

NEAR EAST UNIVERSITY

FACULTY OF HEALTH SCIENCES

BSc PROGRAM in NUTRITION AND DIETETICS

COURSE CATALOGUE

2021-22 FALL

➤ **QUALIFICATION AWARDED**

The students who successfully complete the program are awarded the degree of Bachelor of Science in Nutrition and Dietetics.

➤ **LEVEL OF QUALIFICATION**

This is a First Cycle (Bachelor's Degree) program

➤ **SPECIFIC ADMISSION REQUIREMENTS**

In the framework of the regulations set by Higher Education Council of Turkey (YÖK), student admission for this undergraduate program is made through a university entrance examination called ÖSYS. Following the submission of students' academic program preferences, Student Selection and Placement Center (ÖSYM) places the students to the relevant program according to the score they get from ÖSYS.

International students are accepted to this undergraduate program according to the score of one of the international exams they take such as SAT, ACT and so on, or according to their high school diploma score.

Exchange student admission is made according to the requirements determined by bilateral agreements signed by NEU and the partner university.

Visiting students can enroll for the courses offered in this program upon the confirmation of the related academic unit. Additionally, they need to prove their English language level since the medium of instruction of the program is English.

➤ **QUALIFICATION REQUIREMENTS AND REGULATIONS**

The students studying in this undergraduate program are required to have a Cumulative Grade Points Average (Cum. GPA) of not less than 2.00/4.00 and have completed all the courses with at least a letter grade of DD/S in the program in order to graduate. The minimum number of ECTS credits required for graduation is 240. It is also mandatory for the students to complete their compulsory internship in a specified duration and quality.

➤ **RECOGNITION OF PRIOR LEARNING**

At Near East University, full-time students can be exempted from some courses within the framework of the related bylaws. If the content of the course previously taken in another institution is equivalent to the course offered at NEU, then the student can be exempted from this course with the approval of the related faculty/graduate school after the evaluation of the course content.

➤ **PROFILE OF THE PROGRAM**

The main purpose of the program is to provide Nutrition and Dietetics education at the undergraduate level and to train dietitians in accordance with the qualifications determined within the framework of international standards, in order to protect, improve and develop the health of the society with adequate and balanced nutrition, and to increase the quality of life, to provide education based on science and technology and in international standards, and to provide teaching, research and consultancy services.

➤ **PROGRAM OUTCOMES**

Program Outcomes	
1	Gaining the ability to use the evidence-based basic and professional knowledge in the field of Nutrition and Dietetics theoretically and practically.
2	Gaining the ability to identify, define, interpret, decide and solve the problems in several fields of Nutrition and Dietetics.
3	Having skills to assessment of nutritional status of healthy individuals, community and patients, selection and practice the appropriate evidence-based intervention approaches by using analytical thinking in case of problems (case, equipment, product etc.) by using actual knowledge and skills in Nutrition and Dietetics.
4	Gaining the ability to use modern information technologies and technological equipment which is specific to the field effectively in nutrition and dietetics practice.
5	Gaining the ability to communicate as verbal and in written communication about professional issues at the national and international level in the field of nutrition and dietetics.
6	Gaining the ability to follow the latest developments in science, technology, education and health by adopting the importance of lifelong learning and quality management and to improve himself/herself continuously.
7	Having skills to work effectively independent or in national and international disciplinary or interdisciplinary teams in several fields of Nutrition and Dietetics such as Nutrition Sciences, Dietetics, Food Service Systems and Community Nutrition, taking responsibility, planning scientific studies, collecting data, analyzing, interpreting the results, reporting in written and verbally.
8	Gaining the knowledge and practical skills in development of food and nutrition plans and policies and national and international nutritional recommendations for individuals and community, considering the nutritional status of individuals with different sociodemographic characteristics and population throughout the whole life cycle.
9	Gaining the awareness of behaving in accordance with the principles of professional ethics against individuals, community, profession and other professional groups and the legal process of professional practices. Serve as a model to colleagues and community.

