field practice
Artificial nutrition field practice			30	0	VII.	signature	Clinical Dietetics II, Internal medicine II. theory, practice	Artificial nutrition
Professional field practice I.			200	7	VII.	practical course grade	Dietetics IVV., Internal medicine II.	
Health Sociology I.	28			3	VIII.	practical course grade		
Health Psychology II.	28			2	VIII.	practical course grade		
Communication in health care II.		14		2	VIII.	practical course grade	Communication in health care I.	
Health education-health promotion I. theory	14			1	VIII.	practical course grade	Health pedagogy	Health education-health promotion I. practice
Health education-health promotion I. practice		14		1	VIII.	practical course grade		Health education-health promotion I. theory
Health Care	14			2	VIII.	practical		
management IV. Public hygiene-	28			2	VIII.	course grade practical		
epidemiology Thesis II.	-	8		10	VIII.	course grade practical	Thesis I.	
Professional field			200	10	VIII.	course grade practical	Internal medicine II. theory, practice; Clinical	
practice II. Professional field			200			course grade	Dietetics II.; Dietetics VI. theory, practice Internal medicine II. theory, practice; Clinical	
practice III.			200	0	VIII.	signature	Dietetics II.; Dietetics VI. theory, practice	