


University of Niš Faculty of Medicine	Study program: INTEGRATED ACADEMIC STUDIES OF MEDICINE <i>ACCREDITATION 2018</i>																							
Course: Dietetics																								
Course head: Prof. dr Maja Nikolić																								
Course status:	Elective																							
Semester: X	Study year: V																							
ECTS: 3	Course code: M-V-44.a																							
Course purpose:																								
<ul style="list-style-type: none"> ▪ acquisition of basic knowledge and principles of dietetics applicable in clinical practice of medicine ▪ control of nutritive factors in disease prevention and health promotion 																								
Course outcome: (knowledge, skills, attitudes)																								
Upon completion of the course, students will be able to:																								
<ul style="list-style-type: none"> ▪ adopt basic principles of proper nutrition and get to know the relationship between nutrition and health or disease; ▪ critically evaluate the facts in the field of dietetics applicable in clinical practice; ▪ interpret nutrition and nourishment patient data, ▪ utilize prevention measures for the preservation of proper nutrition, ▪ participate in medical nutritional prevention and therapy and health education work ▪ utilize appropriate hygienic-dietetic regimen in various conditions and diseases. 																								
Number of classes of active teaching: 45																								
Lectures: 15	Practice: 10	OFT: 20																						
Course contents																								
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2" style="text-align: left; background-color: #e0e0e0;">3. OFT</th> </tr> </thead> <tbody> <tr><td style="width: 5%;">1.</td><td>Antioxidants in food-seminar</td></tr> <tr><td>2.</td><td>Diet fibres-seminar</td></tr> <tr><td>3.</td><td>Glycemic index of food -seminar</td></tr> <tr><td>4.</td><td>Functional food -seminar</td></tr> <tr><td>5.</td><td>Interactions of food and drugs -seminar</td></tr> <tr><td>6.</td><td>Genetically modified food -seminar</td></tr> <tr><td>7.</td><td>Pro- and prebiotics-seminar</td></tr> <tr><td>8.</td><td>Intestinal candidiasis -seminar</td></tr> <tr><td>9.</td><td>Obesity-practical cases</td></tr> <tr><td>10.</td><td>Metabolic syndrome – practical cases</td></tr> </tbody> </table>			3. OFT		1.	Antioxidants in food-seminar	2.	Diet fibres-seminar	3.	Glycemic index of food -seminar	4.	Functional food -seminar	5.	Interactions of food and drugs -seminar	6.	Genetically modified food -seminar	7.	Pro- and prebiotics-seminar	8.	Intestinal candidiasis -seminar	9.	Obesity-practical cases	10.	Metabolic syndrome – practical cases
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Recommended literature:																								
1. Nikolić M (gl.ur.). Dijetetika, Medicinski fakultet, WUS, Punta, Niš, 2008.																								
Teaching methods:																								
<ul style="list-style-type: none"> ▪ Interactive theory classes ▪ Practice ▪ Seminar papers ▪ Consultations 																								
Required previously passed exams:																								
None																								
Grade (max. 100 points)																								
Pre-exam obligations																								
<ul style="list-style-type: none"> ▪ Activity at classes: 0 – 30 points ▪ Seminar papers: 0 – 30 points 																								
Final exam																								
<ul style="list-style-type: none"> ▪ Written exam: 0 – 40 points 																								