➤ **COURSE & PROGRAM OUTCOMES MATRIX**

Course Code	Course Name	Program Outcomes								
		1	2	3	4	5	6	7	8	9
1st Year - 1st Semester										
AIT 101	Atatürk's Principles and the History of the Turkish Revolution	1	2	3	2	2	5	5	4	4
NAD 105	Professional Orientation I	2	1	1	1	2	2	1	1	2
NAD 113	Principles of Nutrition I	5	5	5	5	4	5	5	5	5
CHM 101	Chemistry I	4	1	2	1	1	1	2	1	1
MTH 117	Basic Mathematics	3	1	1	2	1	1	2	1	1
ECO 115	General Economics	2	1	2	1	3	3	3	1	4
ENG 101	English I	4	1	1	1	5	3	3	1	1
YIT 101	Turkish for Foreign Students I	3	1	1	1	5	3	3	1	1
CAM 100	Campus Orientation	-	-	-	-	-	-	-	-	-
1st Year - 2nd Semester										
AIT 102	Atatürk's Principles and the History of the Turkish Revolution	1	2	3	2	2	5	5	4	4
NAD 106	Professional Orientation II	2	1	1	1	2	2	1	1	2
NAD 114	Principles of Nutrition II	5	5	5	5	4	5	5	5	5
CHM 102	Chemistry II	4	1	2	1	1	1	2	1	1
MLB 102	Medical Biology and Genetics	3	2	3	1	1	1	3	3	1
PSY 102	Psychology	1	2	3	1	1	2	2	3	1
NAD 108	Demographical Structure and Health	4	3	2	1	3	3	4	4	2
ENG 102	English II	4	1	1	1	5	3	3	1	1
YIT 102	Turkish for Foreign Students II	3	1	1	1	5	2	2	1	1
CAR 100	Career Planning	-	-	-	-	-	-	-	-	-
2nd Year - 1st Semester										
NAD 221	Nutritional Biochemistry I	5	4	4	3	3	4	4	5	5
NAD 231	Food Chemistry and Analyses I	4	4	3	5	3	4	3	3	4
ANT 201	Anatomy I	3	2	3	1	1	1	2	2	1
PHS 203	Physiology I	5	5	5	1	1	2	1	1	1
MIC 203	Basic Microbiology	3	2	3	1	1	1	2	2	1
ENG 201	Oral Communication Skills	4	1	1	1	5	3	3	1	1
2nd Year - 2nd Semester										
NAD 222	Nutritional Biochemistry II	5	4	4	3	3	4	4	5	5

NAD 232	Food Chemistry and Analyses II	5	4	3	5	3	4	4	3	4
ANT 202	Anatomy II	3	2	3	1	1	1	2	2	1
PHS 204	Physiology II	5	5	5	1	1	2	1	1	1
MIC 222	Food Microbiology	5	5	4	4	1	3	1	4	1
IMN 202	Information Management in Nutrition Science	1	1	1	3	2	1	1	1	1
ENG 202	Academic Writing Skills	4	1	1	1	5	3	3	1	1
3rd Year - 1st Semester										
NAD 315	Mother and Child Nutrition	5	5	5	4	4	4	4	4	3
NAD 321	Nutritional Assessment of Community	5	5	5	5	4	4	5	5	5
NAD 343	Food Service Systems I	5	5	5	3	3	2	4	4	2
NAD 351	Medical Nutrition Therapy in Diseases I	5	4	4	3	2	5	3	5	4
PTH 311	Physiopathology of Chronic Diseases I	2	2	2	1	1	2	3	2	1
NAD 349	Nutrition Education	4	4	4	4	4	3	3	4	3
BST 301	Biostatistics	2	2	2	3	2	3	4	3	2
3rd Year - 2nd Semester										
NAD 316	Pediatric Nutrition in Acute and Chronic Diseases	5	5	5	4	4	4	4	4	3
NAD 322	Community Nutrition and Epidemiology	5	5	5	4	4	4	5	5	5
NAD 334	Food Control and Legislation	4	4	4	3	4	5	4	4	5
NAD 344	Food Service Systems II	5	5	5	2	3	2	3	2	2
NAD 352	Medical Nutrition Therapy in Diseases II	5	4	4	3	2	5	3	5	4
PTH 312	Physiopathology of Chronic Diseases II	2	2	2	1	1	2	3	2	1
HIN 302	Health Informatics	2	2	2	3	2	3	4	3	2
4th Year - 1st Semester										
NAD 431	Graduate Thesis	3	4	3	3	3	3	5	3	3
NAD 448	Professional Practice in Children's Hospital	-	-	-	-	-	-	-	-	-
NAD 449	Professional Practice in Adult's Hospital	-	-	-	-	-	-	-	-	-
NAD 441	Professional Practice in Nutrition and Dietetics Field	-	-	-	-	-	-	-	-	-
NAD 445	Seminar	3	4	3	3	4	4	3	4	2
4th Year - 2nd Semester										
NAD 431	Graduate Thesis	3	4	3	3	3	3	5	3	3
NAD 450	Professional Practice in Institutional Food Services	-	-	-	-	-	-	-	-	-
NAD 451	Professional Practice in Hospital and Institutions	-	-	-	-	-	-	-	-	-
NAD 445	Seminar	3	4	3	3	4	4	3	4	2
Technical (Field-Related) Elective Courses										
NAD 103	Nutrition Basics I*	3	2	2	1	5	4	2	3	2

