NUT101 Introduction to Nutrition and Dietetics

This course includes information about introduction to nutrition and dietetics, professional ethics and deontology, introduction to course content, the definition of food and nutrition, food and nutrition in the process of history, nutrition culture.

FHS117 Mathematics

This course includes information about real numbers, absolute value, number axis, intervals, the plane coordinates; functions: elementary functions, graphs and transformations, linear functions, quadratic functions, polynomials and rational functions: asymptotes, exponential functions, logarithmic functions, compound interest, limit: the rate of change, slope, derivatives and differentiation rules: chapter derivatives, chain rule, increasing - decreasing functions, L’Hospital rule, the first and second derivative tests, the graphics drawing; derivatives of logarithmic and exponential functions, the maximum - minimum problems, linear equations, matrices: addition of a matrix, Gauss-Jordan elimination method, the basic operations, square inverse of the matrix, the matrix equations, two-variable linear inequality systems: two-dimensional linear programming, geometric approach; applications.

FHS113 General Chemistry

This course aims to provide information about atom and structure of atoms, isotopes, compounds, density, specific gravity, chemical bonding, mole concept, the physical states of matter, solutions, molarity, molality, normality concepts.

FHS111 Introduction to Anatomy and Physiology

This course includes information about human anatomy, skeletal-muscle, the central system, the anatomy of the circulatory and digestive system. Examine the principles of human anatomy. Neuromusculoskeletal system, especially the provision on the human body works. Structures based on the evaluation of the relationship between normal function.
Neuroanatomy, endocrine, cardiovascular, respiratory, digestive, urinary and reproductive systems, structures and functions.

**TRD151 Turkish I**

This course aims to provide information about the basic features of written language and written communication, the main differences between written language and spoken language. Expression: written and oral expression; subjective expression, objective expression, paragraph, paragraph types (introductory, developmental and conclusion). Description of text and text types (informative texts, literary texts); conditions to be texts (coherence, consistency, purposeful, acceptable, situated, informative, relationships between texts). Written communication (free writing, pre-planned writing); planned stages of writing (subject, topic, purpose, point of view, the main and sub ideas, outlining, margins); informative texts (petitions, letters, news, decision, announcement / advertisement, record, report, official letters, scientific articles) on the theoretical information, studies on samples, and writing exercises, summarizing and outlining a text, written work, and correcting of expression mistakes.

**FHS115 Biology of Nutrition**

This course aims to provide information about biomolecules, cell structure and function, energy metabolism, cell division, structure of DNA and RNA, synthesis and functions, genetic code, protein synthesis, lipid synthesis, mutation.

**FHS118 Information Technologies and Applications**

This course aims to provide information about computer usage, the electronic tabulation, database and presentation programs and new programs.

**FHS112 Organic Chemistry**

This course includes information about acids, bases, alcohols, ethers, aldehydes, ketones, esters, carboxylic acids and their derivatives, amines, amides, carbohydrates, proteins, and lipids.

**TRD152 Turkish II**

This course aims to provide information about the basic characteristics of oral language and oral communication. Oral expression; basic features of speaking skill (using natural language and body language), the basic principles of a good speech, the basic characteristics of a good speaker (stress, intonation, pause, diction, etc.). Unprepared and prepared speech, prepared speech (selecting a topic, purpose, point of view, the main and supporting ideas, planning, writing the text presentation of the speech). Types of speech: (dialog, conversation, introducing yourself, answering questions, celebrate an important event such as new year, birthday, to, festival, etc., giving directions, talking on the phone, asking for a job, interview, radio and television speech, culture, participate in arts programs as a speaker, etc.). Unprepared speech on different topics, studies on samples of speech and oral expression practices, correcting of speech and expression mistakes.
FHS116 Physiology of Nutrition

This course aims to provide information about cell and blood physiology, nutrition and metabolism, the nervous system, excretory, respiratory, digestive, endocrine, and reproductive physiology of systems.

ATA151 History of Turkish Revolution I

This course aims to provide information about concepts, definitions, definition of teaching methods and resources, the Industrial Revolution and the French Revolution, Distribution of Ottoman Empire (XIX. Century), administrative reforms, I. and II. Monarchy, Tripoli and the Balkan Wars, World War I, Armistice Armistice, Wilson's Principles, Paris Conference, M. Kemal landed at Samsun and Situation of Anatolia, Amasya Circular Order, the National Congress, Opening of the Assembly of Deputies, Parliament Foundation and Uprisings, Programming Languages Act, Structured, I. Inonu, II. Inonu, Kutahya-Eskisehir, Sakarya War and The Great Raid, Treaties during the War of Independence, the Treaty of Lausanne, abolition of the sultanate.

FHS211 General Microbiology

This course aims to provide information about introduction to microbiology, the structure of micro-organisms, cell structure of bacterias, reproduction and development of bacteria, microbial flora, sterilization, disinfection, examination of cultures, introduction of Immunology, serological reactions, hypersensitivity reactions.

NUT201 Nutritional Biochemistry I

This course include information about carbohydrates, proteins, fats, vitamins and minerals in the body functions and metabolisms, biochemical changes of state of deficiency and excess.

FHS207 Introduction to Psychology

This course provides to information about critical thinking, research methods, life-long development, learning, personality, social psychology, stress, health psychology, abnormal behavior.

NUT203 Food Chemistry

This course provides to information about structure of carbohydrates, proteins, lipids and enzymes, classification and characteristics of them, color and flavor in food items.

FHS213 General Business

This course include information about the concept of entrepreneurship, and environmental factors, social and ethical responsibilities of businesses, business investment, business management, production management, marketing, human resources and management of financialresources.
FHS215 Communication Skills

This course provides information about to learn and apply the practical principles in interpersonal communication, which is the role of the interpersonal interaction of psychological, social, cultural and linguistic factors related to the study, both individually and professionally to help students to improve their communications. Also this course provide information about Human perception, interpersonal dynamics, mining models, listening, oral and written symbols.

ATA152 History of Turkish Revolution II

This course include information about political revolutions, political parties and political transition to multi-party, revolutions in law, regulation of social life, the innovations in the economic sphere. Period of 1923 and 1938, the Turkish foreign policy, Turkey's foreign policy after Ataturk, the Turkish Revolution Principles: (Republicanism, populism, secularism, reformism, statism, nationalism). Supplementary principles.

NUT202 Food Microbiology and Food Safety

This course include information about bacteria and other microorganisms, microbial flora, disinfection, sterilization, diseases that occur through the food, preparing food and beverages and the importance of microorganisms in the production, HACCP.

NUT204 Nutritional Biochemistry II

This course aims to provide information about Water and electrolyte balance, hormones, metabolic changes during fasting and satiety.

NUT206 Menu Planning

This course aims to introduce main issues such as food and beverage management, and gastronomy, and the definition of the concept of the menu, menu types, age groups and occupations unique to the menu planning, menu planning for disease, characteristics of the menu cards, content of menu, place of business enterprises of menu cards and content and pricing for the menus.

NUT208 Introduction to Food Services

This course aims to provide information about the classification of enterprises in food and beverage services, department organization of food and beverage, food procurement, acceptance, storage and manufacturing, service methods of food and beverage, the new catering systems, food and beverage cost control.
NUT210 Nutrition Training and Consultancy

This course designed to improve, students’ nutrition education, communication and presentation skills. Individual learning and behavioral theories, behavioral modification techniques, motivational strategies and analysis, and implementation of cognitive behavioral strategies, which is include and discussion about evaluation of individual learning and behavioral theories. Also this course provides to information about the development and implementation of nutrition-related brochures and presentations.