NAD 405	Counselling in Nutrition and Dietetics	4	3	5	4	4	4	2	4	4
NAD 407	Eating Disorders	5	5	4	3	3	5	4	4	3
NAD 411	Current Applications in Pediatrics I	4	3	5	5	5	5	5	5	3
NAD 413	Current Applications in Medical Nutrition Therapy I	4	3	5	5	5	5	5	5	3
NAD 415	Menu Planning in Diseases I	4	4	3	2	2	3	4	4	2
NAD 417	Mediterranean Diet and Health I	4	3	5	5	5	5	5	5	3
NAD 419	Enteral and Parenteral Nutrition I	5	5	5	4	2	4	4	3	5
NAD 421	Nutrient-Drug Interaction	5	4	5	3	4	5	3	5	3
NAD 408	Enteral and Parenteral Nutrition II	5	5	5	4	2	4	4	3	5
NAD 412	Current Applications in Pediatrics II	4	3	5	5	5	5	5	5	3
NAD 414	Current Applications in Medical Nutrition Therapy II	4	3	5	5	5	5	5	5	3
NAD 416	Menu Planning in Diseases II	4	4	3	2	2	3	4	4	2
NAD 418	Mediterranean Diet and Health II	4	3	5	5	5	5	5	5	3
NAD 422	Eating Behaviour Disorders	5	5	4	3	3	5	4	4	3
NAD 424	Nutrient-Drug Interaction	5	4	5	3	4	5	3	5	3
Second Foreign Languages										
ENG 101	English I	English								
ENG 102	English II	English								
ENG 201	Oral Communication Skills	English								
ENG 202	Academic Writing Skills	English								
BES 241	Occupational English I	English								
BES 242	Occupational English II	English								

* 1 Lowest, 2 Low, 3 Average, 4 High, 5 Highest

➤ OCCUPATIONAL PROFILES OF GRADUATES

The graduates can work as researcher, educator, treatment and rehabilitation provider at patient treatment institutions, care centers for children and elderly, private diet clinics as well as academician. Moreover, the graduates can work as manager, researcher and educator in other institutional food services, private or public institutions related to nutrition. The graduates of this programme can be appointed as dietician to the mentioned public institutions if they get the required point from KPSS (Public Personnel Selection Examination). The graduates can be a member of the Turkish Dietetic Association, which was established in 1969. The Turkish Dietetic Association is a member of European Federation of the Associations of Dietitians (EFAD) and International Committee of Dietetic Association (ICDA).

➤ ACCESS TO FURTHER STUDIES

The students graduating from this program may apply to graduate programs.

➤ **PROGRAM STRUCTURE**

The undergraduate program in Nutrition and Dietetics consists of 66 courses with 240 ECTS credits in total.

There are at least 4 courses in each semester, excluding common compulsory courses and elective courses.

In each program, there are common compulsory courses identified by the Higher Education Council of Turkey (YÖK) and other common courses determined by the University Senate.

Beginning from the first year, elective courses are anticipated in each semester.

There are at least 13 elective courses in each undergraduate program.

COURSES OFFERED THROUGHOUT THE UNIVERSITY		
Common University Courses	Campus Orientation	The students are registered to this course at the beginning of the first semester of the freshman year to familiarize them with the campus life at NEU.
	Career Planning	The students are registered to this course at the beginning of their second semester of the freshman year to help them prepare for work life after graduation.
	Cyprus History and Culture	This course is taken by students in their freshmen year and it aims to help them to familiarize them with the local history and culture.
Common Compulsory Courses (YÖK Courses)	Turkish Language I-II (Turkish for Foreigners I & II to replace this course for international students) Principles of Atatürk and History of Revolution I-II	These are the compulsory courses which are required to be offered in all of the associate and undergraduate programs in Turkey according to the Higher Education Legislation.
	Information Technologies	This course is anticipated in all the associate and undergraduate programs in Turkey in order to make the students gain the qualifications related to basic information technologies.
	Foreign Language (ENGLISH) I & II	This course is offered in the first and second semester and conducted according to the program curriculum of each faculty.

➤ **Course Structure Diagram with Credits**

To see the course details (such as objectives, learning outcomes, content, assessment and ECTS workload), click the relevant Course Code given in the table below.

1 st Year Fall Semester						
Course Code	Pre.	Course Name	Theory	Application/ Laboratory	Local Credits	ECTS
AIT 101	No	Atatürk's Principles and the History of the Turkish Revolution	2	0	2	2

NAD 105	No	Professional Orientation I	1	0	1	1
NAD 113	No	Principles of Nutrition I	2	3	3.5	6
CHM 101	No	Chemistry I	3	2	4	5
MTH 117	No	Basic Mathematics	3	0	3	3
ECO 115	No	General Economics	3	0	3	3
ENG 101	No	English I	3	0	3	3
YIT 101	No	Turkish for Foreign Students I	2	0	2	2
CAM 100	No	Campus Orientation	0	0	0	2
CHC 100	No	Cyprus: History and Culture	2	0	2	2
NAD 115	No	Food Diversity	2	0	2	2
Total						31

1 st Year Spring Semester						
Course Code	Pre.	Course Name	Theory	Application/ Laboratory	Local Credits	ECTS
AIT 102	Yes	Atatürk's Principles and the History of the Turkish Revolution	2	0	2	2
NAD 106	Yes	Professional Orientation II	1	0	1	1
NAD 114	Yes	Principles of Nutrition II	2	3	3.5	6
CHM 102	Yes	Chemistry II	3	0	3	5
MLB 102	No	Medical Biology and Genetics	3	0	3	3
PSY 102	No	Psychology	2	0	2	2
NAD 108	No	Demographical Structure and Health	2	0	2	2
ENG 102	Yes	English II	3	0	3	3
YIT 102	Yes	Turkish for Foreign Students II	2	0	2	2
CAR 100	No	Career Planning	0	0	0	2
NAD 120	No	Food Choice in Optimal Nutrition	2	0	2	2
Total						30

2 nd Year Fall Semester						
Course Code	Pre.	Course Name	Theory	Application/ Laboratory	Local Credits	ECTS
NAD 221	No	Nutritional Biochemistry I	3	0	3	4
NAD 231	No	Food Chemistry and Analyses I	2	3	3.5	5
ANT 201	No	Anatomy I	2	0	2	2

PHS 203	No	Physiology I	2	0	2	2
MIC 203	No	Basic Microbiology	2	2	3	5
BES 241	No	Occupational English I	2	0	2	2
ENG 201	No	Oral Communication Skills	3	0	3	3
NAD 203	No	Development of Health	2	0	2	4
NAD 207	No	Nutrition and Healthy Life	2	0	2	3
Total						30

2 nd Year Spring Semester						
Course Code	Pre.	Course Name	Theory	Application/ Laboratory	Local Credits	ECTS
NAD 222	Yes	Nutritional Biochemistry II	3	0	3	4
NAD 232	Yes	Food Chemistry and Analyses II	2	3	3.5	5
ANT 202	Yes	Anatomy II	2	0	2	2
PHS 204	Yes	Physiology II	2	0	2	2
MIC 222	No	Food Microbiology	2	2	3	5
BES 242	Yes	Occupational English II	2	0	2	2
IMN 202	No	Information Management in Nutrition Science	2	0	2	2
ENG 202	No	Academic Writing Skills	3	0	3	3
NAD 216	No	Exercise and Nutrition	2	0	2	3
NAD 228	No	Basic Approaches in Evaluation of Dietary Assessment	2	0	2	4
Total						32

3 rd Year Fall Semester						
Course Code	Pre.	Course Name	Theory	Application/ Laboratory	Local Credits	ECTS
NAD 315	No	Mother and Child Nutrition	2	3	3.5	5
NAD 321	No	Nutritional Assessment of Community	3	0	3	3
NAD 343	No	Food Service Systems I	3	0	3	3
NAD 351	No	Medical Nutrition Therapy in Diseases I	2	3	3.5	5
PTH 311	No	Physiopathology of Chronic Diseases I	2	0	2	2
NAD 349	No	Nutrition Education	2	0	2	2

BST 301	No	Biostatistics	3	0	3	5
NAD 317	No	Sports Nutrition and Health	2	0	2	2
NAD 301	No	Functional Foods and Health	2	0	2	3
Total						30

3 rd Year Spring Semester						
Course Code	Pre.	Course Name	Theory	Application/ Laboratory	Local Credits	ECTS
NAD 316	Yes	Pediatric Nutrition in Acute and Chronic Diseases	2	3	3-5	5
NAD 322	Yes	Community Nutrition and Epidemiology	3	0	3	3
NAD 334	No	Food Control and Legislation	2	0	2	2
NAD 344	Yes	Food Service Systems II	3	0	3	3
NAD 352	Yes	Medical Nutrition Therapy in Diseases II	2	3	3-5	5
PTH 312	Yes	Physiopathology of Chronic Diseases II	2	0	2	2
HIN 302	No	Health Informatics	3	0	3	5
NAD 320	No	Physical Activity and Health	2	0	2	3
NAD 350	No	Nutritional Screening Tools	1	0	1	2
Total						30

4 th Year Fall Semester						
Course Code	Pre.	Course Name	Theory	Application/ Laboratory	Local Credits	ECTS
NAD 431	No	Graduate Thesis	0	4	2	4
NAD 448	Yes	Professional Practice in Children's Hospital	0	14	7	7
NAD 449	Yes	Professional Practice in Adult's Hospital	0	14	7	7
NAD 441	Yes	Professional Practice in Nutrition and Dietetics Field	0	14	7	7
NAD 445	No	Seminar	0	2	1	3
NAD 407	No	Eating Disorders	1	0	1	2
Total						30

4 th Year Spring Semester						
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Course Code	Pre.	Course Name	Theory	Application/ Laboratory	Local Credits	ECTS
NAD 431	No	Graduate Thesis	0	4	2	4
NAD 450	Yes	Professional Practice in Institutional Food Services	0	14	7	7
NAD 451	Yes	Professional Practice in Hospital and Institutions	0	14	7	7
NAD 445	No	Seminar	0	2	1	3
NAD 412	Yes	Current Applications in Pediatrics II	3	0	3	5
NAD 414	Yes	Current Applications in Medical Nutrition Therapy I	3	0	3	5
Total						31

Elective Courses						
Code	Pre.	Course Name	Theory	Application/ Laboratory	Local Credits	ECTS
NAD 103 GEC 165	No	Nutrition Basics I*	1	0	1	3
NAD 115	No	Food Diversity	2	0	2	2
NAD 104	Yes	Nutrition Basics II*	1	0	1	3
NAD 120	No	Food Choice in Optimal Nutrition	2	0	2	2
NAD 122	No	Nutrients and Health	2	0	2	4
NAD 124	No	Aging and Nutrition	2	0	2	4
NAD 201 GEC 167	No	Healthy Food Choices I*	2	0	2	3
NAD 203	No	Development of Health	2	0	2	4
NAD 207	No	Nutrition and Healthy Life	2	0	2	3
NAD 211	No	Food Industry	2	0	2	3
NAD 202	Yes	Healthy Food Choices II*	2	0	2	3
NAD 216	No	Exercise and Nutrition	2	0	2	3
NAD 224	No	Methods of Food Control	1	2	2	3
NAD 228	No	Basic Approaches in Evaluation of Dietary Assessment	2	0	2	4
NAD 230	No	Current Scientific Topics in Nutritional Sciences	1	0	1	2
NAD 301	No	Functional Foods and Health	2	0	2	3
NAD 305	No	Cancer and Nutrition	1	0	1	3
NAD 307	No	Food Technology	3	0	3	3

NAD 317	No	Sports Nutrition and Health	2	0	2	2
NAD 318 GCE 292	No	Nutrigenetics, Nutrigenomics and Personalized Nutrition	3	0	3	5
NAD 320	No	Physical Activity and Health	2	0	2	3
NAD 350	No	Nutritional Screening Tools	1	0	1	2
NAD 356	No	Scientific Publication Analysis	2	0	2	3
NAD 405	No	Counselling in Nutrition and Dietetics	1	0	1	2
NAD 407	No	Eating Disorders	1	0	1	2
NAD 411	No	Current Applications in Pediatrics I	3	0	3	5
NAD 413	No	Current Applications in Medical Nutrition Therapy I	3	0	3	5
NAD 415	No	Menu Planning in Diseases I	3	0	3	5
NAD 417	No	Mediterranean Diet and Health I	3	0	3	5
NAD 419	No	Enteral and Parenteral Nutrition I	2	2	3	4
NAD 421	No	Nutrient-Drug Interaction	2	0	2	4
NAD 408	Yes	Enteral and Parenteral Nutrition II	2	2	3	4
NAD 412	Yes	Current Applications in Pediatrics II	3	0	3	5
NAD 414	Yes	Current Applications in Medical Nutrition Therapy I	3	0	3	5
NAD 416	Yes	Menu Planning in Diseases I	3	0	3	5
NAD 418	Yes	Mediterranean Diet and Health I	3	0	3	5
NAD 422	No	Eating Behaviour Disorders	1	0	1	2
NAD 424	No	Nutrient-Drug Interaction	2	0	2	4

Non-Technical (Non Field-Related) Elective Courses

Code	Pre.	Course Name	Theory	Application/Laboratory	Local Credits	ECTS
AID 103	No	First Aid	2	0	2	3
FHS 155	No	Self Knowledge and Communication Skills	2	0	2	3
CHC 100	No	Cyprus: History and Culture	2	0	2	2
COM 102	No	Computer	3	0	3	4

FHS 156	No	Interpersonal Relationships and Communication	2	0	2	3
FHS 158	No	Developmental Psychology	2	0	2	3
FHS 104	No	Occupational Health and Safety	2	0	2	4
YIT 201	No	Turkish for Foreign Students III	3	0	3	3
YIT 202	No	Turkish for Foreign Students IV	3	0	3	3
FHS 335	No	Research Methods in Health Sciences	2	0	2	3

Additional Notes

A total of 240 ECTS credits of courses are required to graduate. The Nutrition and Dietetics students must complete technical and non-technical elective courses to provide a total of 240 ECTS credits. Otherwise they will not be deemed to fulfill the conditions to graduate from the program.

Important Information about the Elective Courses

The students of Nutrition and Dietetics department must take 13 technical elective courses to graduate.

These courses must be selected from the Technical Elective Courses list. Courses that are not in this list cannot be accepted as technical electives.

ECTS credits of elective courses should be equal or greater than the credits specified in the curriculum.

Important Information about the Non-technical Electives

The students of Nutrition and Dietetics department must take 3 non-technical elective courses to graduate. These can be selected from the General Elective Courses (courses with GEC codes) or Generated Common Elective (courses with GCE codes), which are offered by the Common Courses Coordination Unit (odk.neu.edu.tr). The list of these courses are updated every semester.

ECTS credits of GEC/GCE courses should be equal or greater than the credits specified in the curriculum.

* The Nutrition and Dietetics students must ensure that while selecting a new technical, GEC or GCE elective course, it should not be the same, similar or less comprehensive as any course you have previously taken in your curriculum or any compulsory course in your curriculum that you have not taken yet. In this case, the courses you have taken will not be counted as any elective courses and will not fulfill any qualifications in the curriculum.

If you need support for these courses due to your disability, please refer to Disability Support Unit.
Contact; engelsiz@neu.edu.tr

Exam Regulations & Assessment & Grading

Exam Regulations and, Assessment, and Grading

For each course taken at NEU, the student is given one of the letter grades below by the instructor as the semester course grade. Each grade has also its ECTS grade equivalent

The table below provides the detailed information about the local letter grades, coefficients and ECTS grade equivalents.

SCORE	GRADE	COEFFICIENT	ECTS Grade
90-100	AA	4.0	A
85-89	BA	3.5	B*
80-84	BB	3.0	B*
75-79	CB	2.5	C*
70-74	CC	2.0	C*
60-69	DC	1.5	D
50-59	DD	1.0	E
49 and below	FF	0.0	F

*for these ones, the higher grade is applied

In order to be successful in a course, short cycle (associate degree) and first cycle (bachelor's degree) students have to get a grade of at least DD, second cycle (master's degree) students have to get a grade of at least CC, and third cycle (Ph.D.) students have to get a grade of at least CB to pass a course. For courses which are not included in the cumulative GPA, students need to get a grade of S.

Apart from that, each local grade has its equivalent ECTS grade which makes it easier to transfer the grades of mobility periods of students. The chart above shows the ECTS grading system at NEU.

Also, among the Letter Grades;

I	Incomplete
S	Satisfactory Completion

U	Unsatisfactory
P	Successful Progress
NP	Not Successful Progress
EX	Exempt
NI	Not included
W	Withdrawal
NA	Non-Attendance

Grade of I (Incomplete), is given to students who are not able to meet all the course requirements at the end of the semester or summer school due to a valid justification accepted by the instructor. Students who receive a letter grade “I” must complete their missing course requirements and receive a letter grade within one week following the date the end of semester grades or summer school grades submitted. However, in the event of special cases, this period can be extended until two weeks before the beginning of registration for the next semester, upon the recommendation of the respective Graduate School department head and the decision of that academic unit’s administrative board. Otherwise, grade of “I” will automatically become grade of FF, or grade of U.

Grade of S (Satisfactory) is given to students who are successful in non-credited courses.

Grade of U (Unsatisfactory) is given to students who are unsuccessful in non-credited courses.

Grade of P (Successful Progress) is given to students, who continue to the courses that are not included in the GPA that has a period exceeding one semester, and regularly performs the academic studies for the respective semester.

Grade of NP (Not Successful Progress) is given to students, who do not regularly perform the academic studies for the respective semester for courses that are not included in the GPA and have a period exceeding one semester.

Grade of EX (Exempt), is given to students who are exempt from some of the courses in the curriculum.

Grade of NI (Not included) is issued to identify the courses taken by the student in the program or programs which are not included in the GPA of the student. This grade is reported in the students’ transcripts with the respective letter grade. Such courses are not counted as the courses in the program that the student is registered to.

Grade of W (Withdrawal) is used for the courses that the student withdraws from in the first ten weeks of the semester following the add/drop period, upon the recommendation of his/ her advisor and the permission of the instructor that teaches the course. A student is not allowed to withdraw from courses during the first two semesters of his/ her associate/undergraduate degree program and from those courses he/she has to repeat and received grade “W” before, which are not included in the grade average. A student is allowed to withdraw from two courses at the most during his/ her associate degree study, and four courses during his/her undergraduate study upon the recommendation of the advisor and the permission of the instructor that teaches the course. A student has to take the course that he/she withdrew from, the first semester in which it is offered.

Grade “NA” (Non-Attendance) is issued by the instructor for students who fail to fulfil the attendance and/or requirements of the course and/or who lose their right to take the end of semester exam because

they failed to take any of the exams administered throughout the semester. Grade “NA” is not considered in the average calculations.

Both the ECTS grades and the local grades of the students are displayed on the official transcript of the students.

➤ **GRADUATION REQUIREMENTS**

In order to graduate from this undergraduate program, the students are required;

to succeed in all of the courses listed in the curriculum of the program by getting the grade of at least DD/S with a minimum of 240 ECTS

to have a Cumulative Grade Point Average (CGPA) of 2.00 out of 4.00

to complete their compulsory internship in a specified duration and quality.

➤ **MODE OF STUDY**

This is a full time program.

➤ **PROGRAM DIRECTOR (OR EQUIVALENT)**

Assist. Prof. Dr. Günsu Soykut Çağsın, Head of Nutrition and Dietetics Department, Faculty of Health Sciences, Near East University

Assist. Prof. Dr. Sabiha Gökçen Zeybek, Vice Head of Nutrition and Dietetics Department, Faculty of Health Sciences, Near East University

➤ **EVALUATION QUESTIONNAIRES**